



## DOUBLE DECKER EGG COOKER

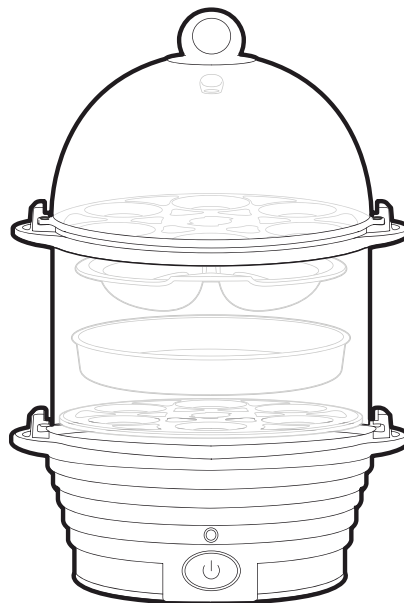
This is your one-stop guide to using your product. From the below links, you can jump ahead to a specific document if desired.

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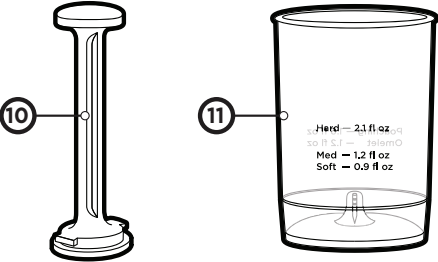
### QUICK LINKS

- [Quick Start Guide](#)
- [User Guide](#)
- [Recipe Book](#)

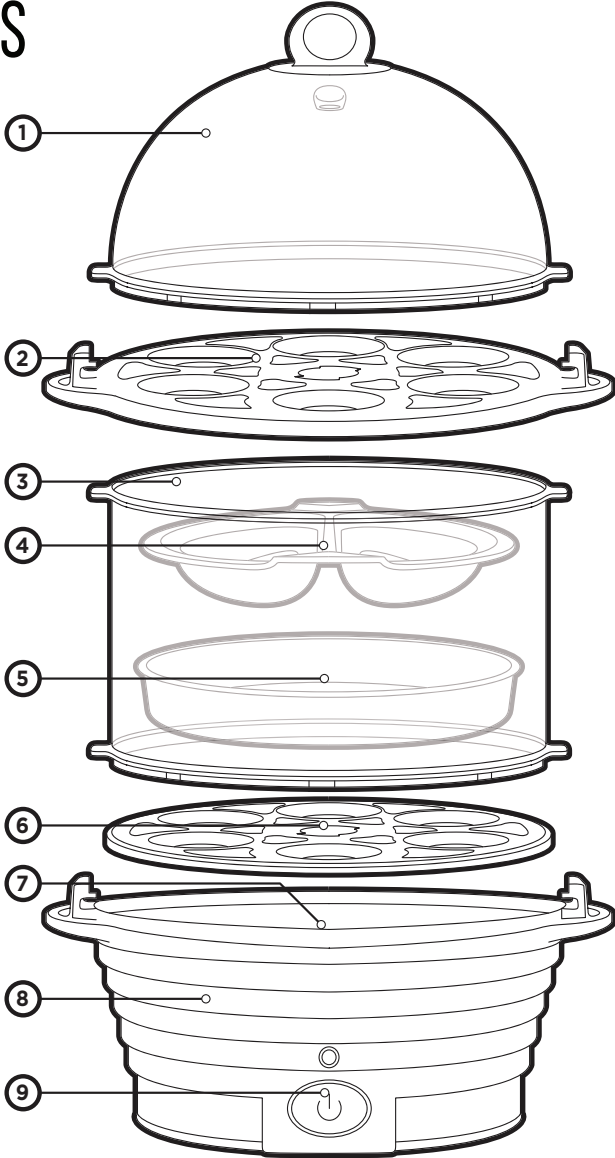
RJ24-V2-SERIES



# PARTS AND ACCESSORIES



- 1. Lid
- 2. Top 6-Egg Tray
- 3. Transparent Riser
- 4. Poaching Tray
- 5. Omelet Tray
- 6. Bottom 6-Egg Tray
- 7. Heating Plate
- 8. Base
- 9. Power Button
- 10. Egg Tray Removal Tool
- 11. Measuring Cup and Egg Pin



# QUICK EGG COOKING FORMULAS

Soft Boiled



Eggs



Water 0.9 fl oz



Egg Tray

Medium Boiled



Eggs



Water 1.2 fl oz



Egg Tray

Hard Boiled



Eggs



Water 2.1 fl oz



Egg Tray

Omelet



Eggs



Water 1.2 fl oz



Omelet Tray

Poached



Eggs



Water 1.6 fl oz



Poaching Tray

# USER GUIDE

**Thanks for purchasing a Chefman® appliance.**

Love to cook or rarely enter the kitchen? We've got you covered. Creating innovative kitchen appliances and guides for all skill levels just so happens to be our expertise.

Saving time, reducing stress and cooking more efficiently are just a few things to enjoy as you create restaurant-quality meals using our products. You'll embrace a new world of culinary possibilities and cook with confidence. We like to call this the cooking forward effect!

So go ahead, promote yourself from cook to head chef in your household. (You deserve it!)

From our kitchen to yours,  
**Chefman® Team**



## **READ ALL INSTRUCTIONS BEFORE USE**

**For your safety and continued enjoyment of this product, always read the instruction manual before using.**

## INTRODUCTION

Cooking eggs has never been simpler and more customizable. With the Double Decker Egg Cooker, you can cook 12 hard, medium, or soft-boiled eggs to perfection. Set the unit and walk away without having to worry about the eggs over-cooking. Poached eggs and omelets can become part of your daily breakfast routine with the dishwasher-safe accessories and simple operation. Before you get cooking, please read this user guide in full.

## **CONTENTS**

- 1** Safety Instructions
- 5** Features
- 6** Operating Instructions
- 11** Cleaning and Maintenance
- 12** Recipes
- 23** Terms and Conditions
- 25** Chefman® Warranty Registration

# SAFETY INSTRUCTIONS

## IMPORTANT SAFEGUARDS

**When using electrical appliances, basic safety precautions should always be followed including the following:**

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord or plugs in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate this appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. (Return the appliance to the nearest authorized service facility for examination, repair, or adjustment.)
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.

# SAFETY INSTRUCTIONS

## IMPORTANT SAFEGUARDS

9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, turn any control to “off”, then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Save these Instructions.
15. Do not open the lid while Egg Cooker is cooking.
16. Do not put the appliance in the refrigerator.
17. Use caution when handling the measuring cup. There is a sharp pin on bottom of the cup which may cause injury.
18. Lid gets hot during cooking. Use the handle to remove.
19. Eggs are extremely hot when done cooking. Use tongs to remove eggs.
20. Ensure Egg Cooker is off before removing eggs.

# SAFETY INSTRUCTIONS

## IMPORTANT SAFEGUARDS

**WARNING:** This appliance has a polarized plug (one blade is wider than the other). This plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way or force it into the outlet. This could result in injury or electric shock.

### SHORT CORD INSTRUCTIONS

A short power supply cord is provided to reduce the hazards of entanglement or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If a longer detachable power-supply extension cord is used:

1. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
2. The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.


# SAFETY INSTRUCTIONS

## IMPORTANT SAFEGUARDS

### POWER CORD SAFETY TIPS

3. Never pull or yank on cord or the appliance.
4. To insert plug, grasp it firmly and guide it into outlet.
5. To disconnect appliance, grasp plug and remove it from outlet.
6. Before each use, inspect the power cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced, and the power cord replaced. Please contact Chefman Customer Support for assistance.
7. Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray and break.

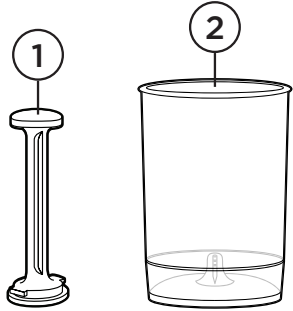
**DO NOT OPERATE APPLIANCE IF THE POWER CORD SHOWS ANY DAMAGE OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.**

California Proposition 65:  
(Applicable for California Residents only)  
 **WARNING:**  
Cancer and Reproductive Harm -  
[www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov)

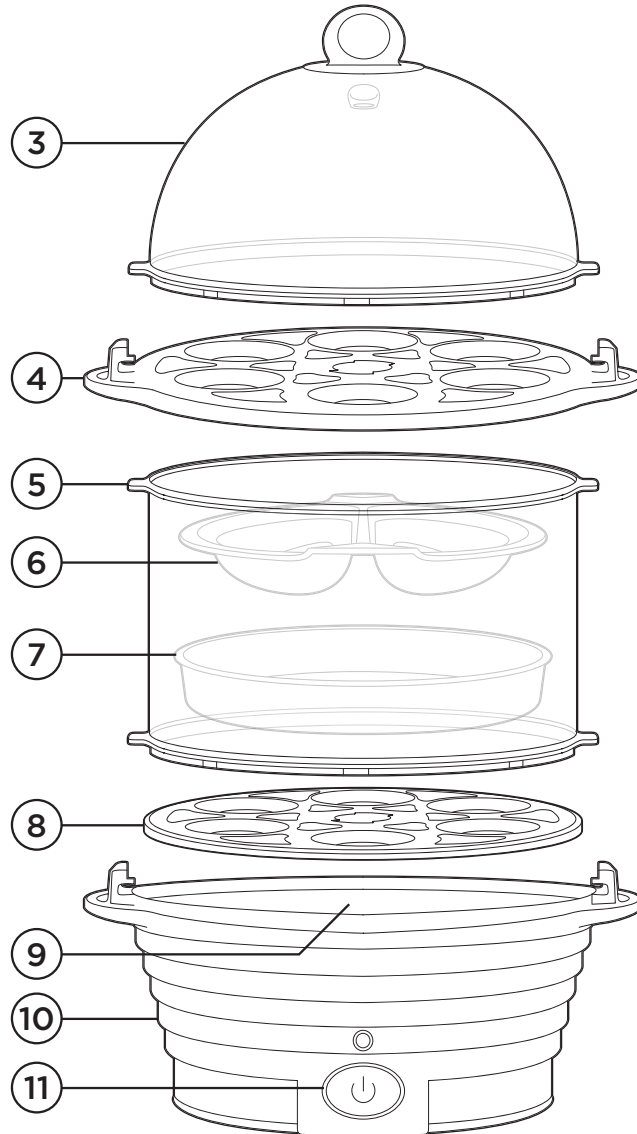


**Do not place the appliance on a stovetop or any other heatable surface.**

## FEATURES



1. Egg Tray Removal Tool
2. Measuring Cup with Egg Pin
3. Lid
4. Top 6-Egg Tray
5. Transparent Riser
6. Poaching Tray
7. Omelet Tray
8. Bottom 6-Egg Tray
9. Heating Plate
10. Base
11. Power Button



## OPERATING INSTRUCTIONS

### BEFORE FIRST USE

1. Remove all packaging materials, such as plastic bags and cardboard inserts.
2. Ensure you have all parts and accessories before discarding packaging.
3. Gently wipe the base and heating plate with a damp cloth.
4. Wash Lid, Omelet Tray, Poaching Tray, Egg Tray Removal Tool, Bottom 6-Egg Tray, Top 6-Egg Tray, Transparent Riser and Measuring Cup with warm soapy water and dry thoroughly before use. These parts are also top-rack dishwasher safe.
5. Dry all parts and pieces before plugging in unit or assembling.
6. Never submerge the base or the power cord in water.

### HOW TO USE

#### For hard, medium, or soft-boiled eggs:

1. Place egg cooker on a clean, dry surface. Plug into the wall outlet.
2. The lines on the measuring cup match up with the different types of eggs.
  - a. Hard-boiled eggs have fully-cooked yolks and fully-cooked egg whites.
  - b. Medium-boiled eggs have semi-soft yolks and fully-cooked egg whites.
  - c. Soft-boiled eggs are completely soft yolks and mostly-cooked egg whites.

## OPERATING INSTRUCTIONS

3. Fill water to the desired line on the measuring up (Hard, Medium or Soft).
4. Pour water into heating plate.
5. Pull the Tray Removal Tool through the bottom of the Bottom 6-Egg Tray and pull up to lock into place.
6. Place the Bottom 6-Egg Tray on top of base.
7. Place the first 6 eggs into the divots in the Bottom 6-Egg Tray.
  - a. **NOTE:** For a full egg without an air bubble, use the egg pin on the bottom of the Measuring Cup to poke the shell of the egg before placing it into the tray.
8. Place the Transparent Riser on top of the base and twist clockwise into place.
9. Place the Top 6-Egg Tray on top of the Transparent Riser.
10. Place the second 6 eggs into the divots in the Top 6-Egg Tray.
  - a. **NOTE:** For a full egg without an air bubble, use the egg pin on the bottom of the Measuring Cup to poke the shell of the egg before placing it into the tray.
11. Place the lid on top of the Top 6-Egg Tray and turn clockwise into place.
12. Press the Power Button to initiate cooking.
13. When eggs are done, an alarm will sound. Press the Power Button to turn off the Egg Cooker and stop the alarm.

## OPERATING INSTRUCTIONS

14. Using the lid handle, carefully remove the lid from the Egg Cooker.
15. Using tongs, place the hot eggs into a bowl of ice water.
  - a. **NOTE:** putting eggs in ice water will halt the cooking process and make the eggs easier to handle.
16. Using the handles on the side of the tray, remove the Top 6-Egg Tray.
17. Using tongs, remove the bottom 6 eggs to a bowl of ice water.
18. Using the Tray Removal Tool, remove the Bottom 6-Egg tray.
19. To immediately remove any mineral deposits, pour 2 tbsp white vinegar and 1 tbsp water on the heating plate.
20. When the liquids have completely cooled, wipe the heating plate dry with a paper towel or soft cloth.
21. Wash and dry all removeable parts before storing.



## OPERATING INSTRUCTIONS

### For Poached Eggs or a 2-Egg Omelet

1. Place egg cooker on a clean, dry surface. Plug into the wall outlet.
2. The lines on the measuring cup match up with the different cooking options.
  - a. Omelet uses the Omelet Tray to create a fully-cooked omelet.
  - b. Poached eggs use the Poaching Tray and have soft yolks with cooked egg whites.
3. Fill water to the desired line on the Measuring Cup (Omelet, Poached)
4. Pour water into heating plate.
5. Place the Bottom 6-Egg Tray on top of base.
6. Grease the desired accessory with a drop of oil or cooking spray. (Poaching Tray or Omelet Tray).
  - a. **NOTE:** this step helps prevent sticking but is not required.
7. Put the eggs into the desired accessory. Each accessory can hold 2 eggs.
8. Place the lid on top of the Bottom 6-Egg Tray and turn clockwise into place.
9. Press the Power Button to initiate cooking.
10. When eggs are done, an alarm will sound. Press the Power Button to turn off the Egg Cooker and stop the alarm.
11. Using the lid handle, carefully remove the lid from the Egg Cooker.

## OPERATING INSTRUCTIONS

12. Using tongs, remove the Poaching Tray or Omelet Tray from the Egg Cooker. Eggs will be hot.
13. Using tongs, remove the Bottom 6-Egg tray.
14. To immediately remove any mineral deposits, pour 2 tbsp white vinegar and 1 tbsp water on the heating plate.
15. When the liquids have completely cooled, wipe the heating plate dry with a paper towel or soft cloth.
16. Wash and dry all removeable parts before storing.

# CLEANING AND MAINTENANCE

1. Always unplug your Egg Cooker from the electrical outlet before cleaning.
2. Wash Lid, Omelet Tray, Poaching Tray, Egg Tray Removal Tool, Bottom 6-Egg Tray, Top 6-Egg Tray, Transparent Riser and Measuring Cup with warm soapy water and dry thoroughly before use. These parts are also top-rack dishwasher safe.
3. Clean heating plate by pouring 2 tbsp white vinegar and 1 tbsp water on the heating plate. Let the liquids cool completely and wipe with a paper towel or soft cloth. This removes any mineral deposits left behind from the water.
  - a. **NOTE:** If unit is not cleaned with white vinegar (see above) on a regular basis, minerals naturally occurring in water will build up and cause discoloration the heating plate.
4. Wipe main body housing with a damp cloth. DO NOT immerse in water.
5. Place clean parts and accessories inside the Egg Cooker for storage.

**CHEFMAN®**



RECIPE BOOK





PREP TIME

**15 MIN**



COOK TIME

**10 MIN**



SKILL LEVEL

**MEDIUM**



SERVINGS

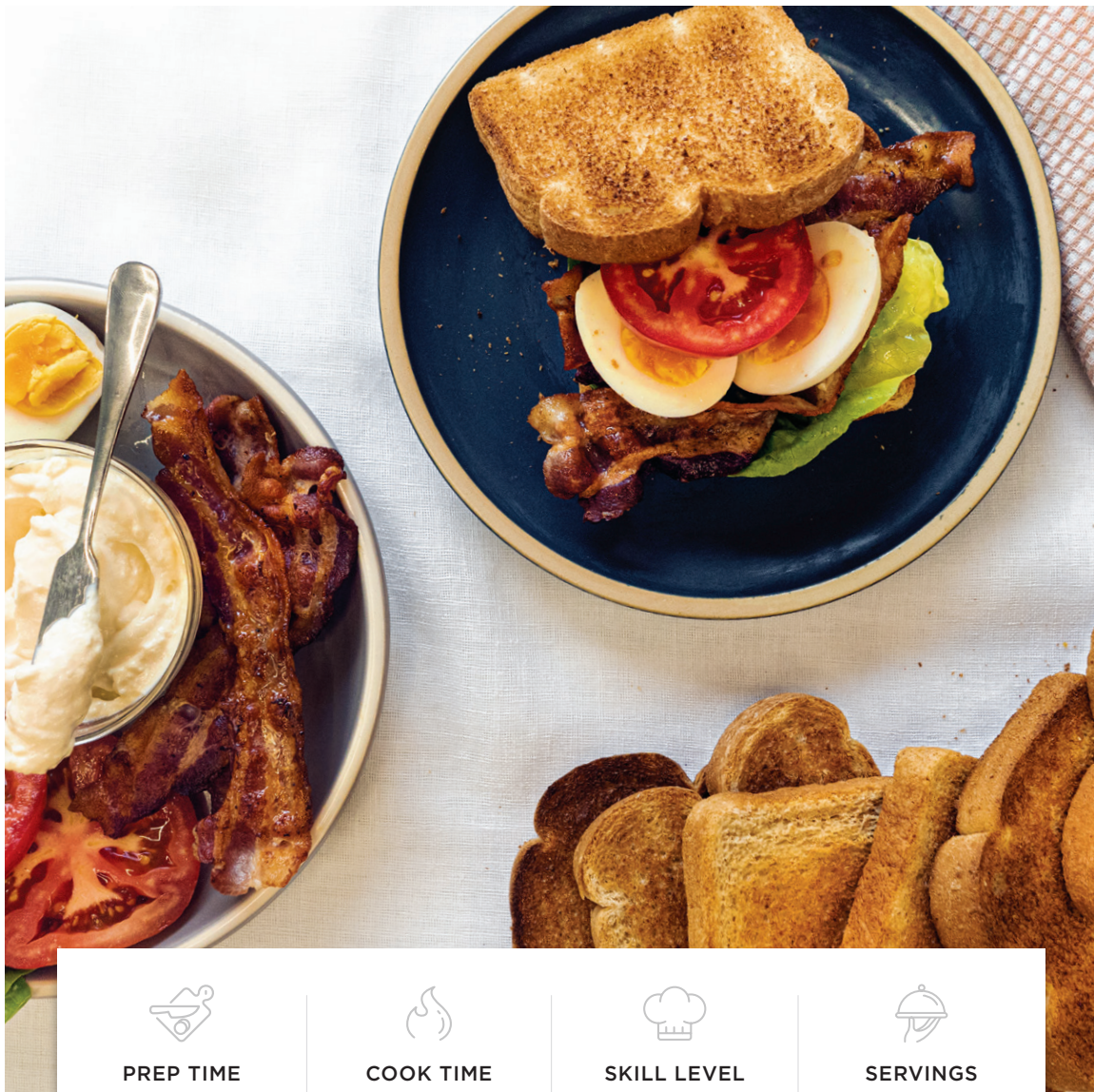
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## AVOCADO TOAST WITH SOFT BOILED EGGS

### INGREDIENTS

- 0.9 fl oz water (filled to “Soft” line on water cup)
- 12 eggs
- 4 avocados, ripe
- 2 tbsp lime juice
- 3 tsp salt
- 1 tsp black pepper
- 1 bunch asparagus, thinly sliced
- 1 cup pickled red onions
- Parsley, chopped
- 12 slices sourdough bread, toasted

1. Place egg tray in egg cooker and then pour water into the base.
2. Load the 12 eggs. Close and lock the egg cooker.
3. Press the button to start.
4. When the alarm goes off, remove eggs and place directly into ice water.
5. When cool, peel eggs and slice in half. Set aside.
6. In a medium bowl combine avocados, lime juice, salt and pepper. Set aside.
7. In a small bowl, combine asparagus, red onions and parsley.
8. Assemble toasts by evenly spreading avocado mixture amongst toast slices, top with the asparagus onion mixture, and finally place 1 egg (2 halves) on each toast.
9. Serve immediately.



PREP TIME

**15 MIN**



COOK TIME

**10 MIN**



SKILL LEVEL

**MEDIUM**



SERVINGS

**6**

## B.E.L.T. SANDWICH

### INGREDIENTS

- 1.2 fl oz water (filled to “Medium” line on water cup)
- 6 eggs
- 12 slices of bread, toasted
- ½ cup mayonnaise
- 6 pieces of butter head lettuce, rinsed
- 6 slices of Roma tomato
- 12 pieces of bacon, cooked

1. Place egg tray in egg cooker and then pour water into the base.
2. Load the 6 eggs. Close and lock the egg cooker.
3. Press the button to start.
4. When the alarm goes off, after about 10 minutes, remove eggs and place directly into ice water.
5. When cool, peel eggs and cut in half. Set aside.
6. To build sandwiches, start by spreading mayonnaise on bread then place lettuce and then 2 pieces of bacon on top.
7. Add 1 egg (2 halves) on top of bacon, then 1 slice of tomato.
8. Finish with another piece of bread to complete the sandwich.
9. Serve immediately.





PREP TIME  
**20 MIN**



COOK TIME  
**20 MIN**



SKILL LEVEL  
**EASY**



SERVINGS  
**24 PEICES**

## DEVILED EGGS

### INGREDIENTS

- 2.1 fl oz water (filled to “Hard” line on water cup)
- 12 eggs
- ¼ cup mayonnaise
- 2 Tbsp Dijon mustard
- 2 tsp apple cider vinegar
- ½ tsp pepper
- Pinch of salt
- Paprika, for garnish
- Parsley, for garnish

### SUPPLIES NEEDED

- Pastry bag

1. Place egg tray in egg cooker and then pour water into the base.
2. Load the 12 eggs. Close and lock the egg cooker.
3. Press button to start.
4. When the alarm goes off, after about 20 minutes, place eggs directly into ice water.
5. When cool, peel eggs and cut in half. Set aside.
6. Remove yolks into a small bowl. Mix yolks with mayonnaise, Dijon mustard, apple cider vinegar, salt and pepper.
7. Using a spoon or a pastry bag, add a portion of yolk mixture into each egg white.
8. Garnish with paprika and parsley.





PREP TIME

**5 MIN**



COOK TIME

**6 MIN**



SKILL LEVEL

**EASY**



SERVINGS

**1**

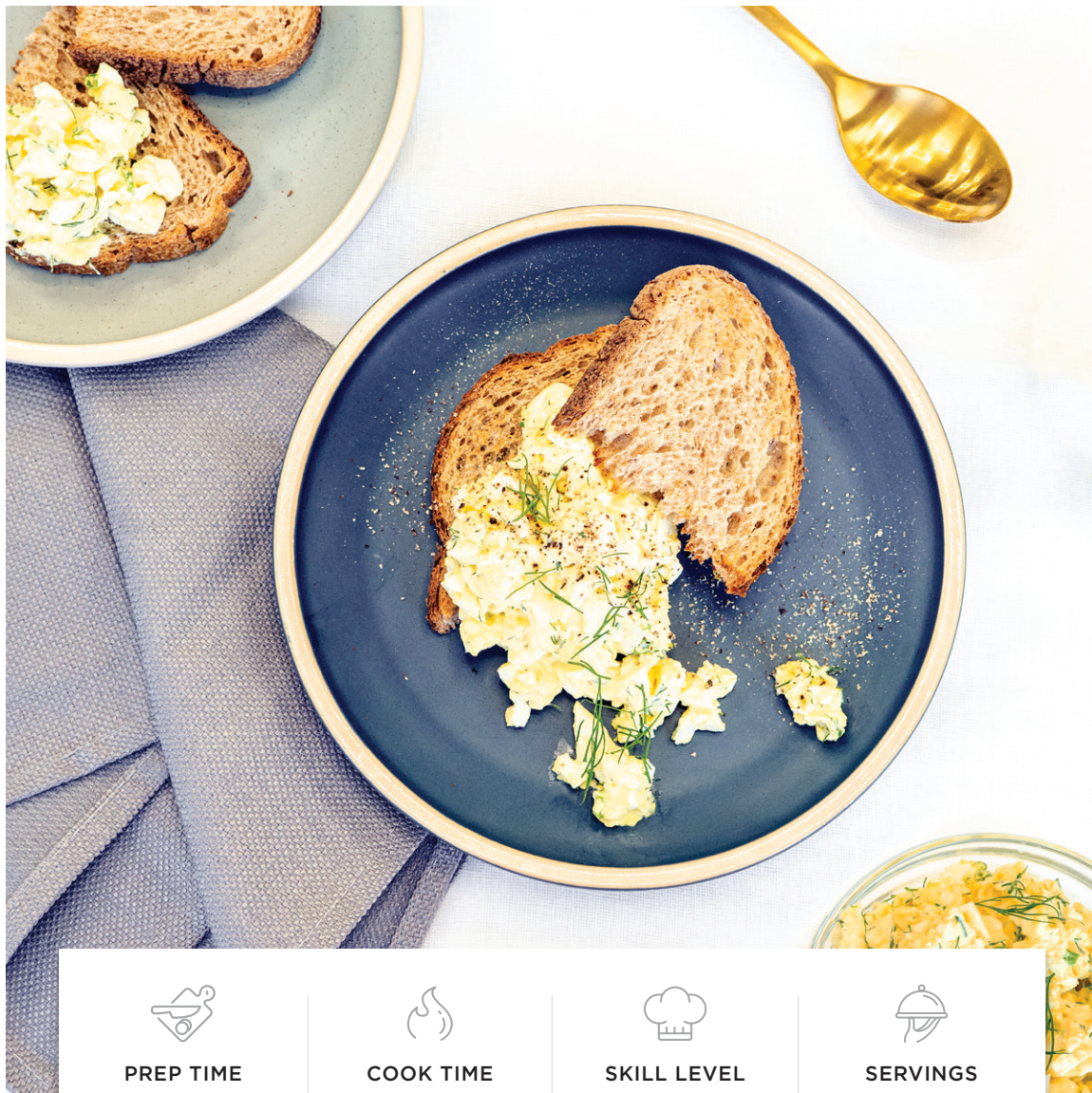
## MEDITERRANEAN OMELET

### INGREDIENTS

- 1 egg
- ½ tsp salt
- ¼ tsp black pepper
- ¼ tsp oregano, chopped
- 1 diced sundried tomato
- ¼ cup spinach, diced
- ¼ cup feta cheese, crumbled
- Cooking spray
- 1.2 fl oz water (filled to “Omelet” line on water cup)
- Roasted potatoes, for serving

1. In a medium bowl, whisk together egg, salt, pepper and oregano.
2. Add in tomato, spinach and cheese. Whisk together until evenly combined.
3. Spray omelet tray lightly with cooking spray then pour mixture into the tray.
4. Place egg tray in egg cooker and then pour water into the base.
5. Place the omelet tray with the egg mixture into egg cooker.
6. Close and lock the egg cooker. Press the button to start.
7. When the alarm goes off, after about 6 minutes, remove the omelet.
8. Serve immediately with roasted potatoes.





PREP TIME

5 MIN



COOK TIME

20 MIN



SKILL LEVEL

EASY



SERVINGS

4

## EGG SALAD

### INGREDIENTS

- 2.1 fl oz water (filled to “Hard” line on water cup)
- 12 large eggs
- 3 tbsp Dijon mustard
- ½ cup mayonnaise
- 1 tsp dill minced
- 2 tsp chives
- 1 tsp salt
- ½ tsp pepper
- Bread, for serving

1. Place egg tray in egg cooker and then pour water into the base.
2. Load the 12 eggs. Close and lock the egg cooker.
3. Press the button to start.
4. When the alarm goes off, after about 20 minutes, remove eggs and place directly into ice water.
5. When cool, peel and chop eggs. Place them into a medium sized bowl.
6. Add mayonnaise, Dijon mustard, dill, chives, salt and pepper. Mix well.
7. Serve immediately on bread or store in an air-tight container for later use.



# TERMS & CONDITIONS

## Limited Warranty

Our products are backed by a limited 1-year warranty. To register, follow the instructions on the Chefman® Warranty Registration page in this User Guide.

We offer a limited 1-year warranty from the date of purchase. This warranty is void without proof of purchase within the USA, Canada or Mexico. Service centers and retail stores do not have the right to alter or change the Terms & Conditions of this warranty.

### WHAT THE WARRANTY COVERS

• **Manufacturer Defects**

Chefman® products are warranted against defects in material and workmanship for a period of 1 year from the date of purchase, when used in accordance with the Chefman® User Guide.

• **Qualified Replacements**

If your product does not work as it should, we will send you a new one. If the product is no longer available, we will replace it with an identical product or one that is comparable.

### THIS WARRANTY DOES NOT COVER

- **Misuse** - Damage that occurs from neglectful or improper use of products; damage that occurs as a result of usage with incompatible voltage. See Safety Instructions for information on proper use.
- **Poor Maintenance** - General lack of proper care. See Cleaning & Maintenance Instructions for information on proper maintenance.
- **Commercial Use** - Damage that occurs from commercial use.
- **Altered Products** - Damage that occurs from alterations or modifications by any entity other than Chefman®; removal of rating label.
- **Catastrophic Events** - Damage that occurs from fire, floods or natural disasters.
- **Loss of Interest** - Claims of loss of interest or enjoyment.

# CHEFMAN® WARRANTY REGISTRATION

Register your product to extend your warranty for 3 months.

### What do I need to register my product?



- Contact Information
- Model Number
- Proof of Purchase (i.e. online confirmation, receipt, gift receipt)
- Date code

### How do I register my product?

We offer 2 convenient ways to access the Chefman® registration form:

1. Visit [chefman.com/register](https://chefman.com/register).
2. Scan the QR code below to access the form:



### Have a question?

Please reach out to us at [Chefman.com/contact](https://chefman.com/contact).

### Need more help?

We're here for you! Contact us at [customersupport@chefman.com](mailto:customersupport@chefman.com) or 888.315.6553 Monday-Friday.

OTHER LIMITATIONS: ALL WARRANTIES OF ANY KIND WHATSOEVER, EXPRESS, IMPLIED AND STATUTORY, ARE HEREBY DISCLAIMED. ALL IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE HEREBY DISCLAIMED, PROVIDED THAT IF ANY IMPLIED WARRANTIES OF ANY KIND IS REQUIRED BY ANY JURISDICTION, INCLUDING MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, THE DURATION OF SUCH IMPLIED WARRANTIES IS LIMITED TO ONE (1) YEAR. THIS WARRANTY DOES NOT COVER, AND CHEFMAN® SHALL NOT BE LIABLE, FOR INCIDENTAL, INDIRECT, SPECIAL OR CONSEQUENTIAL DAMAGES, INCLUDING WITHOUT LIMITATION, DAMAGE TO, OR LOSS OF USE OF THE PRODUCT, OR LOST SALES OR PROFITS OR DELAY OR FAILURE TO PERFORM THIS WARRANTY OBLIGATION. THE REMEDIES PROVIDED HEREIN ARE THE EXCLUSIVE REMEDIES UNDER THIS WARRANTY, WHETHER BASED ON CONTRACT, TORT OR OTHERWISE.

This Warranty gives you specific legal rights, and you may also have other rights that vary from state to state or Province to Province. Some states or Provinces do not allow the exclusions or limitations set forth in this Warranty, so the above limitations or exclusions may not apply to you depending on the jurisdiction of purchase.

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# CHEFMAN®

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