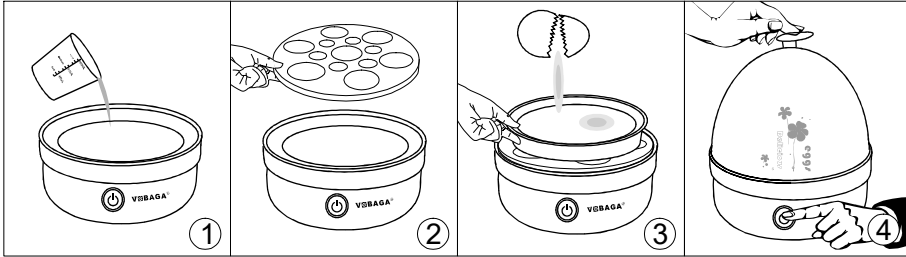
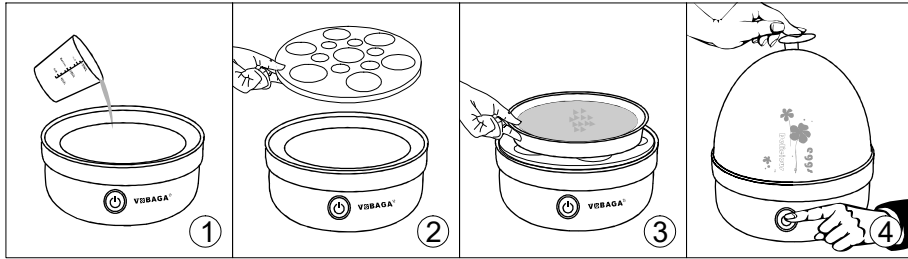


Poaching egg



1. Pour 80ml water into the product chassis;
2. Put the steaming rack up, and put the stainless steel bowl on.
3. Pour the egg liquid into the stainless steel bowl (Apply a little edible oil in the bowl to make it easier to take the eggs out, 1-3 eggs at once time).
4. Put on the cover, plug in the power, push the on/off button to start, the blue indicator light on, and it will automatically shut off when eggs are done.

Steaming egg custard



1. Pour 100ml water into the product base tray;
2. Put the steaming rack on the base tray,
3. Break the eggshell and pour the egg liquid into the stainless steel bowl, add appropriate amount of water and mix, and then put it on the steaming rack ;
4. Put on the cover, plug in the power, push the on/off button to start, the blue indicator light on, and it will automatically shut off when eggs are done.

VOBAGA®

User's Manual

Egg Boiler

VOB-08-2



Before use, please read this Manual carefully, and operate in strict accordance with the operating procedures and temperature settings.

Please keep this Manual properly for future reference.

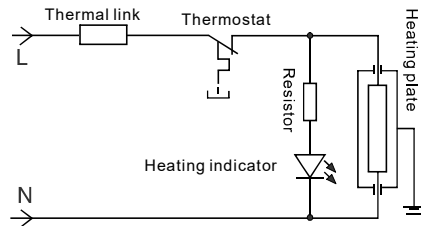
Specifications

Model: VOB-08	Capacity: 1-7 hen's eggs
Voltage: 110V	Frequency: 60Hz
Power: 350W	Certification: FCC
N. W: 0.7kg	G. W: 1kg
Dimensions (mm): 156 (W) x 156 (D) x 180 (H)	

Remark: The dimensions are subject to the actual unit.
Packing list: Master unit, steam cover, egg holder, measuring cup, stainless steel bowl.

Function and circuit diagram

- *Steamed Egg
- *Egg Custard
- *Poached Egg



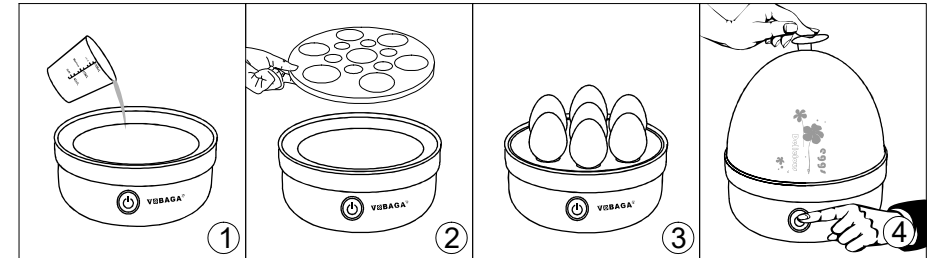
Safety Precautions

- *Unplug the power after operating;
- *Do not use the product when it is unattended;
- *Do not touch the product when it is operating;
- *Keep minors away from this product to avoid burn;
- *Do not let minors use this product;
- *If the product is found damaged after unpacking, contact the Amazon Customer Service for replacement;
- *If the power cord is damaged, contact the seller for replacement;
- *Do not plug/unplug the power cord with wet hands;
- *Be careful to avoid pricking hands with the needle in the bottom of the measuring cup;
- *Do not wash the chassis and the base in water; wipe with wet towel only;
- *In operating process, do not touch the steam vent or the chassis, in order to avoid burn;
- *Do not immerse the appliance in water.

Operating guide

(Note: Please be careful that the unit just finished operating is very hot)

Boiling egg



1. Pour the water into the base tray with the measuring cup. Please keep the product in a horizontal state.

Please refer to the table as follow for specific amount of water:

Egg Cooked Degree	Soft	Medium	Hard	Egg Custard	Poached eggs
Water	40ml	60ml	80ml	100ml	80ml
Time	6min	8min	10min	14min	10min

- Put the steaming rack on the base tray,
- Put eggs on the steaming rack,
- Put on the cover, plug in the power, push the on/off button to start, the blue indicator light on, and it will automatically shut off when eggs are done.

Please note :

* The above data of the needs amount of water is not absolute, and may vary according to the size of eggs. The data of time is also for reference only, and may vary according to the ambient temperature and altitude.

* The bottom of the cup features a pin to pierce the shell. (please hit a hole on the top of the egg instead of press it, directly pressed or over-force will easily make the egg breaks).
Eggs are stored for less than one months without piercing.

* After completing the setting work, the machine will be turn off automatically, the indicator light off.