

MICROWAVE INSTANT EGG POACHER

HOW TO USE

- 1) Half fill compartment with cold water.
- 2) Crack egg into the compartment.
- 3) Top up water until egg is completely submerged.
- 4) Gently pierce the top of the yolk once with a sharp knife.
- 5) Cover with lid.
- 6) Always place the product in the centre of the microwave.
- 7) Follow the cooking instructions above right of this page. Please note: Cooking times given are for guidance only. All microwaves vary, adjust cooking time to suit your appliance. Make sure eggs are piping hot before serving.
- 8) If egg is undercooked and not to your liking, microwave for a further 10 seconds and re-check.
- 9) Allow to stand for 30 seconds before serving.
- 10) Lift and drain poached egg using colander. Remove egg from colander with a spoon. Care & Use Dishwasher and microwave safe. To aid cleaning, rinse thoroughly straight after use.



Caution: Always protect hands when removing container from the microwave oven. Container or its contents may become very hot. Take care when draining hot water

①

Power Puissance Potencia Leistung 出力	Soft Yolk Jaune mou Yema blanda Weich 半熟	Hard Yolk Jaune dur Yema dura Hart 固ゆで
600 W	1 min 5 secs	1 min 25 secs
700 W	55 secs	1 min 20 secs
800 W	50 secs	1 min 15 secs
900 W	45 secs	1 min 5 secs
1000 W	40 secs	50 secs
1100 W	35 secs	45 secs
1200 W	30 secs	40 secs

① ②

Power Puissance Potencia Leistung 出力	Soft Yolk Jaune mou Yema blanda Weich 半熟	Hard Yolk Jaune dur Yema dura Hart 固ゆで
600 W	1 min 50 secs	2 min 25 secs
700 W	1 min 35 secs	2 min 15 secs
800 W	1 min 25 secs	2 min 5 secs
900 W	1 min 20 secs	1 min 50 secs
1000 W	1 min 10 secs	1 min 35 secs
1100 W	1 min	1 min 15 secs
1200 W	55 secs	1 min 5 secs

