

PORODO
LIFESTYLE



Porodo Lifestyle

Poacher

Smart Electric Egg Boiler

SKU: PDLFSTEB808WH

Table of Contents

Product Overview	2
Specifications	2
Safety Instructions	3
Cord Safety Information	4
Power Usage Information	5
Schematic View	5
Operating Guide	6
Egg Preparation Modes	7
Cleaning and Maintenance	9
Storage Guidelines	9
Disposal	9
Warranty	10
Contact Us	10

Product Overview

The Porodo Smart Electric Egg Boiler offers quick and efficient cooking for up to six eggs with six preset modes, including soft-boiled, hard-boiled, poached, and omelet, with cooking times ranging from seven to 13 minutes. It features a digital display, auto shut-off function, and non-slip support for stability. This compact and easy-to-use device is perfect for anyone looking to enjoy perfectly cooked eggs in just minutes.

Specifications

Material	SUS 304 + Plastic Body
Rated Voltage	220-240V
Rated Frequency	50-60Hz
Rated Power	320-380W
Tray Capacity	6 Eggs
Water Capacity	100mL
Cooking Time	8-35 minutes
Plug Type	UK 3-Pin
Cord Length	0.7m
Product Weight	665g
Product Size	125 x 152 x 206mm
Model Number	PDLFSTEB808

Safety Instructions

Please read all instructions, warnings, and precautions carefully before use.

- 1. For Household Use Only:** This appliance is intended for household use only. Do not use it for any other purpose.
- 2. Remove Packaging:** Remove all packaging and labels from the appliance before use.
- 3. Electrical Safety:** To prevent electrical shock, do not immerse cords, plugs, or the appliance in water or any other liquid.
- 4. Supervision for Children:** Children under eight years old should not use the appliance unless supervised.
- 5. Approved Ingredients Only:** Only use approved ingredients with this appliance to avoid damage.
- 6. Unplug When Not in Use:** Always unplug the appliance when not in use, during assembly, disassembly, and before cleaning.
- 7. Caution - Heat Generation:** This appliance generates heat during use. Take proper precautions to avoid burns, fire, or damage.
- 8. Damaged Cord or Plug:** Do not use the appliance if the cord or plug is damaged, or if the appliance malfunctions or is dropped.
- 9. Turn Off Before Plugging In:** Make sure the Egg Cooker is turned off before plugging it in.
- 10. Use of Unauthorized Attachments:** Using accessory attachments not recommended by the manufacturer may cause fire, electric shock, or personal injury.
- 11. Do Not Leave Eggs in Cooker:** Do not leave eggs in the Egg Cooker after the timer has finished for a prolonged period.
- 12. Cord Safety:** Do not allow the cord to hang over the edge of a table, counter, or sink, or touch any hot surfaces.
- 13. Stable Surface Required:** Always use the Egg Cooker on a stable surface.
- 14. Avoid Inserting Objects While in Operation:** Do not insert hands or objects into the Egg Cooker while it is in operation. If food spills, turn off the appliance and let it cool before cleaning.

- 15. Hot Contents:** The internal base, water, and eggs of the Egg Cooker will be hot during use. Let them cool before handling or cleaning.
- 16. Avoid Hot Surfaces:** Do not place the appliance on or near hot gas burners, electric burners, or in heated ovens.
- 17. Handle Measuring Cup with Care:** The Measuring Cup contains a sharp pin at the bottom that can cause injury. Handle with caution.
- 18. Cleaning the Body:** When cleaning the appliance, do not submerge it in liquid. Use a soft, damp cloth to wipe it down.
- 19. Hot Lid:** The lid becomes very hot while in use. Avoid touching the lid while the eggs are cooking and allow it to cool before handling.
- 20. Secure Lid Before Use:** Ensure the lid is securely in place before operating the appliance.
- 21. Do Not Open Lid During Cooking:** Do not open the lid while the Egg Cooker is in operation.
- 22. Turn Off Before Disconnecting:** Always turn off the appliance before removing the cord from the wall or taking the eggs out.
- 23. Damaged Supply Cord:** If the supply cord is damaged, it must be replaced by the manufacturer or a qualified service agent to avoid a hazard.

Cautions: Avoid injuries from the egg pricking device.

Warning: The heating element surface retains residual heat after use. Always use caution.

Warning: Use this appliance as instructed. Misuse can cause potential injury.

Cord Safety Information

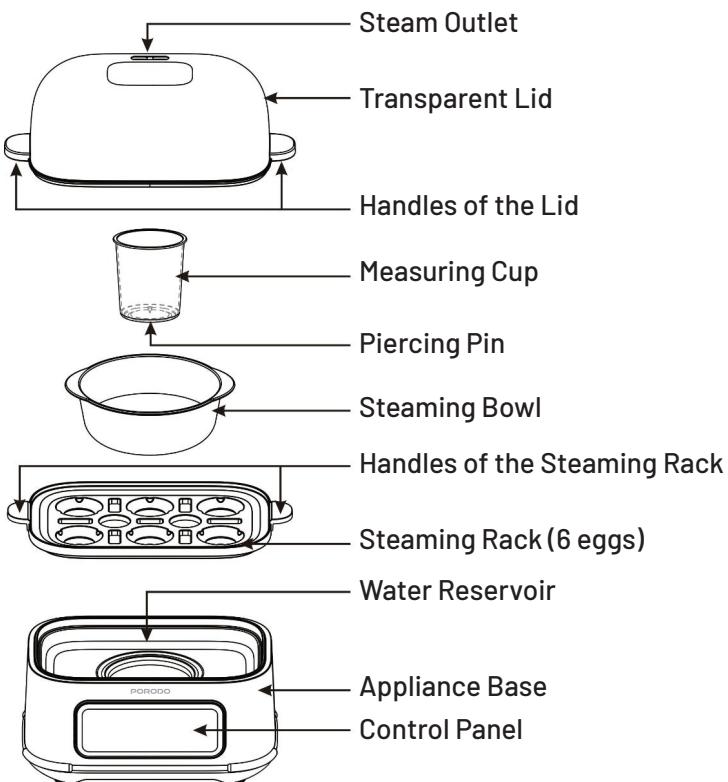
- 1.** A short power cord is provided to prevent tripping or tangling.
- 2.** If using an extension cord, make sure it can handle the same or more power as the appliance.
- 3.** Keep the extension cord off the edge of the counter or table.
- 4.** Make sure the cord is not within reach of children or a tripping hazard.
- 5.** Always use the extension cord carefully.

Power Usage Information

This egg cooker follows the Ecodesign rules in Commission Regulation (EU) 826/2023 for energy products.

1. Operation Mode: The appliance finishes one cooking cycle and automatically turns off when done.
2. Power Management: The appliance has no separate power management feature, as it turns off by itself after cooking.
3. Power Consumption in Off Mode: The appliance uses less than 0.5W when off.
4. Standby Mode: This appliance does not have a standby mode. For better energy use and safety, it is recommended to unplug the appliance when not in use.

Schematic View



Operating Guide

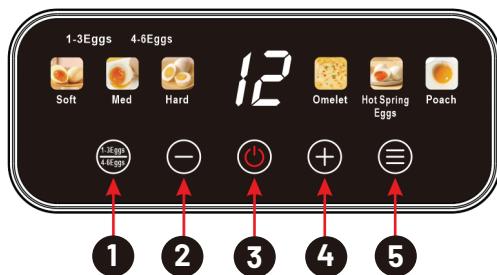
a. Before First Use:

1. Unpack all parts of the Egg Cooker carefully and set the base aside.
2. Wash the lid, boiling rack, poaching tray, omelet tray, and water measuring cup in warm, soapy water. Rinse them well and dry thoroughly.
- Caution:** The piercing pin on the underside of the water measuring cup is very sharp. Handle it with care.
3. Wipe the base's water reservoir with a damp, non-abrasive cloth.

Important

1. ONLY USE COLD EGGS. Eggs that are not kept in the refrigerator until use may be overcooked.
2. Store eggs in their carton to ensure freshness and keep the yolks centered.
3. This Egg Cooker is best for medium-sized eggs. If using different sizes, you may need to adjust the amount of water.
4. Always use cold water, preferably distilled or filtered, to reduce mineral buildup.
5. Boiled eggs in their shells can be kept in the refrigerator for up to 5 days.

b. Control Panel Overview



1. Select Egg Number Button
2. Time Adjustment Button (-)
3. Power / Start Button
4. Time Adjustment Button (+)
5. Preset Program Selector Button

c. Operation Instructions

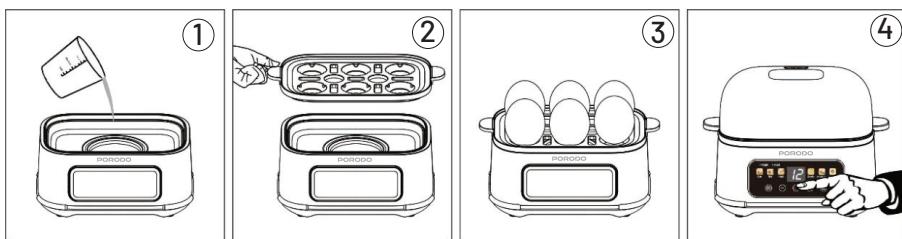
1. Press the Power/Start Button once. The egg cooker will enter standby mode.
2. Press the Power/Start Button again after selecting a function. The egg cooker will begin operating.
3. Press and hold the Power/Start Button during operation. The egg cooker will stop and return to standby mode.

Egg Preparation Modes

a. Boiling Eggs Instructions

1. Pour 100ml of water into the base tray using the measuring cup. Ensure the product is placed on a flat surface.
2. Place the steaming rack onto the base tray.
3. Arrange the eggs on the steaming rack.
4. Cover the egg cooker with the transparent lid. Plug in the power and press the Power/Start button to enter standby mode. After selecting the desired function, press the Power/Start button again to start the cooking process. The egg cooker will automatically turn off when the eggs are done.

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



b. Poached Eggs

1. Place the unit on a dry, level surface and plug it into an electrical outlet.
2. Remove the lid and the steaming rack.
3. Pour 100ml of water into the water reservoir using the measuring cup.
4. Place the steaming rack over the appliance base.
5. Add a little butter or nonstick cooking spray to the egg bowl to prevent sticking.
6. Crack an egg into the egg bowl and place it on the steaming rack.
7. Cover with the lid, press the Power button, then press the Preset Program Selector button to choose the "Poach" mode, and finally press the Start button to begin.
8. When the poached egg program finishes, the egg cooker will beep five times and automatically turn off.
9. Carefully remove the lid, using an oven mitt to avoid burns.

Caution: Steam will be released from the vent holes in the lid during cooking. Avoid contact with the steam as it can cause burns.

c. Omelet Eggs

1. Ingredients & Tools:

2. one egg

10. 3ml milk or cream (optional)

4. Salt, black pepper, or other seasonings

5. Fillings: diced ham, shredded cheese, spinach, mushrooms, etc. (pre-cooked)

6. Butter or nonstick cooking spray

Instructions

1. Grease the Container

Lightly coat the steaming bowl with butter or nonstick cooking spray.

2. Prepare the Egg Mixture

Crack the egg into the steaming bowl and beat it well. Add milk (optional), salt, and pepper. Mix until well combined.

3. Add Fillings

Add pre-cooked fillings (e.g., ham, cheese) evenly to the egg mixture.

4. Assemble the Egg Cooker

4.1. Fill the water reservoir with 100ml of water using the measuring cup.

4.2. Place the steaming rack on the base.

4.3. Place the container with the egg mixture on the steaming rack.

5. Start Cooking

5.1. Place the lid on the egg cooker.

5.2. Press the Power button, then press the Preset Program Selector button to select the "Omelet" mode.

5.3. Press the Start button to begin cooking.

6. Cook the Omelet

6.1. Cooking time: 12-10 minutes (adjust time depending on thickness).

6.2. When the cooking is complete, the egg cooker will beep five times and automatically turn off.

7. Serve the Omelet

7.1. Carefully remove the container using oven mitts.

Cleaning and Maintenance

Caution: Never immerse the base unit or cord in water or any other liquid.

1. Always unplug the appliance and let it cool completely before cleaning.
2. All parts of the egg cooker, except the base, can be cleaned in the top rack of a dishwasher. To clean by hand, wash the parts in warm, soapy water.

Caution: The base unit will be very hot after use. Allow it to cool completely before cleaning.

3. To remove mineral deposits, wipe the base's water reservoir with a paper towel dampened with 1 tablespoon of distilled white vinegar. Rinse and dry it thoroughly.
4. Wipe the exterior of the base with a soft, damp cloth or sponge. Do not use abrasive cleaners or scouring pads, as they may damage the surfaces.

Storage Guidelines

1. Do not store the egg cooker while it is hot or wet. Ensure all parts are clean and dry before storage.
2. Store the appliance in its original box or in a clean, dry location.
3. When storing, assemble the appliance with all parts in place and the lid securely attached.

Disposal

This product must not be disposed of as unsorted household waste. It is important to separate such waste for proper treatment and recycling, in compliance with local waste management regulations.



Warranty

Products that you buy directly from our **Porodo** website or shop come with a 24-month warranty.

When you buy **Porodo** products from any of our approved sellers, you only get a 12-month warranty. If you want to extend this warranty, go to our website at <https://www.porodo.net/warranty> and fill out the form with your information. Don't forget to upload a picture of the product too. After we've checked and accepted your request, we'll send you an email to confirm that your product's warranty has been extended.

For more info, please check:

<https://www.porodo.net/warranty>

Contact Us

If you have any questions about this Privacy Policy, please contact us at:

info@porodo.net

Website: <https://www.porodo.net/>

Service Support: support@porodo.net

Instagram: [porodo](#)