eggciting products

Operating instructions

The Eggcheff Scrambled™

English



Figure 1Picture The Eggcheff

Please read the operating instructions carefully before using the device for the first time!
Observe the safety instructions and warnings! Keep for later use!

These operating instructions are not subject to an update service!

Status: October - 2025

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Objective of the operating instructions

Read the operating instructions carefully before operating or using the Eggcheff Scrambled. The operating instructions are intended to familiarize the user with the handling of the Eggcheff Scrambled and to instruct him in the details of its function and maintenance.

The operating instructions must always be accessible to users and kept within easy reach near the Eggcheff Scrambled. The instructions for maintenance and operational safety contained in the operating manual must be observed and followed. If you have any questions that go beyond the scope of this user manual, please contact Eggciting Products BV at any time.

Warranty and liability

Warranty and liability claims for personal injury and damage to property are excluded if they are attributable to one or more of the following causes:

- Improper use of the device
- Operating the device with defective safety devices
- Non-observance of the instructions in the operating instructions
- Unauthorized structural changes to the device
- Inadequate maintenance
- Disasters caused by external influences/force majeure

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1 Safety instructions

WARNING	
 	**Failure to observe the operating instructions may result in death or injury.** **Read and observe the operating instructions before starting work on or with the appliance.**

The appliance is built in accordance with the state of the art and recognized safety regulations. To avoid endangering the life and limb of the user or third parties or damaging the appliance, the appliance may only be operated as intended and in a technically safe condition.

The operator of the appliance or the persons authorized by him are liable for all damage to property and personal injury resulting from non-compliance with the operating instructions.

1.1 Intended use of the product

This appliance is intended for the supervision of trained, qualified users. This appliance is intended to be used in household and similar applications such as:

- Staff kitchen areas in shops, offices and other working environments;
- Farm houses;
- By clients in hotels, motels and other residential environments;
- Bed and breakfast type environments.

The Eggcheff Scrambled is intended exclusively for the preparation of scrambled eggs with liquid egg in the catering industry. Never insert objects into the Eggcheff Scrambled that are not expressly intended for this purpose and included in the scope of delivery.

The Eggcheff Scrambled should also never be operated when empty

Any other use of the Eggcheff Scrambled is considered improper and therefore inappropriate. In this case, the safety and protective functions of the device may be impaired.

The type of liquid scramble mix and the ingredients that can be used in The Eggcheff Scrambled are listed in the appendix.

The intended use also includes:

- Follow all instructions in this operating manual
- Compliance with all safety and warning instructions
- Compliance with maintenance intervals

The Eggcheff is only intended for use on a worktop. The Eggcheff **is not** intended for installation in a frame or cabinet.

1.2 Misuse

- Use of the device contrary to its intended purpose.
- Modification of the control unit software without prior consultation with Eggciting Products BV.
- This appliance is not intended for installation in kitchen furniture or cabinets. Please observe the instructions in *section 3.3.2 Installation (page 16)* of the appliance.
- Modifications, extensions or retrofitting of the appliance without prior consultation with Eggciting Products BV.
- Operating the appliance in disregard of the safety instructions and warnings.
- Bypassing or deactivating protective or safety functions of the device.
- Operation of the appliance with obvious defects and/or defective safety devices.
- Carrying out repairs, cleaning or maintenance work without first disconnecting the appliance from the power supply.

1.3 General hazards

DANGER	
	**This appliance can be used by children aged from 8 years and above and persons with physical, sensory or mental disabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.**
	**Do not store any objects and/or food or liquids in the appliance when it is not in use.**
	Do not allow children to play with the appliance.
	**Only trained personnel may clean or maintain the appliance.**
	**The appliance is under high voltage. Only qualified personnel from the sales partner or manufacturer may work on the appliance.** **Unqualified personnel working on the appliance risk injury or death.**
	**The Eggcheff Scrambled must never be operated when empty.**
	**In the event of smoke or fire, keep the lid of the appliance closed to smother the flames and pull out the mains plug. The plug should always be accessible for this purpose**.

1.4 Electrical and electromagnetic hazards

DANGER	
	**A damaged mains cable and/or a damaged mains plug pose a risk of serious injury or death. Do not use the appliance if the mains cable and/or the mains plug are damaged.**
	**Liquids or objects in the housing openings can cause a short circuit. Ensure that no liquids or objects get into the housing openings. Switch off the appliance, pull out the mains plug and contact customer service.**
	**Unauthorized repairs carried out by unqualified personnel can lead to injuries. Only qualified personnel should be allowed to carry out inspections and/or repairs.**
	**Operating the appliance in a damaged condition can lead to injury or death. Check the appliance for damage before switching it on, e.g. damage to the upper part or the seals of the upper part.**
	**Do not operate the appliance if the upper part of the appliance or the upper seals are damaged.**
	**An electromagnetic field is generated inside the Eggcheff scrambled cooking chamber. This field poses a risk of injury or death for persons with pacemakers, implanted defibrillators or similar implants.**

	**Ensure that persons with pacemakers, implanted defibrillators or similar implants are not permitted to operate the appliance.**

1.5 Other hazards

WARNING	
	**When setting up the appliance, observe the information in section 3.3.2 regarding the space required around the appliance and the accessibility of the mains plug.**
	**Do not operate the appliance with the lid open or with the upper safety lock altered.** **This also applies if there are objects between the upper part and the sealing surfaces.**
	**Do not heat liquids or other foods in closed containers, as these can easily explode.** **Do not use closed containers, e.g. cans, bottles or jars, to heat food or liquids.**
	**Heating liquids in the Eggcheff Scrambled leads to a delayed eruption boil. Beakers should therefore be handled with care.**

	**Only use microwave-safe cookware approved by Eggciting Products for the Eggcheff Scrambled. Never use metal cookware.**
	**Eggs in their shells or hard-boiled eggs should not be heated in the Eggcheff as they may explode during or even after cooking.**
	**Never fry food in oil or fat in the Eggcheff Scrambled, the appliance is not designed for this.**
	**Clean the appliance regularly and remove all food residues. Food residues left in the appliance can dry out so much that they can ignite during use.**
	**Clean the upper part and the sealing surfaces regularly with a soft cloth and a mild cleaning agent. Check the upper part and the seals for damage.**
	**Do not use a water jet to clean the appliance.**
	**It is important that the air behind the appliance can circulate freely for cooling. Make sure that none of the ventilation openings are blocked or obstructed.**
	**The appliance must be inspected annually by trained maintenance personnel. A written record of this must be kept and submitted to the relevant authorities on request.**

1.6 Additional recommendations

ADDITIONAL RECOMMENDATIONS	
	**Do not place the appliance in a place where heat is generated, e.g. near a hob, oven or deep fryer.**
	**Do not set up the appliance in a place where it is very damp or where condensation can form.**
	**Do not set up the appliance outdoors and do not store it outdoors.**
	**Ensure that the mains cable does not run over the edge of a table or worktop or come into contact with a surface that can heat up.**
	**Before heating a product, make sure that all metal fasteners, cable ties and other packaging materials have been removed.**
	**Please note that the product may be very hot after cooking. Be careful when removing it, use a small cloth to remove it if necessary.**
	**If you open the lid after listening to a product, make sure that hot steam and air can escape at once. Therefore, always step back a little when opening the lid.**
	**Never lean on the top part and do not press against it. If the upper part warps, microwaves may escape.**

1.7 Disposing of the device

NOTES	
	**Proper disposal depends on the local disposal regulations and environmental laws that apply in the country of use**.
	**Always comply with the local disposal regulations and environmental protection laws of the country in which you operate the device. Dispose of recyclable components via the national recycling system to protect the environment. Check whether the recycling of contaminated recyclable materials is possible or permitted.**

2 Component designation and possible accessories

2.1 Complete illustration - Overview



Figure 2Component designation

1 handle	5 Lid
2 Touchscreen	6 Microwave cooking chamber
3 Main switch and ventilation openings (rear)	7 Cup holder
4 ventilation openings	8 Refill reservoir for forks

2.2 Structure and functional description

The Eggcheff Scrambled is designed for the preparation of scrambled eggs in the catering industry. The power connection is located on the back and the ventilation openings are on the back and top of the appliance. The touchscreen, which can be

used to operate the appliance, is located on the front. An explanation of the individual screens can be found in chapter 4.1 Screens. In addition to the screens for regular operation, there is also a "maintenance interface" that can be accessed by pressing a specific sequence of buttons on the touchscreen.

You can set the dryness level of the cooking result on the maintenance screen. To open this screen, you must touch the top left corner, the bottom right corner, the bottom left corner, the top right corner and finally the Eggcheff logo in the top center, in that exact order. This is only possible in "Standby mode" when the device is displaying the "Standby screen". The use of this function is only intended for professional personnel.

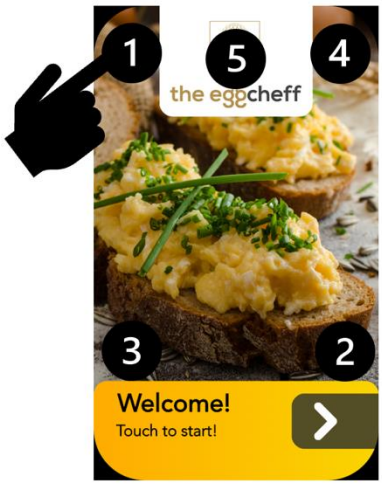


Figure3 Touch sequence to access the maintenance screen

Sequence for pressing on the "Standby screen" to go to the maintenance screen.

The user interface can be used by both staff and consumers, guiding them through the cooking process and explaining each step in detail.

As a general rule: After installation, make sure that there are a sufficient number (40) of forks in the fork container. Make sure that the lid is up/open and switch on the appliance. The appliance starts and is ready for use as soon as the standby screen is displayed. Follow the steps on the screen to use the appliance.

First, take a special 12 oz paper cup and fill it with 80 to 120 grams of egg mixture with optional ingredients (see Appendix 7.4 for recipe). Before placing the cup with

the liquid egg in the cup holder, make sure that the ventilation holes in the lid are open and the openings are clear.

This cup is placed in the cup holder inside the microwave compartment. After closing the lid, the cooking process must be started via the touchscreen. The appliance cooks the scrambled egg mixture automatically and the lid opens automatically when the cooking process is complete.

⚠ **CAUTION: Non-microwaveable objects.** Non-microwave-safe objects (e.g. metal and/or wooden objects other than the fork) in the microwave compartment can damage the appliance during operation. **Only use objects and cookware that have been approved by Eggciting Products and are suitable for use in the microwave.**

3 Assembly instructions, transportation and storage

3.1 Safety instructions

- Observe the local safety regulations and the company regulations.
- Be careful when transporting the device.
- Avoid jolting the appliance when putting it down.
- Do not store or place the appliance outdoors.
- Make sure that the appliance is connected to an earthed socket.
- Do not place the appliance near deep fryers.
- Do not place the appliance in a place where heat is generated, e.g. near a conventional hob.
- Do not set up the appliance in a place where it is very damp or where condensation can form.

3.2 Transport and storage conditions

The following conditions for transportation and storage of the device must be observed:

- 0˚C to 45°C
- dry
- Dustproof
- Corrosion-resistant (e.g. protected from salt water)
- Vibration and/or impact resistant

3.3 Installation and commissioning

3.3.1 Unpacking

Take appropriate care and caution when unpacking the device. Do not use sharp tools such as knives or cutters to open the packaging. Remove all packaging material from the appliance - both from the housing and from the Eggcheff scrambled microwave compartment.



NOTE: Proper disposal of the packaging depends on the local disposal regulations and environmental laws that apply in the country of use. **Recommendation:** Keep the packaging in a suitable place for later use.

3.3.2 Furnishings

With the Eggcheff Scrambled, you can place any number of appliances next to each other with a minimum distance of 200 mm. Observe the following requirements when setting up an appliance:

- The intended location for the appliance must be stable and level.
- The substrate must have the required minimum load-bearing capacity.
- Please note that when the lid is open, at least 300 mm must remain free above the appliance so that rising hot air can escape.
- Ensure that there is a free space of at least 200 mm at the sides and rear of the machine for the air flow.

3.3.3 Connection

ACTION	EXPLANATION
	Remove all outer and inner packaging materials.
	Insert the mains plug into a socket.

CAUTION: Lack of earthing. Using the appliance without earthing can lead to injuries and damage to the appliance. Only connect the appliance to an earthed socket. If you install several devices at the same time, make sure that the current capacity of the socket outlet is not exceeded.

4 Commissioning and operation

NOTE: Wipe the inside of the appliance with a soft, damp cloth to remove any packaging residue.

WARNING	
  	**When heating food or liquids, there is a risk of burns due to rising temperatures, hot steam and delayed boiling.** **Stir the food or liquid before consumption to equalize the temperature.** **The lid must be closed by hand before cooking starts. Make sure that there are no fingers or limbs near the closing surface of the lid to avoid injury.**

4.1 Steps for operation

1. Insert the mains plug into the socket.
2. Switch the appliance on at the main switch.
    a. The lid opens automatically
    b. The Touschreen is started
    c. (If the loading screen remains visible, check that the lid is fully open).
3. Fill the fork reservoir (see chapter 7.2).
4. The device is ready for operation.
5. Cook the first portion with your mixture and check the consistency.
6. Now open the maintenance menu and use the touch bar to find the optimum consistency setting for you.
7. Repeat cooking one position to check whether the consistency meets the desired expectation.

4.1.1 Steps to switch off:

1. Make sure that the device is empty and in standby mode.
2. Make sure the lid is closed by going to the maintenance menu, press 'close lid' and close the lid manually.
3. Switch the appliance off at the main switch.
4. Unplug the mains cable from the socket
5. Clean the appliance
6. Clean the base underneath the drip tray by removing the drip tray to clean it.

Replace the drip tray and cup holder in the appliance.

4.2 Prepare for transportation and storage

To make the Eggcheff Scrambled ready for transportation, it is important that the lid is in the closed position. This can be achieved by following the steps below:

1. Machine in standby mode (no cup in the cavity!)
2. Activate transport mode via the maintenance screen.
3. Follow the steps on the touchscreen:
    - Touch screen
    - Cup filling video→ Touch the screen to go to the next screen.
    - Cup placement screen→ Touch the screen to go to the next screen.
    - Close the lid→ **Close the lid and switch off the main switch on the rear directly when it is closed**.
4. You have now closed the lid and switched off the appliance before it opens directly. This way, the lid remains closed.
5. If the lid (already) opens, carry out the above steps again and switch the appliance off more quickly.

4.3 Screens regular use



Figure 4Standby screen

Step 1 Start screen - Standby mode

Step 2: Fill the cup with the fresh ingredients and the egg mixture.



Figure5 Cup inspection screen

Step 3: Insert the cup into the cup holder.



Figure6 Close cover screen

Step 4 Close the lid



Figure7 Cooking start screen

Step 5: Start cooking

Step 6 An animation is played during cooking. Wait until the lid opens and the egg is ready.



Figure8 Remove cup screen

Step 7 Remove the cups from the appliance with the fork.



Figure9 End Process screen

Step 8: Enjoy your scrambled eggs.

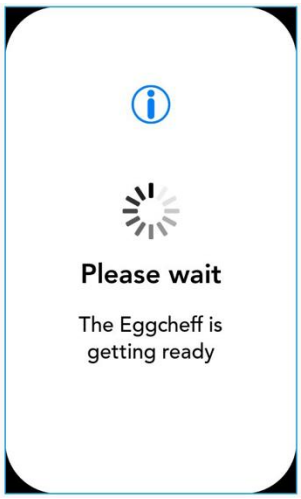


Figure10 Wait screen

Other: The machine is preparing for processing. Please wait.



Figure 11System loading screen

System start up



Figure12 Instruction screen for opening the lid

If the lid is not fully open, this screen indicates that the lid should be pushed upwards.

4.4 Error messages

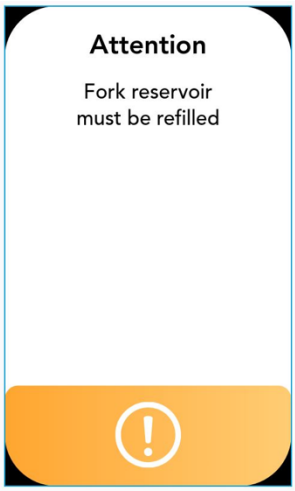


Figure13 (Attention) Fill fork reservoir Screen

Attention: Fill forks into the fork container. See instructions for refilling forks in the appendix.



Figure14 (Attention) Egg temperature measured too high screen

Caution: The temperature of the egg is too high and may already be cooked. Remove the cups



Figure15 (Caution: egg level in the cup measured too high)

Note: Remove the cup and use less egg mixture.



Figure16 (Attention) Egg level in the cup measured too low

Attention: No cup recognized or too little egg mixture added to the cup. Insert cup with more egg mixture.

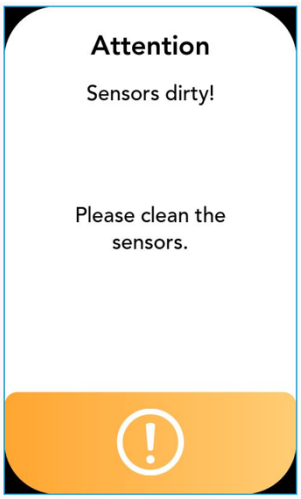


Figure 17 (Attention) the sensors in the cooking cavity might be dirty. Clean them.

Attention: Clean the sensors inside the cooking cavity which might be dirty.

4.5 Warning screens

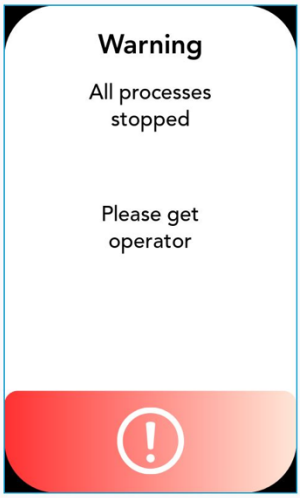


Figure18 (warning) all processes stopped Screen

Warning: Get assigned operator. Error in the internal system.



Figure19 (Warning) Fork system must be checked Screen

Warning: Error in the fork system, call an authorized operator to solve the problem.

In the event of an error or warning screen, such as "Fill level too low", "Fill level too high", "Fork reservoir empty", this screen can be removed by touching the top right-hand corner of the touchscreen.



Figure20 Touch the display to release the warning screen and continue the process.

4.6 Choice of language



Figure21 Change language Display

Press the country flag at the top right to change the language.



Figure 22Language selection screen

Select languages.

4.7 Operator screens

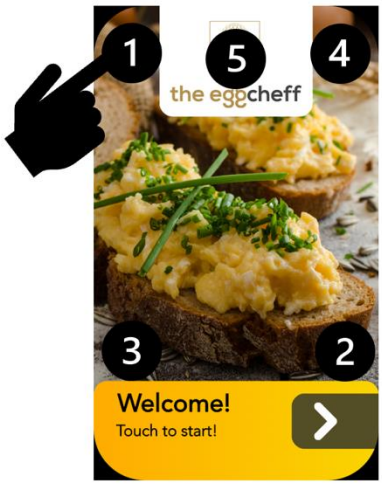


Figure23 Touch sequence to access the maintenance screen

Sequence for pressing on the "Standby screen" to go to the maintenance screen.



Figure24 Maintenance screen

Maintenance screen where you can access the cooking settings, test system functions and check system data.

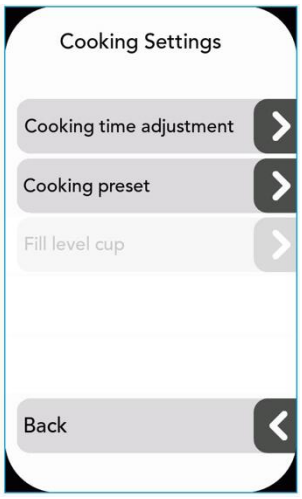


Figure25 Cooking settings screen

Select the settings for the cooking time. (The fill level setting is currently not available)

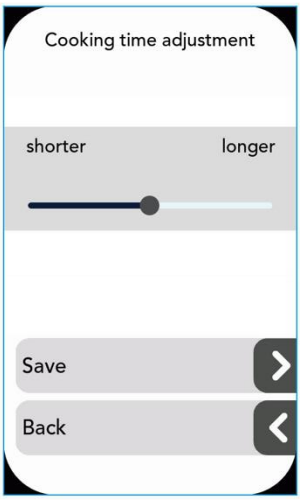


Figure26 Cooking time setting screen

Press - to shorten the cooking time. Press + to increase the cooking time. Please note that changing this setting will change the cooking result. Always check the cooking result after making the setting and check that the temperature sensor is clean.

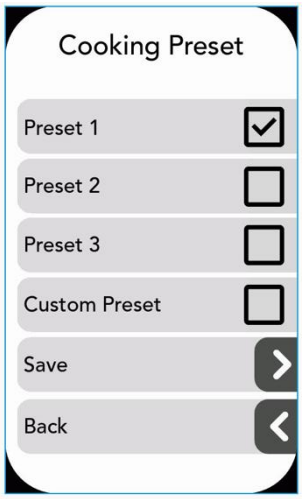


Figure27 Cooking preset selection

Preset selection screen.

In order to install “Custom Preset” → Go to 4.9 Expert settings.

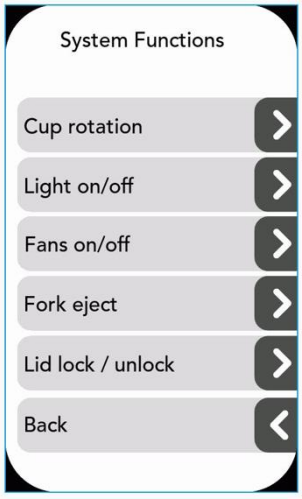


Figure28 System functions screen

Test system functions.

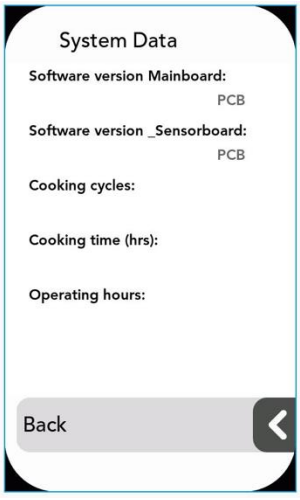


Figure29 System data screen

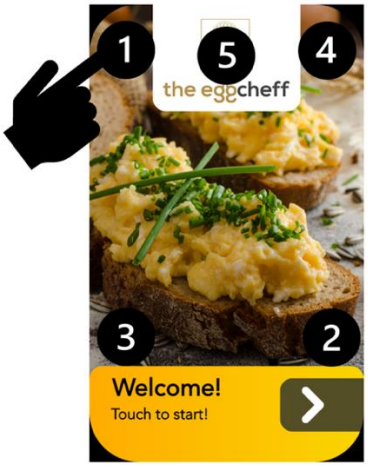
Check system data.

4.8 Cooking settings

In this chapter, the recommended settings per type of egg mix are described. Note that the result may vary depending on your preferred setting and the moisture level of the cooked egg can be controlled by changing the slider (Cooking time adjustment, step 4 below) in the cooking settings menu.

4.8.1 How to get into the cooking settings menu?

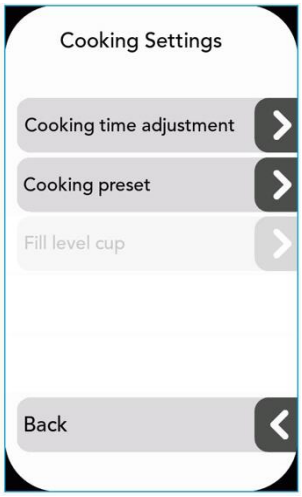
Step 1. Touch the sequence to enter the maintenance menu:



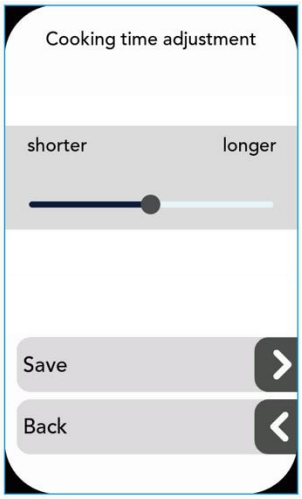
Step 2. Touch 'Cooking Settings' to go to the cooking settings screen.



Step 3. Click on 'Cooking time adjustment' to go to the cooking time adjustment screen.

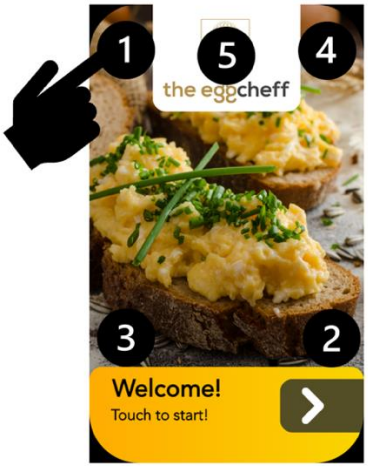


Step 4. Adjust the slider bar to adjust the cooking style.



4.8.2 How do I adjust the program to Preset 1, Preset 2 or Preset 3?

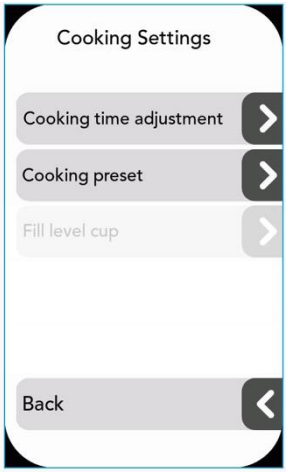
Step 1. Touch the sequence to enter the maintenance menu:



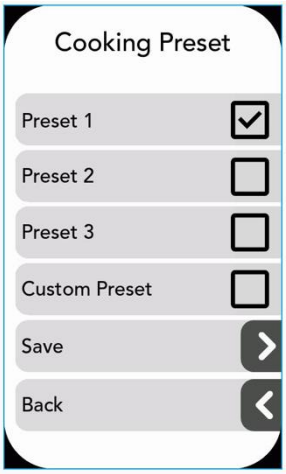
Step 2. Touch 'Cooking Settings' to go to the cooking settings screen.



Step 3. Click on 'Cooking preset' to go to the preset settings.



Step 4. Choose the required preset as per the table in the attachments.

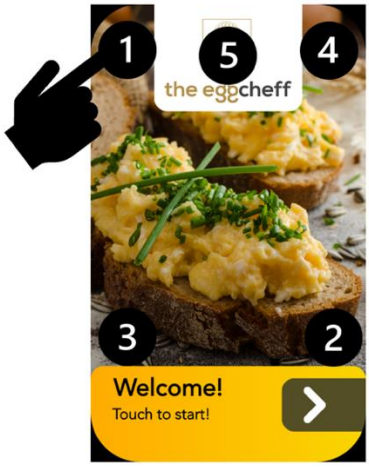


Question: Which preset is recommended per egg mix? See appendix 6.4.

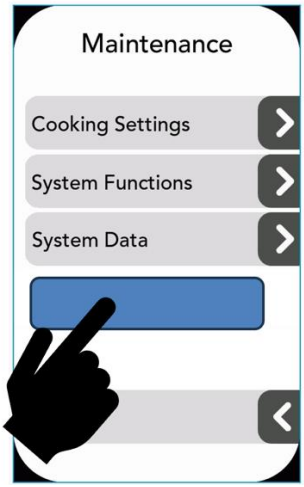
4.9 Expert settings

In the expert settings the ‘custom preset’ can be changed, sensor data can be checked and the last cooking process can be monitored on measured values during cooking. This is only allowed to be accessed and/or changed by instructed people that are capable of servicing and installing The Eggcheff Scrambled. With these settings the original settings of the machine can be adjusted and factory settings will not be automatically reset!

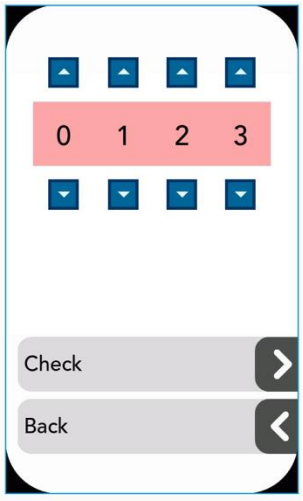
Step 1. Touch the sequence to enter the maintenance menu:



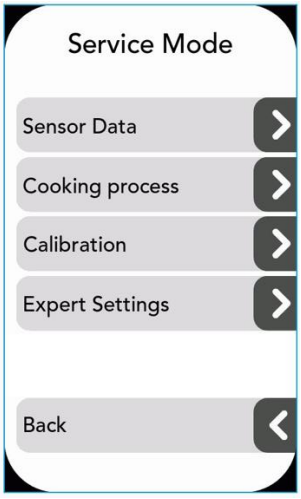
Step 2. Touch below ‘system data’ to enter the code screen.



Step 3. Click on ‘Cooking preset’ to go to the preset settings.

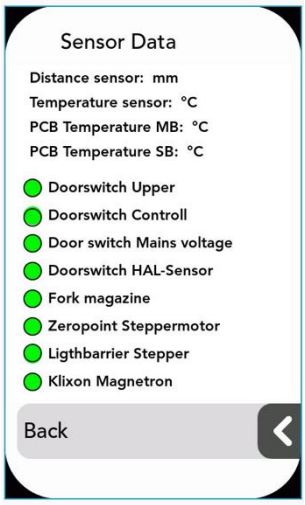


Step 4. Choose the required preset as per the table in the attachments.

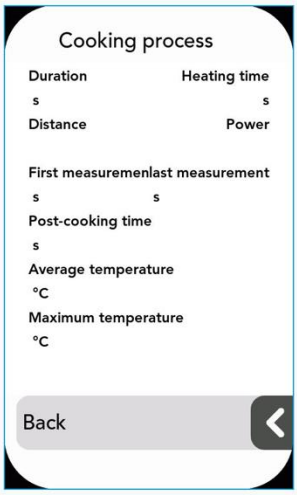


Step 5. Enter the code and press ‘check’

Step 6. Choose the data that needs to be checked.



Sensor data screen. In this screen the actual measured value of the sensor, or the status of the sensor is show.



The cooking process screen shows the last data captured during cooking.



After pressing the ‘calibration’ button in the service mode screen, this screen appears. After closing the lid, the distance sensor will automatically calibrate.



After pressing ‘Expert Settings’ in the service mode screen, the custom preset can be adjusted. Here the ‘cooking target temperature’, and the amount of time the temperature needs to be measured can be changed to adjust the cooking program to a specific egg mix / food type.

5 Cleaning and maintenance

5.1 Cleaning instructions

The following cleaning instructions are intended to protect your appliance and extend its service life:

- Do not use a water jet to clean the appliance.
- Do not use a steam cleaner to clean the apliance.
- Clean the appliance regularly.
- Clean the upper seals with a mild cleaning agent.
- Use a soft cloth to clean the appliance.
- Clean the inside of the cavity with a soft cloth and make sure that no egg residue remains inside the microwave cavity.
- Remove all food residues immediately

CAUTION	
	**Failure to follow the cleaning instructions may result in damage to the appliance. Please follow the cleaning instructions.**
	**The use of harsh cleaning agents such as conventional oven cleaners and/or scouring agents can damage the appliance. Only use mild soap solutions and high-quality cleaning agents.**

5.2 Cleaning intervals

The following table provides an overview of the cleaning tasks and the intervals at which they should be carried out:

Cleaning task	Interval
Exterior surfaces	At least once a week
Ventilation holes	At least every other week
Control elements	At least once a week
Indoor area	At least once per shift and in case of soiling

5.3 Cleaning tasks

	Action	Explanation
1.		Take a damp cloth and use a mild detergent.
2.		Wipe all exterior surfaces with the damp cloth.
3.		Wipe the interior with the damp cloth. Make sure to remove all food or liquid residues.
4.		Carefully wipe the control panel with the damp cloth. **CAUTION: Cleaning the touchscreen.** Only wipe the touchscreen with light pressure to avoid damaging it.
5.		Clean the cup holder and drip tray by removing both and cleaning them under running water. After washing, allow them to dry thoroughly before refitting them.
6.		Carefully wipe all surfaces dry with a towel.

5.4 Troubleshooting

PROBLEM	POSSIBLE CAUSES	SOLUTION
Device cannot be switched on	Power cable not connected	Make sure that the mains cable is firmly plugged into a working socket.
	Defective socket	Use a different socket to test whether other devices work on the same socket.
	Fuse blown or circuit breaker tripped	Check your fuse box and reset it if necessary.
	Fuse blown in the appliance	Contact the supplier of the device for support
When starting, the touchscreen remains on the loading screen. (wait at least 60 seconds	Lid not pushed all the way up.	Slide the lid upwards until it is at the top
	System frozen	Restart the device by switching it off and on again using the power switch on the back
Touch screen does not respond	Screen dirty or greasy	Switch off the machine and carefully clean the screen with a soft, damp cloth
	System frozen	Restart the machine by switching it off and on again using the power switch on the back.

	Software problem	Contact the machine supplier for support.
Fork container cannot be opened	Wrong button used	Check that the correct key is available to open the fork container
Fork does not come out of the fork system	Wrong fork used	Only the forks supplied with the machine can be used
	Container filled incorrectly	Check that the forks have been refilled in accordance with the instructions in the appendices of this manual.
		After filling, there must be at least 30 forks in the container
		(switch off the appliance) Remove all forks (including the forks under the metal part) and fill at least 30 forks into the container again. Follow the steps in the appendices of these instructions
	The fork is too thick/thin/bent and prevents other forks from coming down.	(Switch off the appliance) Remove the fork with the unusual shape from the fork container.
	The fork is jammed	(switch off the appliance) and try to remove the fork from the inside of the cooking space or from the outside of the fork container. Remove all forks from the container and remove the stuck fork.

		Ensure that all parts have been removed, refill the machine with forks and switch the appliance on. The fork mechanism will automatically reset
Fork does not come out completely	The fork was not refilled according to the instructions.	Switch off the machine, remove all forks and reinsert the forks according to the instructions. If there are forks with an unusual shape or strong bend in between, it is recommended to remove them
	A different type of fork is used	Use the correct forks supplied with the machine
Egg level too high/low	Too little egg was added to the cup	Use at least 80 grams of egg mixture from the recipe described in the appendices
Egg temperature too high	Too much egg was put in the cup	Use a maximum of 135 g egg mixture and ingredients from the recipe described in the appendices.
Cooking result too dry	The sensor is	Clean the sensor/the inside of the cooking cabinet with a damp cloth and make sure that all egg stains are removed, especially from the sensors
Cooking result too wet/raw	The egg is already cooked and someone tries to cook it a second time.	Remove the egg and place a cup of raw (chilled) egg mixture inside

Error, all processes stopped	The cooking setting is set to the driest setting (+) in the maintenance screen.	Set the cooking setting to lower (-) to shorten the cooking time.
Cooking result not as before	The sensor is dirty	Clean the temperature sensor with a damp cloth. Make sure that there are no egg stains on the temperature sensor and that the cooking cabinet is clean
Egg spilled next to the cup in the cooking space	The cooking setting is set to the wettest setting (-) in the maintenance screen.	Set the cooking setting to higher (+) to extend the cooking time.
Lid cannot be opened completely	The sensor is dirty	Clean the temperature sensor with a damp cloth. Make sure that there are no egg stains on the temperature sensor and that the cooking cabinet is clean.
Unusual noises during operation	No fork during the cooking process	Switch off the machine and check the fork mechanism to determine why no fork is coming down
	Someone has tried to open the lid during the process.	Do not touch the lid while the machine is boiling. This could cause the sensors to stop the process. Switch the machine off and on again. Remove the egg and start again
	If this happens three times in succession, the lid sensor may have moved	Contact the machine supplier for support.

	A different egg mixture is used	Use the egg mixture as described in the appendices
	Sensors dirty	Clean the sensors in the cooking cabinet with a damp cloth.
Appliance emits strange odors	Too many eggs/ingredients in the cup	Clean the sensors and check the amount of eggs that have been placed in the cup.
	A different type of egg mixture is used.	Make sure that the egg mixture and the ingredients match the specifications in the appendices.
	Device is too cold due to transportation	Allow the machine to rest for a few hours at room temperature
	Lid cannot be opened due to a blockage	Check that there is no obstruction above the cover.
Appliance emits smoke	Foreign objects in the device	Switch off the machine immediately and check whether there are any obstacles.
PROBLEM		Switch off the machine immediately and check that only approved materials are used. Especially microwave-safe materials.
Device cannot be switched on	Fork is stuck in the mechanism	Switch off the machine and remove the forks from the fork container. Switch the machine on and remove the egg. Refill the fork container according to the instructions in the appendices and start

		with a fresh cup of egg mixture
	Loose cup holder	Switch off the machine immediately and fit the cup holder properly.
	Loose internal component (near the fans).	Contact the machine supplier for support. Do not open the machine yourself
	Burnt residues in the cooking cabinet	Clean the internal components according to the machine's instructions.
When starting, the touchscreen remains on the loading screen. (wait at least 60 seconds	Burnt	Only the correct cups supplied with the machine may be used in the machine. These cups are microwave-safe
	Burnt plastic	Clean the internal components according to the instructions for the machine. Remove burnt parts and replace them with new parts
Touch screen does not respond	Overheating due to continuous operation	Allow the machine to cool down before using it again
	Fire in the cooking cabinet	Switch off the machine and remove the plug from the socket. Contact the machine supplier for assistance. Do not attempt to open the machine yourself

5.5 Maintenance and repairs

Please contact Gigatherm AG for maintenance, repairs and faults that occur on the machine.
+41 71 898 04 04.

6 Appendix

6.1 Technical data

Technical data - The Eggcheff scrambled egg	
Model number	Standard: 95-90-010-*** Luxury: 95-90-011-***
Serial number	See rating plate on the back of the appliance
Value of the connected load	230 V, 50 Hz
Date of manufacture	See rating plate on the back of the appliance
Rated power	1640 W
Maximum microwave power	1000 W
Frequency	2450 MHz
Outer dimensions	Height : 60cm / 23.6 inches closed lid 80cm / 31,5 inches open lid Width : 35cm / 13,8 inches Depth : 49cm / 19,3 inches
Net weight	25 kg / 50 pounds
Country of origin	Switzerland

6.2 Process for refilling forks / changing cups

For the refilling process:

1. Make sure that the device is switched off.



2. Open the service flap on the housing cover at the top left using the corresponding key.



3. Lift the guide lock on the left-hand side; it will now remain in the upper position.



4. Pull the tensioning mechanism back with your fingers until it clicks into place.



5. Insert a pack of forks so that the fork tips point downwards and towards the rear of the appliance. The side opposite the tips is inserted into the guide rail.



6. Carefully loosen the handle of the tensioning mechanism and check that the forks are positioned correctly.



7. Fold the guide lock down until it engages so that the forks cannot break out upwards.



8. Pull the loop attached to the fork set and remove it from inside the appliance.



9. Close the refill flap. The appliance automatically recognizes that the forks have been refilled and the message disappears from the screen.



10. The appliance can be switched on again and is immediately ready for use.



Process of changing the cup holder

1. Make sure that the device is switched off.



2. Stand directly in front of the appliance and make sure that the cup holder is accessible.



3. Release the cup holder from the holder with a firm pull upwards



4. Lift the drip tray out of the inside of the appliance.



5. Now everything has been removed and the chamber can be cleaned from the inside.



6. First put the drip tray back into the housing



7. When inserting the cup holder, make sure that the connection is inserted correctly. Please check this by looking at it from the side. The process has been carried out correctly if the cup holder is positioned exactly in the middle.



8. The cup holder should now sit firmly in the holder again and not wobble. If it still wobbles, repeat step 7 until it no longer wobbles.



9. The appliance can be switched on again and is immediately ready for use.



6.3 Additional tips and self-help for problems

1. Plastic parts are NOT dishwasher safe. Clean them manually with soap and water.
2. Screen malfunction / frozen screen → Switch the device off and on again.
3. If a fork is stuck→ Follow the instructions for removing stuck forks, see 7.3.1.
4. If the screen is frozen on the loading screen →♒♏ lid is NOT fully open, slide the lid upwards.
5. The sensors on the top of the inside of the microwave chamber must be cleaned daily.
6. The placement of the cup holder is very important. See the instructions for removing and replacing the cup holder.
7. If you bring your fingers close to the lid when closing it, serious injury may result.
8. Do not open the appliance without the help of the manufacturer or trained personnel.

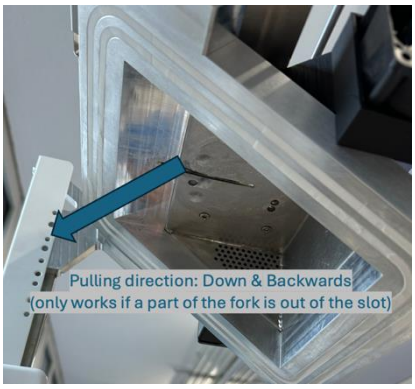
7.3.1 Removing stuck forks

If a fork is stuck in the microwave compartment and is visible from the inside, proceed as follows:

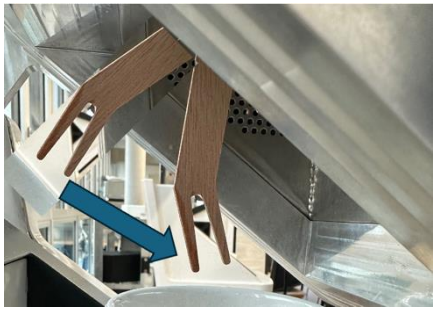
1. Switch off the machine.



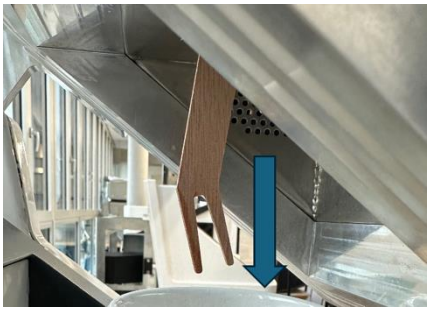
2. (Try the following) Take the fork by the tips and pull it downwards and backwards (towards the rear of the machine) at the same time. The fork should be able to be pulled out much further until it slides against a stop (the fork cannot be pulled out any further).



3. Move/rotate the fork forwards (so that it is almost at a 90˚ angle to the top).



4. The fork is "released" in this position. Now you can carefully move the fork straight down and you have removed the fork.



5. Switch the appliance on. After the signal tone, it is ready for use again.

(!) If a fork gets stuck <u>in the mechanism</u> due to a production error (the fork is not visible from the inside or cannot be gripped from the inside) or if it is not possible to guide the fork from the reservoir into the microwave compartment: Open the refill flap of the fork reservoir. Remove all forks and try to remove the fork from the side of the fork container. Always do this with the appliance switched off!

6.4 Recommended cooking settings per mix

See chapter 4.8 Cookingsettings to understand how to adjust get tot he screen to be able to select the preset. The preset and cooking time adjustment is based on cooking with a PAPER CUP. When using a REUSABLE (plastic) CUP, then add 6 seconds to the cooking time adjustment. (For example with Eipro: Schlemmer mix Scrambled egg the 'cooking time adjustment' is 17 - 19 seconds.)

Egg mix type	Preset	Cooking time adjustment*
Bravour: scrambled egg mix	**2**	12 – 14 seconds
Cocovite scrambled egg mix	2	10 – 14 seconds
Eggstra scrambled egg mix	2	10 – 14 seconds
Eipro: Schlemmer mix Scrambled egg	2	11 – 13 seconds
Luchinger: Scrambled egg mix	2	11 – 14 seconds
Bravour: whole egg	1	12 – 14 seconds
Eggstra: whole egg mix	1	11 – 13 seconds
Eipro: Vollei	1	8 – 12 seconds
Gustovo: Vollei	1	10 – 12 seconds
Gustovo: Scrambled egg mix	3	11 – 15 seconds

*Note! The cooking time adjustment may vary upon preference. It could go higher or lowe than the recommended cooking time adjustment and needs to be tested on the exact location and local egg mix. Generally a 'whole egg mix' is cooked on preset 2 and a 'scrambled egg mix' is cooked on preset 1.

6.5 Recipe suggestion

Ingredients

EU recipe:

- 1.000 gram scrambled egg mixture
- 200 gram cooking cream with 15% - 20% fat

(no additional salt/pepper required as the scrambled egg mixture is already seasoned).

It is recommended to use diced/sliced ingredients with a size of 5 x 5 x 5 mm. Bacon strips can be used as long as they are cut into smaller pieces. Ingredients can include bacon, onions, cheese (Gruyère), peppers, etc.



Cheese with 1 T spoon



Bacon strips with 1 T



Onion cubes with ½ T spoon

<u>Portioning</u>

A standard portion consists of approx. 110 g of liquid egg mixture. A portion of eggs + bacon + cheese + onions is about 130 g.



Egg with ingredients

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