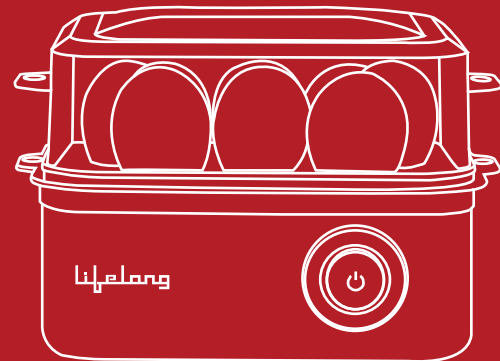


lifelong

KITCHEN

MAKING IT POSSIBLE

Lifelong Egg Boiler



500 W



Stainless Steel
Flat Heating Plate



Water Dry
Cut Off



Boils 8 Eggs
At One Time

1 YEAR
WARRANTY

INTRODUCTION

Welcome to the Lifelong family

Dear Customer,

Congratulations on purchasing Lifelong Egg Boiler and a warm welcome to the Lifelong family.

At Lifelong, we take pride in developing quality products for your home, health and happiness. Through constant innovation in our products, we have been able to develop a wide spectrum of products across Home, Kitchen, Grooming and Wellness categories.

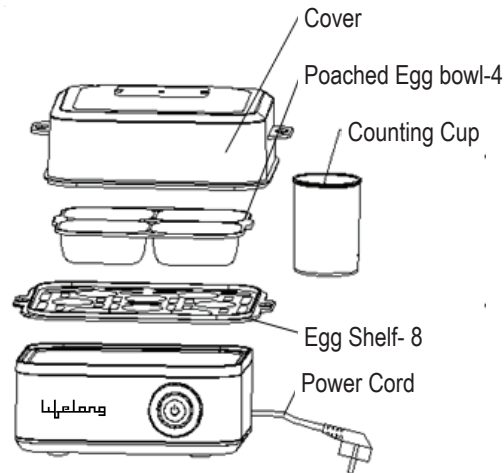
We strive to enrich the lives of the modern consumer every day. Keeping that in mind, we have offered all our products at a fair and honest price.

We hope that the Egg Boiler serves you and your family's needs without any hassles. Thanks again for becoming a part of the Lifelong family. Enjoy using the product!

Warm Regards,
Team Lifelong

PARTS NAME AND EXPLODED VIEW

Attention: Please do not put the bowl on the heating plate directly when boiling eggs. Do not use bowl until it is put on the shelf.



FEATURES

- Stainless steel flat heating plate, healthy and easy to wash;
- Ergonomic Design and easy and quick operation;
- Automatic power turn-off and over-temperature protection functions;
- Use for a variety of eggs - soft/middle/hard as you like;
- Suitable for steaming different foods such as eggs and buns;
- Auto dry cut-off and light put out automatically.

NOTICE BEFORE USE

- Unwrap the package properly.
- Check whether the voltage indicated on the rating label is consistent with your voltage used.
- Please use a ground power.
- For the first use, please wash or boil it with water twice and pour away the residual water.

HOW TO USE

- Steam egg: Add appropriate water (Please refer to the table below for specific water volume) with a cup, put the eggs on the shelf stably and then get the top cover on.
(It is for your reference only and you can make adjustments according to your experience)

Doneness	Water Volume	Time
Medium	35mL	8min
Medium well	55mL	11min
Well done	85mL	15min
Steamed egg	120mL	11min

- Connect the power, press down the button switch and the indicator lights turn On indicating that the egg boiler is working. Once the power is connected, it shows the power is connected and the egg boiler has started working. Do not press the button any more, except if you want to stop the cooking work.
- The power will be turned off once the water in the egg boiler is dry-boiled and it will indicate the steamed egg is ready when the indicator light switches off automatically.
- Pull out the plug to cut off the power during the cooking process.
- Cooking other foods: add one cup water in the heater plate and operate the same way as steam egg.

CAUTIONS

- Keep children away when this unit is working.
- Do not connect the power when the cover is off so as to avoid any personal injury caused by the boiling water.
- The egg boiler shall be put on a solid platform during use. Do not press too hard so as to avoid any damage of the power switch.
- The unit shall not be used on the surface or in the vicinity of a heated objects such as carpet and plastics. Do not put objects which will be dampened by steam on the top of this unit.
- Do not add the water or pull out the plug when the water is dry-boiled. Please do not touch the heating plate directly.
- Be cautious about the steam from the vent so as to prevent yourself being scaled.
- No liquid is allowed inside the egg boiler to avoid any danger.
- Any replacement shall be made by the customer care from the manufacturer or a department which is similar with a maintenance and repair service center once the power cord is damaged so as to avoid any danger.

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

- Avoid injuries from the egg pin;

- 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 type environments;
- bed and breakfast type environments.

- Children should be supervised to ensure that they do not play with the appliance.

MAINTENANCE AND REPAIRS

- Please pull out the plug from the socket after use.
- Do not clean it until the power is turned off and the egg boiler is cooled.
- The shelf and cover can be cleaned with a washing detergent or sponge. Do not clean with a hard steel wire so as to avoid any surface damage.

- Do not put the whole unit into the water to wash. The machine surface can be wiped with a wet towel. It is not allowed to be rinsed with water so as to avoid any electric leakage and occurrence of faults.

- Please clean and wipe the unit and put it into its packages if you want to lay it up for a long time. Put it in a ventilated and dry place so as to avoid being dampened to cause any problems on its normal use.

FREQUENTLY-ASKED QUESTIONS

- Indicator light of boiler does not work:

- a. Power failure?
- b. Whether the power cord is plugged in the socket?
- c. Whether the socket power is on?

- Egg is over done or under done

A. Whether the water is too much or not enough (It will appear over done with too much water and under done with insufficient water)?

Remarks: If those faults are still unresolved with above-mentioned analysis or any other faults exist, please contact our maintenance and repair service points or dealers. A non-authorized personnel is not allowed to disassemble this product without permission.

SPECIFICATIONS

Description	Multi-functional Egg Boiler
Model	LLEB02
Rated Voltage	220-240V ~
Rated Frequency	50Hz
Rated Power	500W
Maximum egg volume	8

DIFFERENT RECEIPES OF EGGS



Italian Deviled Eggs

Ingredients :

6 hard-cooked EGGS

1/3 cup mayonnaise

1/3 cup freshly shredded Parmesan cheese

2 tbsp. caramelized onions

2 tbsp. cooked and crumbled prosciutto

1/2 tsp. dried basil

Fresh basil leaves, shredded, optional

Ingredients :

SLICE eggs lengthwise in half. REMOVE yolks; place in a small mixing bowl. MASH yolks with a fork. STIR in mayonnaise, cheese, onions, prosciutto and dried basil. SPOON filling into egg whites. GARNISH each with fresh basil, if desired.

Classic Egg Salad Receipe

Ingredients :

6 large hard-boiled EGGS, sliced

1/4 cup mayonnaise

2 tsp. fresh lemon juice

1 Tbsp. minced onion

1/4 tsp. salt

1/4 tsp. pepper

1/2 cup finely chopped celery

Lettuce leaves (for serving)

Method:

Reserve & refrigerate 4 center egg slices for garnish, if desired. CHOP remaining eggs. Mix mayonnaise, lemon juice, onion, salt and pepper in medium bowl. ADD chopped eggs and celery; MIX well. REFRIGERATE, covered, to blend flavors. Serve on lettuce leaves, garnished with reserved egg slices.

Egg Chaat

Ingredients :

6 hard boiled eggs, 1 onion, 4 - 5 green chillies, coriander leaves, ½ cup tomato ketchup, 1 teaspoon red chilly powder, 1 teaspoon chaat masala, 2 tablespoons tamarind, 2 teaspoon jaggery and salt to taste.

Method:

Make chutney by boiling tamarind and jaggery in a little water for 4-5 minutes and strain. Cut boiled eggs into quarter pieces. Mix well with chopped onions, green chillies and coriander leaves, ketchup, chaat masala, red chilly powder, tamarind chutney and salt. Serve garnished with lime wedges and chopped coriander leaves.

Gribiche (Hard-Boiled Egg) Dressing

Ingredients :

6 cornichons, chopped
1/3 cup olive oil
2 tablespoons white wine vinegar
1 tablespoon chopped drained capers
1 tablespoon whole grain mustard
Kosher salt, freshly ground pepper
3 Hard-Boiled Eggs, coarsely chopped
2 tablespoons chopped herbs (such as tarragon and parsley)

Method :

Whisk cornichons, oil, vinegar, capers, and mustard in a small bowl to emulsify; season with salt and pepper. Gently mix eggs and herbs into dressing. Taste and adjust seasoning if needed.

Do Ahead: Dressing can be made 2 days ahead. Cover and chill. Bring to room temperature before using.

Consumer Warranty Card

Dear Customer,

Thank you for choosing a Lifelong consumer product. All Lifelong Consumer products are designed and manufactured to the highest standards to deliver high quality performance, as well as easy installation and use. At Lifelong, we believe in providing not only service, but adding value to your purchase. The warranty has therefore been designed especially for you with your interest at heart.

Warranty Service

All Lifelong consumer products are covered against manufacturing defects from their date of purchase.

Name of the product: _____

Model: _____

Warranty coverage: 1 year

Please note: Purchase receipt is necessary for warranty verification.

Customer Care: customercare@lifelongindia.com

Customer Details

Name: _____

Address: _____

Home Number: _____

Office Number: _____

E-mail Address: _____

Product Details

Model No.: _____

Serial No.: _____

Purchase Date: _____

Invoice Number: _____

Online Site: _____

Please log onto to www.lifelongindiaonline.com and complete the online warranty form with your personal and product details within 14 days.

Terms and Conditions:

1. This warranty is void if:
 - a. The completely filled warranty card is not presented at the time of servicing the product.
 - b. The product is not operated according to the instructions given under the user manual.
 - c. Damages are caused by lightning, abnormal voltage, water or other liquid intrusion, fire, flood, accident, negligence or improper handling.
 - d. Product has been damaged due to installation, repairs, alterations or modifications by unauthorized service organizations or persons.
 - e. Product label specifying the model number, serial number and production code has been removed and altered.
 - f. Defects or parts requiring replacement due to ordinary wear and tear, corrosion, rust or stains, scratches, dents on the casing or paintwork of the product.
 - g. Claims damaged and/or missing parts (accessories) after 7 days from the original date of goods received.
 - h. Defects or faults in product which have been used for commercial/industrial purposes or which have been rented/leased or have been otherwise subject to non-household/non-domestic use.
2. Repairs or replacements will be carried out by authorized service provider.
3. During the limited warranty period, Lifelong or its authorized service provider will repair without charge the defective unit inclusive of labor and parts and restore the unit to its optimum working condition. All defective parts used for the warranty repair should be surrendered to Lifelong and/or its authorised servicer.
4. All expenses incurred in collecting the unit (s) or part(s) thereof from authorised service provider as well as any other expenses and incidentals will be borne by the consumer.
5. Lifelong obligations are limited to the repair and replacement of the defective product. Except as set forth above, there are no other express or implied warranty and all warranted, conditions or other terms implied by statute or common law (including any warranty of satisfactory quality, merchantability or fitness for a particular purpose) are excluded to the fullest extent permitted by the laws.
6. Lifelong total liability for damages relating to or arising out of the purchase or use of the product regardless of the type or cause of such damage of the form of characterization of the claim asserted (e.g. contract or tort) shall not exceed the original purchase price paid for the product.
7. However in no event shall Lifelong and Lifelong authorized distributors be liable for any punitive, special incidental, indirect or consequential losses or damages whatsoever (including without limitation, damages for the loss of revenue, business, profits, goodwill, or contracts, business interruptions, loss of business information or any other pecuniary loss.) Whether or not Lifelong has been advised of the possibility of such damages. These limitations shall apply not with standing the failure of the essential purpose of any limited warranty. This limited warranty does not affect consumer's statutory rights under the law.
8. No carrier, dealer or employee is thereof authorized to make modifications to this warranty and you should not rely on any such representation. Lifelong reserves the right to amend the terms and conditions if necessary.

For queries and complaints:
please contact: customercare@lifelongindia.com
www.lifelongindiaonline.com

Customer care: +91-9711558877