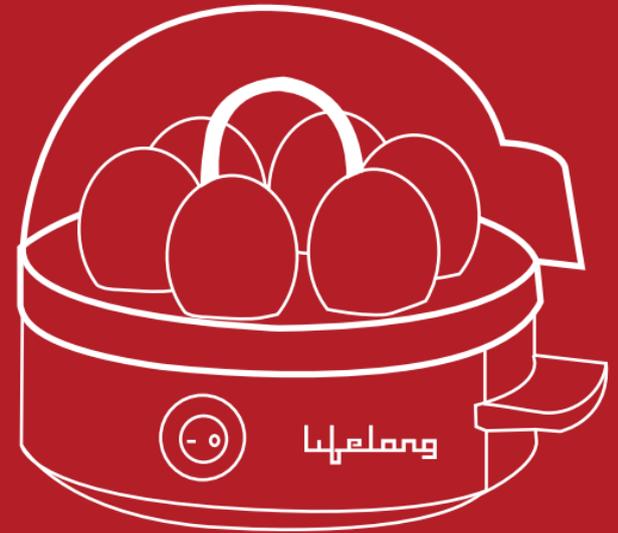


Lifelong

Lifelong  
Instant  
Egg Boiler



3 Boiling  
Modes



Automatic  
Shutdown



One Touch  
Operation



Heating  
Protection

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

## SAFETY PRECAUTIONS:

Wrong operation and improper handling can cause problems with the appliance and injury to the user.

### **Read all safety and operating instructions.**

- The unit may be used only for the intended purposes. No liability is accepted for damages arising from improper use or incorrect handling.
- Before connecting to the mains, please check whether the type of supply and the mains voltage match with the details given on the appliance.
- Do not immerse the appliance and mains plug in water or other fluids. If the appliance accidentally fall into water, pull out the power plug immediately and have the appliance checked by an expert before using it again.
- Do not try to open the housing yourself.
- Do not introduce any kind of objects into the housing.
- Do not use the appliance with wet hands, on moist floor or when the appliance is wet.
- Never touch the power plug with wet or damp hands.
- Check mains cable and plug regularly for damages. In case of damages, have the power cord and mains plug changed by the manufacturer, or a qualified expert, in order to avoid danger.
- Do not operate the appliance if the power cable or the mains plug shows damage or the unit has fallen down or has been damaged otherwise. In such cases, contact to the customer service center for checking and repairs, if necessary.

- Do not ever try to repair the unit yourself; danger of electrical shock.
- Do not let the power cord hang over sharp edges and keep it away from hot objects and open flames. Pull the plug to remove it from the wall outlet; do not pull at the cable.
- Installation of a spike protector will offer additional protection with a nominal trigger current of not more than 30 mA in the house installation. Please consult your electrician.
- The cable as well as any extension cable required should be run in such a way that there will be no risk of anyone pulling it inadvertently or tripping over it.
- If an extension cable is used it must be suitable for the power supply in question. Otherwise it causes overheating of cable and / or plug.
- Place the appliance on a rigid, flat and heat-resistant surface, away from open flames (such as gas oven) and operate it out of reach of children.
- This appliance is neither suitable for commercial use nor for outdoor use.
- Do not leave the appliance unattended during use.
- Disconnect from mains power supply when not in use and before cleaning.

## CAUTION:

The appliance is powered as long as it is connected to the power circuit.

- Switch off the unit before disconnecting from mains power.
- Never carry the unit by its power cord.
- The wall outlet must be freely accessible at all times.
- Use only spare parts and accessories supplied or recommended by the manufacturer.

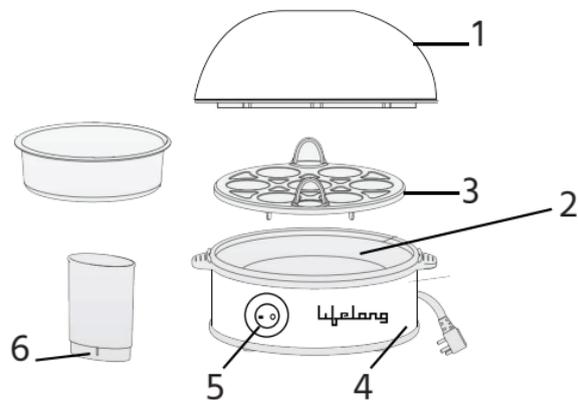
- The appliances are not intended to be operated by means of an external timer or separate remote control system.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.

## SPECIAL SAFETY PRECAUTIONS:

The device heats up very quickly, but slowly cools down. Beware of hot water and escaping steam during operation. Hold the device by its handles only.

- The mains cable must not touch hot surfaces during operation.
- This device is only suitable for cooking eggs. Do not heat up any other dishes with this device.
- Do not use the device without lid or egg tray.
- Do not move the device during operation.

## COMPONENTS:



1. Transparent PP lid
2. Heating Plate
3. Egg tray
4. Unit Bottom.
5. ON/OFF switch
6. Measuring cup with piercer at the bottom.

## OPERATION:

- The egg cooker is suitable for cooking 1-7 eggs.

Egg Type	Water Quantity	Time
Soft	20ml	6 mins
Medium	30ml	9 mins
Hard	50ml	12 mins

- Remove the lid and then the tray from the heating plate.
- Fill the measuring cup with water. The scales indicate how much water is needed for cooking a certain amount of eggs soft, medium or hard. For example, if you wish to cook 5 eggs hard, fill the measuring cup with cold water up to the mark 5 of the hard scale. Then pour the water from the measuring cup onto the heating plate.
- Place the egg tray with the groove on the bottom onto the base. Align the egg tray handle with the handle of the base.
- Carefully pierce the eggs with the egg piercer on measuring cup. Do not use too much force in order not to break the eggs.

**Warning:** The egg piercer is very sharp.

- Place 1 egg respectively onto the openings of the egg tray.
- Place the lid on the egg tray; align the handle accordingly.

- Connect the device to a suitable wall socket and press the power button(I) to switch on the device. The power button lights up. Do not open the lid during the cooking process as otherwise the steam, which is needed for cooking the eggs, will escape all at once.

**Warning:** Hot water steam will escape from the steam opening in the lid during operation.

- The cooking time depends on the water amount. A continuous signal tone will sound when the eggs are cooked. Press the power button(O) to switch off the device. Only then the signal tone will turn off. Disconnect the plug from the mains.
- Open the lid slowly, in order for you not to get burnt by the remaining water steam. Hold the egg tray at its handle and then carefully lift it from the motor base. Wash the eggs under cold water. Place the egg tray back onto the motor base; you may then peel and serve the eggs.

## NOTE ON THE MEASURING CUP:

### SCALE

No. of Eggs	Hard (Water Quantity)	Medium (Water Quantity)	Soft (Water Quantity)
1	66ml	40 ml	33ml
2	64ml	37 ml	30ml
3	60ml	34 ml	27ml

4	56ml	31 ml	24ml
5	53ml	28ml	21ml
6&7	50ml	25ml	18ml

## CLEANING & CARE:

Please follow all the safety instructions

- Never use abrasive detergents or sharp utensils.
- Before cleaning, disconnect the plug and let the device cool down completely.
- Remove the lid and then the egg tray from the motor base. Clean both parts together with the measuring cup with water.
- Make sure none of the electric parts of the device are in contact with water during the cleaning process.
- Store the device in its original packaging or at a dry, clean place.

## 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 :

- coriander leaves
- ½ cup tomato ketchup
- 1 teaspoon red chilly powder

1 teaspoon chaat masala  
2 tablespoons tamarind  
2 teaspoon jaggery  
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 & 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: [customer-care@lifelongindia.com](mailto:customer-care@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 on to [www.lifelongindiaonline.com](http://www.lifelongindiaonline.com) and complete the online warranty form with your personal and product details within 14 days.

### Terms and Conditions:

- This warranty is void if:
  - The completely filled warranty card is not presented at the time of servicing the product.
  - The product is not operated according to the instructions given under the user manual.
  - Damages are caused by lightning, abnormal voltage, water or other liquid intrusion, fire, flood, accident, negligence or improper handling.
  - Product has been damaged due to installation, repairs, alterations or modifications by unauthorized service organizations or persons.
  - Product label specifying the model number, serial number and production code has been removed and altered.
  - 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.
  - Claims damaged and/or missing parts (accessories) after 7 days from the original date of goods received.
  - 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.
- Repairs or replacements will be carried out by authorized service provider.
- 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 authorized service provider.
- All expenses incurred in collecting the unit (s) or part(s) thereof from authorized service provider as well as any other expenses and incidentals will be borne by the consumer.
- 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.
- 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.
- 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 withstanding the failure of the essential purpose of any limited warranty. This limited warranty does not affect consumer's statutory rights under the law.
- 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.

Manufactured for & Marketed by :  
**Lifelong Online Retail Private Limited**

For queries and complaints:  
please contact: [customer-care@lifelongindia.com](mailto:customer-care@lifelongindia.com)  
[www.lifelongindiaonline.com](http://www.lifelongindiaonline.com)