

12/11 Mary Street, Blackburn, Australia, VIC 3130
www.kylinaustralia.com.au

Kylin[®]

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Kylin Electric Egg Boiler
AU-K6E14



**Australia & New Zealand Edition
RCM Safety Standard Product**



www.kylinaustralia.com.au
Phone Australia 03 9988 3693

Please read the user manual carefully and keep it
handy for future reference before using the product.

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I. Safety Precautions

- 1.This product is designed for household use. Please be sure to refer to the user manual for proper guidance.
- 2.Before using this product, please ensure that your power outlet can handle 220V-240V.
- 3.Individuals with reduced physical, sensory, or mental capabilities, or those lacking experience and knowledge, may use this product only under supervision or with proper instruction on its safe use, provided they understand the associated risks.
- 4.Please use a power source with grounding protection to ensure personal safety.
- 5.When using this product, ensure it is placed on a dry, flat surface, and avoid locations that are accessible to children.
- 6.Please avoid immersing the base, plug, or power cord in water or any other liquid.
- 7.When adjusting the time control knob, please avoid excessive force to prevent damage to the product.
- 8.Please refrain from using this product on surfaces or near objects that are not heat-resistant, such as carpets or plastics. Objects vulnerable to damage from high-temperature steam should not be placed directly above the product.
- 9.When not in use, be sure to disconnect the power to prevent potential damage caused by continuous operation.
- 10.During the cooking process, please refrain from touching the heating element directly with your hands to prevent burns.
- 11.When cleaning the machine, avoid immersing it in water and prevent any liquids from entering the interior of the egg cooker to avoid potential hazards.
- 12.When cleaning the machine, avoid immersing it in water, and prevent any liquids from entering the interior of the egg cooker to prevent hazardous situations.
- 13.If you observe any damage to the power cord or flexible wiring, for safety reasons, replacement should be conducted by Kylin's manufacturing factory, its repair department, or similarly qualified professionals.
- 14.When using this product, please ensure that your hands are dry and avoid operating or touching the product on wet floors.
- 15.Please avoid placing this product in high-temperature environments or near open flames or other hazardous locations.

16. Please refrain from squeezing, twisting, or bringing the power cord near sharp objects to prevent damage.
17. When using this product, please use the accessories and parts provided by the original manufacturer and avoid using non-original accessories or other attachments to prevent product damage or potential hazards.
18. Before assembling, disassembling, or cleaning the product, ensure to disconnect the power and unplug the plug.
19. Exercise caution regarding steam after usage to prevent scalding.
20. If you find any damaged parts of the product, please contact Kylin or the local authorised service centre immediately for repairs or assistance to ensure safety.
21. Stainless steel products (for food contact) should be cleaned thoroughly with detergent before the initial use. Subsequently, rinse with boiling water for at least 1 minute to achieve sterilisation and disinfection.
22. Please ensure that the equipment is cleaned and stored in a cool, dry place after use.

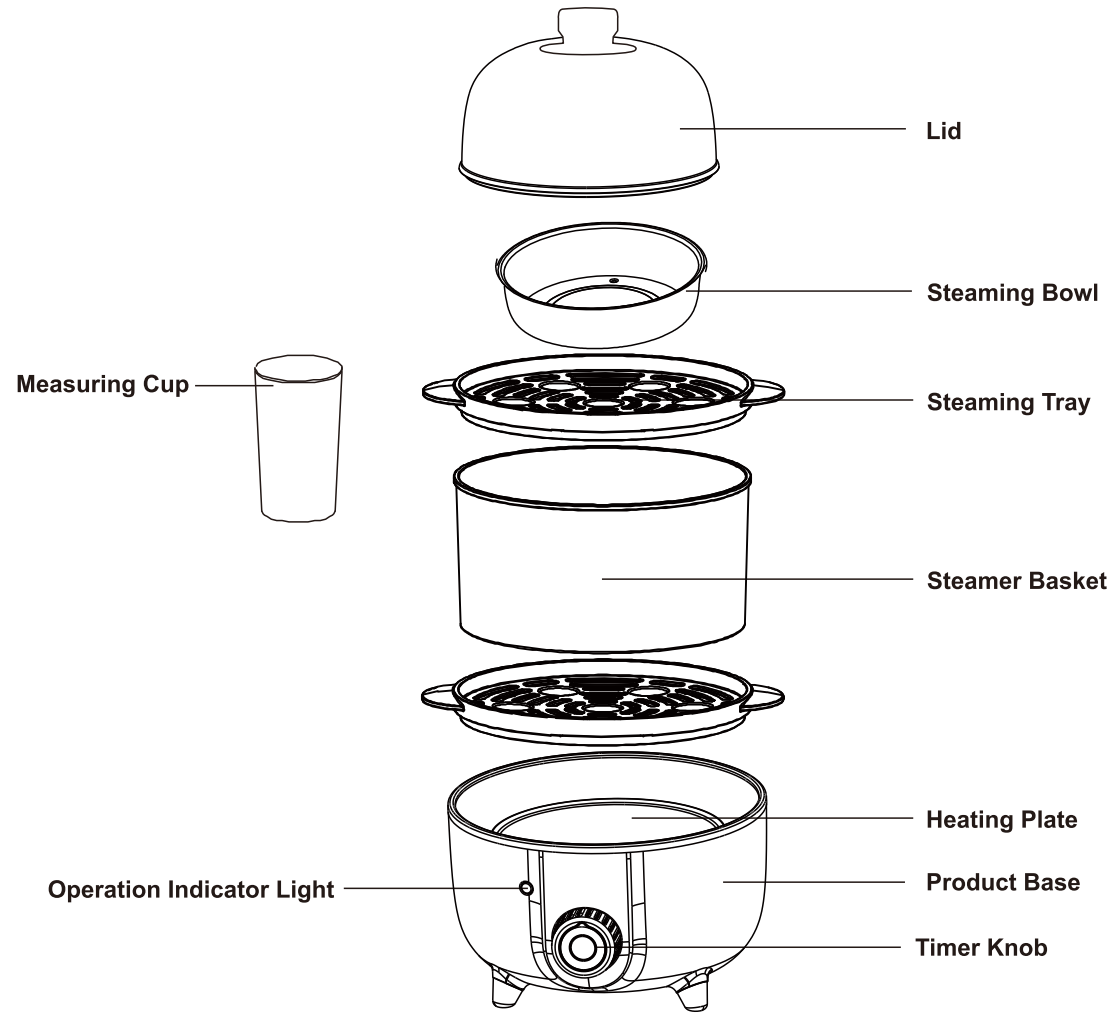
II. Performance and Characteristics

1. Stylish design with dual functionality and craftsmanship to attract attention.
2. Featuring a stainless-steel heating plate, this product offers easy cleaning, durability, and an appealing look, ensuring a superior user experience.
3. Timer function allows for convenient cooking adjustments.
4. Safety feature includes automatic power cutoff when water is depleted.
5. Versatile design for steaming various ingredients meets diverse cooking needs.

III. Key Technical Parameters

Product Name	Kylin Electric Egg Boiler
Model Number	AU-K6E14
Rated Voltage	220V-240V 60Hz
Rated Power	360W
Capacity	14 Eggs
Product Dimensions	197mm x 175mm x 268mm
Product Version	Australia & New Zealand Edition RCM Safety Standard Product

IV.Parts Identification



V.Instruction of Usage

1. According to the information in the "Food Steaming Time and Water Quantity Reference" table, add an appropriate amount of water to the heating plate. The reference table is for guidance, and you can adjust the actual amount based on your specific circumstances.

Food Steaming Time and Water Quantity Reference							
NO.	Food for Steaming	Degree of Doneness	Food Quantity	Water Added to Food (ML)	Water Level For Base (ML)	Steaming Time (Minutes)	Note
①	Egg	Well-done	7 Eggs		140	16	Adjust the water quantity according to your taste to control the doneness of the steamed egg custard.
		Medium-done	7 Eggs		110	12	
②	Steamed Egg Custard	Done	1	80	100	10	
③	Frozen Steamed Bun	Done	Single Layer		110	12	
④	Dumpling	Done	Single Layer		140	16	
⑤	Hot Milk	Appetising	1 Cup		80	6	

Note:

1. The food data in the table above was tested at room temperature (25 °C). If the temperature is lower than 25 °C, or if the ingredients have just been taken out of the fridge, or when cooking a larger quantity, it is advisable to make adjustments to both the amount of water and the steaming time.
2. When steaming dumplings, buns, Steaming buns, sweet potatoes, and similar foods, be sure to use a stainless steel bowl. Otherwise, the juices from the food may cause the heating plate to turn black, affecting its lifespan.

2. Preparation before steaming food:

- 1) **Hot Milk:** Pour milk into the steaming bowl and place it on the heating plate to heat.
- 2) **Steamed Eggs:** Place eggs on the egg tray of the steaming tray with the smaller end facing downward.
- 3) **Steaming Dumplings, Frozen Buns, Frozen Baozi, etc.:** Place the desired food flat on the egg rack.
- 4) **Steamed Egg Custard:** Lightly coat the bottom of the steaming bowl with a small amount of oil, ensuring even distribution. Crack an egg into the bowl, beat it, add 80 ml of cold water and a suitable amount of salt, stir in one direction until fine foam appears, then place the steaming bowl on the heating plate to heat.


3. Connect the power, set the desired steaming time by turning the knob, and wait for the working indicator light to turn on, indicating that the egg steamer is now working. Once the water on the heating plate evaporates, the product's temperature controller will automatically cut off the power, and the indicator light will go off. If you wish to continue steaming, simply add the right amount of water and adjust the time accordingly.

Warm Tips:

1. To prevent eggshell cracking, before boiling the egg, gently tap the pointed end of the egg's large head with the perforated needle at the bottom of the measuring cup, creating a small hole. Then, place the egg with the small end down on the egg tray.
2. Quickly transfer the boiled egg into cold water, making it easier to peel, and enhancing the flavor when consumed while still warm.
3. The water added, as per the reference table, is for guidance. You can adjust it based on your own cooking experience.

VI. Cleaning and Maintenance

1. After use, be sure to promptly unplug the power plug to ensure safety.
2. Clean the heating plate using dish soap and a sponge; do not use a hard wire brush to avoid damaging the surface.
3. If the device is dirty, wipe it with a damp cloth; do not immerse the unit in water for cleaning to prevent electric leakage or malfunctions.

4.  If the product is not used for an extended period, please conduct thorough cleaning before storing it in a well-ventilated and dry location. Place it inside the packaging box to prevent damage from moisture, which can affect its functionality.

VII. Analysis of Common Issues

Indicator light not working:

- 1) Is there a power outage?
- 2) Is the power cord properly inserted into the socket?
- 3) Is the power outlet in the off position?
- 4) Is the egg cooker timer adjustment knob set to the correct position?

Warm Tips:

If the above issues persist or if there are other malfunctions, please contact our company's service center or authorized dealer. It is strictly prohibited for non-professionals to dismantle the machine themselves.

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使用產品前，請仔細閱讀本說明書

一、注意事項

- 1.本產品適用於家庭使用，請務必參照說明書指引使用。
- 2.使用本產品前，請確保您的電源插座能夠處理220V-240V。
- 3.身體、感知或心智能力受限，或缺乏經驗和知識的人，只有在受監督或接受對安全使用的正確指導下，才能使用本產品，前提是他們理解相關風險。
- 4.請使用有接地保護的電源，以確保人身安全。
- 5.使用本產品時，請確保將其放置在乾燥平坦的表面上，避免放置在兒童可觸及的地方。
- 6.請勿將底座、插頭或電源線浸泡在水中或其他液體中。
- 7.調整時間控制旋鈕時，請避免使用過大的力量，以防損壞產品。
- 8.請勿在不耐熱的表面或靠近不耐熱的物體上使用本產品，例如地毯或塑料。不耐高溫蒸汽損害的物品不應直接放置在產品上方。
- 9.在不使用時，務必拔掉電源，以防止連續操作可能造成的損壞。
- 10.在烹飪過程中，請避免直接用手觸摸加熱元件，以防止燙傷。
- 11.清潔機器時，請避免浸泡於水中，並防止任何液體進入蒸蛋器的內部，以避免潛在的危險。
- 12.清潔機器時，請勿將其浸入水中，並避免讓任何液體進入蒸蛋器的內部，以防止危險的情況發生！
- 13.如果您發現電源線或柔性線出現損壞，為了安全起見，應Kylin品牌製造商、維修部門或授權專業人員進行更換。
- 14.使用本產品時，請確保雙手乾燥，避免在潮濕的地板上操作或觸摸產品。
- 15.請勿將本產品放置在高溫環境、靠近明火或其他危險地點。
- 16.請避免擠壓、扭曲或將電源線靠近尖銳物體，以防止損壞。
- 17.在使用本產品時，請使用原廠提供的配件和零件，切勿使用非原廠配件或其他附屬品，以避免產品損壞或發生危險。
- 18.在組裝、拆卸或清潔產品之前，請確保已斷開電源並拔掉插頭。
- 19.請在使用後小心蒸氣，以避免燙傷。
- 20.若發現產品零件損壞，請立即聯繫Kylin公司或當地代理行銷服務門市進行維修或處理，以確保安全。
- 21.不鏽鋼製品（用於食品接觸），初次使用前請使用洗潔精清潔乾淨，然後用燒開的沸水沖洗1分鐘以上，以進行殺菌消毒。
- 22.請確保設備在使用後清潔並儲存在陰涼乾燥的地方。

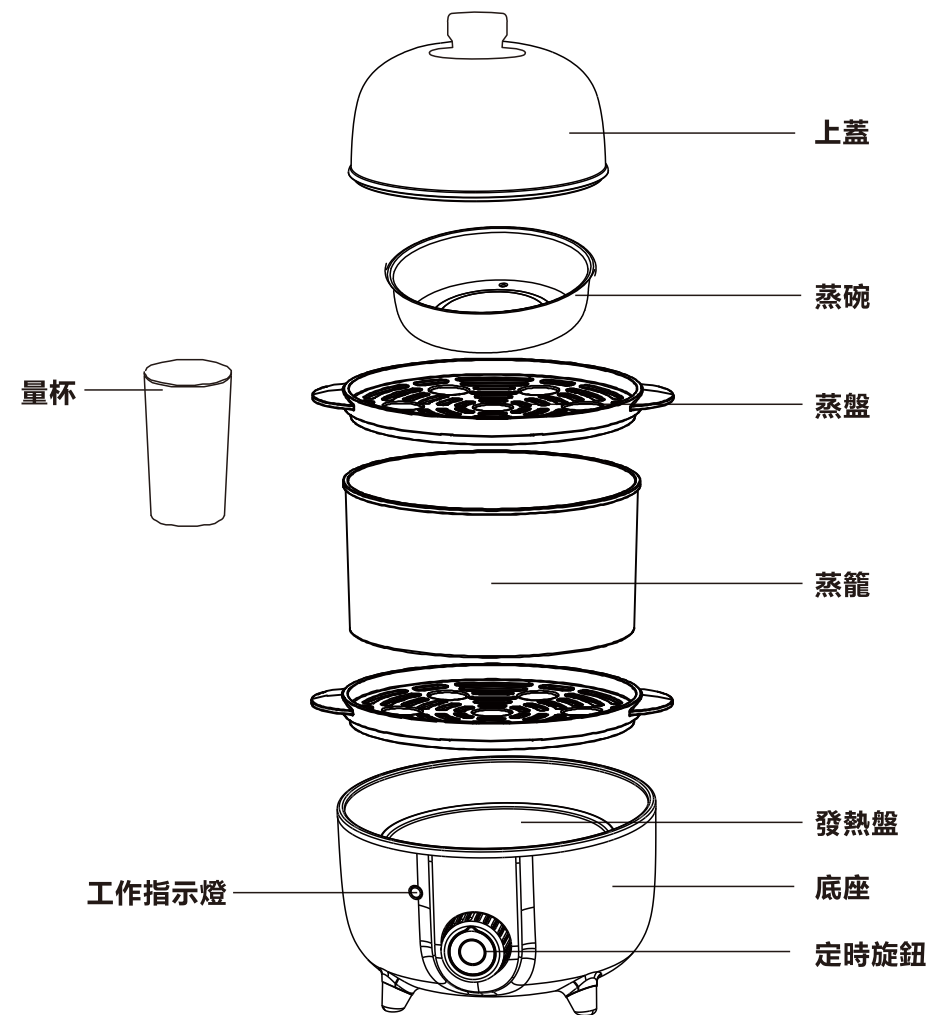
二、產品性能特點

1. 雙層功能的時尚外觀，展現精緻工藝，吸引顧客目光。
2. 發熱盤設計，容易清洗，呈現美觀且耐用的外觀，提供優越的使用體驗。
3. 定時功能，讓使用者能夠按照需要的時間調節烹飪，提供更便捷的操作體驗。
4. 擁有防乾燒斷電保護功能，當水份燒乾時，能夠自動斷開電源，確保安全使用。
5. 功能設計，不僅能夠蒸蛋，還可輕鬆應對蒸蛋羹、餃子、玉米、速凍包子、速凍饅頭、牛奶等多種食材的加熱需求，滿足多樣化的烹飪需求。

三、主要技術參數

產品名稱	Kylin麒麟智能蒸蛋器
產品型號	AU-K6E14
額定電壓	220V-240V 60Hz
額定功率	360W
容量	14個蛋
產品尺寸	197mm x 175mm x 268mm
產品版本	澳洲&紐西蘭版 RCM安全標準產品

四、部件名稱介紹



五、產品使用方法

1.根據「食物蒸煮時間和水量參考」表中的資訊，將適量的水注入發熱盤。食物蒸煮時間和水量參考表僅供參考，您可根據實際情況進行調整。

食物蒸煮時間與水量參考表							
序號	蒸煮食物	煮熟程度	食物分量	食物內加水量(ML)	機體內水量(ML)	蒸煮時間(分鐘)	備註
①	雞蛋	全熟	7個蛋		140	16	可根據自己口味調整家水量來控制蛋羹的熟度
		半熟	7個蛋		110	12	
②	蛋羹	熟	1個	80	100	10	
③	速凍饅頭	熟	單層		110	12	
④	餃子	熟	單層		140	16	
⑤	熱牛奶	適口	1杯		80	6	

備註:

- 上述表中的食物數據是在室溫25下進行測試得出的。如果環境溫度低於25，或者食材剛從冰箱取出，或者份量較大，建議增加水量和蒸煮時間。
- 蒸煮水餃、饅頭、包子、紅薯等食物時，請務必使用不銹鋼碗。否則，食物汁液滴在發熱盤上可能導致發熱盤變黑，影響使用壽命。

2.蒸煮食物前的準備:


- 1) **熱牛奶**: 將牛奶倒入蒸碗中，然後將其放在發熱盤上加熱。
- 2) **蒸雞蛋**: 將雞蛋放在蒸盤的蛋拖上，較小的那一端朝下。
- 3) **蒸餃子、速凍饅頭、速凍包子等**: 將所需食物平放在蛋架上。
- 4) **蒸蛋羹**: 在蒸碗底部輕輕塗上少量油，使其均勻分佈，將一顆雞蛋打入蒸碗中打散，加入80毫升冷開水和適量的鹽，朝一個方向攪拌至出現細緻泡沫，然後將蒸碗放在發熱盤上加熱。

3.連接電源，將旋鈕調至所需蒸煮時間，待工作指示燈亮起表示煮蛋器已啟動。當發熱盤內水煮乾後，產品溫度控制器將切斷電源，指示燈熄滅。若欲繼續蒸煮，請再次加入適量的水，調整所需時間。

溫馨小貼士:

- 1.為了避免蛋殼爆裂，煮蛋前，請使用量杯底部的打孔針輕輕敲擊蛋的大頭頂端，形成一個小孔，然後將蛋以小頭朝下的方式放在蛋架上。
- 2.煮好的蛋應迅速放入冷水中，這樣有助於更輕鬆地剝除蛋殼，同時熱蛋在食用時更加美味。

六、保養和維護

- 1.使用完畢後，請務必立即拔下電源插頭，以保障安全。
- 2.發熱盤使用洗潔精和海綿清洗，請勿使用硬質鋼絲清洗，以免損傷表面。
- 3.機體若有髒汙，可使用濕毛巾擦拭，切勿將機體浸入水中清洗，以免發生漏電或故障。
4.  產品長時間不使用時，請清潔擦拭並存放於包裝箱中，放在通風且乾燥的地方，以免受潮影響使用。

七、產品常見問題分析

指示燈不亮：

- 1)是否停電？
- 2)電源線是否妥善插入插座中？
- 3)電源插座是否處於關閉狀態？
- 4)煮蛋器時間調節旋鈕是否調至正確位置？

溫馨小貼士：

若以上現象分析後仍無法排除或出現其他故障，請聯繫本公司的維修點或經銷商，嚴禁非專業人員自行對本機進行拆裝。

IX. 12 MONTH WARRANTY

In Australia our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

In New Zealand our goods come with guarantees that cannot be excluded under the Consumer Guarantees Act 1993. So, as well as your statutory rights referred to above and any other rights and remedies you may have under any other laws relating to your Kylin product, we also provide you with a Kylin warranty. It's important to note that this warranty is valid only in the country of purchase.

Kylin guarantees this product against defects caused by faulty workmanship and materials for 12 months domestic use (or 3 months commercial use) from the date of purchase. During this warranty period, Kylin will repair any defective product. If the product includes a number of accessories, only the defective part or accessory will be replaced. Kylin reserves the right to make minor adjustments instead of replacing the product or accessory. Packaging, instructions, recipes etc will also not be replaced unless faulty.

In the event of a product or accessory being replaced during the warranty period, the warranty on the replacement product will expire 12 months from the purchase date of the original product, not 12 months from the date of the replacement.

To the extent permitted by law, this Kylin 12 months warranty excludes liability for consequential loss or any other loss or damage caused to property or persons arising from any cause whatsoever. It also excludes defects caused by the product not being used in accordance with Instructions, accidental damage, misuse, or being tampered with by unauthorised persons, excludes breakables such as glass and ceramic items, consumable items and normal wear and tear and does not cover the cost of claiming under the warranty or transporting the goods to and from the place of purchase.

Should you suspect your product may be defective and need some clarification or advice, or you have any questions, ideas, or concerns, please contact us directly on:

Kylin Customer Service Australia +61 (0) 3 9988 3693

If you're certain your product is defective, and the product is covered by the terms of this warranty, you need to take the defective product back to the place you purchased it from, where the retailer will replace the product for you on our behalf. In this event, per the terms of this Kylin 12 month warranty, you will need to present this portion of the warranty page and the purchase receipt as proof of purchase so please make sure you keep both this page and your receipt on hand for the duration of the warranty period.

And if for any reason you wish to contact us, please do so at:
Kylin Customer Service Australia +61 (0) 3 9988 3693

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