



**TWO SLICE TOASTER AND  
EGG COOKER  
User Guide**

Item: 749106



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*“Life is happening.*

*We’ll help you live it...one moment at a time.”*

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Thank you for purchasing a Ginny’s Brand Two Slice Toaster and Egg Cooker. Busy mornings will be easier as you cook your eggs and toast at the same time. Whether you like your eggs boiled, poached or fried — or different every day — this little cooker will accommodate! Everything you need is included. Happy breakfast (and lunch or dinner)!

*Ginny*  
President, Ginny’s

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# IMPORTANT SAFEGUARDS

## **READ CAREFULLY BEFORE USING AND SAVE THESE INSTRUCTIONS!**

- FOR HOUSEHOLD USE ONLY. Do not use this appliance for other than its intended use.
- REMOVE all packaging materials and labels before first use.
- WASH all removable parts before first use. See Cleaning & Care.
- A SHORT CORD is provided to reduce the hazards resulting from entanglement or tripping. Do not drape the cord over the counter or tabletop, where it can be pulled on or tripped over. Never wrap the cord tightly around the appliance, as this could cause the cord to fray or break.
- We do not recommend using an extension cord with this appliance. However, IF AN EXTENSION CORD IS USED, the marked electrical rating should be at least as great as the electrical rating of this appliance.
- CLOSE SUPERVISION is necessary when using this appliance near CHILDREN.
- A fire may occur if this appliance is used near FLAMMABLE MATERIALS, including curtains, towels, walls, etc. Do not place any paper, plastic, or other non-food items in the appliance. Do not place the appliance or its cord on or near a heated surface, or in a heated oven.
- This appliance should always be used on a STABLE, DRY, HEAT-RESISTANT SURFACE. Do not use near water or with wet hands.
- Do not use an accessory or attachment not recommended by Ginny's, as this may cause injury, or damage the appliance.
- Keep hands, hair and clothing away from all MOVING PARTS.
- DO NOT ADD ANY LIQUID TO THE MINI PAN AFTER THE EGG COOKING PROCESS HAS STARTED.
- Always use OVEN MITTS when handling hot food or appliances. Do not attempt to move an appliance when it is hot, or has hot contents.
- Do not use outdoors.
- Turn OFF AND UNPLUG this appliance when not in use.
- NO SERVICEABLE PARTS INSIDE THIS APPLIANCE.
- DO NOT USE AN APPLIANCE WITH A DAMAGED CORD OR PLUG, OR AFTER THE APPLIANCE MALFUNCTIONS, OR HAS BEEN DAMAGED IN ANY MANNER.
- The EGG PIERCER on the bottom of the measuring cup is sharp; handle with care.

# ELECTRICAL SAFETY

This appliance is equipped with a polarized plug in which one prong is wider than the other. This is a safety feature to reduce the risk of electrical shock. The plug should be attached to the appliance before connecting to an electrical outlet. The plug will fit into a polarized outlet only one way. If you are unable to insert the plug into the outlet, try reversing the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way. Ginny's cannot accept any liability for damage or injury resulting from failure to observe these safety procedures.

## SPECIFICATIONS

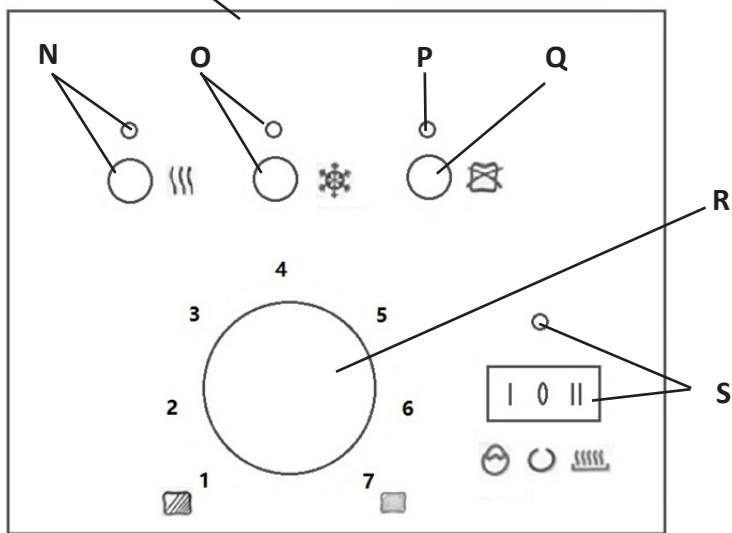
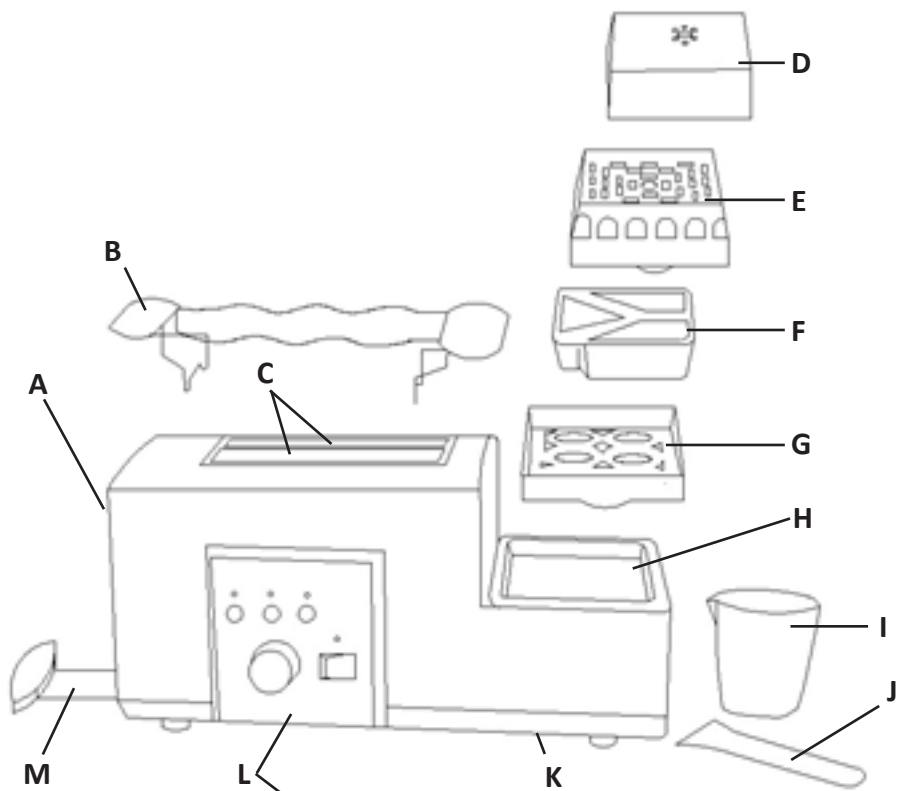
POWER RATING	120 V, 60 Hz, 1250 W
CAPACITY	2 slices of toast. 6 boiled eggs
CORD LENGTH	40"
DIMENSIONS	15"L x 6 1/4"W x 7 3/4"H
MODEL	HX-5090

## GET TO KNOW YOUR APPLIANCE

- A. Carriage Lever (not shown)
- B. Bun Rack
- C. Toasting Slots (2)
- D. Egg Cooker Lid
- E. Steamer Tray
- F. Poaching Tray
- G. Boiled Egg Tray
- H. Mini Pan (stationary)
- I. Measuring Cup
- J. Spatula
- K. Cord Winder (not shown)
- L. Control Panel
- M. Crumb Tray
- N. Reheat Button/Indicator Light
- O. Defrost Button/Indicator Light
- P. Toasting Indicator Light
- Q. Cancel Toasting Button
- R. Toast Browning Level Knob
- S. Mini Pan Switch/Indicator Light

(continued on next page)

# GET TO KNOW YOUR APPLIANCE




# HOW TO OPERATE

**WARNING:** Allow adequate space (at least 6 inches) above and around this appliance for proper air circulation.

**Note:** Before initial use, set the browning level to 7 and push the carriage down *without bread*. The toaster may emit a slight odor along with small amounts of smoke. This is normal and will subside with further use.

## TOASTING



1. Plug the appliance into an outlet.
2. Insert bread into the toaster slot(s).
3. Select the desired browning level.
4. Push the carriage down until it locks. Toasting will begin and the toasting indicator light will illuminate.
5. When toasting is finished, the toaster will switch off and the carriage will return to its upper position. The toasting indicator light will switch off.
6. Carefully remove the bread from the slot(s).
7. You can cancel the toasting at anytime by pressing CANCEL . This will return the carriage to its upper position. The carriage can also be raised manually during toasting if required.
8. Unplug the appliance when finished.

**WARNING:** This appliance will get very hot during use; to prevent burns, wear oven mitts!



**Note:** Remove bread crumbs from the crumb tray periodically. Accumulation of bread crumbs can cause a potential fire hazard.

# HOW TO OPERATE

## **TOASTING FROZEN BREAD**


1. Plug the appliance into an outlet.
2. Insert frozen bread into the toaster slot(s).
3. Select the desired browning level.
4. Push the carriage down until it locks.
5. Press DEFROST . The defrost indicator light will illuminate. Defrosting/toasting will begin.
6. When toasting is finished, the toaster will switch off and the carriage will return to its upper position. The defrost indicator light will switch off.
7. Carefully remove the bread from the slot(s).
8. You can cancel the toasting at anytime by pressing CANCEL . This will return the carriage to its upper position. The carriage can also be raised manually during toasting if required.
9. Unplug the appliance when finished.

## **REHEATING TOAST**

1. Plug the appliance into an outlet.
2. Insert cold bread into the toaster slot(s).
3. Push the carriage down until it locks.
4. Press REHEAT . The reheat indicator light will illuminate. Reheating will begin.
5. After reheating is completed, the toaster will switch off and the carriage will return to its upper position. The reheat indicator light will switch off.
6. Carefully remove the bread from the slot(s).
7. You can cancel the toasting at anytime by pressing CANCEL . This will return the carriage to its upper position. The carriage can also be raised manually during toasting if required.
8. Unplug the appliance when finished.

# HOW TO OPERATE

**USING THE BUN RACK** - Allows you to brown one side, or warm an item that does not fit in the slots (buns, croissants, muffins, etc.)

1. Plug the appliance into an outlet.
2. Push down the legs on either side of the bun rack (see diagram below).
3. Place the bun rack over the toaster slots and place the legs in the four holes to the right and left of the slots.
4. Place a maximum of two items (buns, croissants, muffins, etc.) on the bun rack.
5. Select the desired browning level.
6. Push the carriage down until it locks. Toasting will begin and the toasting indicator light will illuminate.
7. When toasting is finished, the toaster will switch off and the carriage will return to its upper position. The toasting indicator light will switch off.
8. Carefully remove the bread from the bun rack (or flip it to warm the other side).
9. You can cancel the toasting at anytime by pressing CANCEL . This will return the carriage to its upper position. The carriage can also be raised manually during toasting if required.
10. Unplug the appliance when finished.





# HOW TO OPERATE


## USING THE EGG COOKER

**WARNING:** To avoid risk of scalding, do not reach over the egg cooker when it is in use. The steam vents emit hot steam!

### Tips:

- The egg cooker can be used at the same time as, or independently from, the toaster.
- Cooking time for eggs will depend on your desired style, as well as the size and beginning temperature of the eggs.
- Always use fresh water for boiling eggs or steaming.


**1. MINI PAN** - Allows you to fry eggs (max 2 eggs) and other small foods (small strips of bacon, sausage links, one burger, etc.)

- a. Plug the appliance into an outlet. Flip the mini pan switch to FRY . The indicator light will come on.
- b. For best results, preheat the pan for a few minutes before adding food.
- c. Always wipe or brush the pan with cooking oil (or use cooking spray) before use.
- d. Place the food to be fried on the pan and cook per recipe.
- e. When frying is complete, turn the switch to center (OFF). The indicator light will turn off.
- f. Remove the food with the spatula.
- g. Unplug the appliance when finished.




**WARNING:** Never place the egg cooker lid onto the mini pan while using FRY. Do not use sharp or metal utensils as they may scratch the surface of the pan.

# HOW TO OPERATE

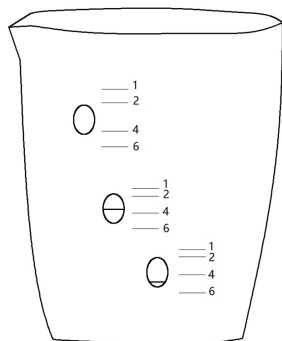
## 2. BOILED EGG TRAY - Boil up to 6 eggs at one time.

- a. Use included measuring cup to determine the amount of water required for desired number of eggs (see below). Then pour water into the mini pan.
- b. Place the boiled egg tray (rubber gasket side down) onto the mini pan.
- c. Use the egg piercer on the bottom of the measuring cup to puncture the egg (biggest end of the egg). This helps to prevent the egg from cracking during cooking.
- d. Place the eggs onto the boiled egg tray (pierced end up).
- e. Place the lid over the boiled egg tray.
- f. Plug the appliance into an outlet.
- g. Flip the switch to BOIL/POACH . The indicator light will illuminate.
- h. Boiling is complete when the water has completely evaporated (approximate times are on page 11) and a beep will sound. Flip the switch to center (OFF) and the beeping will stop and the indicator light will turn off.
- i. Unplug the appliance.
- j. Remove the lid — **be careful of releasing steam!**
- k. Remove the eggs (use an oven mitt) and rinse them under cold water for easier removal of the eggshell.

**Note:** A measuring cup is provided, which gives an approximate guide as to how much water is required for each type of boiled eggs and the number of eggs:

-  is for **hard boiled eggs**,
-  is for **medium boiled eggs**, and
-  is for **soft boiled eggs**.

The numbers on the cup (to the right of each symbol) indicate the *number* of eggs you are boiling.



(continued on next page)


# HOW TO OPERATE

Type of Boiled Egg	Yolk	Approximate Cooking Time
Hard	fully cooked	16-18 minutes
Medium	partially cooked	13-14 minutes
Soft	liquid	8-9 minutes


### 3. POACHING TRAY - Poach up to 3 eggs at one time.

- a. Fill the measuring cup half full (for 1-3 eggs) and pour the water into the mini pan.
- b. Place the boiled egg tray (rubber gasket side down) onto the pan.
- c. Lightly oil the poaching tray and crack the eggs into the sections.
- d. Place the poaching tray on top of the boiled egg tray and place lid on top.

**WARNING: Never place the poaching tray, steamer tray or egg cooker lid directly onto the mini pan. ONLY THE BOILED EGG TRAY (RUBBER GASKET SIDE DOWN) CAN BE PLACED OVER THE MINI PAN.**

- e. Plug the appliance into an outlet.
- f. Flip the switch to BOIL/POACH . The indicator light will illuminate.
- g. Poaching is completed when the water has completely evaporated and a beep will sound. Flip the switch to center (OFF) and the beeping will stop and the indicator light will turn off.
- h. Unplug the appliance.
- i. Remove the lid —**be careful of releasing steam!**
- j. Remove the eggs with a spatula.

# HOW TO OPERATE

- 4. STEAMER TRAY** - Steam vegetables and other foods; also a great way to reheat small portions.
- a. Pour a full measuring cup of water into the mini pan. Time the steaming process per your recipe.
  - b. Place the boiled egg tray (rubber gasket side down) onto the mini pan.
  - c. Place the food on the steamer tray on top of the boiled egg tray.
  - d. Place lid on top of the steamer tray.
  - e. Plug the appliance into an outlet.
  - f. Flip the switch to BOIL/POACH  The indicator light will illuminate.
  - g. When finished reheating/steaming, flip the switch to center (OFF). The indicator light will turn off. (If the water completely evaporates first, the beep will sound. Flip the switch to center (OFF) and the indicator light will turn off.)
  - h. Remove the lid - **be careful of releasing steam!**
  - i. Remove the food with the spatula.

# CLEANING & CARE

1. Turn off and unplug the appliance.
2. Always allow the appliance to cool completely before cleaning.
3. Disassemble all parts.
4. The mini pan has a nonstick surface. Clean the pan after each use. Use a soft cloth, sponge or rubber spatula to remove any stuck-on food or residue. Wipe down the pan with a damp cloth or paper towel moistened with one tablespoon of white vinegar. (This helps to remove any mineral deposits left behind from the water.) If the unit is not cleaned with vinegar on a regular basis, mineral deposits will accumulate on the pan.
5. Do not use abrasive brushes or pads, or harsh cleaning solutions.
6. Pull the crumb tray out of the toaster. Empty it and then wipe down with a damp cloth. Dry completely before returning the tray to the toaster.
7. All attachments (spatula, measuring cup, bun rack, boiled egg tray, steamer tray, poaching tray and lid) can be washed with warm soapy water, or washed in a dishwasher (top rack).
8. Wipe the housing exterior with a damp cloth.
9. Do not immerse any electrical appliance, its cord, or its plug, into water.
10. Ensure all parts are dried thoroughly before reassembling and using this appliance.

# RECIPES

## *Quick and Easy Eggs Benedict*

Trust me — this is the fastest, easiest, hollandaise sauce you will ever make — and it's delicious!

2 eggs, yolks and whites separated	¼ c. butter, melted
1 T. mayonnaise	1 English muffin
1 T. lemon juice	4 thin slices of deli ham
pinch salt	dill weed (optional)
pinch cayenne pepper	

1. Divide the egg whites into two sections of the poaching tray (spray with cooking spray first) and cook per instructions on page 11).
2. While the eggs whites are cooking, whisk together the egg yolks, mayonnaise, juice, salt and cayenne in a microwave safe bowl. When blended, whisk in the melted butter (this is your hollandaise sauce).
3. Heat the sauce on HIGH in a microwave for 10 seconds. Remove and whisk. Repeat, cooking in 10 second intervals and whisking, until the sauce is thickened (about 30-40 seconds total).
4. Toast the English muffin.
5. Top each half of English muffin with 2 slices of ham, a poached egg, and the sauce. Sprinkle with dill weed, if desired. Serve hot.

Serves 1-2

## *Curry Egg Salad*

4 hard-boiled eggs, peeled & chopped	1 t. hot curry powder
¼ c. mayonnaise	salt & pepper
3 T. onions, chopped	2 T. chives, chopped
1 t. Worcestershire sauce	

1. Blend the first 5 ingredients well.
2. Add salt & pepper to taste, along with the chives. Stir by hand until mixed.
3. Serve on toast, crackers, or salad greens.

Serves 4

# RECIPES

## *Spicy Dijon Deviled Eggs*

- |                               |                                     |
|-------------------------------|-------------------------------------|
| 12 eggs, hard boiled & peeled | ½ t. hot pepper flakes              |
| 2 T. onion, finely minced     | 2 T. lemon juice                    |
| 4 T. mayonnaise               | salt & pepper, to taste             |
| 2 T. prepared Dijon mustard   | paprika, for sprinkling             |
| ½ t. Worcestershire sauce     | 1 can (6 oz.) black olives, drained |
| 1 t. dill weed                |                                     |

1. Cut eggs in half and carefully scoop the yolks into a medium size mixing bowl. Set aside the whites.
2. To the yolks, add onion, mayonnaise, mustard, Worcestershire sauce, dill, pepper flakes, and lemon juice. Add salt & pepper, to taste.
3. Mash the mixture together with a fork (use a hand blender or mixer to blend until smooth, if desired).
4. Put the yolk mixture into a small plastic bag (like a sandwich bag), and cut off one corner ½" with scissors.
5. Squeeze the yolk mixture (use like a piping bag) into the egg white halves, sprinkle with paprika, and top with an olive (or half an olive).
6. Refrigerate about 20 minutes before serving.

Makes 24

## *Lisa's Potato Salad*

- |                                       |                             |
|---------------------------------------|-----------------------------|
| 1 c. mayonnaise                       | 6 eggs, hard boiled, sliced |
| ¼ c. apple cider vinegar              | 2 stalks celery, chopped    |
| ⅓ c. Dijon mustard                    | 3 T. onion, minced          |
| ⅓ c. prepared yellow mustard          | 5-6 green onions, sliced    |
| salt & pepper                         | 5-6 jalapeno rings, minced  |
| 5-6 large potatoes, cooked and sliced |                             |

1. In a large bowl, whisk together the mayo, vinegar, and mustards until smooth. Salt & pepper to taste.
2. Stir in the potatoes, eggs, celery and onions until well-coated. Add jalapenos if desired, and refrigerate for at least 1 hour before serving.

Serves 6-8

# WARRANTY

Ginny's warrants this product free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Ginny's will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase to Ginny's. Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU OF ALL OTHER WARRANTIES AND CONDITIONS, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.



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