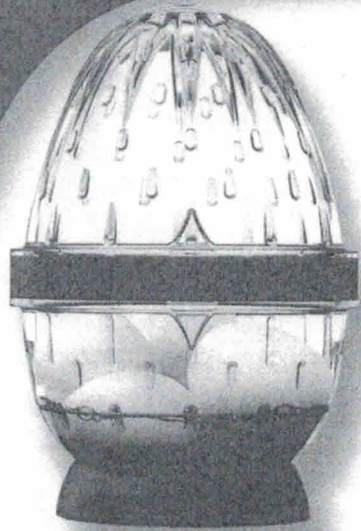


EGG STRIPPER™



Instantly Removes
Shells from
Hard Boiled Eggs

BPA FREE
Easy to Use
Dishwasher safe
Patent Pending

by GRANIA™
to make simple solutions

DEVILED
EGGS

EGG SALAD
SANDWICH

COB SALAD

GREAT
PROTEIN
SNACKS

www.graniaproducts.com

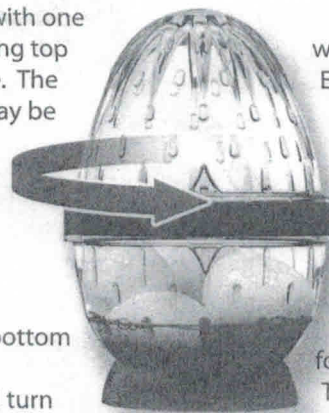
Quick Start Instructions (Please read before first time use)

1. OPEN:

Hold black base with one hand, while turning top counterclockwise. The initial opening may be tight fitting, but will loosen after first wash and oil.

3. OIL:

Lightly coat the bottom half threads with vegetable oil and turn back and forth few times



2. WASH:

Before first use, wash inside of the Egg Stripper with soap and water, rinse and thoroughly dry

Tip:

clear arrows on the unit are for reference only. They do not have to line up to create a seal.

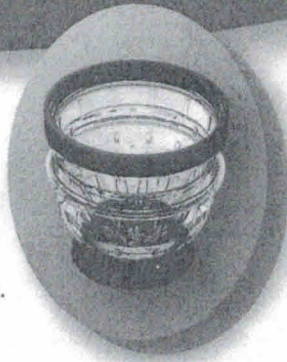
Grania Products LLC
Woodstock, IL 60098

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EGG STRIPPER™

by GRANIA™
forever simple solutions

CLEANING & STORAGE



- * Clean and Wash after each use.
- * Dishwasher Safe Top Rack, but not recommended.
- * Clean by hand with non-abrasive sponge to maintain better appearance.
- * Use Egg Stripper to store up to 10 peeled eggs in fridge.
- * To save storage space, flip lid over in the base and store.
- * Do not use in microwave or store in freezer.

Tip: To maintain clear appearance, simply wipe inside of the Egg Stripper with a paper towel and a touch of vegetable oil.

FOR BEST RESULTS

1. Use large white chicken eggs.
Brown eggs, organic eggs may need to be shaken harder and for a few more seconds.
2. Eggs must be fully cooked and chilled to prevent eggs from breaking during the shaking process. Egg Stripper is not designed to peel soft boiled eggs.
3. If you get a stubborn egg, keep egg in water and massage the shell to slide off.
4. Best not to shake eggs already cracked from cooking.

Keep practicing and you'll be a professional egg stripper with no time! watch our instruction video at www.eggstripper.com or on our social media channels. Have fun!!

FOLLOW INSTRUCTIONS FOR BEST RESULTS

For demonstration, refer to our "How it Works" video at www.graniaproducts.com

COOKING EGGS

(For Best Results use Large White Chicken Eggs)

1. Fill medium size pot with enough water to cover the eggs. **Add 1 tbsp of salt** and bring to a full boil. Gently spoon in eggs, bring water back to a boil, **cover with a lid**, then **cook** on medium heat for **12 minutes**.
2. Remove eggs from heat, drain hot water and immediately **run cold water thoroughly over eggs**.
3. Add enough ice into water to **create ice bath**, quickly stopping the cooking process. Leave eggs in for **10 minutes to chill**.

Follow Egg Shell Stripping instructions next.



EGG SHELL STRIPPING

SHAKE EGGS ONLY WHEN
FULLY COOKED & CHILLED

1. **Fill Egg Stripper with cold water** to fill line, then **add 1-5 eggs**. Close.
2. Hold Egg Stripper with both hands in upright position and **shake for 5-6 seconds**. (medium strength)
3. Hold black base with one hand, while turning the top counter-clockwise to open and remove peeled eggs.

***IMPORTANT!**

(If you get a **stubborn egg** that did not lose its shell, **keep egg in water**, in the base; pinch the top of the egg with fingers and massage the shell to slide off)

