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- › [Elite Gourmet](#) /
- › [Elite Gourmet EGC-007 Rapid Egg Cooker Instruction Manual](#)

Elite Gourmet EGC-007

Elite Gourmet EGC-007 Rapid Egg Cooker Instruction Manual

Model: EGC-007 | Brand: Elite Gourmet

INTRODUCTION

The Elite Gourmet Automatic Easy Egg Cooker is designed to simplify your egg preparation, allowing you to consistently achieve soft, medium, or hard-boiled eggs, as well as poached eggs and omelets. Its compact design and automatic features make it a convenient addition to any kitchen.



Figure 1: Elite Gourmet EGC-007 Rapid Egg Cooker (White model shown).

IMPORTANT SAFETY INFORMATION

- Read all instructions before using the appliance.
- Do not immerse the appliance base, cord, or plug in water or any other liquid.
- Close supervision is necessary when the appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The appliance is for household use only. Do not use outdoors.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.

- Do not use the appliance for other than intended use.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- The Elite Gourmet Easy Egg Cooker is cETL approved and operates at 360 Watts/120V.

PRODUCT OVERVIEW AND COMPONENTS

Familiarize yourself with the parts of your Elite Gourmet Egg Cooker for optimal use.



Figure 2: Exploded view of the egg cooker showing the Cover with Steamer Hole, Poaching Tray, Omelet Tray, Egg Rack (7 egg capacity), Measuring Cup with Built-in Piercing Pin, and Base.

- **Egg Cooker Base:** The main unit containing the heating plate and power button.
- **7-Egg Tray:** For boiling up to 7 eggs.

- **2-Egg Poaching Tray:** For gently poaching two eggs.
- **Omelet Tray:** For preparing omelets or scrambled eggs.
- **Clear Lid:** Allows you to view the cooking process and retains steam.
- **Measuring Cup with Piercing Pin:** Used to measure water for desired egg doneness (soft, medium, hard) and to pierce eggs to prevent cracking.

SETUP

1. Before first use, wash all removable parts (egg tray, poaching tray, omelet tray, clear lid, measuring cup) in warm, soapy water. Rinse thoroughly and dry.
2. Wipe the heating plate of the base unit with a damp cloth. Do not submerge the base in water.
3. Place the egg cooker base on a stable, flat, heat-resistant surface.

OPERATING INSTRUCTIONS

Boiling Eggs (Soft, Medium, Hard)

1. Using the provided measuring cup, fill with cold water up to the desired line (Soft, Medium, or Hard) based on your preference.
2. Pour the measured water directly onto the heating plate of the egg cooker base.
3. Using the piercing pin located at the bottom of the measuring cup, gently pierce the large end of each egg. This helps prevent cracking during cooking.
4. Place the pierced eggs onto the 7-egg tray. You can cook 1 to 7 eggs at a time.
5. Place the 7-egg tray onto the base.
6. Cover the egg cooker with the clear lid.
7. Plug the power cord into a 120V electrical outlet. Press the power button to start cooking. The indicator light will illuminate.
8. Once the water has completely evaporated, the egg cooker will automatically shut off and an audible buzzer will sound, indicating that the eggs are done.
9. Press the power button again to turn off the buzzer and the unit.
10. Carefully remove the lid (steam will be hot) and the egg tray using the handles. For best results and easier peeling, immediately transfer the cooked eggs to a bowl of cold water or an ice bath.



Figure 3: Step-by-step guide for boiling eggs. 1. Fill measuring cup and pour onto heating plate. 2. Place egg rack onto base. 3. Place eggs on rack. 4. Place cover & press ON button.

Poaching Eggs

1. Fill the measuring cup with cold water up to the "Omelet/Poached" line. Pour the water onto the heating plate.
2. Lightly grease the 2-egg poaching tray with cooking spray or butter.
3. Crack one egg into each section of the poaching tray.
4. Place the poaching tray onto the 7-egg tray (without eggs) and then place both onto the base.
5. Cover with the clear lid, plug in, and press the power button.
6. The unit will automatically shut off and beep when done.
7. Carefully remove the lid and poaching tray.

Making Omelets or Scrambled Eggs

1. Fill the measuring cup with cold water up to the "Omelet/Poached" line. Pour the water onto the heating plate.
2. Lightly grease the omelet tray with cooking spray or butter.

3. Whisk 1-2 eggs in a separate bowl with your desired ingredients (cheese, vegetables, etc.). Pour the mixture into the omelet tray.
4. Place the omelet tray onto the 7-egg tray (without eggs) and then place both onto the base.
5. Cover with the clear lid, plug in, and press the power button.
6. The unit will automatically shut off and beep when done.
7. Carefully remove the lid and omelet tray.



Figure 4: Step-by-step guide for making omelets. 1. Fill measuring cup and pour onto heating plate. 2. Place egg rack onto base. 3. Place poaching tray or omelet tray on top of egg rack. 4. Place cover & press ON button.

MAINTENANCE AND CLEANING

- Always unplug the egg cooker from the power outlet and allow it to cool completely before cleaning.
- All removable parts (egg tray, poaching tray, omelet tray, clear lid, measuring cup) are dishwasher safe (top

rack recommended).

- To clean the heating plate: If residue has built up from food or hard water, add 1 part vinegar & 3 parts water to the heating plate. Press the power button and let it warm up for about 2 minutes. Unplug and wipe clean with a damp cloth.
- Do not use abrasive cleaners or scouring pads on any part of the appliance.
- Ensure all parts are completely dry before storing.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Eggs not cooked to desired doneness.	Incorrect water level used.	Ensure the correct water level is used according to the measuring cup markings for soft, medium, or hard-boiled eggs.
Eggs cracking during cooking.	Eggs not pierced, or cold eggs placed directly into hot steam.	Always use the piercing pin on the large end of each egg. Use room temperature eggs if possible.
Residue buildup on heating plate.	Mineral deposits from water.	Clean the heating plate with a vinegar and water solution as described in the Maintenance section.
Buzzer continues after cooking.	Unit not turned off.	Press the power button to turn off the buzzer and the unit.

SPECIFICATIONS

- **Model Number:** EGC-007
- **Brand:** Elite Gourmet
- **Color:** White
- **Material:** Aluminum
- **Product Dimensions:** 6.3"L x 7.5"W x 6.3"H
- **Item Weight:** 12.8 ounces
- **Capacity:** Up to 7 eggs
- **Voltage:** 120V
- **Wattage:** 360 Watts
- **Certifications:** cETL approved
- **Country of Origin:** China

WARRANTY AND SUPPORT

The Elite Gourmet EGC-007 Rapid Egg Cooker comes with a **2-Year Limited Warranty**. For any questions or support, please contact the US-based Customer Support Team.

- **Customer Support:** Refer to the instruction manual for contact details or visit the Elite Gourmet website.
- **User Manual (PDF):** A digital version of the user manual is available for download [here](#).