

[Manuals.plus](#) /

› [Elite Gourmet](#) /

› Elite Gourmet Easy Electric 7 Egg Capacity Cooker Instruction Manual

Elite Gourmet EGC-007B

Elite Gourmet Easy Electric 7 Egg Capacity Cooker

Model: EGC-007B

Instruction Manual

INTRODUCTION

The Elite Gourmet Easy Electric 7 Egg Capacity Cooker is designed to simplify the process of cooking eggs to your desired consistency, whether soft, medium, or hard-boiled. It also features functions for poaching and making omelets. This manual provides detailed instructions for safe and efficient operation, maintenance, and troubleshooting.



Image: The Elite Gourmet Easy Electric 7 Egg Capacity Cooker, showcasing its compact design and capacity for 7 eggs.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including:

- Read all instructions before operating.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any 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.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

- 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 appliance for other than intended household use.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
- A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- If a long detachable power-supply cord or extension cord is used:
 - a. The marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance.
 - b. If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.
 - c. The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY.

PRODUCT COMPONENTS

Familiarize yourself with the parts of your Elite Gourmet Egg Cooker:

- **Cover with Steamer Hole:** Transparent lid to observe cooking and allow steam to escape.
- **Poaching Tray (BPA Free):** Used for poaching up to two eggs.
- **Omelet Tray (BPA Free):** Used for preparing omelets or scrambled eggs.
- **Egg Rack (BPA Free):** Holds up to 7 eggs for boiling.
- **Measuring Cup with Built-in Piercing Pin:** Calibrates water level for desired doneness and prevents cracking.
- **Base:** Contains the heating plate and power button.



Image: A detailed breakdown of the Elite Gourmet Egg Cooker's components, including the cover, various trays, egg rack, measuring cup, and base.

BEFORE FIRST USE

Before using your Elite Gourmet Egg Cooker for the first time, please follow these steps:

1. Carefully unpack the egg cooker and remove all packaging materials.
2. Wash the Cover, Poaching Tray, Omelet Tray, Egg Rack, and Measuring Cup in warm, soapy water. Rinse thoroughly and dry.
3. Wipe the Heating Plate inside the Base with a damp cloth. Do not immerse the Base in water.
4. Ensure all parts are completely dry before assembly and use.

OPERATING INSTRUCTIONS

Cooking Hard, Medium, or Soft Boiled Eggs

1. Fill the Measuring Cup with cold water to the desired level indicated for Soft, Medium, or Hard boiled eggs.
2. Pour the measured water onto the Heating Plate in the Base.
3. Use the piercing pin located at the bottom of the Measuring Cup to gently pierce the large end of each egg. This helps prevent cracking during cooking.
4. Place the Egg Rack onto the Base.
5. Carefully place up to 7 eggs onto the Egg Rack, pierced end facing upwards.
6. Place the Cover over the Egg Rack and Base.
7. Plug the power cord into a 120V AC electrical outlet.
8. Press the Power Button. The indicator light will illuminate, signaling that the cooking cycle has begun.
9. Once the water has completely evaporated and the eggs are cooked, the indicator light will turn off, and an audible buzzer will sound.
10. Immediately unplug the unit from the outlet.
11. Carefully remove the Cover using the handle, as steam will be hot.
12. Using the Egg Rack handles, carefully remove the eggs. For best results and easier peeling, immediately rinse the cooked eggs under cold water or place them in an ice bath.

1. Fill measuring cup to desired level 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



Image: Step-by-step visual guide demonstrating how to set up the egg cooker for boiling eggs, from adding water to pressing the power button.

Cooking Poached Eggs

1. Fill the Measuring Cup with cold water to the "Hard" level.
2. Pour the measured water onto the Heating Plate in the Base.
3. Lightly grease the Poaching Tray with cooking spray or butter.
4. Crack up to two eggs into the Poaching Tray.
5. Place the Egg Rack onto the Base.
6. Place the Poaching Tray on top of the Egg Rack.
7. Place the Cover over the unit.
8. Plug the power cord into a 120V AC electrical outlet.
9. Press the Power Button. The indicator light will illuminate.
10. Once the water has completely evaporated, the indicator light will turn off, and an audible buzzer will sound.
11. Immediately unplug the unit from the outlet.
12. Carefully remove the Cover.
13. Using a non-metal spatula, carefully remove the poached eggs from the tray.

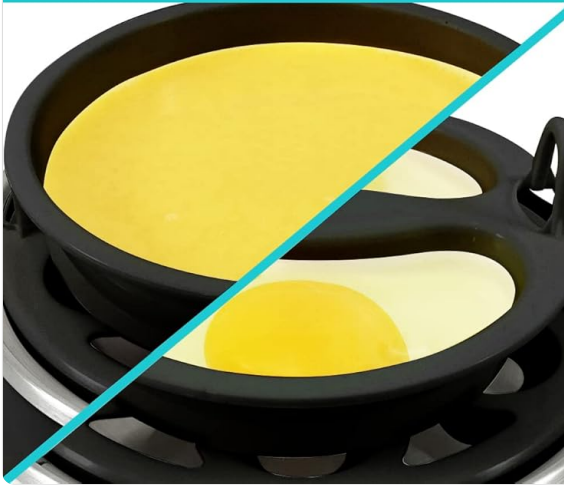
1. Fill measuring cup to desired level and pour onto heating plate



2. Place egg rack onto base



3. Place poaching tray or omelet tray on top of egg rack



4. Place cover & press ON button



Image: The Elite Gourmet Egg Cooker with the poaching tray in place, ready for or after cooking poached eggs.

Cooking Omelets or Scrambled Eggs

1. Fill the Measuring Cup with cold water to the "Hard" level.
2. Pour the measured water onto the Heating Plate in the Base.
3. Lightly grease the Omelet Tray with cooking spray or butter.
4. Whisk up to two eggs in a separate bowl. You may add desired ingredients such as cheese, vegetables, or ham.
5. Pour the whisked egg mixture into the Omelet Tray.
6. Place the Egg Rack onto the Base.
7. Place the Omelet Tray on top of the Egg Rack.
8. Place the Cover over the unit.
9. Plug the power cord into a 120V AC electrical outlet.
10. Press the Power Button. The indicator light will illuminate.
11. Once the water has completely evaporated, the indicator light will turn off, and an audible buzzer will sound.
12. Immediately unplug the unit from the outlet.
13. Carefully remove the Cover.
14. Using a non-metal spatula, carefully remove the cooked omelet or scrambled eggs from the

tray.

COMPACT N' STYLISH

With a beautiful round shape that fits any counter top.



Image: The Elite Gourmet Egg Cooker with the omelet tray in use, demonstrating its capability to prepare omelets or scrambled eggs.

MAINTENANCE AND CLEANING

Proper cleaning and maintenance will ensure the longevity and optimal performance of your egg cooker.

1. Always unplug the unit from the electrical outlet and allow it to cool completely before cleaning.
2. The Cover, Poaching Tray, Omelet Tray, Egg Rack, and Measuring Cup are dishwasher safe or can be washed in warm, soapy water. Rinse thoroughly and dry.
3. To clean the Heating Plate: If mineral deposits (scale) accumulate on the Heating Plate, fill the Base with a mixture of 1 part white vinegar and 2 parts water. Let it soak for 10-15 minutes, then scrub gently with a non-abrasive sponge or brush. Rinse thoroughly with clean water and wipe dry. Do not immerse the Base in water.
4. Wipe the exterior of the Base with a damp cloth. Do not use abrasive cleaners or scouring pads, as they may scratch the surface.
5. Store the egg cooker assembled or with all parts neatly stacked in a dry place.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Eggs are not cooked to desired doneness.	Incorrect water level used.	Ensure you are using the correct water level markings on the measuring cup for soft, medium, or hard-boiled eggs. Adjust water slightly for personal preference.
Eggs cracked during cooking.	Eggs not pierced, or cold eggs placed directly into hot cooker.	Always pierce the large end of each egg with the piercing pin on the measuring cup before cooking. Use room temperature eggs if possible.
Eggs are difficult to peel.	Eggs not cooled immediately after cooking.	Immediately transfer cooked eggs to an ice bath or rinse under cold running water after the cooking cycle is complete. This stops the cooking process and helps with peeling.
Unit does not turn on.	Not plugged in, or power button not pressed.	Ensure the unit is securely plugged into a working 120V AC outlet and the Power Button has been pressed.
Mineral deposits on heating plate.	Hard water residue.	Clean the heating plate with a vinegar and water solution as described in the Maintenance section. Using distilled water can help prevent future buildup.

SPECIFICATIONS

- **Model:** EGC-007B
- **Capacity:** Up to 7 eggs
- **Power:** 360 Watts / 120V
- **Material:** Plastic (BPA Free components)
- **Dimensions:** 6.13"L x 6.5"W x 6"H
- **Item Weight:** 1 Pound
- **Certifications:** cETL approved

WARRANTY AND SUPPORT

The Elite Gourmet Easy Electric 7 Egg Capacity Cooker comes with **a2-Year Limited Warranty**. For warranty claims, technical assistance, or any questions regarding your product, please contact

the Elite Gourmet Customer Support Team. They are based in the US and available to assist you. Please refer to the official Elite Gourmet website or the original product packaging for the most current contact information and detailed warranty terms. You can also find the official User Manual (PDF) for this product [here](#).

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This manual is for informational purposes only. Product specifications are subject to change without notice.