

Elite Gourmet EPC-678

Elite Gourmet EPC-678 6-Quart Digital Pressure Cooker User Manual

Model: EPC-678

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1. INTRODUCTION

The Elite Gourmet EPC-678 6-Quart Digital Pressure Cooker is designed to simplify meal preparation by cooking food up to 70% faster than traditional methods. This versatile appliance features a multifunction control panel with 11 adjustable pressure settings and modes, allowing for a wide range of cooking tasks from stews to desserts.

Key Features:

- 11 easy-to-use preset menu functions for various dishes.
- Reduces cooking times by up to 70%.
- Removable 6-quart non-stick cooking pot for easy cleaning.
- Browning and Keep Warm features for enhanced cooking flexibility.
- 24-hour delay timer for convenient meal planning.
- Automatic float valve adjusts with pressure buildup, securing the lid.
- Adjustable airtight and exhaust valve for manual pressure release.

2. IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons. Read all instructions carefully before operating the pressure cooker.

- **Read All Instructions:** Familiarize yourself with the appliance before use.
- **Hot Surfaces:** The pressure cooker generates heat and steam during operation. Do not touch hot surfaces. Use handles or knobs.
- **Steam Release:** Always use caution when releasing steam. Keep hands and face away from the steam release valve.
- **Lid Safety:** Ensure the lid is properly closed and locked before operating. Never attempt to force the lid open while the cooker is pressurized.
- **Supervision:** Close supervision is necessary when the appliance is used by or near children.
- **Electrical Safety:** Do not immerse the cooker base, cord, or plug in water or other liquids. Do not operate with a damaged cord or plug.
- **Proper Use:** Use only for intended household purposes. Do not use outdoors.
- **Maximum Fill Line:** Never fill the inner pot above the MAX fill line to prevent clogging the steam release valve.
- **Pressure Release Valve:** Ensure the steam release valve is clean and free of obstructions before each use.

3. PRODUCT COMPONENTS

The Elite Gourmet EPC-678 Digital Pressure Cooker consists of several key parts that work together for safe and efficient cooking.



Figure 3.1: Overall view of the Elite Gourmet EPC-678 Digital Pressure Cooker with the removable inner pot.

- **Cooker Base:** The main unit housing the heating element and control panel.
- **Removable Non-Stick Inner Pot:** The 6-quart cooking vessel where food is placed.
- **Lid Assembly:** Includes the sealing gasket, float valve, and steam release valve.
- **Control Panel:** Digital display and buttons for selecting cooking functions and settings.
- **Steam Release Valve:** Controls the release of steam and pressure.
- **Float Valve:** A safety mechanism that rises when pressure builds and drops when pressure is released.
- **Condensation Collector:** Gathers excess moisture from the lid during cooking.



Figure 3.2: The removable non-stick inner pot, designed for easy cleaning and food preparation.





Figure 3.3: Detail of the lid and handle, showing the secure locking mechanism.



Figure 3.4: Close-up view of the steam release valve and seal indicator on the lid.

4. SETUP

4.1 Before First Use

1. Unpack all components and remove any packaging materials.
2. Wash the removable inner pot, sealing gasket, and lid thoroughly with warm, soapy water. Rinse and dry completely.
3. Wipe the exterior of the cooker base with a damp cloth. Never immerse the cooker base in water.
4. Ensure all parts are dry before assembly.

4.2 Assembly

1. Place the cooker base on a stable, level, heat-resistant surface.
2. Insert the removable inner pot into the cooker base. Ensure it sits properly and is centered.
3. Attach the condensation collector to the back of the cooker base.
4. Ensure the sealing gasket is properly seated inside the lid.

5. OPERATING INSTRUCTIONS

5.1 Basic Pressure Cooking Steps

1. Add ingredients and liquid to the inner pot. Do not exceed the MAX fill line.
2. Place the lid on the cooker base, aligning the arrow on the lid with the arrow on the cooker base. Rotate the lid clockwise until it locks into place.
3. Ensure the steam release valve is set to the 'SEAL' position for pressure cooking.
4. Plug the power cord into a grounded electrical outlet. The display will show '00:00' or 'OFF'.

5.2 Control Panel Overview

The digital control panel features various buttons for different cooking functions:

- **Preset Functions:** Vegetables/Fish, Potatoes, Rice, Soup/Stew, Beef/Meat, Chicken, Bean/Chili, Steam.
- **Special Functions:** Brown/Saute, Slow Cook, Keep Warm.
- **Timer Controls:** Delay Timer, Pressure Cooking Time.
- **Start/Cancel:** Initiates or stops a cooking program.

5.3 Using Preset Functions

1. After preparing the cooker (steps 1-4 above), press the desired preset function button (e.g., 'Chicken').
2. The display will show the default cooking time for that function. You can adjust the time using the '+' and '-' buttons if needed.
3. Press 'Start/Cancel' to begin the cooking cycle. The cooker will preheat, build pressure, and then begin the countdown.

5.4 Manual Pressure Cooking

1. After preparing the cooker, press the 'Pressure Cooking Time' button.
2. Use the '+' and '-' buttons to set your desired cooking time.
3. Press 'Start/Cancel' to begin.

5.5 Browning/Sauté Function

1. With the lid off, press the 'Brown/Saute' button.
2. Add oil or butter to the inner pot and allow it to heat.
3. Add ingredients and brown as desired.
4. Press 'Start/Cancel' to stop the function.

5.6 Delay Timer

1. Select your desired cooking function and adjust the time.
2. Press the 'Delay Timer' button.
3. Use the '+' and '-' buttons to set the delay time (in hours).
4. Press 'Start/Cancel'. The cooker will start cooking after the delay time has elapsed.

5.7 Pressure Release Methods

- **Natural Release:** After cooking, allow the pressure to release naturally. The float valve will drop when pressure is fully released. This method is suitable for foods that benefit from additional cooking time.
- **Quick Release:** Carefully turn the steam release valve to the 'VENT' position. Steam will rapidly escape. Use caution to avoid burns from hot steam. This method is suitable for delicate foods or when immediate pressure release is needed.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your pressure cooker.

1. **Always unplug the appliance** and allow it to cool completely before cleaning.
2. **Inner Pot:** The non-stick inner pot should be washed by hand with warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry. *Note: The inner pot is not dishwasher safe.*
3. **Lid:** Remove the sealing gasket from the lid. Wash the lid, gasket, and steam release valve assembly with warm, soapy water. Ensure all food particles are removed from the valves. Rinse and dry thoroughly. Reinstall the gasket

correctly before next use.

- 4. **Cooker Base:** Wipe the exterior of the cooker base with a damp cloth. Never immerse the cooker base in water or any other liquid.
- 5. **Condensation Collector:** Empty and wash the condensation collector after each use.
- 6. **Storage:** Store the pressure cooker in a dry place. You may store the lid inverted on the inner pot to prevent the gasket from compressing.

7. TROUBLESHOOTING

If you encounter issues with your Elite Gourmet EPC-678, refer to the following common problems and solutions:

- **Pressure Not Building:**
 - Ensure the lid is properly closed and locked.
 - Verify the steam release valve is set to the 'SEAL' position.
 - Check if there is sufficient liquid in the inner pot (at least 1 cup for most recipes).
 - Inspect the sealing gasket for proper placement and damage.
- **Lid Cannot Be Opened After Cooking:**
 - This indicates that pressure is still inside the cooker. Do not force the lid.
 - Ensure the float valve has dropped completely. If not, release any remaining pressure using the quick release method or allow it to natural release further.
- **Food Undercooked or Overcooked:**
 - Adjust cooking time for future use. Cooking times can vary based on food density, quantity, and desired doneness.
 - Ensure the correct pressure level was achieved (float valve raised).
- **Steam Leaking from Lid Edges:**
 - Check if the lid is properly closed and locked.
 - Inspect the sealing gasket for proper placement, damage, or wear. Replace if necessary.
 - Ensure the inner pot is clean and free of debris around the rim.
- **Error Codes on Display:**
 - If an error code appears, unplug the unit, wait a few minutes, and plug it back in. If the error persists, consult the manufacturer's customer support.

8. PRODUCT SPECIFICATIONS

Feature	Specification
Brand	Elite Gourmet
Model Number	EPC-678
Capacity	6 Quarts
Material	Stainless Steel (exterior), Non-Stick (inner pot)

Color	Black
Wattage	1000 watts
Voltage	120V
Item Weight	12 Pounds
Control Method	Touch (Push Button)
Operation Mode	Automatic
Special Features	Keep Warm Setting, Locking Lid
Dishwasher Safe	No (for inner pot and base)
GTIN/UPC	717056124160

9. WARRANTY AND CUSTOMER SUPPORT

9.1 Limited Warranty

This Elite Gourmet EPC-678 Digital Pressure Cooker comes with a**Limited 1 Year Warranty** from the date of purchase. This warranty covers defects in materials and workmanship under normal household use. It does not cover damage resulting from misuse, accident, commercial use, or unauthorized modification.

Please retain your proof of purchase for warranty claims.

9.2 Customer Support

For technical assistance, warranty inquiries, or replacement parts, please contact Elite Gourmet customer service. Refer to the contact information provided in your product packaging or visit the official Elite Gourmet website for current support details.

When contacting support, please have your model number (EPC-678) and proof of purchase readily available.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

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After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question