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Elite Gourmet EWMST-325R

Elite Gourmet EWMST-325R Triple Slow Cooker Buffet Server

Instruction Manual

INTRODUCTION

The Elite Gourmet EWMST-325R Maxi-Matic Triple Slow Cooker Buffet Server is designed for cooking and serving multiple dishes simultaneously. This versatile appliance features three independent 2.5-quart oval ceramic pots, each with its own adjustable temperature control (Low, High, Warm). It is ideal for entertaining, meal preparation, and family gatherings, allowing you to keep various foods at optimal serving temperatures. The unit also includes convenient lid rests for a mess-free serving experience, and its dishwasher-safe pots and lids ensure easy cleanup.



Image: The Elite Gourmet EWMST-325R Triple Slow Cooker Buffet Server in its red finish.

SETUP

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging materials for future storage or transport.
2. **Initial Cleaning:** Before first use, wash the three ceramic pots and glass lids in warm, soapy water. Rinse thoroughly and dry completely. The ceramic pots and lids are dishwasher safe. Wipe the exterior of the heating base with a damp cloth. Do not immerse the heating base in water.
3. **Placement:** Place the heating base on a stable, flat, heat-resistant surface, away from walls or other appliances to ensure proper ventilation.
4. **Insert Pots:** Place the clean, dry ceramic pots into the heating wells of the base.
5. **Lid Rests:** Attach the lid rests to the back of the unit if desired. These are designed to hold the lids upright during serving.



Image: Detailed view of the tempered glass lid with steam vent, removable 2.5QT ceramic pot with utensil slot, lid rest, and individual temperature controls.

OPERATING INSTRUCTIONS

1. **Add Food:** Place your desired food into each ceramic pot. Do not overfill.
2. **Cover:** Place the glass lids onto the ceramic pots.
3. **Plug In:** Plug the power cord into a standard 120V AC electrical outlet. The power indicator light will illuminate.
4. **Select Temperature:** For each pot, turn the individual temperature control knob to your desired setting:
 - **LOW:** For gentle, long cooking times.
 - **HIGH:** For faster cooking.
 - **WARM:** To keep cooked food at a serving temperature without further cooking.
5. **Cooking Time:** Cooking times will vary depending on the recipe and ingredients. Always ensure food reaches a safe internal temperature.
6. **Serving:** Use the lid rests to conveniently hold the lids while serving.
7. **After Use:** Once cooking or warming is complete, turn all control knobs to the OFF position and unplug the appliance from the outlet. Allow the unit to cool completely before cleaning.



Image: The triple slow cooker in use, showcasing three different dishes being kept warm or cooked simultaneously.

Your browser does not support the video tag.

Video: A demonstration of the Triple Pot Slow Cooker's versatility and ease of use for preparing various dishes.

MAINTENANCE AND CLEANING

- 1. Unplug and Cool:** Always unplug the appliance and allow it to cool completely before cleaning.
- 2. Ceramic Pots and Lids:** The removable ceramic pots and glass lids are dishwasher safe. Alternatively, they can be washed by hand with warm, soapy water, rinsed, and dried thoroughly.
- 3. Heating Base:** Wipe the exterior of the heating base with a soft, damp cloth. Do not use abrasive cleaners or scouring pads. Never immerse the heating base in water or any other liquid.
- 4. Storage:** Ensure all parts are clean and dry before storing. Store the appliance in a cool, dry place.

TROUBLESHOOTING

- **Appliance Not Heating:**
 - Ensure the power cord is securely plugged into a working electrical outlet.
 - Check that the individual temperature control knobs are turned to a setting other than OFF.
 - Verify that the power outlet is functional by plugging in another appliance.
- **Food Not Cooking Evenly:**
 - Stir food occasionally, especially when cooking on the LOW setting, to ensure even heat distribution.
 - Ensure the lid is properly seated on the pot to retain heat and moisture.
- **Food Sticking to Pot:**
 - Ensure sufficient liquid is used in your recipe.
 - Avoid cooking on the HIGH setting for extended periods without adequate liquid.

SPECIFICATIONS

Feature	Specification
Brand	Elite Gourmet
Model Number	EWMST-325R
Color	Red
Material	Aluminum (Base), Ceramic (Pots)
Product Dimensions	25.6"D x 26.5"W x 8.75"H
Capacity	3 x 2.5 Quarts (Total 7.5 Quarts)
Wattage	420.0 W
Voltage	120.0 V
Control Method	Knob (Mechanical)
Number of Settings	3 (Low, High, Warm)

Dishwasher Safe Parts	Pots and Lids
Item Weight	23.6 pounds

PERFECT SIZE

for any gatherings



Image: The Elite Gourmet Triple Slow Cooker with key dimensions highlighted for reference.

WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation included with your product or visit the official Elite Gourmet website. Keep your purchase receipt as proof of purchase for any warranty claims.

Your browser does not support the video tag.

Video: A product summary video providing an overview of the Elite Gourmet Triple Slow Cooker Buffet Server.

