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Model: EGC-007##

Brand: Elite Gourmet

INTRODUCTION

The Elite Gourmet Automatic Easy Egg Cooker is designed to simplify your egg preparation, allowing you to cook up to 7 eggs at once to your desired consistency: soft, medium, or hard-boiled. It also features trays for poaching and omelets. With its convenient automatic shut-off and audible buzzer, you can achieve perfect results every time without constant monitoring. This manual provides essential information for safe and efficient use of your new appliance.



Image: The Elite Gourmet EGC-007## Rapid Egg Cooker in white, featuring a clear lid and a power button on the front. It is designed for compact countertop use.

PARTS AND COMPONENTS

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

- **Egg Cooker Base:** The main unit containing the heating plate and control button.
- **7-Egg Tray:** Used for boiling up to 7 eggs.
- **2-Egg Poaching Tray:** Allows for gentle poaching of two eggs.
- **Omelet Tray:** For preparing steamed omelets or scrambled eggs.
- **Clear Lid:** Covers the cooking area, allowing steam to build and cooking to be observed. Features a steam vent.
- **Measuring Cup:** Calibrated with markings for soft, medium, and hard-boiled eggs, as well as for poaching and omelets. Includes a built-in piercing pin.



Image: An exploded diagram illustrating all the components of the Elite Gourmet Egg Cooker, including the base, egg rack, omelet tray, poaching tray, measuring cup with piercing pin, and clear lid.

SETUP AND FIRST USE

1. Before first use, wash all removable parts (egg tray, poaching tray, omelet tray, clear lid, and measuring cup) in warm, soapy water. Rinse thoroughly and dry. The main unit (base) should only be wiped with a damp cloth.
2. Place the Egg Cooker Base on a stable, flat, heat-resistant surface.
3. Using the measuring cup, add the appropriate amount of water to the heating plate in the base according to your desired egg consistency (soft, medium, or hard-boiled).
4. If boiling eggs, use the piercing pin on the bottom of the measuring cup to gently pierce the large end of each egg. This helps prevent cracking during cooking.

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: A visual guide demonstrating the four simple steps to set up and start cooking with the egg cooker: adding water, placing the egg rack, adding eggs/trays, and pressing the power button.

OPERATING INSTRUCTIONS

Boiling Eggs (Soft, Medium, Hard)

1. Add water to the heating plate using the measuring cup, corresponding to your desired egg doneness (Soft, Medium, Hard).
2. Place the 7-Egg Tray onto the heating plate.
3. Carefully place up to 7 pierced eggs onto the egg tray.
4. Cover the unit with the Clear Lid.
5. Plug the power cord into a 120V AC electrical outlet.
6. Press the Power Button. The indicator light will illuminate, signifying that cooking has begun.
7. The egg cooker will automatically shut off and an audible buzzer will sound when the water has completely evaporated and the eggs are done.
8. Unplug the unit and carefully remove the lid. Use the egg tray handles to lift the eggs.
9. For best results and easier peeling, immediately rinse the cooked eggs under cold water or place them in an ice bath.

Poaching Eggs

1. Add water to the heating plate using the measuring cup, corresponding to the "Poach" marking.
2. Place the 7-Egg Tray onto the heating plate.
3. Place the 2-Egg Poaching Tray on top of the egg tray. Lightly grease the poaching cups with cooking spray or butter to prevent sticking.
4. Crack one egg into each poaching cup.
5. Cover the unit with the Clear Lid.
6. Plug in and press the Power Button.
7. The unit will automatically shut off and buzz when done.
8. Carefully remove the poaching tray using its handles.

Making Omelets / Scrambled Eggs

1. Add water to the heating plate using the measuring cup, corresponding to the "Omelet" marking.
2. Place the 7-Egg Tray onto the heating plate.
3. Place the Omelet Tray on top of the egg tray. Lightly grease the omelet tray with cooking spray or butter.
4. Whisk up to 2 eggs with your desired ingredients (vegetables, cheese, etc.) and pour into the omelet tray.
5. Cover the unit with the Clear Lid.
6. Plug in and press the Power Button.
7. The unit will automatically shut off and buzz when done.
8. Carefully remove the omelet tray using its handles.



Image: The Elite Gourmet Egg Cooker with the omelet tray in place, filled with whisked eggs and various ingredients, ready for steaming.

CARE AND MAINTENANCE

Proper care ensures the longevity and optimal performance of your egg cooker.

Cleaning

1. Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
2. Wash the removable accessories (egg tray, poaching tray, omelet tray, clear lid, and measuring cup) in warm, soapy water. These parts are also dishwasher safe (top rack recommended).
3. Wipe the Heating Plate and the exterior of the Base with a damp cloth. Do not immerse the Base in water or any other liquid.
4. To remove mineral deposits or discoloration from the stainless steel heating plate, add 1 part vinegar to 3 parts water to the heating plate. Press the power button and let it cook for about 2 minutes. Unplug and wipe clean.
5. Applying a few drops of cooking oil to the heating plate before use can help minimize mineral buildup.

Storage

Ensure the unit is clean and completely dry before storing. Store in a cool, dry place, away from direct sunlight and out of reach of children.

TROUBLESHOOTING

If you encounter any issues with your Elite Gourmet Egg Cooker, refer to the following common problems and solutions:

Troubleshooting Guide

Problem	Possible Cause	Solution
Unit does not turn on.	Not plugged in; power button not pressed.	Ensure unit is securely plugged into a working outlet. Press the Power Button firmly.
Eggs are overcooked or undercooked.	Incorrect water amount used; eggs are too large/small.	Use the measuring cup precisely for the desired doneness. Adjust water amount slightly for XL or very cold eggs.
Eggs are cracking during cooking.	Eggs not pierced; rapid temperature change.	Always pierce the large end of each egg before cooking. Ensure eggs are at room temperature if possible.
Mineral deposits/discoloration on heating plate.	Hard water residue.	Clean with vinegar and water solution (1:3 ratio) as per cleaning instructions. Use distilled water to prevent future buildup.
Buzzer does not stop.	Unit needs to be unplugged.	Unplug the unit from the power outlet to stop the buzzer.

SPECIFICATIONS

- **Model Number:** EGC-007##
- **Brand:** Elite Gourmet
- **Color:** White
- **Material:** Stainless Steel
- **Product Dimensions:** 7.5"L x 6.3"W x 6.3"H
- **Capacity:** 7 eggs (boiling), 2 eggs (poaching), 1-2 eggs (omelet)
- **Power:** 360 Watts / 120V
- **Item Weight:** 1.21 pounds
- **Country of Origin:** China
- **Certifications:** cETL approved

WARRANTY AND SUPPORT

The Elite Gourmet EGC-007## Rapid Egg Cooker comes with a **2-Year Limited Warranty**.

For customer support, please contact the US-based Customer Support Team. Contact information can typically be found in the original product packaging or on the Elite Gourmet official website.

For additional resources and recipes, visit the Elite Gourmet Store on Amazon.

