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› Elite Gourmet EGC314CB Digital Easy Egg Cooker Instruction Manual

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Elite Gourmet EGC314CB Digital Easy Egg Cooker Instruction Manual

Model: EGC314CB

INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation, maintenance, and troubleshooting of your Elite Gourmet EGC314CB Digital Easy Egg Cooker. Please read all instructions carefully before first use and retain this manual for future reference.





The Elite Gourmet EGC314CB Digital Easy Egg Cooker, showcasing its two-tier design and capacity for multiple eggs.

IMPORTANT SAFETY INFORMATION

To reduce the risk of fire, electric shock, or injury, basic safety precautions should always be followed when using electrical appliances. This includes:

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance base 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 is for household use only.

PARTS AND FEATURES

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



Detailed view of the Elite Gourmet Egg Cooker's components, including the base, racks, trays, and measuring cup.

- **Base with Digital Control Panel:** The main unit containing the heating element and digital interface.
- **Egg Racks (2):** Each rack holds up to 7 eggs, allowing for a total capacity of 14 eggs.
- **Poaching Trays (4):** Individual trays for poaching up to four eggs.
- **Stainless Steel Omelet Tray:** For preparing omelets or scrambled eggs.

- **Extension Ring:** Used when cooking with two tiers or larger items.
- **Clear Lid:** Covers the cooking chamber, allowing visibility during operation.
- **Measuring Cup with Piercing Pin:** Used to measure water for desired egg consistency and to pierce eggs before cooking to prevent cracking.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for storage or future shipping.
2. **Initial Cleaning:** Before first use, wash all removable parts (egg racks, poaching trays, omelet tray, clear lid, measuring cup) in warm, soapy water. Rinse thoroughly and dry. Wipe the base unit with a damp cloth. Do not immerse the base unit in water.
3. **Placement:** Place the egg cooker on a stable, flat, heat-resistant surface, away from water sources and direct heat. Ensure adequate ventilation around the unit.

OPERATING INSTRUCTIONS

The Elite Gourmet Egg Cooker features a digital control panel with 6 preset functions for versatile cooking.

DIGITAL CONTROL PANEL

With 6 Preset Menus



Eggs



Omelet



Vegetables



Rice



Fish



Chicken

The digital control panel with its intuitive buttons and preset menu options.

General Operation:

- Add Water:** Use the provided measuring cup to add the appropriate amount of water to the heating plate in the base unit. The measuring cup has markings for different egg consistencies (soft, medium, or hard) and for other food types.
- Prepare Food:** Place eggs on the egg rack(s), or pour egg mixture into the omelet tray, or place food items (vegetables, rice, fish, chicken) into the appropriate trays.
- Assemble:** Place the filled trays onto the base unit. If using two tiers, place the extension ring between the lower and upper egg racks. Cover with the clear lid.
- Plug In:** Plug the power cord into a standard 120V AC electrical outlet.
- Select Function:** Press the "MENU" button to cycle through the 6 preset functions: Eggs (Hard), Omelet, Vegetables, Rice, Fish, Chicken. The selected function will be displayed on the LED screen.
- Start Cooking:** The cooker will automatically begin the cooking cycle after a few seconds of selecting a function, or

you can press the "ON" button if available (refer to specific model button layout).

7. **Completion:** An audible buzzer will sound and the unit will automatically shut off when the cooking cycle is complete.
8. **Remove Food:** Carefully remove the lid and cooked food using oven mitts or appropriate utensils, as steam will be hot.

Specific Cooking Functions:

Boiled Eggs (Soft, Medium, Hard):

- 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.
- Fill the measuring cup with cold water to the desired marking (Soft, Medium, or Hard). Pour water onto the heating plate.
- Place eggs on the egg rack(s). You can use one or two tiers.
- Select the "Eggs (Hard)" preset. The cooking time will adjust automatically based on the water level.
- After cooking, immediately rinse eggs under cold water or place in an ice bath to stop the cooking process and facilitate easier peeling.

Poached Eggs:

- Add water to the heating plate according to the measuring cup's instructions for poaching.
- Lightly grease the poaching trays. Crack one egg into each poaching tray.
- Place the poaching trays onto an egg rack.
- Select the "Omelet" preset, as this setting is also suitable for poaching.

Omelets / Scrambled Eggs:

- Add water to the heating plate according to the measuring cup's instructions for omelets.
- Lightly grease the stainless steel omelet tray. Whisk eggs with desired ingredients and pour into the omelet tray.
- Place the omelet tray onto an egg rack.
- Select the "Omelet" preset.



• Poached eggs • Omelets • Boiled eggs (soft/med/hard)

The egg cooker's versatility in preparing poached eggs and omelets.

Steaming Vegetables, Rice, Fish, Chicken:

- Add water to the heating plate based on the type and quantity of food being steamed. Refer to the measuring cup or recipe guide for specific amounts.
- Place prepared vegetables, rice (in a heat-safe bowl), fish, or chicken onto the appropriate trays.
- Select the corresponding preset: "Vegetables", "Rice", "Fish", or "Chicken".
- Ensure food is cut into appropriate sizes for even steaming.



DIGITAL CONTROL

Programmable with 6 preset menus



RAPID COOK TIME

Cooks faster than traditional methods



MULTI-FUNCTION

Hard or soft, scrambled or omelet-style, boiled or poached. Also steam vegetables, rice, fish, chicken and more!

The multi-functional capabilities of the egg cooker, including steaming vegetables, fish, and chicken.

The cooker utilizes 360° steam circulation for efficient and even cooking, retaining nutrients without the need for boiling water.

360° STEAM CIRCULATION

Retains nutrients and eliminates the need for boiling water

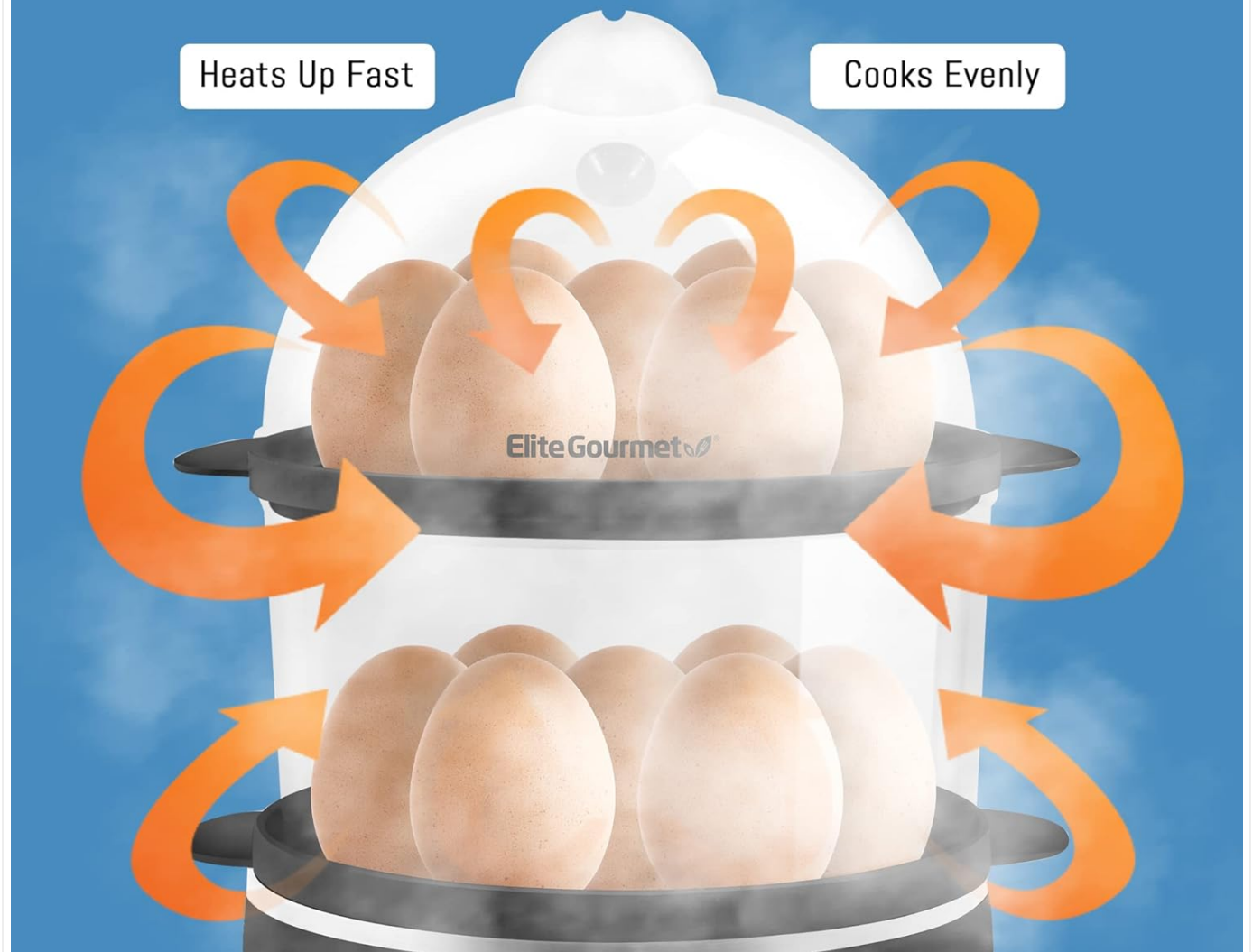


Illustration of the 360° steam circulation system, ensuring fast and even cooking.

CARE AND MAINTENANCE

Cleaning:

1. **Unplug and Cool:** Always unplug the appliance from the electrical outlet and allow it to cool completely before cleaning.
2. **Removable Parts:** The egg racks, poaching trays, omelet tray, clear lid, and measuring cup are dishwasher safe. Alternatively, wash them in warm, soapy water, rinse, and dry thoroughly.
3. **Base Unit:** Wipe the heating plate and exterior of the base unit with a damp cloth. Do not use abrasive cleaners or scouring pads. Never immerse the base unit in water or any other liquid.
4. **Mineral Deposits:** Over time, mineral deposits may form on the heating plate. To remove, add 1/2 cup of white vinegar to the heating plate and let it soak for 10-15 minutes. Gently scrub with a non-abrasive sponge if necessary, then rinse with a damp cloth. Do not use harsh chemicals.

Storage:

Ensure all parts are clean and dry before storing. Store the appliance in its original box or a clean, dry place. Do not wrap the power cord tightly around the appliance; coil it loosely to prevent damage.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; unit overheated.	Ensure the unit is securely plugged into a working outlet. Check circuit breaker. Allow unit to cool down if it was recently used.
Eggs are not cooked to desired consistency.	Incorrect water amount; lid not properly sealed; eggs too cold.	Ensure correct water level using the measuring cup. Verify lid is securely in place. Use room temperature eggs for best results.
Eggs crack during cooking.	Eggs not pierced; cold eggs; too much water.	Always pierce the large end of each egg with the measuring cup's pin. Use room temperature eggs. Ensure water level is accurate.
Mineral deposits on heating plate.	Hard water usage.	Clean with white vinegar as described in the "Care and Maintenance" section. Consider using distilled water to minimize deposits.
Buzzer sounds but eggs are not done.	Insufficient water; lid not sealed.	Check water level and lid placement. If problem persists, contact customer support.

SPECIFICATIONS

Model Number: EGC314CB

Brand: Elite Gourmet

Color: Charcoal

Material: Stainless Steel

Product Dimensions: 7.75"L x 7.75"W x 10"H

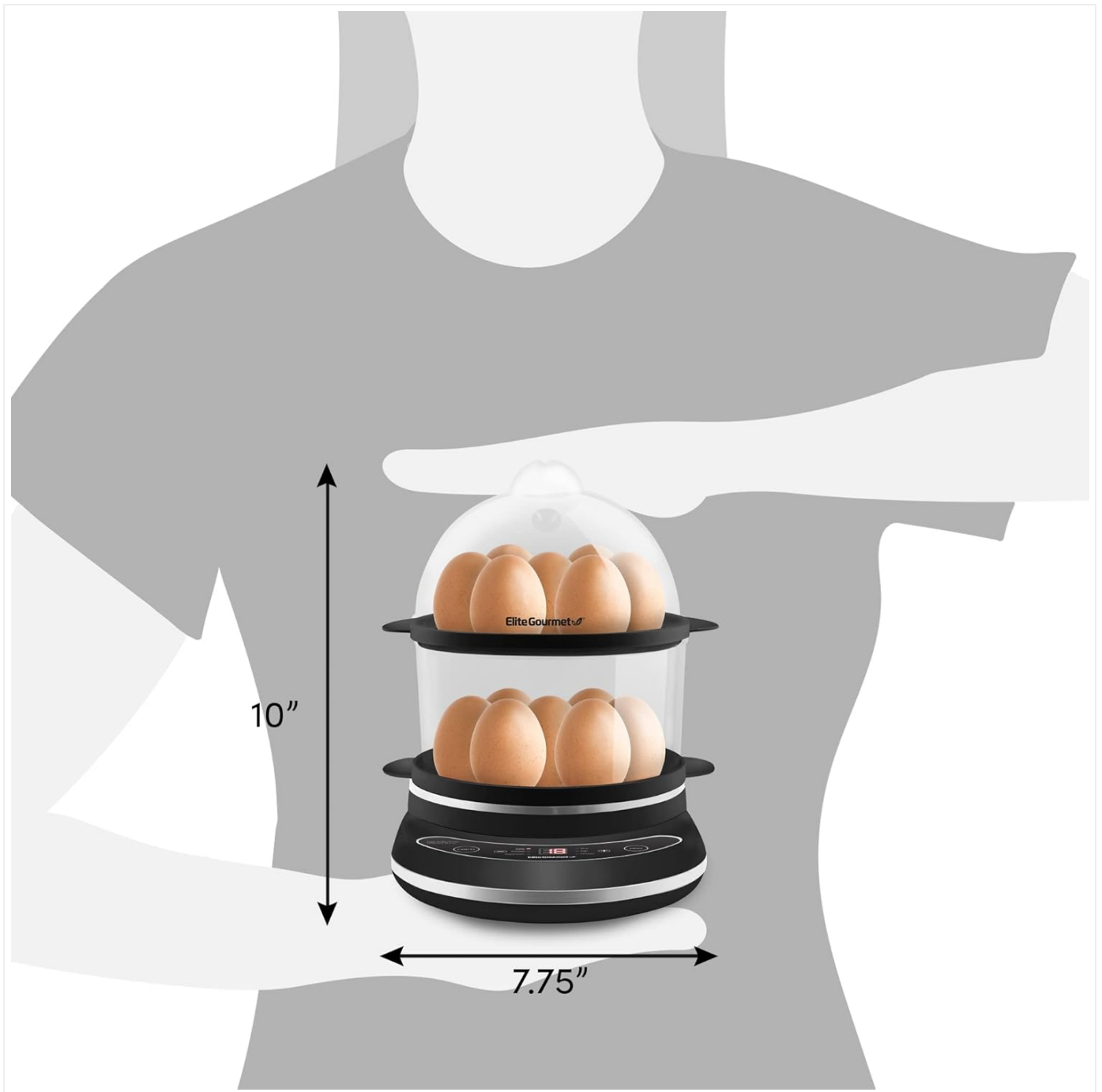
Item Weight: 2.28 pounds (1.04 Kilograms)

Capacity: 14 eggs

Power: 120V (cETL approved)

UPC: 717056131243

First Available: April 11, 2023



Product dimensions for the Elite Gourmet Egg Cooker.

WARRANTY AND SUPPORT

For warranty information, product support, or service inquiries, please contact Elite Gourmet customer service. Keep your purchase receipt as proof of purchase for warranty claims.

Manufacturer: Elite Gourmet

For the most up-to-date contact information and detailed warranty terms, please visit the official Elite Gourmet website or refer to the warranty card included with your product.

You can also visit the Elite Gourmet Store on Amazon for more products and information [Elite Gourmet Store](#)

