

## Elite Gourmet EGC115B

# Elite Gourmet EGC115B Easy Egg Cooker Instruction Manual

Model: EGC115B

## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- 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 use.

## PRODUCT OVERVIEW

The Elite Gourmet EGC115B Easy Egg Cooker simplifies the process of preparing eggs to your desired consistency. This section details the components included with your egg cooker.



Image: Labeled components of the Elite Gourmet EGC115B Easy Egg Cooker. This includes the clear lid with a steam vent, the 7-egg capacity rack, the measuring cup featuring a built-in piercing pin, and the main base unit with its stainless steel cooking plate.

### Components Included:

- **Egg Cooker Base:** The main unit containing the heating element and power switch.
- **7-Egg Tray:** A removable tray designed to hold up to seven eggs during cooking.
- **Clear Lid:** A transparent cover with a steam vent, allowing you to monitor the cooking process.
- **Measuring Cup with Piercing Pin:** Used to measure the precise amount of water for desired egg doneness and to pierce egg shells to prevent cracking.



Image: The Elite Gourmet EGC115B Easy Egg Cooker in Classic Black, shown with seven eggs placed in the egg tray and covered by the clear lid. The power switch is visible on the front of the base.

## SETUP AND FIRST USE

Before using your Elite Gourmet EGC115B Easy Egg Cooker for the first time, please follow these steps:

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Wash the 7-egg tray, clear lid, and measuring cup in warm, soapy water. Rinse thoroughly and dry. The main base unit should only be wiped with a damp cloth; never immerse it in water.
3. **Position:** Place the egg cooker base on a stable, flat, heat-resistant surface.

The following steps illustrate the general preparation for cooking:

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



**2.** Place egg rack onto base



**3.** Pierce eggs shells & place on egg tray



**4.** Place cover & press ON button



Image: A visual guide demonstrating the four primary steps for operating the egg cooker: adding water to the heating plate, positioning the egg rack, piercing and placing eggs, and finally covering the unit and activating the power switch.

## OPERATING INSTRUCTIONS

### Cooking Eggs (Soft, Medium, Hard-Boiled)

- 1. Add Water:** Use the provided measuring cup to add the appropriate amount of water to the heating plate in the base. The measuring cup has markings for "Soft", "Medium", and "Hard" boiled eggs. For consistent results, use distilled water to minimize mineral buildup.
- 2. Place Egg Tray:** Position the 7-egg tray onto the base, ensuring it sits securely.
- 3. Pierce Eggs:** Using the piercing pin located at the bottom of the measuring cup, carefully pierce the large end of each egg. This helps prevent cracking during cooking and facilitates easier peeling. Place the pierced eggs onto the egg tray.
- 4. Cover:** Place the clear lid securely over the egg tray and base.
- 5. Start Cooking:** Plug the appliance into a standard electrical outlet. Press the power switch to the "ON" position. An indicator light will illuminate, signaling that the cooker is active.

6. **Automatic Shut-Off:** The egg cooker will automatically shut off once all the water has evaporated, indicating that the eggs are cooked to the desired doneness. The indicator light will turn off.
7. **Cool Down:** Carefully remove the lid (steam will be hot). Use the egg tray handles to lift the tray. For hard-boiled eggs, immediately rinse under cold water or place in an ice bath to stop the cooking process and make peeling easier.

## Steaming Other Foods

The Elite Gourmet EGC115B can also be used to steam small portions of other foods.



Image: An illustration showing the versatility of the egg cooker beyond eggs, capable of steaming small servings of dumplings, sliced potatoes, mixed vegetables, salmon, and chicken breast.

To steam other foods:

1. Add water to the heating plate as needed for the desired steaming time.
2. Place a small, heat-safe dish with your food (e.g., chopped vegetables, small fish fillet) onto the egg tray. Ensure the dish does not block the steam vent.
3. Cover with the clear lid and turn on the appliance.
4. Monitor the food and turn off the appliance manually once steaming is complete, or allow it to shut off automatically when water evaporates.

## CLEANING AND MAINTENANCE

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

- **Always unplug** the appliance from the electrical outlet and allow it to cool completely before cleaning.
- **Dishwasher Safe Parts:** The 7-egg tray, clear lid, and measuring cup are dishwasher safe (top rack recommended) or can be washed by hand in warm, soapy water. Rinse thoroughly and dry.

- **Base Unit:** The exterior of the base unit can be wiped clean with a damp cloth. Do not immerse the base unit in water or any other liquid.
- **Heating Plate:** Mineral deposits may accumulate on the stainless steel heating plate over time, especially with hard water. To remove these, add a small amount of white vinegar to the heating plate and let it sit for 5-10 minutes. Gently scrub with a non-abrasive sponge or cloth, then wipe clean with a damp cloth. Do not use harsh abrasive cleaners or scouring pads.
- **Storage:** Store the cleaned and dried egg cooker in a cool, dry place.

## TROUBLESHOOTING

If you encounter any issues with your Elite Gourmet EGC115B Easy Egg Cooker, please consult the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power switch is off; no power at outlet.	Ensure the unit is securely plugged into a working outlet and the power switch is in the "ON" position. Check the circuit breaker if necessary.
Eggs are undercooked.	Insufficient water added; lid not properly sealed.	Ensure the correct amount of water is used according to the measuring cup markings. Verify the lid is seated correctly to retain steam.
Eggs are overcooked.	Too much water added; lid not properly sealed (allowing steam to escape slowly).	Reduce the amount of water slightly for your desired doneness. Ensure the lid is seated correctly.
Eggs crack during cooking.	Eggs not pierced; cold eggs placed directly into hot steam.	Always pierce the large end of each egg with the measuring cup's pin before cooking. Allow very cold eggs to sit at room temperature for a few minutes before cooking.
White residue on heating plate.	Mineral deposits from hard water.	Clean with white vinegar as described in the "Cleaning and Maintenance" section. Use distilled water for future cooking to prevent buildup.

## SPECIFICATIONS

Detailed technical specifications for the Elite Gourmet EGC115B Easy Egg Cooker:

Feature	Detail
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Feature	Detail
Brand	Elite Gourmet
Model Number	EGC115B
Color	Classic Black
Material	Plastic (BPA Free), Stainless Steel Heating Plate
Capacity	7 Eggs
Product Dimensions (L x W x H)	6.25"L x 6.25"W x 5.75"H
Item Weight	1.06 Pounds
Power Source	Electric
Special Features	Automatic Shut-Off, Measuring Cup with Piercing Pin
UPC	717056131267



Image: A diagram illustrating the compact dimensions of the Elite Gourmet EGC115B Easy Egg Cooker, showing a width of 6.25 inches and a height of 5.75 inches.

## WARRANTY AND SUPPORT

For warranty information or customer support regarding your Elite Gourmet EGC115B Easy Egg Cooker, please refer to the warranty card included with your purchase or visit the official Elite Gourmet website.

You may also contact Elite Gourmet customer service directly for assistance with product inquiries, troubleshooting, or replacement parts.

*Please retain your proof of purchase for any warranty claims.*