Elite Gourmet ERC003B

Elite Gourmet ERC003B Electric Rice Cooker User Manual

Model: ERC003B | Brand: Elite Gourmet

Important Safeguards

When using electrical appliances, basic safety precautions should always be followed, including the following:

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

Product Overview

The Elite Gourmet ERC003B Electric Rice Cooker is designed for convenient and efficient cooking of rice, grains, soups, and more. It features an automatic "Keep Warm" function and a non-stick inner pot for easy cleaning.



Figure 1: Key Components of the Rice Cooker

This image illustrates the main components of the Elite Gourmet ERC003B Rice Cooker. It highlights the tempered glass lid with a steam vent and cool-touch knob, the removable aluminum cooking pot with a 6-cup cooked rice capacity, the classic base featuring cool-touch handles and cook/warm indicators, and the included measuring cup and rice spatula. These accessories are dishwasher safe and BPA-free.

Components:

- **Tempered Glass Lid:** Allows for convenient viewing of the cooking process and includes a steam vent.
- **Aluminum Cooking Pot:** Non-stick interior for easy food release and cleaning. Capacity for up to 6 cups of cooked rice.
- **Rice Cooker Base:** Houses the heating element and control panel with "COOK" and "WARM" indicator lights. Features cool-touch handles for safe handling.
- **Measuring Cup:** For accurate measurement of rice and water.
- **Rice Spatula:** Designed for serving cooked rice without damaging the non-stick coating.

Setup

Before first use, carefully unpack all components and remove any packaging materials. Wash the inner cooking pot, glass lid, measuring cup, and rice spatula in warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the rice cooker base with a damp cloth. Do not immerse the rice cooker base in water.

Initial Placement:

- Place the rice cooker on a stable, flat, heat-resistant surface.
- Ensure there is adequate ventilation around the appliance.
- Keep the appliance away from walls, curtains, and other heat-sensitive materials.

Operating Instructions

This rice cooker simplifies the process of preparing various types of rice and other dishes.

Cooking Rice:

1. Using the provided measuring cup, measure the desired amount of rice. One full measuring cup of uncooked rice yields approximately two cups of cooked rice. The maximum capacity is 3 cups of uncooked rice, which yields 6 cups of cooked rice.
2. Rinse the rice thoroughly in a separate bowl until the water runs clear. This helps remove excess starch.
3. Place the rinsed rice into the aluminum cooking pot.
4. Add the appropriate amount of water. A general guideline is to use 1.5 to 2 cups of water for every 1 cup of uncooked rice, but this may vary depending on the type of rice. Refer to the rice packaging for specific water ratios.
5. Place the cooking pot into the rice cooker base. Ensure it is seated properly.
6. Cover the cooking pot with the tempered glass lid.
7. Plug the power cord into a standard electrical outlet. The "WARM" indicator light will illuminate.
8. Press the "COOK" switch down. The "COOK" indicator light will illuminate, indicating that cooking has begun.
9. Once the rice is cooked, the rice cooker will automatically switch to the "WARM" function, and the "WARM" indicator light will illuminate.
10. Allow the rice to rest on "WARM" for 5-10 minutes before serving. This allows the rice to fully absorb moisture and become fluffier.
11. Unplug the rice cooker from the outlet when finished serving.



Figure 2: Rice Measurement and Yield

This image visually represents the capacity of the rice cooker, showing that 3 cups of uncooked rice will yield 6 cups of cooked rice. It also depicts the process of adding rice to the cooking pot and serving the finished product.

Versatile Cooking Options:

Beyond white rice, this appliance can prepare a variety of dishes:

- **Brown Rice & Grains:** Adjust water ratios and cooking times as per grain type. Brown rice typically requires more water and a longer cooking time than white rice.
- **Soups & Stews:** The "COOK" function can be used to simmer soups and stews. Monitor liquid levels to prevent boiling over.
- **Hot Cereals & Oatmeal:** Prepare various hot cereals by following package instructions for water/milk ratios and cooking times.
- **Pasta:** Small quantities of pasta can be cooked. Ensure sufficient water to cover the pasta.

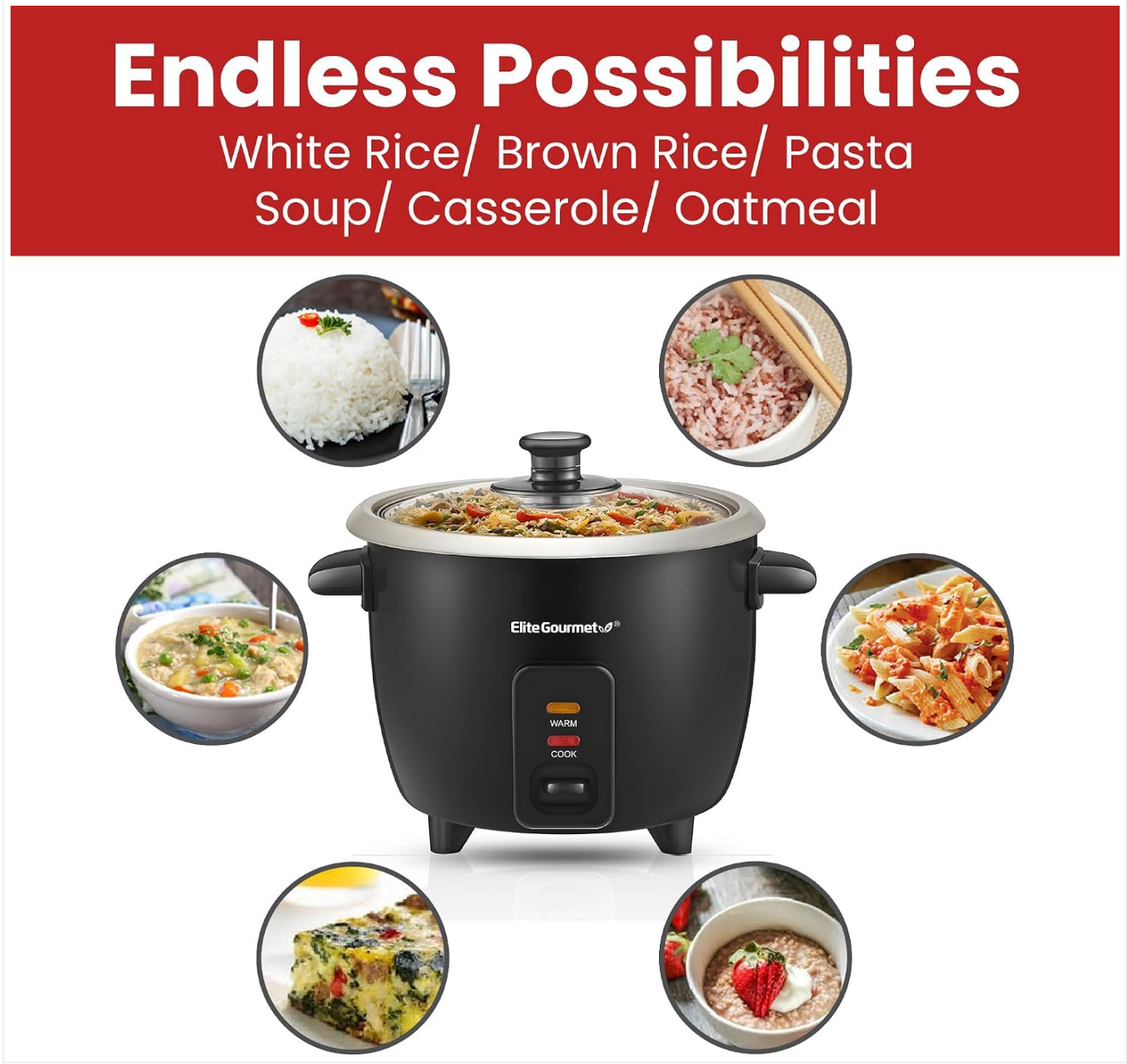


Figure 3: Culinary Versatility

This image showcases the diverse range of dishes that can be prepared using the Elite Gourmet Rice Cooker, extending beyond just rice to include soups, casseroles, oatmeal, and various grains.

Maintenance & Cleaning

Regular cleaning ensures optimal performance and longevity of your rice cooker.

Cleaning Instructions:

1. Always unplug the rice cooker from the power outlet and allow it to cool completely before cleaning.
2. Remove the aluminum cooking pot and glass lid. Wash them with warm, soapy water using a soft sponge or cloth. The non-stick coating is delicate; avoid abrasive cleaners or metal scouring pads.
3. Rinse the pot and lid thoroughly and dry completely.
4. Wipe the exterior of the rice cooker base with a damp cloth. Do not immerse the base in water or any other liquid.
5. Clean the heating plate at the bottom of the base with a damp cloth if necessary. Ensure no food particles are stuck to it.
6. The measuring cup and rice spatula are dishwasher safe.
7. Store the rice cooker in a dry place once all parts are clean and dry.

Care Tips:

- Do not use metal utensils in the cooking pot as they can scratch the non-stick surface. Use the provided plastic spatula or wooden/silicone utensils.
- Avoid harsh chemicals or abrasive cleaning materials.
- Ensure the heating plate and the bottom of the inner pot are clean and dry before placing the pot into the base to prevent damage.

Troubleshooting

If you encounter issues with your rice cooker, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Rice is too hard or undercooked.	Insufficient water; lid not properly sealed; cooking cycle interrupted.	Add more water (1/4 to 1/2 cup) and restart cooking cycle if possible, or let it steam longer on "WARM". Ensure lid is secure. Do not lift lid during cooking.
Rice is too soft or mushy.	Too much water; rice not rinsed properly.	Reduce water slightly for future batches. Rinse rice thoroughly before cooking.
Rice sticks to the bottom of the pot.	Not enough water; pot not properly greased (optional); rice left on "WARM" for too long.	Ensure correct water ratio. Lightly grease the inner pot with cooking oil or butter before adding rice (optional). Unplug the unit shortly after it switches to "WARM" if not serving immediately.
Unit does not turn on.	Not plugged in; power outlet malfunction; "COOK" switch not pressed down.	Check if the power cord is securely plugged into both the unit and a working outlet. Press the "COOK" switch down.
Steam escaping from lid.	Lid not properly seated; steam vent is open (normal).	Ensure the lid is placed correctly on the pot. Some steam escaping from the vent is normal during cooking.

Specifications

Brand: Elite Gourmet

Model Name: ERC003B

Capacity: 6 Cups (cooked rice) / 3 Cups (uncooked rice)

Product Dimensions: 10"D x 10"W x 7.5"H

Power Source: Corded Electric

Wattage: 300 watts

Voltage: 120 Volts (AC)

Color: Black

Material: Stainless Steel (body), Tempered Glass (lid)

Special Feature: Automatic Keep Warm

Included Components: Inner Pot, Measuring Cup, Rice Spatula

Product Care Instructions: Hand Wash (inner pot, lid); Wipe Clean (base)

Item Weight: 3.03 pounds

ASIN: B0D8G8S8XK

UPC: 717056138747



Figure 4: Product Dimensions

This image provides a visual representation of the rice cooker's dimensions, indicating its width and height for easy placement and storage considerations.

Warranty and Support

For warranty information or product support, please refer to the warranty card included with your purchase or visit the official Elite Gourmet website. Do not attempt to repair the appliance yourself.
For further assistance, contact Elite Gourmet customer service.

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Ask a question about this manual

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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

Answered questions about this manual

Can I replace the inner aluminum pot of the Elite Gourmet ERC003B rice cooker with a stainless steel one, and where can I buy it?

The Elite Gourmet ERC003B is specifically designed to be used with its included non-stick aluminum cooking pot. The manufacturer does not list a stainless steel inner pot as a compatible accessory for this specific...

Read full answer