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Elite Gourmet EGC855SS

Elite Gourmet EGC855SS Easy Egg Cooker Instruction Manual

Model: EGC855SS

INTRODUCTION

Thank you for purchasing the Elite Gourmet EGC855SS Easy Egg Cooker. This appliance is designed to simplify egg preparation, allowing you to cook up to 7 eggs to your desired doneness, or prepare delicious poached eggs and omelets with ease. Please read this manual thoroughly before first use to ensure safe and optimal operation.



Image: The Elite Gourmet EGC855SS Easy Egg Cooker, a compact stainless steel appliance.

IMPORTANT SAFETY INSTRUCTIONS

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

- Read all instructions before operating.
- 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. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- 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.

PARTS AND FEATURES

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



Image: Exploded view showing the lid, poaching tray, omelet tray, egg rack, base, and measuring cup.

1. **Lid with Steam Vent:** Clear lid to observe cooking, with a vent for steam release. (BPA Free)
2. **Poaching Tray:** For preparing up to 2 poached eggs. (BPA Free)
3. **Omelet Tray:** For making individual omelets. (BPA Free)
4. **Egg Rack:** Holds up to 7 eggs for boiling. (BPA Free)

5. **Base:** Contains the stainless-steel heating plate and power button.
6. **Measuring Cup with Piercing Pin:** Used to measure water for desired doneness and to pierce eggs to prevent cracking.

SETUP AND FIRST USE

Before using your egg cooker for the first time:

1. Unpack all components and remove any packaging materials.
2. Wash the Lid, Poaching Tray, Omelet Tray, Egg Rack, and Measuring Cup in warm, soapy water. Rinse thoroughly and dry. These parts are top-rack dishwasher safe.
3. Wipe the Base and Heating Plate with a damp cloth. Do not immerse the Base in water.
4. Place the egg cooker on a stable, flat, heat-resistant surface.

OPERATING INSTRUCTIONS

Boiling Eggs (Soft, Medium, Hard)

1. Using the measuring cup, fill with cold water to the desired doneness mark (Soft, Medium, or Hard). The marks correspond to the number of eggs (1-7) and desired consistency.
2. Pour the measured water onto the heating plate in the Base.
3. Use the piercing pin located at the bottom of the measuring cup to gently pierce the large end of each egg. This helps prevent cracking during cooking and aids in easier peeling.
4. Place the Egg Rack onto the Base. Arrange up to 7 pierced eggs onto the Egg Rack.
5. Cover with the Lid.
6. Plug the power cord into a standard electrical outlet. Press the power button. The indicator light will illuminate.
7. When the eggs are cooked, the unit will automatically shut off and play a melody. Unplug the unit.
8. Carefully remove the Lid and Egg Rack (use oven mitts as steam will be hot). Immediately rinse eggs under cold water or place in an ice bath to stop the cooking process and facilitate peeling.

PLAYS MUSIC WHEN DONE!

The cooker automatically shuts off and plays a fun tune when the cycle is complete.



Image: The egg cooker on a kitchen counter, with musical notes indicating the completion melody.

Poaching Eggs

1. Fill the measuring cup with cold water to the "Hard" mark for 7 eggs.
2. Pour the measured water onto the heating plate in the Base.
3. Lightly grease the Poaching Tray with cooking spray or butter.
4. Break one egg into each poaching section (up to 2 eggs).
5. Place the Egg Rack onto the Base, then place the Poaching Tray on top of the Egg Rack.
6. Cover with the Lid.
7. Plug in and press the power button.
8. When the water has evaporated and the eggs are cooked, the unit will shut off and play a melody. Unplug the unit.
9. Carefully remove the Lid and Poaching Tray. Use a non-metallic utensil to gently remove poached eggs.

Making Omelets

1. Fill the measuring cup with cold water to the "Hard" mark for 7 eggs.

2. Pour the measured water onto the heating plate in the Base.
3. Lightly grease the Omelet Tray with cooking spray or butter.
4. Whisk 1-2 eggs with a pinch of salt and pepper, and any desired fillings (e.g., finely chopped vegetables, cheese).
Pour into the Omelet Tray.
5. Place the Egg Rack onto the Base, then place the Omelet Tray on top of the Egg Rack.
6. Cover with the Lid.
7. Plug in and press the power button.
8. When the water has evaporated and the omelet is cooked, the unit will shut off and play a melody. Unplug the unit.
9. Carefully remove the Lid and Omelet Tray. Use a non-metallic utensil to gently remove the omelet.

COOKING GUIDE

The following table provides approximate cooking times for different egg doneness levels using the Elite Gourmet EGC855SS. Times may vary slightly based on egg size and initial temperature.

Approximate Cooking Times

Doneness	Egg Cooker (Minutes)	Stovetop (Minutes)
Soft Boiled	07-08 mins	09-15 mins
Mid Boiled	08-10 mins	12-18 mins
Hard Boiled	10-12 mins	14-21 mins

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Time saving and energy efficient
for your preferred egg boiling.

	Egg Cooker	Stovetop
Soft Boiled	07-08 mins	09-15 mins
Mid Boiled	08-10 mins	12-18 mins
Hard Boiled	10-12 mins	14-21 mins



Image: A visual comparison showing the Elite Gourmet egg cooker's faster cooking times compared to traditional stovetop methods.

MAINTENANCE AND CLEANING

Proper cleaning ensures the longevity and performance of your egg cooker.

- Always unplug the appliance and allow it to cool completely before cleaning.
- The Lid, Egg Rack, Poaching Tray, Omelet Tray, and Measuring Cup are all top-rack dishwasher safe. Alternatively, wash them in warm, soapy water, rinse, and dry thoroughly.
- The Base and Heating Plate should be wiped with a damp cloth. Do not immerse the Base in water or any other liquid.
- For mineral deposits on the heating plate: If mineral deposits (white residue) accumulate on the heating plate, wipe it with a cloth dampened with white vinegar or a descaling solution. Rinse with a damp cloth afterwards.
- Do not use abrasive cleaners or scouring pads, as they may scratch the surfaces.

TROUBLESHOOTING

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

Troubleshooting Guide

Problem	Possible Cause	Solution
Eggs not cooked to desired doneness.	Incorrect water level; eggs too large/small; lid not properly sealed.	Ensure water is filled to the correct mark on the measuring cup. Use cold water. Ensure lid is securely placed. Adjust water amount slightly for very large or small eggs.
Eggs cracking during cooking.	Eggs not pierced; cold eggs placed directly into hot steam.	Always pierce the large end of each egg with the provided piercing pin. Use eggs at room temperature if possible, or allow cold eggs to sit for a few minutes before cooking.
White residue on heating plate.	Mineral deposits from water.	Wipe the heating plate with a cloth dampened with white vinegar or a descaling solution. Rinse with a damp cloth.
Unit does not turn on.	Not plugged in; power outlet issue; unit malfunction.	Ensure the unit is securely plugged into a working electrical outlet. Check the circuit breaker. If the issue persists, contact customer support.

SPECIFICATIONS

- **Model:** EGC855SS
- **Brand:** Elite Gourmet
- **Capacity:** 7 Eggs (Boiling), 2 Eggs (Poaching), 1 Omelet
- **Material:** Plastic, Stainless Steel
- **Product Dimensions:** 6.97"L x 6.38"W x 5.28"H
- **Item Weight:** 1.59 pounds
- **UPC:** 717056139317
- **Power:** Electric

COMPACT & STYLISH

A fun, playful-shaped egg cooker.
Perfect for any kitchen!



Image: The compact size of the Elite Gourmet EGC855SS Easy Egg Cooker, showing its dimensions.

WARRANTY AND SUPPORT

This Elite Gourmet product is covered by a manufacturer's warranty. Please refer to the warranty card included with your purchase for specific terms and conditions. For technical support, troubleshooting assistance, or to inquire about replacement parts, please contact Elite Gourmet customer service. Contact information can typically be found on the manufacturer's website or on the product packaging.

Online Support: Visit the official Elite Gourmet website for FAQs and support resources.

