

EGGLOGIC™ DIGITAL EGG COOKER WITH ONSEN TAMAGO



INSTRUCTION MANUAL

MODEL: EGC788B

THANK YOU

for your purchase!

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TIPS, HACKS, & INSPIRATIONS!



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LET'S GET COOKING!



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EggLogic™ Digital Egg Cooker With Onsen Tamago

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READ ALL INSTRUCTIONS BEFORE USE

To ensure your safety and enhance your experience with this product, always read the instruction manual before using.

important safeguards

The Elite Brand takes consumer safety very seriously. Products are designed and manufactured with our valued consumers' safety in mind. Additionally, we ask that you exercise a level of caution when using any appliance by following all instructions and important safeguards.

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

- 1. READ ALL INSTRUCTIONS CAREFULLY.**
2. Remove all packaging and labels from appliance before use and discard or recycle properly.
3. To protect against risk of electrical shock, do not put cords, plugs or the appliance in or near water or any other liquid.
4. Keep appliance away from children when in use.
5. Only use approved ingredients with this product – other food may damage the appliance.
6. Unplug from outlet when not in use, during assembly, during disassembly and before cleaning.
7. Avoid contact with heating parts.
8. Do not operate this appliance with a damaged cord, damaged plug, after the appliance malfunctions, is dropped, or damaged in any manner.
9. Make sure the Egg Cooker is off before plugging in.
10. Use only Egg Cooker attachments recommended or sold by Elite Gourmet. Others may result in fire, electric shock, or injury.
11. Do not use outdoors.
12. Do not leave eggs in Egg Cooker for prolonged period after unit has completed cooking cycle.
13. To avoid a safety hazard, do not let the cord hang over the edge of a table, edge of counter, in a sink or allow to touch any hot surfaces.
14. Use Egg Cooker on a flat, level, dry & stable surface.

important safeguards (cont.)

15. Do not put your hands or other objects into the Egg Cooker while it is in operation. If food spills on the Heating Plate, make sure the Egg Cooker is turned off and completely cool before cleaning.
16. Keep hands and utensils away from Heating Plate while cooking eggs to reduce the risk of severe injury or damage to the Egg Cooker.
17. Internal base and contents (water and eggs) of the Egg Cooker are hot when in use. Allow to cool completely before handling/or cleaning.
18. Do not place on or near a hot gas burner, hot electric burner or in a heated oven.
19. Use extreme caution when handling the Measuring Cup, as it contains a sharp Pin located on the bottom which may cause injury.
20. When cleaning the body, do not submerge in any liquid. Instead, use a soft, damp cloth to wipe it down.
21. The Lid becomes very hot while in use, Do Not touch while the eggs are cooking. Allow to cool completely before handling.
22. Be certain the Lid is securely in place before operating appliance.
23. Do not open Lid when Egg Cooker is cooking.
24. Make sure to turn off before removing the cord from the power source or the eggs from the Egg Cooker.
25. Do not put the appliance in the refrigerator.

Do not use expired eggs, expired egg whites, or expired liquid eggs.

**SAVE THESE INSTRUCTIONS
THIS PRODUCT IS FOR
HOUSEHOLD USE ONLY**

short cord purpose

NOTE: A short power cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord.

Longer power-supply cords or extension cords may be used if care is exercised in their use.

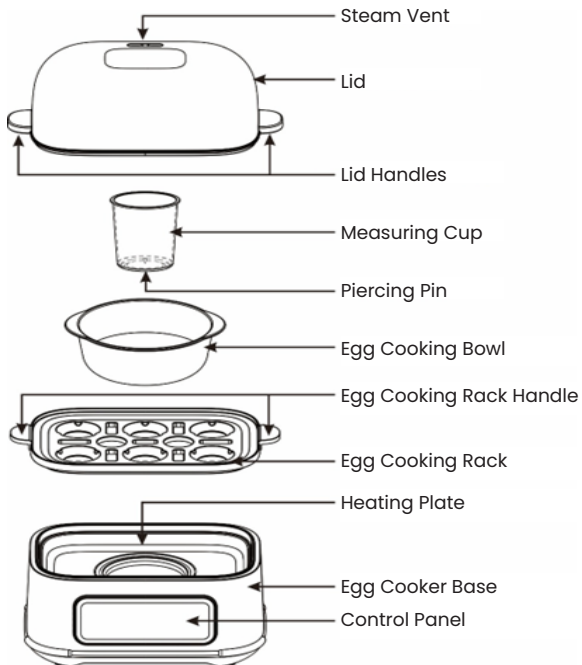
If an extension cord is used: (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the product; (2) the extension cord should be arranged so that it will not drape over the countertop or tabletop where it can unintentionally be pulled on or tripped over by children or pets.

polarized plug

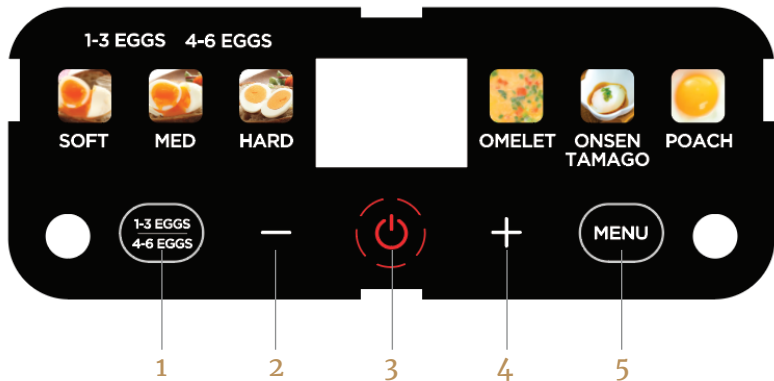
If this appliance is equipped with a **polarized plug** (one blade is wider than the other), please follow the below instructions:

To reduce the risk of electrical shock, this plug is intended to fit into a polarized outlet only one way. If you are unable to fit the plug into the electrical outlet, try reversing the plug. If the plug still does not fit, contact a qualified electrician. Never use the plug with an extension cord unless the plug can be fully inserted into the extension cord. Do not alter the plug of the product or any extension cord being used with this product. Do not attempt to defeat the safety purpose of the polarized plug.

parts identification



control panel



1. Egg Number Selector Button
2. Time Adjustment Button (-)
3. Power/Start Button
4. Time Adjustment Button (+)
5. Menu Button

(Press and hold for 3 seconds to switch the audio On or Off.)

before first use

1. Wash and rinse all removable parts in hot, soapy water. **DO NOT** submerge base in any liquids. Base can be wiped clean with a damp cloth. Please refer to the Cleaning Instructions for more information.
CAUTION: *The piercing pin located on the underside of the water measuring cup is very sharp. Handle with care to avoid injury.*
2. Wipe the heating element with a damp, non-abrasive cloth.

how to use

Soft, Med and Hard boiled Eggs:

Optional: *If the boiled eggs are erupting during cooking, pierce the larger end of each egg using the Piercing Pin on the bottom of the Measuring Cup.*

1. Pour 100 ml of water into the heating plate using the measuring cup. Ensure the appliance is placed on a level surface.
2. Place the egg cooking rack onto the base.
3. Arrange the desired number of eggs (up to 6) evenly on the egg cooking rack.
4. Cover with the lid, plug in the power, and press the Power/Start button once to enter standby mode.
5. Select your desired function, then press the Power/Start button again to begin cooking mode.
6. The egg cooker will beep 5 times and automatically shut off when the eggs are done.
NOTE: *Press and hold the Menu button for 3 seconds to switch the audio On or Off.)*

Poached Eggs:

1. Pour 100 ml of water into the heating plate using the measuring cup. Ensure the appliance is placed on a level surface.
2. Place the egg cooking rack onto the base.

how to use (cont.)

3. Crack an egg into the egg cooking bowl and place it on top of the egg cooking rack.
4. Cover with the lid, then press the Power/Start button.
5. Press the preset menu button to select "Poach" mode.
6. Press the Power/Start button to begin operation.
7. When the Poached Egg program is complete, the cooker will beep 5 times and automatically power off.
NOTE: Press and hold the Menu button for 3 seconds to switch the audio On or Off.)
8. Carefully remove the lid, using an oven mitt to protect your hands from steam.

CAUTION: Steam escapes from the vent holes in the Lid during cooking. Avoid direct contact with steam, as it is very hot and may cause burns.

Omelet:

1. Pour 100 ml of water into the heating plate using the measuring cup. Ensure the appliance is placed on a level surface.
2. Place the egg cooking rack onto the base.
3. Lightly coat the egg cooking bowl with butter or nonstick cooking spray to prevent sticking.
4. Crack an egg into the egg cooking bowl and beat well. Season as desired. Stir until evenly mixed.
5. Evenly distribute pre-cooked ingredients such as ham, cheese, or vegetables over the egg mixture.
6. Place the egg cooking bowl with the egg mixture on top of the egg cooking rack.

how to use (cont.)

- Cover with the lid. Press the Power/Start button, then press the preset menu button to select the “Omelet” mode. Press the Power/Start button to begin cooking.
- Cooking time is approximately 10–12 minutes, depending on the thickness of the mixture. When the program is complete, the egg cooker will beep 5 times and automatically turn off.
NOTE: Press and hold the Menu button for 3 seconds to switch the audio On or Off.)
- Carefully remove the egg cooking bowl and slide the omelet onto a plate to serve and enjoy.

CAUTION: Steam escapes from the vent holes in the Lid during cooking. Avoid direct contact with steam, as it is very hot and may cause burns.

Onsen Tamago:

- Pour 100 ml of water into the heating plate using the measuring cup. Ensure the appliance is placed on a level surface.
- Place the egg cooking rack onto the base.
- Arrange the desired number of eggs (up to 6) evenly on the egg cooking rack.
- Cover with the lid, plug in the power, and press the Power/Start button once to enter standby mode.
- Press the preset menu button to select the “Onsen Tamago” mode.
- Press the Power/Start button to begin cooking.
- The egg cooker will beep 5 times and automatically shut off when the eggs are done.
NOTE: Press and hold the Menu button for 3 seconds to switch the audio On or Off.)

how to use (cont.)

NOTES AND TIPS

- Refrigerate eggs until ready to use. Always use cold eggs – do not bring them to room temperature before using or the eggs will be slightly overcooked.
- To find out if your eggs are fresh, place them uncooked in a bowl of salted, cool water. If they sink, they are fresh. If they float, they are not.
- The recommended water levels are a guide, and water levels may need to be adjusted to achieve desired consistency.
- Moistening the exterior of the egg with water before placing onto egg rack will make them easier to peel.
- For firmer Medium Eggs, allow the eggs to sit covered in the Egg Cooker for an additional 2-3 minutes after the cooking cycle ends before removing them.
- For extra-firm hard boiled eggs, leave the eggs covered in the Egg Cooker for a few more minutes after the cooking cycle ends and the alarm sounds.

cleaning & maintenance

CAUTION: The base is extremely hot after use. Allow unit to cool completely before handling or cleaning.

WARNING: Please be careful when pouring out remaining water from the heating plate. Always unplug the egg cooker before moving and before pouring out water. For safety and to avoid damaging egg cooker, never let water run over the control panel.

1. Always unplug your Egg Cooker appliance from the electrical outlet and allow to cool completely before cleaning.
2. Wipe Water Reservoir and Base with a wet cloth. **DO NOT** immerse in water.
3. Wash the Accessories and Lid in the sink with warm, soapy water. Dry thoroughly before storing. They can also be cleaned in a dishwasher (top rack only).
4. Place clean Egg Cooking Rack and Measuring Cup inside the Egg Cooker body to store.

CLEANING THE HEATING PLATE

The stainless steel heating surface will not rust. After a few uses, there may be discoloration to the surface left behind by minerals in your water. It is NOT rust.

1. Remove any mineral deposits left behind from water by wiping the Plate with a paper towel moistened with one tablespoon of white vinegar.
2. You can also use a “magic-eraser” type scrubber and rub the Heating Plate in a circular motion with warm water.

NOTE: If unit is not cleaned with white vinegar on a regular basis, minerals naturally occurring in water will build up causing discoloration of eggshells. However, this does not affect the taste of the eggs.

THE EGG COOKER BASE CANNOT BE SUBMERGED IN WATER OR LIQUIDS AND IS NOT DISHWASHER SAFE. DOING SO MAY CAUSE INJURY.

recipes

simple, quick & easy eggs await.

Recipes included in this manual are courtesy of
www.recipezaar.com & www.fastcooking.ca



recipes

Deviled Eggs | Makes 20 servings

10 large hard-boiled eggs, cooled just enough to handle*

1/3 cup mayonnaise

1 1/4 teaspoons Dijon mustard

1 1/4 teaspoons fresh lemon juice

1 1/4 teaspoons Worcestershire sauce

2 1/2 tablespoons capers, drained

1/2 teaspoon kosher salt

2 pinches freshly ground white or black pepper

1. Peel the cooked eggs and carefully slice into half lengthwise. Place the egg white halves on a clean work surface.
2. Put the yolks into the work bowl of a food processor fitted with the chopping blade; process until no longer grainy, about 45 to 60 seconds.
3. Pulse in the remaining ingredients and process until smooth, about 45 seconds to 1 minute. Taste and adjust seasoning accordingly.
4. You may either carefully scoop the filling into the whites, or for a beautiful presentation, fit a pastry bag with a small star tip. Fill the pastry bag with the egg filling and pipe a large rosette onto each white in place of the yolk. Sprinkle with paprika before serving.



Egg Salad | Makes about 3 cups

10 hard cooked eggs, completely cooled

1 stalk celery, about 4 inches, cut into 1-inch pieces

½ cup mayonnaise

3 teaspoons Dijon mustard

¼ teaspoon kosher salt

⅛ teaspoon freshly ground white or black pepper

NOTE: The egg salad can be made two ways, either pulsed in a food processor for a creamier version, or diced as traditionally served in sandwiches. Both are delicious – you decide which way you prefer.

1. Remove shells from eggs and discard. Cut eggs into quarters and reserve.
2. Place the celery in the work bowl of a food processor fitted with the metal chopping blade. Pulse to chop, about 5 to 10 times; scrape into the work bowl. Add the quartered eggs to the work bowl; pulse 3 to 4 times to roughly chop.
3. Add mayonnaise, mustard, salt and pepper.
4. Pulse until mayonnaise and mustard are completely mixed in and desired texture is reached, 10 to 20 times.

FOR DICING INSTRUCTIONS:

5. Remove shells from eggs and discard. First halve eggs, and then cut each half into ¼ to ½ inch dice. Reserve in a large mixing bowl.
6. Cut the celery into the same size as the diced eggs, ¼ to ½-inch dice. Put in the bowl with the eggs.

Hard Boiled Egg Casserole | Makes 8 servings

10 hard-boiled large eggs,
chopped

1-½ cups diced celery

²/₃ cup mayonnaise

½ cup chopped pecans or walnuts

2 tablespoons chopped green
pepper

1 teaspoon finely chopped onion

½ teaspoon salt

¼ teaspoon pepper

1 cup shredded cheddar cheese

½ cup crushed potato chips

1. In a bowl, combine eggs, celery, mayonnaise, nuts, green pepper, onion, salt and pepper; mix well.
2. Pour into a greased 11x7-in. baking dish. Sprinkle with cheese and potato chips.
3. Bake, uncovered, at 375°F/190°C for 25 minutes or until heated through.

Pesto-Dijon Egg Salad Sandwiches | Makes 4 servings

½ cup mayonnaise
¼ cup finely chopped celery
¼ cup finely chopped red onion
2 tablespoons honey Dijon mustard
4 teaspoons prepared pesto
1 garlic clove, minced
½ teaspoon salt
¼ teaspoon pepper
8 hard-boiled large eggs, chopped
8 slices whole wheat bread, toasted
4 romaine leaves
4 slices tomato

1. Combine the first eight ingredients in a small bowl. Gently stir in eggs.
2. Spread over four toast slices; top with lettuce, tomato and remaining toast.

English-Muffin Egg Pizzas | Makes 4 servings

4 English muffins
Olive oil
Tomato slices
2 hard-boiled eggs, sliced
Grated mozzarella
Oregano
Kosher salt

1. Toast 8 English-muffin halves and place on a cookie sheet.
2. Drizzle each with olive oil, then layer on tomato slices, hard-cooked egg slices ($\frac{1}{2}$ an egg each), and a little grated mozzarella. Sprinkle with oregano and kosher salt.
3. Broil 5 minutes or until the cheese melts.

Smoked Salmon & Egg Toast | Makes 1 serving

1 thick slice country white bread
1 tbsp. cream cheese, softened
1 thin slice smoked salmon
(1 ounce)
1 large hard-boiled egg, sliced
1 tsp. chopped fresh dill
1 tsp. capers, drained

1. Toast bread. Spread with cream cheese.
2. Top bread with smoked salmon and hard-boiled egg. Sprinkle with dill and capers.

Mexican Street Corn Dip | Makes 6 servings

8 hard-boiled eggs, peeled and coarsely chopped
1/4 cup plain Greek yogurt
3 tbsp. regular or light mayonnaise
3 tbsp. lime juice
1 tsp. Tex-Mex seasoning
1/2 tsp. salt
1/4 tsp. pepper
1 cup corn kernels (thawed or lightly cooked)
1 jalapeño pepper, seeded and minced
1/2 cup diced red pepper
2 green onions, thinly sliced
1/4 cup chopped cilantro, divided
1/2 cup queso blanco
1 bag tortilla chips

1. Combine eggs, Greek yogurt, mayonnaise, lime juice, Tex-Mex seasoning, salt and pepper.
2. Stir in corn kernels, jalapeño, red pepper, green onions and 2 tbsp. cilantro. Transfer to serving bowl.
3. Sprinkle queso blanco and remaining cilantro over dip; Serve with tortilla chips.

Soft-Boiled Scotch Eggs | Makes 6 servings

6 eggs, soft-boiled and peeled
1 pound sausage meat
1 tablespoon brown mustard
1 tablespoon chopped fresh parsley
½ teaspoon nutmeg
½ cup lard or other cooking fat

1. Combine the sausage, mustard, parsley and nutmeg, mixing together by hand. Divide the sausage mixture into 6 portions; spread each one out into an oval shape.
2. Add an egg to the sausage, then gently form the sausage around the egg as evenly as possible.
3. Warm the cooking fat to 350°F/175°C in a skillet, then add an egg or two. When first adding the eggs, gently roll them back and forth to allow the sausage to cook evenly and retain a round shape. Cook until the sausage is cooked through, about 5 minutes per egg.
4. Preheat oven to 170°F/75°C. Transfer the cooked egg to a plate lined with a paper towel, then place in the oven to stay warm while finishing the other batches of eggs.

**LIMITED WARRANTY* ONE (1) YEAR WARRANTY IS ONLY VALID WITH
PROOF OF PURCHASE FROM AN AUTHORIZED DEALER
PLEASE DO NOT RETURN TO STORE OF PURCHASE.**

If you have any problems with this unit, contact Customer Service for support.

1. Your small kitchen appliance is warranted to the original purchaser to be free from any manufacturing defects under normal use and conditions for one (1) year, cord excluded. This Warranty applies only to the original purchaser of this product.
2. Retail stores/merchants selling this product do not have the right to alter, modify, or in any way revise the terms and conditions of the warranty.
3. If you use your appliance for household use and according to instructions, it should give you years of satisfactory service.
4. At its sole discretion, Maxi-Matic USA will either repair or replace the product found to be defective during the warranty period.
5. The repaired or replacement product will be in warranty for the remaining balance of the one-year warranty period and an additional one-month period.
6. Consumer's remorse is not an acceptable reason to return a product to our Service Center.
7. This limited warranty covers appliances purchased and used within the 50 U.S. states plus the District of Columbia and does NOT cover normal wear of parts or:
 - Product Purchases that were listed as USED, LIKE NEW, OPEN BOX, or REFURBISHED from Outlet Shops or Online Retailers.
 - Damages caused by unreasonable use, neglect, normal wear and tear, commercial use, improper assembly or installation of product.
 - Damages caused in shipping.
 - Damages caused by replacement or resetting of house fuses or circuit breakers.
 - Defects other than manufacturing defects.
 - Breakage caused by misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
 - Lost or missing parts of the product. Parts will need to be purchased separately.

- Damages of parts that are not electrical; i.e. cracked or broken plastic/glass, scratched/dented inner pots.
- Damage from service or repair by unauthorized personnel.
- Extended warranties purchased via a separate company or reseller.
- Acts of nature such as fire, floods, hurricanes, tornadoes, etc.

8. This warranty does not apply to re-manufactured merchandise.

Maxi-Matic, USA shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Apart from the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in time to the duration of the warranty.

*One Year Limited Warranty valid only in the 50 U.S. states plus the District of Columbia, excluding Puerto Rico and the Virgin Islands.

This warranty is effective only if the product is purchased and operated in the USA; product usage which is in violation of the written instructions provided with the unit will void this warranty. For international warranty, please contact the local distributor.

This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary by state, province, and/or jurisdiction.

**Any instruction or policy included in this manual may be subject to change at any time.

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Visit: shopelitetgourmet.com to contact us for support

return

A. Any return of defective merchandise to Maxi-Matic, USA must be processed accordingly by first contacting customer service to obtain an RA # (Return Authorization Number). We will not accept any returns of merchandise without an applicable RA #.

B. IMPORTANT RETURN INSTRUCTIONS. Your Warranty depends on your following these instructions if you are returning the unit to Maxi-Matic, USA:

1. Carefully pack the item in its original carton or other suitable box with sufficient cushioning to avoid damage in shipping.
2. Before packing your unit for return, be sure to enclose:
 - a. Your name, full address with zip code, daytime telephone number, and RA#,
 - b. A sales receipt or PROOF OF PURCHASE from an authorized dealer,
 - c. The model number of the unit and the problem you are having (Enclose in an envelope and tape directly to the unit before the box is sealed,) and
 - d. Any parts or accessories related to the problem.
3. Maxi-Matic, USA recommends that you ship the package via UPS ground service for tracking purposes. We cannot assume responsibility for lost or damaged products returned to us during incoming shipment. For your protection, always carefully package the product for shipment and insure it with the carrier. C.O.D shipments cannot be accepted.
4. All return shipping charges must be prepaid by you.
5. Once your return has been received by our warehouse, Maxi-Matic, USA will repair or replace the product if it is defective in material or workmanship, subject to the conditions in paragraph B.
6. Maxi-Matic will pay the shipping charges to ship the repaired or replacement product back to you.

ELITE CUSTOMER SERVICE CENTER



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FOLLOW US FOR MORE KITCHEN
TIPS, HACKS, & INSPIRATIONS!



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Elite Gourmet