

Overview

The Elite Gourmet ERC6BNST is a 6-cup (cooked) electric rice cooker with a steam tray and non-stick inner pot. It is designed to cook rice, soups, stews, grains, and cereals, and features an automatic keep-warm function.



Features & Components

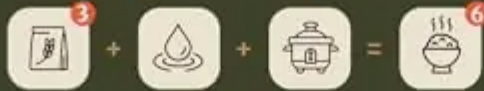
Main Unit

- **Exterior Housing:** Black plastic body with cool-touch handles.
- **Control:** A single cook/warm switch or button (inferred from automatic function).
- **Power Cord:** Corded electric, plugs into a standard 120V outlet.
- **Indicator Light:** Likely indicates cooking and keep-warm modes.

Removable Parts & Accessories

- **Non-Stick Inner Pot:** Removable cooking pot with a non-stick coating.
- **Tempered Glass Lid:** Allows for viewing food during cooking.
- **BPA-Free Steam Tray:** Fits inside the cooker for steaming vegetables, fish, etc.
- **Measuring Cup:** For accurately measuring uncooked rice and water.
- **Serving Spatula:** For serving food from the inner pot.

6-Cup Capacity



Tempered Glass Lid

Easy View & Vented for Perfect Results



Specifications

Model Number	ERC6BNST
Brand	Elite Gourmet
Capacity	6 Cups Cooked (3 Cups Uncooked Rice)
Power Source	Corded Electric
Dimensions (D x W x H)	9.38" x 7.63" x 8.25"
Weight	2.8 Pounds
Inner Pot Material	Non-Stick Coated Metal
Lid Material	Tempered Glass
Special Features	Automatic Keep-Warm, Steam Tray
Included Components	Inner Pot, Instruction Manual, Measuring Cup, Spatula, Steam Tray

Safety Information

Important Safety Instructions:

- Read all instructions before using the appliance.
- Do not immerse the main housing, cord, or plug in water or other liquids.
- This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug the unit from the outlet when not in use and before cleaning.
- Do not operate the appliance with a damaged cord or plug, or after it malfunctions.
- The use of accessory attachments not recommended by the manufacturer may cause injuries.
- Do not use outdoors or for commercial purposes.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Extreme caution must be used when moving an appliance containing hot liquids or food.
- Always use the cool-touch handles.

Use Guide

Before First Use

1. Remove all packaging materials and stickers.
2. Wash the inner pot, steam tray, measuring cup, and spatula in warm, soapy water. Rinse and dry thoroughly. Do not wash the main housing.
3. Wipe the exterior of the main unit and the interior heating plate with a damp cloth. Dry completely.

Cooking Rice

1. **Measure Rice:** Use the provided measuring cup to portion uncooked rice. One level cup of uncooked rice yields approximately two cups of cooked rice. The maximum capacity is 3 cups of uncooked rice.
2. **Rinse Rice (Optional):** Rinse rice in a separate bowl until water runs clear to remove excess starch.
3. **Add Water:** Place rice in the inner pot. Add the corresponding amount of water. A general guideline is to add water to the corresponding water line marked inside the pot (e.g., 1 cup rice to the "1" line). Adjust for personal preference or specific rice types.
4. **Assemble:** Place the inner pot into the main housing, ensuring it sits flat on the heating plate. Close the tempered glass lid securely.
5. **Plug In & Cook:** Plug the power cord into an outlet. Press the switch down to the "Cook" position. The indicator light will turn on.
6. **Automatic Switch:** The cooker will automatically switch to "Keep Warm" mode when cooking is complete. The indicator light may change color or turn off. Do not open the lid during cooking.
7. **Serve:** After cooking, let the rice sit for 5-10 minutes with the lid closed. Fluff with the provided spatula and serve directly from the inner pot.

Non-stick Cooking Pot

with BPA Free Steamer Tray



Using the Steam Tray

1. Add water to the inner pot, ensuring the water level is below the bottom of the steam tray. Do not let food sit in water.
2. Place prepared vegetables, fish, or other foods to be steamed into the steam tray.
3. Insert the steam tray into the inner pot. Close the lid.
4. Start the cooker. Steam cooking time will vary based on the food quantity and type. Check for doneness.

Cooking Other Foods

The cooker can be used for soups, stews, grains (like quinoa or oatmeal), and cereals. Follow recipe guidelines for liquid ratios. Do not exceed the maximum fill line inside the inner pot.

Keep-Warm Function

After cooking completes, the unit will automatically keep food warm. It is recommended not to leave food on "Keep Warm" for more than 12 hours for food safety and quality.

Cleaning & Maintenance

- **Unplug the appliance** and allow it to cool completely before cleaning.
- **Inner Pot, Steam Tray, Lid, Accessories:** Wash with warm, soapy water. Use a soft sponge or cloth. Do not use abrasive cleaners or scouring pads on the non-stick surface.
- **Exterior and Heating Plate:** Wipe with a damp, soft cloth. Do not use abrasive cleaners or immerse in water.
- **Stubborn Stains:** For the inner pot, soak in warm, soapy water. For mineral deposits, use a vinegar solution.
- **Storage:** Ensure all parts are completely dry before storing. Store the cord neatly.



Troubleshooting

Problem	Possible Cause & Solution
Rice is undercooked or watery.	Too much water. Use less water next time or ensure you are using the correct water line.
Rice is overcooked or burnt on bottom.	Too little water, or unit switched to warm too late. Use more water. Ensure the inner pot is properly seated.
Cooker does not turn on.	Check that the unit is plugged in securely. Ensure the switch is in the "Cook" position.
Food is not steaming properly.	Check that there is sufficient water in the inner pot and that it is boiling. Ensure the steam tray is not blocked.
Unusual smell during first use.	This may be normal as manufacturing oils burn off. Ensure the unit is in a well-ventilated area.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.