

Americana[®] COLLECTION

1.5QT. ELECTRIC ICE CREAM MAKER

MODEL: EIM-1400R

INSTRUCTION MANUAL

Before operating your new appliance, please read all instructions carefully and keep for future reference.



Questions? Elite's customer service team is ready to help.
Call us toll-free at 800-365-6133 ext. 120/105.
For more Elite products, visit us at shopelitegourmet.com.
Recipes are included in this manual.

TABLE OF CONTENTS

IMPORTANT SAFEGUARDS	2
SHORT CORD PURPOSE	4
POLARIZED PLUG	4
PARTS IDENTIFICATION	5
BEFORE FIRST USE	5
ASSEMBLY	6
HOW TO USE	7
HELPFUL HINTS	7
CLEANING AND MAINTENANCE	9
RECIPES	10
WARRANTY POLICY	16
RETURN INSTRUCTIONS	17

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 electrical appliance by following all instructions and important safeguards.

READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

WARNING: When using electrical appliances, basic safety precautions should always be followed as below:

1. Do not touch the hot surfaces. Use handles or knobs. Always use hot pads or potholders until unit cools.
2. Unsupervised young children and cognitively challenged individuals should never operate this appliance.
3. Close supervision is necessary when any appliance is used by or near children.
4. To protect against electrical shock do not immerse cord, plug or any part of this appliance in water or other liquids.
5. Unplug from outlet when not in use, before removing parts and before cleaning. Allow to cool before putting on or taking off any parts, and before cleaning.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or if the appliance has been damaged in any manner. Return the appliance to the nearest repair shop for examination, repair or adjustment.
7. The manufacturer does not recommend the use of accessory attachments other than what is provided by the manufacturer. Use of attachments may cause injuries.
8. Do not use the appliance for other than its intended use.
9. Do not use outdoors. For household use only.
10. This appliance is not a toy.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Do not let cord hang over edge of table or counter, or touch hot surfaces.
13. Never leave unit unattended while in use or when plugged into an outlet.
14. Extreme caution must be used when moving an appliance containing hot food.
15. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn any control to "off," then remove plug from wall outlet.
16. Never operate the unit dry. Always have ice cream mixture inside of the container while plugged in.
17. Do not put hands or any foreign objects into this appliance while it is plugged in and operating.
18. Avoid contact with moving parts. Keep hands, hair and clothing, as well as spatulas and other utensils, away during operation to reduce the risk of injury and/or damage to the appliance.
19. Do not operate your appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.

IMPORTANT SAFEGUARDS (cont.)

20. Do not use hot oil or liquids in the bucket. Always chill mixture before churning.
21. Do not use the freezer bowl on flames, hot plates or stoves. Do not expose to heat source.
22. Do not wash in dishwasher; doing so may cause risk of fire, electric shock or injury.
23. Keep hands and utensils out of freezer bowl while in use to reduce the risk of injury to persons or to the appliance itself. **DO NOT USE SHARP OBJECTS OR UTENSILS INSIDE THE FREEZER BOWL!** Sharp objects will scratch and damage the inside of the freezer bowl. A rubber spatula or wooden spoon may be used when the appliance is in the OFF position.

**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 long cord.

Longer power-supply cords or extension cords are available and 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 counter top or tabletop where it can unintentionally be pulled on or tripped over by children or pets.

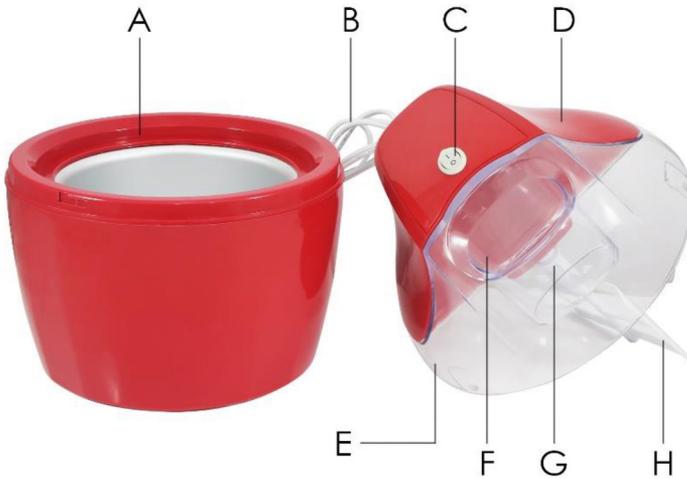
POLARIZED PLUG

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



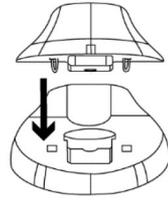
- A. Freezer Bowl
- B. Power Cord
- C. ON/OFF Switch
- D. Electric Motor Head
- E. Lid
- F. Ingredient Chute
- G. Connecting Axis
- H. Mixing Paddle

BEFORE FIRST USE

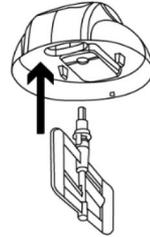
- Clean the Transparent Cover (not the Electric Motor Head), Paddle, Freezer Bowl with warm soapy water before you use for the first time. See “CLEANING AND MAINTENANCE”.
- The Ice Cream Maker must be set upright on a horizontal surface for at least 5 hours after purchase or after transit.

ASSEMBLY

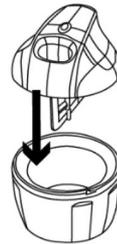
STEP 1. Always ensure that the unit is unplugged prior to assembly. Fit the Electric Motor onto the Lid. The motor will click into place when secure.



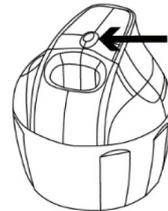
STEP 2. Align the Connecting Axis with the Mixing Paddle, then fit the Paddle assembly into the hole on the bottom of the Electric Motor.



STEP 3. Position the Electric Motor/Lid/Mixing Paddle assembly over and onto the Freezer Bowl. Turn the assembly counterclockwise to lock into position.



STEP 4. You can now operate your ELECTRIC ICE CREAM MAKER by using the ON/OFF Power Switch.



HOW TO USE

To prepare:

- It is recommended to chill the whole Freezer Bowl in freezer for at least 24 hours before using your ELECTRIC ICE CREAM MAKER. (Make sure not to leave the bowl in the freezer for over 48 hours or the plastic may crack.)
 - Find a stable surface near an electrical outlet. Make sure cord is away from any water source.
 - Select your favorite recipe and prepare the recipe per instructions. Place recipe mixture in refrigerator until ready to use.
1. Remove the Freezer Bowl from the freezer.
 2. Retrieve ice cream or sorbet recipe mixture from the refrigerator. Pour mixture into the Freezer Bowl. When pouring mixture, always stop at least 1.5 inches (4 cm) from the top, as the mixture will expand in volume during the freezing process.
 3. Attach the Electric Motor/Lid/Mixing Paddle assembly according to Assembly Instructions Steps 2 and 3.
 4. Turn the Electric Motor to the "ON" position and the Mixing Paddle will begin to churn.
 5. Allow the mixture to churn until frozen or desired consistency is reached. This can take up to 15 to 30 minutes, but some recipes may be ready in less time.
 6. Once ice cream has reached desired consistency, turn the Electric Motor to the "OFF" position, and unplug the Electric Motor.
 7. Turn the Electric Motor/Lid/Mixing Paddle assembly clockwise to remove it from the Freezer Bowl. Remove the Mixing Paddle and scrape off any excess ice cream with a spatula.
 8. Transfer ice cream to a freezer-safe container and freeze, or serve straight from the Freezer Bowl!

HELPFUL HINTS

TEXTURE

To ensure that ice crystals do not form in ice cream mixture, DO NOT stop the churning process until the ice cream is ready.

Recipes with high amount of salt can cause the mixture to freeze too quickly, which can also cause ice crystals to form in the ice cream.



NOTE:

- To determine if the Freezer Bowl is frozen enough to start making ice cream, shake the Freezer Bowl slightly after freezing. If you hear liquid moving inside of it, the Freezer Bowl will need more time to freeze.

- Mix-in ingredients such as chocolate pieces, cookie dough chunks, nuts, or other candy may be added through the Ingredient Chute as the mixture starts to freeze. Usually towards the middle of the freezing process.

HELPFUL HINTS (cont.)

SWEETNESS

Homemade ice cream will usually have a less sweetened flavor than the initial recipe mixture. It is recommended to adjust the amount of sugar in the recipe to suit your preference.

Artificial sweeteners may be used in place of sugar. Use the following measurements for reference:

- 1 packet of sweetener = 2 tsp. of sugar
- 6 packets of sweetener = ¼ cup of sugar
- 8 packets of sweetener = 1/3 cup of sugar
- 12 packets of sweetener = ½ cup of sugar

***Follow the measurements on the packaging for Stevia or other Natural Sweeteners.**

CONSISTENCY

Homemade ice cream generally has a thick, milkshake texture. If you prefer a thicker or more firm consistency, try one of the following:

- Place ice cream mixture in freezer to harden.
- Recipes that call for alcohol may inhibit the freezing process. Be sure to add any alcohol during the last few minutes of the freezing cycle.

JAMMING

If the Mixing Paddle gets jammed and does not revolve properly, try the following:

- Check to make sure that the Mixing Paddle is properly attached to the Connecting Axis, that cord is plugged into outlet and that the unit is flipped to the "ON" position.
- Ice Cream recipes that include hard ingredients like nuts or chocolate chips may cause the Mixing Paddle to become lodged in the Freezer Bowl. It is best to add hard ingredients during the last few minutes of the churning process.
- DO NOT stop the churning process until ice cream is finished. Stopping in the middle of the process can cause the ice cream to harden and restrict the movement of the Mixing Paddle.

FREEZING

DO NOT operate the unit longer than required. If the mixture has not yet achieved the slush consistency or has thawed again after 30 minutes, do not continue.

Possible reasons for mixture not chilling or freezing:

- The Freezer Bowl was not cold enough.
- The mixture was too warm. Make sure that the ingredients that you add are chilled and not warm, lukewarm or of room temperature before adding to the Freezer Bowl.

CLEANING & MAINTENANCE

1. Make sure the Electric Motor is turned off and the unit is unplugged.
2. Remove Electric Motor/Lid/Mixing Paddle by turning clockwise and lifting from Freezer Bowl.
NOTE: The Electric Motor separates from the Lid for cleaning.
3. Remove Mixing Paddle and Connecting Axis, and scrape off any excess ice cream.
4. Wash Freezer Bowl, Mixing Paddle, Connecting Axis and Lid using warm, soapy water and dry thoroughly. DO NOT replace Lid with Electric Motor until the Freezer Bowl is completely dry.
5. Wipe Electric Motor with a soft cloth moistened with mild soap, then dry thoroughly. NEVER immerse Electric Motor in water or other liquid.
6. DO NOT use harsh or abrasive cleaners.
7. DO NOT use an abrasive sponge, cloth or scouring pad on the unit.
8. DO NOT freeze the Freezer Bowl when it is wet.
9. ONLY wash unit by hand. DO NOT place parts in the dishwasher.

RECIPES

**Before following these recipes, be sure to read complete Instruction Manual prior to use and do not over-fill the Ice Cream Maker.*

QUICK & EASY VANILLA ICE CREAM

1 cup half-and-half or light cream 2 tsp vanilla extract
1/2 cup sweetened condensed milk

1. In large bowl, combine ingredients; mix well. Then follow the "HOW TO USE YOUR ICE CREAM MAKER" instructions.
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CHOCOLATE ICE CREAM

2 egg yolks 1 1/4 tbsp sugar
1 cup milk 1 1/4 tbsp of cocoa powder
6 tbsp double/heavy cream

1. Create a custard base using all the ingredients except the cocoa powder.
 2. First beat and mix together the egg yolks and sugar until thick. Separately, pour the milk into a saucepan and scald it (bring slowly up to boiling point). Pour the hot milk into the egg yolks and sugar mix whilst continuously stirring. Then pour the mixture back into the pan and heat gently, stirring until the custard thickens - **DO NOT BRING TO A BOIL OR IT MAY CURDLE**. When you can see a film form over the back of your spoon it's time to remove the saucepan from the heat. Let cool.
 3. At the point where you remove the saucepan from the heat to allow the mixture to cool, add the cocoa. Then chill the custard until it's really cold. Once chilled, mix until slushy. Add the cream (whipped) and make sure it mixes in well. Then follow the "HOW TO USE YOUR ICE CREAM MAKER" instructions.
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CHOCOLATE CHIP ICE CREAM

2/3 cup milk 1/3 cup plain chocolate (grated)
2/3 cup double/heavy cream 3 tbsp sugar

1. Place the milk and sugar into a saucepan and heat on low, dissolving the sugar.
 2. Place the milk to one side to cool and when cold, stir in the cream. Then follow the "HOW TO USE YOUR ICE CREAM MAKER" instructions. Add the grated chocolate as the ice cream begins to thicken.
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BANANA ICE CREAM

1 1/2 cups milk or cream or a mixture 1/3 cup sugar
of both 1/2 to 1 ripe banana

1. Purée the bananas first and then place in a mixing bowl. Pour in the milk/cream and sugar, mix well. Then follow the "HOW TO USE YOUR ICE CREAM MAKER" instructions.

RECIPES (cont.)

STRAWBERRY ICE CREAM

1 egg yolks (beaten)	1/2 cup of strawberries
1/3 cup milk	1 tsp of vanilla extract
4/5 cups double/heavy cream	sprinkle of salt
3 tbsp sugar	

1. Mash the strawberries with half of the sugar in a bowl. Place in the refrigerator. In a separate saucepan, mix the egg yolks with the milk, salt and the remaining sugar.
 2. Place over medium heat just to boiling point (stirring the entire time). **DO NOT LET IT BOIL OR IT MAY CURDLE.** Place in the refrigerator for up to 3 hours to cool, stir the mixture from time to time. When cool, stir the cream and vanilla extract into the mixture and then blend in the strawberry/sugar mixture. Then follow the "HOW TO USE YOUR ICE CREAM MAKER" instructions.
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CRUNCHY PECAN & MAPLE SYRUP ICE CREAM

2 tbsp pecan nuts chopped	2/3 tbsp maple syrup
1/3 tbsp butter	2/3 cup milk
2/3 tbsp brown sugar	2/3 cup double/heavy cream

1. Using a frying pan, slowly melt the butter then add the chopped pecan nuts. Sprinkle on the sugar, stir and cook on a medium heat for approximate 3-4 minutes until the nuts are crisp.
NOTE: Cooking on too high a heat will burn the pecan nuts and render a bitter taste.
 2. Remove from the pan and place to one side to cool. In a separate mixing bowl, pour in the milk, stir in the cream and then add the toasted pecan nuts. While stirring, add the maple syrup until blended in. Then follow the "HOW TO USE YOUR ICE CREAM MAKER" instructions.
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BUTTER PECAN ICE CREAM

2/3 cup single/light cream	1 - 2 tbsp of pecan nuts (chopped)
2/3 cup heavy/double cream	1/2 tsp vanilla extract
1/2 tbsp butter	2 1/2 tbsp brown sugar

1. Place the light cream, sugar and butter into a saucepan and mix together over a low heat. Stir until the mixture starts to bubble around the edges. Remove the saucepan from the heat and allow to cool.
 2. When the mixture is cold transfer it to the ice cream maker and stir in the heavy cream and vanilla extract. Then follow the "HOW TO USE YOUR ICE CREAM MAKER" instructions. Add the chopped pecans as the ice cream begins
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PEACH ICE CREAM

3/4 cup milk or cream or a mixture of both	3 tbsp sugar
	1 ripe peach (peeled, pitted & sliced)

1. Purée the peach first and then place in a mixing bowl. Pour in the milk/cream and sugar, mix well. Then follow the "HOW TO USE YOUR ICE CREAM MAKER" instructions.

RECIPES (cont.)

MINT CHOCOLATE CHIP ICE CREAM

1/2 cup milk	1/4 cup chocolate (grated)
1/2 cup double/heavy cream	1/2 tsp peppermint extract
2 1/2 tbsp sugar	optional: two or three drops of green food coloring

1. Place the milk and sugar into a saucepan and heat gently, dissolving the sugar. Allow the mixture to cool in the refrigerator for up to 3 hours.
 2. Stir in the cream and peppermint extract (optional: add green food coloring). Then follow the "HOW TO USE YOUR ICE CREAM MAKER" instructions. Add the grated chocolate as the ice cream begins to thicken.
-

TOFFEE ICE CREAM

1/3 cup whole milk	2/3 cups heavy cream
1/5 cup granulated sugar	2/3 tsp vanilla extract
2/3 tbsp instant espresso	2 1/2 tbsp english toffee bits
2/3 tbsp unsweetened cocoa powder	2 1/2 tbsp mini chocolate chips

1. In a medium bowl, use a hand mixer or whisk to combine the milk, granulated sugar, espresso powder, and cocoa until dissolved, about 1 - 2 minutes on low speed. Stir in the heavy cream and vanilla. Then follow the "HOW TO USE YOUR ICE CREAM MAKER" instructions. Add the toffee bits and mini chocolate morsels as the ice cream begins to thicken.
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CHEESECAKE ICE CREAM

2/5 cup double/heavy cream	1 1/3 tbsp fresh lemon juice
2/5 cup sour cream	1/3 cup granulated sugar
1/3 cup cream cheese	1/8 tsp vanilla extract

1. Place the cream cheese into a mixing bowl and beat until soft and smooth. Slowly add the sugar and then beat in the sour cream followed by the double (heavy) cream.
 2. Add the vanilla extract and lemon juice and mix until thick and smooth. Cover and chill in the refrigerator for 2-3 hours. Take the chilled mixture and beat until creamy. Then follow the "HOW TO USE YOUR ICE CREAM MAKER" instructions.
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GREEN TEA ICE CREAM

1 egg yolk	2/3 cup double/heavy cream
1 tbsp dry green tea	1/8 cup caster sugar
1/8 cup sugar	2/3 cup milk
1/4 vanilla pod	1 tbsp boiling water

1. Take the dry green tea and soak in boiling water with a tablespoon of sugar for 10-12 minutes. Into a saucepan put the vanilla pod and milk and gently bring to a boil.
2. Pour this over the tea. Let stand for 5 or 6 minutes. Beat the egg yolk with the caster sugar in a separate bowl and strain the milk mixture into it. Transfer to a saucepan and gently heat, stirring all the time, until the mixture is thick. Set aside to cool. Whip the double (heavy) cream and fold into the cooled tea mixture. Then follow the "HOW TO USE YOUR ICE CREAM MAKER" instructions

- 12 Questions? We're here to help!
Visit: shopelitegourmet.com for support on this product.

RECIPES (cont.)

HONEY ICE CREAM

1/2 cup milk	1/8 tsp. vanilla extract
1/2 cup heavy cream	1 egg, separated
1/3 cup honey	1/2 cinnamon stick

1. Put milk, cream, cinnamon stick and honey into a medium heavy-bottomed saucepan and heat over medium heat, stirring often with a wooden spoon, until honey dissolves and mixture is hot, about 5 minutes. Add vanilla, then transfer mixture to a large bowl set into another large bowl, filled with ice, and set aside, stirring occasionally, until chilled.
 2. Put egg white into a clean medium bowl and whisk until soft peaks form, about 2 minutes. Whisk egg yolk in a small bowl until pale yellow and thick, about 1 minute. Fold beaten egg white into egg yolk until well mixed, then fold egg mixture into chilled milk—honey mixture (removing cinnamon stick). Then follow the “HOW TO USE YOUR ICE CREAM MAKER” instructions. (Ice cream maintains a soft consistency even when fully frozen.)
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ROCKY ROAD ICE CREAM

1 1/2 egg yolks	4/5 tbsp of cocoa powder
3/4 cup milk	1 tbsp mini marshmallows
1/4 cup double/heavy cream	1 tbsp grated chocolate
4/5 tbsp sugar	1 tbsp chopped pecans

1. Create a custard base using all the ingredients except the cocoa powder.
 2. Beat and mix together the egg yolks and sugar until thick. Separately, pour the milk into a saucepan and scald it (bring slowly up to boiling point). Pour the hot milk into the egg yolks and sugar mix whilst continuously stirring. Then pour the mixture back into the pan and heat gently, stirring until the custard thickens - DO NOT BRING TO A BOIL OR IT MAY CURDLE. When you can see a film form over the back of your spoon it's time to remove the saucepan from the heat. Let cool.
 3. At the point where you remove the saucepan from the heat to allow the mixture to cool, add the cocoa. Then chill the custard until it's really cold. Once chilled, mix until slushy. Add the cream (whipped) and make sure it mixes in well. Then follow the “HOW TO USE YOUR ICE CREAM MAKER” instructions. Add the grated chocolate, marshmallows and nuts as the ice cream begins to thicken.
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ORANGE SORBET

1/2 cup sugar	zest of 1 orange
1/2 cup fresh orange juice	juice from half a lemon
1/4 cup water	

1. In a saucepan mix together the sugar, water and orange zest. Heat gently, stirring all the time until the sugar has dissolved. Bring to a boil for approximate 5 to 8 minutes to thicken - until you have a syrup. Remove from the heat and set aside to cool. When cool, stir in the orange and lemon juices. Then follow the “HOW TO USE YOUR ICE CREAM MAKER” instructions.

RECIPES (cont.)

FRESH CUCUMBER SORBET

3/4 cup sugar
1/3 cup pureed cucumbers

2/5 cup water
zest of 1 lemon

1. In a saucepan mix together the sugar, water, cucumber and lemon zest. Heat gently, stirring all the time until the sugar has dissolved. Bring to a boil for approximate 5 to 8 minutes to thicken - until you have a syrup.
 2. Remove from the heat and set aside to cool. When cool, strain the mixture to remove the cucumber pulp. Then follow the "HOW TO USE YOUR ICE CREAM MAKER" instructions
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MANGO SORBET

1/5 cup sugar
1/3 cup water

1/4 lb fresh chopped mangoes
juice of 1/4 lemon

1. In a saucepan mix together the sugar and water. Heat gently, stirring all the time until the sugar has dissolved. Bring to a boil for approximate 5 to 8 minutes to thicken - until you have a syrup. Set aside to cool.
 2. Mash or purée the mangoes and strain them to remove any stringy membrane. Add to the syrup mixture. Add the lemon juice into the mixture. Mix well. Set aside to cool. When cool, follow the "HOW TO USE YOUR ICE CREAM MAKER" instructions.
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MOJITO SORBET

1/3 cup sugar
1/3 cup fresh mint leaves
1/3 cup water
zest of 1 lime

1/3 cup fresh lemon juice
2/3 tbsp rum (optional)
1/5 cup citrus flavored sparkling water

1. In a saucepan mix together the sugar, water, fresh mint and lime zest. Heat gently, stirring all the time until the sugar has dissolved. Bring to a boil for approximate 5 to 8 minutes to thicken - until you have a syrup.
 2. Remove from the heat and set aside to cool. When cool, strain the mixture to remove the mint leaves. Add the remaining ingredients and mix well. Then follow the "HOW TO USE YOUR ICE CREAM MAKER" instructions.
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LEMON SHERBET

2/3 cup sugar
2/3 cup fresh lemon juice

1/3 cup water
zest of 1 lime

1. In a saucepan mix together the sugar, water and lime zest. Heat gently, stirring all the time until the sugar has dissolved. Bring to a boil for approximate 5 to 8 minutes to thicken - until you have a syrup. Remove from the heat and set aside to cool. When cool, stir in the lemon juices then follow the "HOW TO USE YOUR ICE CREAM MAKER" instructions.

LIMITED WARRANTY* ONE (1) YEAR
WARRANTY IS ONLY VALID WITH A DATED PROOF OF PURCHASE

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:
 - 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.

MAXI-MATIC, USA

18401 E. Arenth Ave. City of Industry, CA 91748

Customer Support Hours of Operation MON-FRI 8:30 AM - 5:00 PM PST

(800) 365-6133 Ext: 120/107/105; (626) 912-9877 Ext: 120/107/105

Visit: shopelitegourmet.com for Live Chat Support and Contact Us Form

RETURN INSTRUCTIONS

RETURNS:

- A. Any return of defective merchandise to the manufacturer must be processed accordingly by first contacting customer service (support@shopelitegourmet.com) 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 dated sales receipt or PROOF OF PURCHASE,
 - 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

Mail: Maxi-Matic, USA
18401 E. Arenth Ave
City of Industry, CA
91748-1227

Phone: 800-365-6133 ext. 120/105

Website: shopelitegourmet.com
Visit our website for Live Chat Support
& Contact Us Form
Register your product online



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MODEL: EIM-1400R