User Manual of Product 1:

Elite Gourmet EGC322CBL Easy Egg Cooker Electric 7-Egg Capacity, Soft, Medium, Hard-Boiled Egg Cooker with Auto Shut-Off, Measuring Cup Included, BPA Free, Classic Blue

User Manual of Product 2:

Elite Gourmet EGC322CW Easy Egg Cooker Electric 7-Egg Capacity, Soft, Medium, Hard-Boiled Egg Cooker with Auto Shut-Off, Measuring Cup Included, BPA Free, Classic White

Elite Gourmet®

AUTOMATIC EASY EGG COOKER

HERVIDOR DE HUEVOS AUTOMATICO

MODEL: EGC322CW/EGC322CBL

INSTRUCTION MANUAL

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



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Questions? Elite's customer service team is ready to help.
For more Elite products, visit us at shopelitegourmet.com.
Recipes are included in this manual.

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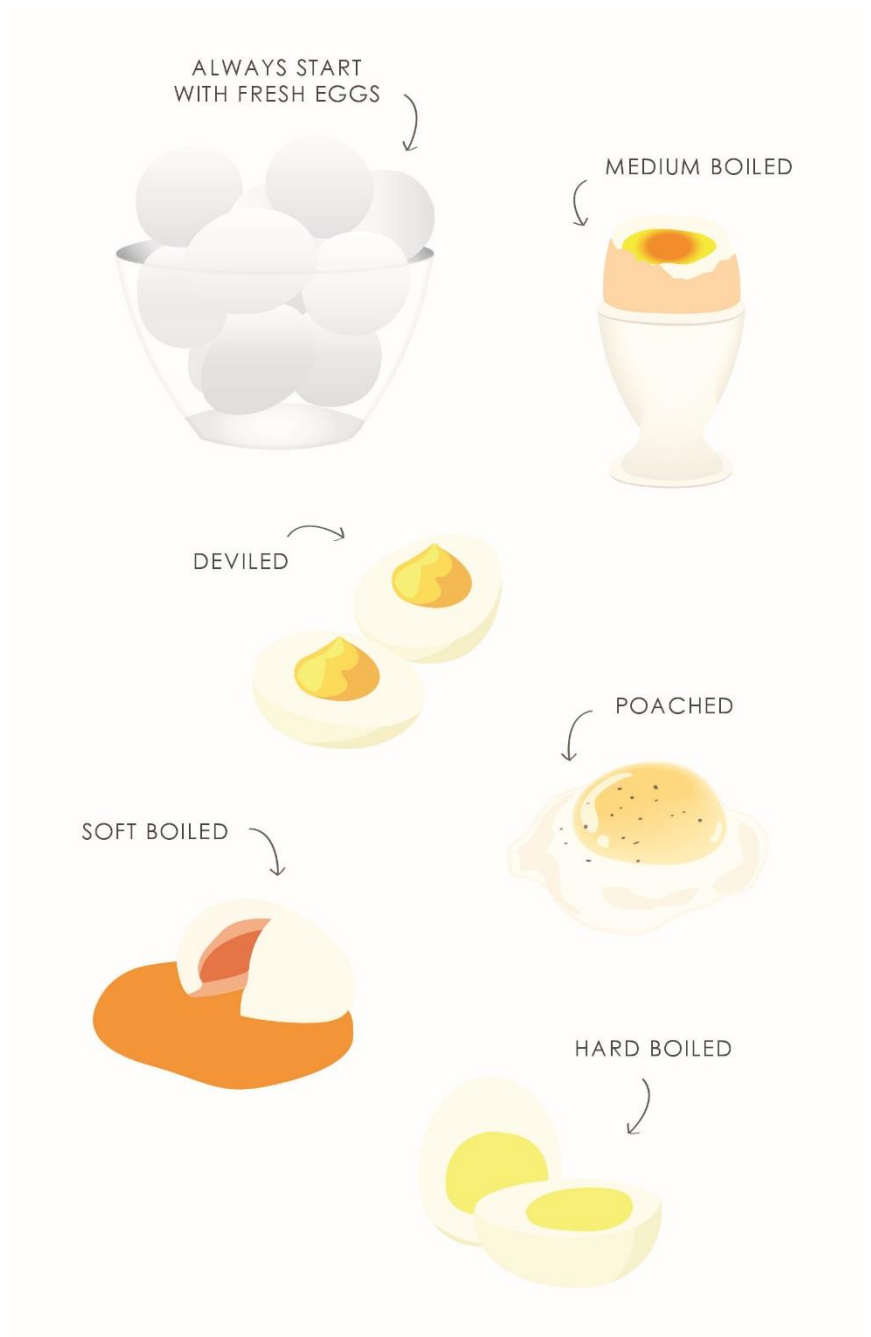
IMPORTANT SAFEGUARDS

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.

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

1. **READ ALL INSTRUCTIONS CAREFULLY.**
2. Remove all packaging and labels from appliance prior to use.
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 after timer has finished for prolonged period.
13. Do not let the cord hang over the edge of a table, edge of a counter, over the sink or touch any hot surfaces.
14. Only use the Egg Cooker on a stable surface.

CHOOSE YOUR FAVORITE EGGS



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.

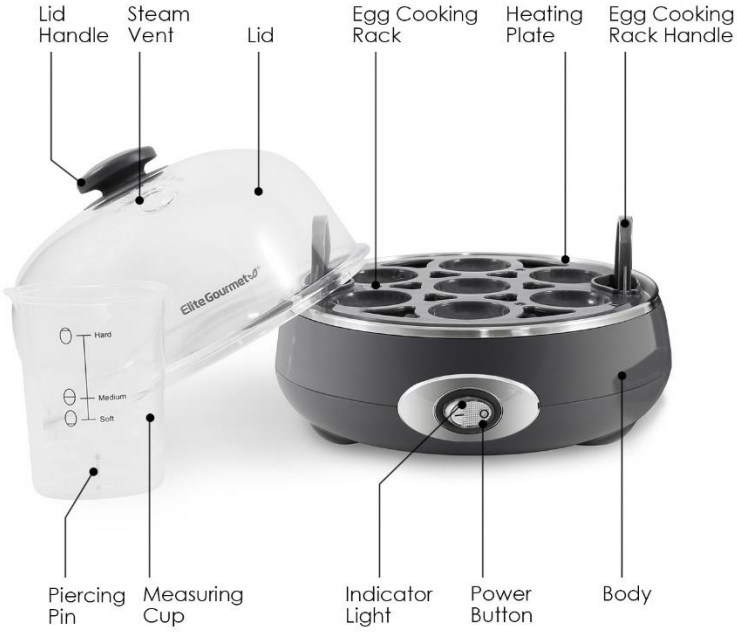
Longer power-supply cords or extension cords are available and may be used if care is exercised in their use.
If an extension cord is used: (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the product; (2) the extension cord should be arranged so that it will not drape over the countertop or tabletop where it can unintentionally be pulled on or tripped over by children or pets.

POLARIZED PLUG

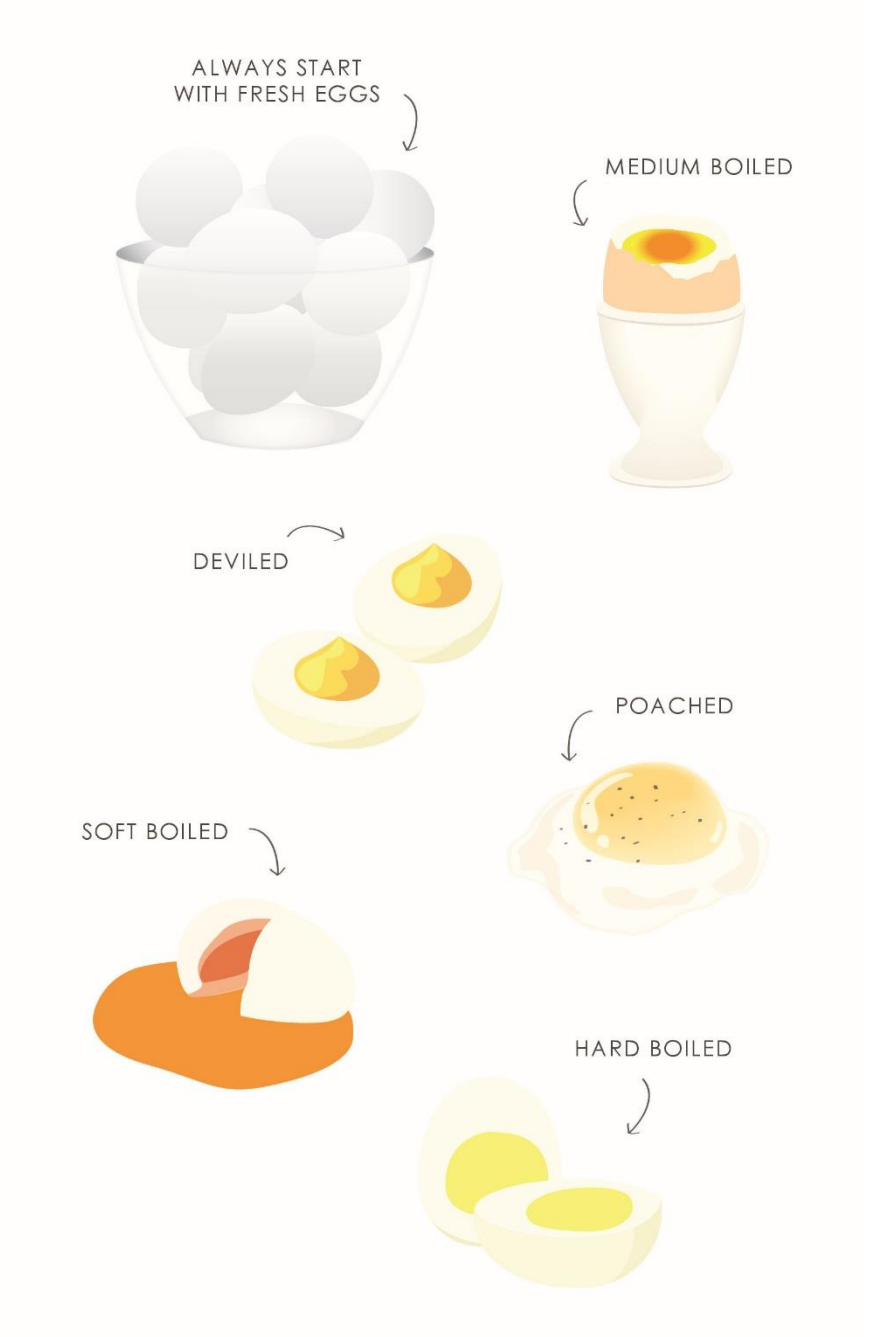
If this appliance is equipped with a ***polarized plug*** (one blade is wider than the other), please follow the below instructions:

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



CHOOSE YOUR FAVORITE EGGS



BEFORE FIRST USE

AUTO SHUT-OFF TIMER

The Elite Gourmet Egg Cooker is designed with a thermal sensor that detects when water has fully evaporated from the Heating Plate, signaling it to shut off automatically for perfectly cooked eggs and for the alarm to sound.

NOTE: Avoid unplugging the Egg Cooker in the middle of the cooking cycle. If doing so, the Egg Cooker will not shut off completely and will turn back on when the unit is plugged back in next. However the thermal sensor will detect no water on the Heating Plate and will automatically shut off within 30-seconds.

1. Rinse all removable parts in hot, soapy water. **DO NOT** submerge body in any liquids. Base can be wiped clean with a damp cloth. Please refer to the Cleaning Instructions for more information.
2. Place Measuring Cup, Lid and Egg Cooking Rack next to the unit.

COOKING EGGS

The cooking times listed below are guidelines on how long to cook eggs for desired doneness. The thermal sensor in the Egg Cooker will automatically shut off when the water has completely evaporated and the eggs are done.

The Time Chart provided is for Medium to Large eggs. Jumbo or XL eggs will require additional water and time for the Egg Cooker to achieve the desired cooking results.

For firmer Medium Eggs, allow the eggs to sit covered in the Egg Cooker for an additional 2-3 minutes before removing them.

For extra-firm hard boiled eggs, leave the eggs covered in the Egg Cooker for a few more minutes after the alarm goes off.

DONENESS	# OF EGGS		COOK TIME	
Soft-Boiled	1-3	4-7	7	11
Medium-Boiled	1-3	4-7	9	13
Hard-Boiled	1-3	4-7	12	17

SOFT, MEDIUM AND HARD-BOILED EGGS

1. Be sure the Egg Cooker is switched OFF before plugging into power. Remove Lid.
2. Fill the Measuring Cup to the appropriate line with cold water and pour onto Heating Plate. (Fig. 1)
   ***TIP**: For best results, use distilled water - tap water contains minerals that can cause heating plate to discolor.*
3. Place the Egg Cooking Rack over the Heating Plate. The side handles should be facing upward. (Fig. 2)
   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. (Fig. 3)
4. Place an egg in each allotted spot on the Egg Cooking Rack.
5. Make sure the holes pierced in the eggs are pointing upwards. Do not let the eggs touch the Heating Plate.
6. Place Lid on top of the unit and switch on the POWER Button. Indicator Light will illuminate. (Fig. 4)
7. When the Egg Cooker alarm sounds, the eggs will be cooked. Actual cooking time depends on number of eggs and desired doneness (See Cooking Time Chart on p.5). (Fig. 5)
8. When cooking is complete, switch off the Power Button to silence the alarm and turn the Egg Cooker off. (Fig. 6)
9. Remove eggs immediately and rinse under cold water to prevent overcooking and make egg peeling easier.


FIG. 1


FIG. 2


FIG. 3


FIG. 4




FIG. 6

NOTES AND TIPS

#1
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.

#2
To find out if your eggs are fresh, place them in a bowl of salted, cool water. If they sink, they are fresh. If they float, they are not.

#3
The recommended water levels are a guide, and water levels may need to be adjusted to achieve desired consistency.

POACHED EGGS:

Please use your own small heat proof bowl or ramekin as poaching tray.

1. Fill Measuring Cup to the Medium line with cold water and pour onto stainless steel Heating Plate.
2. Lightly butter or spray vegetable oil on Poaching Tray.
3. Break one egg for each poaching section.
4. Place Egg Cooking Rack over the Heating Plate.
5. Place Poaching Tray on top of Egg Cooking Rack.
   CAUTION: *Make certain that the ramekin or poaching tray(s) fit safely between the handles of the egg rack and does not come in contact with the lid.*
6. Place Lid on top of the unit and switch on the POWER Button. Indicator Light will illuminate.
7. When the alarm sounds, the eggs will be ready.
8. When cooking is complete, switch off the Power Button to silence the alarm and turn the Egg Cooker off.

OMELETS:

Please use your own small heat proof bowl or ramekin as omelet tray.

1. Fill Measuring Cup to the Hard line with cold water and pour onto Heating Plate.
2. Lightly butter or spray vegetable oil on Omelet Tray.
3. Break up to 3 eggs into a separate bowl and mix. Add water to desired omelet consistency. If desired, add non-meat ingredients (i.e. chives, mushrooms,). Pour beaten mixture into Omelet Tray.
4. Place Egg Cooking Rack over the Heating Plate. Place Omelet Tray on top of Egg Cooking Rack.
   CAUTION: *Make certain that the ramekin or omelet tray fits safely between the handles of the egg rack and does not come in contact with the lid.*
5. Place Lid on top of the unit and switch on the Power Button. Indicator Light will illuminate.
6. When the alarm sounds, the eggs will be ready.
7. For a firmer omelet, leave in the Egg Cooker for a few extra minutes. It is normal for the omelet to puff up during cooking. Once the Lid is removed, the omelet will shrink back down.
8. When cooking is complete, switch off the Power Button to silence the alarm and turn the Egg Cooker off.

CLEANING AND MAINTENANCE

- ***CAUTION: Base is extremely hot after use. Allow unit to cool before handling or cleaning.***

1. Always unplug your Egg Cooker appliance from the electrical outlet and allow to cool completely before cleaning.
2. Wipe Heating Plate and Main Body with a wet cloth. **DO NOT immerse in water.**
3. The accessories and lid are dishwasher-safe (top rack only). They can also be washed by hand with warm, soapy water.
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 my 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.***

YOUR EGG COOKER IS NOT DISHWASHER SAFE

TROUBLESHOOTING

PROBLEM	CAUSE	POSSIBLE SOLUTION
There are brown stains on the Heating Plate.	Residue from usage.	Use a paper towel or a dish rag and white vinegar to clean the Heating Plate. Apply a few drops of cooking oil (of your choice) to the heating plate with a paper towel before use. Be sure Egg cooker is completely cool before applying oil.
Eggs are overcooked or undercooked.	Not enough water was used.	Be sure to use Measuring Cup for appropriate amount of water. If eggs are overcooked, be sure to remove the eggs promptly when unit beeps. If eggs are undercooked, your eggs may be XL or very cold, use additional water and leave eggs in the Egg Cooker for an extra few minutes after unit beeps.

EGG COOKER RECIPES

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

DEVILED EGGS

Makes 20 servings

10 large hard-boiled eggs, cooled just enough to handle*
1/3 cup mayonnaise
1¼ teaspoons Dijon mustard
1¼ teaspoons fresh lemon juice
1¼ teaspoons Worcestershire sauce
2½ tablespoons capers, drained
½ teaspoon kosher salt
2 pinches freshly ground white or black pepper

1. Peel the cooked eggs and carefully slice in 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 metal 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
1/8 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 1/4 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.

EGGS BENEDICT

Makes 4 servings

4 slices Canadian bacon
4 poached eggs
2 English muffins, split and toasted
½ cup hollandaise sauce

1. Heat a large sauté pan over medium- high heat. Sauté the Canadian bacon, turning once, until browned, about 2 to 4 minutes per side. Keep warm.
2. On each muffin half, place one slice of the Canadian bacon. Top with a poached egg; finish with about 2 tablespoons of hollandaise sauce.

EGGS FLORENTINE

Makes 4 servings

4 cups spinach, packed
½ – 1 tablespoon olive oil
4 poached eggs
2 English muffins, split and toasted
½ cup hollandaise sauce

1. In large sauté pan, heat the oil over medium heat. Add the spinach, a little bit at a time.
2. Cook until bright and just wilted. Keep warm.
3. On each muffin half, evenly distribute the spinach. Place one poached egg on top; finish with the hollandaise sauce (about 2 tablespoons per serving).
4. Serve immediately.

HOLLANDAISE SAUCE

Makes about 1 cup

4 egg yolks
1 tablespoon lemon juice
½ cup melted butter, kept warm
½ to ¾ teaspoon kosher salt
pinch ground white pepper
pinch cayenne
water, to thin if necessary

1. In a medium bowl, whisk yolks and lemon juice until just thickened. Place the bowl over a pot of simmering, NOT boiling, water; while whisking constantly, whisk the mixture until it has increased in volume and has thickened, about 8 to 10 minutes. The eggs must not cook, so if it seems as though the mixture is getting above body temperature, whisk the mixture off of the heat a bit, and, then place back onto the pot of water.
2. Once thickened, slowly whisk in the melted butter until completely combined. Stir in spices. If sauce is too thick, thin out with some water or extra lemon juice. Use immediately.

HARD-BOILED EGG CASSEROLE

Makes 8 servings

10 hard-boiled large eggs, chopped
1-1/2 cups diced celery
2/3 cup mayonnaise
1/2 cup chopped pecans or walnuts
2 tablespoons chopped green pepper
1 teaspoon finely chopped onion
1/2 teaspoon salt
1/4 teaspoon pepper
1 cup shredded cheddar cheese
1/2 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° for 25 minutes or until heated through.

PESTO-DIJON EGG SALAD SANDWICHES

Makes 4 servings

1/2 cup mayonnaise
1/4 cup finely chopped celery
1/4 cup finely chopped red onion
2 tablespoons honey Dijon mustard
4 teaspoons prepared pesto
1 garlic clove, minced
1/2 teaspoon salt
1/4 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-cooked 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 (½ 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, peeled, 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 juice1 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.

WILD MUSHROOM FLATBREAD WITH POACHED EGGS

Makes 2 servings

1 tbsp. olive oil
1 white onion, diced
4 cups mixed sliced wild mushrooms (such as cremini, shiitake, oyster)
2 cloves garlic, minced
1 tsp. each chopped fresh thyme and rosemary
1/2 tsp. each salt and pepper, divided
1/4 tsp. hot pepper flakes
2 tbsp. balsamic vinegar
1/2 tsp. finely grated lemon zest
2 prepared flatbreads
1 tbsp. white vinegar
2 eggs
2 tbsp. chopped fresh chives

1. Heat olive oil in skillet set over medium-high heat; Sauté onion for about 5 minutes or until softened but not browned.
2. Add mushrooms, garlic, thyme, rosemary, half each of the salt and pepper, and hot pepper flakes; cook for 5 to 7 minutes or until cooked through.
3. Stir in balsamic vinegar and lemon zest; Cook for 1 minute.
4. Toast flatbread on baking sheet in 400°F oven for about 5minutes or until golden and heated through. Top flatbreads with sautéed mushrooms and poached eggs. Sprinkle with remaining salt and pepper. Garnish with chives.

AVOCADO TOAST & EGG

Makes 1 serving

1 thick slice country white bread
2 tsp. unsalted butter
cooking spray
1 large egg
2 thin slices avocado
2 thin slices tomato
2 tsp. chopped fresh cilantro
salt and pepper optional

1. Toast bread. Spread with butter.
2. Top bread with avocado and tomato. Sprinkle with cilantro. Place poached egg on top. Sprinkle with salt and pepper if desired.

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
1/2 teaspoon nutmeg
1/2 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° 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°. 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.

WHOLE GRAIN SALAD WITH SOFT-BOILED EGGS AND SHALLOT YOGURT

Makes 2 servings

½ cup whole rye berries, farro, or wheat berries
Kosher salt
1 small shallot, finely chopped
¾ cup whole-milk Greek yogurt
2 tablespoons chopped mint
1 lemon, halved
Freshly ground black pepper
6 cups mixed greens (such as arugula, baby mustard, and/or mizuna)
4 Soft-Boiled Eggs, halved

1. Cook rye berries in a large saucepan of boiling salted water until tender, 60–80 minutes. Drain and let cool.
2. Meanwhile, mix shallot, yogurt, mint, and 1 Tbsp. lemon juice in a small bowl; season with salt and pepper.
3. Toss greens with a squeeze of lemon juice in a medium bowl; season with salt and pepper. Add rye berries and toss to combine.
4. Scoop shallot yogurt onto plate and top with a mess of salad and egg halves.

OMELET WITH GREENS AND CHEESE

Makes 1 serving

3 large eggs
Kosher salt, freshly ground pepper
⅓ cup Muenster cheese, shredded, divided
⅓ cup sautéed greens (such as spinach, kale, or Swiss chard)

1. Lightly butter omelet tray. Break eggs into a separate bowl, add kosher salt and pepper. Beaten to blend. Pour egg mixture into omelet tray and cook accordingly.
2. Place cooked omelet onto a plate, top with Muenster and greens. Using spatula, fold one side of omelet over filling.

OMELET WITH MUSHROOMS AND RICOTTA

4 ounces button mushrooms
Kosher salt, freshly ground pepper
4 ounces fresh ricotta or cream cheese (about ½ cup)
¼ ounce Parmesan, finely grated (about ¼ cup)
6 large eggs

1. Finely chop the mushrooms. Add mushrooms to skillet, season with salt and pepper, and increase heat to medium-high. Cook until browned, about 5 minutes. Use a slotted spoon to transfer to a small bowl.
2. Add ricotta and Parmesan to mushrooms and stir well to combine; season with salt and pepper.
3. Lightly butter omelet tray. Break eggs into a separate bowl and blend. Pour half of egg mixture into omelet tray and cook accordingly. Cook the remain half. Place cooked omelet on to a plate, top with mushroom mixture. Using spatula, fold one side of omelet over filling.

LIMITED WARRANTY* TWO (2) 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 two (2) 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 two-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.

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

RETURN INSTRUCTIONS

RETURNS:

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 Gourmet®

Elite Customer Service Center

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18401 E. Arenth Ave
City of Industry, CA
91748-1227

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

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Actual product may vary from the images/illustrations in this manual due to continual product improvement.

MODEL: EGC322CW/EGC322CBL

Elite Gourmet®

AUTOMATIC EASY EGG COOKER

HERVIDOR DE HUEVOS AUTOMATICO

MODEL: EGC322CW/EGC322CBL

INSTRUCTION MANUAL

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Questions? Elite's customer service team is ready to help.
For more Elite products, visit us at shopelitegourmet.com.
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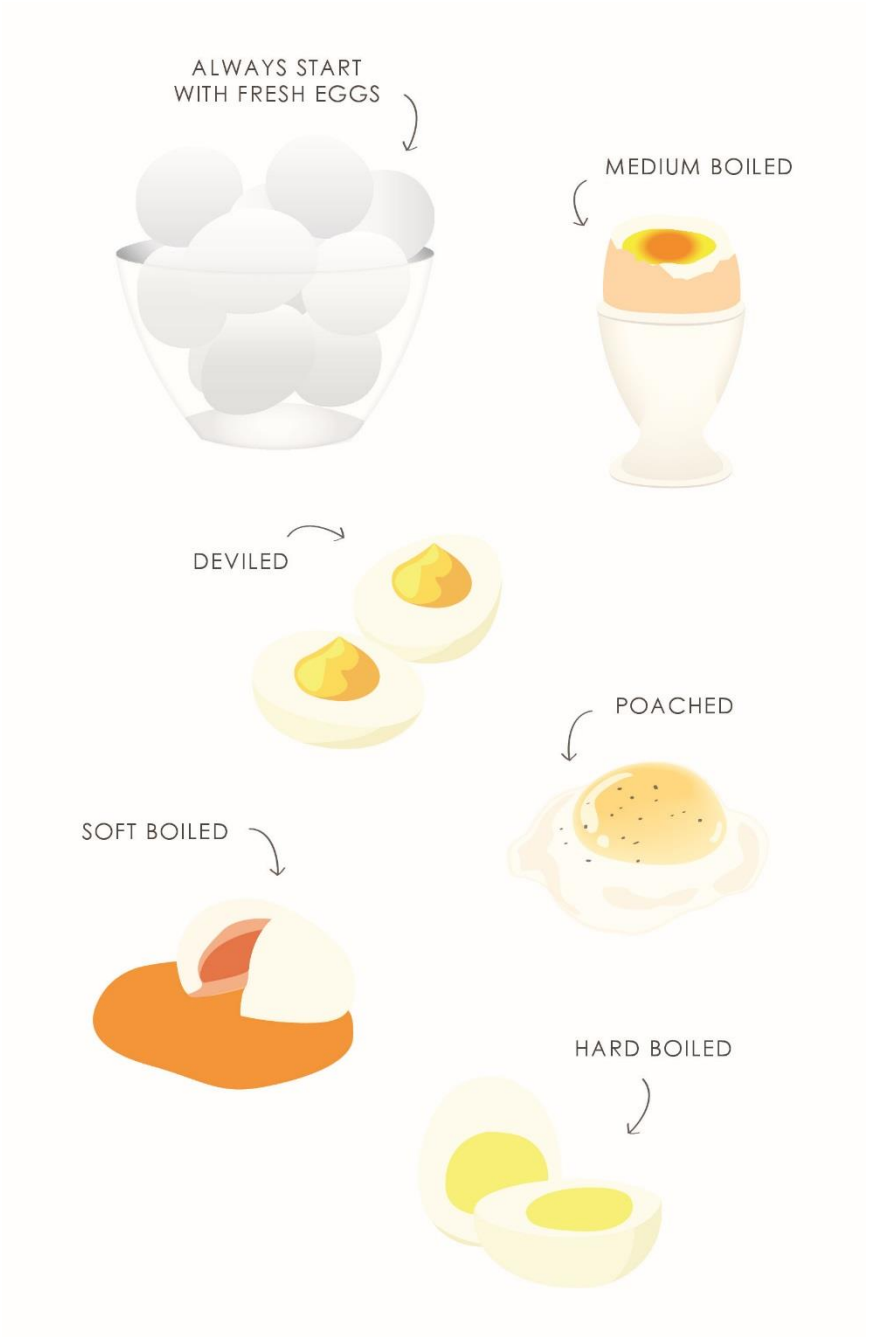
IMPORTANT SAFEGUARDS

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.

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

1. **READ ALL INSTRUCTIONS CAREFULLY.**
2. Remove all packaging and labels from appliance prior to use.
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 after timer has finished for prolonged period.
13. Do not let the cord hang over the edge of a table, edge of a counter, over the sink or touch any hot surfaces.
14. Only use the Egg Cooker on a stable surface.

CHOOSE YOUR FAVORITE EGGS



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.

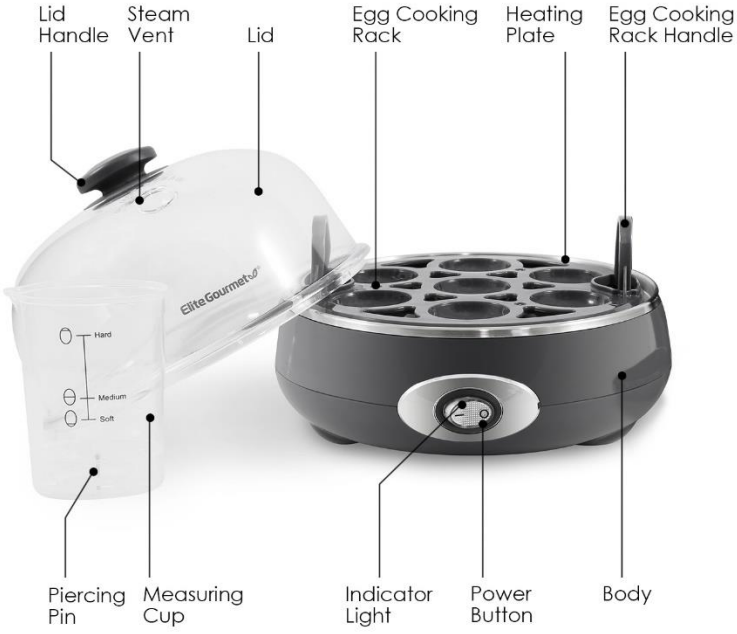
Longer power-supply cords or extension cords are available and may be used if care is exercised in their use.
If an extension cord is used: (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the product; (2) the extension cord should be arranged so that it will not drape over the countertop or tabletop where it can unintentionally be pulled on or tripped over by children or pets.

POLARIZED PLUG

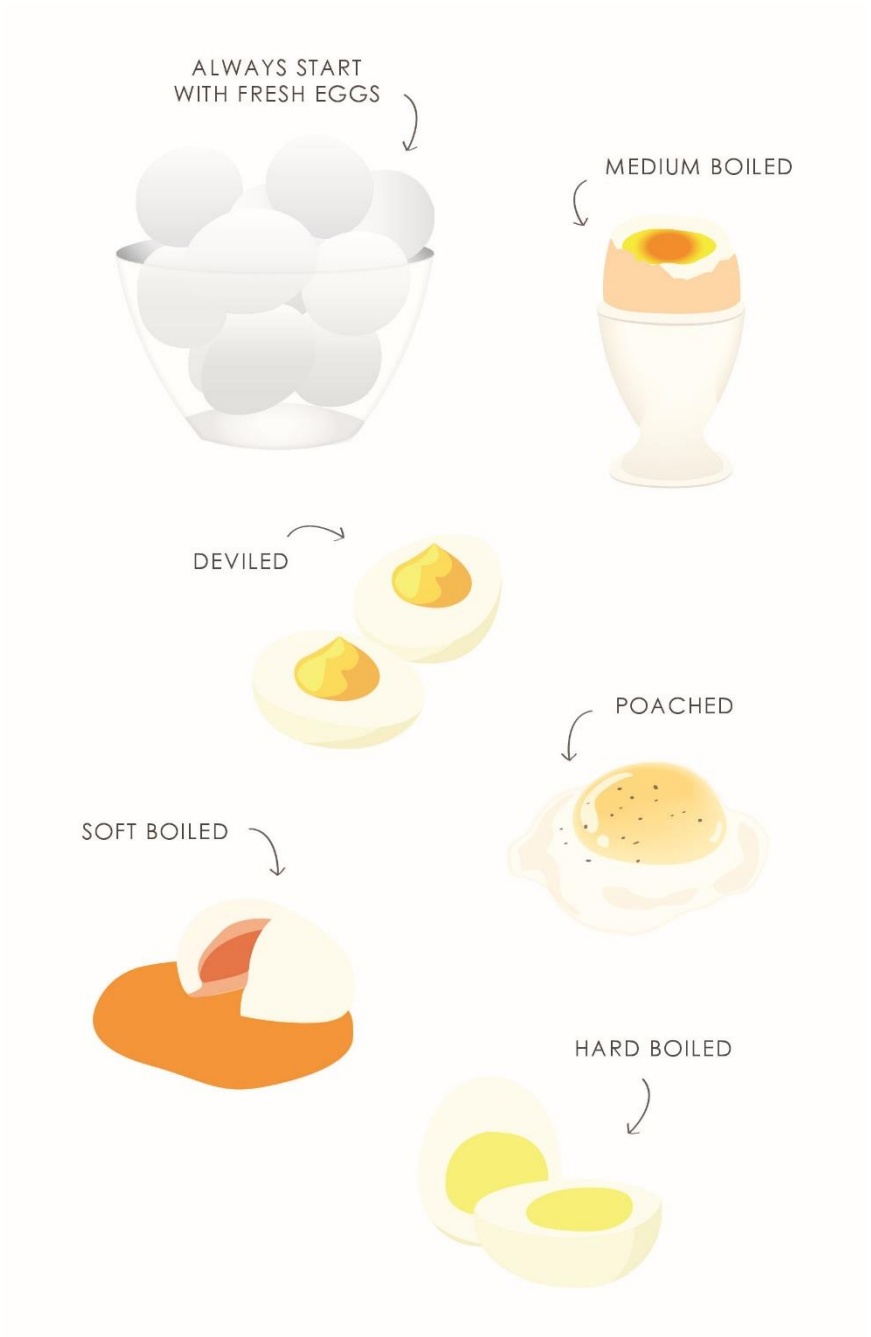
If this appliance is equipped with a ***polarized plug*** (one blade is wider than the other), please follow the below instructions:

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



CHOOSE YOUR FAVORITE EGGS



BEFORE FIRST USE

AUTO SHUT-OFF TIMER

The Elite Gourmet Egg Cooker is designed with a thermal sensor that detects when water has fully evaporated from the Heating Plate, signaling it to shut off automatically for perfectly cooked eggs and for the alarm to sound.

NOTE: Avoid unplugging the Egg Cooker in the middle of the cooking cycle. If doing so, the Egg Cooker will not shut off completely and will turn back on when the unit is plugged back in next. However the thermal sensor will detect no water on the Heating Plate and will automatically shut off within 30-seconds.

1. Rinse all removable parts in hot, soapy water. **DO NOT** submerge body in any liquids. Base can be wiped clean with a damp cloth. Please refer to the Cleaning Instructions for more information.
2. Place Measuring Cup, Lid and Egg Cooking Rack next to the unit.

COOKING EGGS

The cooking times listed below are guidelines on how long to cook eggs for desired doneness. The thermal sensor in the Egg Cooker will automatically shut off when the water has completely evaporated and the eggs are done.

The Time Chart provided is for Medium to Large eggs. Jumbo or XL eggs will require additional water and time for the Egg Cooker to achieve the desired cooking results.

For firmer Medium Eggs, allow the eggs to sit covered in the Egg Cooker for an additional 2-3 minutes before removing them.

For extra-firm hard boiled eggs, leave the eggs covered in the Egg Cooker for a few more minutes after the alarm goes off.

DONENESS	# OF EGGS		COOK TIME	
Soft-Boiled	1-3	4-7	7	11
Medium-Boiled	1-3	4-7	9	13
Hard-Boiled	1-3	4-7	12	17

SOFT, MEDIUM AND HARD-BOILED EGGS

1. Be sure the Egg Cooker is switched OFF before plugging into power. Remove Lid.
2. Fill the Measuring Cup to the appropriate line with cold water and pour onto Heating Plate. (Fig. 1)
   ***TIP**: For best results, use distilled water - tap water contains minerals that can cause heating plate to discolor.*
3. Place the Egg Cooking Rack over the Heating Plate. The side handles should be facing upward. (Fig. 2)
   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. (Fig. 3)
4. Place an egg in each allotted spot on the Egg Cooking Rack.
5. Make sure the holes pierced in the eggs are pointing upwards. Do not let the eggs touch the Heating Plate.
6. Place Lid on top of the unit and switch on the POWER Button. Indicator Light will illuminate. (Fig. 4)
7. When the Egg Cooker alarm sounds, the eggs will be cooked. Actual cooking time depends on number of eggs and desired doneness (See Cooking Time Chart on p.5). (Fig. 5)
8. When cooking is complete, switch off the Power Button to silence the alarm and turn the Egg Cooker off. (Fig. 6)
9. Remove eggs immediately and rinse under cold water to prevent overcooking and make egg peeling easier.


FIG. 1


FIG. 2


FIG. 3


FIG. 4




FIG. 6

NOTES AND TIPS

#1
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.

#2
To find out if your eggs are fresh, place them in a bowl of salted, cool water. If they sink, they are fresh. If they float, they are not.

#3
The recommended water levels are a guide, and water levels may need to be adjusted to achieve desired consistency.

POACHED EGGS:

Please use your own small heat proof bowl or ramekin as poaching tray.

1. Fill Measuring Cup to the Medium line with cold water and pour onto stainless steel Heating Plate.
2. Lightly butter or spray vegetable oil on Poaching Tray.
3. Break one egg for each poaching section.
4. Place Egg Cooking Rack over the Heating Plate.
5. Place Poaching Tray on top of Egg Cooking Rack.
   CAUTION: *Make certain that the ramekin or poaching tray(s) fit safely between the handles of the egg rack and does not come in contact with the lid.*
6. Place Lid on top of the unit and switch on the POWER Button. Indicator Light will illuminate.
7. When the alarm sounds, the eggs will be ready.
8. When cooking is complete, switch off the Power Button to silence the alarm and turn the Egg Cooker off.

OMELETS:

Please use your own small heat proof bowl or ramekin as omelet tray.

1. Fill Measuring Cup to the Hard line with cold water and pour onto Heating Plate.
2. Lightly butter or spray vegetable oil on Omelet Tray.
3. Break up to 3 eggs into a separate bowl and mix. Add water to desired omelet consistency. If desired, add non-meat ingredients (i.e. chives, mushrooms,). Pour beaten mixture into Omelet Tray.
4. Place Egg Cooking Rack over the Heating Plate. Place Omelet Tray on top of Egg Cooking Rack.
   CAUTION: *Make certain that the ramekin or omelet tray fits safely between the handles of the egg rack and does not come in contact with the lid.*
5. Place Lid on top of the unit and switch on the Power Button. Indicator Light will illuminate.
6. When the alarm sounds, the eggs will be ready.
7. For a firmer omelet, leave in the Egg Cooker for a few extra minutes. It is normal for the omelet to puff up during cooking. Once the Lid is removed, the omelet will shrink back down.
8. When cooking is complete, switch off the Power Button to silence the alarm and turn the Egg Cooker off.

CLEANING AND MAINTENANCE

- ***CAUTION: Base is extremely hot after use. Allow unit to cool before handling or cleaning.***

1. Always unplug your Egg Cooker appliance from the electrical outlet and allow to cool completely before cleaning.
2. Wipe Heating Plate and Main Body with a wet cloth. **DO NOT immerse in water.**
3. The accessories and lid are dishwasher-safe (top rack only). They can also be washed by hand with warm, soapy water.
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 my 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.***

YOUR EGG COOKER IS NOT DISHWASHER SAFE

TROUBLESHOOTING

PROBLEM	CAUSE	POSSIBLE SOLUTION
There are brown stains on the Heating Plate.	Residue from usage.	Use a paper towel or a dish rag and white vinegar to clean the Heating Plate. Apply a few drops of cooking oil (of your choice) to the heating plate with a paper towel before use. Be sure Egg cooker is completely cool before applying oil.
Eggs are overcooked or undercooked.	Not enough water was used.	Be sure to use Measuring Cup for appropriate amount of water. If eggs are overcooked, be sure to remove the eggs promptly when unit beeps. If eggs are undercooked, your eggs may be XL or very cold, use additional water and leave eggs in the Egg Cooker for an extra few minutes after unit beeps.

EGG COOKER RECIPES

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

DEVILED EGGS

Makes 20 servings

10 large hard-boiled eggs, cooled just enough to handle*
1/3 cup mayonnaise
1¼ teaspoons Dijon mustard
1¼ teaspoons fresh lemon juice
1¼ teaspoons Worcestershire sauce
2½ tablespoons capers, drained
½ teaspoon kosher salt
2 pinches freshly ground white or black pepper

1. Peel the cooked eggs and carefully slice in 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 metal 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
1/8 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 1/4 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.

EGGS BENEDICT

Makes 4 servings

4 slices Canadian bacon
4 poached eggs
2 English muffins, split and toasted
½ cup hollandaise sauce

1. Heat a large sauté pan over medium- high heat. Sauté the Canadian bacon, turning once, until browned, about 2 to 4 minutes per side. Keep warm.
2. On each muffin half, place one slice of the Canadian bacon. Top with a poached egg; finish with about 2 tablespoons of hollandaise sauce.

EGGS FLORENTINE

Makes 4 servings

4 cups spinach, packed
½ – 1 tablespoon olive oil
4 poached eggs
2 English muffins, split and toasted
½ cup hollandaise sauce

1. In large sauté pan, heat the oil over medium heat. Add the spinach, a little bit at a time.
2. Cook until bright and just wilted. Keep warm.
3. On each muffin half, evenly distribute the spinach. Place one poached egg on top; finish with the hollandaise sauce (about 2 tablespoons per serving).
4. Serve immediately.

HOLLANDAISE SAUCE

Makes about 1 cup

4 egg yolks
1 tablespoon lemon juice
½ cup melted butter, kept warm
½ to ¾ teaspoon kosher salt
pinch ground white pepper
pinch cayenne
water, to thin if necessary

1. In a medium bowl, whisk yolks and lemon juice until just thickened. Place the bowl over a pot of simmering, NOT boiling, water; while whisking constantly, whisk the mixture until it has increased in volume and has thickened, about 8 to 10 minutes. The eggs must not cook, so if it seems as though the mixture is getting above body temperature, whisk the mixture off of the heat a bit, and, then place back onto the pot of water.
2. Once thickened, slowly whisk in the melted butter until completely combined. Stir in spices. If sauce is too thick, thin out with some water or extra lemon juice. Use immediately.

HARD-BOILED EGG CASSEROLE

Makes 8 servings

10 hard-boiled large eggs, chopped
1-1/2 cups diced celery
2/3 cup mayonnaise
1/2 cup chopped pecans or walnuts
2 tablespoons chopped green pepper
1 teaspoon finely chopped onion
1/2 teaspoon salt
1/4 teaspoon pepper
1 cup shredded cheddar cheese
1/2 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° for 25 minutes or until heated through.

PESTO-DIJON EGG SALAD SANDWICHES

Makes 4 servings

1/2 cup mayonnaise
1/4 cup finely chopped celery
1/4 cup finely chopped red onion
2 tablespoons honey Dijon mustard
4 teaspoons prepared pesto
1 garlic clove, minced
1/2 teaspoon salt
1/4 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-cooked 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 (½ 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, peeled, 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 juice1 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.

WILD MUSHROOM FLATBREAD WITH POACHED EGGS

Makes 2 servings

1 tbsp. olive oil
1 white onion, diced
4 cups mixed sliced wild mushrooms (such as cremini, shiitake, oyster)
2 cloves garlic, minced
1 tsp. each chopped fresh thyme and rosemary
1/2 tsp. each salt and pepper, divided
1/4 tsp. hot pepper flakes
2 tbsp. balsamic vinegar
1/2 tsp. finely grated lemon zest
2 prepared flatbreads
1 tbsp. white vinegar
2 eggs
2 tbsp. chopped fresh chives

1. Heat olive oil in skillet set over medium-high heat; Sauté onion for about 5 minutes or until softened but not browned.
2. Add mushrooms, garlic, thyme, rosemary, half each of the salt and pepper, and hot pepper flakes; cook for 5 to 7 minutes or until cooked through.
3. Stir in balsamic vinegar and lemon zest; Cook for 1 minute.
4. Toast flatbread on baking sheet in 400°F oven for about 5minutes or until golden and heated through. Top flatbreads with sautéed mushrooms and poached eggs. Sprinkle with remaining salt and pepper. Garnish with chives.

AVOCADO TOAST & EGG

Makes 1 serving

1 thick slice country white bread
2 tsp. unsalted butter
cooking spray
1 large egg
2 thin slices avocado
2 thin slices tomato
2 tsp. chopped fresh cilantro
salt and pepper optional

1. Toast bread. Spread with butter.
2. Top bread with avocado and tomato. Sprinkle with cilantro. Place poached egg on top. Sprinkle with salt and pepper if desired.

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
1/2 teaspoon nutmeg
1/2 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° 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°. 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.

WHOLE GRAIN SALAD WITH SOFT-BOILED EGGS AND SHALLOT YOGURT

Makes 2 servings

½ cup whole rye berries, farro, or wheat berries
Kosher salt
1 small shallot, finely chopped
¾ cup whole-milk Greek yogurt
2 tablespoons chopped mint
1 lemon, halved
Freshly ground black pepper
6 cups mixed greens (such as arugula, baby mustard, and/or mizuna)
4 Soft-Boiled Eggs, halved

1. Cook rye berries in a large saucepan of boiling salted water until tender, 60–80 minutes. Drain and let cool.
2. Meanwhile, mix shallot, yogurt, mint, and 1 Tbsp. lemon juice in a small bowl; season with salt and pepper.
3. Toss greens with a squeeze of lemon juice in a medium bowl; season with salt and pepper. Add rye berries and toss to combine.
4. Scoop shallot yogurt onto plate and top with a mess of salad and egg halves.

OMELET WITH GREENS AND CHEESE

Makes 1 serving

3 large eggs
Kosher salt, freshly ground pepper
⅓ cup Muenster cheese, shredded, divided
⅓ cup sautéed greens (such as spinach, kale, or Swiss chard)

1. Lightly butter omelet tray. Break eggs into a separate bowl, add kosher salt and pepper. Beaten to blend. Pour egg mixture into omelet tray and cook accordingly.
2. Place cooked omelet onto a plate, top with Muenster and greens. Using spatula, fold one side of omelet over filling.

OMELET WITH MUSHROOMS AND RICOTTA

4 ounces button mushrooms
Kosher salt, freshly ground pepper
4 ounces fresh ricotta or cream cheese (about ½ cup)
¼ ounce Parmesan, finely grated (about ¼ cup)
6 large eggs

1. Finely chop the mushrooms. Add mushrooms to skillet, season with salt and pepper, and increase heat to medium-high. Cook until browned, about 5 minutes. Use a slotted spoon to transfer to a small bowl.
2. Add ricotta and Parmesan to mushrooms and stir well to combine; season with salt and pepper.
3. Lightly butter omelet tray. Break eggs into a separate bowl and blend. Pour half of egg mixture into omelet tray and cook accordingly. Cook the remain half. Place cooked omelet on to a plate, top with mushroom mixture. Using spatula, fold one side of omelet over filling.

LIMITED WARRANTY* TWO (2) 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 two (2) 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 two-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.

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

RETURN INSTRUCTIONS

RETURNS:

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 Gourmet®

Elite Customer Service Center

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

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

elitebymaximatic

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Actual product may vary from the images/illustrations in this manual due to continual product improvement.

MODEL: EGC322CW/EGC322CBL