

Elite Gourmet

BY MAXI-MATIC®

COUNTERTOP OVEN WITH CONVECTION & ROTISSERIE PLUS GRILL & GRIDDLE

HORNO TOSTADOR, ROSTIZADOR DORADOR, ASADOR PLANCHA PARA COCINAR

MODEL: ERO-2008SZ

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 www.maxi-matic.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.

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 hot surfaces. Use handles or knobs and oven mitts.
2. To protect against risk of electrical shock, do not immerse cord, plug, or any non-removable parts of this oven in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
5. Do not use outdoors.
6. Do not let cord hang over edge of table or counter, or touch hot surfaces.
7. Extreme caution must be used when moving an appliance containing hot oil or other hot liquid.
8. Do not place on or near a hot gas or electrical burner, or in a heated oven.
9. Turn all controls to "OFF" before inserting or removing plug from wall outlet.
10. Do not place any flammable materials in the oven: paper, cardboard, plastic, etc.
11. Do not use oven for other than intended use.
12. Oversized foods or utensils must not be inserted in this appliance, as they may create a fire or risk of electric shock.
13. A fire may occur if this appliance is covered by or touches flammable material including curtains, draperies, walls, etc. when in operation. Do not store any item on top of the appliance.
14. To disconnect, grasp plug and remove from outlet. Do not pull by the cord.
15. Do not store any material, other than manufacturer's recommended accessories, in this oven when not in use.
16. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts resulting in a risk of electric shock.
17. Extreme caution should be used when using containers constructed of other than metal or oven safe glass.
18. Do not cover crumb tray or any parts of the oven with metal foil. This will cause overheating of the oven.
19. If this product is mounted under a cabinet:
 - To reduce the risk of fire, do not place any heating or cooking appliance beneath the appliance.
 - To reduce the risk of fire, do not mount unit over or near any portion of a heating or cooking appliance.
 - To reduce the risk of electric shock, do not mount over a sink.
20. Do not operate the appliance if the power cord or plug is damaged, it must be replaced by the manufacturer or its service agent before use.
21. Some countertop and table surfaces, such as Corian®, wood and/or laminates, are not designed to withstand prolonged heat generated by certain appliances. It is recommended by countertop manufacturers that a hot pad or trivet be placed under your appliance to prevent possible damage to the surface.

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

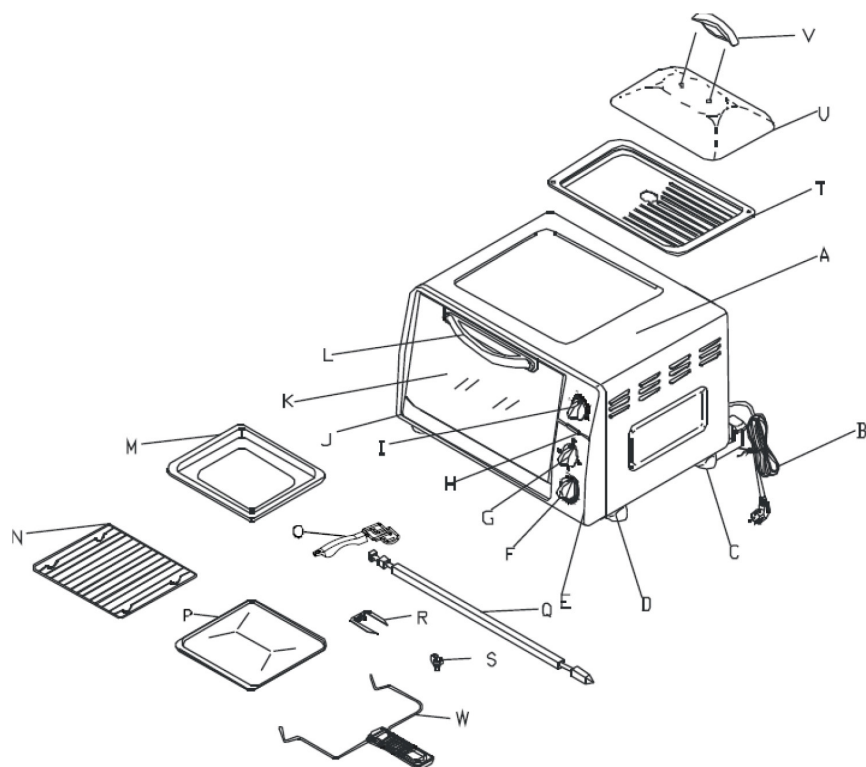
If this appliance is equipped with a *polarized plug* (one blade is wider than the other), please follow the below instructions:

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.

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

PARTS IDENTIFICATION



- | | |
|-----------------------------|------------------------------|
| A. Housing | M. Bake/Roasting Pan |
| B. Power Cord | N. Wire Rack |
| C. Back Feet | O. Tray Handle |
| D. Front Feet | P. Crumb Tray |
| E. Face Plate | Q. Rotisserie Skewer |
| F. Timer Knob | R. Skewer Clamps (2pcs) |
| G. Function Control Knob | S. Thumbscrew (2pcs) |
| H. ON-Light Indicator | T. Griddle |
| I. Temperature Control Knob | U. Griddle Cover |
| J. Lower Door Frame | V. Griddle Cover Handle |
| K. Glass Door | W. Rotisserie Removal Handle |
| L. Door Handle | |

BEFORE FIRST USE

Before using your appliance for the first time, be sure to:

1. Read all the instructions included in this manual.
2. Remove all packaging materials from the appliance.
3. Make sure that the oven is unplugged and the Timer Knob (F) is in the "OFF" position.
4. Wash the accessories (N, M, O, P, T, V) in hot, soapy water or in the dishwasher. Also remove the rotisserie skewer (Q), and the skewer clamps (R) from the packaging and wash these in hot, soapy water.
5. Thoroughly dry all accessories and re-assemble inside the oven. Plug the oven into the wall outlet and you are ready to use your new Toaster Oven with Rotisserie & Griddle.
6. After re-assembling your oven, we recommend that you run it at the highest temperature (450°F) on the Toast Function for approximately 15-minutes to eliminate any packing residue that may remain after shipping. This will remove all traces of odor or smoke that is initially present.

HOW TO USE

Please familiarize yourself with the following oven functions and accessories prior to first use:

- **Temperature Control Knob (I):** Choose the desired temperature from Keep Warm to 450°F for baking or rotisserie.
- **Function Control Knob (G):** This oven is equipped with five positions for a variety of cooking needs.
 - **Bake/Roast** – Cakes, pies, cookies, poultry, beef, etc.
 - **Toast** – Bread, Bagels, muffins, frozen waffles, etc.
 - **Rotisserie** – Can cook up to a 5lb. roast or chicken
 - **Griddle/Broil** – For broiling fish, steak, poultry, pork chops, etc and for making grilled cheese sandwiches, eggs, bacon, etc on the oven-top.
 - **Keep Warm** – To keep cooked food warm for up to 30-minutes.
- **Timer Knob (F):** When you turn the Timer Knob to the left (counter-clockwise), the oven will stay "ON" until it is manually shut "OFF". To activate the timer segment of the control, turn to the right (clockwise) to toast or use as a timer. This function also has a bell that rings at the end of the programmed time.
- **ON-Light Indicator (H):** Illuminated whenever the oven is turned on.
- **Wire Rack (N):** For toasting, baking and general cooking for casserole dishes and standard pans.
- **Bake/Roasting Pan (M):** For use in broiling and roasting.



NOTE:

The initial 15 minutes of use may result in minimal smell and smoke. This is normal and harmless and comes from the protective substance applied to the heating elements during manufacturing.



CAUTION:

- To avoid risk of injury or burns, do not touch hot surfaces when the oven is in use. Always use oven mitts.
- Always use extreme care when removing rotisserie, bake tray, wire rack, crumb tray or any hot container from the hot oven. Always use the tray/rack handle, rotisserie removal handle or an oven mitt when removing these items.

HOW TO USE (cont.)

- **Tray/Rack Handle (O):** Allows you to pick up the wire rack (N), bake tray (M) when they are hot and remove from the oven.
- **Rotisserie Skewer (Q):** Roasts a variety of meats and poultry that are very tender and juicy inside, and browned to perfection outside. (Used with Rotisserie Clamps & Thumbscrews (R & S) to secured food to the Skewer.)
- **Rotisserie Handle (W):** Used for removing the rotisserie skewer from the oven after your food is done.

ROTISSERIE COOKING

We recommend that you do not cook a roast/chicken weighing more than 4-5lbs. on the skewer (Q). Chicken should be bound in food ties/string to prevent chicken legs or wings from unraveling during cooking; and to keep the rotisserie assembly rotating smoothly. For best results, we recommend that you preheat the oven for 15-minutes on 450°F.

OPERATION:

1. Set the temperature control knob (I) to 450°F.
2. Turn the function control knob (G) to Rotisserie. Insert the pointed end of the skewer clamp (R) through the rotisserie skewer (Q), making sure the points of the skewer clamp (R) face the same direction as the pointed end of the rotisserie skewer. Slide the skewer clamp (R) towards the square end of the skewer (Q) and secure with a thumbscrew (S).
3. Place food to be cooked onto the rotisserie skewer (Q) by inserted the skewer directly through the center of the food. Push food all the way to the end until the skewer clamp (R) pierces the food to secure.
4. Thread the second skewer clamp (R) through the skewer and pierce the food to secure and tighten with second thumbscrew (S).
5. Check that the food is centered on the rotisserie skewer.
6. Insert the pointed end of the rotisserie skewer (Q) into the drive socket located on the right-hand side of the inside of the oven wall. Make sure the square end of the rotisserie skewer (Q) rests on the skewer support located on the left-hand side of the oven wall.
7. Slide the Crumb Tray (P) into the lowest position slot right above the bottom heating element rods to catch food drippings.
8. Turn the Timer Control Knob (F) to the "STAY ON" position.
9. Use the Rotisserie Guide below for suggested roasting times. Check the doneness with a reliable meat thermometer. Use an independent timer to remind you to check the meat temperature periodically.
10. When complete, turn the Timer Control Knob (F) to the "OFF" position.
11. Remove the skewer by placing the hooks of the Rotisserie Removal Handle (W) under the grooves on either side of the skewer (Q). Lift the left side of the rotisserie skewer first by lifting it up and out. Then pull the rotisserie skewer out of the drive socket and carefully remove the roast from the oven. Take the meat off of the rotisserie skewer (Q) and place on cutting board or platter.

HOW TO USE (cont.)

ROTISSERIE GUIDE:

Cooking results may vary, adjust these times to your individual requirements.

MEAT	OVEN TEMPERATURE	TIME PER POUND
Beef Roast	325 – 450°	30 – 35 min.
Pork Roast	325 – 450°	45 – 50 min.
Ham	325 – 450°	45 – 50 min.
Chicken	350 – 450°	25 – 30 min.
Turkey	350 – 450°	25 – 30 min.

NOTE: All rotisserie times are based on meats at refrigerator temperature. Frozen meats may take considerably longer and difficult to secure onto skewer. Using a meat thermometer is highly recommended.

ROASTING IN YOUR OVEN

Roast your favorite cut of meat to perfection. The oven can cook up to a 6lb. chicken, turkey and up to a 6lb. roast. A guide has been provided to assist you with roasting times. However, we suggest that you periodically check the cooking progress with a meat thermometer. For best results we recommend that you preheat the oven for 15-minutes on 450°. We do not recommend the use of oven roasting bags or glass containers inside the oven unless they are heat resistant glass. Never use plastic, cardboard, paper or anything flammable inside the oven.

OPERATION:

1. Place food to be cooked into the Bake/Roasting Pan (M).
2. Slide the Grill Rack (N) into the lowest position slot inside the oven.
3. Place the Bake/Roasting Pan (M) on top of the grill rack (N).
4. Set the Temperature Control Knob (I) to the desired temperature.
5. Turn the Function Control Knob (G) to Bake/Roast.
6. Turn the Timer Control Knob (F) to the "STAY ON" position.
7. To check or remove the roast, use the tray/rack handle (O) provided to help you slide the pan in and out.
8. When cooking is complete, turn the Timer Control Knob (F) to "OFF" position.

ROASTING GUIDE:

Cooking results may vary, adjust these times to your individual requirements.

MEAT	OVEN TEMPERATURE	TIME PER POUND
Beef Roast	325 – 450°	25 – 30 min.
Pork Roast	325 – 450°	40 – 45 min.
Ham	325 – 450°	35 – 40 min.
Chicken	350 – 450°	20 – 25 min.
Turkey	350 – 450°	20 – 25 min.

NOTE: All roasting times are based on meats at refrigerator temperature. Frozen meats may take considerably longer. Using a meat thermometer is highly recommended.

HOW TO USE (cont.)

BROILING IN YOUR OVEN

For best results, we recommend that you preheat the oven for 15-minutes on 450°F.

OPERATION:

1. Set Temperature Control Knob (I) to 450°F.
2. Turn the Function Control Knob (G) to Broil.
3. Preheat the oven.
4. Place the Wire Rack (N) into the oven in one of the higher top slots.
5. Place the Crumb Tray (P) in a slot right under the Wire Rack.
6. Place the food onto the Wire Rack (N).
7. Food should be placed as close as possible to the Top Heating Elements without touching it.
8. Now adjust the Temperature Control Knob (I) to the appropriate temperature.
9. Brush food with any sauces or oil, as desired.
10. Turn the Timer Control Knob (F) to "STAY ON".
11. It is advisable to leave the door slightly ajar to ventilate any smoking caused by the food.
12. Turn food over midway through the prescribed cooking time.
13. When broiling is complete, turn the Timer Control Knob (F) to "OFF".

BROILING GUIDE:

Cooking results may vary, adjust these times to your individual requirements.

MEAT	OVEN TEMPERATURE	TIME PER POUND
Ribeye Steak	400°	25 – 30 min.
T-Bone Steak	400°	25 – 30 min.
Hamburger Patty	400°	25 – 28 min.
Pork Chops	400°	40 – 45 min.
Lamb Chops	400°	30 – 40 min.
Chicken Legs	400°	30 – 35 min.
Fish Filets	350°	20 – 25 min.
Salmon Steaks	350°	20 – 25 min.

NOTE: All broiling times are based on meats at refrigerator temperature. Frozen meats may take considerably longer. Using a meat thermometer is highly recommended.

HOW TO USE (cont.)



USING THE OVEN-TOP GRIDDLE

The Griddle (T), located on the top of the oven, is a convenient way to cook a large variety of foods without having to use additional pots and pans. It is also perfect for cooking your dinner side dishes while using the Rotisserie or broiling meat, fish or poultry. Food can be kept warm while cooking items within the oven itself or while cooking elsewhere. The Griddle (T) is ideal for making grilled cheese sandwiches, bacon, eggs, French Toast, pancakes, hamburgers, hot dogs and much more.

OPERATION:

1. Set the Temperature Control Knob (I) to the Maximum temperature setting.
2. Turn the Function Control Knob (G) to Broil, this will turn on the top heating element rods to heat up the Griddle (T).
3. Turn the Timer Control Knob (F) to "STAY ON", preheat for 5-minutes and begin cooking.
4. When finished, turn the Timer Control Knob (F) to the "OFF" position.
5. Remove food and serve.
6. Always allow the griddle to cool down completely before removing it off the oven for cleaning. The Griddle (T) is dishwasher safe.
7. To remove the Griddle (T), open the Glass Door (K). Grip the front edge of the Griddle and lift upwards carefully. The back will lift up easily.
8. To place the Griddle (T) back onto the oven after cleaning, simply set it back on top making sure the front edge is facing the front.

USING THE LID/COVER TO STEAM

The Lid/Cover (U) can be used to flash steam vegetables, to warm rolls and to keep other foods warm before serving.

OPERATION: (Use a Steam Rack [not included])

1. Prepare and cut foods into uniform size.
2. Place Steam Rack onto the Oven Top Griddle (T).
3. Pour ¼ cup of water into the Griddle. Replenish as needed.
4. Position food onto the Steam Rack.
5. Cover food with the Lid/Cover (U).
6. Set the Temperature Control Knob (I) to the Maximum temperature setting.
7. Turn the Function Control Knob (G) to Broil, this will turn on the top heating element rods to heat up the Griddle (T).
8. Turn the Timer Control Knob (F) to "STAY ON", preheat for 5-minutes and begin cooking.
9. When finished, turn the Timer Control Knob (F) to the "OFF" position. Remove food and serve.

NOTE:

The initial 15 minutes of use may result in minimal smell and smoke. This is normal and harmless and comes from the protective substance applied to the heating elements during manufacturing.

HOW TO USE (cont.)

BAKING IN YOUR OVEN

Bake your favorite cookies, cakes, pies, brownies, etc. The bakeware that will fit in your oven are up to 9-inches in length. We do not recommend the use of oven roasting bags or glass containers inside the oven that are not heat resistant. NEVER use plastic, cardboard, paper or anything flammable in the oven.

POSITIONING OF THE RACK WHEN BAKING:

Cookies – Use bottom or middle support guides.

Layer Cakes – Use bottom support guide only. (Bake one at a time).

Pies – Use bottom or middle support guides.

TOASTING IN YOUR OVEN

Large capacity oven allows for toasting 4 to 6 slices of bread, 6 muffins, frozen waffles or frozen pancakes. When toasting only 1 or 2 items, place food on the wire rack (N) in the center of the oven.

OPERATION:

1. Set the Temperature Control Knob (I) to 450°.
2. Turn the Function Control Knob (G) to Toast.
3. Place food to be toasted on the Wire Rack (N).
4. Ensure Crumb Tray (P) is positioned at bottom of oven below the heating rods.
5. Turn the Timer Control Knob (F) to desired darkness. (Light to Dark).
6. Bell will ring to signal the end of the Toast cycle.

USING THE CONVECTION

Using the Convection Fan will help distribute the heat within the oven more evenly. This results in food cooking much faster. This is ideal for browning or roasting of certain foods.

OPERATION:

1. Turn the Function Control (G) for either CONVECTION TOAST or CONVECTION BAKE.
2. The internal convection fan will begin to spin.
3. Adjust the Temperature Control (I) setting to desired temperature.
4. Adjust the Time Control (F) to the desired cook time.
5. Place food into the oven using the wire rack or roasting pan.



NOTE:

When using a single wire rack (N), position the Wire Rack (N) in the lowest support guide.



NOTE:

Wire Rack (N) should be positioned in the middle of the oven with the indentations pointing down.

HOW TO USE (cont.)

KEEP WARM

Keep cooked food warm for up to 30-minutes. Longer periods of time are not recommended as food will become dry or spoiled.

OPERATION:

1. Set the Temperature Control Knob (I) to Keep Warm.
2. Turn the Function Control Knob (G) to Keep Warm.
3. Turn the Timer Control Knob (F) to ON.
4. Turn the Timer Control Knob (F) to OFF when finished using Keep Warm function.

CLEANING & MAINTENANCE

If desired, wipe the walls with a damp sponge, cloth or nylon scouring pad and mild detergent. **DO NOT USE STEEL WOOL SCOURING PADS, ABRASIVE CLEANERS OR SCRAPE THE WALLS WITH A METAL UTENSIL, AS ALL OF THESE METHODS MAY DAMAGE THE INTERIOR COATING.**

All accessories should be washed in hot soapy water or can be cleaned in a dishwasher. The door can be wiped with a damp sponge and wiped dry with a paper or cloth towel. Clean the outside with a damp sponge. **DO NOT USE AN ABRASIVE CLEANER AS IT MAY DAMAGE THE EXTERIOR FINISH.**

DO NOT USE AN ABRASIVE CLEANER OR STEEL WOOL SCOURING PAD ON THE DRIP PAN AS IT MAY DAMAGE THE PORCELAIN ENAMEL FINISH.

LET ALL PARTS AND SURFACES DRY THOROUGHLY PRIOR TO PLUGGING THE OVEN IN AND USING.



CAUTION:

When using the Wire Rack (N) and pulling it out of the oven, always support the rack. Do not let go until you are sure the rack is securely supported by the rack handle.



CAUTION:

Be sure to unplug the oven and allow it to cool before cleaning.

RECIPES - Roasts (For Oven Roast/Rotisserie)

These recipes can all be used by cooking the roasting rack OR by using the Rotisserie Spit & Fork.

CHERRY-GLAZED PORK ROAST *(can substitute with beef roasts)*

14 oz. jar of cherry preserves	3 lb. boneless pork roast
¼ c red wine vinegar	½ tsp. salt
¼ tsp. salt	¼ tsp. black pepper
3 tbsp. light corn syrup	
¼ tsp. ground cinnamon	
¼ tsp. ground cloves	
3 tbsp. almonds, slivered toasted	

- Combine first 7 ingredients in a small saucepan. Bring to a boil; reduce heat, and simmer for 2 minutes. Add the almonds and simmer for 1 minute.
- Sprinkle roast with salt and pepper. Place roast into the oven.
- Set Timer for 45min. – 1 hour.
- Set heat selection according to Roasting or Rotisserie.
- After every 15 minutes of roasting, occasionally brush on the Cherry Mixture.
- When cooking cycle is complete, turn oven off, remove roast carefully and serve hot.

CAJUN PORK ROAST *(can substitute with beef roasts)*

2 lbs. boneless single loin pork roast	½ tsp. salt
2 tbsp. paprika	2 tsp. oregano
½ tsp. cayenne pepper	½ tsp. white pepper
½ tsp. garlic powder	1 tsp. cumin
1 tsp. thyme	¼ tsp. nutmeg

- Combine all seasonings and rub mixture all over the surface of roast. Place roast into oven. Set heat selection according to Roasting or Rotisserie.
- Roast for 1- 1 ½ hour. When done, cool down for 10 minutes before serving.

SWEET CHILE CHUTNEY ROAST BEEF

Chutney:	2 ½ lb. boneless rib of beef
1 large thinly sliced apples	
2 tomatoes, chopped	Glaze:
2 tbsp. brown sugar	3 tbsp. honey
½ cup red wine	1 tbsp. dried chilies
½ cup water	
pinch of cayenne pepper	

- Place ingredients for Chutney into saucepan. Bring to a boil and simmer for 10 minutes until nice and thick.
- Place roast beef into oven.
- Set heat selection according to Roasting or Rotisserie.
- Cook for ½ hour – 45 minutes.
- Brush Honey onto Roast. Let roast for another 10 minutes and brush some of Chutney mixture onto Roast.
- Serve with remaining Chutney mixture.

RECIPES - Roasts (For Oven Roast/Rotisserie)

These recipes can all be used by cooking the roasting rack OR by using the Rotisserie Spit & Fork.

ROYAL PORK ROAST

1 boneless pork top loin roast (3 lbs.)	1 cup reduced-fat beef broth
2 cloves garlic, thinly sliced	¾ cup unsweetened apple juice
2 tbsp. dijon mustard	½ cup apricot jam
1 tsp. red wine vinegar	1 tbsp. cornstarch
¾ tsp. ground thyme	1 tbsp. sour cream
½ tsp. ground sage	

- Cut 8 deep slits in the top of roast, insert garlic into slits.
- Mix mustard, vinegar, thyme, and sage in a bowl. Brush on the mixture onto the roast entirely.
- Place roast into the oven.
- Set Timer for 1 hour and begin cooking.
- Set heat selection according to Roasting or Rotisserie.
- Warm ¾ cup of broth, apple juice and jam in a small saucepan over medium-high heat or until jam melts. Brush jam mixture onto roast once. (Save ¼ cup of broth for later use.)
- Add sour cream and cornstarch to jam mixture and mix until smooth. Add the rest of beef broth into mixture in a saucepan and cook over medium heat until bubbly and thickened.
- Serve sauce over thin slices of the pork roast.

RECIPES - Chicken (For Oven Roast/Rotisserie)

SPICY CUBAN ROTISSERIE CHICKEN

1 large whole chicken (4 lbs.)	2 tsp.	1 shallot, minced
dried oregano		¼ tsp. pepper
1 tsp. salt & pepper		lime slices
¼ cup fresh lime juice		2 large garlic cloves
1 tsp. ground cumin		Minced cilantro sprigs
3 tbsp. olive oil		1 tsp. grated lime peel

- Truss chicken or tie drumsticks together. In large bowl, mix lime juice, olive oil, shallot, garlic, lime peel, oregano, salt, cumin and pepper together.
- Cover chicken with this mixture, make sure to coat evenly. Cover chicken and refrigerate overnight.
- At cooking time, take chicken and insert into the oven.
- Set heat selection according to Roasting or Rotisserie.
- Cook about 1- 1½ hours.
- Once Timer is done, let chicken sit for 5-10 minutes. Remove chicken when it has cooled down.
- Serve with lime slices and cilantro sprigs.

RECIPES - Chicken (For Oven Roast/Rotisserie)

These recipes can all be used by cooking the roasting rack OR by using the Rotisserie Spit & Fork.

JAMAICAN CHICKEN

½ cup water	¼ cup white-wine vinegar	½ tsp. ground allspice
5-6 thin slices fresh ginger	1 tbsp. pepper sauce	½ tsp. ground black pepper
2 dried chili peppers, crumbled	1 tsp. dried thyme	1 whole chicken (4 lbs.)
½ onion chopped.		

- In blender, combine water, ginger, chili peppers, onions, vinegar, pepper sauce, thyme, allspice and black pepper. Puree until fairly smooth.
- Truss chicken or tie drumsticks together. Spread mixture onto chicken thoroughly. Reserve leftover mixture for later use. Cover and refrigerate overnight.
- Place chicken into oven and set heat selection according to Roasting or Rotisserie. Roast for 1- 1½ hour.
- Take reserved mixture and place in a saucepan. Bring to a boil. Keep warm over low heat.
- Serve mixture as the sauce with the chicken.

BALSAMIC CHICKEN

1/3 cup olive oil	1 clove garlic, minced	1 small red onion, quartered
1/3 cup balsamic vinegar	1 whole chicken (4 lbs.)	3 carrots cut into 1" pieces.
1 tbsp. dried rosemary	1 green bell pepper, sliced	1 small eggplant cut into 1" pieces
½ tsp. red pepper flakes	1 red bell pepper, sliced.	

- In small bowl, combine olive oil, balsamic vinegar, rosemary, red pepper flakes and garlic.
- Truss chicken or tie drumsticks together. Marinate chicken in mixture for a half hour.
- Reserve the mixture.
- Place chicken into oven and set heat selection according to Roasting or Rotisserie.
- Roast for 1-1½ hour.
- Add the vegetables into reserved mixture and toss to coat evenly. Place vegetables in roasting basket and roast in Oven when chicken is done and removed. Cook for 15-20 minutes or until edges brown.
- Serve together hot with chicken.

STICKY ROASTED CHICKEN

1 large whole chicken (4 lbs.)	¼ cup fresh lime juice	¼ tsp. pepper lime slices
2 tsp. dried oregano	1 tsp. ground cumin	2 large garlic cloves
1 tsp. salt & pepper	3 tbsp. olive oil	minced cilantro sprigs
	1 shallot, minced	1 tsp. grated lime peel

- Truss chicken or tie drumsticks together. In large bowl, mix lime juice, olive oil, shallot, garlic, lime peel, oregano, salt, cumin and pepper together.
- Cover chicken with this mixture, make sure to coat evenly. Cover chicken and refrigerate overnight.
- At cooking time, take chicken and insert into the oven.
- Set heat selection according to Roasting or Rotisserie.
- Cook about 1- 1½ hours.
- Once Timer is done, let chicken sit for 5-10 minutes.
- Remove chicken when it has cooled down. Serve with lime slices and cilantro sprigs.

RECIPES - Hams (For Oven Roast/Rotisserie)

These recipes can all be used by cooking the roasting rack OR by using the Rotisserie Spit & Fork.

APPLE CIDER GLAZED HAM

1 (3 lb - 5 lb) boneless shank of ham	2 tsp. spicy mustard	4 tsp. cornstarch
1 cup apple cider	1/8 tsp. cloves, ground	

- Combine 2 tbsp. Of apple cider and cornstarch together in small bowl. In a saucepan, bring cornstarch mixture and rest of apple cider, mustard and cloves to a boil. Stir until thickened.
- Coat Ham in mixture and refrigerate overnight.
- When ready to cook, place ham into oven.
- Set heat selection according to Roasting or Rotisserie. Set Timer to 1 – 1 ½ hour. Occasionally glazing Ham with remaining apple cider mixture. Serve mixture over ham.

HONEY-APRICOT GLAZED HAM

1 (8-10 lb) smoked ham	1/3 cup soy sauce	½ tsp. nutmeg
1 cup honey	1/3 cup apricot jam	¼ tsp. cloves
1 (6oz) can of frozen orange juice thawed		

- Mix all ingredients together except for the Ham. Coat mixture over Ham.
- Place ham into oven.
- Set heat selection according to Roasting or Rotisserie. Set Timer for 1 ½ - 2 hours.
- Occasionally brush remaining mixture onto Ham during cooking.
- Once Timer reaches zero, set switch to No Heat Rotation and let cool for 5 minutes.
- Slice and serve with mixture.

SUGARED HAM

1 (8 lbs) half shank of smoked ham	2 tbsp. port wine
2 tbsp. whole cloves	1 cup packed brown sugar
¾ cup port wine	3 tbsp. dijon mustard

- Score Ham in diamond pattern and stud with cloves. Marinate Ham in ¾ Cup of Port over night. Make sure to turn occasionally to coat thoroughly.
- Place Ham into oven
- Set heat selection according to Roasting or Rotisserie. Set Timer for 45 – 60 minutes.
- In small bowl, combine sugar, mustard and 2 Tbsp. of port. Mix until smooth and glazy.
- Once Ham been cooking for 30 – 45 minutes, brush sugar glaze onto Ham and cook for 15 more minutes. Let stand for 15 minutes before carving and serve.

HONEY BAKED HAM

1 (5 lb) boneless ham	2 tsp. nutmeg	5 1/3 tbsp. cider vinegar
2 cups honey	2 tsp. ground cinnamon	2 tsp. ground cloves
2 cups brown sugar		

- Combine all ingredients except for the Ham and string into a saucepan. Stir over medium heat until warm. Coat Ham with mixture evenly. Cover and refrigerate overnight.
- Place ham into oven. Set heat selection according to Roasting or Rotisserie.
- Set Timer for 45 – 60 minutes or until heated through.
- Let stand for 10 minutes before carving and serve.

RECIPES - Beef (For Oven Top Grill & Griddle)

Note: Most recipes to be used on the Oven Top GRILL can be incorporated to be used with grilling INSIDE the oven as well by using the Grilling Rack.

HERB STEAKS

4 beef boneless top loin steaks, 1" thick (1 pound)	2 cloves garlic, chopped finely
¼ cup dijon mustard	2 tsp chopped rosemary leaves (fresh or dried)
	1 tsp ground pepper

- Heat up your Oven Top Grill to desired temperature.
 - Mix the mustard, rosemary, pepper and garlic.
 - Spread mixture onto both sides of the steaks.
 - Grill steaks uncovered for 5-10 minutes depending on desired doneness.
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COWBOY T-BONE STEAKS

4 beef t-bone steaks, ¾" thick	2 cloves garlic, cut in halves
¼ cup softened butter	4 tsp crushed black peppercorn
½ tsp worcestershire sauce	¼ tsp lime juice
1 tbsp dijon mustard	salt & pepper for taste

- Heat up your Oven Top Grill to desired temperature.
 - Rub garlic onto steaks. Press crushed peppercorn into the steaks.
 - Mix the remaining ingredients except the salt and pepper.
 - Brush thinly onto steaks. Set aside remaining mixture.
 - Cover and grill steaks for 5-10 minutes depending on desired doneness.
 - Serve with remaining butter mixture and sprinkle with salt and pepper.
-

TEQUILA LIME STEAKS

2 lb. beef boneless steak	½ tsp salt
2 tbsp tequila	½ tsp ground cumin
2 tbsp vegetable oil	½ tsp cayenne pepper
½ cup lime juice	2 cloves chopped garlic

- Mix all the ingredients except the steak in a bowl.
- Using a fork, pierce steak a few times on both sides.
- Coat steak with tequila marinade and store with the marinade in refrigerator for 6 hours. Do not exceed 24 hours.
- Heat up your Oven Top Grill to desired temperature.
- Remove steak from the marinade. Reserve the remaining marinade for later use.
- Cover and grill steak for 3-7 minutes depending on desired doneness. Occasionally brush the remaining marinade onto steak while grilling.

RECIPES - Beef (For Oven Top Grill & Griddle)

Note: Most recipes to be used on the Oven Top GRILL can be incorporated to be used with grilling INSIDE the oven as well by using the Grilling Rack.

BALSAMIC HERB STEAKS

4 Beef boneless top loin steaks, 1" thick (1 pound)

½ Cup Balsamic vinegar

8 Sprigs of thyme

8 Sprigs of rosemary

¼ Cup Olive oil

- Combine rosemary and thyme sprigs in a bowl. Stir in the balsamic vinegar and oil.
- Add steaks to marinade. Coat well on both sides. Cover steaks and marinate with plastic wrap and refrigerate up to 6 hours. Do not exceed 24 hours.
- Heat up your Oven Top Grill to desired temperature. Remove steaks from the marinade. Reserve the remaining marinade for later use.
- Cover and grill steak for 5-10 minutes depending on desired doneness. Occasionally brush the remaining marinade onto steak while grilling.

PEPPER STEAK WITH CABERNET

6 Sirloin Steaks

4 Tbsp. Cracked Peppercorn (black, green and pink)

½ Tsp. Salt

1 Tbsp. Olive Oil

3 Shallots, sliced

1 Cup Cabernet wine

1 ½ Cups beef broth

1 Cup Cream

2 Tbsp. Butter

- Heat up your Oven Top Grill to desired temperature. Rub garlic onto steaks. Press crushed peppercorn into the steaks.
- Mix the remaining ingredients except the salt and pepper. Brush thinly onto steaks. Set aside remaining mixture.
- Cover and grill steaks for 5-10 minutes depending on desired doneness. Serve with remaining butter mixture and sprinkle with salt and pepper.

RECIPES - Chicken (For Oven Top Grill & Griddle)

CHEDDAR STUFFED GRILLD CHICKEN BREASTS

4 Boneless, skinless chicken breasts ¼ Tsp Pepper

3 oz. Shredded cheddar cheese 1 Tbsp Melted butter

¼ Tsp Salt

- Heat your Oven Top Grill to desired temperature
- Take chicken breasts and flatten to ¼" thick between sheets of plastic wrap. Sprinkle with salt and pepper.
- Spread shredded cheddar cheese over chicken breasts and roll chicken tightly, wrapping in the cheese. Brush chicken with melted butter.
- Cover and grill chicken for 15 minutes.
- Serve with salsa, rice and beans.

RECIPES - Chicken (For Oven Top Grill & Griddle)

Note: Most recipes to be used on the Oven Top GRILL can be incorporated to be used with grilling INSIDE the oven as well by using the Grilling Rack.

HONEY MUSTARD GRILLED CHICKEN SANDWICHES

4 chicken breast breasts	1/8 tsp red cayenne pepper
¼ cup dijon mustard	1 tsp water
2 tbsp honey	2 tbsp mayonnaise
¼ tbsp garlic powder	thin slices of tomatoes
1 tablespoon chopped oregano leaves	lettuce
(fresh or dried)	whole grain sandwich buns

- Mix mustard, honey, oregano, garlic powder, red pepper and water; brush onto chicken breasts.
- Heat up your Oven Top Grill to desired temperature.
- Cover and grill chicken 8 to 10 minutes, brushing with mustard mixture and turning occasionally. Serve chicken on buns with tomato, mayonnaise and lettuce.

MAPLE WHISKEY GLAZED CHICKEN BREAST

1 tbsp dried thyme	3 tbsp Jack Daniel's whiskey
2 boneless, skinless chicken breasts	1 tbsp vegetable oil
½ cup pure maple syrup	

- Rub chicken breasts with dried thyme.
- Mix the remaining ingredients in a bowl.
- Using a fork, pierce chicken breasts a few times on both sides.
- Coat chicken with marinade and store with the marinade in refrigerator for 2-5 hours. Do not exceed 24 hours.
- Heat up your Oven Top Grill to desired temperature.
- Remove chicken from the marinade. Reserve the remaining marinade for later use.
- Cover and grill for 15-20 minutes, brushing occasionally with reserved marinade.

APPLE HONEY GRILLED CHICKEN

4 boneless, skinless chicken breasts	1 tbsp dijon mustard
1/3 cup apple jelly	½ tsp cinnamon
1 tbsp honey	½ tsp salt

- Heat up your Oven Top Grill to desired temperature.
- Mix all ingredients except chicken in a small bowl. Brush chicken with sauce mixture.
- Reserve the remaining glaze for later use.
- Cover and grill for 15-20 minutes, brushing occasionally with reserved glaze.
- Serve chicken drizzled with remaining apply honey glaze.

RECIPES - Seafood (For Oven Top Grill & Griddle)

Note: Most recipes to be used on the Oven Top GRILL can be incorporated to be used with grilling INSIDE the oven as well by using the Grilling Rack.

GRILLED HALIBUT WITH CILANTRO & LIME

2 halibut steaks	1 clove garlic, chopped
1 tbsp freshly chopped cilantro	1 tsp olive oil
2 tbsp lime juice	pepper to taste

- Mix all the ingredients except the halibut in a bowl.
- Using a fork, pierce the fish a few times on both sides. Coat halibut steaks with lime juice marinade and store with the marinade in refrigerator for 6 hours. Do not exceed 24 hours.
- Heat up your Oven Top Grill to desired temperature. Remove steaks from the marinade. Reserve the remaining marinade for later use.
- Cover and grill halibut for 10-15 minutes or until fish flakes easily with a fork. Occasionally brush remaining marinade onto fish while grilling.
- Sprinkle with pepper and serve.

GRILLED SHRIMP

2 pounds jumbo shrimp	3 cloves garlic, minced
¼ cup vegetable oil	1 tsp dried basil
2 tbsp fresh lemon juice	1 tsp dry mustard
¼ cup freshly chopped parsley	1 tsp salt

- Place shrimp in a glass bowl. Stir remaining ingredients together; pour over shrimp. Cover and refrigerate for 3 to 4 hours.
- Heat up your Oven Top Grill to desired temperature.
- Grill shrimp for 5-10 minutes or until skin turns pink and opacity disappears. Occasionally brush shrimp with remaining marinade while grilling.

CUCUMBER SAUCE WITH SWORDFISH

2 fresh or frozen swordfish steaks (or halibut)	2 cloves crushed garlic
1/4 cup finely chopped cucumber, seeds removed.	1 tsp. dill weed
1/3 cup plain yogurt	

- Heat up your Oven Top Grill to desired temperature. Cover and grill fish for 5-10 minutes or until fish flakes easily.
- For sauce, combine remaining ingredients into a bowl, mix well and let chill for an hour.
- Remove fish and serve hot with chilled sauce.

RECIPES - Seafood (For Oven Top Grill & Griddle)

Note: Most recipes to be used on the Oven Top GRILL can be incorporated to be used with grilling INSIDE the oven as well by using the Grilling Rack.

LEMON SAGE RED SNAPPER

4 red snapper fillets (½ inch thick)	1 tsp. sage (crumbled)
½ tsp. salt	3 tbsp. butter
¼ tsp. scallion (minced)	½ cup chicken broth

- Marinade fish in chicken broth for 4-5 hours or over night.
- Season fish on both sides with salt and pepper. Arrange lemon slices over fillets, sprinkle with scallion, then top with sage. Dot with butter.
- Heat up your Oven Top Grill to desired temperature. Cover and grill for 5-10 minutes or until fish flakes easily.
- Transfer fish into serving plates, spoon some of the chicken broth over the fish and serve right away.

GRILLED FISH WITH MUSHROOMS

4 fish fillets (any)	1 tsp. salt
3 tbsp. butter slices	¼ tsp. lemon pepper
1 tbsp. lemon juice	2 tbsp. chopped parsley
1½ cups chopped mushrooms	parsley sprigs and lemon wedges for garnish

- Heat up your Oven Top Grill to desired temperature. Place fish fillets onto grill.
- Sprinkle with lemon juice, salt, and lemon pepper.
- Grill for 5-10 minutes or until fish flakes easily.
- Meanwhile, combine remaining ingredients in a saucepan and sauté over low heat for 5 to 7 minutes.
- To serve, spoon mushroom mixture over fish. Garnish with parsley springs and lemon wedges.

BUTTERED CITRUS LOBSTER TAILS

6 (6oz) fresh lobster tails	¼ tsp. finely shredded orange peel
¼ cup water	dash of salt
2 tbsp. butter	dash of ground ginger
1 ½ tsp. lemon juice	dash of paprika

- Heat up your Oven Top Grill to desired temperature.
- Make sure the tops of each lobster tail has a slit through the center to allow the meat to break through.
- Spread the tail open in a butterfly fashion. Position tails onto grill.
- Meanwhile, combine lemon juice, salt, ginger, butter, orange peel and paprika together in small saucepan over low heat until mixture is melted and mixed well.
- Drizzle mixture over lobster tails.
- Grill covered for 20-25 minutes or until lobster shell turns bright red and the meat turns white.

RECIPES - Miscellaneous (For Oven Top Grill & Griddle)

Note: Most recipes to be used on the Oven Top GRILL can be incorporated to be used with grilling INSIDE the oven as well by using the Grilling Rack.

GRILLED PEACHES

6 peaches
½ cup balsamic vinegar

¼ cup brown sugar
juice of 1 lemon
¼ tsp freshly ground black pepper

- Half the peaches, remove pits. Drizzle with about 2 tsp of the lemon juice. Cover with plastic wrap and set aside.
 - In a small saucepan, combine vinegar, brown sugar, remaining lemon juice and black pepper. Boil until reduced by about half.
 - Heat up your Oven Top Grill & Griddle to desired temperature. Lightly oil the grill.
 - Place peaches cut-side down on. Cover and cook for about 2 minutes, or until there are grill marks.
 - Turn over and baste the cut sides with the vinegar mixture. Cover the grill and cook for about 3 more minutes, or until softened. Serve with fish or chicken.
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APPLE CINNAMON PANKCAKES (use with griddle)

1 ½ cups milk
2 eggs
1/3 cup solid shortening
1 ½ cups all-purpose flour

2 ½ tsp. baking powder
1 tsp. salt
1 tsp. ground cinnamon
2 medium apples, quartered, pared and cored

- Heat up your Oven Top Grill & Griddle to desired temperature.
 - Put all ingredients into blender container. Blend until apples are finely chopped.
 - For each pancake, pour 1/4 cups of batter onto heated griddle.
 - Cook until bubbly, turn and cook on other side until golden brown.
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BACON & EGGS 3 CHEESE WRAP (use with griddle)

4 corn or flour tortillas
4 strips of bacon
4 eggs, well beaten

¼ cup shredded cheddar cheese
¼ cup shredded mozzarella cheese
¼ cup shredded romano cheese

- Heat up your Oven Top Grill & Griddle to desired temperature.
- Cook bacon on griddle 3-5 minutes or until crisp. Remove and keep warm.
- Cook eggs on griddle for 5-7 minutes or until light and fluffy.
- Place tortillas onto griddle, fill with cooked eggs. Lay strips of bacon onto each tortilla.
- Spread cheeses on top. Cook covered for 4-5 minutes or until cheese is melted.
- Serve with tortilla wrapped tightly around the bacon, eggs and cheese.

RECIPES - Miscellaneous (For Oven Top Grill & Griddle)

Note: Most recipes to be used on the Oven Top GRILL can be incorporated to be used with grilling INSIDE the oven as well by using the Grilling Rack.

GRILLED MIXED VEGETABLES

2 zucchini, sliced length wise	½ cup sliced yellow bell peppers
½ cup sliced mushrooms	1 tablespoon olive oil
½ cup sliced red bell peppers	salt and pepper

- Combine all ingredients into bowl. Toss to coat well.
- Heat up your indoor/outdoor grill to desired temperature.
- Grill vegetables until tender. Serve with steaks, chicken or wish.

HAM AND CHEESE GRIDDLE CAKES

¾ cup yellow cornmeal	1 ½ cup buttermilk
¾ cup unbleached all purpose flour	3 large eggs, separated
1 tsp baking powder	4 tbsp butter, melted
¼ tsp baking soda	1/3 cup crumbled blue cheese
¼ tsp salt	1/3 cup finely chopped ham maple syrup

- Mix first five ingredients in large bowl to blend.
- Whisk buttermilk, egg yolks and 1 ½ tablespoons melted butter in medium bowl to blend.
- Whisk into dry ingredients. Mix in cheese and ham.
- Beat egg whites in another bowl to stiff peaks. Fold whites into batter in 2 additions.
- Heat up your indoor/outdoor griddle to desired temperature.
- Heat 1 tablespoon melted butter on griddle over medium heat. Working in batches, pour batter into skillet by ¼ cupfuls.
- Cook until cakes are puffed and golden, adding more butter skillet for each batch if necessary, about 3 minutes per side. Serve with maple syrup.

GRILLED NEW POTATOES WITH PARMESAN AND HERBS

3 lbs small red-skinned potatoes	3 tbsp chopped Italian parsley
4 tbsp olive oil	3 tbsp grated parmesan
1 cup thinly sliced green onions	3 cloves of garlic, chopped
	2 tsp freshly chopped oregano

- Cook potatoes in large pot of boiling salted water until tender, about 15 minutes.
- Drain potatoes; cool.
- Heat up your Oven Top Grill & Griddle to desired temperature.
- Cut potatoes in half; transfer to large bowl. Add 2 tablespoons oil; toss to coat.
- Grill potatoes until golden, turning occasionally, about 7 minutes. Transfer to bowl.
- Add remaining ingredients; toss to coat. Season with salt and pepper. Serve warm.

RECIPES - Baked Goods (For Oven Baking Feature)

APPLE SAUCE COOKIES *makes 36*

1 lb. cooking apples, peeled, cored and diced.	½ cup butter or margarine	pinch of salt
3 tbsp water	1 cup all-purpose flour	½ tsp ground cinnamon
½ cup sugar	½ tsp baking powder	½ cup chopped walnuts
	¼ tsp baking soda	

- Cook apples with the water in a covered saucepan over low heat until the apples are tender. Set aside and let cool slightly. Then purée in a food processor or blender, or mash with a fork. Measure out ¾ of a cup and set aside.
- Preheat the oven to 375°F. Grease a baking sheet. (Make sure the baking sheet is the right size to fit into the oven.)
- Cream together the sugar, butter or margarine in a medium sized bowl until thoroughly mixed. Beat in the reserved applesauce. Sift the flour, baking powder, baking soda, salt and cinnamon into the mixture and stir to blend. Fold in the walnuts.
- Drop small spoonfuls about the size of jawbreaker onto the prepared baking sheet. Place each about 2 inches apart to avoid sticking.
- Bake the cookies for 8-10 minutes or until they are golden brown. Transfer to a wire rack and allow to cool before serving.
(You may need to repeat the baking process for the remaining dough.)

GRANNY'S GINGER COOKIES *makes 60*

2 ½ cups all-purpose flour	¼ tsp ground cloves	1 egg, well beaten
1 tsp baking soda	½ cup butter or margarine	4 tbsp black molasses
1 ½ tsp ground ginger	1 ½ cups sugar	1 tsp fresh lemon juice
¼ tsp ground cinnamon		

- Preheat the oven to 325°F. Grease baking sheet. (Make sure the baking sheet is the right size to fit into the oven.)
- Sift the flour, baking soda and all the spices into a bowl. Set aside.
- Cream together the butter or margarine and 2/3 of the sugar with an electric mixer.
- Stir in the egg, molasses and lemon juice. Add the flour mixture and mix in thoroughly with a wooden spoon to make a soft dough.
- Shape the dough into 1/4 " balls. Roll the balls in the left over sugar and place them on the baking sheets about 2 inches apart.
- Bake for about 12 minutes or until the cookies are firm to the touch. Transfer to a wire rack and let cool before serving.
(You may need to repeat the baking process for the remaining dough.)

BUTTERMILK COOKIE BISCUITS *makes 15*

1 ½ cups all-purpose flour	½ tsp baking soda
pinch of salt	4 tbsp cold butter or margarine
1 tsp baking powder	¼ cup buttermilk

- Preheat oven to 425°F. Grease a baking sheet. Sift the dry ingredients first into a bowl. Rub the butter or margarine in until the dough becomes crumbly.
- Gradually pour in the buttermilk, stirring with a fork until the mixture forms a soft dough. Roll dough out to about ½ inch thick. Stamp out 2 inch cookies with a cookie cutter. Place onto baking sheet and bake for 12-15 minutes until golden. Serve warm or at room temperature. (You may need to repeat the baking process for the remaining dough.)

RECIPES - Baked Goods (For Oven Baking Feature)

ALMOND CINNAMON COOKIE BALLS *makes 15*

1 ½ cups ground almonds	2 egg whites
1/3 cup granulated sugar	oil for greasing
1 tablespoon ground cinnamon	confectioners' sugar for coating

- Preheat the oven to 350°F. Grease a baking sheet. (Make sure the baking sheet is the right size to fit into the oven.)
 - Mix together the ground almonds, sugar and cinnamon. Beat the egg whites until they begin to stiffen and fold enough into the almond mixture to make a fairly firm dough. Wet hands with cold water and roll small spoonfuls of the dough into round balls. Place onto baking sheet.
 - Bake for 15 minutes making sure that they remain soft on the inside. Too much baking time will result in hard and tough cookies. Remove the cookie balls from the baking sheet and set aside to cool.
 - Sift the confectioners' sugar or powder sugar onto a plate. Roll the cookie balls into the sugar, shaking off any excess.
(You may need to repeat the baking process for the remaining dough.)
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BACON BREAD TWISTS *makes 12*

4 cups all-purpose flour	1 2/3 cups hot water
1 envelope active dry yeast	12 bacon strips
pinch salt	1 egg, well beaten

- Mix the flour, yeast and salt in a bowl and blend together. Add a little water to the mixture and mix with a knife. Add the remaining water and use hands to pull the mixture together to make a sticky dough.
 - Turn the dough into a slightly floured surface and knead for 5 minutes until the dough is smooth and elastic.
 - Divide the dough into 12 even sections and roll into sausage shapes. Lightly grease a baking sheet. (Make sure the baking sheet is the right size to fit into the oven.) Wind each bacon strip around each "sausage" dough. Brush the dough with beaten egg and arrange them onto baking sheet.
 - Preheat the oven to 400°F. Set the aside for about 30 minutes until the dough has risen to twice its size. Bake for 20-25 minutes until cooked and gold brown.
 - (You may need to repeat the baking process for the remaining dough.)
-

DILL AND POTATO BISCUIT CAKES *makes 10*

2 cups self-rising flour	1 cup freshly made mashed potatoes
3 tbsp butter	2-3 tbsp milk
pinch salt	1 tablespoon finely chopped fresh dill

- Preheat oven to 450°F. Sift flour into a bowl and add the butter, salt and dill. Mix in the mashed potatoes and enough milk to make a soft dough.
- Roll out the dough until fairly thin. Cut into neat rounds. Place cakes onto greased baking sheet. (Make sure the baking sheet is the right size to fit into the oven.)
- Bake for 20-25 minutes until golden brown. Serve warm.
- (You may need to repeat the baking process for the remaining dough.)

RECIPES - Baked Goods (For Oven Baking Feature)

ITSY BITSY CHEESIE PUFFS makes 45

1 cup all-purpose flour	½ cup chopped butter
pinch of salt	4 eggs
1 tsp dry mustard	1 tbsp finely chopped chives
pinch of cayenne pepper	3 oz. gruyère or swiss cheese, finely diced
1 cup water	

- Preheat the oven to 400°F. Lightly grease a baking sheet. (Make sure the baking sheet is the right size to fit into the oven.) Sift together the flour, salt, dry mustard and cayenne pepper.
- In a saucepan, bring water and butter to a boil. Remove from heat and add flour mixture all at once, beating until the dough forms a ball. Return to the heat and beat constantly for 1-2 minutes to dry out. Remove from heat and let cool for 5 minutes.
- Beat three of the eggs into the dough. Beat the fourth egg in a bowl and add a teaspoon at a time to the dough until it is smooth and shiny and drops slowly from the spoon.
- The fourth egg does not need to be used entirely. It can be reserved for later use as a glaze.
- Using two small spoons, drop small mounds of dough 2 inches apart onto the baking sheet. Beat the reserved egg with 1 teaspoon water and brush the tops of the dough balls.
- Bake for 8 minutes, then reduce the oven temperature to 350°F and bake for 7 minutes more, until puffy and golden. Transfer to a wire rack and let cool slightly.

FETA CHEESE & CHIVES BISCUITS makes 9

1 cup self-rising flour	1 tbsp chopped fresh chives
1 cup self-rising whole wheat flour	2/3 cups skim milk, plus extra for glazing
pinch of salt	¼ tsp cayenne pepper
3 oz. feta cheese	

- Preheat the oven to 400°F. Sift the flours and salt into a bowl. Crumble the feta cheese and rub into the dry ingredients. Stir in the chives, then add the milk and mix to a soft dough.
- Turn the dough onto a floured surface and lightly knead until smooth. Roll out into ¼ inch thick and stamp out nine biscuits with a floured cookie cutter.
- Transfer to a greased baking sheet. (Make sure the baking sheet is the right size to fit into the oven.) Brush with skim milk and sprinkle with cayenne pepper. Bake for 15 minutes until golden brown. Serve warm.
- (You may need to repeat the baking process for the remaining dough.)

LIMITED WARRANTY* ONE (1) YEAR
WARRANTY IS VALID WITH A DATED PROOF OF PURCHASE FROM AN
AUTHORIZED RETAILER

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: www.maxi-matic.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 (info@maxi-matic.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.**

IMPORTANTES MEDIDAS DE SEGURIDAD

ADVERTENCIA: Cuando se utilizan aparatos eléctricos, se deben seguir precauciones de seguridad básicas, entre ellas:

1. Lea todas las instrucciones cuidadosamente, antes de usar el aparato.
2. No toque las superficies calientes, use el mango o las agarraderas.
3. Remueva todo material de empaque, antes de usar el aparato
4. Lave todas las partes o accesorios removibles, antes de usar por vez primera.
5. Para protegerse de una descarga eléctrica, no sumerja el cordón, enchufe eléctrico o aparato en agua o ningún otro líquido.
6. Cercana supervisión es necesaria, cuando el aparato sea usado por o cerca de niños
7. Desconecte el aparato cuando no esté en uso y antes de limpiarlo. Permita que se enfríe, para remover las partes o accesorios.
8. Nunca use ningún aparato con el enchufe dañado. Si el cordón de alimentación es dañado este debe ser reemplazado por el fabricante, personal capacitado o su agente de servicio, para evitar riesgos.
9. El uso de accesorios no recomendados por el fabricante, pueden causar daños personales o al aparato.
10. No lo use a la intemperie o en lugares húmedos.
11. No deje que el cordón cuelgue de la orilla de la mesa, mostrador o toque cualquier superficie caliente.
12. No lo ponga sobre o cerca de superficies calientes como estufas y hornos
13. Siempre deberá conectar el cordón eléctrico al aparato y después al toma corriente eléctrica, si aplica.
14. Siempre deberá de apagar el aparato antes de desconectar del toma corriente.
15. Nunca introduzca utensilios de metal en el aparato, podría causar fuego, descarga eléctrica o daños personales
16. Fuego podría ocurrir, si el aparato es cubierto o toca material inflamable como cortinas, alfombras y paredes cuando esté en uso.
17. Extrema precaución deberá tener cuando use depósitos contruidos de otro material que no sean de metal o vidrio, si aplica.
18. No guarde ni ponga ningún material dentro del aparato, únicamente los accesorios recomendados por el fabricante, cuando no esté en uso.
19. No ponga dentro o en la superficie exterior del aparato los siguientes materiales: papel, cartón, plásticos o cualquier otro material similar que sea inflamable.
20. Algunos superficies de mesas y mostradores hechos o recubiertos de laminados de CORIAN, MADERA FINA O FORMICA no están diseñados para soportar calores prolongados generados por ciertos aparatos eléctricos de cocina. SE RECOMIENDA COLOCAR MANOPLAS DE COCINA O MANTELES RESISTENTES AL CALOR BAJO SU APARATO.

GUARDE ESTAS INSTRUCCIONES ESTE PRODUCTO ES PARA USO DOMÉSTICO ÚNICAMENTE

EL USO DE UN CORDÓN CORTO

1. Para reducir el riesgo de daños personales, como un tropezón o enredarse con el cordón eléctrico, un cordón eléctrico corto es suministrado con la unidad.
2. Una extensión eléctrica más larga podrá ser utilizada, siempre y cuando tome extremas precauciones durante su uso.
3. Si una extensión eléctrica más larga va a ser utilizada, tenga muy en cuenta las siguientes recomendaciones:
 - Las especificaciones eléctricas especialmente el (amperaje) del cordón eléctrico a utilizar deberá de ser igual o de más amperaje que el especificado en el aparato a utilizar.
 - La extensión eléctrica deberá de ser colocada de una manera que no cuelgue de la mesa, donde una mascota, los niños o cualquier otra persona lo pueda jalar o tropezar sobre ella, accidentalmente.

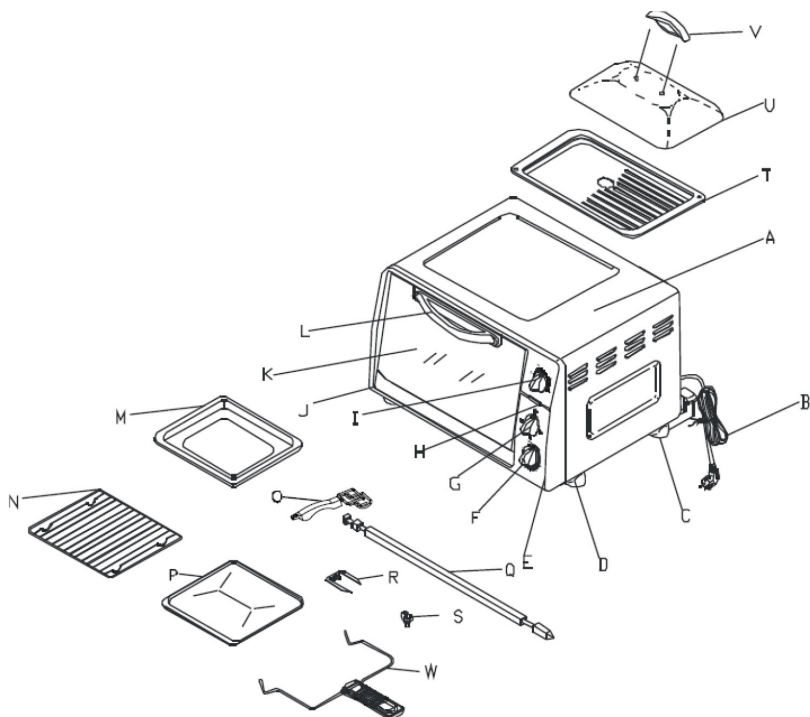
ENCHÚFE POLARIZADO

Si este aparato es suministrado con un cordón eléctrico de **enchufe polarizado** (un lado del enchufe es más ancho que el otro) favor de seguir las siguientes recomendaciones.

Para reducir el riesgo de una descarga eléctrica, este enchufe está diseñado para entrar en el receptáculo eléctrico de una sola manera. Si el enchufe eléctrico no entra completamente, de un giro al mismo y trate de nuevo; si no entra de ninguna manera, póngase en contacto con un electricista para solucionar el problema.

NO TRATE DE MODIFICAR EL ENCHÚFE DE NINGUNA MANERA.

DESCRIPCION DE PARTES



- A. Horno Tostador**
- B. Cable Eléctrico**
- C. Soporte trasero**
- D. Soporte delantero**
- E. Panel de control**
- F. Temporizador de 60 Min.** – Controla el tiempo para cocinar con alarma de campana
- G. Selector de calor** – Dirige la posición del calor en los alimentos, arriba abajo o los dos al mismo tiempo.
- H. Luz de indicador**
- I. Termostato** – controla la temperatura sobre el ciclo de cocinado.
- J. Marco de puerta**
- K. Puerta de cristal**
- L. Agarradera**
- M. Charola asadora** – Perfecto para asar o dorar una gran variedad de carnes.
- N. Parrilla para tostar** – Para tostar o dorar una gran variedad de alimentos, como son panecillos, pan tostado y bollos de pan.

O. Mango Removable

P. Bandeja

ROSTIZADOR:

(Q, R, S) Varilla para rostizar con ganchos

– Para incertar y rostizar pollos y carnes

T. Parrilla y plancha asadora

(U, V) Tapadera exterior – Tapadera profunda para asar y cocinar al vapor en el exterior del horno. Para asar o freir una gran variedad de alimentos mientras cocina en el horn.

W. Soporte para remover y mango removable – Para remover del horno caliente la charola asadora facil y rapidamente.

Nota: Todos los accesorios se pueden lavar en el lavaplatos sin dañarse

COMO USAR

COMO COCINAR

Cocina trozos de carne a la perfección como pollos, pavos, carne de res, cerdo, borrego y también vegetales. Su nuevo horno podrá cocinar hasta 3 y 4 kilos de su alimento favorito. Favor de seguir las instrucciones recomendadas abajo en como cocinar usando su nuevo horno tostador.

OPERACIÓN:

1. Ponga el alimento a cocinar en la charola asadora.
2. Introduzca, en la parte mas baja del horno asegurandose de que los alimentos a cocinar no toquen y esten separados del elemento termico superior 5cm. aproximadamente.
3. Ajuste el control de termostato a la temperatura deceada.
4. Coloque el selector de calor en la posicion (ALL).
5. Seleccione el tiempo a cocinar con el control temporizador maximo 1 hora. Alimentos que neseciten mas de una hora para cocinar, vuelva a seleccionar el tiempo otro vez.
6. Para remover la charola asadora del horno Primero asegurese de que el horno este apagado (OFF) Y desconectado del toma corriente.
7. Use el mango removible, coloquelo entre la parte inferior y orilla superior de la charola asadora (vease la figura 1).
8. Lentamente saque la charola del horno y pongalo en una superficie resistente al calor.
9. Remueva los alimentos ya cocinados y sirva.



PARA ASAR Y DORAR

Antes de usar esta característica del horno, precaliente el horno por 5 minutos en la posición de máxima temperatura 250 F° para mejores resultados. Corte el exceso de grasa y humedad de la carne, siga las instrucciones abajo en como usar su horno.

OPERACIÓN:

1. Con el control termostático seleccione la temperatura al máximo.
2. Use el selector de calor para seleccionar el elemento térmico superior.
3. Precaliente el horno por 15 minutos aproximadamente.
4. Introduzca los alimentos en la parrilla o charola para dorar.
5. Aplique salsas, condimentos y sabores a su gusto, sobre los alimentos.
6. Deslice la parrilla o charola en la parte más alta del horno, asegurándose de que los alimentos a cocinar no toquen y estén separados del elemento térmico superior 5cm. aproximadamente. (puede usar la parte media del horno si usted así lo prefiere).
7. Seleccione el tiempo de cocción. Para alimentos que necesitan más de 60 min. de cocinar, vuelva a poner el tiempo otra vez.
8. Cuando el ciclo de cocinar a terminado, asegurese de apagar y desconectar el horno.
9. Remueva la parrilla o charolla del horno.
10. Coloquelo en una superficie resistente al calor.
11. Remueva los alimentos de la parrilla o charola y sirva.

COMO USAR (cont.)

COMO ROSTIZAR

Cocina alimentos de la manera mas saludable, reduce la cantidad de gordura, grasas y aceites. Es muy recomendable, cuando use el horno rostizador no exceda la capacidad de 6 Lbs. (3 Kg.). sazone los alimentos con su condimento favorito. Para obtener y saborear una excelente comida baja en grasas y muy rico en sabor.

OPERACIÓN:

1. Prepare, unte con su salsa favorita y condimentos, los alimentos a cocinar en el rostizador, es recomendable que si va a rostizar pollos o godorniz se asegure de amarrar las alitas y patas para evitar se golpeen o atoren , mientras este rostizando.
2. Tome la varilla de metal, inserte un gancho y asegurelo apretando el tornillo de mariposa para evitar que el gancho se mueva y con las puntas hacia el interior opuesto a la terminal de la varilla. Para apretar los ganchos simplemente apriete los tornillos de mariposa contra la varilla. Para soltar simplemente afloje los tornillos de mariposa. Asegurese de mantener limpios estas partes despues de cada uso.
3. Introduzca los alimentos en la varilla por la punta y empujelo contra las puntas del primer gancho
4. Tome el segundo gancho introduzca en la varilla
5. Meta el gancho en los alimentos y apriete con el tornillo de mariposa.
6. Tome la varilla ya ensamblado con los alimentos y coloque dentro del horno y asegurese de que la base final acanalada de la varilla este de el lado derecho del horno.
7. Introduzca la punta de la varilla en el orificio dentado del lado izquierdo del horno y deje descansar el lado derecho de la varilla en la oreja de metal del horno.
8. Seleccione la maxima temperatura del horno (MAX.)
9. Coloque el control de calor en la posición (ALL)
10. Seleccione el tiempo a cocinar con el control temporizador
11. Cuando el ciclo de cocinar haya terminado asegurese de que el horno este apagado y desconectado del toma corriente.
12. Saque la varilla ,con los alimentos ya cocinados usando el soporte rostizador y deslizando debajo de la varilla rostizadora, levante y saque del orificio dentado y de la oreja de metal y ponga los alimentos en una tabla de cortar
13. Afloje y remueva el gancho de la punta de la varilla primeramente, deslice los alimentos de la varilla.
14. Remueva los alimentos completamente de la varilla rostizadora y sirva.

COMO USAR (cont.)

COCINANDO EN SU HORNO

Cocinando en su nuevo horno tostador MAXI-MATIC Podra cocinar usted una amplia gama de alimentos como panecillos, galletas, empaderados, pasteles y mucho mas. Ademas cualquier tipo de moldes para panecillos podran ser usados dentro del horno, segun sus necesidades. Cualquiera de estos moldes con medidas menos de 12" x 8"1/2 pueden ser husados en el horno y colocarlos encima de la parrilla para mejor estabilidad.

No es recomendable usar contenedores de plastico o vidrio dentro del horno

OPERACIÓN:

1. Precaliente el horno tostador como sugiere la receta de cocina.
2. Introduzca la parrilla para tostar / asar.
3. Coloque los alimentos a cocinar sobre la parrilla.
4. Seleccione con el control de calor a la posicion (UP).
5. Seleccione el tiempo a cocinar (temporizador).
6. Cuando el tiempo de cocinar a terminado, apague y desconecte el horno.
7. Remueva los alimentos del horno y sirva.

Siempre deberá seguir las instrucciones que vienen en el paquete y receta de cocina.

COMO USAR SU PARRILLA Y PLANCHA PARA ASAR

La parrilla y plancha para asar, localizada en la parte superior del horno es muy conveniente y una manera exelente para cocinar una amplia variedad de platillos sin tener que usar muchas ollas y sartenes. Tambien es una manera muy practica de cocinar pequeños platillos de entremes mientras usa el interior del horno para cocinar su platillo principal. Alimentos pueden ser mantenidos calientes hasta por 30 min. mientras el horno esta encendido y en uso , esto es ideal para cocinar huevos con jamon, tortas hamburguesas, perros calientes, bistec, pescado pechuga de pollo y empaderados de queso.

CUIDADO: Nunca use la parrilla y plancha superior, debajo de un gabinete, esto podría causar un incendio, esto tambien podría salpicar de aceites y grasas los gabinetes, No olvide de remover cualquier cosa que este serca del horno que no quiera usted que se salpique de aceite, como las cortinas, manteles y otras cosas que estén alrededor del horno.

OPERACIÓN:

1. Asegurese de que cuando use la parrilla y plancha para asar tambien este el horno en funcionamiento y esté cocinando dentro al mismo tiempo. Nunca encienda el horno sin nada dentro.
2. Mientras use el horno deje que la parrilla y la palncha asadora se calienten por 5 min. aproximadamente antes de cocinar en el.
3. La tapadera de la parrilla y plancha asadora puede ser usado para cocinar más rapidamente y tambien para evitar salpicaduras.
4. Cuando los alimentos estén ya cocinados remueva cuidadosamente y sirva.
5. El horno podra estar encendido para terminar de cocinar los alimentos dentro.
6. Siempre deberá esperar hasta que el horno este apagado (OFF) y esté completamente frío antes de remover la parrilla y plancha asadora para lavarse.

COMO USAR (cont.)

COMO MANTENER LOS ALIMENTOS CALIENTES

Existen dos maneras de mantener los alimentos calientes en el horno, mientras termina otros platillos que requieran mucho tiempo para cocinar. Primero usando el interior del horno para mantener los alimentos calientes hasta por 30 min y segundo, usando la parte de arriba del horno, mientras este cocinando dentro del horno al mismo tiempo.

OPERACIÓN:

CUANDO COCINE DENTRO DEL HORNO –

1. Espere hasta que, el ciclo de cocinar haya terminado.
2. Coloque el control de temperatura al nivel mas bajo.
3. El horno se mantendra caliente y los alimentos tambien por aprox. 30 minutos

NOTA: Los alimentos se resecaran, si los deja por periodos largos de tiempo.

CUANDO COCINE EN LA PARTE EXTERIOR DEL HORNO –

1. Mientras el horno este cocinando y otros platillos necesiten de estar calientes.
2. Simplemente coloque la parrilla y bandeja vaporera sobre la charola para asar.
3. No adquiera agua.
4. Ponga los alimentos en la parrilla y cubralo con la tapadera.
5. Los alimentos se podran mantener calientes de 30 a 45 minutos.

NOTA: Los alimentos se resecarán, si los deja por periodos largos de tiempo.

COCINANDO CON CONVECCION

Usando el Ventilador de Convección ayudare a mejor distribuir el calor dentro del horno; esto resultara en cocción más rápida. Es ideal para rostizar y dorar ciertos alimentos.

1. Gire la perilla del Selector de Calor (G) para CONVECTION TOAST (Tostar con Convección) o para CONVECTION BAKE (Cocción con Convección)
2. El ventilador de convección dentro del horno empezara a girar.
3. Ajuste el Termostato (I) a la temperatura deseada.
4. Ajuste el Temporizador (F) al tiempo de cocción deseado.
5. Coloque los alimentos sobre la Parrilla para Tostar o la Charola Asadora y luego meta al horno.

MANTENIMIENTO Y LIMPIEZA

SIEMPRE ASEGURESE DE QUE EL HORNO ESTE FRÍO Y DESCONECTADO DEL TOMA CORRIENTE ANTES DE LIMPIAR.

Su nuevo horno, tiene una característica única. Tiene una capa de material antiadherente en el interior del horno, que se limpia automáticamente y continuamente por sí solo mientras lo está usando. Cualquier salpicadura de alimento en las paredes del horno se oxidarán por el calor generado dentro del horno mientras esté en uso. Si lo prefiere, usted puede también usar un trapo o esponja con un poco de detergente para limpiar los residuos que hayan quedado. No use limpiadores abrasivos como, estropajos de metal, espátulas o ningún tipo de utensilios de metal, podrían causarse severo daño permanente a la superficie antiadherente en el interior del horno.

Lave todos los otros accesorios en agua caliente con jabón o en el lava vajillas. Limpie la puerta de cristal del horno con una esponja o trapo húmedo seque con un trapo seco o papel absorbente. También limpie el exterior del horno con una esponja o trapo húmedo y después seque. No use limpiadores abrasivos como, estropajos de metal, espátulas o ningún tipo de utensilios de metal. Podrían causar severo daño permanente a la superficie antiadherente en el interior del horno.

No use ningún tipo de limpiadores abrasivos como, estropajos de metal espátulas para limpiar podría resultar con daños a la parrilla y plancha para asar. Seque todas las partes incluyendo el horno antes de conectarlo al toma corriente y volverlo a utilizar.

GARANTÍA LIMITADA * UN (1) AÑO
GARANTIA ES VALIDA CON UNA PRUEBA DE COMPRA FECHADA

1. Se garantiza, al comprador original, de estar libres de defectos de fabricación en condiciones de uso normales y las condiciones para un (1) año, cordones excluidos. Esta garantía se aplica sólo al comprador original de este producto.
2. Si necesita cambiar la unidad, devuélvala en su caja original, con el recibo de compra, a la tienda donde lo compró. Si usted está más allá del plazo concedido para el retorno por la política de la tienda, por favor consulte la garantía incluida.
3. Si utiliza el aparato para uso doméstico y de acuerdo con las instrucciones, debería ofrecerle años de servicio satisfactorio.
4. Durante el período de garantía de un año, un producto con un defecto será reparado o reemplazado por un modelo nuevo o reacondicionado (a nuestro criterio) cuando el producto sea devuelto a nuestro Centro de Servicio. (Consulte la sección "Devoluciones" a continuación).
5. El producto reparado o reemplazado estará garantizado por el saldo restante del período de garantía de un año y un plazo adicional de un mes.
6. **Esta garantía limitada cubre los aparatos comprados y usados en los 50 estados contiguos y el Distrito de Columbia, y no cubre:**
 - Los daños causados por el uso excesivo, negligencia, uso y desgaste normal, uso comercial, montaje o instalación incorrecta del producto.
 - Los daños causados durante el envío.
 - Los daños causados por la sustitución o reposición de fusibles o disyuntores.
 - Defectos que no sean defectos de fabricación.
 - Rotura causada por mal uso, abuso, accidente, alteración, falta de cuidado y mantenimiento, o incorrecta de corriente o voltaje.
 - Pérdida o falta alguna pieza del producto. Las piezas se deben comprar por separado.
 - Daños de piezas que no sean eléctricos; por ejemplo: agrietado o roto de plástico o de vidrio.
 - Daños por servicio o reparación por personal no autorizado.
 - Las garantías extendidas compradas a través de una empresa independiente o revendedor.
 - Remordimiento del consumidor no es una razón aceptable para devolver un producto a nuestro Centro de Servicio.

*** Un año de garantía limitada válida solamente en los 50 estados contiguos y el Distrito de Columbia, excluyendo Puerto Rico y las Islas Vírgenes.**

Esta garantía es válida sólo si el producto es comprado y operado en los EE.UU., el uso del producto que se encuentra en violación de las instrucciones escritas proporcionadas con la unidad anulará esta garantía.

Para la garantía internacional, por favor póngase en contacto con el distribuidor local.

** Cualquier instrucción o política incluida en este manual puede estar sujeta a cambios en cualquier momento.

MAXI-MATIC, EE.UU.

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

Departamento de Atención al Cliente: (626) 912-9877 Ext: 120/107/105

Lunes a viernes 8:30am-5pm PST

Sitio web: www.maxi-matic.com

INSTRUCCIONES DE DEVOLUCIÓN

DEVOLUCIONES:

- A. Cualquier devolución de mercancía defectuosa al fabricante deben ser procesados apropiadamente contactando primero al servicio al cliente (información de contacto se muestra a continuación) para obtener un # RA (Número de autorización de devolución). No se aceptará ninguna devolución de mercancía sin un # RA aplicable.
- B. INSTRUCCIONES IMPORTANTES DE RETORNO. Su garantía depende que usted siga estas instrucciones si va a devolver la unidad a Maxi-Matic EE.UU.:
1. Empaque cuidadosamente el producto en su caja original o en otra caja adecuada para evitar daños durante el envío.
 2. Antes del envío de la devolución unidad, asegúrese de adjuntar:
 - a) Su nombre, dirección completa con código postal, número de teléfono durante el día, y #RA
 - b) Un recibo de compra fechado o COMPROBANTE DE COMPRA,
 - c) El número de modelo de la unidad y el problema que tiene (Encierre en un sobre y pegue directamente a la unidad antes de sellar la caja) y
 - d) Todas las piezas o accesorios relacionados con el problema.
 3. Maxi-Matic EE.UU. recomienda enviar el paquete de servicio terrestre de UPS para fines de seguimiento. No podemos asumir la responsabilidad por productos perdidos o dañados devueltos a nosotros durante el transporte entrante. Para su protección, siempre cuidadosamente empaquetar el producto para su envío y asegurarlo con la compañía. Envíos C.O.D no puede ser aceptado.
 4. **Todos los gastos de envío de devolución debe ser pagado por usted.**
 5. Una vez que su devolución ha sido recibida por nuestro almacén, Maxi-Matic EE.UU. se compromete a reparar o sustituir el producto si presenta defectos de materiales o mano de obra, sujeto a las condiciones del apartado B.
 6. **Maxi-Matic pagará los gastos de envío para enviar el producto reparado o reemplazado de nuevo a usted.**



Elite Customer Service Center

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

Phone: 800-365-6133 ext. 120/107/105

Website: www.maxi-matic.com
Visit our website for Live Chat Support
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Actual product may vary from the images/illustrations in this manual due to continual product improvement.

MODEL: ERO-2008SZ