

Americana[®] COLLECTION

4 SLICE CAPACITY RETRO TOASTER OVEN

MODEL: ETO1200BL/ETO1200B

INSTRUCTION MANUAL

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



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

TABLE OF CONTENTS

IMPORTANT SAFEGUARDS	2
SHORT CORD PURPOSE	4
POLARIZED PLUG	4
PARTS IDENTIFICATION	5
HOW TO USE CONTROL PANEL	5
BEFORE FIRST USE	6
HOW TO USE	6
BROILING IN YOUR OVEN	7
BAKING IN YOUR OVEN	7
TOASTING IN YOUR OVEN	8
KEEPING WARM	9
CLEANING AND MAINTENANCE	9
TOASTER OVEN RECIPES	10
WARRANTY POLICY	17
RETURN INSTRUCTIONS	18

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. To disconnect, grasp plug and remove from outlet. Do not pull by the cord.
12. Do not use oven for other than intended use.
13. Oversized foods or utensils must not be inserted in this appliance, as they may create a fire or risk of electric shock.
14. 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.
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. 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.
22. When operating the oven, keep at least four inches of space on all sides of the oven to allow for adequate air circulation.

IMPORTANT SAFEGUARDS (cont.)

- 23. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- 24. Never leave the appliance unattended while broiling or toasting.
- 25. Always wear protective, insulated oven gloves when inserting or removing items from the hot oven.
- 26. To turn off the appliance, please turn the timer to "OFF" position.
- 27. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
- 28. Do not cover crumb tray or any part of the oven with metal foil. This may cause the oven to overheat.
- 29. The bread or other food may burn, therefore do not use the toaster near or below combustible material, such as curtains, draperies, walls, and the likes. Do not store any item on top of the appliance when in operation.
- 30. Be sure that nothing touches the top or bottom elements of the oven.
- 31. This appliance has a tempered safety glass door. The glass is stronger than ordinary glass and more resistant to breakage. Tempered glass can still break around edges. Avoid scratching door surface or edges.

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

SHORT CORD PURPOSE

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

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

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

POLARIZED PLUG

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

To reduce the risk of electrical shock, this plug is intended to fit into a polarized outlet only one way. If you are unable to fit the plug into the electrical outlet, try reversing the plug.

If the plug still does not fit, contact a qualified electrician. Never use the plug with an extension cord unless the plug can be fully inserted into the extension cord. Do not alter the plug of the product or any extension cord being used with this product. Do not attempt to defeat the safety purpose of the polarized plug.

PARTS IDENTIFICATION



1. Bake Tray
2. Wire Rack
3. Heating Elements
4. Slide-out Crumb Tray
5. Glass Door
6. Door Handle
7. Power Indicator Light
8. Temperature Control Knob
9. Timer Control Knob
10. Tray Removal 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 and recycle appropriately.
3. Make sure there is enough ventilation around the oven.
4. Make sure that the oven is unplugged and the Timer Control Knob is in the "0" position.
5. Wash the accessories in hot, soapy water.
6. 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.
7. After re-assembling your oven, we recommend that you run the oven at the highest temperature (480°F) 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

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

- **Temperature Control Knob:** Choose the desired temperature from 200°F to 480°F.
- **Timer Control Knob:** 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.
- **Power Indicator Light:** Illuminated whenever the oven is turned on.
- **Wire Grill Rack:** For toasting, baking and general cooking for casserole dishes and standard pans.
- **Bake Tray:** For use in broiling and baking.
- **Tray Removal Handle:** Allows you to pick up the wire rack, bake tray when they are hot and remove from the oven.



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.

BROILING IN YOUR OVEN

For best results, we recommend that you preheat the oven for 10-minutes on 450°F.

OPERATION:

- Set Temperature Control Knob to 450°F.
- Preheat the oven.
- Place the Wire Grill Rack into the oven in one of the higher oven slots.
- Place the Crumb Tray in a slot beneath the Wire Rack. TIP: Wrap in foil for easy clean-up.
- Place the food onto the Wire Grill Rack.
- Food should be placed as close as possible to the Top Heating Elements without touching it.
- Adjust the Temperature Control Knob to the appropriate temperature.
- Turn the Timer Control Knob to desired time.
- It is advisable to leave the door slightly ajar to ventilate any smoking caused by the food.
- Turn food over midway through the prescribed cooking time.
- At the end of the cooking time, a bell will ring indicating that the timer has expired. Make sure that the Timer Control Knob is in the 0 position.
- When broiling is complete, open door fully, and remove food items carefully.

BROILING GUIDE:

Cooking results may vary. Adjust these times to your individual requirements.

Use of a meat thermostat is recommended.

MEAT	OVEN TEMP. (°F)	TIME PER LB. (MIN)
Rib Eye Steak	400	25 - 30
T-Bone Steak	400	25 - 30
Hamburger Patty	400	25 - 28
Pork Chops	400	40 - 45
Lamb Chops	400	30 - 40
Chicken Legs	400	30 - 35
Fish Filets	350	20 - 25
Salmon Steaks	350	20 - 25

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

BAKING IN YOUR OVEN

Bake your favorite cookies, cakes, pies, brownies, etc. 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.

NOTE: When using a single Wire Rack, position the Wire Rack in the lowest support guide.

BAKING IN YOUR OVEN (cont.)

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.

OPERATION:

- Set the Temperature Control Knob to desired temperature.
- Place food to be baked on the Wire Grill Rack or the Bake Tray.
- Ensure Crumb Tray is positioned at bottom of oven below the heating rods.
- Turn the Timer Control Knob to desired time.
- At the end of the cooking time, a bell will ring indicating that the timer has expired. Make sure that the Timer Control Knob is in the 0 position.
- When baking is complete, open door fully, and remove Wire Grill Rack or the Bake Tray carefully.
- Use the Tray Removal Handle to remove if desired.

TOASTING IN YOUR OVEN

Large capacity oven allows for toasting 4 slices of bread, muffins, frozen waffles or frozen pancakes. When toasting only 1 or 2 items, place food on the Wire Grill Rack in the center of the oven.

OPERATION:

- Set the Temperature Control Knob to desired temperature.
- Place food to be toasted on the Wire Grill Rack.
- Ensure Crumb Tray is positioned at bottom of oven below the heating rods.
- Turn the Timer Control Knob to desired darkness. (2min - Light | 4min - Med | 6min - Dark).
- Bell will ring to signal the end of the toast cycle.
- When toasting is complete, open door fully, and remove food items carefully.



WARNING:

Cooked food and metal rack can be very hot, handle with care. Do not leave countertop oven unattended.



NOTE:

Wire Grill Rack should be positioned in the middle of the oven with the indentations pointing down.

KEEPING 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:

- Set the Temperature Control Knob to 200°F.
- Turn the Timer Control Knob to desired time.
- Place food to be kept warm onto the Wire Grill Rack or the Bake Tray.
- Bell will ring to signal the end of the KEEP WARM cycle.
- When warming is complete, open door fully, and remove Wire Grill Rack or the Bake Tray carefully.
- Use the Tray Removal Handle to remove if desired.



CAUTION:

When using the Wire Grill Rack and pulling it out of the oven, always support the rack. Do not release until you are sure the rack is securely supported.

CLEANING & MAINTENANCE

1. Turn off and unplug the oven.
2. Always allow the oven to cool completely before cleaning.
3. Disassemble all parts.
4. 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 oven coating. Use a soft cloth, sponge or rubber spatula to remove any stuck-on food or residue from the interior walls.
5. Wipe the doors and exterior with a soft, damp cloth and wiped dry with a paper or cloth towel.
6. All accessories should be washed in hot, soapy water, or they can be cleaned in a dishwasher.
7. Ensure all parts are dried thoroughly before reassembling and using this appliance.

TOASTER OVEN RECIPES

CHERRY-GLAZED PORK ROAST (Can substitute with Beef Roasts)

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

1. 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.
2. Sprinkle roast with salt and pepper. Place roast into the oven.
3. Set Timer for 45min. – 1 hour.
4. Set heat selection according to Broil.
5. After every 15 minutes of broiling, occasionally brush on the Cherry Mixture.
6. When cooking cycle is complete, turn oven off, remove roast carefully and serve hot.

ROYAL PORK ROAST

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

1. Cut 8 deep slits in the top of roast, insert garlic into slits.
2. Mix mustard, vinegar, thyme, and sage in a bowl. Brush on the mixture onto the roast entirely.
3. Place roast into the oven.
4. Set Timer for 1 hour and begin cooking.
5. Set heat selection according to Broil.
6. 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 the ¼ cup of broth for later use.)
7. 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.
8. Serve sauce over thin slices of the pork roast.

CAJUN PORK ROAST (Can substitute with Beef Roasts)

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

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

SWEET CHILE CHUTNEY ROAST BEEF

2 ½ lb. Boneless Rib of beef.

Glaze: 3 tbsp. honey

Chutney: 1 large thinly sliced apples
2 tomatoes, chopped
2 tbsp. brown sugar

½ cup red wine

½ cup water

1 tbsp. dried chilies

Pinch of cayenne pepper

1. Place ingredients for Chutney into saucepan. Bring to a boil and simmer for 10 minutes until nice and thick.
2. Place roast beef into oven.
3. Set heat selection according to Broil.
4. Cook for ½ hour – 45 minutes.
5. Brush Honey onto roast. Let broil for another 10 minutes and brush some of Chutney mixture onto roast.
6. Serve with remaining Chutney mixture.

JAMAICAN CHICKEN

½ cup Water

5-6 thin slices fresh ginger

2 dried chili peppers, crumbled

½ onion chopped.

¼ cup white-wine vinegar

1 tbsp. pepper sauce

1 tsp. dried thyme

½ tsp. ground allspice

½ tsp. ground black pepper

1 whole chicken (4 lbs.)

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

STICKY ROASTED CHICKEN

4 tsp. salt

2 tsp. paprika

1 tsp. cayenne pepper

1 tsp. onion powder

1 tsp. thyme

1 tsp. white pepper

½ tsp. garlic powder

½ tsp. black pepper

1 large whole chicken (4 lbs.)

1 cup chopped onion

1. Combine all the spices in a bowl. Remove giblets from chicken. Truss chicken or tie drumsticks in place. Rub spice mixture into chicken both inside and out. Place in refrigerator overnight.
2. When ready to roast, stuff cavity of chicken with onions. Place chicken into the oven Set heat selection according to Broil.
3. Cook for 1-1½ hours.
4. Once Timer is done, let chicken sit for 5-10 minutes. Remove chicken when it has cooled down. Carve and serve.

BALSAMIC CHICKEN

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| 1/3 cup olive oil | 1 whole chicken (4 lbs.) |
| 1/3 cup balsamic vinegar | 1 green bell pepper, sliced |
| 1 tbsp. dried rosemary | 1 red bell pepper, sliced. |
| 1/2 tsp. red pepper flakes | 1 small red onion, quartered |
| 1 clove garlic, minced | 3 carrots cut into 1" pieces |
| | 1 small eggplant cut into 1" pieces |

1. In small bowl, combine olive oil, balsamic vinegar, rosemary, red pepper flakes and garlic.
2. Truss chicken or tie drumsticks together. Marinate chicken in mixture for a half hour.
3. Reserve the mixture.
4. Place chicken into oven.
5. Set heat selection according to Broil.
6. Broil for 1-1½ hour.
7. 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.
8. Serve together hot with chicken.

SPICY CUBAN ROTISSERIE CHICKEN

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

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

APPLE CIDER GLAZED HAM

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

1. 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.
 2. Coat Ham in mixture and refrigerate overnight.
 3. When ready to cook, place ham into oven.
 4. Set heat selection according to Broil.
 5. Set Timer to 1 - 1 ½ hour. Occasionally glazing Ham with remaining apple cider mixture.
 6. Serve mixture over slices of Ham.
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HONEY-APRICOT GLAZED HAM

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

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

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

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

APPLE SAUCE COOKIES *Makes 36*

1 lb. cooking apples, peeled, cored
and diced.
3 tbsp water
½ cup sugar
½ cup butter or margarine

1 cup all-purpose flour
½ tsp baking powder
¼ tsp baking soda
Pinch salt
½ tsp ground cinnamon
½ cup chopped walnuts

1. 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.
2. Preheat the oven to 375°F. Grease a baking sheet. (Make sure the baking sheet is the right size to fit into the oven.)
3. 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.
4. Drop small spoonful about the size of jawbreaker onto the prepared baking sheet. Place each about 2 inches apart to avoid sticking.
5. 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.)

BUTTERMILK COOKIE BISCUITS *Makes 15*

1 ½ cups all-purpose flour
Pinch salt
1 tsp baking powder

½ tsp baking soda
4 tbsp cold butter or margarine
¼ cup buttermilk

1. 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.
2. Gradually pour in the buttermilk, stirring with a fork until the mixture forms a soft dough.
3. Roll dough out to about ½ inch thick. Stamp out 2 inch cookies with a cookie cutter.
4. 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.)

ALMOND CINNAMON COOKIE BALLS *Makes 15*

1 ½ cups ground almonds
1/3 cup granulated sugar
1 tablespoon ground cinnamon

2 Egg Whites
Oil for greasing
Confectioners' sugar or powder

1. Preheat the oven to 350°F. Grease a baking sheet. (Make sure the baking sheet is the right size to fit into the oven.)
2. 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.
3. 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.
4. 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.)

GRANNY'S GINGER COOKIES *Makes 60*

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

1. Preheat the oven to 325°F. Grease baking sheet. (Make sure the baking sheet is the right size to fit into the oven.)
2. Sift the flour, baking soda and all the spices into a bowl. Set aside.
3. Cream together the butter or margarine and 2/3 of the sugar with an electric mixer.
4. 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.
5. 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.
6. 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.)

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

1. 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.
2. Turn the dough into a slightly floured surface and knead for 5 minutes until the dough is smooth and elastic.
3. 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.
4. Preheat the oven to 400°F. Set 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 tbsp finely chopped fresh dill
3 tbsp butter	1 cup freshly made mashed potatoes
Pinch salt	2-3 tbsp milk

1. 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.
2. 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.)
3. Bake for 20-25 minutes until golden brown. Serve warm. (You may need to repeat the baking process for the remaining dough.)

ITSY BITSY CHEESIE PUFFS *Makes 45*

1 cup all-purpose flour	½ cup chopped butter
Pinch salt	4 eggs
1 tsp dry mustard	1 tbsp finely chopped chives
Pinch cayenne pepper	3 oz. Gruyère or Swiss cheese, finely diced
1 cup Water	

1. 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.
2. 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.
3. 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.
4. The fourth egg does not need to be used entirely. It can be reserved for later use as a glaze.
5. 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.
6. 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. Serve warm. (You may need to repeat the baking process for the remaining dough.)

FETA CHEESE & CHIVES BISCUITS *Makes 9*

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

1. 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.
2. 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.
3. 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 ONLY VALID WITH A DATED PROOF OF PURCHASE

PLEASE DO NOT RETURN TO STORE OF PURCHASE.

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

1. Your small kitchen appliance is warranted to the original purchaser to be free from any manufacturing defects under normal use and conditions for one (1) year, cord excluded. This Warranty applies only to the original purchaser of this product.
2. Retail stores/merchants selling this product do not have the right to alter, modify, or in any way revise the terms and conditions of the warranty.
3. If you use your appliance for household use and according to instructions, it should give you years of satisfactory service.
4. At its sole discretion, Maxi-Matic USA will either repair or replace the product found to be defective during the warranty period.
5. The repaired or replacement product will be in warranty for the remaining balance of the one-year warranty period and an additional one-month period.
6. Consumer's remorse is not an acceptable reason to return a product to our Service Center.
7. This limited warranty covers appliances purchased and used within the 50 U.S. states plus the District of Columbia and does NOT cover normal wear of parts or:
 - Damages caused by unreasonable use, neglect, normal wear and tear, commercial use, improper assembly or installation of product.
 - Damages caused in shipping.
 - Damages caused by replacement or resetting of house fuses or circuit breakers.
 - Defects other than manufacturing defects.
 - Breakage caused by misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
 - Lost or missing parts of the product. Parts will need to be purchased separately.
 - Damages of parts that are not electrical; i.e. cracked or broken plastic/glass, scratched/dented inner pots.
 - Damage from service or repair by unauthorized personnel.
 - Extended warranties purchased via a separate company or reseller.
 - Acts of nature such as fire, floods, hurricanes, tornadoes, etc.

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

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

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

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

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

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

MAXI-MATIC, USA

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

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

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

Visit: www.maxi-matic.com for Live Chat Support and Contact Us Form

Questions? We're here to help!

Visit: shopelitegourmet.com for support on this product.

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.**



Elite Customer Service Center

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

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

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



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

MODEL: ETO1200BL/ETO1200B