User Manual of Product 1:

Elite Gourmet Easy Electric 7 Egg Capacity Cooker, Poacher, Omelet Maker, Scrambled, Soft, Medium, Hard Boiled with Auto Shut-Off and Buzzer, BPA Free

User Manual of Product 2:

Elite Gourmet EWM013B Electric Nonstick Mini Waffle Maker, Belgian Waffles, Compact Design, Hash Browns, Keto, Snacks, Sandwich, Eggs, Easy to Clean, Black

Elite Gourmet®



EASY EGG COOKER

INSTRUCTION MANUAL & RECIPE GUIDE

MODEL: EGC-007(A~Z)

EASY EGG COOKER

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IMPORTANT SAFEGUARDS

The Elite Brand takes consumer safety very seriously. Products are designed and manufactured with our valued consumers' safety in mind. Additionally, we ask that you exercise a level of caution when using any electrical appliance by following all instructions and important safeguards.

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

1. **READ ALL INSTRUCTIONS CAREFULLY.**
2. Remove all packaging and labels from appliance prior to use.
3. To protect against risk of electrical shock, do not put cords, plugs or the appliance in or near water or any other liquid.
4. Keep appliance away from children when in use.
5. Only use approved ingredients with this product – other food may damage the appliance.
6. Unplug from outlet when not in use, during assembly, during disassembly and before cleaning.
7. Avoid contact with heating parts.
8. Do not operate this appliance with a damaged cord, damaged plug, after the appliance malfunctions, is dropped, or damaged in any manner.
9. Make sure the Egg Cooker is off before plugging in.
10. Use only Egg Cooker attachments recommended or sold by Elite Gourmet. Others may result in fire, electric shock, or injury.
11. Do not use outdoors.
12. Do not leave eggs in Egg Cooker after timer has finished for prolonged period.
13. Do not let the cord hang over the edge of a table, edge of a counter, over the sink or touch any hot surfaces.
14. Only use the Egg Cooker on a stable surface.

IMPORTANT SAFEGUARDS (cont.)

15. Do not put your hands or other objects into the Egg Cooker while it is in operation. If food spills on the Heating Plate, make sure the Egg Cooker is turned off and cool before cleaning.
16. Keep hands and utensils away from Heating Plate while cooking eggs to reduce the risk of severe injury or damage to the Egg Cooker.
17. Internal base and contents (water and eggs) of the Egg Cooker are hot when in use. Let cool before handling/or cleaning.
18. Do not place on or near a hot gas burner, hot electric burner or in a heated oven.
19. Use extreme caution when handling the Measuring Cup, as it contains a sharp Pin located on the bottom which may cause injury.
20. When cleaning the body, do not submerse in any liquid. Instead, use a soft, wet cloth to wipe it down.
21. The shell Lid becomes very hot while in use- do not touch while the eggs are cooking. Let it cool before touching.
22. Be certain the Lid is securely in place before engaging appliance.
23. Do not open Lid when Egg Cooker is cooking.
24. Make sure to turn off before removing the cord from the wall or the eggs from the Egg Cooker.
25. Do not put the appliance in the refrigerator.

Do not use expired eggs, expired egg whites, or expired liquid eggs.

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 longer cord.

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

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

POLARIZED PLUG

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

To reduce the risk of electrical shock, this plug is intended to fit into a polarized outlet only one way. If you are unable to fit the plug into the electrical outlet, try reversing the plug. If the plug still does not fit, contact a qualified electrician. Never use the plug with an extension cord unless the plug can be fully inserted into the extension cord. Do not alter the plug of the product or any extension cord being used with this product. Do not attempt to defeat the safety purpose of the polarized plug.

PARTS IDENTIFICATION



1. Lid Handle
2. Steam Vent
3. Lid
4. Measuring Cup
5. Piercing Pin
6. Egg Cooking Rack



7. Heating Plate
8. Egg Cooking Rack Handle
9. Poaching Tray
10. Omelet Tray
11. Body
12. Power Button
13. Indicator Light

BEFORE FIRST USE

AUTO SHUT-OFF TIMER

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

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

1. Wash and rinse all removable parts in hot, soapy water. DO NOT submerge body in any liquids. Base can be wiped clean with a damp cloth. Please refer to the Cleaning Instructions for more information.

2. Place Poaching Tray, Measuring Cup, Omelet Tray, Lid and Egg Cooking Rack next to the unit.

COOKING EGGS

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

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

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

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

DONENESS	# OF EGGS		COOK TIME	
SOFT-BOILED	1-3	4-7	7	11
MEDIUM-BOILED	1-3	4-7	9	13
HARD-BOILED	1-3	4-7	12	17

TIP: If you live at a higher altitude, add up to 25% more water to your Egg Cooker to ensure best results!


HOT STEAM
Elite Gourmet

HOW TO USE YOUR EGG COOKER

SOFT, MEDIUM AND HARD-BOILED EGGS

1. Be sure the Egg Cooker is switched OFF before plugging into power. Remove Lid.
2. Fill the Measuring Cup to the appropriate line with cold water and pour onto Heating Plate. (Fig. 1)

   TIP: For best results, use distilled water - tap water contains minerals that can cause heating plate to discolor.
3. Place the Egg Cooking Rack over the Heating Plate. The side handles should be facing upward. (Fig. 2)

   Optional: If the boiled eggs are erupting during cooking, pierce the larger end of each egg using the Piercing Pin on the bottom of the Measuring Cup. (Fig. 3)
4. Place an egg in each allotted spot on the Egg Cooking Rack.
5. Make sure the holes pierced in the eggs are pointing upwards. Do not let the eggs touch the Heating Plate.



Fig. 1



Fig. 2



Fig. 3

HOW TO USE YOUR EGG COOKER (cont.)

6. Place Lid on top of the unit and push the POWER Button to turn ON. Indicator Light will illuminate. (Fig. 4)
7. When the Egg Cooker alarm sounds, the eggs will be cooked. Actual cooking time depends on number of eggs and desired doneness (See Cooking Time Chart on p. 9). (Fig. 5)
8. When cooking is complete, push the On/Off Button to silence the alarm and turn the Egg Cooker off. (Fig. 6)
9. Remove eggs immediately and rinse under cold water to prevent overcooking and make egg peeling easier.



Fig. 4



Fig. 5



Fig. 6

NOTES AND TIPS

- Refrigerate eggs until ready to use. Always use cold eggs – do not bring them to room temperature before using or the eggs will be slightly overcooked.
- To find out if your eggs are fresh, place them uncooked in a bowl of salted, cool water. If they sink, they are fresh. If they float, they are not.
- The recommended water levels are a guide, and water levels may need to be adjusted to achieve desired consistency.

HOW TO USE YOUR EGG COOKER (cont.)

POACHED EGGS

1. Fill Measuring Cup to the Poached line with cold water and pour onto stainless steel Heating Plate. (Fig. 7)
2. Lightly butter or spray vegetable oil on Poaching Tray.
3. Break one egg for each poaching section.
4. Place Egg Cooking Rack over the Heating Plate.
5. Place Poaching Tray on top of Egg Cooking Rack. (Fig. 8)

> ***CAUTION:*** *Never place Poaching Tray or Omelet Tray directly onto Heating Plate as they will melt and damage the Egg Cooker.*

6. Place Lid on top of the unit and press the POWER Button to turn ON. Indicator Light will illuminate.
7. When the alarm sounds, the eggs will be ready.
8. When cooking is complete, push the On/Off button to silence the alarm and turn the Egg Cooker off. (Fig. 9)

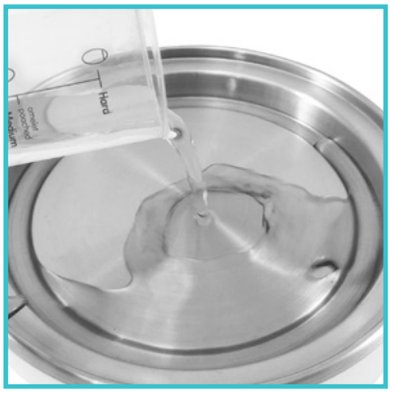


Fig. 7


Fig. 8


Fig. 9

HOW TO USE YOUR EGG COOKER (cont.)

OMELETS

1. Fill Measuring Cup to the Omelet line with cold water and pour onto Heating Plate. (Fig. 10)
2. Lightly butter or spray vegetable oil on Omelet Tray.
3. Break up to 3 eggs into a separate bowl and mix. Add water to desired omelet consistency. If desired, add non-meat ingredients (i.e. chives, mushrooms). Pour beaten mixture into Omelet Tray. (Fig. 11)
4. Place Egg Cooking Rack over the Heating Plate. Place Omelet Tray on top of Egg Cooking Rack. (Fig. 12)

> ***CAUTION:*** Never place Poaching Tray or Omelet Tray directly onto Heating Plate as they will melt and damage the Egg Cooker.

5. Place Lid on top of the unit and press the POWER Button to turn ON. Indicator Light will illuminate.

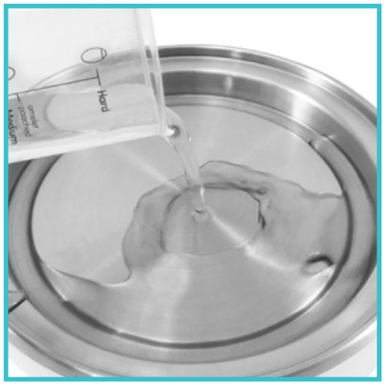


Fig. 10



Fig. 11



Fig. 12

HOW TO USE YOUR EGG COOKER (cont.)

6. When the alarm sounds, the eggs will be ready.
7. For a firmer omelet, leave in the Egg Cooker for a few extra minutes. It is normal for the omelet to puff up during cooking. Once the Lid is removed, the omelet will shrink back down.
8. When cooking is complete, push the On/Off Button to silence the alarm and turn the Egg Cooker off. (Fig. 13)



Fig. 13

CLEANING & MAINTENANCE

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

1. Always unplug your Egg Cooker appliance from the electrical outlet and allow to cool completely before cleaning.
2. Wipe Heating Plate and Main Body with a wet cloth. DO NOT immerse in water.
3. Wash the Accessories and Lid in the sink with warm, soapy water.
4. Place clean Egg Cooking Rack, Omelet and Poaching Trays, and Measuring Cup inside the Egg Cooker body to store.

CLEANING THE HEATING PLATE

The stainless steel heating surface will not rust. After a few uses, there may be discoloration to the surface left behind my minerals in your water. It is NOT rust.

1. Remove any mineral deposits left behind from water by wiping the Plate with a paper towel moistened with one tablespoon of white vinegar.
2. You can also use a “magic-eraser” type scrubber and rub the Heating Plate in a circular motion with warm water.

NOTE: If unit is not cleaned with white vinegar on a regular basis, minerals naturally occurring in water will build up causing discoloration of eggshells. However, this does not affect the taste of the eggs.

YOUR EGG COOKER IS NOT DISHWASHER SAFE

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

TROUBLESHOOTING

1. Power Indicator Light is already **ON** after plugging into power outlet.
   - The Power Button may have been unintentionally pushed to **ON** prior to plugging into power outlet.
   - Push the Power button again to turn the Egg Cooker **OFF**.
2. Why are there brown stains on the Heating Plate?
   - The residue is from usage.
   - Use a paper towel or a dish rag and white vinegar to clean the Heating Plate.

     Apply a few drops of cooking oil (of your choice) to the heating plate with a paper towel before use. Be sure Egg cooker is completely cool before applying oil.
3. Why are the eggs overcooked or undercooked?
   - You may have not used enough water.
   - Be sure to use Measuring Cup for appropriate amount of water. If eggs are overcooked, be sure to remove the eggs promptly when unit beeps.

     If eggs are undercooked, your eggs may be XL or very cold, use additional water and leave eggs in the Egg Cooker for an extra few minutes after unit beeps.

RECIPES

Simple, quick & easy eggs await.

Follow Us!
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for recipes, videos, & inspiration

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



RECIPES

DEVILED EGGS | Makes 20 servings

10 large hard-boiled eggs, cooled just enough to handle*

⅓ cup mayonnaise

1 ¼ teaspoons Dijon mustard

1 ¼teaspoons fresh lemon juice

1 ¼ teaspoons Worcestershire sauce

2 ½ tablespoons capers, drained

½ teaspoon kosher salt

2 pinches freshly ground white or black pepper

1. Peel the cooked eggs and carefully slice in half lengthwise. Place the egg white halves on a clean work surface.
2. Put the yolks into the work bowl of a food processor fitted with the chopping blade; process until no longer grainy, about 45 to 60 seconds.
3. Pulse in the remaining ingredients and process until smooth, about 45 seconds to 1 minute. Taste and adjust seasoning accordingly.
4. You may either carefully scoop the filling into the whites, or for a beautiful presentation, fit a pastry bag with a small star tip. Fill the pastry bag with the egg filling and pipe a large rosette onto each white in place of the yolk. Sprinkle with paprika before serving.



EGG SALAD | Makes about 3 cups

10 hard cooked eggs, completely cooled

1 stalk celery, about 4 inches, cut into 1-inch pieces

½ cup mayonnaise

3 teaspoons Dijon mustard

¼ teaspoon kosher salt

⅛ teaspoon freshly ground white or black pepper

NOTE: The egg salad can be made two ways, either pulsed in a food processor for a creamier version, or diced as traditionally served in sandwiches. Both are delicious – you decide which way you prefer.

1. Remove shells from eggs and discard. Cut eggs into quarters and reserve.
2. Place the celery in the work bowl of a food processor fitted with the metal chopping blade. Pulse to chop, about 5 to 10 times; scrape into the work bowl. Add the quartered eggs to the work bowl; pulse 3 to 4 times to roughly chop.
3. Add mayonnaise, mustard, salt and pepper.
4. Pulse until mayonnaise and mustard are completely mixed in and desired texture is reached, 10 to 20 times.

FOR DICING INSTRUCTIONS:

5. Remove shells from eggs and discard. First halve eggs, and then cut each half into ¼ to ½ inch dice. Reserve in a large mixing bowl.
6. Cut the celery into the same size as the diced eggs, ¼ to ½-inch dice. Put in the bowl with the eggs.



EGGS BENEDICT | Makes 4 servings

4 slices Canadian bacon

4 poached eggs

2 English muffins, split and toasted

½ cup hollandaise sauce

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

EGGS FLORENTINE | Makes 4 servings

4 cups spinach, packed

½ – 1 tablespoon olive oil

4 poached eggs

2 English muffins, split and toasted

½ cup hollandaise sauce

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



HOLLANDAISE SAUCE | Makes about 1 cup

4 egg yolks

1 tablespoon lemon juice

½ cup melted butter, kept warm

½ to ¾ teaspoon kosher salt pinch

ground white pepper

pinch cayenne

water, to thin if necessary

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



HARD BOILED EGG CASSEROLE | Makes 8 servings

10 hard-boiled large eggs, chopped
1-½ cups diced celery
⅔ cup mayonnaise
½ cup chopped pecans or walnuts
2 tablespoons chopped green pepper
1 teaspoon finely chopped onion
½ teaspoon salt
¼ teaspoon pepper
1 cup shredded cheddar cheese
½ cup crushed potato chips

1. In a bowl, combine eggs, celery, mayonnaise, nuts, green pepper, onion, salt and pepper; mix well.
2. Pour into a greased 11x7-in. baking dish. Sprinkle with cheese and potato chips.
3. Bake, uncovered, at 375° for 25 minutes or until heated through.

PESTO-DIJON EGG SALAD SANDWICHES | Makes 4 servings

½ cup mayonnaise
¼ cup finely chopped celery
¼ cup finely chopped red onion
2 tablespoons honey Dijon mustard
4 teaspoons prepared pesto
1 garlic clove, minced
½ teaspoon salt
¼ teaspoon pepper
8 hard-boiled large eggs, chopped
8 slices whole wheat bread, toasted
4 romaine leaves
4 slices tomato

1. Combine the first eight ingredients in a small bowl. Gently stir in eggs.
2. Spread over four toast slices; top with lettuce, tomato and remaining toast.

ENGLISH-MUFFIN EGG PIZZAS | Makes 4 servings

4 English muffins
Olive oil
Tomato slices
2 hard-cooked eggs, sliced
Grated mozzarella
Oregano
Kosher salt

1. Toast 8 English-muffin halves and place on a cookie sheet.
2. Drizzle each with olive oil, then layer on tomato slices, hard-cooked egg slices (½ an egg each), and a little grated mozzarella. Sprinkle with oregano and kosher salt.
3. Broil 5 minutes or until the cheese melts.

SMOKED SALMON & EGG TOAST | Makes 1 serving

1 thick slice country white bread
1 tbsp. cream cheese, softened
1 thin slice smoked salmon (1 ounce)
1 large hard-boiled egg, peeled, sliced
1 tsp. chopped fresh dill
1 tsp. capers, drained

1. Toast bread. Spread with cream cheese.
2. Top bread with smoked salmon and hard-boiled egg. Sprinkle with dill and capers.



MEXICAN STREET CORN DIP | Makes 6 servings

8 hard-boiled eggs, peeled and coarsely chopped
1/4 cup plain Greek yogurt
3 tbsp. regular or light mayonnaise
3 tbsp. lime juice
1 tsp. Tex-Mex seasoning
1/2 tsp. salt
1/4 tsp. pepper
1 cup corn kernels (thawed or lightly cooked)
1 jalapeño pepper, seeded and minced
1/2 cup diced red pepper
2 green onions, thinly sliced
1/4 cup chopped cilantro, divided
1/2 cup queso blanco
1 bag tortilla chips

1. Combine eggs, Greek yogurt, mayonnaise, lime juice, Tex-Mex seasoning, salt and pepper.
2. Stir in corn kernels, jalapeño, red pepper, green onions and 2 tbsp. cilantro. Transfer to serving bowl.
3. Sprinkle queso blanco and remaining cilantro over dip; Serve with tortilla chips.

WILD MUSHROOM FLATBREAD WITH POACHED EGGS

Makes 2 servings

1 tbsp. olive oil
1 white onion, diced
4 cups mixed sliced wild mushrooms (such as cremini, shiitake, oyster)
2 cloves garlic, minced
1 tsp. each chopped fresh thyme and rosemary
½ tsp. each salt and pepper, divided
¼ tsp. hot pepper flakes
2 tbsp. balsamic vinegar
½ tsp. finely grated lemon zest
2 prepared flatbreads
1 tbsp. white vinegar
2 eggs
2 tbsp. chopped fresh chives

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

AVOCADO TOAST & EGG | Makes 1 serving

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

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

OMELET WITH GREENS & CHEESE | Makes 1 serving

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

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



SOFT-BOILED SCOTCH EGGS | Makes 6 servings

6 eggs, soft-boiled and peeled

1 pound sausage meat

1 tablespoon brown mustard

1 tablespoon chopped fresh parsley

½ teaspoon nutmeg

½ cup lard or other cooking fat

1. Combine the sausage, mustard, parsley and nutmeg, mixing together by hand. Divide the sausage mixture into 6 portions; spread each one out into an oval shape.
2. Add an egg to the sausage, then gently form the sausage around the egg as evenly as possible.
3. Warm the cooking fat to 350°F in a skillet, then add an egg or two. When first adding the eggs, gently roll them back and forth to allow the sausage to cook evenly and retain a round shape. Cook until the sausage is cooked through, about 5 minutes per egg.
4. Preheat oven to 170°F. Transfer the cooked egg to a plate lined with a paper towel, then place in the oven to stay warm while finishing the other batches of eggs.

WHOLE GRAIN SALAD WITH SOFT BOILED EGGS & SHALLOT YOGURT | Makes 6 servings

½ cup whole rye berries, farro, or wheat berries

Kosher salt

1 small shallot, finely chopped

¾ cup whole-milk Greek yogurt

2 tablespoons chopped mint

1 lemon, halved

Freshly ground black pepper

6 cups mixed greens (such as arugula, baby mustard, and/or mizuna)

4 Soft-Boiled Eggs, halved

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

OMELET WITH MUSHROOMS & RICOTTA | Makes 3 serving

4 ounces button mushrooms

Kosher salt, freshly ground pepper

4 ounces fresh ricotta or cream cheese (about ½ cup)

¼ ounce Parmesan, finely grated (about ¼ cup)

6 large eggs

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



MORE RECIPE IDEAS

Raw Broccoli Florets | 1 cup

Pour 1.5 oz of water onto Heating Plate. Cook broccoli in Omelette Bowl for 7 minutes until tender.

Asparagus, Halved | 4 stalks

Pour 1.5 oz of water onto Heating Plate. Spread asparagus in Omelette Bowl & cook 7 minutes.

Salmon| 4oz. fillet

Fill Measuring Cup to the top or measure 2.7 oz of water and pour onto Heating Plate. Cook fillet 13 minutes in Omelette Bowl.

MORE RECIPE IDEAS

Raw Shrimp | 1/2 cup

Fill Measuring Cup to Soft Line and pour onto Heating Plate. Cook shrimp side by side in Omelette Bowl for 5 minutes.

Dumplings | 4 medium size

Add 1.75 oz water to Heating Plate. Cook dumplings side by side in Omelette Bowl for 9 minutes.

Frozen Corn | 1/2 cup

Pour 1.5 oz of water onto Heating Plate. Cook corn 8 minutes in Omelette Bowl.

LIMITED WARRANTY* TWO (2) YEAR WARRANTY IS ONLY VALID WITH PROOF OF PURCHASE FROM AN AUTHORIZED DEALER PLEASE DO NOT RETURN TO STORE OF PURCHASE.

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

1. Your small kitchen appliance is warranted to the original purchaser to be free from any manufacturing defects under normal use and conditions for two (2) year, cord excluded. This Warranty applies only to the original purchaser of this product.
2. Retail stores/merchants selling this product do not have the right to alter, modify, or in any way revise the terms and conditions of the warranty.
3. If you use your appliance for household use and according to instructions, it should give you years of satisfactory service.
4. At its sole discretion, Maxi-Matic USA will either repair or replace the product found to be defective during the warranty period.
5. The repaired or replacement product will be in warranty for the remaining balance of the two-year warranty period and an additional one-month period.
6. Consumer's remorse is not an acceptable reason to return a product to our Service Center.
7. This limited warranty covers appliances purchased and used within the 50 U.S. states plus the District of Columbia and does NOT cover normal wear of parts or:

   - Damages caused by unreasonable use, neglect, normal wear and tear, commercial use, improper assembly or installation of product.
   - Damages caused in shipping.
   - Damages caused by replacement or resetting of house fuses or circuit breakers.
   - Defects other than manufacturing defects.
   - Breakage caused by misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
   - Lost or missing parts of the product. Parts will need to be purchased separately.

- Damages of parts that are not electrical; i.e. cracked or broken plastic/glass, scratched/dented inner pots.
- Damage from service or repair by unauthorized personnel.
- Extended warranties purchased via a separate company or reseller.
- Acts of nature such as fire, floods, hurricanes, tornadoes, etc.

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

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

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

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

This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary by state, province, and/or jurisdiction.
******Any instruction or policy included in this manual may be subject to change at any time.

MAXI-MATIC, USA
18401 E. Arenth Ave. City of Industry, CA 91748
Visit: shopelitegourmet.com for Live Chat Support and Contact Us Form

RETURNS

A. Any return of defective merchandise to Maxi-Matic, USA must be processed accordingly by first contacting customer service to obtainan RA # (Return Authorization Number). We will not accept any returns of merchandise without an applicable RA #.

B. IMPORTANT RETURN INSTRUCTIONS. Your Warranty depends on your following these instructions if you are returning the unit to Maxi-Matic, USA:

1. Carefully pack the item in its original carton or other suitable box with sufficient cushioning to avoid damage in shipping.
2. Before packing your unit for return, be sure to enclose:
    a. Your name, full address with zip code, daytime telephone number, and RA#,
    b. A sales receipt or PROOF OF PURCHASE from an authorized dealer,
    c. The model number of the unit and the problem you are having (Enclose in an envelope and tape directly to the unit before the box is sealed,) and
    d. Any parts or accessories related to the problem.

3. Maxi-Matic, USA recommends that you ship the package via UPS ground service for tracking purposes. We cannot assume responsibility for lost or damaged products returned to us during incoming shipment. For your protection, always carefully package the product for shipment and insure it with the carrier. C.O.D shipments cannot be accepted.
4. All return shipping charges must be prepaid by you.
5. Once your return has been received by our warehouse, Maxi-Matic, USA will repair or replace the product if it is defective in material or workmanship, subject to the conditions in paragraph B.
6. Maxi-Matic will pay the shipping charges to ship the repaired or replacement product back to you.

NOTES

Elite Gourmet®

Elite Customer Service Center

Mail	Maxi-Matic, USA 18401 E. Arenth Ave City of Industry, CA 91748-1227
Website	**shopelitegourmet.com** Visit our website for Live Chat Support & Contact Us Form Register your product online

Por favor visita **shopelitegourmet.com** para descargar un manual de usuario en español.

We take pride in the fact that Elite Gourmet products are continuously improving. To keep you well informed of these changes and to reduce paper consumption, we've included this QR code for you to scan and easily download the most recent updates to your product to your mobile device. Just access your camera, point at the QR code & your mobile device will do the rest.

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

Elite Gourmet®

MINI WAFFLE MAKER

MODEL: EWM013(A~Z)

INSTRUCTION MANUAL

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



Intertek

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

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IMPORTANT SAFEGUARDS

The Elite Brand takes consumer safety very seriously. Products are designed and manufactured with our valued consumers' safety in mind. Additionally, we ask that you exercise a level of caution when using any electrical appliance by following all instructions and important safeguards.

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. READ ALL INSTRUCTIONS CAREFULLY BEFORE USE.
2. Do not touch hot surfaces. Use handles only.
3. To protect against risk of electric shock, do not immerse or partially immerse the cord, plugs, or the entire unit in water or any other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from wall outlet when not in use and before cleaning. Allow to cool before cleaning or storing this appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The accessible surfaces may be hot when the appliance is operating.
8. Appliances are not intended to be operated by means of an external timer or separate remote-control system.
9. The use of accessories attachments not recommended by the appliance manufacturer may cause fire, electrical shock or injuries.
10. Do not use outdoors. This is for household only.
11. Do not use while standing in damp area.
12. Do not let the electrical cord hang over the edge of the table or counter, or touch hot surfaces.
13. Do not place on or near a hot gas or electric burner or in a heated oven.
14. To disconnect, remove plug from outlet. Never pull on the cord.
15. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
16. Children should be supervised to ensure that they do not play with the appliance.
17. Do not use appliance for other than intended use.
18. Do not use abrasive cleaners or oven cleaners when cleaning this appliance.
19. Do not attempt to repair the unit by yourself. Send any revisions, maintenance, and repair to authorized service personnel.

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 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



BEFORE FIRST USE

- Read all instructions and important safeguards.
- Carefully unpack the Mini Waffle Maker and remove all packaging and materials.
- Clean the baking plates with a damp cloth or sponge.
- Slightly grease the baking plates with a little cooking oil.
  CAUTION: Take care to prevent water from running into the appliance.
  NEVER IMMERSE THE HEATING BODY OF THE WAFFLE MAKER IN WATER OR ANY OTHER LIQUIDS!

HOW TO USE

1. Preheat the Waffle Maker by closing the lid and plugging into a electrical outlet. The indicator light will illuminate, signaling the unit is heating up.
2. Prepare your ingredients while the appliance is preheating.
3. When the proper baking temperature is reached, the indicator light will turn off.
4. Lightly coat the top and bottom waffle grids with melted butter, vegetable oil, or non-stick cooking spray.
5. Pour batter onto the bottom grids of waffle maker. Ladle just enough batter to fill the lower grids so that the peak area of the grid is covered. If necessary, use a spatula to spread the batter to cover the grids.
6. Close lid. Do not force shut. Steam will release from between the waffle iron plates. Please ensure that fingers do not come into contact with the steam.
7. Cover will rise slightly as waffles begin to bake. Do not open cover while steam is escaping. Most waffle recipes bake in approximately 5-6 minutes.
8. When waffles are done, remove with a non-metallic utensil so as not to scratch the non-stick finish.
9. Unplug power cord from wall outlet.

WAFFLE BAKING TIPS:

1. Do not over mix the batter or waffles will be tough. Stir batter only until large lumps of dry ingredients disappear.
2. The optimal amount of batter to produce a full-shaped waffle, without overflowing, will vary with different waffle batters. Pouring batter from a measuring cup will help you gauge how much batter to use each time. Fill bottom grid of waffle maker with enough batter to cover peak areas of the grid about ¾ to 1 cup.
3. For more evenly shaped waffles, spread thick batters to outer edge of grid, using a heat proof rubber spatula or other non-metallic utensil before closing the lid.
4. Cake-based waffles, such as Chocolate Waffles, are more tender than regular waffles and may require more care when removing from waffle maker. Use a heat proof spatula to help lift waffles when removing from the waffle maker.
5. To retain crispness, move baked waffles to a wire cooling rack to prevent steam from building up underneath.
6. When serving several waffles at one time, keep waffles hot and crisp by placing on a rack in a preheated 200°F oven until ready to serve.

NOTE:

-When your waffle maker is heated for the first time, it may emit slight smoke or odor. This is normal and does not affect the safety of your appliance. However, it may affect the flavor of the first set of waffles prepared in your waffle maker, and it is recommended to discard these.

HOW TO USE (cont.)

7. Already cooled waffles can be re-warmed and re-crisped individually by returning to hot waffle maker. Place waffle on grids so grooves match up; close lid and heat for 1 to 2 minutes; watch carefully to prevent burning.
8. Baked waffles freeze well. Cool completely on wire rack. Store in plastic freezer bag or in covered container, separating waffles with wax paper. Reheat frozen waffles in toaster oven, oven, or toaster until hot and crisp.

CLEANING & MAINTENANCE

1. Always unplug waffle maker and allow it to cool before cleaning. There is no need to disassemble the waffle maker for cleaning. Never immerse the waffle maker in water or place in dishwasher.
2. Brush away loose crumbs from the grooves. Wipe grids clean with a paper towel, absorbing any oil or butter that may have accumulated in the grooves of the grid. You can also wipe grids with a damp cloth. Do not use anything abrasive that can scratch or damage the non-stick coating.
3. Wipe the outside of the waffle maker with a damp cloth only. Do not immerse in water or any other liquid. Do not place in the dishwasher.
4. Should any batter become baked onto the grids, pour a little cooking oil onto the hardened batter. Let sit for 5 minutes to soften batter, then wipe off with a paper towel or soft cloth.
5. Do not use metal utensils to remove your waffles; they can damage the non-stick surface.
6. Store in closed position. Use cord wrap on the bottom of unit for cord storage.



CAUTION:
Unplug from electric outlet and allow waffle maker to cool thoroughly before cleaning.

RECIPES

WAFFLE MAKER FRENCH TOAST

4 slices bread, crusts removed
2 eggs
1/3 cup lowfat milk
1 tbsp. maple syrup
1 tsp. powdered sugar
½ tsp. cinnamon

- Mix powdered sugar and cinnamon together and set aside.
- Preheat your waffle maker.
- In a shallow bowl whisk together eggs, milk and syrup.
- When waffle maker is ready, dip a piece of bread in the egg mixture.
- Flip it over and make sure the entire piece is coated.
- Spray your waffle maker and place slice of bread directly on maker.
- Cook each slice on waffle maker until brown and crispy.
- Sprinkle with powdered sugar mixture and serve.

WAFFLE MAKER CINNAMON ROLLS

1 can of cinnamon rolls

- Heat up your waffle maker and grease it with a bit of non-stick spray.
- Separate your rolls then place them into the waffle maker. Close the lid and press down slightly.
- Remove from Waffle maker and place on a warmed plate. Repeat until all rolls are baked.
- Once they are all done, place them on a platter and drizzle the included icing pack over top.

WAFFLE MAKER PIZZA POCKETS

1 can of refrigerated biscuits
pepperoni
mozzarella cheese
marinara sauce for dipping

- Pull the biscuit apart in small pieces. Put pepperoni and mozzarella on the bottom half, place a small piece of biscuit on top.
- Place them in the waffle maker and cook like you would waffles for about 3-5 min.
- Remove them carefully and enjoy.

RECIPES (cont.)

CHOCOLATE WAFFLE BROWNIES

6 oz bittersweet/semisweet chocolate (or 1 cup chocolate chips)
½ cup butter
1 cup sugar
2 large eggs
1 tsp vanilla
2 cups flour
2 tbsp. cocoa powder
1 tsp espresso powder (optional)
¼ tsp. salt

- In a small saucepan, melt the chocolate and butter over medium-low heat; pour into a bowl and set aside to cool.
- Stir in the sugar, eggs, and vanilla.
- Add the flour, cocoa, espresso and salt and stir just until combined; the batter will be thick.
- Preheat your waffle maker and spray it with nonstick spray.
- Spoon the batter into your waffle maker. Close the lid and cook for 3-5 minutes, or until cooked through. Open the lid and let cool slightly before flipping out by inverting the waffle maker (carefully!) onto a flat surface. (The brownies are fragile while they're still hot, be careful as you get them!)
- Makes 6-8 Belgian-style waffles, each breaking into 4 wedges (about 2 dozen total).

CHOCOLATE WAFFLES

1 ½ cups all-purpose flour
1 cup granulated sugar
1 ½ tsp. baking powder
1 tsp. vanilla extract
½ tsp. salt
2 large eggs
½ cup (1 stick) unsalted butter
¾ cup milk
2 ounces unsweetened chocolate, cut into chunks

- Sift together flour, baking powder and salt to blend thoroughly; set aside.
- In large microwave-safe bowl, microwave butter and chocolate on HIGH 1 minute or until butter is melted. Stir chocolate until completely melted.
- Whisk in sugar and vanilla (Be sure mixture is not hot enough to cook eggs when added; cool slightly, if necessary).
- Beat in eggs, 1 at a time.
- Add flour mixture, in 3 parts, alternately with milk, in 2 parts (Batter will thicken as chocolate cools.)
- Pour or spoon batter onto hot, greased waffle maker and bake.
- Serve with sweetened, quartered strawberries and whipped cream. For a special treat, top waffles with ice cream, caramel or fudge sauce, whipped cream and toasted nuts.
- Makes about 3 cups batter
- For Double Chocolate Waffles:
- Stir 1/3 cup mini chocolate morsels into prepared batter; bake as directed.

RECIPES (cont.)

CLASSIC WAFFLES

1 ½ cups all-purpose flour
3 large eggs, separated
½ cup cornstarch
2 tbsp. granulated sugar
2 tbsp. cornmeal (optional)
1 ¾ cups milk
1 tbsp. baking powder
½ tsp. pure vanilla extract
1 tsp. salt
½ cup (1 stick) unsalted butter, melted

- In large bowl, sift or whisk together flour, cornstarch, cornmeal, baking powder and salt to blend thoroughly; set aside.
- In mixer bowl, beat egg whites until soft peaks form.
- Add sugar; continue beating just until stiff peaks form; set aside.
- Whisk together egg yolks, milk and vanilla.
- Using rubber spatula, stir milk mixture into flour mixture, blending just until dry ingredients are moistened. (There should still be small lumps; do not over mix). Stir in melted butter. Fold in beaten egg whites until combined. Pour batter onto hot, greased waffle maker and bake.
- Makes about 5 ½ cups batter

- **Tip:** Cornstarch makes the waffles crisper. If you don't have cornstarch, you could still make great waffles by increasing flour to 2 cups. Bake as directed.

- **Toasted Pecan & Cranberry Waffles:**
  Sprinkle chopped pecans onto bottom grid of hot, greased waffle maker. Pour batter over pecans. Sprinkle dried cranberries over batter. Close waffle maker and bake as directed.

OLD WORLD BELGIAN WAFFLES (YEAST-LEAVENED)

2 ½ cups all-purpose flour
3 large eggs
3 tbsp. granulated sugar
1/3 cup unsalted butter, melted
1 ½ tsp. active dry yeast
1 tbsp. honey (optional)
1 tsp. baking powder
2 tbsp. unsalted butter, melted
¼ tsp. salt

- In large bowl, whisk together flour, sugar, yeast and salt to blend.
- In medium bowl, whisk together milk, eggs, butter and vanilla; add to dry ingredients, mixing until large lumps are moistened.
- Cover; let rise in a warm, draft-free place 1 hour or until light and bubbly (or cover and refrigerate overnight.)
- Stir down batter; pour onto hot, greased waffle maker and bake.
- Makes about 4 ½ cups batter

RECIPES (cont.)

CLASSIC BUTTERMILK WAFFLES

1 ½ cups all-purpose flour
3 large eggs, separated
½ cup cornstarch
3 tbsp. granulated sugar
2 tbsp. cornmeal (optional)
1 ¾ cups buttermilk
1 tbsp. baking powder
½ tsp. pure vanilla extract
¾ tsp. baking soda
½ cup (1 stick) unsalted butter, melted
1 tsp. salt

- In large bowl, sift or whisk together flour, cornstarch, cornmeal, baking powder, baking soda and salt to blend thoroughly; set aside.
- In mixer bowl, beat egg whites until soft peaks form.
- Add sugar; continue beating just until stiff peaks form. Set aside.
- Whisk together egg yolks, buttermilk and vanilla to blend.
- Using rubber spatula, stir buttermilk mixture into flour mixture, blending until dry ingredients are moistened. (There should still be small lumps; do not over mix.)
- Stir in melted butter.
- Fold in beaten egg whites until combined.
- Pour batter onto hot, greased waffle maker and bake.
- Makes about 5 ½ cups batter

- **Tip:** Cornstarch makes the waffles crisper. If you don't have cornstarch, you could still make great waffles by increasing flour to 2 cups. Bake as directed.

- **Buttermilk Blueberry Waffles:**
  Pour batter onto bottom grid of waffle maker; sprinkle batter with fresh (or defrosted frozen) blueberries. Close waffle maker and bake as directed.

WHOLE WHEAT WAFFLES

¾ cup whole wheat flour
1 egg, separated
¼ cup wheat bran
¾ cup skim or nonfat milk
2 tbsp. wheat germ
1 tbsp. honey (optional)
1 tsp. baking powder
2 tbsp. unsalted butter, melted
¼ tsp. salt

- In medium bowl, whisk together whole wheat flour, wheat bran, wheat germ, baking powder and salt to blend thoroughly; set aside.
- In mixer bowl, beat egg white just until stiff peaks form; set aside.
- Whisk together egg yolk, milk and honey.
- Using rubber spatula, stir milk mixture into flour mixture, blending just until dry ingredients are moistened. (There should still be small lumps; do not over mix.)
- Stir in melted butter.
- Fold in beaten egg white until combined.
- Pour batter onto hot, greased waffle maker and bake.
- Makes about 2 cups batter

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

RETURN INSTRUCTIONS

RETURNS:

A. Any return of defective merchandise to the manufacturer must be processed accordingly by first contacting customer service 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.**

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18401 E. Arenth Ave
City of Industry, CA
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It's simple, just access your camera, point at the QR code & your mobile device will do the rest.

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

MODEL: EWM013(A~Z)