

Elite Gourmet

10.5L DIGITAL DUAL ZONE AIR FRYER OVEN

MODEL: EAF1055D

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.
For more Elite products, visit us at shopelitegourmet.com.

Thank You

FOR YOUR PURCHASE!



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TABLE OF CONTENTS

IMPORTANT SAFEGUARDS	2
SHORT CORD PURPOSE	4
POLARIZED PLUG	4
INTRODUCTION	4
PARTS IDENTIFICATION	5
CONTROL PANEL	6
BEFORE FIRST USE	7
HOW TO USE	7
CLEANING AND MAINTENANCE	9
COOKING TIME CHART	10
HINTS AND TIPS	12
TROUBLESHOOTING GUIDE	13
WARRANTY POLICY	14
RETURN INSTRUCTIONS	15

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.
2. UNPLUG FROM OUTLET WHEN NOT IN USE AND BEFORE CLEANING.
3. Allow to cool completely before cleaning or handling, putting on or taking off parts.
4. Do not touch hot surfaces. Use handles or knobs.
5. To protect against electric shock, do not place any part of the Air Fryer Oven in water or other liquids. See instructions for cleaning.
6. This appliance should not be used by or near children or individuals with certain disabilities.
7. Do not operate any appliance with a damaged cord or plug, or after the appliance has malfunctioned or has been dropped or damaged in any way, or is not operating properly. Return the Air Fryer Oven to the store or retailer where purchased for examination or repair or adjustment.
8. The use of accessory attachments not recommended by Elite may cause injury.
9. Do not use outdoors.
10. Do not let cord hang over the edge of the table or countertop, where it could be pulled on inadvertently by children or pets, or touch hot surfaces, which could damage the cord.
11. Do not place Air Fryer Oven on or near a hot gas or electric burner or in a heated oven.
12. Extreme caution should be exercised when using containers constructed of materials other than metal or glass in the oven.
13. To avoid burns, use extreme caution when removing Air Fryer Oven accessories or disposing of hot grease.
14. When not in use, always unplug the unit. Do not store any materials other than manufacturer's recommended oven-proof accessories in this Air Fryer Oven.
15. Do not place any of the following materials in the Air Fryer Oven: paper, cardboard, plastic and similar products.
16. Oversize foods, metal foil packages and utensils must not be inserted in the Air Fryer Oven, as they may involve a risk of fire or electric shock.
17. A fire may occur if the Air Fryer Oven is covered or touching flammable materials such as curtains, draperies or walls, when in operation.
18. Do not store any items on top of the appliance when in operation. Do not operate under wall cabinets.
19. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.

IMPORTANT SAFEGUARDS (cont.)

20. Warning: To avoid possibility of fire, NEVER leave Air Fryer Oven unattended during use.
21. Use recommended temperature settings for all cooking/baking, roasting and Air Frying.
22. Do not operate your appliance in an appliance garage or under a wall cabinet.
23. When storing in an appliance garage, always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
24. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
25. To disconnect, turn off the Air Fryer Oven, then remove plug from wall outlet.

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

SHORT CORD PURPOSE

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.

INTRODUCTION

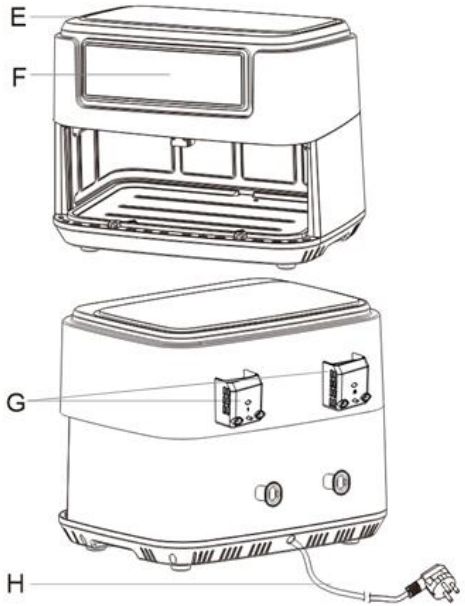
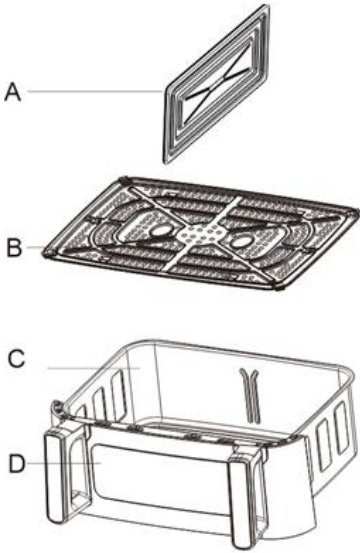
Thank you for purchasing the Elite Gourmet Air Fryer Oven. Your new Air Fryer Oven has a variety of functions to handle a wide array of cooking tasks. With its easy to use Digital Menu and Temperature & Timer Controls, you can air fry, cook or bake your favorite meals and snacks and even dehydrate meats, fruits & vegetables with ease! Best of all you will be cooking healthier without the addition of oil. Not only can you cook foods without the mess of oil but you can cook faster which saves you time and energy. Unlike most conventional deep fryers, the Air Fryer Oven's unique vapor system combined with circulating hot air will automatically make foods crispier and of course healthier without oil. We hope you enjoy your new Elite Gourmet Air Fryer Oven and start cooking healthier today!



NOTE:

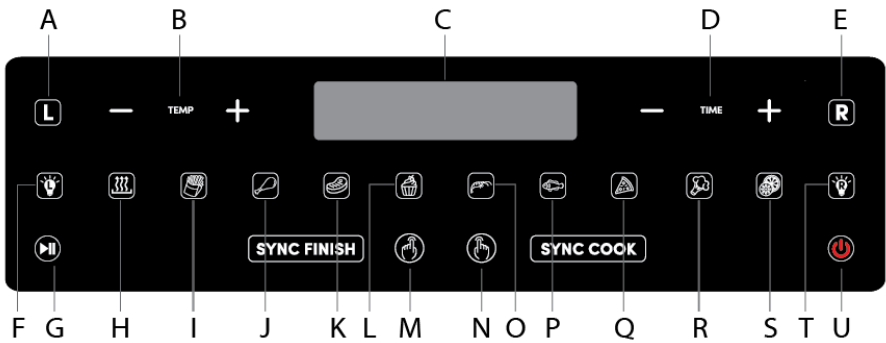
A short power cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a long cord.

PARTS IDENTIFICATION



- A. **Divider**
- B. **Basket Rack**
- C. **Frying Basket**
- D. **Viewing Window**
- E. **Air Inlet**
- F. **Digital Control Panel**
- G. **Air Vents**
- H. **Power Cord**

CONTROL PANEL



- A. Left Zone Button:** Activates its respective zone for programming when pressed.
- B. TEMP +/- Button:** Increase or decrease the cooking temperature.
- C. LED Display:** Display the temperature & cooking time.
- D. TIME +/- Button:** Increase or decrease the cooking time.
- E. Right Zone Button:** Activates its respective zone for programming when pressed.
- F. Left Zone Light Button:** Press to turn the interior light ON/OFF for the Left Zone.
- G. Start/Pause Button:** Press to Start/Pause cooking.
- H. Preheat Button:** Press to turn ON/OFF preheat function. Default 3min/360°F.
- I. Fries Button:** Default 18min/400°F.
- J. Chicken/Drumstick Button:** Default 20min/400°F.
- K. Steak Button:** Default 12min/360°F.
- L. Cake Button:** Default 25min/320°F.
- M. SYNC FINISH Button:** Programs both zones with different cooking times and/or temperatures to finish at the same time.
- N. SYNC COOK Button:** Press to program both zones with the same cooking time and temperature.
- O. Shrimp Button:** Default 8min/360°F.
- P. Fish Button:** Default 10min/360°F.
- Q. Pizza Button.** Default 20min/360°F.
- R. Vegetable Button:** Default 10min/320°F.
- S. Dehydrate Button:** Default 360min/130°F. (Adjustable time: 0.5 hour to 24 hours)
- T. Right Zone Light Button:** Press to turn the interior light ON/OFF for the Right Zone.
- U. Power Button:** Press to turn the air fryer oven ON/OFF.

BEFORE FIRST USE

1. Before using your Air Fryer Oven for the first time, carefully remove all packaging material and recycle appropriately.
2. Remove the parts from the box and wash the accessories with warm, soapy water and a non-abrasive sponge. Dry thoroughly.

IMPORTANT: DO NOT IMMERSE THE MAIN HOUSING IN WATER. Wipe the interior and exterior of appliance clean with a damp cloth.

3. Place the appliance on a dry, flat, horizontal and stable surface (make sure surface is heat-resistant). Place away from walls and other appliances. Leave approximately 4 inches of space from nearby objects.

OBJECTS SHOULD NOT BE STORED ON THE TOP OF THE AIR FRYER OVEN. IF THEY ARE, REMOVE ALL OBJECTS BEFORE YOU TURN ON YOUR AIR FRYER OVEN. THE EXTERIOR GETS VERY HOT WHEN IN USE. KEEP OUT OF REACH OF CHILDREN.

HOW TO USE

1. Prepare the food(s) you plan to air fry.
2. Place the air fryer oven on a dry, flat & stable surface and plug into electrical outlet. The control panel will illuminate in white. Press the Left Zone button to activate left zone so it is ready to have its cooking time and temperature set.
3. Select Preset Cooking Function or press the TEMP +/- button(s) to adjust desired cooking temperature. Then press the TIME +/- button(s) to adjust to the desired cooking time.
4. If two (2) cooking zones are required, press the Right Zone button to activate the right cooking zone.
5. Select Preset Cooking Function or press the TEMP +/- button(s) to adjust desired cooking temperature. Then press the TIME +/- button(s) to adjust to the desired cooking time.

NOTE: You can select different preset menu function for each zone. Preset menu functions are preprogrammed with the ideal time & temperature for cooking certain foods.

6. Lower the air frying rack into the basket. Press down on the rack to ensure it is secure and level. Insert the divider into the basket if you plan to cook different foods at once.
7. Place the food on the air frying rack. If cooking two (2) foods requiring different times and temperatures, place foods on each side of the divider & air frying rack. For optimum cooking, allow for airflow and do not overfill the air frying basket.



NOTE:

- The initial 15 minutes of use may emit a slight odor and minimal smoke. This is normal and harmless and comes from the protective substance applied to the heating elements during manufacturing.

- During cooking, press the Left or Right Light button to turn on the interior light and monitor cooking status of the food.



CAUTION:

- Never fill the baskets with oil. Unlike deep fryers, air fryers require little to no oil to produce a crisp texture. If you choose to use oil, toss foods with just a little in a separate bowl before cooking in the air fryer.

- During cooking, the Air Fryer Oven will be very hot, only use the door handle or oven mitts.

- Never spray the air frying basket, rack or divider with cooking oil from an aerosol spray can, which includes harsh components that may cause chipping/peeling of the nonstick coating. However, you can oil the air frying rack, divider or interior of the air frying basket with a non-aerosol mister.

HOW TO USE (cont.)

8. Slide the air frying basket into the air fryer oven.
9. Press the Start/Pause button to start cooking.
10. You can remove the air frying basket anytime during the cooking process to stir, flip or turn foods. The air fryer oven will automatically pause and resume once the air fryer basket is inserted back into the cooking cavity.
11. When the timer is done, the air fryer oven will beep and turn off automatically. Remove the basket from the unit and check food for doneness (if it needs more time, press TIME +/- button accordingly), then carefully transfer the food to plates or a platter and serve.

SYNC FINISH

By pressing the SYNC FINISH button, you can program two foods with different cooking times and/or temperatures to finish cooking at the same time. The function delays the start of the basket with the shorter cook time so that both baskets finish their cook cycles simultaneously.

1. Prepare the foods you plan to air fry.
2. Place the air fryer oven on a dry, flat stable surface and plug into electrical outlet. Press the Left Zone button to activate the left zone to input desired cooking function/time & temperature.
3. Select a Preset Cooking Function or press the TEMP +/- button(s) to adjust desired cooking temperature. Then press the TIME +/- button(s) to adjust to the desired cooking time.
4. Press the Right Zone button and then select a Preset Cooking Function or press the TEMP +/- button(s) to adjust desired cooking temperature. Then press the TIME +/- button(s) to adjust to the desired cooking time.

NOTE: You can select different preset menu function for each zone. Preset menu functions are preprogrammed with the ideal time & temperature for cooking certain foods.

5. Lower the air frying rack into the basket. Press down on the rack to ensure it is secure and level. Insert the divider into the basket if you plan to cook different foods at once.
6. Place foods separately into the air frying basket. To allow for good air circulation, do not overfill the basket.
7. Slide the air frying basket into the air fryer oven.
8. Press the SYNC FINISH button, then press Start/Pause Button. The air fryer oven will begin cooking on the side with the longer cooking time and will delay the start of cooking on the other side until the appropriate time so that they finish simultaneously.
9. You can remove the air frying basket anytime during the cooking process to stir, flip or turn foods. The air fryer oven will automatically pause and resume once the air fryer basket is inserted back into the cooking cavity.
10. When the timer is done, the air fryer oven will beep and turn off automatically. Remove the basket from the unit and check food for doneness (if it needs more time, press TIME +/- button accordingly), then carefully transfer the food to plates or a platter and serve.

HOW TO USE (cont.)

SYNC COOK

The SYNC COOK button is a shortcut for setting both baskets to cook simultaneously with the same time and temperature.

1. Prepare the foods you plan to air fry.
2. Place the air fryer oven on a dry, flat stable surface and plug into electrical outlet. The control panel will illuminate in white. Press the Left Zone button to activate left zone so it is ready to have its cooking time and temperature set.
3. Press the TEMP -/+ button to adjust the cooking temperature. The press the TIME -/+ button to adjust the cooking time.
4. You can also select a preset menu function.
NOTE: Preset menu functions are programmed with a ideal time and temperature for cooking certain foods.
5. Press the SYNC COOK button. The air fryer oven will automatically apply the time and temperature from Left Zone to Right Zone.
6. Lower the air frying rack into the basket. Press down on the rack to ensure it is secure and level. Insert the divider into the basket if you plan to cook different foods at once.
7. Place foods into the air frying basket. To allow for good air circulation, do not overfill the basket.
8. Slide the air frying basket into the air fryer oven.
9. Press the Start/Pause button to start cooking.
10. You can remove the air frying basket anytime during the cooking process to stir, flip or turn foods. The air fryer oven will automatically pause and resume once the air fryer basket is inserted back into the cooking cavity.
11. When the timer is done, the air fryer oven will beep and turn off automatically. Remove the basket from the unit and check food for doneness (if it needs more time, press TIME -/+ button accordingly), then carefully transfer the food to plates or a platter and serve.

CLEANING & MAINTENANCE

The Air Fryer should be cleaned thoroughly after every use.

1. Unplug the unit and let it cool completely before cleaning. (For faster cooling, take hot basket out of the unit.)
2. Remove the cooled rack from the basket. **WARNING:** Do not lift the rack out of the basket when hot, or injury can occur.
3. Wash the basket and rack with warm, soapy water, rinse, and dry well with a towel for best results. Basket and rack are also top-rack dishwasher safe.
4. Wipe down the outside and the inside of the unit with a damp cloth as needed. Do not put the unit in the dishwasher or submerge in water or any other liquid. Do not use window cleaner on the windows.
5. Do not use abrasive cleansers on basket, rack, or the interior or exterior of the appliance, or you could damage the finishes.

COOKING TIME CHART



NOTE:

- All information is for reference only and can be adjusted according to the user's preference. They are approximations as foods differ in size and density. Cooking temperatures and times cannot be guaranteed.

- STIR means the recipe requires mixing the contents mid-way through cooking.

INGREDIENTS	AMOUNT (ounces)	TIME (minutes)	TEMP. (°F)	STIR	NOTES
POTATOES					
Thin frozen fries	15 ~ 25	9-16	390	STIR	
Thick frozen fries	15 ~ 25	11-20	390	STIR	
Homemade fries (0.3"x0.3")	15 ~ 30	16-10	390	STIR	add 1/2 tbsp of oil
Homemade potato wedges	15 ~ 30	18-22	350	STIR	add 1/2 tbsp of oil
Homemade potato cubes	15 ~ 25	12-18	350	STIR	add 1/2 tbsp of oil
Homemade potato chips	10	10-11	320		
MEAT					
Steaks	6 ~ 18	8-12	350		
Pork chops	6 ~ 18	10-14	350		
Hamburgers	6 ~ 18	7-14	350		
Drumsticks	6 ~ 18	18-22	350		
Chicken wings	15 ~ 20	18-22	390		
Chicken strips	6 ~ 18	14-16	350		
SNACKS					
Egg rolls	6 ~ 18	8-10	390	STIR	Use oven-ready
Frozen chicken nuggets	6 ~ 18	6-10	390	STIR	Use oven-ready
Frozen fish sticks	6 ~ 14	6-10	390		Use oven-ready
Fish fillet in batter	6 ~ 18	10-16	350	STIR	
Battered shrimp	6 ~ 18	10-16	350	STIR	
Frozen cheese sticks	6 ~ 14	8-10	350		Use oven-ready
Stuffed veggies	6 ~ 14	10	320		
Mushrooms	6 ~ 14	10	320		
Onion Rings	6 ~ 18	10-16	350		
BAKING					
Cake	10	20-25	320		Use oven-safe dish
Quiche	15	20-22	350		Use oven-safe dish
Muffins	10	15-18	390		Use oven-safe muffin cups
Sweet snacks	15	20	320		Use oven-safe dish

DEHYDRATING TIME & TEMP. CHART

	TIME (hours)	TEMPERATURE (°F)	PREPARATION
FRUIT			
Apples	6 - 7	140	Slice ¼ inch thick
Bananas	7 - 8	140	Slice ¼ inch thick
Blueberries	36 - 42	140	Arrange whole
Grapes	42 - 48	140	Slice in half
Mangos	4 - 6	140	Slice 1/8 inch thick
Pineapples	8 - 9	140	Slice ¼ inch thick
Raspberries	24 - 48	140	Arrange whole
Strawberries	8 - 10	140	Slice ½ inch thick
Tomatoes	6 - 8	140	Slice ¼ inch thick
VEGETABLES			
Herbs	4 - 6	100 - 110	Arrange on tray
Beets	4 - 6	130 - 140	Peel, slice 1/8 inch thick
Bell Peppers	10 - 12	130 - 140	Slice ¼ inch thick
Broccoli	4 - 5	130 - 140	Break into florets
Carrots	4 - 6	130 - 140	Peel, slice 1/8 inch thick
Celery	3 - 4	130 - 140	Slice ¼ inch thick
Kale	4 - 5	130 - 140	Arrange whole
Mushrooms	3 - 4	130 - 140	Slice ¼ inch thick
Summer Squash	4 - 6	130 - 140	Slice ¼ inch thick
Yams	4 - 5	130 - 140	Slice ¼ inch thick
MEAT			
Beef	5 - 6	160	Trim fat, slice ¼ inch thick
Poultry	5 - 6	160	Trim fat, slice ¼ inch thick
Fish	5 - 6	160	Trim fat, slice ¼ inch thick

HINTS & TIPS

- Smaller cuts of food usually require a slightly shorter cooking time than larger foods.
- A larger amount of food only requires a slightly longer cooking time and a smaller amount of food only requires a slightly shorter cooking time.
- A good shake during the cooking cycle is especially beneficial for smaller items like french fries, onion rings, and chicken wings. For larger or more fragile foods, consider gently tossing or flipping for even results.
- Adding a small amount of oil to fresh potatoes can result in a crispier result. Cook your ingredients in the air fryer oven within a few minutes after adding the oil.
- Do not air fry extremely greasy foods such as sausages in the air fryer oven.
- Snacks that can be prepared in an oven can also be prepared in the air fryer oven.
- The air fryer oven can also reheat foods. To reheat foods, set the temperature to 300°F for up to 10 minutes.
- To cook frozen foods, add an additional 3-5 minutes to your cook time.
- Loose batters, such as those used for deep frying, do not work in air fryers, as the batter simply slides off. Adapt such recipes to give foods a thicker coating, preferably including breadcrumbs to help the coating adhere.
- Don't overcrowd the basket. Too much food, especially if tightly packed, can inhibit browning and crisping.
- Because air fryer temperatures and food sizes can vary, do not rely only on recipe timing when cooking food. Check foods for doneness against current safety guidelines before serving.

HOMEMADE FRENCH FRIES:

- When making your own French fries, follow these steps:
 1. Peel potatoes and slice them into strips.
 2. Wash and dry them thoroughly.
 3. Mix potato strips in a bowl with ½ tablespoon of olive oil, make sure they are evenly coated.
 4. Using your hands or tongs, place the potato strips onto the air frying rack.



NOTE:

- Do not cook frozen, raw foods in the air fryer.



NOTE:

- DO NOT OVERFILL!
For optimum cooking, allow for ample airflow in the air frying basket.

TROUBLESHOOTING GUIDE

PROBLEM	POSSIBLE CAUSE	SOLUTION
The air fryer does not work.	The appliance is not plugged in.	Plug the Power Cord into an electrical outlet.
	The appliance is defective.	Contact customer service at shopelitegourmet.com
Food is not completely cooked/fried.	There is too much food in the basket.	Use smaller batches of food. Small batches of food will cook more evenly.
	The cooking temperature is set too low.	Increase the temperature setting. Check "Cooking Time Chart" found in this manual.
	The cooking time is too short.	Increase the time setting. Check "Cooking Time Chart" found in this manual.
	Food is raw and frozen solid.	Raw frozen foods should be thawed before cooking in the air fryer. Exceptions to this are pre-cooked frozen foods.
Food is unevenly cooked.	Certain foods need to be stirred mid-way through the cooking process.	Foods that overlap inside the Air Fryer Basket need to be stirred mid-way through cooking.
Fried snacks are not crispy.	You used a type of snack meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
Basket will not slide into the air fryer securely.	The rack is not properly placed inside.	Make sure the rack is securely inside the basket and the basket is not overfilled with food.
White smoke is emitting out of the appliance during use.	You are preparing food with a high oil content.	When cooking with oily foods, oil will drain into the drip tray. When the air fryer heats up, the drip tray heats up the oil and produces white smoke. This does not adversely affect the air fryer or your cooking process.
	The accessories has built-up oil residue from previous uses.	White smoke is caused by oil leftover on the accessories. Make sure to thoroughly clean each accessories after every use.
Home-made French fries are coming out unevenly cooked.	Your potatoes are not fresh or are frozen.	Make sure to use fresh and firm potatoes, not frozen potatoes, for home-made French fries.
	Potato strips were not well rinsed prior to frying.	Thoroughly rinse sliced potato to remove all starch prior to frying.
Home-made French fries are not crispy after air frying.	Crispy results are directly linked to the amount of oil used and water content of the potato.	Potato strips need to be thoroughly dried before adding oil.
		Slice potato strips thinner if you want them crispier.
		Use a bit more oil on the potato strips prior to frying if you want crispier results.

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

Visit: shopelitegourmet.com to contact us for support

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.**

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 to contact us for support
Register your product online



To better serve our customers, we've included this QR code to scan with your mobile device and easily download helpful product tools. The link will direct you to the item page on the Elite Gourmet website so you can download the Instruction Manual, view product videos, tasty recipes, and other great Elite Gourmet products.
It's simple, just access your camera, point at the QR code & your mobile device will do the rest.



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