

Elite Cuisine

BY MAXI-MATIC

12" CREPE MAKER & GRIDDLE

MODEL: ECP-126

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. 120/107/105.
For more Elite products, visit us at www.maxi-matic.com.
Recipes are included in this manual.

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

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric hazard and injury to persons, including the following:

1. Do not touch hot surfaces, instead use the handles.
2. To protect against electrical shock, do not immerse power cord, plug or appliance in water or any other liquid.
3. If the power cord is damaged, the manufacturer (or a similarly qualified person) must replace it in order to avoid a hazard.
4. Do not use outdoors
5. Close supervision is necessary when any appliance is being used by or near children.
6. Avoid contact with moving parts
7. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
8. Unplug from outlet when not in use and before cleaning. Allow appliance to cool completely before putting on or taking off parts.
9. Do not operate any appliance with a damaged power cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return appliance to manufacturer of its service agent for examination, repair or electrical or mechanical adjustment.
10. Do not let the power cord hang over the edge of a table or counter or touch any hot surface.
11. Do not use the appliance for other than intended use.
12. Do not place on or near a hot gas or electric burner, or in a heated oven.
13. To disconnect, remove the plug from the wall outlet.
14. Do not clean the appliance with metal scouring pads. Pieces can break off from the pad and touch electrical parts, creating a risk of electrical shock.
15. Some countertop and table surfaces, such as Corian®, wood, stone and /or laminates, are not designed to withstand prolonged heat generated by certain appliances. It is strongly recommended by countertop manufacturers and Maxi-Matic that a hot pad or trivet be placed under your Elite buffet server to prevent possible damage to the countertop surface.

**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 are available and may be used if care is exercised in their use.

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

POLARIZED PLUG

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

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

PARTS IDENTIFICATION



BEFORE FIRST USE

1. Remove the unit from box and properly dispose of packing materials.
2. Wipe the unit with a damp cloth and let dry well.
3. Place the unit on a level surface, never against a wall or in a corner or against curtains. It should be free-standing and kept away from any flammable material.
4. Insert the plug into a wall outlet. Move the temperature selection switch fully to the right to level 5 and switch the crepe maker on using the On/Off switch. The red light lights up and the unit starts to heat.
5. Pre-heat the unit for 4 minutes (until the green indicator light comes on) at the highest temperature (5) and then turn it off and let it cool.
6. The first time the unit is used, a slight odor may develop. This is entirely harmless. Please make sure that there is adequate ventilation.

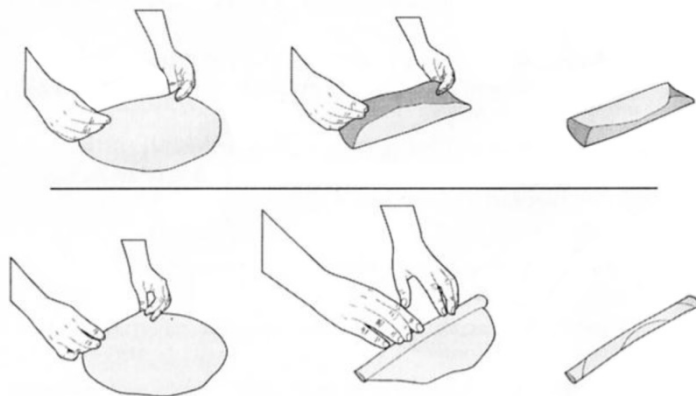
NOTE: The cooking surface can become extremely hot while the appliance is in use. Make sure that no one touches the hot parts of the unit during use and the cooling down period. Allow the unit to cool down before cleaning, transporting or storing.

NOTE: Never cut the crepes on the baking plate! Use only heatproof plastic or wooden utensils so as not to scratch the non-stick coating on the baking plate.

HOW TO USE YOUR CREPE MAKER

1. Set up the crepe maker as above and once it reaches cooking temperature (green light comes on) pour some crepe batter onto the baking plate, spreading it with a circular movement using the batter spreader. Moisten the batter spreader before use. This prevents the batter from sticking to it.
2. When you pour the batter onto the hot baking plate, you might hear some slight crackling noises caused by differences in temperature and voltage. This does not damage the appliance.
3. The green light will go on and off repeatedly during use. This indicates when the unit is heating up in order to maintain the required temperature.
4. Allow the crepe to cook until the surface is no longer liquid and the crepe can be moved slightly.
5. Insert the spatula under a third of the crepe, lift the crepe and turn it over.
6. Leave the crepe to cook briefly until done. Lift it slightly with the spatula to check. The crepe should be visibly cooked through but not yet brown. Cooked this way, it can be easily folded or rolled.
7. Remove the crepe from baking plate.
8. If you wish to cook another crepe and the last crepe was too dark, move the temperature selection switch down slightly.
9. When finished, remove the plug from the wall outlet and let the appliance cool.
10. Spread or fill the crepe according to taste and fold it or roll it.

Ways to fold a crepe



CLEANING AND MAINTENANCE

1. Remove the plug from the wall outlet.
2. Always allow the crepe maker to cool down completely before handling and cleaning.
3. Use a damp cloth to clean the surface and edges.
- **CAUTION: DO NOT IMMERSE THE CREPE MAKER IN WATER OR ANY OTHER LIQUID!**
4. The batter spreader and spatula can be washed, but do not allow it to soak in water.
5. Be sure all parts are clean and dry before storing. Store appliance in its box or in a clean, dry place. Never store it while it is hot or wet. Never wrap cord tightly around the appliance; keep it loosely coiled.

RECIPES

CREPE RECIPES

BASIC CREPE BATTER

Yields about 8 (12-inch crepes)

2 Large eggs
1 ¼ cups whole milk
1 cup unbleached all-purpose flour
¼ teaspoon salt
Melted butter; for brushing the pan

- Combine all wet ingredients first, then add the flour, salt and other dry ingredients. Whisk until smooth. (TIP: Combine ingredients in a blender.)
- Strain the batter, to remove any lumps, into a quart size measuring cup with a spout and let the batter rest at room temperature for 30 minutes.
- Turn on the crepe maker and adjust level to 3 through 5. Melt the butter and use a pastry brush to put a coating to the cooking plate before pouring and cooking. Pour batter onto crepe maker and spread batter around the surface evenly. Cook for 3-5 minutes on each side.
- Transfer the crepe to a cooling rack. Proceed with the remaining batter. Once cool, stack the crepes between sheets of waxed paper.

WHOLE WHEAT CREPES

Yields about 8 (12-inch crepes)

1 cup whole wheat flour
¼ teaspoon salt
1 cup almond milk
½ cup water
2 large eggs
Melted butter, for brushing the pan

- Combine all wet ingredients first, then add the flour, salt and other dry ingredients. Whisk until smooth. (TIP: Combine ingredients in a blender.)
- Strain the batter, to remove any lumps, into a quart size measuring cup with a spout and let the batter rest at room temperature for 30 minutes.
- Turn on the crepe maker and adjust level to 3 through 5. Melt the butter and use a pastry brush to put a coating to the cooking plate before pouring and cooking. Pour batter onto crepe maker and spread batter around the surface evenly. Cook for 3-5 minutes on each side.
- Transfer the crepe to a cooling rack. Proceed with the remaining batter. Once cool, stack the crepes between sheets of waxed paper.

RECIPES (cont.)

DARK CHOCOLATE CREPES

Yields about 8 (12-inch crepes)

¾ cup milk
2 eggs
¾ cup unbleached all-purpose flour
2 Tablespoons unsweetened Dutch process cocoa powder
2 Tablespoons granulated sugar
½ teaspoon vanilla
¼ teaspoon salt
Melted butter, for brushing the pan

- Combine all wet ingredients first, then add the flour, salt and other dry ingredients. Whisk until smooth. (TIP: Combine ingredients in a blender.)
- Strain the batter, to remove any lumps, into a quart size measuring cup with a spout and let the batter rest at room temperature for 30 minutes.
- Turn on the crepe maker and adjust level to 3 through 5. Melt the butter and use a pastry brush to put a coating to the cooking plate before pouring and cooking. Pour batter onto crepe maker and spread batter around the surface evenly. Cook for 3-5 minutes on each side.
- Transfer the crepe to a cooling rack. Proceed with the remaining batter. Once cool, stack the crepes between sheets of waxed paper.

RED VELVET CREPES

Yields about 8 (12-inch crepes)

2 eggs
1 cup milk
½ cup water
pinch salt
1 teaspoon sugar
dash of vanilla extract
1 cup all-purpose flour
1 ½ Tablespoon Cocoa Powder
Red food color
Melted butter, for brushing the pan

- Combine all wet ingredients first, then add the flour, salt and other dry ingredients. Whisk until smooth. (TIP: Combine ingredients in a blender.)
- Strain the batter, to remove any lumps, into a quart size measuring cup with a spout and let the batter rest at room temperature for 30 minutes.
- Turn on the crepe maker and adjust level to 3 through 5. Melt the butter and use a pastry brush to put a coating to the cooking plate before pouring and cooking. Pour batter onto crepe maker and spread batter around the surface evenly. Cook for 3-5 minutes on each side.
- Transfer the crepe to a cooling rack. Proceed with the remaining batter. Once cool, stack the crepes between sheets of waxed paper.

RECIPES (cont.)

BASIC SAVORY CREPES

Yields about 8 (12-inch crepes)

3 large eggs	¼ teaspoon dry basil
1 cup all-purpose flour	1/4 teaspoon red pepper flakes
2/3 cup milk	1/4 teaspoon salt
2/3 cup water	1/8 teaspoon pepper
3 Tablespoons melted butter	Zest of one lemon
1 Tablespoon chopped fresh parsley	

- Begin by combining the eggs, flour, milk, water, melted butter, parsley, basil, red pepper flakes, salt and pepper in a medium mixing bowl.
- Whisk the ingredients until well blended, then add the lemon zest and mix until combined.
- Turn on the crepe maker and adjust level to 3 through 5. Melt the butter and use a pastry brush to put a coating to the cooking plate before pouring and cooking. Pour batter onto crepe maker and spread batter around the surface evenly. Cook for 3-5 minutes on each side.
- Transfer the crepe to a cooling rack. Proceed with the remaining batter. Once cool, stack the crepes between sheets of waxed paper.
- Serve with desired savory filling or topping such as cheese, ham, turkey, mushrooms or spinach.

SWEET FILLINGS AND TOPPINGS

BLUEBERRY BLINTZES

1 Batch crepes (about 10)	3 Tablespoons confectioners' sugar
1 ½ Cups Ricotta cheese	1 Lemon, zested or finely grated
4 Ounces cream cheese	1 Egg

- Combine ricotta, cream cheese, confectioners' sugar, lemon zest and egg. Blend until smooth then chill filling to firm it up so that it doesn't squirt out of the crepes.
- Spoon about ¼ cup of the cheese filling along the lower third of the crepe. Fold the bottom edge away from you to just cover the filling, then fold the 2 sides in towards the center. Roll the crepe away from you a couple of times finishing with the seam side down. Put on a plate seam side down until all your blintzes are done. Then in a skillet over medium heat, brush with melted butter and pan-fry the blintzes a few at a time until they brown and crisp quickly. Drain on paper towel and serve hot.

RECIPES (cont.)

BLUEBERRY SAUCE

2 Tablespoons butter
2 Pints blueberries, cleaned
 $\frac{3}{4}$ Cups sugar
1 Teaspoon sugar
1 Teaspoon cornstarch
Juice of 1 lemon

- Combine the butter, blueberries, sugar, cornstarch and lemon juice in a small pot over medium-high heat.
- Bring up to a low boil and stir gently until the berries break down and release their juice. The consistency should remain a bit chunky. As it cools down slightly, it will thicken up a bit.

STRAWBERRY SAUCE

3 Cups fresh strawberries
 $\frac{1}{2}$ Cup sugar
 $\frac{1}{4}$ Cup water
1 Tablespoon cornstarch
Dash salt
1 Teaspoon butter

- Wash and hull strawberries; crush 1 cup. Slice remainder and set aside. Combine crushed berries, sugar, water, cornstarch and salt.
- Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Add butter and fold in sliced berries.

BASIC SWEET CREAM CHEESE FILLING

1 cup heavy whipping cream
8 oz cream cheese, softened
2 cups powdered sugar
 $\frac{1}{2}$ teaspoon vanilla extract
 $\frac{1}{2}$ teaspoon almond extract

- Place cream cheese and sugar in a small bowl. With a handheld electric mixer, beat on medium speed until creamed. Add lemon juice and continue beating until filling is smooth and creamy.
- Fold, roll or wrap filling into premade crepes.
- Top with desired sauces such as berries, chocolate or other sweet toppings.

RECIPES (cont.)

SWEET MIXED BERRY SAUCE FILLING

1 cup fresh or frozen raspberries
1 cup fresh or frozen blueberries
1 cup fresh or frozen sliced strawberries
1/2 cup sugar
1/2 cup water
1/4 teaspoon ground cinnamon

- Place all sauce ingredients in a medium saucepan. Bring to a simmer over medium-high heat, then reduce to low and let simmer, stirring occasionally until sauce is reduced and slightly thickened. Remove from heat and set aside to cool before serving.

APPLE PIE FILLING OR TOPPING

3 large apples, cored and peeled
3 Tablespoons brown sugar
1 teaspoon cinnamon

- Chop apples into small cubes, place cubed apple slices in a medium bowl, add brown sugar and cinnamon, and toss everything together to coat chopped apples with brown sugar and cinnamon. Let the juices do their work for about 20 minutes.
- Right before serving, heat chopped apples on medium heat in a skillet, and warm the premade crepes in a microwave for about 20 seconds. To serve, add chopped apples on top of the open crepe. Fold, roll or wrap the crepes.
- Sprinkle with powdered sugar right before serving, if desired.

BANANA FOSTERS FILLING OR TOPPING

4 Tablespoons butter
1 cup brown sugar
1/2 teaspoon cinnamon
1/4 cup banana liqueur
4 bananas, sliced into 1/4-inch rounds
1/4 cup dark rum (if desired)

- In a pan or skillet, combine butter, sugar, and cinnamon. Cook over low heat, stirring occasionally, until sugar dissolves.
- Stir in liqueur and add banana slices; continue to cook until bananas soften.
- Slowly add rum and cook until heated through.
- Using a lighter, stand back and carefully light the rum. Shake the pan until the flames subside. Remove from heat.
- Let cool for a minute and serve with premade crepes.
- Serve with whipped cream or vanilla ice cream.

PEACHES & CREAM FILLING OR TOPPING

¼ cup butter
1 cup brown sugar
6 cups peeled, sliced peaches
½ teaspoon almond extract

- Melt the butter in a large skillet. Add the sugar and stir to combine, then add in the peaches.
- Cook until the peaches start to get soft and give up some of their juices and a syrupy sauce is created, a few minutes. Turn the heat off and stir in the almond extract.
- Best served over premade crepes wrapped with cream cheese filling.

SAVORY FILLINGS AND TOPPINGS

CHICKEN, MUSHROOM & SWISS FILLING

(Best served with Basic Savory Crepe or Whole Wheat Crepe Recipe)

1 cup sliced mushrooms	1/2 Tablespoon freshly chopped thyme
1 Tablespoon olive oil	6 Slices of swiss cheese, sliced into strips
Salt & Pepper	
1-2 cup cooked shredded chicken	

- In a pan or skillet, sauté the mushrooms with the olive oil. Sprinkle with salt and pepper. Cook until softened, browned. 5-minutes. Strain any liquids the mushrooms may have produced.
- Add shredded chicken and thyme to the mushroom and heat for 3-minutes.
- Set your Crepe Maker to low-medium setting. Working with one premade crepe at time lay it flat on the crepe maker.
- Lay a few slices of swiss cheese on one quarter (basically make a triangle) of the crepe. Layer on the chicken and mushroom filling and then top with a few more slices of cheese.
- Fold over the bottom of the crepe and then fold it over again to make a triangle. Cook for about 2-3 minutes and then flip and cook another 2-3 minutes or until the cheese is melted through.

RECIPES (cont.)

SPINACH ARTICHOKE & BRIE FILLING

(Best served with Basic Savory Crepe or Whole Wheat Crepe Recipe)

2 tablespoons olive oil	1 ounces bag fresh spinach
2 cloves garlic minced	1 ounces jar marinated artichoke hearts drained and chopped
1/4 teaspoon salt	1/4 cup parmesan cheese freshly grated
1/2 teaspoon pepper	1 ounce brie wheel sliced into slices
1/2 teaspoon crushed red pepper optional	

- Heat a skillet over medium heat and add in 1 tablespoon of olive oil and garlic.
- Add the salt, pepper and crushed red pepper if using, cook for 2 minutes.
- Stir in spinach and artichokes, cooking for 5-6 minutes until spinach is fully wilted.
- Reduce heat to low and stir in the parmesan cheese, then turn off heat. Remove from the skillet.
- Set your Crepe Maker to low-medium setting. Working with one premade crepe at time lay it flat on the crepe maker.
- Lay a few slices of brie on one quarter (basically make a triangle) of the crepe. Layer on the spinach and artichoke filling and then top with a few more slices of brie.
- Fold over the bottom of the crepe and then fold it over again to make a triangle. Cook for about 2-3 minutes and then flip and cook another 2-3 minutes or until the brie is melted through.
- Repeat with remaining crepes until the brie and filling are gone.

FRESH MUSHROOM FILLING

(Best served with Basic Savory Crepe or Whole Wheat Crepe Recipe)

1 Pound fresh mushrooms	2 Cubes beef bouillon
¼ Cup butter	4 Tablespoons dry white wine
½ Teaspoon salt	1 Cup sour cream
¼ Teaspoon pepper	2 Tablespoons minced chives
½ Teaspoon seasoned salt	

- Slice mushrooms and sauté in melted butter in a skillet for about 4 minutes. Add salt, pepper, seasoned salt, bouillon and wine. Cook over medium heat several minutes.
- Stir in sour cream and chives. Heat, but do not boil.
- Spoon about 4 tablespoons mushrooms and sauce onto center of crepes, browned side out and fold over.

RECIPES (cont.)

SHRIMP, WILD MUSHROOM, ASPARAGUS WITH A TARRAGON CREAM SAUCE

(Best served with Basic Savory Crepe or Whole Wheat Crepe Recipe)

13 – 15 shrimp; peeled and deveined	1 ounce White Wine
1 bunch of green asparagus	2 ounce Butter
½ pound assorted mushrooms; finely sliced	2 ounce Olive Oil
2 cloves garlic; finely chopped	1 Lemon juiced
Pinch of Nutmeg	Salt and Pepper to taste

Tarragon Cream Sauce

2 Garlic Cloves Minced
½ cup White Wine
¾ cup 35% cream
½ oz Olive Oil
Salt and Pepper
3 teaspoons Fresh Tarragon

- Cut asparagus into small spears; blanch for 2 min in boiling salted water.
- Add 1 oz of olive oil to hot pan, add mushrooms, sauté for 1 min, add garlic and nutmeg, butter and white wine, sauté for another 2 min, add salt and pepper.
- Put juice of lemon on shrimp, add salt and pepper, sauté in hot pan till shrimp is cooked through. Add asparagus and mushrooms to shrimp, let mixture cool. Roll crepes with shrimp mixture and place each roll into an oven-safe baking dish. Bake all the rolled crepes at 350°F for 5-8 minutes. Top with Tarragon Cream Sauce right before serving.
- **CREAM SAUCE DIRECTIONS:** Sauté Garlic in Olive Oil till translucent, add white wine and reduce by ½, add cream and Reduce by 1/3, add fresh Tarragon, and salt and pepper to taste.

MONTE CRISTO FILLING

(Best served with Basic Savory Crepe or Whole Wheat Crepe Recipe)

12 slices deli-sliced ham (about 8 oz)
12 slices deli-sliced turkey (about 8 oz)
12 slices Swiss or Muenster cheese (about 4 oz)
¼ cup raspberry jam
powdered sugar

- Set your Crepe Maker to low-medium setting. Working with one premade crepe at time lay it flat on the crepe maker.
- Assemble the crepes by placing 1 slice of cheese, 1 slice of ham and 1 slice of turkey on each premade crepe.
- Roll the crepe and heat for about 2-3 minutes until the cheese is melted through.
- Serve the filled crepes sprinkled with powdered sugar and drizzle with raspberry jam.

RECIPES (cont.)

SPRING VEGETABLE FILLING

(Best served with Basic Savory Crepe or Whole Wheat Crepe Recipe)

1/3 cup reduced-fat sour cream	2 cups chopped zucchini
1/2 cup chopped fresh chives, divided, plus more for garnish	1 1/4 cups chopped green beans
3 tablespoons low-fat milk	1 cup fresh corn kernels
2 teaspoons lemon juice	1 cup part-skim ricotta cheese
3/4 teaspoon salt, divided	1/2 cup shredded Monterey Jack cheese
1 tablespoon extra-virgin olive oil	1/4 teaspoon freshly ground pepper

- Stir sour cream, 1/4 cup chives, milk, lemon juice and 1/4 teaspoon salt in a small bowl until combined. Set aside.
- Heat oil in a large nonstick skillet over medium-high heat. Add zucchini, green beans and corn and cook, stirring, until beginning to brown, 6 to 8 minutes. Reduce heat to low; stir in ricotta, Monterey Jack, the remaining 1/4 cup chives, the remaining 1/2 teaspoon salt and pepper.
- Cook, stirring gently, until the cheese is melted, 1 to 2 minutes. Remove from the heat.
- Set your Crepe Maker to low-medium setting. Working with one premade crepe at a time lay it flat on the crepe maker.
- Assemble the crepes by placing vegetable mixture onto each premade crepe.
- Roll or fold the crepe and heat for about 2-3 minutes.
- Repeat with the remaining crepes and filling.
- Serve each crepe topped with 2 tablespoons of the reserved sauce and more chives, if desired.

TURKEY PESTO FILLING

(Best served with Basic Savory Crepe or Whole Wheat Crepe Recipe)

1 lb sliced turkey
1 lb shredded Mozzarella cheese
2 Roma tomatoes, diced
2/3 cup Pesto

- Set your Crepe Maker to low-medium setting. Working with one premade crepe at a time lay it flat on the crepe maker.
- Assemble the crepes by spreading a thin layer of pesto sauce over the crepe. Place 1 slice of cheese, 1 slice of turkey and chopped tomato over the pesto sauce on each premade crepe.
- Roll or fold the crepe and heat for about 2-3 minutes until the cheese is melted through.

CREPE SERVING HINTS

KEEPING CREPES WARM

If you want to serve crepes, warm without baking, broiling or frying them, cover the stack of crepes as they are made using a cover made of foil.

FREEZE OR REFERIGERATE YOUR CREPES

Crepes will keep up to a month in the freezer, a week in the refrigerator. Stack a batch on a sheet or foil or waxed paper, then insert into a large plastic food storage bag and twist and fasten opening, pressing out as much air as possible. To use the crepes, allow the crepes to warm up to room temperature. They will peel apart with a gentle pull. If you are in a hurry, the stack can be warmed by covering them with foil in a flat pan in a low oven.

Starting with a pile of flat crepes, you can use them in a number of ways, depending on whether you want a simple crepe or a fancy filled crepe. They can be served cold, warm or hot, baked, broiled or crisp-fried in oil. Here are some ideas on handling crepes:

- **FOLD IN QUARTERS:** When served plain (or spread with a thin filling) and served in sauce, or used hot off the pan for dipping in an appetizer dip.
- **ROLLED:** When filled with a few spoonfuls of an entrée or dessert mixture and quickly baked or broiled, or filled with cold mousse, ice cream or whipped cream.
- **STACKED:** To make a cake (gâteau) or in a casserole dish, with appropriate fillings and toppings, served hot or cold.

CREATE YOUR OWN FILLINGS

Crepes welcome many kinds of fillings. Try them hot off the griddle brushed with unsalted butter and jam, make up your own filling or try some of these suggestions:

- Fill with hunks of cooked crabmeat and ripe avocado.
- Line with a shaved piece of ham and sprinkle with grated cheese. Fold in half and heat until the cheese melts.
- Spread with cream cheese mixed with dill & chives. Layer some thinly sliced smoked salmon. Roll and cut into slices.

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 God such as fire, floods, hurricanes, tornadoes, etc.
8. **This warranty does not apply to re-manufactured merchandise.**

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

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

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

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

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

MAXI-MATIC, USA

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

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

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

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

RETURN INSTRUCTIONS

RETURNS:

- A. Any return of defective merchandise to the manufacturer must be processed accordingly by first contacting customer service (info@maxi-matic.com) to obtain an RA # (Return Authorization Number). We will not accept any returns of merchandise without an applicable RA #.
- B. **IMPORTANT RETURN INSTRUCTIONS.** Your Warranty depends on your following these instructions if you are returning the unit to Maxi-Matic, USA:
 1. Carefully pack the item in its original carton or other suitable box with sufficient cushioning to avoid damage in shipping.
 2. Before packing your unit for return, be sure to enclose:
 - a) Your name, full address with zip code, daytime telephone number, and RA#,
 - b) A dated sales receipt or PROOF OF PURCHASE,
 - c) The model number of the unit and the problem you are having (Enclose in an envelope and tape directly to the unit before the box is sealed,) and
 - d) Any parts or accessories related to the problem.
 3. Maxi-Matic, USA recommends that you ship the package via UPS ground service for tracking purposes. **We cannot assume responsibility for lost or damaged products returned to us during incoming shipment.** For your protection, always carefully package the product for shipment and insure it with the carrier. C.O.D shipments cannot be accepted.
 4. **All return shipping charges must be prepaid by you.**
 5. Once your return has been received by our warehouse, Maxi-Matic, USA will repair or replace the product if it is defective in material or workmanship, subject to the conditions in paragraph B.
 6. **Maxi-Matic will pay the shipping charges to ship the repaired or replacement product back to you.**



Elite Customer Service Center

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

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

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

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