

**Warranty:**

**LIMITED WARRANTY\* ONE (1) YEAR:**

Your *Elite Cuisine* small kitchen appliance is built with precision, inspected and tested before leaving our factory. It is warranted, to the original purchaser or gift recipient, to be free from any manufacturing defects under normal use and conditions for one (1) year, cord excluded. During that period, should the appliance fail to operate properly, return the appliance with your sales receipt to the store where purchased. This warranty gives you special legal rights and you may also have other rights to which you are entitled, which may vary from state to state. If you use your appliance for household use and according to instructions, it should give you years of satisfactory service.

**This limited warranty covers appliances purchased and used within the surrounding United States and does NOT cover:**

- Damages caused from improper usage or installation of appliance.
- Damages caused from shipping.
- Defects other than manufacturing defects.
- Breakage caused by misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- The loss or missing parts of the appliance. Parts will need to be purchase separately.
- Damage from service by other than an authorized dealer or service center.
- Any transportation and shipping charges.

**RETURNS:** Any return of defective merchandise to the manufacturer must be processed accordingly by contacting customer service first to obtain RA # (Return Authorization Number). We will not accept any returns of merchandise without an applicable RA #.

\*One Year Warranty valid only in the United States, **excluding** Alaska, Hawaii, and Puerto Rico. For international warranty, please contact the local distributor.

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

## Sandwich Maker



**Model ESM-9002KB**

**Model ESM-9002KB**

*Elite Cuisine*® **Sandwich Maker**

**MAXI-MATIC®**, USA

18401 E. Arent Ave.

City of Industry, CA 91748

Customer Service Dept: (626) 912-9877 Ext: 120 MON-FRI 9am-5pm PCT

Website: [www.maxi-matic.com](http://www.maxi-matic.com) Email: [info@maxi-matic.com](mailto:info@maxi-matic.com)

## Instruction Manual

## Important Safeguards

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

1. **Read all instructions**
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, or (state specific part or parts in question) in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
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 use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors or for commercial purposes or industrial use
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Do not attempt to dislodge food when appliance is plugged in
15. A fire may occur if appliance is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation.

**SAVE THESE INSTRUCTIONS**

**THIS PRODUCT IS FOR HOUSEHOLD USE ONLY!**

## Short Cord Purpose

- 1) A short power-supply cord is provided to reduce risks of injuring yourself from becoming entangled in or tripping over a longer cord.
- 2) Longer extension cords are available and may be used if you exercise caution during use.
- 3) If a longer cord is used please note the following:
  - The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.The longer cord should be arranged so that it will not drape over the counter top of tabletop where it can be pulled on by children or tripped over unintentionally.

## Polarized Plug

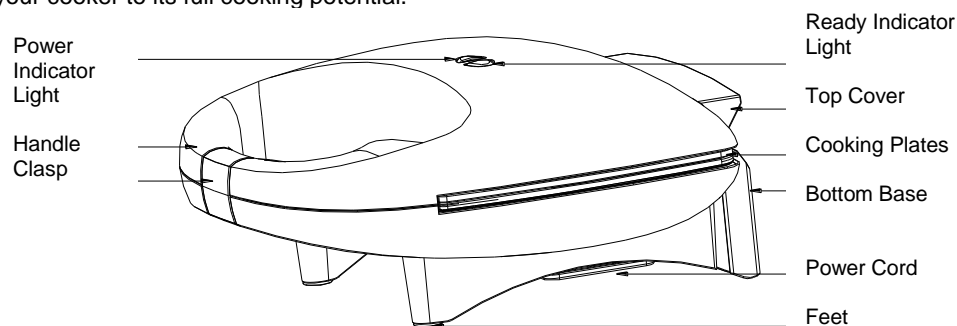
If this appliance has a **polarized plug** (meaning one blade is wider than the other one), please follow the below instructions:

To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only in one direction. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

**This appliance is intended for Household Use Only.**

## Features

In order to enjoy the features of your new Sandwich Maker please take a few moments to go over these important features. It will help you understand and utilize your cooker to its full cooking potential.



**Non-Stick Cooking Surfaces:** Two surfaces to allow cooking on both sides of foods simultaneously. Saves time and easy clean up.

**Cook / Stand-by Indicator Light:** Assists in giving you controlled cooking over your sandwiches.

**Compact Storage:** Unit folds up for easy storage. Convenient and takes up less space

**Cool-Touch Exterior:** A cool touch handle and exterior casing provides convenient handling of unit.

## How to Use

- 1) When using for the first time, wipe the surface of the cooking plates with a damp cloth and dry.  
**Note:** First use will burn off the manufacture protective coating. This may cause slight smoking from unit. It is not harmful and will stop after first use.
- 2) Season the plates with butter or margarine if desired.
- 3) Plug the unit into an electrical outlet. The green Stand-By light will turn on.
- 4) Close the sandwich maker and prepare desired sandwiches while the unit is heating up.
- 5) When the sandwich maker's thermostat has reached the right temperature, the red Cook light will go on.
- 6) Open the top of the sandwich maker, place slice of bread onto the bottom plate.
- 7) Fill with desired sandwich condiments. Lay top layer of bread over the top of filling.
- 8) Close the top lid of the sandwich maker; do not force shut. Steam will eject from between the sandwich maker so please ensure that fingers do not contact with steam.  
**Note:** During toasting and process of making the sandwiches, the red Cook light will periodically turn on and off to maintain the right temperature.
- 9) Your sandwich will be toasted in 2-3 min. Or longer to suit your taste.
- 10) Open the sandwich maker and remove sandwiches using a plastic or wooden spatula.
- 11) Close the top of sandwich maker to preserve the heat until ready to toast the next sandwiches.
- 12) Unplug unit when finish using.

### For Best Results:

- Always preheat the sandwich maker before use. Plug cord into a power outlet while preparing the fillings.
- For soft or liquid sandwich fillings, use medium sliced bread.
- Flavored butter or margarine can also be used.
- A teaspoon of sugar sprinkled on the outside of bread slices makes the toasted sandwiches crispier; especially for fruit filled sandwiches.

## Care and Cleaning

- Clean the unit only after you have unplugged it for 2 – 3 hours.
- Wipe the inside of the unit with a paper towel.
- Next, wipe the fry chamber with a damp wet cloth, which has a little soapy water on it.
- Wipe the exterior of the sandwich maker with a damp cloth. Make sure that no moisture, oil or grease remains in the cooling slots.
- **Do not clean the interior / exterior with a scouring pad, abrasive or steel wool as this will damage the finish.**
- **Do not immerse the unit in water.**

# Recipes

## Sandwiches

### Tomato & Bacon Sandwiches

*Ingredients:*

2 Strips bacon  
1 Tomato; chopped

1 Teaspoon Chopped Parsley  
2 Slices of Bread

Fry bacon in a fry pan until cooked. Remove bacon and slice into thin pieces. Combine with chopped tomatoes and parsley. Place filling onto bread in sandwich maker. Close unit and cook until golden brown.

*Makes 2 Triangular Sandwiches.*

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### Banana Sandwiches

*Ingredients:*

4 Slices of bread.  
1 Banana; peeled

1-2 Teaspoons of Brown Sugar

Slice banana into thin slices. Place slices evenly onto bread pieces inside the sandwich maker. Sprinkle brown sugar onto the bananas. Place top piece of bread over the filling. Close unit and cook until golden brown.

*Makes 4 Triangular Sandwiches.*

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### Ham & Pineapple Sandwiches

*Ingredients:*

2 Slices of ham; chopped  
pineapples  
2 Slices of Cheddar Cheese

2 Tablespoons diced  
4 Slices of Bread

Combine ham and pineapples and mix together. Fill bread slices on sandwich maker. Place slice of cheese on each sandwich set. Lay top piece of bread over the filling. Close unit and cook

*Makes 4 Triangular Sandwiches.*

### Apple Turnovers

*Ingredients:*

2 Tablespoons Stewed Apples  
or Canned Pie-apples  
4 Slices of Bread / Raisin Bread

1 Teaspoon Castor Sugar  
1 Teaspoon Cinnamon

Optional: 1-Tablespoon Raisins

Place filling onto bread in sandwich maker. Sprinkle with sugar and cinnamon. Put top layer of bread over the filling. Close unit and cook until golden brown.

*Makes 4 Triangular Sandwiches.*

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### Tomato Grilled Cheese

*Ingredients:*

4 Slices of Bread  
2 Slices of Cheddar Cheese  
1 Tablespoon of Chopped Parsley

4 Slices of Tomato  
2 Slices of Mozzarella Cheese

Place slices of bread onto sandwich maker. Put 2 slices of tomatoes on each piece of bread. Put one slice of each cheese onto of tomato slices. Sprinkle with chopped parsley. Put top layer of bread over the sandwich. Close unit and cook until golden brown or until cheese melts thoroughly.

*Makes 4 Triangular Sandwiches.*

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### Indian Curry Chicken

*Ingredients:*

1 Cup Minced Chicken  
1 Teaspoon Onion; chopped  
1 Teaspoon Curry Powder

4 Tablespoons of tomato; chopped  
1 Teaspoon Worcestershire sauce  
1/2 Teaspoon Butter

Melt butter in fry pan and stir in all ingredients. Cook for 4-5 minutes on medium heat.

Place slices of bread onto sandwich maker. Fill with the cooked chicken mixture. Put top layer of bread over the sandwich. Close unit and cook until golden brown.

*Makes 4 Triangular Sandwiches.*