

Elite Gourmet

10" SKILLET WITH GLASS LID

MODEL: EG6207

INSTRUCTION MANUAL

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



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

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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. Do not touch hot surfaces. Use handles or knobs if applicable.
2. Remove all packaging plastics, stickers and labels and any other materials from unit before operating.
3. Wash all removable accessories before using for the first time.
4. To protect against electrical shock, do not immerse cord, plug or appliance itself in water or any other liquids.
5. Close supervision is always necessary when appliance is used by or near children.
6. Always unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off any parts.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, has been dropped, left outdoors, submerged in water or has been damaged in any manner. Contact Customer Service at Maxi-Matic for further instruction on examination, repair or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors or on a wet surface.
10. Do not let cord or plug hang over edge of table or counter or touch hot surfaces.
11. Do not handle plug or appliance with wet hands.
12. Do not place on or near a hot gas stove or electric burner, or in a heated oven.
13. Always attach plug to appliance first, then plug cord into wall outlet. To disconnect, turn any controls to OFF position, then remove plug from wall outlet.
14. Oversized foods or metal utensils must not be used with the appliance as they may cause a fire or risk of electrical shock or damage the non-stick coating.
15. Only use wooden or high heat resistant plastic utensils when using this appliance.
16. Do not use this appliance for other than the intended use.
17. Avoid sudden temperature changes with the Glass Lid. Moving a hot lid to a cold surface could cause it to shatter. Allow lid to cool completely before removing.
18. A fire may occur if the appliance is covered or touching flammable material including curtains, draperies, walls and the like when in operation.
19. Do not clean this appliance with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electrical shock. Metal scouring pads may also damage the finish.
20. Do not store any materials other than manufacturer's recommended accessories in this unit when not in use.
21. Do not place any of the following materials in the unit: Paper, cardboard, plastic and the like.
22. This appliance is intended for household, indoor use only.
23. Do not place the temperature control probe in the dishwasher.

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.

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

PARTS IDENTIFICATION



- A. Cool touch knob
- B. Tempered glass lid
- C. Non-stick cooking surface
- D. Quick release trigger
- E. Cool touch handle
- F. Temperature control
- G. Indicator light

BEFORE FIRST USE

Read all instructions and important safeguards before first use.

1. Remove all packaging materials including plastics, cardboard, Styrofoam and any promotional stickers or labels and any literature. Do not remove warning labels .
2. Examine and make sure that all parts of the Non-Stick Electric Skillet with Glass Lid are in good working condition.
3. Unplug the cord and removable temperature control before cleaning.
4. Wash the glass lid in warm soapy water, rinse and dry thoroughly.
5. Wipe the inside and outer body of the skillet with a clean and damp cloth.
6. Thoroughly dry all parts before using the electric skillet.

WARNING: Do not place extremely cold/ frozen foods or liquids into a hot fry pan as it may result in excessive steam, spitting and spattering causing personal injury.

HOW TO USE

1. Place the skillet on a dry, flat stable surface.
2. Make sure the temperature control knob is in the OFF position and insert thermostat control probe into the side of the skillet body.
3. Line up the metal conductor and push in gently.
4. Plug the power cord into a wall outlet. Set thermostat to desired temperature. Wait a few minutes for skillet to heat up and place prepared food into the skillet.
5. When the selected temperature is reached, the light will go OFF.

Note: *The light will cycle ON and OFF during cooking, indicating the selected cooking temperature is being maintained.*

6. If desired, place glass lid over the skillet and keep covered to prevent heat from escaping or liquid from splattering.
7. The steam vent allows steam to escape while cooking with the lid in place.

Note: *Remember, the skillet takes several minutes to cool down after use.*

8. When removing lid from skillet, always tilt the lid away from you when lifting.
9. When food is fully cooked, set temperature to 200°F to keep food at serving temperature.
10. To use skillet for table service, unplug the power cord from the wall and from the appliance: To remove the variable temperature control probe, hold the cool-touch handle on the side of the skillet and gently pull out the control.



NOTE:

- Use only the temperature control provided with this skillet.
- Upon the first initial use, the electric skillet may give off a light smoke and a slight burning odor. This is due to the protective coating applied to the non-stick surface during manufacturing. It is harmless and will subside with subsequent use.
- Do not use metal utensils. Do not cut foods in the skillet; it will damage the nonstick surface. Use only wooden, nylon or plastic utensils that are suitable for use on hot surfaces.



CAUTION:

- Escaping steam is HOT! Be careful when removing or lifting lid. Oven mitts are required when handling the lid or skillet pan.
- Do not use any abrasive cleaners or scouring pads.
- Do not place extremely cold / frozen foods or liquids into a hot skillet as it may result in excessive steam, spitting and splattering causing personal injury.

HINTS AND TIPS

- Do not use any metal utensils or knives on the skillet surface. Only use wooden or high-heat resistant plastic utensils to avoid scratching or damaging the non-stick surface.
- Do not place or store the temperature control probe on the skillet surface, as it may scratch or damage the non-stick surface.
- Do not use any abrasive cleaners, nylons or metal scouring pads or brushes on skillet or glass lid, as it may scratch or damage the surfaces.
- To season the non-stick surface of your electric skillet, apply a light coat of cooking oil and heat for 2-3 minutes. Allow the unit to cool completely before storing.

COOKING TIME & TEMPERATURES

The following cooking guide temperatures and times are approximate and are for reference only.

ITEM	TEMPERATURE (°F)	TIME (MINUTES)
Bacon	300° – 325°	8 – 10
Canadian Bacon	275° – 300°	3 – 4
Chicken	325° – 350°	25 – 40
Eggs, fried or scrambled	250° – 275°	3 – 5
Fish	325° – 375°	5 – 10
French Toast	300° – 325°	4 – 6
Ham, ½" thick	250° – 275°	10 – 12
Ham, ¾" thick	325° – 350°	14 – 16
Hamburgers, 1/2" thick	325° – 375°	8 – 12
Minute Steak	375° – 400°	4 – 5
Pork Chops, 1/2" thick	325° – 375°	15 – 20
Pork Chops, 1" thick	325° – 375°	20 – 25
Potatoes, fried	300° – 350°	10 – 12
Sausage, links	300° – 325°	20 – 30
Sausage, precooked	350° – 350°	10 – 12
Sandwiches, grilled	300° – 325°	5 – 10
Steak, beef 1" thick (rare)	350° – 400°	6 – 7
Steak, beef 1" thick (medium)	350° – 400°	10 – 12
Steak, beef 1 1/2" thick (rare)	350° – 400°	8 – 10
Steak, beef 1 1/2" thick (medium)	350° – 400°	18 – 20

COOKING TIME & TEMPERATURES (cont.)

For Simmering:

In an electric skillet, foods will heat to a simmering point between the ON setting and 200°F. Heat the skillet at 350°F until the food boils; then place lid on skillet and reduce heat to simmer level by turning the temperature control between ON and 200°F.

For Braising or Pot Roasting:

This cooking method involves browning food, usually meat or vegetables in oil, butter or margarine and then simmering in a small amount of liquid over low heat. To brown meat and/or vegetables, use a temperature between 325°F and 350°F. After browning, simmer as instructed above.

CLEANING & MAINTENANCE

1. Allow the appliance to cool completely before cleaning. Exposing your skillet to water while hot may cause warping and/or damage.
2. Once cooled, filling the skillet with water and allowing it to soak will assist in the removal of tough baked on particles.
3. Make sure the temperature control knob is in the OFF position and the power cord is unplugged.
4. When washing, non-abrasive cloths and plastic bristle kitchen brushes may be used to remove stubborn food particles from your skillet. Do not use abrasive cloths and cleaning materials as they may damage the non-stick surface.
5. The glass lid and skillet body (with Temperature Control Probe removed) are dishwasher safe (TOP RACK ONLY) or can be washed by hand with warm soapy water and a clean non-abrasive sponge or cloth. The inner body of the skillet can be cleaned with a damp soapy cloth or sponge.
CAUTION: DO NOT USE ABRASIVE CLEANSERS OR MATERIALS TO CLEAN ANY PARTS OF THE SKILLET FOR THIS MAY DAMAGE THE SURFACES AND NON-STICK COATING!
6. If the non-stick surface is hard to clean, add enough water to barely cover the bottom of the skillet and reheat the unit for 2-3 minutes.
7. Ensure both probe and skillet are completely dry before inserting probe into skillet for use.
8. Should your skillet require cleaning of stubborn stains and build-up, the following method is recommended:
Combine 2 tablespoons of baking soda and 2 teaspoons water.
-Pre-heat the skillet for approximately 1-1 1/2 minutes on setting 300°F.
-Turn the power OFF at the power outlet, remove the plug from the power outlet and remove probe from skillet.
-Brush the above paste solution onto the non-stick surface and allow to stand for one hour.
-Wash the skillet in warm soapy water using a mild household cleaner and a soft washing sponge.
9. Dry ALL parts of the electric skillet thoroughly before storing away.

DANGER: Do not under any circumstances immerse the power cord, mains plug or temperature control probe in water or any other liquid.

WARNING: Do not place the temperature control probe in the dishwasher.

RECIPES

Skillet Pepper Steak Makes 4 servings

3 tablespoons olive oil, divided	1 pound beef chuck steak, very thinly sliced
4 medium-sized potatoes, peeled and thinly sliced	2 garlic cloves, minced
1/2 teaspoon salt	1 large green bell pepper, cut into 1/4-inch strips
1/4 teaspoon black pepper	2 tablespoons soy sauce

1. Set the temperature control knob to medium-high, 375 degrees.
2. In the skillet, heat the 2 tablespoons of olive oil. Add potatoes and sprinkle with salt and black pepper. Sauté for 12 to 15 minutes or until potatoes are golden, turning halfway through cooking.
3. Transfer potatoes to a platter and cover to keep warm.
4. In the skillet, add the remaining 1 tablespoon of olive oil then add the steak, garlic, and bell pepper. Increase the heat to high, 400 degrees, and sauté for 4 to 5 minutes, or until steak is cooked to desired doneness.
5. Add soy sauce, and stir to coat. Cook for 1 minute then spoon steak and pepper mixture over potatoes.

Rosemary Chicken and Wild Rice Makes 5 servings

1 (6.2-ounce) package fast-cooking long-grain and wild rice	1 cup baby carrots
5 (6-ounce) boneless, skinless chicken breasts	1 cup chopped onion (1 medium)
3 tablespoons all-purpose flour	2 teaspoons prepared minced garlic
2 teaspoons dried rosemary, crushed	1 cup water
1/8 teaspoon black pepper	1 (14-ounce) can fat-free, less-sodium chicken broth
1 tablespoon olive oil, divided	2 cups coarsely chopped fresh spinach

1. Remove seasoning packet from rice. Sprinkle chicken with 1-1/2 tablespoons seasoning mixture. Reserve remaining seasoning mixture.
2. Combine flour, rosemary, and pepper in a shallow dish. Dredge chicken in flour mixture.
3. In skillet over medium heat, 325 degrees, heat 2 teaspoons of olive oil. Add chicken to skillet; cook 3 to 4 minutes on each side or until lightly browned. Remove chicken from skillet; set aside.
4. Heat remaining 1 teaspoon of olive oil in skillet over medium heat; add carrots, onion, and garlic, and sauté 2 minutes. Add water and broth; bring to a boil. Stir in rice and reserved seasoning mixture; top with chicken. Cover skillet with lid, reduce heat to 200-250 degrees, and simmer 15 minutes or until chicken is done.
5. Remove from heat, and place chicken on serving plates. Add spinach to rice mixture, and stir until spinach wilts. Serve chicken with rice mixture.

RECIPES (cont.)

Sweet and Sour Chicken with Vegetables Makes 20 servings

2 tablespoons canola oil	1 medium-sized red bell pepper, cut into 3/4-inch chunks
2 1/2 pounds boneless, skinless chicken breasts, cut into thin strips	2 tablespoons low-sodium soy sauce
1 (20-ounce) can pineapple chunks in syrup, drained and liquid reserved	1 tablespoon white vinegar
1 (8-ounce) can sliced water chestnuts, drained	2 tablespoons ketchup
1 cup fresh broccoli florets	2 tablespoons cornstarch
	1 tablespoon sugar
	1 cup fresh snow peas, trimmed
	Cooked White Rice (optional)

1. Set the temperature control knob to high, 400 degrees.
2. Heat oil and add chicken and stir-fry for 4 to 5 minutes, or until no pink remains.
3. Add pineapple chunks, water chestnuts, broccoli, and red pepper. Stir-fry for 3 to 4 minutes, or until the vegetables are crisp-tender.
4. In a small bowl, combine the reserved pineapple liquid, soy sauce, vinegar, ketchup, cornstarch, and sugar; mix well. Stir into skillet and cook 3 minutes.
5. Add snow peas and cook 1 minute, or until sauce has thickened. Remove from heat and serve immediately.
*Serve over white rice if desired.

Skillet Barbecued Pork Makes about 4 servings

1/3 cup honey	1 teaspoon chili powder
1/3 cup barbecue sauce	4 boneless pork chops, 1/2 inch thick (about 1 pound)
1/3 cup Italian dressing	

1. Using a large re-sealable plastic storage bag, combine honey, barbecue sauce, Italian dressing, and chili powder; mix well.
2. Add pork chops to marinade; seal bag, shake to coat meat well then refrigerate for 30 to 60 minutes.
3. Set the temperature control knob to medium-high, 375 degrees.
4. Add pork chops to skillet with sauce mixture and cook for 5 to 7 minutes per side, or until no pink remains.
5. Serve and top with sauce.

RECIPES (cont.)

Easy Skillet Ziti Makes 6-8 servings

8 ounces uncooked ziti	1 (26-ounce) jar tomato and basil pasta sauce
1 pound ground round	1 (8-ounce) container sour cream
1 (10-ounce) package frozen chopped onions, thawed and drained well	1/3 cup shredded Parmesan cheese
1/2 teaspoon salt	1 (8-ounce) packaged shredded Italian six-cheese blend
1/4 teaspoon freshly ground black	

1. Cook pasta according to package directions. Drain and set aside.
2. Set the temperature control knob to medium-high, 375 degrees.
3. Cook beef, onions, salt, and pepper in skillet, stirring until beef crumbles and is no longer pink; drain.
4. Stir in pasta sauce; cook 1 minute or until thoroughly heated. Add pasta, stirring to coat.
5. Combine sour cream and Parmesan cheese. Stir into pasta mixture. Sprinkle Italian cheese blend over pasta mixture. Cover skillet with lid, reduce heat to medium, 325 degrees and cook 5 minutes or until cheese melts

Skillet Paella Makes 6 servings

1 tablespoon vegetable oil	1/4 teaspoon salt
1 (16-ounce) package smoked sausage, cut into 1/2-inch slices	1/2 pound medium shrimp, peeled and deveined
2 1/2 cups chicken broth	1 (9-ounce) package frozen green peas, thawed
1 cup converted rice, uncooked	1 (4-ounce) jar diced pimiento, undrained
1 tablespoon curry powder	

1. Set the temperature control knob to medium-high, 375 degrees.
2. Heat oil in skillet and sauté sausage 5 to 7 minutes, stirring occasionally. Remove sausages to a plate.
3. Add broth to skillet and bring to a boil. Stir in rice, curry powder, and salt.
4. Cover skillet with lid, reduce heat to low, 200 degrees and simmer 15 minutes.
5. Stir in remaining ingredients and sausage, cover, and cook 5 to 7 minutes or until shrimp are pink, stirring occasionally.

Honey Dijon Glazed Pork Chops Makes about 4 servings

4 pork loin chops, 1-inch thick	1/2 cup Dijon mustard
Seasoned salt for sprinkling	2 tablespoons honey
1 tablespoon vegetable oil	2 teaspoons cornstarch
1/2 cup orange juice	

1. Sprinkle both sides of pork chops liberally with seasoned salt.
2. Set the temperature control knob to medium-high, 375 degrees.
3. Heat oil; add pork chops and brown for 3 minutes on each side.
4. In a bowl, combine remaining ingredients; pour mixture over pork chops. Cover skillet with lid, reduce heat to low, 200 degrees and simmer 8 to 10 minutes, or until thoroughly cooked.

RECIPES (cont.)

Spinach Pasta and Rice Makes 4 servings

2 tablespoons olive oil
1/2 cup mini ring pasta
1 cup long- or whole-grain rice

1 (10-ounce) package frozen chopped spinach, thawed and well drained
2 (10½-ounce) cans condensed chicken broth

1. Set the temperature control knob to medium-high, 375 degrees.
 2. Add pasta and cook 1 to 2 minutes, or until golden, stirring frequently. Stir in remaining ingredients and bring to a boil.
 3. Reduce heat to low, 200 degrees, cover skillet with lid and simmer 20 to 25 minutes, or until all liquid is absorbed and rice is tender.
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Battered Fish Fry Makes about 4 servings

1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
2 teaspoons sugar
2 teaspoons salt

1 cup water
1 egg
Peanut oil for frying
2 1/2 pounds cod fillets, cut into individual portions

1. In a large bowl, combine the flour, baking powder, sugar, salt, water, and egg; mix well.
 2. Set the temperature control knob to medium, 325 degrees.
 3. Heat about 1 inch of peanut oil in skillet until hot.
 4. Dip the cod fillets into the batter, coating completely, then fry in the oil for 4 to 5 minutes per side, or until the coating is golden and the fish flakes easily with a fork.
 5. Drain on a paper towel-lined platter. Serve immediately.
 6. *Serve with tartar sauce or malt vinegar if desired
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Hamburger Stroganoff Makes 4 servings

1 pound lean ground beef
1 onion, chopped
1 teaspoon garlic powder
1/4 teaspoon black pepper

1/2 pound fresh mushrooms, sliced
1 (10- to 12-ounce) can condensed cream of mushroom soup
1 1/2 cups sour cream
1/2 pound cooked egg noodles

1. Set the temperature control knob to medium, 325 degrees.
2. Add ground beef and onion to skillet and cook until meat is browned and onion is tender, stirring occasionally.
3. Stir in garlic powder, pepper, and mushrooms and cook 3 minutes.
4. Reduce heat to low, 200 degrees, and stir in soup. Simmer, uncovered, 8 to 10 minutes, or until hot and mixture bubbles slightly.
5. Remove meat mixture from heat and stir in sour cream. Serve over hot noodles

**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

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

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

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

RETURN INSTRUCTIONS

RETURNS:

- A. Any return of defective merchandise to the manufacturer must be processed accordingly by first contacting customer service (support@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 Gourmet

Elite Customer Service Center

Mail: Maxi-Matic, USA
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