

SANDWICH MAKER

MODEL: ESM2207

INSTRUCTION MANUAL

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









TABLE OF CONTENTS

IMPORTANT SAFEGUARDS	2
SHORT CORD PURPOSE	3
POLARIZED PLUG	3
PARTS IDENTIFICATION	4
BEFORE FIRST USE	4
HOW TO USE	5
CLEANING AND MAINTENANCE	5
RECIPES	6
WARRANTY POLICY	8
RETURN INSTRUCTIONS	9

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.
- To protect against electrical shock do not immerse cord, plug or appliance in water or any other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- 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.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- 7. Do not use outdoors.

- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- 9. Do not place on or near a hot gas or electric burner, or in a heated oven.
- A fire may occur if appliance is covered or touching flammable material, including curtains, draperies, walls, etc., when in operation.
- 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.
- 12. Do not use appliance for other than intended use.
- 13. Do not attempt to dislodge food when appliance is plugged in
- Do not place any of the following materials in the unit: Paper, cardboard, plastic and the like.
- 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 recommended by countertop manufacturers and Maxi-Matic that a hot pad or trivet be placed under your Elite deep fryer to prevent possible damage to the 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 long cord.

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

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

POLARIZED PLUG

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

To reduce the risk of electrical shock, this plug is intended to fit into a polarized outlet only one way. If you are unable to fit the plug into the electrical outlet, try reversing the plug.

If the plug still does not fit, contact a qualified electrician. Never use the plug with an extension cord unless the plug can be fully inserted into the extension cord. Do not alter the plug of the product or any extension cord being used with this product. Do not attempt to defeat the safety purpose of the polarized plug.

PARTS IDENTIFICATION



- Non-Stick Cooking Plates: Two surfaces to allow cooking on both sides of foods simultaneously. Saves time and easy clean up.
- Power/Ready 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.

BEFORE FIRST USE

- Peel off any adhesive labels.
- Wipe the surface of the cooking plates with a damp cloth and dry.
- Pour a teaspoon of vegetable oil onto the non-stick coated plates. Spread over using an absorbent kitchen towel and wipe off any excess oil.

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

HOW TO USE

Close the sandwich maker and plug it into the wall outlet; the red power light will go on. It will take about 5 to 8 minutes to reach baking temperature. When the Green Ready Light turns on, the sandwich maker is ready to cook!

- Prepare desired sandwich fillings while the unit is heating up.
- Open the top of the sandwich maker. Season the plates with butter or margarine if desired.
- 3. Place slice of bread onto the bottom plate.
- Fill with desired sandwich condiments. Lay top layer of bread over the top of filling.
- Close the top lid of the sandwich maker and use the clasp to fasten the handles. Steam will eject from between the sandwich maker so please ensure that fingers do not contact with steam.
- Toast for approximately 3 to 6 minutes or until golden brown.
- Open the sandwich maker and remove sandwiches using a plastic or wooden spatula. NEVER use metal or sharp utensils to remove food as they may scratch or damage the non-stick surface.
- 8. Close the top of sandwich maker to preserve the heat until ready to toast the next sandwiches.
- 9. 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.

CLEANING & MAINTENANCE

- 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 non-stick cooking surface with a damp wet cloth, which can have a little soapy water on it.
- · Wipe the exterior of the sandwich maker with a damp cloth.



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.
- During toasting and process of making the sandwiches, the GREEN Ready light will periodically turn on and off to maintain the right temperature.



CAUTION:

- 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 or plug in water or any other liquid.

RECIPES

Tomato & Bacon Sandwiches

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.

Banana Sandwiches

4 slices of bread 1-2 teaspoons of brown sugar

1 banana; peeled

 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.

Ham & Pineapple Sandwiches

2 slices of ham; chopped 2 slices of cheddar cheese

2 tablespoons diced pineapples 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.

RECIPES (cont.)

Apple Turnovers

2 tablespoons stewed apples or canned pie-apples 1 teaspoon cinnamon 4 slices of bread / raisin bread 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.

Tomato Grilled Cheese

4 slices of bread 2 slices of mozzarella cheese
4 slices of tomato 1 tablespoon of chopped parsley
2 slices of cheddar 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 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.

Indian Curry Chicken

1 cup minced chicken 1 teaspoon Worcestershire sauce 4 tablespoons of tomato; 1 teaspoon curry powder chopped 1/2 teaspoon butter 1 teaspoon onion; chopped

- 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

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.

- Your small kitchen appliance is warranted to the <u>original purchaser</u> 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.
- 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.
- The repaired or replacement product will be in warranty for the remaining balance of the one-year warranty period and an additional one-month period.
- 6. Consumer's remorse is not an acceptable reason to return a product to our Service Center.
- 7. This limited warranty covers appliances purchased and used within the 50 U.S. states plus the District of Columbia and does NOT cover normal wear of parts or:
 - Damages caused by unreasonable use, neglect, normal wear and tear, commercial use, improper assembly or installation of product.
 - Damages caused in shipping.
 - Damages caused by replacement or resetting of house fuses or circuit breakers.
 - Defects other than manufacturing defects.
 - Breakage caused by misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
 - Lost or missing parts of the product. Parts will need to be purchased separately.
 - Damages of parts that are not electrical; i.e. cracked or broken plastic/glass, scratched/dented inner pots.
 - Damage from service or repair by unauthorized personnel.
 - Extended warranties purchased via a separate company or reseller.
 - Acts of nature such as fire, floods, hurricanes, tornadoes, etc.

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

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

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

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

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

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

MAXI-MATIC, USA

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

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

RETURN INSTRUCTIONS

RETURNS:

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

Website: shopelitegourmet.com

Visit our website for Live Chat Support

& Contact Us Form

Register your product online



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

It's simple, just access your camera, point at the QR code & your mobile device will do the rest.



elite by maximatic



@elite_by_maximatic

Elite is a registered trademark of Maxi-Matic, USA. Copyright Elite by Maxi-Matic.

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

MODEL: ESM2207