

Elite Gourmet

8" QUESADILLA MAKER

MODEL: EQD413/EQD413#

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.
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 and oven mitts.
2. To protect against risk of electrical shock, do not immerse cord, plug, or any non-removable parts of this appliance in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
5. Do not use outdoors.
6. Do not let cord or plug hang over edge of table or counter, or touch hot surfaces.
7. Extreme caution must be used when moving an appliance containing hot oil or other hot liquid.
8. Do not place on or near a hot gas or electrical burner, or in a heated oven.
9. Turn all controls to "OFF" before inserting or removing plug from wall outlet.
10. Do not place any flammable materials in the quesadilla maker: paper, cardboard, plastic, etc.
11. To disconnect, grasp plug and remove from outlet. Do not pull by the cord.
12. Do not use quesadilla maker for anything other than intended use.
13. A fire may occur if this appliance is covered by or touches flammable material including curtains, draperies, walls, etc. when in operation. Do not store any item on top of the appliance.
14. Do not clean with metal scouring pads.
15. Do not operate the appliance if the power cord or plug is damaged, it must be replaced by the manufacturer or its service agent before use.
16. Some countertop and table surfaces, such as Corian®, wood and/or laminates, are not designed to withstand prolonged heat generated by certain appliances. It is strongly recommended by countertop manufacturers that a hot pad or trivet be placed under your appliance to prevent possible damage to the surface.
17. Do not use quesadilla maker with fillings that 'run' easily such as jams and jellies as they will leak and burn.

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.

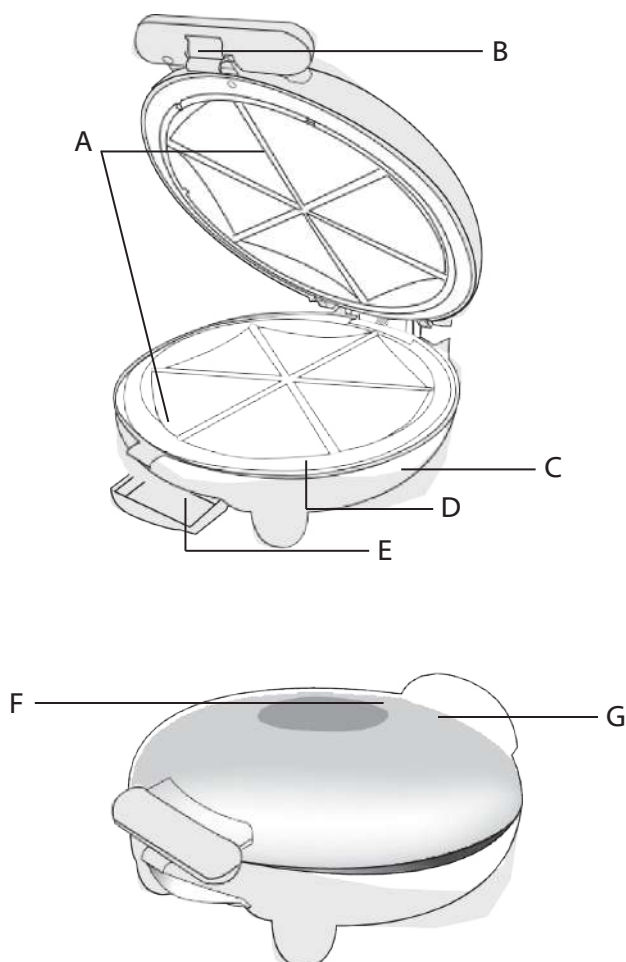
POLARIZED PLUG

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



- A. Nonstick Cooking Surface
- B. Latch
- C. Main Base
- D. Nonstick Drip Reservoir
- E. Removable Drip Tray
- F. Red Power/On Indicator Light
- G. Green Ready/Cook Indicator Light

HOW TO USE

Always preheat the quesadilla maker before use. Plug cord into a power outlet while preparing the fillings.

1. When using for the first time, wipe the surface of the cooking plates with a damp cloth and let dry.
2. To prevent sticking for the first time, use a light coat of cooking oil.
3. Plug the unit into an electrical outlet. Both the Red and Green light will turn on.
4. Close the quesadilla maker and prepare desired quesadillas while the unit is heating up.
5. When the quesadilla maker's thermostat has reached the right temperature, the Green Cook light will turn off.
6. Open the top of the quesadilla maker; place a slice of tortilla onto the bottom plate.
7. Fill with desired quesadilla condiments. Lay top layer of tortilla over the top of filling.
8. Close the top lid of the quesadilla maker; DO NOT force shut. Lock the front latch if necessary. Steam will eject from between the quesadilla maker so please ensure that fingers/hands/face do not come into contact with steam.
9. Your quesadilla will be cooked in 3-5 min. Over-grilling will cause the filling to melt out the sides of the tortillas.
10. When your quesadilla is ready, gently raise the lid with potholders and use a plastic or wooden spatula to remove the quesadilla from the cooking plate.
11. Close the top of quesadilla maker to preserve heat until ready to use on the next quesadilla.
12. After use, wait until the Green Ready/Cook Indicator Light is "OFF" before unplugging the quesadilla maker to avoid sparks at the outlet.
13. Unplug and allow unit to cool before cleaning and putting away.



NOTE:

-The first use will burn off the manufacture protective coating. This may cause slight smoking from unit. It is not harmful and will stop after the first use.

-While the unit is heating up and cooking your quesadilla, the Green Cook light will periodically turn on and off to maintain the right temperature.



CAUTION:

-Use potholders or oven mitts when working with the hot unit.

-Do not use sharp-edged or metal utensils that may damage the nonstick surface. Do not leave plastic utensils on the Cooking Plate that may melt.

HELPFUL TIPS

1. When making the quesadillas, use fresh, 8-inch flour tortillas.
2. Suitable fillings for the quesadillas include shredded cheese, salsa, thinly sliced pieces of cooked meats and poultry, and/or vegetables. Do not use any foods with bones or pits.
3. Do not over-stuff the quesadillas as the filling may leak into the reservoir. The filling should be spread evenly up to a 1/2 inch on the tortilla.
4. Quesadillas should be slightly crisp but not overdone. Do not grill for more than 5 minutes.
5. To reheat previously grilled quesadillas, match up the triangle shapes to those on the Cooking Plates. Reheat for 1 - 2 minutes.

CLEANING & MAINTENANCE

1. Always allow the machine to cool down completely before cleaning.
2. Clean the unit only after you have unplugged it for 2 – 3 hours.
3. Wipe the inside of the unit with a damp cloth or paper towel.
4. Wipe the exterior of the quesadilla maker with a damp cloth. Make sure that no moisture, oil or grease remains in the cooling slots.
5. Grease Catcher can be hand-washed with warm soapy water.
6. NEVER clean the interior/exterior with a scouring pad, abrasive or steel wool as this will damage the finish.



CAUTION:

Do not immerse the unit in water.

Do not put any tension on the cord by wrapping it around the appliance.

RECIPES

EASY CHEESY QUESADILLAS

Serves 4

¾ cup refried beans
4 (8 inch) flour tortillas
Sour cream

1 ¼ cups (5 oz) shredded Mexican cheese blend, divided
½ cup taco sauce, divided

- Plug the quesadilla maker into an electrical outlet and allow it to heat up The Red Power light will turn on.
 - Spread beans evenly over 2 tortillas. Sprinkle evenly with ¾ cup cheese, and drizzle with ¼ cup taco sauce. Top with remaining tortillas.
 - Following the cooking instructions on page 4, cook the quesadilla until done. Repeat procedure with remaining quesadilla. Cut each quesadilla into 4 wedges; serve with remaining taco sauce, remaining cheese, and sour cream if desired.
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CHILI CHEESE QUESADILLAS

Serves 4

1 (3 oz) package cream cheese, softened
1 cup (4 oz) shredded American cheese
1 cup (4 oz) shredded Cheddar cheese
1 (4.5 oz) can chopped green chilies

¼ tsp garlic powder
1/8 tsp ground red pepper
8 (8 inch) flour tortillas

- Plug the quesadilla maker into an electrical outlet and allow it to heat up The Red Power light will turn on.
 - Beat first 6 ingredients at medium speed of an electric beater until well blended. Spread about ½ cup cheese mixture onto each of 4 tortillas, leaving a ½ inch border. Top with remaining tortillas.
 - Following the cooking instructions on page 4, cook quesadillas 2-3 minutes on each side or until filling melts and outside browns. Cut into wedges to serve. Serve with sour cream and salsa, if desired.
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FARMSTAND QUESADILLAS

Serves 4

1 (9 oz) package frozen cut asparagus, thawed and drained
2/3 cup shredded reduced-fat Colby-Jack cheese
1 cup frozen whole kernel corn, thawed

½ cup red onion, finely chopped
1½ tsp ground cumin
8 (8 inch) low-carb flour tortillas

- Plug the quesadilla maker into an electrical outlet and allow it to heat up The Red Power light will turn on.
- In a medium bowl, combine asparagus, onion, corn, cheese, and cumin; mix well.
- Top one tortilla with half of the vegetable mixture, then cover with another tortilla; repeat. Lightly coat tops of tortillas with cooking spray.
- Following the cooking instructions on page 4 of this manual, cook until tortillas are crisp and the cheese is melted.
- Cut each quesadilla into quarters and serve immediately.

RECIPES (cont.)

BACON RANCH QUESADILLAS

Serves 4

¼ cup ranch dressing
8 (8 inch) flour tortillas
1 cup (4 oz) shredded Mexican four-cheese blend

6 bacon slices, cooked and crumbled
1 plum tomato, seeded and chopped
Ranch dressing and Salsa

- Plug the quesadilla maker into an electrical outlet and allow it to heat up The Red Power light will turn on.
 - Spread ¼ of the Ranch dressing evenly on 1 side of each tortilla and top evenly with half of each of cheese, bacon, and tomato. Lightly press second tortilla, dressing-side down, on top of mixture. .
 - Following the cooking instructions on page 4 of this manual, cook until tortillas are crisp and the cheese is melted.
 - Repeat procedure with remaining tortillas, cheese, bacon, and tomato.
 - Cut each quesadilla into wedges. Serve with Ranch dressing and salsa.
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CHICKEN QUESADILLAS

Serves 4

1 (10 oz) can chunk chicken, drained and flaked
2 cups (8 oz) shredded Mexican cheese blend
8 (10 inch) flour tortillas

- Plug the quesadilla maker into an electrical outlet and allow it to heat up The Red Power light will turn on.
 - In a large bowl, combine chicken and shredded cheese; mix well. Sprinkle evenly over each of 4 tortillas and top with remaining tortillas.
 - Following the cooking instructions on page 4 of this manual, cook until tortillas are crisp and the cheese is melted.
 - Remove quesadilla and repeat with remaining quesadillas until all are cooked.
 - Cut each quesadilla into 4 wedges, and add a dollop of sour cream, some salsa, and a sprinkling of sliced scallion if desired.
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EASY EGG BREAKFAST QUESADILLAS

Serves 2

½ cup (2 oz) shredded Mexican cheese blend
4 (7 inch) whole wheat or flour tortillas
4 slices Canadian-style bacon (2½ oz)

4 eggs, beaten
Salsa

- Plug the quesadilla maker into an electrical outlet and allow it to heat up The Red Power light will turn on.
- Sprinkle ¼ cup cheese on one side of each tortilla. Top each with 2 bacon slices.
- Coat a large nonstick skillet with cooking spray; heat over medium heat until hot. Pour in eggs and cook scrambled until thickened and no visible liquid egg remains. Do not stir constantly.
- Spoon eggs on top of bacon, dividing evenly and top with remaining tortillas.
- Following the cooking instructions on page 4 of this manual, cook until tortillas are crisp and the cheese is melted about 2 to 3 minutes. Cut into wedges and serve immediately.

RECIPES (cont.)

HAWAIIAN QUESADILLAS

Serves 4

8 (10 inch) flour tortillas 16 (1 oz) slices deli sliced ham (1 pound total)
2 cups shredded Cheddar cheese ½ cup crushed pineapple, drained and squeezed dry

- Plug the quesadilla maker into an electrical outlet and allow it to heat up The Red Power light will turn on.
 - Place 4 tortillas on a flat surface and sprinkle ¼ cup cheese over each. Top each with 4 slices of ham then sprinkle each with 2 tbsp crushed pineapple. Add another ¼ cup cheese over each of the 4 tortillas and top each with remaining tortillas.
 - Following the cooking instructions on page 4 of this manual, cook until tortillas are crisp and the cheese is melted, about 2 to 3 minutes.
 - Slice each finished quesadilla into 4 wedges, and serve with pineapple, peach, mango or your favorite flavor fruit salsa.
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MEATBALL QUESADILLAS

Serves 6

½ (16 oz) jar spicy black bean dip 1 ½ cups (6 oz) shredded Monterey
12 (8 inch) flour tortillas Jack cheese with peppers
30-32 frozen cooked meatballs; thawed and crumbled 1 small green bell pepper, diced

- Plug the quesadilla maker into an electrical outlet and allow it to heat up The Red Power light will turn on.
 - Spread bean dip over 6 tortillas. Layer crumbled meatballs, cheese, and bell pepper evenly over bean dip. Top with remaining tortillas
 - Following the cooking instructions on page 4 of this manual, cook until tortillas are crisp and the cheese is melted, about 3 to 4 minutes
 - Cut each into 4 wedges, and serve with desired toppings such as sour cream or salsa.
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SEAFOOD QUESADILLAS

Serves 3

2 ½ cups shredded Mexican cheese blend 1 (8 oz) package frozen salad shrimp, thawed
6 large (burrito size) flour tortilla 1 ½ cups imitation crab meat, flaked

- Plug the quesadilla maker into an electrical outlet and allow it to heat up The Red Power light will turn on.
- Sprinkle half of the cheese evenly over 3 tortillas and top each evenly with shrimp and crab meat. Sprinkle the remaining cheese evenly over the seafood and top with the remaining tortillas.
- Following the cooking instructions on page 4 of this manual, cook until tortillas are crisp and the cheese is melted, about 3 to 4 minutes
- Repeat until all the quesadillas are cooked. Cut each quesadilla into wedges, and serve immediately.

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 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

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: 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 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

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.



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

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