

Elite Gourmet

BY MAXI-MATIC®

25L AIR FRYER OVEN

MODEL: EAF9100

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 www.maxi-matic.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. Read all instructions.
2. UNPLUG FROM OUTLET WHEN NOT IN USE AND BEFORE CLEANING.
3. Allow to cool before cleaning or handling, putting on or taking off parts.
4. Do not touch hot surfaces. Use handles or knobs.
5. To protect against electric shock, do not place any part of the Air Fryer Oven in water or other liquids. See instructions for cleaning.
6. This appliance should not be used by or near children or individuals with certain disabilities.
7. Do not operate any appliance with a damaged cord or plug, or after the appliance has malfunctioned or has been dropped or damaged in any way, or is not operating properly. Return the Air Fryer Oven to the store or retailer where purchased for examination or repair or adjustment.
8. The use of accessory attachments not recommended by Elite may cause injury.
9. Do not use outdoors.
10. Do not let cord hang over the edge of the table or countertop, where it could be pulled on inadvertently by children or pets, or touch hot surfaces, which could damage the cord.
11. Do not place Air Fryer Oven on or near a hot gas or electric burner or in a heated oven.
12. Extreme caution should be exercised when using containers constructed of materials other than metal or glass in the oven.
13. To avoid burns, use extreme caution when removing Air Fryer Oven accessories or disposing of hot grease.
14. When not in use, always unplug the unit. Do not store any materials other than manufacturer's recommended oven-proof accessories in this Air Fryer Oven.
15. Do not place any of the following materials in the Air Fryer Oven: paper, cardboard, plastic and similar products.
16. Do not cover Crumb Tray or any part of the oven with metal foil. This will cause overheating of the oven.
17. Oversize foods, metal foil packages and utensils must not be inserted in the Air Fryer Oven, as they may involve a risk of fire or electric shock.
18. A fire may occur if the Air Fryer Oven is covered or touching flammable materials such as curtains, draperies or walls, when in operation.
19. Do not store any items on top of the appliance when in operation. Do not operate under wall cabinets.
20. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.

IMPORTANT SAFEGUARDS (cont.)

21. Do not attempt to dislodge food when the Air Fryer Oven is plugged into electrical outlet.
22. Warning: To avoid possibility of fire, NEVER leave Air Fryer Oven unattended during use.
23. Use recommended temperature settings for all cooking/baking, roasting and Air Frying.
24. Do not rest cooking utensils or baking dishes on glass door.
25. Do not operate your appliance in an appliance garage or under a wall cabinet.
26. When storing in an appliance garage, always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
27. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
28. To disconnect, turn off the Air Fryer Oven, then remove plug from wall outlet.

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

SHORT CORD PURPOSE

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 counter top or tabletop where it can unintentionally be pulled on or tripped over by children or pets.



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.

POLARIZED PLUG

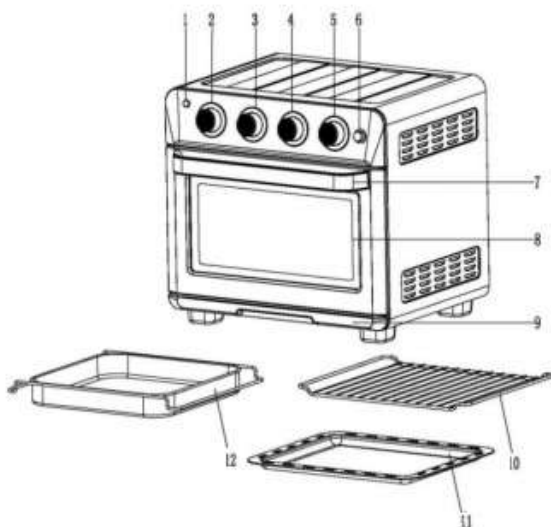
If this appliance is equipped with a *polarized plug* (one blade is wider than the other), please follow the below instructions:

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.

INTRODUCTION

Thank you for purchasing the Elite Gourmet Air Fryer Oven. Your new Air Fryer Oven has a variety of functions to handle a wide array of cooking tasks. With its easy to use Digital Quick Menu and Temperature & Timer Controls, you can fry, cook, or even bake your favorite meals and snacks with ease! Best of all you will be cooking healthier without the addition of oil. Not only can you cook foods without the mess of oil but you can cook faster which saves you time and energy. Unlike most conventional deep fryers, the Air Fryer Oven's unique vapor system combined with circulating hot air will automatically make foods crispier and of course healthier without oil. We hope you enjoy your new Elite Gourmet Air Fryer Oven and start cooking healthier today!

PARTS IDENTIFICATION



1. **Power Indicator**

2. **Timer Knob**

3. **Function Knob**

4. **Air Fryer Temperature Knob**

5. **Oven Temperature Knob**

6. **Interior Light Switch**

7. **Cool-Touch Handle**

8. **Viewing Window**

9. **Slide-Out Crumb Tray**

The removable crumb tray slides out from the bottom front of the Air Fryer Oven for easy cleaning. Always ensure that the crumb tray is placed underneath the bottom whenever the oven is being used.

10. **Wire Rack**

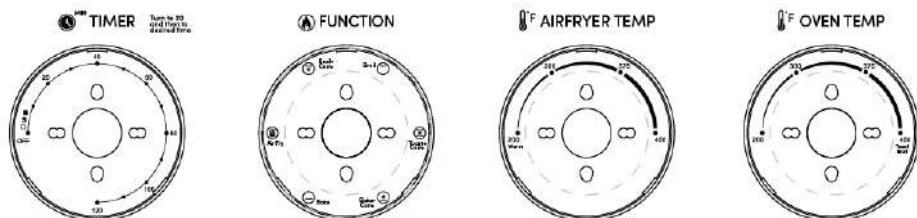
11. **Baking Pan/Drip Tray**

Use alone when baking or roasting. The Baking Pan/Drip Tray can be placed in any of the three rack positions. To ensure food doesn't stick use a little oil or butter to coat the pan.

12. **Air Fryer Basket**

The Air Fryer Basket is grated to allow air to pass through the basket for even cooking. The Air Fryer Basket should be placed in the middle rack position unless a recipe states otherwise.

CONTROL PANEL



TIMER KNOB

Turn to set the cooking time up to 120 minutes.

FUNCTION KNOB

Turn to set the cooking method.

Air Fry: 4pc upper heating elements + high speed fan

Broil + Convection: 2pc upper heating elements + convection

Broil: 2pc upper heating elements

Toast + Convection: 2pc upper heating elements + 2pc lower heating elements + convection

Bake + Convection: 2pc lower heating elements + convection

Bake: 2pc lower heating elements

AIR FRYER TEMPERATURE KNOB

Turn to set temperature for air frying.

NOTE: Only use the Air Fryer Temp. Knob to set the temperature for air frying. For all other functions, use the Oven Temperature Knob.

OVEN TEMPERATURE KNOB

Turn to set the temperature for broiling, baking, toasting, and warming.

BEFORE FIRST USE

1. Before using your Air Fryer Oven for the first time, carefully remove all packaging material and recycle appropriately.
2. Remove the parts from the box and wash the accessories with warm, soapy water and a non-abrasive sponge.

IMPORTANT: DO NOT IMMERSE THE MAIN HOUSING IN WATER. Wipe the interior and exterior of appliance clean with a damp cloth.

3. Place the appliance on a flat, horizontal and stable surface (make sure surface is heat-resistant). Place away from walls and other appliances. Leave approximately 4 inches of space from nearby objects.

OBJECTS SHOULD NOT BE STORED ON THE TOP OF THE OVEN. IF THEY ARE, REMOVE ALL OBJECTS BEFORE YOU TURN ON YOUR OVEN. THE EXTERIOR WALLS GET VERY HOT WHEN IN USE. KEEP OUT OF REACH OF CHILDREN.



NOTE:

- The initial 15 minutes of use may result in smell and smoke. This is normal and harmless and comes from the protective substance applied to the heating elements during manufacturing.
- At any time during cooking, the time and temperature can both be adjusted by turning the Timer Knob or Temperature Knobs.
- Press the Interior Light Switch to turn on the oven light to check the cooking progress.
- The basket must be placed on the pan or rack. Never on the crumb tray.

HOW TO USE

AIR FRYING

1. Place the crumb tray at the bottom of your oven below the heating element.
2. Close the oven door and set your Function Knob to Air Fry.
3. Set your Air Fryer Temperature Knob to desired temperature. The Air Fryer Temp. Knob only works with the air fry function. The temperature shown on the Oven Temp. Knob does not affect the Air Fryer Knob setting.
4. Turn the Timer Knob to the desired cooking time to turn on the oven and begin air frying.
5. The Power Indicator will illuminate. The Timer Knob will ring when the cycle is complete.
6. To stop air frying, turn the Timer Knob to the "Off" position.



CAUTION:

During cooking, the Air Fryer Oven will be very hot, only use the door handle or oven mitts.

HOW TO USE (cont.)

BROILING/CONVECTION BROILING

1. Place the crumb tray at the bottom of your oven below the heating element.
2. Close the oven door and set your Function Knob to either Broil or Broil + Conv.
3. Set your Oven Temperature Knob to desired temperature.
4. Turn the Timer Knob to the desired cooking time to turn on the oven.
5. The Power Indicator will illuminate. The Timer Knob will ring when the cycle is complete.
6. To stop broiling, turn the Timer Knob to the "Off" position.

CONVECTION TOASTING

1. Place the crumb tray at the bottom of your oven below the heating element.
2. Close the oven door and set your Function Knob to Toast + Conv.
3. Set your Oven Temperature Knob to desired temperature.
4. Turn the Timer Knob to 20 minutes to begin cooking, then down to your desired shade. For light toast, set the timer to approximately 3 minutes, and for dark toast set the timer to approximately 8 minutes.
5. The Power Indicator will illuminate. The Timer Knob will ring when the cycle is complete.
6. To stop toasting, turn the Timer Knob to the "Off" position.

BAKING/CONVECTION BAKING

1. Place the crumb tray at the bottom of your oven below the heating element.
2. Close the oven door and set your Function Knob to either Bake or Bake + Conv.
3. Set your Oven Temperature Knob to desired temperature.
4. Turn the Timer Knob to the desired cooking time to turn on the oven.
5. The Power Indicator will illuminate. The Timer Knob will ring when the cycle is complete.
6. To stop baking, turn the Timer Knob to the "Off" position.



NOTE:

- Switch off the appliance manually by turning the Timer Knob to Off at any time.

HOW TO USE (cont.)

WHEN FRYING IS COMPLETE:

1. When the timer completes its countdown, the air fryer oven will ring and stop heating - this signals it is time to remove your food.
2. Carefully open the glass door using the door handle. Check that your foods are ready. If not, then close the glass door and set the timer for a few more minutes.
3. Empty the contents into a bowl or onto a plate using non-metallic tongs or a scoop.
4. When the next batch of ingredients is ready, the air fryer oven is instantly ready to use again.
5. Remove the power cord from the electrical outlet if not in use.

CAUTION: When opening the glass door, be careful of steam. Keep hands and face away from the opening.

NOTE: After cooking, the air fryer basket, rack, or pan will be extremely hot to the touch. Do not touch surfaces of the basket, rack, or pan directly.

CLEANING & MAINTENANCE

The Air Fryer Oven should be cleaned thoroughly after every use.

1. Make sure the Power Cord is disconnected from the electrical outlet and that the appliance has cooled down before attempting to clean.
2. Do not use abrasive cleaners, as they will damage the finish. Simply wipe the exterior with a clean, damp cloth and dry thoroughly. Apply the cleansing agent to a cloth, not directly onto the oven, before cleaning.
3. To clean interior walls, use a damp cloth and a mild liquid soap solution or a spray solution on a sponge. Never use harsh abrasives or corrosive products. These could damage the oven surface. Never use steel wool pads, etc., on interior of oven.
4. Oven Rack, Baking Pan, Air Fryer Basket and Crumb Tray should be hand-washed in hot, sudsy water or use a nylon scouring pad or nylon brush. They are NOT dishwasher safe.
5. After cooking greasy foods and after your oven has cooled, always clean top interior of oven. If this is done on a regular basis, your oven will perform like new. Removing the grease will help to keep toasting consistent, cycle after cycle.
6. To remove crumbs, slide out the Crumb Tray and discard crumbs. Wipe clean and replace. To remove baked-on grease, soak the tray in hot, sudsy water or use nonabrasive cleaners. Never operate the oven without the Crumb Tray in place.
7. Any other servicing should be performed by an authorized service representative.

COOKING TIME CHART



NOTE:

- All information is for reference only and can be adjusted according to the user's preference. They are approximations as foods differ in size and density. Cooking temperatures and times cannot be guaranteed.
- STIR means the recipe requires mixing the contents mid-way through cooking.

INGREDIENTS	AMOUNT (ounces)	TIME (minutes)	TEMP. (°F)	STIR	NOTES
POTATOES					
Thin frozen fries	15 ~ 25	9-16	390	STIR	
Thick frozen fries	15 ~ 25	11-20	390	STIR	
Homemade fries (0.3"x0.3")	15 ~ 30	16-10	390	STIR	add 1/2 tbsp of oil
Homemade potato wedges	15 ~ 30	18-22	355	STIR	add 1/2 tbsp of oil
Homemade potato cubes	15 ~ 25	12-18	355	STIR	add 1/2 tbsp of oil
Homemade potato chips	10	10-11	320		
MEAT					
Steaks	6 ~ 18	8-12	355		
Pork chops	6 ~ 18	10-14	355		
Hamburgers	6 ~ 18	7-14	355		
Drumsticks	6 ~ 18	18-22	355		
Chicken wings	15 ~ 20	18-22	390		
Chicken strips	6 ~ 18	14-16	355		
SNACKS					
Egg rolls	6 ~ 18	8-10	390	STIR	Use oven-ready
Frozen chicken nuggets	6 ~ 18	6-10	390	STIR	Use oven-ready
Frozen fish sticks	6 ~ 14	6-10	390		Use oven-ready
Fish fillet in batter	6 ~ 18	10-16	355	STIR	
Battered shrimp	6 ~ 18	10-16	355	STIR	
Frozen cheese sticks	6 ~ 14	8-10	355		Use oven-ready
Stuffed veggies	6 ~ 14	10	320		
Mushrooms	6 ~ 14	10	320		
Onion Rings	6 ~ 18	10-16	355		
BAKING					
Cake	10	20-25	320		Use oven-safe dish
Quiche	15	20-22	355		Use oven-safe dish
Muffins	10	15-18	390		Use oven-safe muffin cups
Sweet snacks	15	20	320		Use oven-safe dish

HINTS & TIPS

- Smaller cuts of food usually require a slightly shorter cooking time than larger foods.
- A larger amount of food only requires a slightly longer cooking time and a smaller amount of food only requires a slightly shorter cooking time.
- Stirring or shaking smaller foods mid-way through the cooking process will improve the end result and can help cook more evenly.
- Adding a small amount of oil to fresh potatoes can result in a crispier result. Cook your ingredients in the air fryer within a few minutes after adding the oil.
- Do not air fry extremely greasy foods such as sausages in the air fryer.
- Snacks that can be prepared in an oven can also be prepared in the air fryer oven.
- The air fryer oven can also reheat foods. To reheat foods, set the temperature to 300°F for up to 10 minutes.
- To cook frozen foods, add an additional 3-5 minutes to your cook time.

HOMEMADE FRENCH FRIES:

- The optimum amount for air frying crispy fries is 17.5oz. or a little over 1 lb.
- When making your own French fries, follow these steps:
 1. Peel potatoes and slice them into strips.
 2. Wash and dry them thoroughly.
 3. Mix potato strips in a bowl with ½ tablespoon of olive oil, make sure they are evenly coated.
 4. Using your hands or tongs, place the potato strips onto the frying rack.



NOTE:

- Add 3 minutes to the cooking time if you begin cooking while the air fryer oven is still cold.
- Do not cook frozen, raw foods in the air fryer oven.

TROUBLESHOOTING GUIDE

PROBLEM	POSSIBLE CAUSE	SOLUTION
The air fryer oven does not work.	The appliance is not plugged in.	Plug the Power Cord into an electrical outlet.
	The appliance is defective.	Contact customer service at www.maxi-matic.com
Food is not completely cooked/fried.	There is too much food in the oven.	Use smaller batches of food. Small batches of food will cook more evenly.
	The cooking temperature is set too low.	Increase the temperature setting. Check "Cooking Time Chart" found in this manual.
	The cooking time is too short.	Increase the time setting. Check "Cooking Time Chart" found in this manual.
	Food is raw and frozen solid.	Raw frozen foods should be thawed before cooking in the air fryer. Exceptions to this are pre-cooked frozen foods.
Food is unevenly cooked.	Certain foods need to be stirred mid-way through the cooking process.	Foods that overlap inside the Air Fryer Basket need to be stirred mid-way through cooking.
Fried snacks are not crispy.	You used a type of snack meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
I cannot close the Glass Door properly.	The oven rack, bake pan, or air fryer basket is not properly placed inside.	Make sure there is no obstruction for the glass door to close properly.
White smoke is emitting out of the appliance during use.	You are preparing food with a high oil content.	When cooking with oily foods, oil will drain into the drip tray. When the air fryer heats up, the drip tray heats up the oil and produces white smoke. This does not adversely affect the air fryer or your cooking process.
	The accessories has built-up oil residue from previous uses.	White smoke is caused by oil leftover on the accessories. Make sure to thoroughly clean each accessories after every use.
Home-made French fries are coming out unevenly cooked.	Your potatoes are not fresh or are frozen.	Make sure to use fresh and firm potatoes, not frozen potatoes, for home-made French fries.
	Potato strips were not well rinsed prior to frying.	Thoroughly rinse sliced potato to remove all starch prior to frying.
Home-made French fries are not crispy after air frying.	Crispy results are directly linked to the amount of oil used and water content of the potato.	Potato strips need to be thoroughly dried before adding oil.
		Slice potato strips thinner if you want them crispier.
		Use a bit more oil on the potato strips prior to frying if you want crispier results.

AIR FRYER OVEN RECIPES

GOLDEN FRIED ONION RINGS

6 med. mild white onions	1/4 cup olive oil
1 1/8 cup sifted flour	1 cup milk
1/2 tsp. salt	1 egg, slightly beaten

1. Slice onion 1/4 inch thick and separate into rings.
 2. Preheat air fryer to 395°F for 3 minutes.
 3. Combine remaining ingredients in a bowl and stir just until dry ingredients are moistened.
 4. Dip onion rings into flour mixture.
 5. Place into air fryer basket and program to cook at 395°F for 21-24 minutes.
 6. Repeat process until all onion rings are cooked.
-

BUFFALO WINGS

24 wings (4lbs.)	1/4 cup butter
Salt & pepper (optional)	2 to 5 tsp. hot sauce
	1 tsp. white vinegar

1. Sprinkle wings with salt and pepper, to taste.
 2. Preheat air fryer to 395°F for 3 minutes.
 3. Place wings into air fryer and program to cook at 395°F for 23-29 minutes.
 4. When wings are golden brown and crisp, remove from air fryer. Add rest of wings; repeat process.
 5. Meanwhile, melt butter in saucepan; add hot sauce and vinegar. Pour sauce over wings and mix well to cover.
 6. Serve with Blue Cheese Dressing and celery sticks.
-

POTATO CROQUETTES

2 tbsp. milk	3 tbsp. flour
salt	4 c. mashed potatoes
1/2 tsp. pepper	1 egg, beaten
1/2 tsp. chopped green onion	Sifted dried bread crumbs
2 egg yolks, beaten	2 tbsp. peanut oil

1. Add milk, salt, pepper, chopped green onion, oil, beaten egg yolks and flour to mashed potatoes.
2. Preheat air fryer at 395°F for 3 minutes.
3. Chill and shape using an ice cream scoop. Dip in the beaten egg, then roll through bread crumbs. Place into air fryer and program to cook at 395°F for 12-14 minutes or until golden brown.
4. Note: Cook in small batches, giving each croquette at least 2 inches of space around it to not overcrowd the rack. Repeat process until all croquettes have been cooked.

HOMEMADE BLACK PEPPER POTATO CHIPS

6 Yukon gold potatoes, unpeeled
2 tbsp. canola or vegetable oil
Kosher salt and black pepper

1. Preheat air fryer to 395°F.
2. Wash and clean the potatoes in cold running water. Using a mandoline, or vegetable peeler, finely slice the potatoes into chips. Drop the chips into a bowl of ice water as you work to prevent them from going brown. This will also remove any excess starch. Soak in water for 30 minutes and change the water at least 4 times.
3. Toss the chips in the canola or vegetable oil.
4. Place chips into air fryer and program to cook at 395°F for 23 minutes. Stir the potatoes. Then cook for another 23 minutes.
5. When finished cooking, immediately sprinkle on salt and a lot of black pepper. Repeat with the rest of the potatoes. Serve very soon after frying.

FRIED GREEN TOMATOES

3 to 4 large green tomatoes	1 tbsp. seasoning salt
2 cup flour	2 eggs
1 tbsp. salt	2 cup milk
1 tbsp. pepper	1/4 cup olive oil

1. Cut tomatoes into 1/2 inch thick slices.
2. Mix flour, salt, pepper and seasoning salt in one bowl.
3. Preheat air fryer to 395°F for 3 minutes.
4. Mix eggs, oil and milk in another bowl. Dip each tomato slice into the milk mixture, then into the flour, back to the milk and then to the flour again, coating well.
5. Place tomato slices into air fryer and program to cook at 395°F for 19-22 minutes. Repeat process until all tomatoes are fried.

SWEET POTATO FRIES

2 large sweet potatoes	1/4 tsp. cayenne pepper
2-3 tbsp. of cornstarch	1 tsp. sriracha sauce (or to taste)
1/2 cup mayonnaise	

1. Preheat air fryer to 395°F.
2. Peel and slice sweet potatoes into fries no thicker than 1/2". Soak in water for minimum of one hour, but preferably for half a day (change water several times).
3. Drain water from bowl and lift fries out by the handful. Give them a good shake. They should be dry but still have enough moisture on them to allow the cornstarch to stick.
4. Place cornstarch in a plastic bag and drop all fries in. Blow a bit of air into the bag, twist the top and shake vigorously.
5. Place fries into air fryer. Coat with olive oil. The more oil the crispier and less sticking you'll have, but the less healthy they'll be.
6. Program at 395°F for 11-13 minutes. (Mid-way through cooking, stir the fries). Repeat process until all fries are cooked. Dipping Sauce: Mix together mayo, pepper and Sriracha sauce. Adjust to your taste.

ROASTED CAULIFLOWER WITH DATES & PINE NUTS

1 large head cauliflower, cut into florets (about 8 cups)
Kosher salt and freshly cracked black pepper, to taste
4 tbsp. olive oil
1/3 cup pine nuts

1 clove garlic, minced
1 spring of fresh rosemary
1/2 cup pitted Medjool dates,
coarsely chopped

1. Preheat air fryer to 395°F.
2. Mix pine nuts with 1 tsp olive oil. Place into air fryer and program at 395°F for 1 minute. Add the minced garlic and dates and program for another 2 minutes. Remove from air fryer.
3. Season cauliflower with olive oil, salt and pepper. Place into air fryer and program at 395°F for 10 minutes or until golden brown at the edges.
4. Transfer the hot cauliflower to a serving bowl, drizzle the pine nut mixture over the top and toss to combine. Taste and adjust seasoning if necessary and serve warm or at room temperature. Garnish with chopped rosemary

GOAT CHEESE CROQUETTES

CROQUETTES:

4 ounces fresh goat cheese (chèvre)
1 large egg, beaten
2 tbsp. panko (Japanese bread crumbs)
1 tbsp. vegetable oil

PECAN SAUCE:

1/3 cup pecan halves
1 tsp. honey
1/2 cup pecan oil (or vegetable oil)

1. Preheat air fryer to 395°F.
2. Mix the panko with the vegetable oil and set aside.
3. To prepare croquettes, separate the goat cheese into 8 equal portions. Use your hand to roll each portion into a ball about 3/4 inch in diameter. One by one, using a fork, toss the balls in the flour, coat with the beaten egg, and roll in panko until evenly coated. Set aside on a clean plate. Chill.
4. Place pecan halves into air fryer and program at 395°F for 5 minutes or until dark brown. Remove from air fryer and place into a blender while still hot. Add honey and pecan oil and blend on high speed to purée the nuts. The sauce should emulsify and become the consistency of a thick syrup. Set aside.
5. Place the croquettes into the air fryer and program at 395°F for 8-10 minutes. Repeat process until all croquettes are cooked.
6. Spoon the pecan sauce on a serving plate and arrange the warm croquettes on top.

CORN DOGS

1/2 c. yellow cornmeal
1/2 c. flour
1/4 tsp. dry mustard
1/2 tsp. salt

1 egg, lightly beaten
6-8 hot dogs / frankfurter
6 skewers or sticks
1 tbsp. sugar

1 tsp. baking powder
1/2 c. milk
1 tbsp. melted shortening
2 tbsp. vegetable oil

1. Combine the cornmeal, flour, sugar, mustard, baking powder and salt, mixing well. Add the milk, egg, oil and shortening, mixing until very smooth. Preheat air fryer to 395°F for 3 minutes. Pour the mixture into a tall glass. Put the frankfurters on sticks. Dip them into the cornmeal batter to coat them evenly.
2. Place into air fryer and program to cook at 395°F for 15-21 minutes or until evenly cooked. Repeat process until all hot dogs are cooked.

FISH STICKS WITH YOGURT DIP

8 oz. center-cut salmon fillet, skinned	1 cup seasoned bread crumbs
1/2 cup flour	olive oil, for drizzling
1/2 tsp. fine sea salt	1/3 cup lowfat mayonnaise
1/4 tsp. freshly ground black pepper	1/3 cup lowfat plain yogurt
3 egg whites	1 tbsp. dijon mustard
1 cup grated parmesan	1 tbsp. chopped fresh parsley or chives

1. Preheat air fryer to 395°F. Rinse salmon fillet and pat dry with paper towels. Slice fish so all the pieces are equally about 1/2 by 1/2 by 4 1/2-inches in size.
2. Place flour, salt, and pepper in a medium bowl. Place egg whites in another bowl and beat until frothy, about 30 seconds. Combine grated parmesan and bread crumbs in a third bowl.
3. Coat salmon pieces in the flour and pat to remove any excess flour. Dip floured fish sticks in egg whites and then into the parmesan mixture.
4. Place the breaded fish sticks into air fryer and lightly drizzle with olive oil. Program to cook at 395°F for 16-21 minutes or until golden brown. Repeat process until all fish sticks are cooked.
5. For dipping sauce: mix mayo, yogurt, dijon, and parsley (or chives) in a small dipping bowl.

CHICKEN TENDERS WITH HONEY MUSTARD SAUCE

2 pounds boneless, skinless chicken breasts	1 tsp. garlic powder	HONEY MUSTARD:
3 eggs	1 tsp. lemon pepper	1/2 cup dijon mustard
1 cup flour	1/2 tsp. cayenne	1/2 cup honey
2 cups panko bread crumbs	1/2 tsp. salt	2 tbsp. mayonnaise
	1/2 tsp. pepper	1 tbsp. lemon juice
		Salt and pepper

1. Preheat air fryer to 330°F. Cut the chicken breasts into long strips and set aside.
2. Beat the 3 eggs in a separate bowl and place the flour into another separate dish. Pour the panko into a pie plate or shallow bowl and season with garlic powder, lemon pepper, cayenne, salt and pepper.
3. Dip the chicken strips into the flour, then beaten egg and the dredge them into the seasoned panko. Place chicken tenders into air fryer and program at 330°F for 15-20 minutes. Mid-way through cooking, toss/stir the chicken tenders. Repeat process until all chicken is cooked. Serve with honey mustard sauce.
4. Honey mustard: mix all the ingredients in a small bowl and season with salt and pepper. process until all tomatoes are fried.

BURRATA ASPARAGUS PIZZA

1 pizza dough	1/4 to 1/2 cup crumbled feta cheese
1 tbsp. olive oil	2 handfuls arugula
1/2 lb asparagus	zest of 1/2 lemon
1 cup burrata cheese	pinch of salt and pepper

1. Preheat air fryer oven to 375°F. Make or prepare pizza dough, shaping into a rectangular or round shape to the size of the rack. Rub dough with olive oil, then spread asparagus onto the dough in a single layer. Bake for 5 minutes.
2. Remove pizza from oven and add the cheeses. Return to the oven and cook until cheese turns golden, 8 to 10 minutes.
3. Top with arugula, lemon zest, salt, and pepper.

BEER BATTERED FISH FILETS

1 cup flour	1/2 cup milk	SAUCE
1 tsp. salt	2 eggs	1 cup Pea Shoots
1 tsp. baking powder	2 pounds cod fillets	1 cup baby lettuce leaves
1/2 tsp. dried dill weed	2 tbsp. vegetable oil	1/3 cup lowfat mayonnaise
3/4 cup beer		1/3 cup lowfat plain yogurt

1. In a large bowl, mix together flour, salt, baking powder, and dill. Add beer, milk, oil, and eggs; mix well.
2. Place fish fillets in batter mixture, coat well, and let stand for 15 minutes.
3. Preheat air fryer to 395°F for 3 minutes. Place fish into air fryer and program to cook at 395°F for 15-21 minutes. Repeat process until all fish is cooked.
4. For sauce, puree everything in a food processor and sprinkle with paprika (optional).

MAPLE SALMON

1/4 cup maple syrup	1/4 tsp. garlic salt
2 tbsp. soy sauce	1/8 tsp. ground black pepper
1 clove minced garlic	1 pound salmon

1. In a small bowl, mix the maple syrup, soy sauce, garlic, garlic salt, and pepper.
2. Place salmon in a shallow glass baking dish, and coat with the maple syrup mixture. Cover the dish, and marinate salmon in the refrigerator 30 minutes, turning once.
3. Preheat air fryer to 395°F. Place salmon onto frying rack. Program to cook at 395°F for 14-18 minutes or until easily flaked with a fork.
4. Serve on bed of greens.

CORNISH GAME HENS WITH GARLIC & ROSEMARY

4 cornish game hens	24 cloves garlic
salt and pepper to taste	1/3 cup white wine
1 lemon, quartered	1/3 cup low-sodium chicken broth
4 sprigs fresh rosemary	4 sprigs fresh rosemary for garnish
3 tbsp. olive oil	

1. Rub hens with 1 tbsp. of olive oil. Lightly season hens with salt & pepper. Place 1 lemon wedge and 1 sprig rosemary in cavity of each hen.
2. In a mixing bowl, whisk together wine, chicken broth, and remaining 2 tbsp. of oil; pour over hens. Refrigerate hens in the marinade for 1 hour up to 24 hours.
3. Preheat air fryer to 350°F. Remove hens from refrigerator and place into air fryer basket (13) and arrange garlic cloves around hens. Program at 350°F for 25-35 minutes.
4. Transfer hens to a platter, pouring any cavity juices into a medium saucepan. Tent hens with aluminum foil to keep warm. Transfer juices from the Pan (12) and the garlic cloves to the saucepan and boil until liquids reduce to a sauce consistency, about 6 minutes. Cut hens in half lengthwise and arrange on plates. Spoon sauce and garlic around hens. Garnish with rosemary sprigs, and serve.

CAJUN CHICKEN

2 cups vegetable oil	2 tbsp. lemon pepper
2 tbsp. cajun seasoning	10 skinless, boneless chicken breast halves
2 tbsp. dried italian seasoning	(pounded to 1/2 inch thickness)
garlic powder to taste	

1. In a large shallow dish, mix oil, cajun seasoning, italian seasoning, garlic powder, and lemon pepper. Place chicken in the dish and turn to coat with the mixture. Cover and refrigerate for 1/2 hour.
2. Preheat air fryer to 395°F. Drain chicken, and discard marinade.
3. Place chicken into air fryer and program at 395°F for 25-30 minutes.
4. Repeat process until all chicken is cooked.

ASIAN PORK CHOPS

1 cup soy sauce	1 tbsp. ground cumin
1/2 cup brown sugar	1 tbsp. roasted red chili paste
2 cloves garlic, crushed	6 (1-inch thick) pork chops
1 tbsp. ground ginger	

1. Place the soy sauce, brown sugar, garlic, ginger, cumin, and chili paste in a large plastic zipper bag. Squeeze the bag with your fingers to mix the ingredients thoroughly and dissolve the brown sugar, place the pork chops into the marinade, and seal the bag. Allow to marinate in the refrigerator for 2-3 hours.
2. Remove pork chops from the fridge and let sit in room temperature for 30 minutes.
3. Preheat air fryer to 395°F. Remove the pork chops from marinade, and discard marinade. Shake off excess marinade, and place pork chops into air fryer and program at 395°F for 12-15 minutes until the meat is no longer pink inside. An instant-read meat thermometer inserted into the thickest part of a chop should read at least 145°F.
4. Thinner cuts will cook faster. Repeat process until all chops are cooked. Serve with bed of greens (optional).

SWEET & SOUR CHICKEN

MARINADE:

1/2 tsp. salt
1 1/2 tsp. soy sauce
1 tbsp. cornstarch
1 tbsp. cold water

BATTER:

1/2 c. chicken coating mix
1/2 c. ice water
1 egg yolk
2 tbsp. vegetable oil

SWEET & SOUR SAUCE:

1/2 c. Kraft Sweet & Sour Sauce
1/4 c. chicken broth
1/4 c. water
1/2 tsp. cornstarch
1 green pepper, cut into 1 inch pieces
1 med. carrot, sliced inch long
1/2 c. sliced water chestnuts
1 can chunk pineapple

1 lb of boneless and skinless chicken breasts,
cut into 1" chunks

1. Combine marinade ingredients in a small bowl. Add chicken, mix well. Let stand 30 min.
2. Combine batter ingredients in a medium bowl until just mixed. Do not stir to blend.
3. Combine sweet & sour sauce, chicken broth, water and cornstarch in a small bowl, set aside.
4. Preheat air fryer to 395°F for 3 minutes.
5. Coat each piece of chicken with batter and place into air fryer. Program to cook at 395°F for 10-20 minutes, checking for doneness. Repeat until all chicken is cooked.
6. Using a fry pan, place oil, heat to medium. Stir-fry green peppers, carrots and water chestnuts for 2 minutes. Add sweet & sour sauce mixture. Stir in pineapple. Stir-fry until sauce has thickened. Remove from heat. Stir in chicken and serve immediately.

SKIRT STEAK WITH CILANTRO GARLIC SAUCE

STEAK:

1 tsp. ground cumin
1/2 tsp. salt
1/2 tsp. black pepper
Two 16oz skirt steaks

SAUCE:

1 medium garlic clove
1/2 tsp. salt
1 cup coarsely chopped fresh cilantro
1/4 cup olive oil
2 tbsp. fresh lemon juice
1/8 tsp. cayenne

1. For the sauce: mince garlic and mash to a paste with salt. Transfer to a blender and add remaining sauce ingredients, then blend until smooth.
2. Preheat air fryer to 395°F. Stir together cumin, salt, and pepper in a small bowl. Pat steak dry, then rub both sides of steaks with cumin mixture.
3. Place into air fryer and program to 395°F for 15-18 minutes (medium rare). Repeat process for 2nd steak. Serve steak drizzled with sauce.

OPEN FACE TUNA SANDWICH

1 can tuna, drained
1 tbsp mayonnaise
1/4 onion, diced

celery, 1 rib, sliced thinly
2 slices bread
1 slice cheese of your choice

1. Place the bread slices on the rack.
2. Place your rack in the Air Fryer Oven. Cook at 400°F for 3-5 minutes. Remove the rack when finished.
3. Combine the mayo, onion, and celery in a bowl. Add the tuna and combine.
4. Add a small amount of tuna mixture to the bread. Top with a slice of cheese.
5. Place the sandwich halves back on the rack and place in the Air Fryer Oven. Cook at 350°F for 5 minutes, or until the cheese is melted. Remove and enjoy.

CHURROS

1 cup water	1 cup flour
1/2 cup margarine or butter	3 eggs
1/4 tsp. salt	1/4 cup sugar
	1/4 tsp. ground cinnamon

1. Preheat air fryer to 355°F for 3 minutes.
2. To make churro dough, heat water, margarine and salt to a rolling boil in sauce-pan; stir in flour. Stir vigorously over low heat until mixture forms a ball, about 1 minute; remove from heat.
3. Beat eggs all at once; continue beating until smooth and then add to saucepan while stirring mixture. Spoon mixture into cake decorator's tube with large star tip (like the kind use to decorate cakes).
4. Squeeze 6-inch loops of dough into drawer pan. Do not overlap. Program to cook at 355°F for 23-30 minutes. Repeat process until all churros are cooked.
5. Mix sugar and the optional cinnamon; roll churros in sugar mixture.

MINI CHEESECAKES**FILLING:**

1 (8oz) package cream cheese, softened	1/2 tsp. grated lemon zest
1/4 cup white sugar	1/4 tsp. vanilla extract
1 1/2 tsp. lemon juice	1 egg

CRUST:

1/3 cup graham cracker crumbs
1 tbsp. white sugar
1 tsp. margarine, melted

1. Preheat air fryer to 330°F for 3 minutes. Grease 12 mini muffin cups.
2. In a medium bowl, mix together the graham cracker crumbs, sugar, and margarine with a fork until combined. Measure a rounded tablespoon of the mixture into the bottom of each muffin cup, pressing firmly.
3. Place muffin cups into air fryer. Program at 330°F for 9 minutes, then remove to cool. Beat together the cream cheese, sugar, lemon juice, lemon zest and vanilla until fluffy. Mix in the egg. Pour the cream cheese mixture into the muffin cups, filling each until 3/4 full.
4. Program at 330°F for 19-22 minutes. Repeat process until all cheesecakes are cooked.

APRICOT POCKET PIES

4 apricots	cinnamon, for sprinkling
4 tsp. butter	14 oz. store bought pie dough
8 tsp. brown sugar	

1. Preheat air fryer to 345°F. Halve the 4 apricots and remove pits.
2. Place 1/2 tsp. butter, 1 tsp. brown sugar, and a pinch of cinnamon inside each of the 2 halves, then put the halves back together.
3. Roll out a 14 oz (9-inch) store-bought pie crust dough and cut four 6-inch circles. Wrap each whole apricot in a circle of dough and pinch the edges to enclose fully. Sprinkle the tops of the pies with the sanding sugar.
4. Place pocket pies pinch side down into air fryer. Program to 345°F for 30 minutes or until golden

ROSEMARY SHORTBREAD

1/3 cup sugar
 1 cup flour
 2 tsp. chopped fresh rosemary
 1 stick (4oz) salted butter, cold & cut into chunks

1. Preheat air fryer to 330°.
2. Pulse everything in a food processor briefly just until combined.
3. Press the crumbly mixture into 2-inch rounds, and 1/4-inch thick inside a heat resistant pan that can fit into the air fryer.
4. Place into air fryer and program to 330°F for 5-8 minutes or until golden on the edges.

GRAND MARNIER SOUFFLE

1 tbsp. butter, melted	1 tsp. freshly grated orange zest
1 tbsp. white sugar	1 tbsp. brandy-based orange liqueur (such as Grand Marnier®)
5 tsp. butter melted	1/8 tsp. vanilla extract
5 tsp. flour	2 egg whites
1/4 cup cold milk	1/4 cup white sugar, divided
2 egg yolks	

1. Brush the insides of 2 (8oz) ramekins with 1 tbsp. melted butter and sprinkle with 1 tbsp. sugar.
2. Melt 1 tbsp. butter and 2 tsp. butter in a saucepan over medium-low heat; cook and stir flour in the melted butter until golden brown and fragrant, about 2 minutes. Pour in milk and cook, stirring continuously, until smooth and thick, 3-4 minutes. Remove from heat and transfer to a mixing bowl.
3. Stir orange zest and 1 tbsp. brandy-based orange liqueur into butter mixture until combined. Add egg yolks and 1/8 tsp. vanilla; mix until smooth.
4. Preheat air fryer to 330°F. Whisk egg whites in a large bowl until frothy. Slowly add half the 1/4 cup sugar and whisk until combined; add remaining sugar and continue to whisk until meringue is thick and holds its shape, but is not stiff.
5. Fold half the meringue into egg yolk mixture until combined. Gently fold in second half until well mixed. Transfer to the prepared ramekins, allowing 1/4 inch of space at the top. Place ramekins into air fryer and program to 330°F for 12-30 minutes until risen and browned.

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: 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

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MODEL: EAF9100