

Elite BY MAXI-MATIC PLATINUM

7.5QT. CAPACITY TRIPLE SLOW COOKER BUFFER

MODEL: EWMST-325/EWMST-325R

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. All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
2. To protect against the risk of electrical shock do not put base in water or in any other liquid.
3. If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into the water!
4. Close supervision is necessary when appliance is used near children.
5. NEVER ALLOW A CHILD TO USE THIS PRODUCT.
6. To disconnect, turn any control to "OFF", then remove plug from wall outlet when not in use, prior to cleaning or before putting on or taking off attachments.
7. The use of attachments or tools not recommended by supplier may cause fire, electric shock or injury.
8. Do not use outdoors.
9. DO NOT let the power cord hang over the edge of the table or work-top, and keep it away from hot surfaces.
10. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not operate this appliance while it is touching or near curtains, wall coverings, clothing, dishtowels or other flammable materials.
11. KEEP YOUR APPLIANCE AWAY FROM ANY HOT PLATES, BURNERS AND HEATED OVENS.
12. Do not use the appliance for other than its intended use.
13. Extreme caution must be used when moving an appliance containing hot food, water, or other hot liquids.
14. Do not switch on the cooker if the ceramic pot is empty.
15. Allow lid and ceramic pot to cool before submersing in water or cleaning.
16. Never touch the outer enclosure of the slow cooker during its operation or before it cools. Use the handles or knobs. Do not touch hot surfaces. Use oven gloves or a cloth when removing lid or handling contents.
17. Never cook directly in the base unit. Always use the ceramic pot.
18. Do not use ceramic pot or glass lid if cracked or chipped.
19. Never leave the appliance connected to the wall outlet when not in use.
20. Do not switch on the appliance when it is upside down or on its side.
21. The glass lid and ceramic pot are fragile. Handle them with care.
22. 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.
23. NEVER leave this appliance unattended during use.
24. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair a malfunctioning appliance!
25. The cord to this appliance should only be plugged into a 120V AC electrical wall outlet.

IMPORTANT SAFEGUARDS (cont.)

14. Some countertop and table surfaces, such as Corian® and other surfaces, are not designed to withstand the prolonged heat generated by certain appliances. If you plan to use the product for a prolonged period of time, we recommend placing a hot pad or trivet under your appliance beforehand to prevent possible damage to the surface.
15. To avoid scalding, lift glass lids off cooking pot carefully. Point the lid away from face and hands while opening and allow water to drip into the removable cooking pot.
14. Never use any removable cooking pot on any gas or electric cook top or on an open flame.
15. CAUTION: The filled Triple Slow Cooker is very heavy. To avoid injury to persons or damage to the appliance, NEVER ATTEMPT TO LIFT THE TRIPLE SLOW COOKER
16. WITH 3 FILLED COOKING POTS IN PLACE. Place Triple Slow Cooker base in its serving position first. Then place each cooking pot, one at a time, into the base. When cooking is finished, remove each cooking pot, one at a time, then prepare the Triple Slow Cooker base for storing.

**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 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. 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.

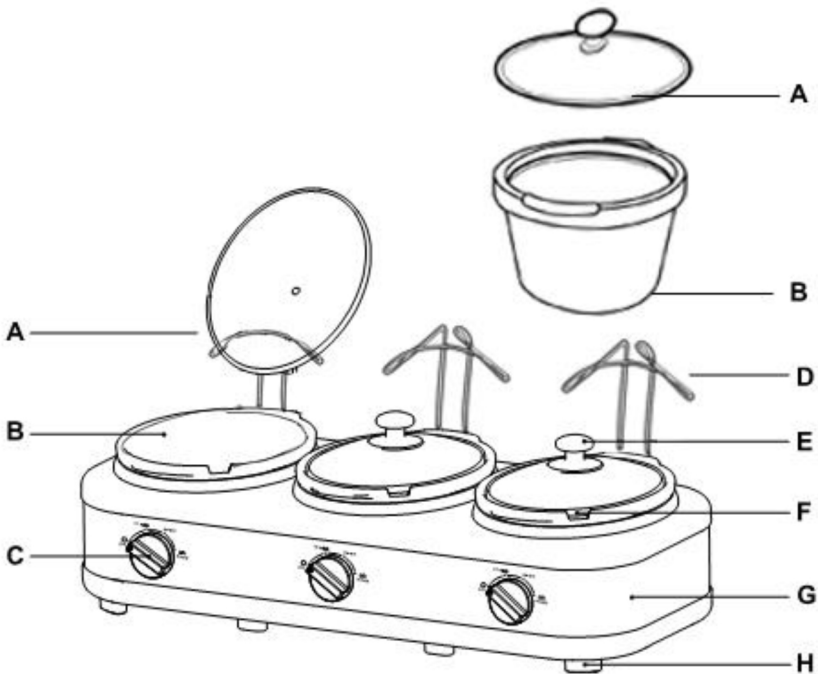
POLARIZED PLUG

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. Tempered Glass Lid (Set of 3)
- B. Ceramic Inner Pots (Set of 3)
- C. Adjustable Temperature Control Knobs (3)
- D. Detachable Lid Rest (3)
- E. Cool Touch Knobs
- F. Serving Utensil Notches
- G. Main Buffet Server
- H. Non-Skid Feet

BEFORE FIRST USE

1. Remove all packaging materials from the unit.
2. Clean the main cooking base with a soft damp cloth.
3. The tempered glass lids and ceramic inner pots are dishwasher safe or can be cleaned with warm soapy water. Let dry completely before using.
4. Set the unit on a secure table or counter..

HOW TO USE

1. It is not necessary to use all three units of the triple slow cooker buffet simultaneously. However, always ensure the temperature control knob is set to the OFF position for the other units that are not in use.
2. Place each ceramic inner pot into the cavity of the Triple Slow Cooker Buffet.
3. Assemble the Lid Rests by inserting each into the holes provided behind each inner pot cavity (Figure 1).
4. Prepare desired food and recipes and place ingredients into the ceramic inner pots.
5. Place lids on the ceramic inner pots.
6. Plug the unit into a 120volt power outlet.
7. Select desired temperature setting, LOW or HIGH.
8. Refer to the specific recipe for exact cook times.
9. When the cooking cycle is complete, set the control knobs to KEEP WARM.
10. The Keep Warm setting is intended only for keeping already cooked food warm.
11. We do not recommend using the Keep Warm setting for more than 4 hours.
12. Place unit in a location for serving.
13. When serving food, glass lids can be placed onto Lid Rests by resting the knobs on the groove provided in the Lid Rest. ALWAYS use an oven mitt when handling the lids or ceramic pot. ALWAYS make sure the control knob is set to OFF once the inner pots are empty to prevent damaging the ceramic inner pots.
14. When you are finished using the Triple Slow Cooker Buffet, turn to "OFF" position, unplug the unit and wait until all parts and accessories have cooled completely before cleaning.

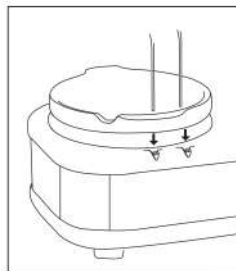


Figure 1



CAUTION:

The ceramic pot(s) CANNOT stand the shock of sudden temperature changes. If the cooking pot is hot, DO NOT add cold food. Before cooking frozen food, add some warm liquid.

HOW TO USE (cont.)

COOKING SUGGESTIONS:

- Do not fill ceramic pots past $\frac{3}{4}$ full. Some foods may expand during cooking and this may result in food spilling over.
- Always cook with the lids in place. Avoid removing lids to check progress while cooking for the first two hours. This may result in heat loss and delay the cooking cycle.
- Always wear protective oven mitts when handling parts and accessories when the unit is on.
- Using the cooking pot handles, remove each cooking pot, one at a time.
- Unplug the unit when it is empty or not in use.
- If the power or heat has been turned off for any extended period of time, the food inside the container may be unsafe to eat. It is recommended the food be discarded.
- Do not use the ceramic inner pot in an oven, microwave or directly on a stove-top.

NOTES ON THE CERAMIC POTS:

- Only fill food into the ceramic pots, when it is at room temperature. Ceramic is a sensitive material and does not respond well to steep temperature changes.
- Rapid temperature variations may result in damages to the ceramic pots.
- Do not:
 - > put the pot in the refrigerator to store food. Reheating a cold pot may damage your appliance.
 - > place hot food in the pot when it is cold or cold food when the pot is hot.
 - > put the pot under cold water if it is still hot.
 - > hit the pot against hard surfaces or water faucets.
 - > use the pot if it is chipped, cracked or otherwise damaged.
 - > put the pot or lid into a microwave oven.



CAUTION:

The filled Triple Slow Cooker is very heavy. To avoid injury to persons or damage to the appliance, NEVER ATTEMPT TO LIFT THE MACHINE WITH 3 FILLED COOKING POTS IN PLACE. When cooking is finished, carefully remove each of the glass lid(s) by grasping the lid knob(s).

CLEANING & MAINTENANCE

- Always turn off the unit and allow to completely cool before cleaning.
- The tempered glass lids and ceramic inner pots are dishwasher safe. They can also be washed in hot, soapy water.
- Do not use abrasive cleaning tools such as scouring pads. A soft cloth, sponge or rubber spatula can be used to remove any food residue.
- To clean hard-to-remove food particles or water spots, use a non-abrasive cleanser or vinegar.
- Do not allow sudden temperature changes for both the lids and ceramic pots. Sudden changes in temperature may result in cracks or breakage of these parts.
- The exterior of the main cooking base can be cleaned with a soft damp cloth. Wipe dry thoroughly. Do not use abrasive cleaners or scouring pads.

USER MAINTENANCE INSTRUCTIONS:

Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

1. Avoid sudden, extreme temperature changes. For example, do not place a hot glass lid or stoneware liner into cold water or onto a wet surface.
2. Do not use the stoneware liner to store food in the refrigerator, and then reheat in the base unit. The sudden temperature change may crack the liner.
3. Avoid hitting the stoneware liner and glass lid against the faucet or other hard surfaces.
4. Do not use stoneware liner or glass lid if chipped, cracked, or severely scratched.

STORING INSTRUCTIONS:

1. Be sure all parts are clean and dry before storing.
2. Store appliance in its box or in a clean, dry place.
3. Never store the Triple Slow Cooker while it is hot or wet.
4. To store, place stoneware liner inside the base unit. Place each lid rest inside the 3 cooking pots and the glass lid over the stoneware liner; to protect the glass lid, it may be wrapped with a soft cloth and placed upside down over the liner.
5. Never wrap cord tightly around the appliance; keep it loosely coiled.



CAUTION:

Do not immerse the main heating base in water or other liquids.

RECIPES - Beef

BBQ MEATLOAF

2 - 2 1/2 lbs. ground beef	1/2 tsp. salt
3/4 cup barbecue sauce	1/4 cup water
1 egg	2 tsp. prepared mustard
1 cup crushed soda crackers	2 tbsps. brown sugar
2 tsp. Worcestershire sauce	1 tbsp. vinegar
1/2 cup diced onion	

- Mix all ingredients in a large bowl. Form into a meatloaf shape that will fit into your slow cooker. Cut a strip of foil to go under the meatloaf in the slow cooker, leaving it long enough so that you can use it to lift the meatloaf out when it is finished cooking.
 - After placing the meatloaf in slow cooker, top the meatloaf with an additional 1/3 cup barbecue sauce. Cook for 8 - 10 hours on Low.
-

SLOPPY JOES

3 lbs. ground beef	3/4 cup water
1 cup onions diced	1/2 tsp. paprika
1 cup celery diced	3 tbsp. vinegar
1 cup green pepper diced	3 tbsps. brown sugar
1 1/2 cup ketchup	1 tsp. dry mustard
2 tbsps. Worcestershire sauce	salt and pepper
1 6 oz. can tomato paste	

- Brown ground beef in a skillet and break up into small pieces. Add to slow cooker.
 - Add the rest of the ingredients and mix well. Turn on low and cook for 8 hours.
 - Serve on hamburger buns.
-

CHILI DIP

1 lb. ground beef	1/2 tsp. chili powder
1/2 cup chopped onion	8 oz. cheddar cheese shredded
1 16 oz. jar mild picante sauce	8 oz. sour cream
2 cans refried beans	Jalapenos or mild chilies to taste

- Brown ground beef and onion in a pan. Drain and add to slowcooker.
- Add beans, picante sauce, jalapenos (if using) and chili powder. Turn on low and cook for 2 - 3 hours.
- Add cheese and sour cream last 1/2 hour. Serve with tortilla chips.

RECIPES - Beef (cont.)

WILD MUSHROOM BEEF STEW

2 lbs. beef for stew, cut into 1-inch pieces	2 cloves garlic, minced
1/4 cup all-purpose flour	1 lb. red-skinned potatoes (1-1/2-inch diameter), cut into quarters
1 tsp. salt	8 oz. assorted mushrooms (such as shiitake, cremini and oyster) cut into quarters
1/2 tsp. pepper	1 cup baby carrots
1/2 tsp. dried thyme leaves, crushed	Fresh parsley (optional)
3/4 cup ready-to-serve beef broth	
1/4 cup tomato paste	
1/4 cup dry red wine	

- Combine flour, salt, pepper and thyme in small bowl. Place beef in 8-1/5 quart slow cooker. Sprinkle with flour mixture; toss to coat.
 - Combine broth, tomato paste, wine and garlic in small bowl; mix well. Add to beef. Add potatoes, mushrooms and carrots; mix well.
 - Cover and cook on HIGH 5 to 6 hours or on LOW 8 to 9 hours, or until beef and vegetables are tender (no stirring is necessary during cooking). Stir well before serving. Garnish with parsley, if desired.
-

ITALIAN MEATBALLS

1 lb. ground beef	1/2 cup dry breadcrumbs
1/2 lb. Italian sausage	3 tbsp. grated parmesan cheese
2 eggs	1/2 tsp. garlic powder
1/4 cup milk	salt and pepper

- In a bowl, beat eggs and add milk. Add beef and Italian sausage. Mix together. Add rest of ingredients and mix until combined.
- Shape the mixture into 1 inch balls and place on a greased cookie sheet.
- Bake at 350°F. for 15 minutes. Add to slow cooker.

Sauce:

1 15 oz. can tomato sauce	1/3 cup water
1 6 oz. can tomato paste	2 garlic cloves minced
1 small onion chopped	1 tsp. oregano
1/2 cup green pepper	1 tsp. salt
1/2 cup beef broth	1 tsp. sugar
	1 2 tsp. pepper

- Mix all ingredients in a bowl and pour over the meatballs.
- Cover and cook on Low for 4 - 5 hours.

RECIPES - Chicken

SOUTHWESTERN CHICKEN

1 (15-oz) can whole kernel corn, drained	6 boneless, skinless chicken breast halves, rinsed and dried
1 (11- oz) can Mexicorn, drained	Flour tortillas
1 (15- oz) can black beans, rinsed and drained	Shredded cheddar cheese
1 (16- oz) jar chunky salsa (divided use)	

- Combine the cans of corn, beans and half the salsa in slow-cooker. Top with the chicken. Pour remaining sauce over.
 - Cover and cook first hour on High, then either 3 more hours on High or 6 on Low until meat juices run clear. Serve with warm tortillas; top with cheese.
-

LEMON GARLIC CHICKEN

2 lbs. chicken breasts boneless/skinless	1/4 cup water
1 1/2 tsp. oregano leaves crushed	4 tbsp. fresh lemon juice
1/2 tsp seasoned salt	4 cloves garlic minced
1/4 tsp. pepper freshly ground	2 tsp. chicken bouillon
2 tbsp. butter	2 tsp. fresh chopped parsley

- Wash chicken and dry on paper towels. Combine oregano, salt and pepper in a small bowl. Sprinkle on the chicken and pat it in.
 - Fry the chicken breasts until browned in the butter. Transfer chicken to the slow cooker.
 - Add the water, lemon juice, bouillon, garlic and parsley to the pan. Scrape any browned bits from the bottom of the pan. Bring mixture to a boil and pour over the chicken.
 - Cover and cook on High for 2 1/2 - 3 hours or on Low for 5 - 6 hours.
 - Add parsley and baste chicken. Cover and cook another 15 -30 minutes.
-

CHICKEN WINGS IN HONEY SAUCE

3 pounds chicken wings (16 wings)	1/2 cup ketchup
salt and pepper to taste	1/4 cup oil
2 cups honey	2 cloves garlic, minced
1 cup soy sauce	

- Rinse chicken and pat dry. Cut off and discard wing tips. Cut each wing at joint to make two sections. Sprinkle wing parts with salt and pepper.
- Place wing parts on broiler pan. Broil 5-4 inches from heat 20 minutes, 10 minutes a side or until chicken is brown. Transfer chicken to slow cooker. (continue on next page)
- For sauce, combine honey, soy sauce, ketchup, oil and garlic in bowl. Pour over wings.
- Cover and cook on low 4-5 hours or on high 2-2 1/2 hours.

RECIPES - Chicken (cont.)

CHICKEN PAPRIKA WITH DUMPLINGS

6 boneless, skinless chicken breasts
1 medium onion chopped
1 tsp. salt
1/2 tsp. black pepper
1 tbsp. Hungarian paprika
1 cup chicken broth
8 ounces sour cream
1 tbsp. cornstarch or flour

Dumplings:
3 eggs
1/3 cup water
2-1/2 cups all-purpose flour, sifted

- Add onions to slow cooker. Add seasonings, chicken and broth.
- Cover and cook on LOW 5 to 6 hours.
- Shortly before serving, turn on high and stir together sour cream and cornstarch. Stir into slow cooker and heat through.
- Taste and adjust seasonings (sour cream and cornstarch may be omitted if desired).
Serve with dumplings. (recipe below)

Dumplings Instructions

- Beat 3 eggs, add 1/3 cup water and 2-1/2 cups flour. Beat with a spoon until smooth. Drop from teaspoon into boiling salted water and cook until dumplings rise to the top, approximately 10 minutes.

CHICKEN MERLOT WITH MUSHROOMS

2 1/2 to 3 lbs. boneless, skinless chicken thighs
12 oz. sliced fresh mushrooms
1 large onion, peeled and chopped
2 garlic cloves, peeled and minced
3/4 cup low-sodium chicken broth
1 6-oz. can tomato paste
2 tbsp. quick cooking tapioca
2 tbsp. chopped fresh basil

1/4 cup Merlot or any dry red wine, or additional chicken broth
2 tsp. granulated sugar
1/4 tsp. salt
1/4 tsp. freshly ground black pepper
2 cup cooked noodles
2 tbsp. freshly grated Parmesan cheese

- Rinse chicken, pat dry and set aside.
- Place the mushrooms, onion and garlic in the insert of the slow cooker. Place the chicken pieces on top of the vegetables.
- Combine broth, tomato paste, wine, tapioca, dried basil (if using), sugar, salt and pepper in a medium bowl. Pour mixture over the chicken and vegetables.
- Cover and cook on Low for 7 to 8 hours or on High for 3 1/2 to 4 hours.
- To serve, spoon chicken mixture over cooked noodles. Sprinkle with Parmesan cheese.

RECIPES - Seafood

SALMON BAKE

2 cans salmon, boned and skinned (15 oz. size)	1 can cream of celery soup
4 cups bread crumbs	4 well beaten eggs
1 tsp. lemon juice	1 tsp. garlic powder
1 (8-oz.) can tomatoes	1 teaspoon Greek seasoning
1 chopped green bell pepper	2 chicken bouillon cubes, crushed
1 (8-oz.) can cream of onion soup	1/4 cup milk

- Grease slow cooker liner. Combine all ingredients except celery soup and milk. Pour into slow cooker. Cover and cook on low heat for approximately 5 hours.
 - Combine cream of celery soup with 1/2 cup of milk and heat in saucepan.
 - Use as a sauce for salmon bake.
-

CHEESY SHRIMP PASTA

1 (2-lb.) block Velveeta cheese	4 pods garlic, minced
1 (16-oz.) carton half-and-half	1 lb. raw shrimp
1 (8-oz.) canned chopped tomatoes	Cooked pasta of choice
1 small onion, chopped	

- Place cheese, half-and-half, tomatoes, onion and garlic in slow cooker and cook on Low for 4 hours.
 - Add shrimp and cook for another hour on High or until shrimp are pink.
 - Cook pasta of choice and spoon sauce over cooked pasta.
-

FISHERMAN'S SEAFOOD CHOWDER

1 to 1-1/2 lbs. fish (any combination of flounder, ocean perch, pike, trout, haddock or halibut)	1/2 cup dry white wine
1/2 cup chopped onion	16-oz. can whole tomatoes, mashed
1/2 cup chopped celery	8-oz. bottle of clam juice
1/2 cup chopped carrots	1 tsp. salt
1/4 cup snipped parsley	3 tbsp. flour
1/4 tsp. leaf rosemary	3 tbsp. butter or margarine, melted
	1/3 cup light cream

- Cut cleaned fish into 1-inch chunks. Combine all ingredients except flour, butter and cream in slow cooker; stir well.
- Cover and cook on low setting for 7 to 8 hours (3 to 4 hours on high).
- One hour before serving, combine flour, butter and cream and stir into slow cooker. Continue cooking until mixture is slightly thickened.

RECIPES - Dessert

BAKED STUFFED APPLES

6 medium red tart apples
1 cup light brown sugar
1/4 cup raisins
1 tbsp. orange peel

1/4 cup butter
2 cup very hot water
3 tbsp. orange juice concentrate

- Wash and core the apples, but don't peel them. In a pan that will fit in your slow cooker, stand up the apples. Butter the pan first.
 - Fill the core cavities with the brown sugar, raisins and orange peel. Top with butter.
 - Place the pan in the slow cooker. Pour the hot water around the pan. Sprinkle the orange juice concentrate over the apples.
 - Cover the cooker and cook on low for 3 - 5 hours or until apples are tender.
-

PIÑA COLADA BREAD PUDDING

1 lb. loaf French bread
10 oz. frozen piña colada drink mix
6 oz. pineapple juice
12 oz. evaporated milk
1/2 cup cream of coconut
2 large bananas; sliced

3 eggs
1/4 cup light rum
1 cup raisins
8 oz. pineapple; crushed w/juice
1 tsp. lemon peel; grated
fresh mint sprigs

- With a sharp knife, peel crust from bread; discard crust or make into bread crumbs for use in another recipe. Cut bread into 1-inch cubes; set aside. In blender or food processor, fitted with a metal blade, combine 1/2 of the following ingredients; drink mix, pineapple juice, evaporated milk, cream of coconut, and banana slices.
 - Process until pureed; pour puree into a 6-cup bowl. Puree remaining 1/2 of liquid ingredients and banana slices as well as eggs and liqueur, if desired.
 - Combine both purees; set aside. Combine raisins and crushed pineapple (and the juice); set aside. Place about 2/3 of bread cubes in slow cooker, sprinkle with 1/2 tsp. grated lemon peel and spread 1 cup of the raisin-pineapple mixture over bread in slow cooker. Top with remaining bread cubes, then with remaining 1/2 tsp. lemon peel and raisin-pineapple mixture. Pour pureed ingredients into slow-cooker.
 - Cover and cook on LOW 6 hours. Spread pudding into 8 or 10 dessert dishes and serve hot. Garnish with fresh mint sprigs.
-

BLUEBERRY BUMP CAKE

2 21 oz. cans blueberry pie filling
2 packages yellow cake mix

1 cup butter
1 cup chopped walnuts

- Place pie filling in the slow cooker. Combine dry cake mix and butter, sprinkle over filling. Sprinkle the walnuts on top of that.
- Cover and cook on low for 2 - 3 hours. Serve warm in bowls.
- Top with whipped cream or vanilla ice cream.

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 God 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: 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.**

IMPORTANTES MEDIDAS DE SEGURIDAD

ADVERTENCIA: Cuando se utilizan aparatos eléctricos, se deben seguir precauciones de seguridad básicas, entre ellas:

1. Lea todas las instrucciones cuidadosamente.
2. Para protegerse de una descarga eléctrica no sumerja la unidad en agua o ningún otro líquido.
3. Muy cercana supervisión es necesaria cuando el aparato es usado cerca de niños.
4. **NUNCA PERMITA QUE LOS NIÑOS UTILIZEN ESTE APARATO.**
5. Para desconectar su aparato, primeramente coloque los controles de temperatura en apagado(off) luego desconecte del toma corriente, cuando no este en uso, antes de limpiar, quitar o colocar sus componentes.
6. El uso de accesorios no recomendados por el fabricante, Podrán causar fuego o descargas eléctricas incluyendo serios daños personales.
7. No lo use a la intemperie.
8. No deje el cordón eléctrico que cuelgue de la orilla de la mesa o area de trabajo mantengalo lejos de cualquier superficie caliente.
9. Mantenga el aparato alejado de cualquier superficie caliente como hornos y estufa.
10. Extrema precaución de vera tomar cuando transporte el aparato conteniendo líquidos o alimentos calientes.
11. No use su aparato para ninguna otra cosa, si no para lo que fue diseñado.
12. Nunca encienda la olla sin el tazón de cerámica cuando esta vacía.
13. Permita que el tazón y tapadera enfríe antes de sumergir en agua.
14. Nunca toque la superficie exterior de la unidad cuando este en funcionamiento o antes de que enfríe. Use las agarraderas, botones, guantes o toallas para quitar la tapadera y para transportar líquidos.
15. Nunca cocine directamente en la base de la unidad. Utilize el tazón de cerámica.
16. Nunca use la olla o tapadera si esta dañada.
17. Nunca deje la unidad conectada a la toma de corriente cuando no esté en uso.
18. Nunca encienda la unidad, si esta de lado o invertido.
19. El tazón y la tapadera de vidrio son sumamente delicados tenga mucha precaución al manejarlos.
20. Nunca utilize el aparato con el enchúfe o cordón dañado, si el aparato no esta funcionando correctamente, o a sido dañado de alguna forma. Lleve el aparato al centro de servicio mas cercano para ser revisado,ajustado o ser reparado.

**GUARDE ESTAS INSTRUCCIONES
ESTE PRODUCTO ES PARA USO
DOMÉSTICO ÚNICAMENTE**

EL USO DE UN CORDÓN CORTO

1. Para reducir el riesgo de daños personales, como un tropezón o enredarse con el cordón eléctrico, un cordón eléctrico corto es suministrado con la unidad.
2. Una extensión eléctrica más larga podrá ser utilizada, siempre y cuando tome extremas precauciones durante su uso.
3. Si una extensión eléctrica más larga va a ser utilizada, tenga muy en cuenta las siguientes recomendaciones:
 - Las especificaciones eléctricas especialmente el (amperaje) del cordón eléctrico a utilizar deberá de ser igual o de más amperaje que el especificado en el aparato a utilizar.
 - La extensión eléctrica deberá de ser colocada de una manera que no cuelgue de la mesa, donde una mascota, los niños o cualquier otra persona lo pueda jalar o tropezar sobre ella, accidentalmente.

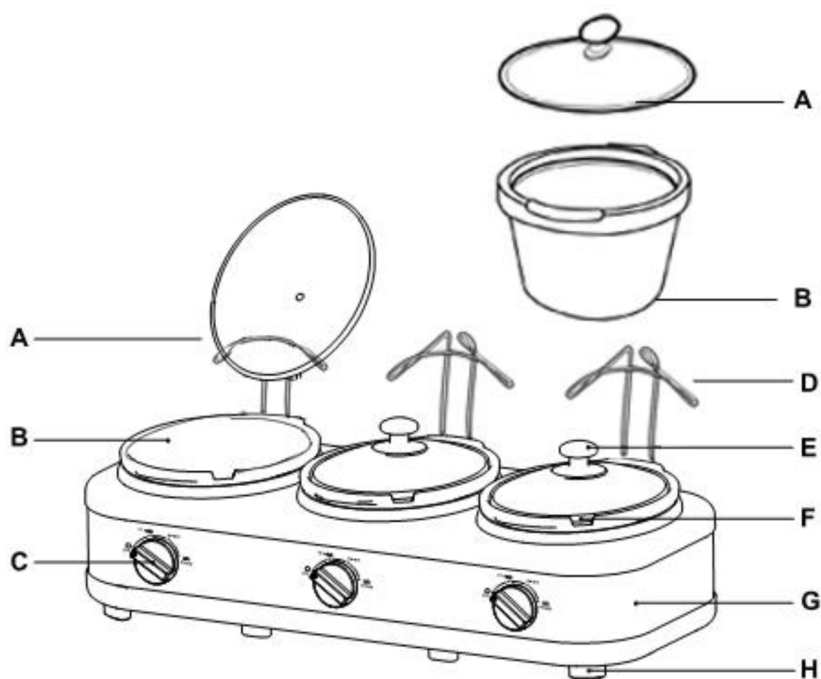
ENCHÚFE POLARIZADO

Si este aparato es suministrado con un cordón eléctrico de **enchufe polarizado** (un lado del enchufe es más ancho que el otro) favor de seguir las siguientes recomendaciones.

Para reducir el riesgo de una descarga eléctrica, este enchufe está diseñado para entrar en el receptáculo eléctrico de una sola manera. Si el enchufe eléctrico no entra completamente, de un giro al mismo y trate de nuevo; si no entra de ninguna manera, póngase en contacto con un electricista para solucionar el problema.

NO TRATE DE MODIFICAR EL ENCHÚFE DE NINGUNA MANERA.

DESCRIPCION DE PARTES



- A. Tres Tapaderas de Vidrio Templado
- B. Tres Ollas Interiores de Cerámica
- C. Tres Botones de Control de Temperatura
- D. Tres Soportes de Tapadera Removibles
- E. Perillas de Tacto Frío
- F. Espacios Para Utensilios de Cocina
- G. Bufetera
- H. Soportes Antideslizantes

ANTES DEL PRIMER USO

1. Remueva todo material de empaque.
2. Limpie todas las partes con un trapo húmedo.
3. Seque perfectamente antes de usar.
4. Coloque la unidad en una mesa estable que no sea sensible al calor.

COMO USAR

No es necesario usar las tres ollas bufé al mismo tiempo. Si usted desea utilizar solamente una sola olla para un solo propósito lo puede hacer. Pero asegurese de que los controles de temperatura de las otras unidades estén apagadas (OFF)

1. Coloque cada olla de cerámica en la cavidad del bufé.
2. Monte los soportes de tapadera dentro de los agujeros ubicados detrás de los espacios designados para las ollas interiores (Figura 1).
3. Prepare los alimentos de acuerdo y coloque los ingredientes dentro de las ollas bufé.
4. Tape la olla con su tapadera.
5. Conecte la unidad al toma corriente de 110-120v ~.
6. Seleccione la temperatura deseada (LOW) o (HIGH).
7. Consulte con su receta para tiempos específicos para cocinar.
8. El selector de mantener caliente (WARM) es unicamente para mantener caliente los alimentos previamente cocinados.
9. No se recomienda utilizar la selección de (WARM) por mas de 4 horas.
10. Cuando el ciclo de cocinar haya terminado, coloque los controles de temperatura en la posición de mantener caliente (WARM).
11. Coloque la unidad en un lugar apropiado para servir.
12. Siempre asegurese de que los controles de temperatura estén en la posición de apagado (OFF) cuando las ollas de cerámica estén vacíos, esto es para prevenir que se dañen.
13. Cuando termine de utilizar su triple olla de cocción lenta bufé, coloque los controles de temperatura en la posición de apagado (OFF) luego desconecte del toma corriente y espere a que todas las partes y accesorios enfríen completamente antes de limpiar.

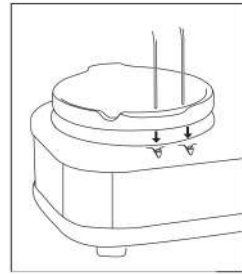


Figura 1

NOTAS:

- Recetas que requieran diferentes rangos de tiempo para cocinar, seleccione el rango medio, por ejemplo, si la receta le pide un rango de tiempo de 6-8 horas en Baja temperatura (LOW), cocine por 8 horas.
- No sobrellene la olla de cerámica después de $\frac{3}{4}$. Algunos alimentos tienden a expandirse mientras se están cocinando y estos podrían derramarse
- Siempre cocine con la olla de cerámica tapada. Evite quitar la tapadera de la olla por las primeras dos horas. Si lo hace podría resultar en la pérdida de calor durante el ciclo de cocinar y como consecuencia tardaran más los alimentos en cocinarse.
- Siempre utilice guantes de cocina cuando maneje las partes y accesorios de la unidad cuando esté encendida.
- Desconecte del toma corriente cuando la unidad esté vacía.
- Si sospecha que la fuente de alimentación 110-120v.~ a sido cortada de la unidad, los alimentos contenidos dentro de la olla podrían no ser seguros para comer. Si usted no está seguro por que tanto tiempo la unidad a estado apagado, le sugerimos que los alimentos sean desechados.
- No utilice la olla de cerámica en el horno. Microondas o directamente sobre la parrilla de la estufa.

MANTENIMIENTO Y LIMPIEZA

- Siempre apague la unidad, desconecte del toma corriente y permita que los accesorios enfríen completamente antes de limpiar.
- Las tapaderas de vidrio y las ollas de cerámica se podran lavar en el lava-platos o pueden lavarse en agua caliente con jabón.
- Nunca utilice limpiadores abrasivos como cepillos o esponjas metálicas. Un trapo suave esponja o espatula de hule puede ser utilizada para remover los residuos de alimentos.
- Para remover particulas de alimentos muy dificil de remover utilice vinagre o un limpiador que no sea abracivo.
- No permita cambios bruscos de temperaturas sobre la tapadera de vidrio y la olla de cerámica. Cambios bruscos de temperatura podrían ocasionar que estas partes se rajen o rompan.
- La parte exterior de la unidad puede limpiarse con un trapo suave y húmedo. Limpie y seque perfectamente.



PRECAUCIÓN:

No sumerja la base principal en agua o ningún otro tipo de líquido.

GARANTÍA LIMITADA * UN (1) AÑO
GARANTIA ES VALIDA CON UNA PRUEBA DE COMPRA FECHADA

1. Se garantiza, al comprador original, de estar libres de defectos de fabricación en condiciones de uso normales y las condiciones para un (1) año, cordones excluidos. Esta garantía se aplica sólo al comprador original de este producto.
2. Si necesita cambiar la unidad, devuélvala en su caja original, con el recibo de compra, a la tienda donde lo compró. Si usted está más allá del plazo concedido para el retorno por la política de la tienda, por favor consulte la garantía incluida.
3. Si utiliza el aparato para uso doméstico y de acuerdo con las instrucciones, debería ofrecerle años de servicio satisfactorio.
4. Durante el período de garantía de un año, un producto con un defecto será reparado o reemplazado por un modelo nuevo o reacondicionado (a nuestro criterio) cuando el producto sea devuelto a nuestro Centro de Servicio. (Consulte la sección "Devoluciones" a continuación).
5. El producto reparado o reemplazado estará garantizado por el saldo restante del período de garantía de un año y un plazo adicional de un mes.
6. **Esta garantía limitada cubre los aparatos comprados y usados en los 50 estados contiguos y el Distrito de Columbia, y no cubre:**
 - Los daños causados por el uso excesivo, negligencia, uso y desgaste normal, uso comercial, montaje o instalación incorrecta del producto.
 - Los daños causados durante el envío.
 - Los daños causados por la sustitución o reposición de fusibles o disyuntores.
 - Defectos que no sean defectos de fabricación.
 - Rotura causada por mal uso, abuso, accidente, alteración, falta de cuidado y mantenimiento, o incorrecta de corriente o voltaje.
 - Pérdida o falta alguna pieza del producto. Las piezas se deben comprar por separado.
 - Daños de piezas que no sean eléctricos; por ejemplo: agrietado o roto de plástico o de vidrio.
 - Daños por servicio o reparación por personal no autorizado.
 - Las garantías extendidas compradas a través de una empresa independiente o revendedor.
 - Remordimiento del consumidor no es una razón aceptable para devolver un producto a nuestro Centro de Servicio.

* Un año de garantía limitada válida solamente en los 50 **estados contiguos y el Distrito de Columbia, excluyendo Puerto Rico y las Islas Vírgenes.**

Esta garantía es válida sólo si el producto es comprado y operado en los EE.UU., el uso del producto que se encuentra en violación de las instrucciones escritas proporcionadas con la unidad anulará esta garantía.

Para la garantía internacional, por favor póngase en contacto con el distribuidor local.

** Cualquier instrucción o política incluida en este manual puede estar sujeta a cambios en cualquier momento.

MAXI-MATIC, EE.UU.

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

Departamento de Atención al Cliente: (626) 912-9877 Ext: 120/107/105

Lunes a viernes 8:30am-5pm PST

Sitio web: www.maxi-matic.com

INSTRUCCIONES DE DEVOLUCIÓN

DEVOLUCIONES:

- A. Cualquier devolución de mercancía defectuosa al fabricante deben ser procesados apropiadamente contactando primero al servicio al cliente (información de contacto se muestra a continuación) para obtener un # RA (Número de autorización de devolución). No se aceptará ninguna devolución de mercancía sin un # RA aplicable.
- B. **INSTRUCCIONES IMPORTANTES DE RETORNO.** Su garantía depende que usted siga estas instrucciones si va a devolver la unidad a Maxi-Matic EE.UU.:
1. Empaque cuidadosamente el producto en su caja original o en otra caja adecuada para evitar daños durante el envío.
 2. Antes del envío de la devolución unidad, asegúrese de adjuntar:
 - a) Su nombre, dirección completa con código postal, número de teléfono durante el día, y #RA
 - b) Un recibo de compra fechado o COMPROBANTE DE COMPRA,
 - c) El número de modelo de la unidad y el problema que tiene (Encierre en un sobre y pegue directamente a la unidad antes de sellar la caja) y
 - d) Todas las piezas o accesorios relacionados con el problema.
 3. Maxi-Matic EE.UU. recomienda enviar el paquete de servicio terrestre de UPS para fines de seguimiento. No podemos asumir la responsabilidad por productos perdidos o dañados devueltos a nosotros durante el transporte entrante. Para su protección, siempre cuidadosamente empaquetar el producto para su envío y asegurarlo con la compañía. Envíos C.O.D no puede ser aceptado.
 4. **Todos los gastos de envío de devolución debe ser pagado por usted.**
 5. Una vez que su devolución ha sido recibida por nuestro almacén, Maxi-Matic EE.UU. se compromete a reparar o sustituir el producto si presenta defectos de materiales o mano de obra, sujeto a las condiciones del apartado B.
 6. **Maxi-Matic pagará los gastos de envío para enviar el producto reparado o reemplazado de nuevo a usted.**



Elite Customer Service Center

Mail: Maxi-Matic, USA
18401 E. Arenth Ave
City of Industry, CA
91748-1227

Phone: 800-365-6133 ext. 120/105

Website: www.maxi-matic.com
Visit our website for Live Chat Support
& Contact Us Form
Register your product online



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

MODEL: EWMST-325/EWMST-325R