

Americana[®] COLLECTION

1 QT. ELECTRIC ICE CREAM MAKER

MODEL: EIM520M

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.

Thank You

FOR YOUR PURCHASE!



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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 the hot surfaces. Use handles or knobs. Always use hot pads or potholders until unit cools.
2. Unsupervised young children and cognitively challenged individuals should never operate this appliance.
3. Close supervision is necessary when any appliance is used by or near children.
4. To protect against electrical shock do not immerse cord, plug or any part of this appliance in water or other liquids.
5. Unplug from outlet when not in use, before removing parts and before cleaning. Allow to cool before putting on or taking off any parts, and before cleaning.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or if the appliance has been dropped or damaged in any manner. Return the appliance to the nearest repair shop for examination, repair or adjustment.
7. The manufacturer does not recommend the use of accessory attachments other than what is provided by the manufacturer. Use of attachments may cause injuries.
8. Do not use the appliance for other than its intended use.
9. Do not use outdoors. For household use only.
10. This appliance is not a toy.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Do not let cord hang over edge of table or counter, or touch hot surfaces.
13. Never leave unit unattended while in use or when plugged into an outlet.
14. Extreme caution must be used when moving an appliance containing hot food.
15. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn any control to "off," then remove plug from wall outlet.
16. Never operate the unit dry. Always have ice cream mixture inside of the container while plugged in.
17. Do not put hands or any foreign objects into this appliance while it is plugged in and operating.
18. Avoid contact with moving parts. Keep hands, hair and clothing, as well as spatulas and other utensils, away during operation to reduce the risk of injury and/or damage to the appliance.
19. Do not operate your appliance in an appliance garage or under a wall cabinet. 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.

IMPORTANT SAFEGUARDS (cont.)

20. Do not use hot oil or liquids in the bucket. Always chill mixture before churning.
21. Do not use the freezer bowl on flames, hot plates or stoves. Do not expose to heat source.
22. Do not wash in dishwasher; doing so may cause risk of fire, electric shock or injury.
23. Keep hands and utensils out of freezer bowl while in use to reduce the risk of injury to persons or to the appliance itself. **DO NOT USE SHARP OBJECTS OR UTENSILS INSIDE THE FREEZER BOWL!** Sharp objects will scratch and damage the inside of the freezer bowl. A rubber spatula or wooden spoon may be used when the appliance is in the OFF position.
24. This appliance is not intended for use by persons (including children) with reduced physical sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning use of the appliance by a person responsible for their safety. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
25. Turn the appliance OFF, then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.

**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. 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.

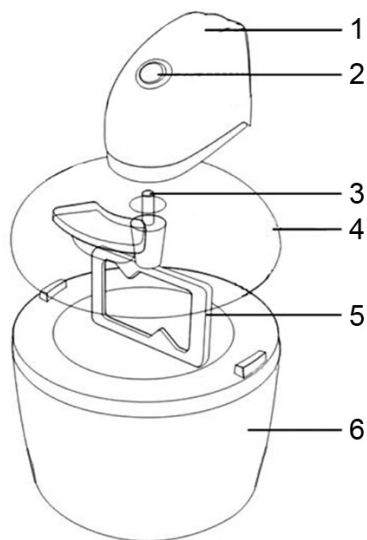
POLARIZED PLUG

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



1. Electric Motor Head
2. ON/OFF Switch (I/O)
3. Connecting Axis
4. Lid
5. Mixing Paddle
6. Freezer Bowl

BEFORE FIRST USE

- Clean the Transparent Cover (not the Electric Motor Head), Paddle, Freezer Bowl with warm soapy water before you use for the first time. See “CLEANING AND MAINTENANCE”.

HOW TO USE

To prepare:

- It is recommended to chill the whole Freezer Bowl in a freezer set to 0°F/-18°C for at least 24 hours before using your ELECTRIC ICE CREAM MAKER.
- Find a stable surface near an electrical outlet. Make sure cord is away from any water source.
- Select your favorite recipe and prepare the recipe per instructions. Place recipe mixture in refrigerator until ready to use.

Assembly:

- Always ensure that the unit is unplugged prior to assembly. Fit the Electric Motor onto the Lid. The motor will click into place when secure.
- Align the Connecting Axis with the Mixing Paddle, then fit the Paddle assembly into the hole on the bottom of the Motor.
- Position the Electric Motor/Lid/Mixing Paddle assembly over and onto the Freezer Bowl. Turn the assembly clockwise to lock into position.
- You can now operate your ice cream maker by using the On/Off power switch.

1. Remove the Freezer Bowl from the freezer.
2. Retrieve ice cream or sorbet recipe mixture from the refrigerator.
3. Attach the Electric Motor/Lid/Mixing Paddle assembly according to Assembly Instructions.
4. Turn the Electric Motor to the "ON" position and the Mixing Paddle will begin to churn.
5. Pour mixture into the Freezer Bowl through the Lid Opening. When pouring mixture, always stop at least 1.5 inches (4 cm) from the top, as the mixture will expand in volume during the freezing process.
6. Allow the mixture to churn until frozen or desired consistency is reached. This can take up to 15 to 30 minutes, but some recipes may be ready in less time.
7. Once ice cream has reached desired consistency, turn the Electric Motor to the "OFF" position, and unplug the Electric Motor.
8. Turn the Electric Motor/Lid/Mixing Paddle assembly clockwise to remove it from the Freezer Bowl. Remove the Mixing Paddle and scrape off any excess ice cream with a spatula.
9. Transfer ice cream to a freezer-safe container and freeze, or serve straight from the Freezer Bowl!



NOTE:

- To determine if the Freezer Bowl is frozen enough to start making ice cream, shake the Freezer Bowl slightly after freezing. If you hear liquid moving inside of it, the Freezer Bowl will need more time to freeze.

- The Freezer Bowl must be placed in upright position in the freezer.

- The maximum operation time is 30 minutes.

- Mix-in ingredients such as chocolate pieces, cookie dough chunks, nuts, or other candy may be added through the Ingredient Chute as the mixture starts to freeze. Usually towards the middle of the freezing process.

HELPFUL HINTS

TEXTURE

To ensure that ice crystals do not form in ice cream mixture, DO NOT stop the churning process until the ice cream is ready.

Recipes with high amount of salt can cause the mixture to freeze too quickly, which can also cause ice crystals to form in the ice cream.

SWEETNESS

Homemade ice cream will usually have a less sweetened flavor than the initial recipe mixture. It is recommended to adjust the amount of sugar in the recipe to suit your preference.

Artificial sweeteners may be used in place of sugar. Use the following measurements for reference:

- 1 packet of sweetener = 2 tsp. of sugar
- 6 packets of sweetener = $\frac{1}{4}$ cup of sugar
- 8 packets of sweetener = $\frac{1}{3}$ cup of sugar
- 12 packets of sweetener = $\frac{1}{2}$ cup of sugar

***Follow the measurements on the packaging for Stevia or other Natural Sweeteners.**

CONSISTENCY

Homemade ice cream generally has a thick, milkshake texture. If you prefer a thicker or more firm consistency, try one of the following:

- Place ice cream mixture in freezer to harden.
- Recipes that call for alcohol may inhibit the freezing process. Be sure to add any alcohol during the last few minutes of the freezing cycle.

JAMMING

If the Mixing Paddle gets jammed and does not revolve properly, try the following:

- Check to make sure that the Mixing Paddle is properly attached to the Connecting Axis, that cord is plugged into outlet and that the unit is flipped to the "ON" position.
- Ice Cream recipes that include hard ingredients like nuts or chocolate chips may cause the Mixing Paddle to become lodged in the Freezer Bowl. It is best to add hard ingredients during the last few minutes of the churning process.
- DO NOT stop the churning process until ice cream is finished. Stopping in the middle of the process can cause the ice cream to harden and restrict the movement of the Mixing Paddle.

HELPFUL HINTS (cont.)

FREEZING

DO NOT operate the unit longer than required. If the mixture has not yet achieved the slush consistency or has thawed again after 30 minutes, do not continue.

Possible reasons for mixture not chilling or freezing:

- The Freezer Bowl was not cold enough.
- The mixture was too warm. Make sure that the ingredients that you add are chilled and not warm, lukewarm or of room temperature before adding to the Freezer Bowl.

CLEANING & MAINTENANCE

1. Make sure the Electric Motor is turned off and the unit is unplugged.
2. Remove Electric Motor/Lid/Mixing Paddle by turning clockwise and lifting from Freezer Bowl.
NOTE: The Electric Motor separates from the Lid for cleaning.
3. Remove Mixing Paddle and Connecting Axis, and scrape off any excess ice cream.
4. Wash Freezer Bowl, Mixing Paddle, Connecting Axis and Lid using warm, soapy water and dry thoroughly. DO NOT replace Lid with Electric Motor until the Freezer Bowl is completely dry.
5. Wipe Electric Motor with a soft cloth moistened with mild soap, then dry thoroughly. NEVER immerse Electric Motor in water or other liquid.
6. DO NOT use harsh or abrasive cleaners.
7. DO NOT use an abrasive sponge, cloth or scouring pad on the unit.
8. DO NOT freeze the Freezer Bowl when it is wet.
9. ONLY wash unit by hand. DO NOT place parts in the dishwasher.

RECIPES

**Before following these recipes, be sure to read complete Instruction Manual prior to use and do not over-fill the Ice Cream Maker.*

**NOTE: Not all recipes will yield 1qt. You may need to adjust recipe to yield desired amount.*

QUICK & EASY VANILLA ICE CREAM

1 1/2 cup half-and-half or light cream 3 tsp vanilla extract
3/4 cup sweetened condensed milk

1. In large bowl, combine ingredients; mix well. Then follow the “HOW TO USE YOUR ICE CREAM MAKER” instructions.
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CHOCOLATE ICE CREAM

5/6 cup half-and-half 1 3/4 tbsp unsweetened cocoa
1 3/4 cup heavy cream 5/6 cup mini chocolate chips (optional)
5/6 cup sugar

1. Combine all ingredients in a mixing bowl, except for the chocolate chips.
 2. Transfer ingredients carefully into the canister.
 3. Follow the operational instructions of the ice cream maker. Add chocolate chips to mixture after 30-45 minute to prevent ingredients from settling to the bottom or jamming the spatula.
-

COOKIES & CREAM ICE CREAM

5/6 cup half-and-half 3 1/2 tsp vanilla extract
1 3/4 cup heavy cream 1/2 cup oreo cookies; crushed
5/6 cup sugar

1. Combine all ingredients in a mixing bowl, except for the crushed cookies.
 2. Transfer ingredients carefully into the canister.
 3. Follow the operational instructions of the ice cream maker. Add crushed cookies to mixture after 30-45 minute to prevent ingredients from settling to the bottom or jamming the spatula.
-

BANANA ICE CREAM

1 4/5 cups milk or cream or a mixture 1/2 cup sugar
of both 1/2 to 1 ripe banana

1. Purée the bananas first and then place in a mixing bowl. Pour in the milk/cream and sugar, mix well. Then follow the “HOW TO USE YOUR ICE CREAM MAKER” instructions.

RECIPES (cont.)

MINT CHOCOLATE CHIP ICE CREAM

5/6 cup half-and-half	1 3/5 tsp mint extract
1 3/4 cup heavy cream	5/6 cup chocolate chips; coarsely chopped
5/6 cup sugar	

1. Combine all ingredients in a mixing bowl, except for the chocolate chips.
 2. Transfer ingredients carefully into the canister.
 3. Follow the operational instructions of the ice cream maker. Add chocolate chips to mixture after 30-45 minute to prevent ingredients from settling to the bottom or jamming the spatula.
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STRAWBERRY ICE CREAM

5/6 cup sugar	1 3/4 cup heavy cream
5/6 cup fresh strawberries, mashed	1 3/4 tsp vanilla extract
5/6 cup half-and-half	3 drops red food coloring

1. Combine the sugar and mashed strawberries and mix well.
 2. Mix the strawberries with the rest of the ingredients in a mixing bowl.
 3. Transfer ingredients carefully into the canister.
 4. Follow the operational instructions for serving and cleaning of the ice cream maker.
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GINGERBREAD ICE CREAM

5/6 cup half-and-half	5/6 cup sugar
1 3/4 cup heavy cream	1/2 cup gingerbread cookies; crushed

1. Combine all ingredients in a mixing bowl, except for the gingerbread cookies.
 2. Transfer ingredients carefully into the canister.
 3. Follow the operational instructions of the ice cream maker. Add gingerbread cookies to mixture after 30-45 minute to prevent ingredients from settling to the bottom or jamming the spatula.
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PEACH ICE CREAM

1 1/2 cup milk or cream or a mixture of both	6 tbsp sugar
	1.5 ripe peach (peeled, pitted & sliced)

1. Purée the peach first and then place in a mixing bowl. Pour in the milk/cream and sugar, mix well. Then follow the “HOW TO USE YOUR ICE CREAM MAKER” instructions.

RECIPES (cont.)

PUMPKIN PIE ICE CREAM

1 1/3 cup heavy cream	1 3/4 tsp pumpkin pie spice
5/6 cup pumpkin puree	5/6 tsp vanilla extract

1. Combine all ingredients in a mixing bowl.
 2. Transfer ingredients carefully into the canister.
 3. Follow the operational instructions for serving and cleaning of the ice cream maker.
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TOFFEE ICE CREAM

1/2 cup whole milk	1 cups heavy cream
1/5 cup granulated sugar	1 tsp vanilla extract
1 tbsp instant espresso	3 3/4 tbsp english toffee bits
1 tbsp unsweetened cocoa powder	3 3/4 tbsp mini chocolate chips

1. In a medium bowl, use a hand mixer or whisk to combine the milk, granulated sugar, espresso powder, and cocoa until dissolved, about 1 - 2 minutes on low speed. Stir in the heavy cream and vanilla. Then follow the "HOW TO USE YOUR ICE CREAM MAKER" instructions. Add the toffee bits and mini chocolate morsels as the ice cream begins to thicken.
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CHEESECAKE ICE CREAM

2/5 cup double/heavy cream	1 1/3 tbsp fresh lemon juice
2/5 cup sour cream	1/3 cup granulated sugar
1/3 cup cream cheese	1/8 tsp vanilla extract

1. Place the cream cheese into a mixing bowl and beat until soft and smooth. Slowly add the sugar and then beat in the sour cream followed by the double (heavy) cream.
 2. Add the vanilla extract and lemon juice and mix until thick and smooth. Cover and chill in the refrigerator for 2-3 hours. Take the chilled mixture and beat until creamy. Then follow the "HOW TO USE YOUR ICE CREAM MAKER" instructions.
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COOKIE DOUGH ICE CREAM

5/6 cup half-and-half	5/6 cup sugar
1 3/4 cup heavy cream	5/6 cup instant chocolate chip cookie dough;
1 3/4 tsp vanilla extract	separated into small 1/2 inch clumps/balls

1. Combine all ingredients in a mixing bowl, except for the cookie dough clumps.
2. Transfer ingredients carefully into the canister.
3. Follow the operational instructions of the ice cream maker. Add cookie dough clumps to mixture after 30-45 minute to prevent ingredients from settling to the bottom or jamming the spatula.

RECIPES (cont.)

BLUEBERRY CHEESECAKE ICE CREAM

5/6 cup sugar	1/2 cup graham crackers; crushed
1/2 cup fresh blueberries; mashed	5/6 cup half-and-half
5oz. cream cheese; softened	1 3/4 cup heavy cream

1. Combine the sugar with the mashed blueberries and mix well. Fold in the cream cheese. Sprinkle with the graham crackers.
 2. Mix the rest of the ingredients in a mixing bowl.
 3. Combine the blueberry cream cheese mixture with the cream mixture.
 4. Transfer ingredients carefully into the canister.
 5. Follow the operational instructions for serving and cleaning of the ice cream maker.
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APPLE PIE ICE CREAM

5/6 cup sweetened condensed milk	5/6 cup apple pie filling
1 3/4 cup heavy cream	3 1/2 tbsp caramel topping/sauce

1. Combine all ingredients in a mixing bowl, except for the apple pie filling and caramel.
 2. Transfer ingredients carefully into the canister.
 3. Follow the operational instructions of the ice cream maker. Add apple pie filling to mixture after 30-45 minute to prevent ingredients from settling to the bottom or jamming the spatula.
 4. When ice cream is finish, gently fold in the caramel or serve on top of ice cream.
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ROCKY ROAD ICE CREAM

5/6 cup half-and-half	5/6 cup mini marshmallows
1 3/4 cup heavy cream	3 1/2 tbsp walnuts or almonds; chopped
5/6 cup sugar	3 1/2 tbsp unsweetened cocoa

1. Combine all ingredients in a mixing bowl, except for marshmallows and chopped nuts.
 2. Transfer ingredients carefully into the canister.
 3. Follow the operational instructions of the ice cream maker. Add marshmallows and chopped nuts to mixture after 30-45 minute to prevent ingredients from settling to the bottom or jamming the spatula.
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CHERRY COLA SORBET

1 1/3 cup frozen pitted dark cherries, slightly thawed	1 1/3 tbsp lemon juice
1 cup cola	2 2/3 tbsp sugar

1. Puree the slightly thawed cherries until smooth.
2. Mix in the remaining ingredients.
3. Transfer ingredients carefully into the canister.
4. Follow the operational instructions of the ice cream maker.

RECIPES (cont.)

LEMON RASPBERRY SORBET

1 1/3 cup frozen raspberries
3/4 cup sugar

3/4 cup water
1/3 cup lemon juice

1. Puree all ingredients together until smooth.
 2. Transfer ingredients carefully into the canister.
 3. Follow the operational instructions of the ice cream maker.
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PINEAPPLE MANGO SORBET

1 cup frozen pineapples; mashed
3/4 cup frozen mangos; mashed
3/4 cup sugar

3/4 cup water
1/3 cup lemon juice

1. Puree all ingredients together until smooth.
 2. Transfer ingredients carefully into the canister.
 3. Follow the operational instructions of the ice cream maker.
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COCONUT LIME SORBET

1 1/3 cup canned coconut cream
3/4 cup sugar

1/3 cup coconut water
1/3 cup lime juice

1. Mix all ingredients together until smooth.
 2. Transfer ingredients carefully into the canister.
 3. Follow the operational instructions of the ice cream maker.
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HONEYDEW SORBET

1 1/3 cup frozen chopped honeydew;
slightly thawed
1/3 cup sugar

1 1/3 tbsp lemon juice
2 2/3 tbsp honey
3/4 cup water

1. Puree all ingredients together until smooth.
2. Transfer ingredients carefully into the canister.
3. Follow the operational instructions of the ice cream maker.

RECIPES (cont.)

PEACH SORBET

1 1/3 cup fresh peaches; chopped	1 1/3 tbsp lemon zest
3/4 cup almond milk	2 2/3 tbsp honey

1. Puree all ingredients together until smooth, except for the peaches.
2. Transfer ingredients carefully into the canister.
3. Follow the operational instructions of the ice cream maker. Add peaches to mixture after 30-45 minute to prevent ingredients from settling to the bottom or jamming the spatula.

FROZEN YOGURT

1 1/3 cup plain or vanilla greek yogurt	3/4 cup sugar
1/3 cup milk	3/4 cup fresh fruit of your choice; mashed

1. Combine the sugar with the mashed fruit and mix well.
2. Mix the rest of the ingredients in a separate mixing bowl.
3. Combine the sugar and fruit mixture with the cream mixture.
4. Transfer ingredients carefully into the canister.
5. Follow the operational instructions of the ice cream maker.

STRAWBERRY CHEESECAKE FROZEN YOGURT

3/4 cup sugar	1/3 cup graham crackers; crushed
3/4 cup fresh strawberries; mashed	1 1/3 cup plain or vanilla greek yogurt
4oz. cream cheese; softened	1/3 cup milk

1. Combine the sugar with the mashed strawberries and mix well. Fold in the cream cheese. Sprinkle with the graham crackers.
2. Mix the rest of the ingredients in a mixing bowl.
3. Combine the strawberry cream cheese mixture with the cream mixture.
4. Transfer ingredients carefully into the canister.
5. Follow the operational instructions of the ice cream maker.

PEANUT BUTTER FROZEN YOGURT

1 1/3 cup plain or vanilla yogurt	3/4 cup frozen chopped banana; slightly thawed
1/3 cup milk	1/3 cup mini chocolate chips
1/3 cup smooth peanut butter	1 1/3 tbsp sugar

1. Puree all the ingredients, except the chocolate chips, until smooth.
2. Transfer ingredients carefully into the canister.
3. Follow the operational instructions of the ice cream maker. Add chocolate chips to mixture after 30-45 minute to prevent ingredients from settling to the bottom or jamming the spatula.

RECIPES (cont.)

PEACH GELATO

2 lbs fresh peaches (peeled and pitted)	2 cans of pears in syrup (16oz size)
3/4 cup of mascarpone cheese or plain yogurt (unflavored)	1/2 cup fresh lemon juice
	3/4 cups of sugar

1. Cut the peaches into very small pieces. The smaller you cut them, the faster they will freeze and the finer the final texture will be. Arrange the peach pieces in a single layer on a rimmed cookie sheet and freeze solid, about 2 hours.
 2. Put the frozen peach pieces in a food processor or blender with the sugar and blend briefly. Add the mascarpone and pulse until the mixture is smooth.
 3. Transfer into ice cream maker and freeze according to the instructions.
-

STRAWBERRY GELATO

0.75 lbs of fresh strawberries (hulled)	3/4 cups of heavy cream
3/4 cups of sugar	1 tsp fresh lemon juice
1 1/4 cups whole milk	

1. In a food processor or blender combine the strawberries, sugar and whole milk and puree until smooth.
2. Add in the heavy cream and mix just enough to combine (you do not want to whip the cream). Add in the lemon juice.
3. Refrigerate mixture for at least 4 hours. Refrigerate overnight if possible.
4. Transfer the mixture into ice cream machine and freeze according to the instructions.

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:
 - Product Purchases that were listed as USED, LIKE NEW, OPEN BOX, or REFURBISHED from Outlet Shops or Online Retailers.
 - Damages caused by unreasonable use, neglect, normal wear and tear, commercial use, improper assembly or installation of product.
 - Damages caused in shipping.
 - Damages caused by replacement or resetting of house fuses or circuit breakers.
 - Defects other than manufacturing defects.
 - Breakage caused by misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
 - Lost or missing parts of the product. Parts will need to be purchased separately.
 - Damages of parts that are not electrical; i.e. cracked or broken plastic/glass, scratched/dented inner pots.
 - Damage from service or repair by unauthorized personnel.
 - Extended warranties purchased via a separate company or reseller.
 - Acts of nature such as fire, floods, hurricanes, tornadoes, etc.

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

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

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

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

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

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

MAXI-MATIC, USA

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

Visit: shopelitegourmet.com to contact us for support

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 to contact us for support
Register your product online



To better serve our customers, we've included this QR code to scan with your mobile device and easily download helpful product tools. The link will direct you to the item page on the Elite Gourmet website so you can download the Instruction Manual, view product videos, tasty recipes, and other great Elite Gourmet products. It's simple, just access your camera, point at the QR code & your mobile device will do the rest.



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MODEL: EIM520M