Elite Gourmet®

COUNTERTOP FRENCH DOOR CONVECTION TOASTER OVEN

MODEL: ETO4510(A~Z)

INSTRUCTION MANUAL

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



Intertek

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.

TABLE OF CONTENTS

IMPORTANT SAFEGUARDS	2
SHORT CORD PURPOSE	3
POLARIZED PLUG	3
PARTS IDENTIFICATION	4
HOW TO USE CONTROL PANEL	5
BEFORE FIRST USE	6
HOW TO USE	6
CLEANING AND MAINTENANCE	11
TOASTER OVEN RECIPES	12
WARRANTY POLICY	19
RETURN INSTRUCTIONS	20

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. FOR HOUSEHOLD USE ONLY. Do not use this appliance for other than its intended use.
2. Remove all packaging materials and labels before first use. Please dispose of the packaging materials via the appropriate recycling system, in an environmentally friendly manner.
3. Wash all removable parts before first use. See Cleaning & Maintenance.
4. A short cord is provided to reduce the hazards resulting from entanglement or tripping. Do not drape the cord over the counter or tabletop, where it can be pulled on or tripped over.
5. We do not recommend using an extension cord with this appliance. However, if an extension cord is used, the marked electrical rating should be at least as great as the electrical rating of this appliance.
6. A fire may occur if this appliance is used near flammable materials, including curtains, towels, walls, etc. Do not place any paper, plastic, or other non-food items in the appliance. Do not place the appliance or its cord on or near a heated surface, or in a heated oven.
7. This appliance should always be used on a stable, dry, heat-resistant surface. Do not use near water.
8. Do not use outdoors.
9. Close supervision is necessary when using this appliance near children.
10. Do not use an accessory or attachment not recommended by Ginny's, as this may cause injury, or damage the appliance.
11. Keep hands, hair and clothing away from all MOVING PARTS.
12. Always use OVEN MITTS when handling hot food or appliances. Do not attempt to move an appliance when it is hot or has hot contents.
13. Turn OFF AND UNPLUG this appliance when not in use.
14. NO SERVICEABLE PARTS INSIDE THIS APPLIANCE.
15. DO NOT USE AN APPLIANCE WITH A DAMAGED CORD OR PLUG, OR
16. AFTER THE APPLIANCE MALFUNCTIONS, OR HAS BEEN DAMAGED IN ANY MANNER.
17. Keep at least five inches of space on all sides of the oven to allow for adequate air circulation.
18. Some countertop and table surfaces, such as Corian®, wood and/or laminates, are not designed to withstand prolonged heat generated by certain appliances. It is recommended by countertop manufacturers that a hot pad or trivet be placed under your appliance to prevent possible damage to the surface.

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

SHORT CORD PURPOSE

Note: A short power cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a long cord.

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

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

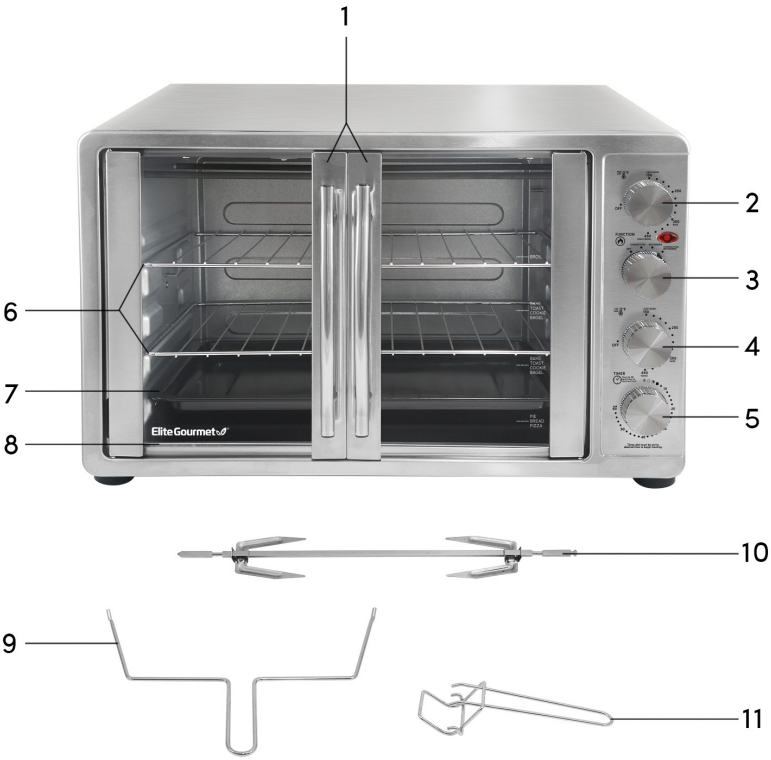
POLARIZED PLUG

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

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

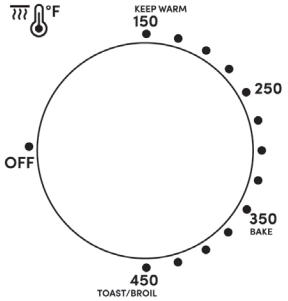
If the plug still does not fit, contact a qualified electrician. Never use the plug with an extension cord unless the plug can be fully inserted into the extension cord. Do not alter the plug of the product or any extension cord being used with this product. Do not attempt to defeat the safety purpose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

PARTS IDENTIFICATION

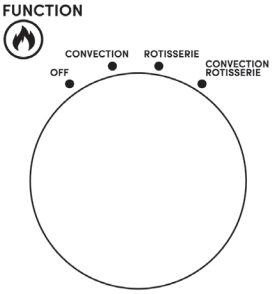


1. Tempered Glass Doors (2)
2. Upper Element Temperature Dial
3. Function Dial
4. Lower Element Temperature Dial
5. Timer Dial
6. Removable Racks (2) are for broiling/grilling/toasting
7. Bake Tray for baking or as drip tray when grilling or using rotisserie
8. Removable Crumb Tray sits at the bottom of the oven
9. Rotisserie Tool to remove rotisserie in and out of oven
10. Rotisserie Rod and Prongs
11. Tray Tool to remove the wire rack or the bake tray

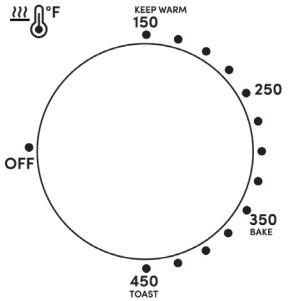
HOW TO USE CONTROL PANEL



Temperature Dial for Upper Elements Only – Use this dial to set the temperature for Keep Warm, Bake, Broil, Toast or Rotisserie.

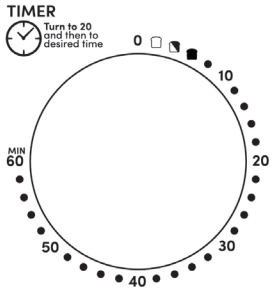


Function Dial – Use this dial to set Convection, Rotisserie or Convection Rotisserie. This knob does not need to be set for Bake, Broil, Keep Warm, or Toast.



Temperature Dial for Lower Elements Only – Use this dial to set the temperature for Keep Warm, Bake or Toast.

Both Temperature Dials for Upper and Lower Elements - Use both dials to set the temperature for Keep Warm, Bake or Toast.



Timer Dial – This dial must be set to a desired time to begin heating.

NOTE: If cook time is less than 20 minutes, you must turn Timer past the 20 minute mark to engage the timer then back to desired time.

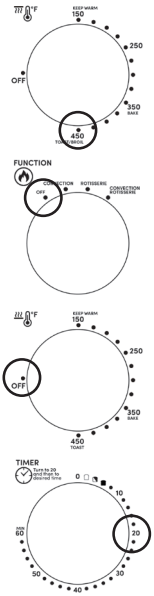
BEFORE FIRST USE

1. Before using your toaster oven for the first time, carefully remove all packaging materials and recycle appropriately.
2. Remove the parts from the box and wash all removable parts with warm, soapy water and a non-abrasive sponge.
3. Place the appliance on a flat, horizontal and stable surface (make sure surface is heat-resistant).
4. Turn on the upper and lower heating elements at 450°F for 15 minutes (with the oven empty) to eliminate any factory residue. This may result in minimal smoke, that is normal and harmless.

HOW TO USE

BROIL

1. Set the upper heating element to desired temperature. We do not recommend using convection when broiling.
2. Prepare the food per recipe instructions and place on the baking tray or another broiler-safe pan. Insert the baking tray (or removable rack) in the highest position possible (so the food is close to, but not touching the upper elements).
3. Close glass doors completely.
4. Turn the timer knob to 20.
   NOTE: If cook time is less than 20 minutes, you must turn Timer past the 20 minute mark to engage the timer then back to desired time.
5. When cooking time has elapsed, bell indicator will sound. Turn the upper element to OFF. Remove food carefully.



- **CAUTION:**
  DO NOT IMMERSE THE BODY OF THE UNIT IN WATER.

- When oven is in use or cooling down, please be sure there is 6-inches of clearance between the oven and any other surface including cords. Be sure the cord is not resting against the back of the oven.

TIP:
Timer Dial must always be set to a desired time to begin heating.

WARNING:
Cooked food and metal rack can be very hot, handle with care. Do not leave countertop oven unattended.

HOW TO USE (cont.)

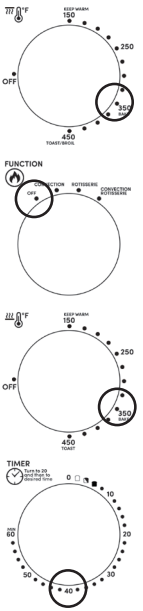
BROILING GUIDE:

Cooking results may vary. Adjust these times to your individual requirements.

Use of a meat thermostat is recommended.

MEAT	OVEN TEMP.	TOTAL TIME W/O CONVECTION	INTERNAL TEMP.
Rib Steak	450°F	20 - 30 min	135°F - 160°F
T-Bone Steak	450°F	20 - 30 min	135°F - 160°F
Hamburger	450°F	15 - 20 min	135°F - 160°F
Breaded Fish Filet	375°F	20 - 30 min	until flaky
Salmon Steak (1" thick)	400°F	20 - 25 min	145°F
Pork Chops	400°F	40 - 45 min	145°F
Lamb Chops	400°F	30 - 40 min	145°F
Chicken Legs	400°F	30 - 35 min	165°F

BAKE



1. Set the upper and lower heating elements to 350°F. Cooking with convection is not recommended when baking cakes or breads. We do recommend using convection when roasting meats or vegetables.
2. Place a removable rack in the desired position.
3. Insert your food on/in an oven-safe pan.
4. Close glass doors completely.
5. Turn the timer knob to the desired cooking time per your recipe.
   NOTE: If cook time is less than 20 minutes, you must turn Timer past the 20 minute mark to engage the timer then back to desired time.
6. When cooking time has elapsed, bell indicator will sound. Turn both elements OFF, turn function (if used) to OFF. Remove food carefully.

Suggested Position of the Baking Tray While Baking

- Cookies: Use bottom and middle support guides.
- Layer Cakes: Use bottom support guides only (bake one at a time).
- Pies: Use bottom or middle support guides.

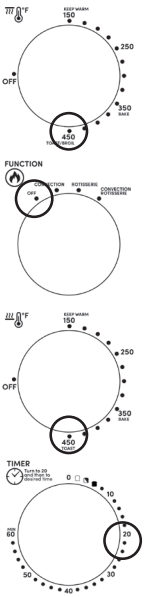
For Cooking Two Pizzas

1. Place the 2 pizzas on the wire racks.
2. Cook the pizzas for about one-half the recommended time, and then switch the rack positions to allow the pizzas to uniformly cook top and bottom.

HOW TO USE (cont.)

TOAST

1. Set the upper and lower heating elements to 450°F. Use convection if desired.
2. Place a removable rack into the desired position.
3. Place food to be toasted on the rack.
4. Close glass doors completely.
5. Turn the timer knob to the desired cooking time.
   NOTE: If cook time is less than 20 minutes, you must turn Timer past the 20 minute mark to engage the timer then back to desired time.
6. When cooking time has elapsed, bell indicator will sound. Turn both elements OFF, turn function (if used) to OFF. Remove food carefully.

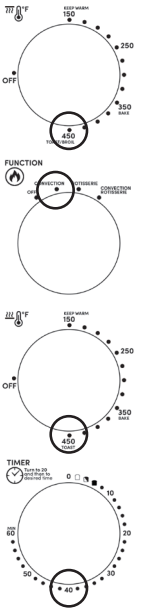


TOASTING GUIDE:

TOAST SHADE	OVEN TEMP.	TIME
Light	450°F	2 -3 min
Medium	450°F	4 - 5 min
Dark	450°F	6 - 7 min

CONVECTION

1. Set the function dial to convection.
2. Use convection with the upper element, the lower element, or both.
3. Set the desired temperature and timer per your recipe. The fan circulates the air in the oven, but it runs very quietly (you'll only hear a faint hum).
4. **When to use:** convection will give you uniform browning, and will brown foods faster. We recommend using convection when roasting, toasting, or cooking anything with a cover.
5. **When not to use:** convection should not be used when baking cakes, bread, or anything that needs to rise; do not use with foods that easily dry out.
6. When cooking time has elapsed, bell indicator will sound. Turn the elements to OFF, turn function to OFF. Remove food carefully.



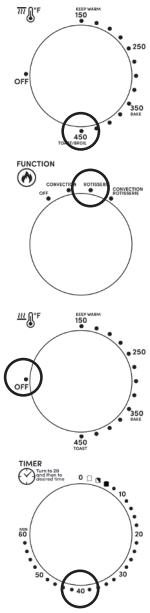
WARNING:
Cooked food and metal rack can be very hot, handle with care. Do not leave countertop oven unattended.

NOTE:
Since convection will cook foods faster, remember to adjust your recipes (lower temperature or shorten the cooking time) and watch cooking closely.

HOW TO USE (cont.)

ROTISSERIE OR CONVECTION ROTISSERIE

1. Set the upper heating element to desired temperature. Set the function dial to rotisserie or convection rotisserie.
2. Insert the bake tray in the lowest position in the oven to catch the drippings.
3. Insert one prong onto the rod, pointing inward. Secure with thumbscrew.
4. Load the food on the rod, ensuring it is centered, and secure the second prong with the thumbscrew. **Maximum food weight is 7.0 lbs.**
5. Using the rotisserie tool, insert the pointed end of the rod into the drive socket on the right (you may have to twist the rod to align with the socket), then rest the square end of the rod on the support on the left.
6. Close glass doors completely.
7. Turn the timer knob to your desired cooking time per your recipe. If food does not rotate smoothly, stop, remove, and secure/balance the food. Restart.
   NOTE: If cook time is less than 20 minutes, you must turn Timer past the 20 minute mark to engage the timer then back to desired time.
8. When cooking time has elapsed, bell indicator will sound. Turn the upper element to OFF, turn function to OFF.
9. To remove the food, lift the food out with the rotisserie tool. Lift the left side up from the support first, then remove the right end from the socket.
10. Place the food on a cutting board or plate and carefully remove the hot rotisserie prongs and rod. Let rest 5-10 minutes before serving.



NOTE:

We recommend tying the food with butcher's twine to keep it secure while on the rotisserie.

WARNING:

Cooked food and metal rack can be very hot, handle with care. Do not leave countertop oven unattended.

HOW TO USE (cont.)

ROTISSERIE GUIDE:

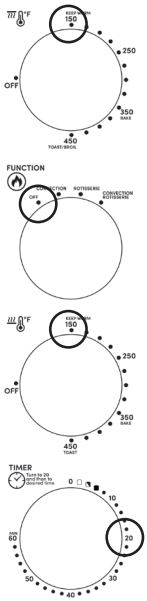
Cooking results may vary. Adjust these times to your individual requirements.

Use of a meat thermostat is recommended.

MEAT	OVEN TEMP.	TIME PER POUND W/O CONVECTION	INTERNAL TEMP.
Beef Roast	350°F	30 - 35 min	135°F - 160°F
Pork Roast	350°F	45 - 50 min	160°F - 170°F
Ham	350°F	45 - 50 min	140°F
Chicken	450°F	30 - 40 min	165°F
Turkey	450°F	30 - 40 min	165°F

KEEP WARM

1. Set the upper and lower heating elements to 150°F.
2. Place food on the rack or bake tray.
3. Close glass doors completely.
4. Turn the timer knob to the desired cooking time.
   NOTE: If cook time is less than 20 minutes, you must turn Timer past the 20 minute mark to engage the timer then back to desired time.
5. When cooking time has elapsed, bell indicator will sound. Turn both elements OFF, remove food carefully.



WARNING:
Cooked food and metal rack can be very hot, handle with care. Do not leave countertop oven unattended.

HOW TO USE (cont.)

Positioning Rack

- To accommodate a wide variety of foods the oven has four rack positions. The rack can be inserted in the oven in one of the four positions.
- Before removing the rack allow the oven to cool.
- To remove the rack, open both oven doors and pull the rack outwards from the oven. The rack will slide out on the rack guides.
  PLEASE NOTE: *The oven rack may tilt down causing food to slide when the rack is pulled out, please use caution.*
- Positioning of the rack will depend on the type and size of the food and desired browning. Move the rack to a lower rack position to prevent top browning and move the rack to an upper rack position to prevent bottom burning.
- For the best toasting results, position the rack in the upper rack guide.

Positioning Pan

- To accommodate a wide variety of foods the oven has four pan positions. The pan can be placed on top of a rack or inserted into the rails below a rack. (See Figure Below)
- Before removing the pan allow the oven to cool.
- Positioning of the oven pan will depend on the desired cooking method. For baking, place the pan on top of a rack. For grilling or broiling, insert the pan onto rails below the rack and place the food on top of the rack.
  NOTE: *Do not to use the pan under the rack in the lowest position.*

CLEANING & MAINTENANCE

1. Turn off and unplug the oven.
2. Always allow the oven to cool completely before cleaning.
3. Disassemble all parts.
4. Do not use steel wool scouring pads, abrasive cleaners or scrape the walls with a metal utensil, as all of these methods may damage the interior oven coating. Use a soft cloth, sponge or rubber spatula to remove any stuck-on food or residue from the interior walls.
5. Wipe the doors and exterior with a soft, damp cloth.
6. All accessories should be washed in hot, soapy water, or they can be cleaned in a dishwasher.
7. Ensure all parts are dried thoroughly before reassembling and using this appliance.



CAUTION:
DO NOT immerse any electrical appliance, its cord, or its plug, into water or any other liquid.



NOTE:
Exercise caution when cleaning your Toaster Oven. BE CERTAIN the Oven has cooled completely before cleaning. Wearing gloves is recommended to minimize risk of abrupt edges that may be present on the interior and the exterior of the oven due to the manufacturing process.

TOASTER OVEN RECIPES

CHERRY-GLAZED PORK ROAST (Can substitute with Beef Roasts)

14 oz. jar of cherry preserves
3 lb. boneless pork roast
¼ cup red wine vinegar
½ tsp. Salt
¼ tsp. Salt
¼ tsp. black pepper
3 tbsp. light corn syrup
¼ tsp. ground cinnamon
¼ tsp. ground cloves
3 tbsp. almonds, slivered toasted

1. Combine first 7 ingredients in a small saucepan. Bring to a boil; reduce heat, and simmer for 2 minutes. Add the almonds and simmer for 1 minute.
2. Sprinkle roast with salt and pepper. Place roast into the oven.
3. Set Timer for 45min. – 1 hour.
4. Set heat selection according to Broil.
5. After every 15 minutes of broiling, occasionally brush on the Cherry Mixture.
6. When cooking cycle is complete, turn oven off, remove roast carefully and serve hot.

ROYAL PORK ROAST

1 boneless pork top loin roast (3 lbs.)
2 cloves garlic, thinly sliced
2 tbsp. dijon mustard.
1 tsp. red wine vinegar
¾ tsp. ground thyme
½ tsp. ground sage
1 cup reduced-fat beef broth
¾ cup unsweetened apple juice
½ cup apricot jam
1 tbsp. cornstarch
1 tbsp. sour cream

1. Cut 8 deep slits in the top of roast, insert garlic into slits.
2. Mix mustard, vinegar, thyme, and sage in a bowl. Brush on the mixture onto the roast entirely.
3. Place roast into the oven.
4. Set Timer for 1 hour and begin cooking.
5. Set heat selection according to Broil.
6. Warm ¾ cup of broth, apple juice and jam in a small saucepan over medium-high heat or until jam melts. Brush jam mixture onto roast once. (Save the ¼ cup of broth for later use.)
7. Add sour cream and cornstarch to jam mixture and mix until smooth. Add the rest of beef broth into mixture in a saucepan and cook over medium heat until bubbly and thickened.
8. Serve sauce over thin slices of the pork roast.

CAJUN PORK ROAST (Can substitute with Beef Roasts)

2 lbs. boneless single loin pork roast
2 tbsp. paprika
½ tsp. cayenne pepper
½ tsp. garlic powder
2 tsp. oregano
1 tsp. thyme
½ tsp. Salt
½ tsp. white pepper
1 tsp. cumin
¼ tsp. nutmeg

1. Combine all seasonings and rub mixture all over the surface of roast. Place roast into oven. Set heat selection according to Broil.
2. Broil for 1- 1 ½ hour. When done, cool down for 10 minutes before serving.

SWEET CHILE CHUTNEY ROAST BEEF

2 ½ lb. Boneless Rib of beef.

Glaze: 3 tbsp. honey
Chutney: 1 large thinly sliced apples
2 tomatoes, chopped
2 tbsp. brown sugar
½ cup red wine
½ cup water
1 tbsp. dried chilies
Pinch of cayenne pepper

1. Place ingredients for Chutney into saucepan. Bring to a boil and simmer for 10 minutes until nice and thick.
2. Place roast beef into oven.
3. Set heat selection according to Broil.
4. Cook for ½ hour – 45 minutes.
5. Brush Honey onto roast. Let broil for another 10 minutes and brush some of Chutney mixture onto roast.
6. Serve with remaining Chutney mixture.

JAMAICAN CHICKEN

½ cup Water
5-6 thin slices fresh ginger
2 dried chili peppers, crumbled
½ onion chopped.
¼ cup white-wine vinegar
1 tbsp. pepper sauce
1 tsp. dried thyme
½ tsp. ground allspice
½ tsp. ground black pepper
1 whole chicken (4 lbs.)

1. In blender, combine water, ginger, chili peppers, onions, vinegar, pepper sauce, thyme, allspice and black pepper. Puree until fairly smooth.
2. Truss chicken or tie drumsticks together. Spread mixture onto chicken thoroughly. Reserve leftover mixture for later use. Cover and refrigerate overnight.
3. Place chicken into oven and set heat selection according to Broil. Broil for 1-1½ hour.
4. Take reserved mixture and place in a saucepan. Bring to a boil and keep warm over low heat.
5. Serve mixture as the sauce with the chicken.

STICKY ROASTED CHICKEN

4 tsp. salt
2 tsp. paprika
1 tsp. cayenne pepper
1 tsp. onion powder
1 tsp. thyme
1 tsp. white pepper
½ tsp. garlic powder
½ tsp. black pepper
1 large whole chicken (4 lbs.)
1 cup chopped onion

1. Combine all the spices in a bowl. Remove giblets from chicken. Truss chicken or tie drumsticks in place. Rub spice mixture into chicken both inside and out. Place in refrigerator overnight.
2. When ready to roast, stuff cavity of chicken with onions. Place chicken into the oven Set heat selection according to Broil.
3. Cook for 1-1½ hours.
4. Once Timer is done, let chicken sit for 5-10 minutes. Remove chicken when it has cooled down. Carve and serve.

BALSAMIC CHICKEN

1/3 cup olive oil
1/3 cup balsamic vinegar
1 tbsp. dried rosemary
½ tsp. red pepper flakes
1 clove garlic, minced
1 whole chicken (4 lbs.)
1 green bell pepper, sliced
1 red bell pepper, sliced.
1 small red onion, quartered
3 carrots cut into 1" pieces
1 small eggplant cut into 1" pieces

1. In small bowl, combine olive oil, balsamic vinegar, rosemary, red pepper flakes and garlic.
2. Truss chicken or tie drumsticks together. Marinate chicken in mixture for a half hour.
3. Reserve the mixture.
4. Place chicken into oven.
5. Set heat selection according to Broil.
6. Broil for 1-1½ hour.
7. Add the vegetables into reserved mixture and toss to coat evenly. Place vegetables in roasting basket and roast in Oven when chicken is done and removed. Cook for 15-20 minutes or until edges brown.
8. Serve together hot with chicken.

SPICY CUBAN ROTISSERIE CHICKEN

1 large whole chicken (4 lbs.)
2 tsp. dried oregano
1 tsp. salt & pepper
¼ cup fresh lime juice
1 tsp. ground cumin
3 tbsp. olive oil
1 shallot, minced
¼ tsp. pepper lime slices
2 large garlic cloves
Minced cilantro sprigs
1 tsp. grated lime peel

1. Truss chicken or tie drumsticks together. In large bowl, mix lime juice, olive oil, shallot, garlic, lime peel, oregano, salt, cumin and pepper together.
2. Cover chicken with this mixture, make sure to coat evenly. Cover chicken and refrigerate overnight.
3. At cooking time, take chicken and insert into the oven.
4. Set heat selection according to Broil.
5. Cook about 1- 1½ hours.
6. Once Timer is done, let chicken sit for 5-10 minutes. Remove chicken when it has cooled down.
7. Serve with lime slices and cilantro sprigs.

APPLE CIDER GLAZED HAM

1 (3lb - 5lb) boneless shank of Ham
1 cup apple cider
4 tsp. cornstarch
2 tsp. spicy mustard
1/8 tsp. cloves, ground

1. Combine 2 Tbsp. Of apple cider and cornstarch together in small bowl. In a saucepan, bring cornstarch mixture and rest of apple cider, mustard and cloves to a boil. Stir until thickened.
2. Coat Ham in mixture and refrigerate overnight.
3. When ready to cook, place ham into oven.
4. Set heat selection according to Broil.
5. Set Timer to 1 - 1 ½ hour. Occasionally glazing Ham with remaining apple cider mixture.
6. Serve mixture over slices of Ham.

HONEY-APRICOT GLAZED HAM

1 (8-10lb) smoked ham
1 cup honey
1 (6oz) can of frozen orange juice thawed
1/3 cup soy sauce
1/3 cup apricot jam
½ tsp. nutmeg
¼ tsp. cloves

1. Mix all ingredients together except for the Ham. Coat mixture over Ham.
2. Place ham into oven.
3. Set heat selection according to Broil.
4. Set Timer for 1 ½ - 2 hours.
5. Occasionally brush remaining mixture onto Ham during cooking.
6. Once Timer reaches zero, set switch to No Heat Rotation and let cool for 5 minutes.
7. Slice and serve with mixture.

HONEY BAKED HAM

1 (5lb) boneless ham
2 cups honey
2 cups brown sugar
5 1/3 Tbsp. cider vinegar
2 tsp. nutmeg
2 tsp. ground cinnamon
2 tsp. ground cloves

1. Combine all ingredients except for the Ham and the string into a saucepan. Stir over medium heat until warm. Coat Ham with mixture evenly. Cover and refrigerate overnight.
2. Place ham into oven.
3. Set heat selection according to Broil.
4. Set Timer for 45-60 minutes or until heated through.
5. Let stand for 10 minutes before carving and serve.

APPLE SAUCE COOKIES *Makes 36*

1 lb. cooking apples, peeled, cored and diced.
3 tbsp water
½ cup sugar
½ cup butter or margarine
1 cup all-purpose flour
½ tsp baking powder
¼ tsp baking soda
Pinch salt
½ tsp ground cinnamon
½ cup chopped walnuts

1. Cook apples with the water in a covered saucepan over low heat until the apples are tender. Set aside and let cool slightly. Then purée in a food processor or blender, or mash with a fork. Measure out ¾ of a cup and set aside.
2. Preheat the oven to 375°F. Grease a baking sheet. (Make sure the baking sheet is the right size to fit into the oven.)
3. Cream together the sugar, butter or margarine in a medium sized bowl until thoroughly mixed. Beat in the reserved applesauce. Sift the flour, baking powder, baking soda, salt and cinnamon into the mixture and stir to blend. Fold in the walnuts.
4. Drop small spoonful about the size of jawbreaker onto the prepared baking sheet. Place each about 2 inches apart to avoid sticking.
5. Bake the cookies for 8-10 minutes or until they are golden brown. Transfer to a wire rack and allow to cool before serving. (You may need to repeat the baking process for the remaining dough.)

BUTTERMILK COOKIE BISCUITS *Makes 15*

1 ½ cups all-purpose flour
Pinch salt
1 tsp baking powder
½ tsp baking soda
4 tbsp cold butter or margarine
¼ cup buttermilk

1. Preheat oven to 425°F. Grease a baking sheet. Sift the dry ingredients first into a bowl. Rub the butter or margarine in until the dough becomes crumbly.
2. Gradually pour in the buttermilk, stirring with a fork until the mixture forms a soft dough.
3. Roll dough out to about ½ inch thick. Stamp out 2 inch cookies with a cookie cutter.
4. Place onto baking sheet and bake for 12-15 minutes until golden. Serve warm or at room temperature. (You may need to repeat the baking process for the remaining dough.)

ALMOND CINNAMON COOKIE BALLS *Makes 15*

1 ½ cups ground almonds
1/3 cup granulated sugar
1 tablespoon ground cinnamon
2 Egg Whites
Oil for greasing
Confectioners' sugar or powder

1. Preheat the oven to 350°F. Grease a baking sheet. (Make sure the baking sheet is the right size to fit into the oven.)
2. Mix together the ground almonds, sugar and cinnamon. Beat the egg whites until they begin to stiffen and fold enough into the almond mixture to make a fairly firm dough. Wet hands with cold water and roll small spoonfuls of the dough into round balls. Place onto baking sheet.
3. Bake for 15 minutes making sure that they remain soft on the inside. Too much baking time will result in hard and tough cookies. Remove the cookie balls from the baking sheet and set aside to cool.
4. Sift the confections' sugar or powder sugar onto a plate. Roll the cookie balls into the sugar, shaking off any excess. (You may need to repeat the baking process for the remaining dough.)

GRANNY'S GINGER COOKIES *Makes 60*

2 ½ cups all-purpose flour
1 tsp baking soda
1 ½ tsp ground ginger
¼ tsp ground cinnamon
¼ tsp ground cloves
½ cup butter or margarine
1 ½ cups sugar
1 egg, well beaten
4 tbsp black molasses
1 tsp fresh lemon juice

1. Preheat the oven to 325°F. Grease baking sheet. (Make sure the baking sheet is the right size to fit into the oven.)
2. Sift the flour, baking soda and all the spices into a bowl. Set aside.
3. Cream together the butter or margarine and 2/3 of the sugar with an electric mixer.
4. Stir in the egg, molasses and lemon juice. Add the flour mixture and mix in thoroughly with a wooden spoon to make a soft dough.
5. Shape the dough into 1/4" balls. Roll the balls in the left over sugar and place them on the baking sheets about 2 inches apart.
6. Bake for about 12 minutes or until the cookies are firm to the touch. Transfer to a wire rack and let cool before serving. (You may need to repeat the baking process for the remaining dough.)

BACON BREAD TWISTS *Makes 12*

4 cups all-purpose flour
1 envelope active dry yeast
Pinch salt
1 2/3 cups hot water
12 bacon strips
1 egg, well beaten

1. Mix the flour, yeast and salt in a bowl and blend together. Add a little water to the mixture and mix with a knife. Add the remaining water and use hands to pull the mixture together to make a sticky dough.
2. Turn the dough into a slightly floured surface and knead for 5 minutes until the dough is smooth and elastic.
3. Divide the dough into 12 even sections and roll into sausage shapes. Lightly grease a baking sheet. (Make sure the baking sheet is the right size to fit into the oven.) Wind each bacon strip around each "sausage" dough. Brush the dough with beaten egg and arrange them onto baking sheet.
4. Preheat the oven to 400°F. Set aside for about 30 minutes until the dough has risen to twice its size. Bake for 20-25 minutes until cooked and gold brown. (You may need to repeat the baking process for the remaining dough.)

DILL AND POTATO BISCUIT CAKES *Makes 10*

2 cups self-rising flour
3 tbsp butter
Pinch salt
1 tbsp finely chopped fresh dill
1 cup freshly made mashed potatoes
2-3 tbsp milk

1. Preheat oven to 450°F. Sift flour into a bowl and add the butter, salt and dill. Mix in the mashed potatoes and enough milk to make a soft dough.
2. Roll out the dough until fairly thin. Cut into neat rounds. Place cakes onto greased baking sheet. (Make sure the baking sheet is the right size to fit into the oven.)
3. Bake for 20-25 minutes until golden brown. Serve warm. (You may need to repeat the baking process for the remaining dough.)

ITSY BITSY CHEESIE PUFFS *Makes 45*

1 cup all-purpose flour
Pinch salt
1 tsp dry mustard
Pinch cayenne pepper
1 cup Water
½ cup chopped butter
4 eggs
1 tbsp finely chopped chives
3 oz. Gruyére or Swiss cheese, finely diced

1. Preheat the oven to 400°F. Lightly grease a baking sheet. (Make sure the baking sheet is the right size to fit into the oven.) Sift together the flour, salt, dry mustard and cayenne pepper.
2. In a saucepan, bring water and butter to a boil. Remove from heat and add flour mixture all at once, beating until the dough forms a ball. Return to the heat and beat constantly for 1-2 minutes to dry out. Remove from heat and let cool for 5 minutes.
3. Beat three of the eggs into the dough. Beat the fourth egg in a bowl and add a teaspoon at a time to the dough until it is smooth and shiny and drops slowly from the spoon.
4. The fourth egg does not need to be used entirely. It can be reserved for later use as a glaze.
5. Using two small spoons, drop small mounds of dough 2 inches apart onto the baking sheet. Beat the reserved egg with 1 teaspoon water and brush the tops of the dough balls.
6. Bake for 8 minutes, then reduce the oven temperature to 350°F and bake for 7 minutes more, until puffy and golden. Transfer to a wire rack and let cool slightly. Serve warm. (You may need to repeat the baking process for the remaining dough.)

FETA CHEESE & CHIVES BISCUITS *Makes 9*

1 cup self-rising flour
1 cup self-rising whole wheat flour
Pinch salt
3 oz. Feta cheese
1 tablespoon chopped fresh chives
2/3 cups skim milk, plus extra for glazing
¼ tsp cayenne pepper

1. Preheat the oven to 400°F. Sift the flours and salt into a bowl. Crumble the feta cheese and rub into the dry ingredients. Stir in the chives, then add the milk and mix to a soft dough.
2. Turn the dough onto a floured surface and lightly knead until smooth. Roll out into ¼ inch thick and stamp out nine biscuits with a floured cookie cutter.
3. Transfer to a greased baking sheet. (Make sure the baking sheet is the right size to fit into the oven.) Brush with skim milk and sprinkle with cayenne pepper. Bake for 15 minutes until golden brown. Serve warm. (You may need to repeat the baking process for the remaining dough.)

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
18401 E. Arenth Ave. City of Industry, CA 91748
Visit: shopelitegourmet.com for Live Chat Support and Contact Us Form

RETURN INSTRUCTIONS

RETURNS:

A. Any return of defective merchandise to the manufacturer must be processed accordingly by first contacting customer service 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 tele phone 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 Gourmet®

Elite Customer Service Center

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

Website: shopelitegourmet.com
Visit our website for Live Chat Support
& Contact Us Form
Register your product online

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.

elitebymaximatic

@elite_by_maximatic

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

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

MODEL: ETO4510(A~Z)