

# Elite Gourmet

BY MAXI-MATIC®

## AUTOMATIC EASY EGG COOKER

*HERVIDOR DE HUEVOS AUTOMATICO*

MODEL: EGC007(A~Z)

### 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](http://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.

**When using electrical appliances, basic safety precautions should always be followed, including the following:**

- 1. READ ALL INSTRUCTIONS CAREFULLY.**
2. Remove all packaging and labels from appliance prior to use.
3. To protect against risk of electrical shock, do not put cords, plugs or the appliance in or near water or any other liquid.
4. Keep appliance away from children when in use.
5. Only use approved ingredients with this product – other food may damage the appliance.
6. Unplug from outlet when not in use, during assembly, during disassembly and before cleaning.
7. Avoid contact with heating parts.
8. Do not operate this appliance with a damaged cord, damaged plug, after the appliance malfunctions, is dropped, or damaged in any manner.
9. Make sure the Egg Cooker is off before plugging in.
10. Use only Egg Cooker attachments recommended or sold by Elite Gourmet. Others may result in fire, electric shock, or injury.
11. Do not use outdoors.
12. Do not leave eggs in Egg Cooker after timer has finished for prolonged period.
13. Do not let the cord hang over the edge of a table, edge of a counter, over the sink or touch any hot surfaces.
14. Only use the Egg Cooker on a stable surface.

## IMPORTANT SAFEGUARDS (cont.)

15. Do not put your hands or other objects into the Egg Cooker while it is in operation. If food spills on the Heating Plate, make sure the Egg Cooker is turned off and cool before cleaning.
  16. Keep hands and utensils away from Heating Plate while cooking eggs to reduce the risk of severe injury or damage to the Egg Cooker.
  17. Internal base and contents (water and eggs) of the Egg Cooker are hot when in use. Let cool before handling/or cleaning.
  18. Do not place on or near a hot gas burner, hot electric burner or in a heated oven.
  19. Use extreme caution when handling the Measuring Cup, as it contains a sharp Pin located on the bottom which may cause injury.
  20. When cleaning the body, do not submerge in any liquid. Instead, use a soft, wet cloth to wipe it down.
  21. The shell Lid becomes very hot while in use- do not touch while the eggs are cooking. Let it cool before touching.
  22. Be certain the Lid is securely in place before engaging appliance.
  23. Do not open Lid when Egg Cooker is cooking.
  24. Make sure to turn off before removing the cord from the wall or the eggs from the Egg Cooker.
  25. Do not put the appliance in the refrigerator.
- **Do not use expired eggs, expired egg whites, or expired liquid eggs.**

**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 longer cord.

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

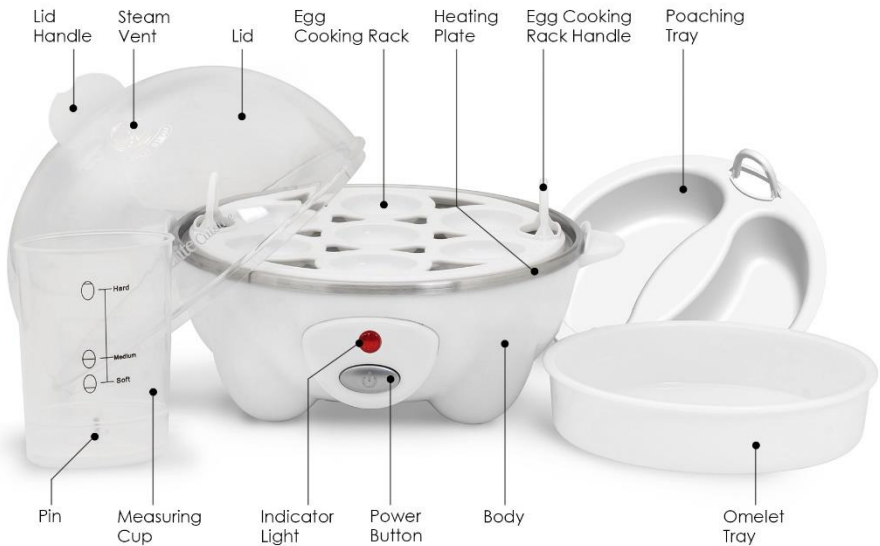
If an extension cord is used: (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the product; (2) the extension cord should be arranged so that it will not drape over the countertop or tabletop where it can unintentionally be pulled on or tripped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

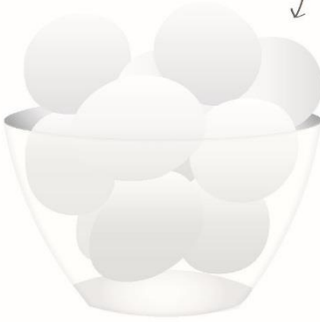
To reduce the risk of electrical shock, this plug is intended to fit into a polarized outlet only one way. If you are unable to fit the plug into the electrical outlet, try reversing the plug. If the plug still does not fit, contact a qualified electrician. Never use the plug with an extension cord unless 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



# CHOOSE YOUR FAVORITE EGGS

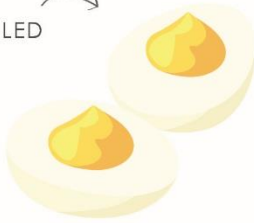
ALWAYS START  
WITH FRESH EGGS



MEDIUM BOILED



DEVILED



POACHED



SOFT BOILED



HARD BOILED



## BEFORE FIRST USE

### AUTO SHUT-OFF TIMER

The Elite Gourmet Egg Cooker is designed with a thermal sensor that detects when water has fully evaporated from the Heating Plate, signaling it to shut off automatically for perfectly cooked eggs and for the beep alert to sound.

**NOTE:** Avoid unplugging the Egg Cooker in the middle of the cooking cycle. If doing so, the Egg Cooker will not shut off completely and will turn back on when the unit is plugged back in next. However the thermal sensor will detect no water on the Heating Plate and will automatically shut off within 30-seconds.

1. Rinse all removable parts in hot, soapy water. **DO NOT** submerge body in any liquids. Base can be wiped clean with a damp cloth. Please refer to the Cleaning Instructions for more information.
2. Place Poaching Tray, Measuring Cup, Omelet Tray, Lid and Egg Cooking Rack next to the unit.

### COOKING EGGS

The cooking times listed below are guidelines on how long to cook eggs for desired doneness. The thermal sensor in the Egg Cooker will automatically shut off when the water has completely evaporated and the eggs are done.

The Time Chart provided is for Medium to Large eggs. Jumbo or XL eggs will require additional water and time for the Egg Cooker to achieve the desired cooking results.

For firmer Medium Eggs, allow the eggs to sit covered in the Egg Cooker for an additional 2-3 minutes before removing them.

For extra-firm hard boiled eggs, leave the eggs covered in the Egg Cooker for a few more minutes after the beep alert goes off.

DONENESS	# OF EGGS		COOK TIME	
Soft-Boiled	1-3	4-7	7	11
Medium Egg	1-3	4-7	9	13
Hard-Boiled	1-3	4-7	12	17

## HOW TO USE YOUR EGG COOKER

### SOFT, MEDIUM AND HARD-BOILED EGGS:

1. Be sure the Egg Cooker is switched OFF before plugging into power. Remove Lid.
2. Fill the Measuring Cup to the appropriate line with cold water and pour onto Heating Plate. (Fig. 1)  
**TIP:** For best results, use distilled water - tap water contains minerals that can cause Heating Plate to discolor.
3. Place the Egg Cooking Rack over the Heating Plate. The side handles should be facing upward. (Fig. 2)  
*Optional: If the boiled eggs are erupting during cooking, pierce the larger end of each egg using the Piercing Pin on the bottom of the Measuring Cup. (Fig. 3)*
4. Place an egg in each allotted spot on the Egg Cooking Rack.
5. Make sure the holes pierced in the eggs are pointing upwards. Do not let the eggs touch the Heating Plate.
6. Place Lid on top of the unit and push the POWER Button to turn ON. Indicator Light will illuminate. (Fig. 4)
7. When the Egg Cooker beeps, the eggs will be cooked. Actual cooking time depends on number of eggs and desired doneness (See Cooking Time Chart on p.5). (Fig. 5)
8. When cooking is complete, the power and Indicator Light will both turn off. (Fig. 6)
9. Remove eggs immediately and rinse under cold water to prevent overcooking and make egg peeling easier.

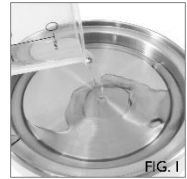


FIG. 1



FIG. 2



FIG. 3



FIG. 4



FIG. 5



FIG. 6

### NOTES AND TIPS

#### #1

Refrigerate eggs until ready to use. Always use cold eggs – do not bring them to room temperature before using or the eggs will be slightly overcooked.

#### #2

To find out if your eggs are fresh, place them in a bowl of salted, cool water. If they sink, they are fresh. If they float, they are not.

#### #3

The recommended water levels are a guide, and water levels may need to be adjusted to achieve desired consistency.

## HOW TO USE YOUR EGG COOKER (cont.)

### POACHED EGGS:

1. Fill Measuring Cup to the Medium line with cold water and pour onto stainless steel Heating Plate. (Fig. 7)
2. Lightly butter or spray vegetable oil on Poaching Tray.
3. Break one egg for each poaching section.
4. Place Egg Cooking Rack over the Heating Plate.
5. Place Poaching Tray on top of Egg Cooking Rack. (Fig. 8)  
**CAUTION:** Never place Poaching Tray or Omelet Tray directly onto Heating Plate.
6. Place Lid on top of the unit and press the POWER Button to turn ON. Indicator Light will illuminate.
7. When the Egg Cooker beeps, the eggs will be ready.
8. When cooking is complete, the power and Indicator Light will both turn off. (Fig. 9)



### OMELETS:

1. Fill Measuring Cup to the Hard line with cold water and pour onto Heating Plate. (Fig. 10)
2. Lightly butter or spray vegetable oil on Omelet Tray.
3. Break up to 3 eggs into a separate bowl and mix. Add water to desired omelet consistency. If desired, add non-meat ingredients (i.e. chives, mushrooms,). Pour beaten mixture into Omelet Tray. (Fig. 11)
4. Place Egg Cooking Rack over the Heating Plate.
5. Place Omelet Tray on top of Egg Cooking Rack. (Fig. 12)  
**CAUTION:** Never place Poaching Tray or Omelet Tray directly onto Heating Plate.
6. Place Lid on top of the unit and press the POWER Button to turn ON. Indicator Light will illuminate.
7. When the Egg Cooker beeps, the eggs will be ready.
8. For a firmer omelet, leave in the Egg Cooker for a few extra minutes. It is normal for the omelet to puff up during cooking. Once the Lid is removed, the omelet will shrink back down.
9. When cooking is complete, the power and Indicator Light will both turn off. (Fig. 13)





## CLEANING AND MAINTENANCE

- **CAUTION: Base is extremely hot after use. Allow unit to cool before handling or cleaning.**
- 1. Always unplug your Egg Cooker appliance from the electrical outlet and allow to cool completely before cleaning.
- 2. Wipe Heating Plate and Main Body with a wet cloth.  
**DO NOT immerse in water.**
- 3. Wash the Accessories and Lid in the sink with warm, soapy water.
- 4. Place clean Egg Cooking Rack, Omelet and Poaching Trays, and Measuring Cup inside the Egg Cooker Body to store.

### CLEANING THE HEATING PLATE

The stainless steel heating surface will not rust. After a few uses, there may be discoloration to the surface left behind by minerals in your water. It is NOT rust.

- 1. Remove any mineral deposits left behind from water by wiping the Plate with a paper towel moistened with one tablespoon of white vinegar.
- 2. You can also use a “magic-eraser type scrubber and rub the Heating Plate in a circular motion with warm water.
- **NOTE: If unit is not cleaned with white vinegar on a regular basis, minerals naturally occurring in water will build up causing discoloration of eggshells. However, this does not affect the taste of the eggs.**

**YOUR EGG COOKER IS NOT DISHWASHER  
SAFE**

## TROUBLESHOOTING

PROBLEM	CAUSE	POSSIBLE SOLUTION
Power Indicator Light is already ON after plugging into power outlet.	The Power Button was unintentionally pushed to ON prior to plugging into power outlet.	You <i>cannot</i> push the Power Button again to turn the egg cooker OFF. Fill Measuring Cup to "Soft" line, pour into Heating Plate and plug the Cooker into power outlet. The Egg Cooker will cycle through and power OFF automatically once all water has evaporated. The Power Indicator Light will turn off. Allow the unit to rest/cool for 5 minutes and proceed to follow the instructions in this manual to use as normal.
There are brown stains on the Heating Plate.	Residue from usage.	Use a paper towel or a dish rag and white vinegar to clean the Heating Plate.
Eggs are overcooked or undercooked.	Not enough water was used.	<p>Be sure to use Measuring Cup for appropriate amount of water.</p> <p>If eggs are overcooked, be sure to remove the eggs promptly when unit beeps.</p> <p>If eggs are undercooked, your eggs may be XL or very cold, use additional water and leave eggs in the Egg Cooker for an extra few minutes after unit beeps.</p>

## EGG COOKER RECIPES

Recipes included in this manual are courtesy of [www.recipezaar.com](http://www.recipezaar.com) and [www.fastcooking.ca](http://www.fastcooking.ca).

### **DEVEILED EGGS**

Makes 20 servings

10 large hard-boiled eggs, cooled just enough to handle*	sauce
1/3 cup mayonnaise	2½ tablespoons capers, drained
1¼ teaspoons Dijon mustard	½ teaspoon kosher salt
1¼ teaspoons fresh lemon juice	2 pinches freshly ground white or black pepper
1¼ teaspoons Worcestershire	

1. Peel the cooked eggs and carefully slice in half lengthwise. Place the egg white halves on a clean work surface.
2. Put the yolks into the work bowl of a food processor fitted with the metal chopping blade; process until no longer grainy, about 45 to 60 seconds.
3. Pulse in the remaining ingredients and process until smooth, about 45 seconds to 1 minute. Taste and adjust seasoning accordingly.
4. You may either carefully scoop the filling into the whites, or for a beautiful presentation, fit a pastry bag with a small star tip. Fill the pastry bag with the egg filling and pipe a large rosette onto each white in place of the yolk. Sprinkle with paprika before serving.

### **EGG SALAD**

Makes about 3 cups

10 hard cooked eggs, completely cooled	3 teaspoons Dijon mustard
1 stalk celery, about 4 inches, cut into 1-inch pieces	¼ teaspoon kosher salt
½ cup mayonnaise	1/8 teaspoon freshly ground white or black pepper

**NOTE:** The egg salad can be made two ways, either pulsed in a food processor for a creamier version, or diced as traditionally served in sandwiches. Both are delicious – you decide which way you prefer.

1. Remove shells from eggs and discard. Cut eggs into quarters and reserve.
2. Place the celery in the work bowl of a food processor fitted with the metal chopping blade. Pulse to chop, about 5 to 10 times; scrape into the work bowl. Add the quartered eggs to the work bowl; pulse 3 to 4 times to roughly chop.
3. Add mayonnaise, mustard, salt and pepper.

## EGG COOKER RECIPES (cont.)

4. Pulse until mayonnaise and mustard are completely mixed in and desired texture is reached, 10 to 20 times.

### **FOR DICING INSTRUCTIONS:**

5. Remove shells from eggs and discard. First halve eggs, and then cut each half into 1/4 to 1/2 inch dice. Reserve in a large mixing bowl.
6. Cut the celery into the same size as the diced eggs, 1/4 to 1/2-inch dice. Put in the bowl with the eggs.

### **EGGS BENEDICT**

Makes 4 servings

4 slices Canadian bacon  
4 poached eggs

2 English muffins, split and toasted  
1/2 cup hollandaise sauce

1. Heat a large sauté pan over medium- high heat. Sauté the Canadian bacon, turning once, until browned, about 2 to 4 minutes per side. Keep warm.
2. On each muffin half, place one slice of the Canadian bacon. Top with a poached egg; finish with about 2 tablespoons of hollandaise sauce.

### **EGGS FLORENTINE**

Makes 4 servings

4 cups spinach, packed  
1/2 – 1 tablespoon olive oil  
4 poached eggs

2 English muffins, split and toasted  
1/2 cup hollandaise sauce

1. In large sauté pan, heat the oil over medium heat. Add the spinach, a little bit at a time.
2. Cook until bright and just wilted. Keep warm.
3. On each muffin half, evenly distribute the spinach. Place one poached egg on top; finish with the hollandaise sauce (about 2 tablespoons per serving).
4. Serve immediately.

### **HOLLANDAISE SAUCE**

Makes about 1 cup

4 egg yolks  
1 tablespoon lemon juice  
1/2 cup melted butter, kept warm  
1/2 to 3/4 teaspoon kosher salt

pinch ground white pepper  
pinch cayenne  
water, to thin if necessary

## EGG COOKER RECIPES (cont.)

1. In a medium bowl, whisk yolks and lemon juice until just thickened. Place the bowl over a pot of simmering, NOT boiling, water; while whisking constantly, whisk the mixture until it has increased in volume and has thickened, about 8 to 10 minutes. The eggs must not cook, so if it seems as though the mixture is getting above body temperature, whisk the mixture off of the heat a bit, and, then place back onto the pot of water.
2. Once thickened, slowly whisk in the melted butter until completely combined. Stir in spices. If sauce is too thick, thin out with some water or extra lemon juice. Use immediately.

### **HARD-BOILED EGG CASSEROLE**

Makes 8 servings

10 hard-boiled large eggs, chopped	1 teaspoon finely chopped onion
1-1/2 cups diced celery	1/2 teaspoon salt
2/3 cup mayonnaise	1/4 teaspoon pepper
1/2 cup chopped pecans or walnuts	1 cup shredded cheddar cheese
2 tablespoons chopped green pepper	1/2 cup crushed potato chips

1. In a bowl, combine eggs, celery, mayonnaise, nuts, green pepper, onion, salt and pepper; mix well.
2. Pour into a greased 11x7-in. baking dish. Sprinkle with cheese and potato chips.
3. Bake, uncovered, at 375° for 25 minutes or until heated through.

### **PESTO-DIJON EGG SALAD SANDWICHES**

Makes 4 servings

1/2 cup mayonnaise	1/2 teaspoon salt
1/4 cup finely chopped celery	1/4 teaspoon pepper
1/4 cup finely chopped red onion	8 hard-boiled large eggs, chopped
2 tablespoons honey Dijon mustard	8 slices whole wheat bread, toasted
4 teaspoons prepared pesto	4 romaine leaves
1 garlic clove, minced	4 slices tomato

1. Combine the first eight ingredients in a small bowl. Gently stir in eggs.
2. Spread over four toast slices; top with lettuce, tomato and remaining toast.

## EGG COOKER RECIPES (cont.)

### **ENGLISH-MUFFIN EGG PIZZAS**

Makes 4 servings

4 English muffins	Grated mozzarella
Olive oil	Oregano
Tomato slices	Kosher salt
2 hard-cooked eggs, sliced	

1. Toast 8 English-muffin halves and place on a cookie sheet.
2. Drizzle each with olive oil, then layer on tomato slices, hard-cooked egg slices ( $\frac{1}{2}$  an egg each), and a little grated mozzarella. Sprinkle with oregano and kosher salt.
3. Broil 5 minutes or until the cheese melts.

### **SMOKED SALMON & EGG TOAST**

Makes 1 serving

1 thick slice country white bread  
1 tbsp. cream cheese, softened  
1 thin slice smoked salmon (1 ounce)  
1 large hard-boiled egg, peeled, sliced  
1 tsp. chopped fresh dill  
1 tsp. capers, drained

1. Toast bread. Spread with cream cheese.
2. Top bread with smoked salmon and hard-boiled egg. Sprinkle with dill and capers.

### **MEXICAN STREET CORN DIP**

Makes 6 servings

8 hard-boiled eggs, peeled and coarsely chopped	1 cup corn kernels (thawed or lightly cooked)
1/4 cup plain Greek yogurt	1 jalapeño pepper, seeded and minced
3 tbsp. regular or light mayonnaise	1/2 cup diced red pepper
3 tbsp. lime juice	2 green onions, thinly sliced
1 tsp. Tex-Mex seasoning	1/4 cup chopped cilantro, divided
1/2 tsp. salt	1/2 cup queso blanco
1/4 tsp. pepper	1 bag tortilla chips

## EGG COOKER RECIPES (cont.)

1. Combine eggs, Greek yogurt, mayonnaise, lime juice, Tex-Mex seasoning, salt and pepper.
2. Stir in corn kernels, jalapeño, red pepper, green onions and 2 tbsp. cilantro. Transfer to serving bowl.
3. Sprinkle queso blanco and remaining cilantro over dip; Serve with tortilla chips.

### **WILD MUSHROOM FLATBREAD WITH POACHED EGGS**

Makes 2 servings

1 tbsp. olive oil	1/2 tsp. each salt and pepper, divided
1 white onion, diced	1/4 tsp. hot pepper flakes
4 cups mixed sliced wild mushrooms (such as cremini, shiitake, oyster)	2 tbsp. balsamic vinegar
2 cloves garlic, minced	1/2 tsp. finely grated lemon zest
1 tsp. each chopped fresh thyme and rosemary	2 prepared flatbreads
	1 tbsp. white vinegar
	2 eggs
	2 tbsp. chopped fresh chives

1. Heat olive oil in skillet set over medium-high heat; Sauté onion for about 5 minutes or until softened but not browned.
2. Add mushrooms, garlic, thyme, rosemary, half each of the salt and pepper, and hot pepper flakes; cook for 5 to 7 minutes or until cooked through.
3. Stir in balsamic vinegar and lemon zest; Cook for 1 minute.
4. Toast flatbread on baking sheet in 400°F oven for about 5 minutes or until golden and heated through. Top flatbreads with sautéed mushrooms and poached eggs. Sprinkle with remaining salt and pepper. Garnish with chives.

### **AVOCADO TOAST & EGG**

Makes 1 serving

1 thick slice country white bread	2 thin slices avocado
2 tsp. unsalted butter	2 thin slices tomato
cooking spray	2 tsp. chopped fresh cilantro
1 large egg	salt and pepper optional

1. Toast bread. Spread with butter.
2. Top bread with avocado and tomato. Sprinkle with cilantro. Place poached egg on top. Sprinkle with salt and pepper if desired.

### **SOFT-BOILED SCOTCH EGGS**

Makes 6 servings

6 eggs, soft-boiled and peeled  
1 pound sausage meat  
1 tablespoon brown mustard  
1 tablespoon chopped fresh parsley  
1/2 teaspoon nutmeg  
1/2 cup lard or other cooking fat

1. Combine the sausage, mustard, parsley and nutmeg, mixing together by hand. Divide the sausage mixture into 6 portions; spread each one out into an oval shape.
2. Add an egg to the sausage, then gently form the sausage around the egg as evenly as possible.
3. Warm the cooking fat to 350° in a skillet, then add an egg or two. When first adding the eggs, gently roll them back and forth to allow the sausage to cook evenly and retain a round shape. Cook until the sausage is cooked through, about 5 minutes per egg.
4. Preheat oven to 170°. Transfer the cooked egg to a plate lined with a paper towel, then place in the oven to stay warm while finishing the other batches of eggs.

### **WHOLE GRAIN SALAD WITH SOFT-BOILED EGGS AND SHALLOT YOGURT**

Makes 2 servings

1/2 cup whole rye berries, farro, or wheat berries  
Kosher salt  
1 small shallot, finely chopped  
3/4 cup whole-milk Greek yogurt  
2 tablespoons chopped mint

1 lemon, halved  
Freshly ground black pepper  
6 cups mixed greens (such as arugula, baby mustard, and/or mizuna)  
4 Soft-Boiled Eggs, halved

1. Cook rye berries in a large saucepan of boiling salted water until tender, 60–80 minutes. Drain and let cool.
2. Meanwhile, mix shallot, yogurt, mint, and 1 Tbsp. lemon juice in a small bowl; season with salt and pepper.
3. Toss greens with a squeeze of lemon juice in a medium bowl; season with salt and pepper. Add rye berries and toss to combine.
4. Scoop shallot yogurt onto plate and top with a mess of salad and egg halves.



### **OMELET WITH GREENS AND CHEESE**

Makes 1 serving

3 large eggs

Kosher salt, freshly ground pepper

$\frac{1}{3}$  cup Muenster cheese, shredded, divided

$\frac{1}{3}$  cup sautéed greens (such as spinach, kale, or Swiss chard)

1. Lightly butter omelet tray. Break eggs into a separate bowl, add kosher salt and pepper. Beaten to blend. Pour egg mixture into omelet tray and cook accordingly.
2. Place cooked omelet onto a plate, top with Muenster and greens. Using spatula, fold one side of omelet over filling.

### **OMELET WITH MUSHROOMS AND RICOTTA**

4 ounces button mushrooms

Kosher salt, freshly ground pepper

4 ounces fresh ricotta or cream cheese (about  $\frac{1}{2}$  cup)

$\frac{1}{4}$  ounce Parmesan, finely grated (about  $\frac{1}{4}$  cup)

6 large eggs

1. Finely chop the mushrooms. Add mushrooms to skillet, season with salt and pepper, and increase heat to medium-high. Cook until browned, about 5 minutes. Use a slotted spoon to transfer to a small bowl.
2. Add ricotta and Parmesan to mushrooms and stir well to combine; season with salt and pepper.
3. Lightly butter omelet tray. Break eggs into a separate bowl and blend. Pour half of egg mixture into omelet tray and cook accordingly. Cook the remain half. Place cooked omelet on to a plate, top with mushroom mixture. Using spatula, fold one side of omelet over filling.

**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](http://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

Cuando use aparatos eléctricos, precauciones básicas de seguridad siempre deberá de seguir incluyendo las siguientes.

### **Lea todas las instrucciones cuidadosamente.**

1. Remueva todo material de empaque.
2. Para protegerse de una descarga eléctrica, no ponga el cordón, enchufe o el aparato en o cerca del agua o ningún otro líquido.
3. Mantenga el aparato lejos de los niños cuando este en uso.
4. Únicamente utilice ingredientes aprobados con esta unidad otra clase de alimentos podrán dañar su aparato.
5. Desconecte de la toma corriente cuando no esté en uso, durante el ensamblado, desensamblado y antes de limpiar.
6. Evite el contacto con partes calientes
7. No utilice el aparato con el enchufe averiado o si el cordón de alimentación es dañado, este debe ser reemplazado por el fabricante, personal capacitado o agente de servicio, para evitar riesgos.
8. Asegúrese que la unidad este apagada antes de conectar al tomacorriente.
9. No lo use a la intemperie
10. No deje los huevos en la unidad después de haberlos cocinado
11. No deje que el cordón eléctrico cuelgue de la orilla de la mesa, mostrador o Lavabo o toque superficies calientes.
12. No ponga sus manos u otros objetos dentro del aparato mientras este en uso.
13. Mantenga los utensilios y las manos lejos de la plataforma caliente mientras este cocinando los huevos para reducir el riesgo de daños severos o al aparato.
14. La base interna y el contenido (Agua y huevos) están muy calientes cuando está en uso. Déjelo enfriar antes de tocarlo o limpiar.
15. No lo ponga en o sobre estufa de gas, parrilla eléctrica o en un horno caliente.
16. Tenga mucha precaución Cuando maneje la taza medidora, Tiene una aguja localizada en el fondo, le podría causar daño.
17. Cuando limpie el aparato no lo sumerja en ningún líquido, limpie con un trapo húmedo.
18. La tapadera se pone muy caliente cuando está en uso no lo toque cuando este cocinando los huevos, deje enfriar antes de tocar.
19. Asegure de que la tapadera este bien colocada antes de encender el hervidor.
20. No ponga el hervidor en el refrigerador. No use huevos o huevos líquidos con el tiempo expirado.

**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.

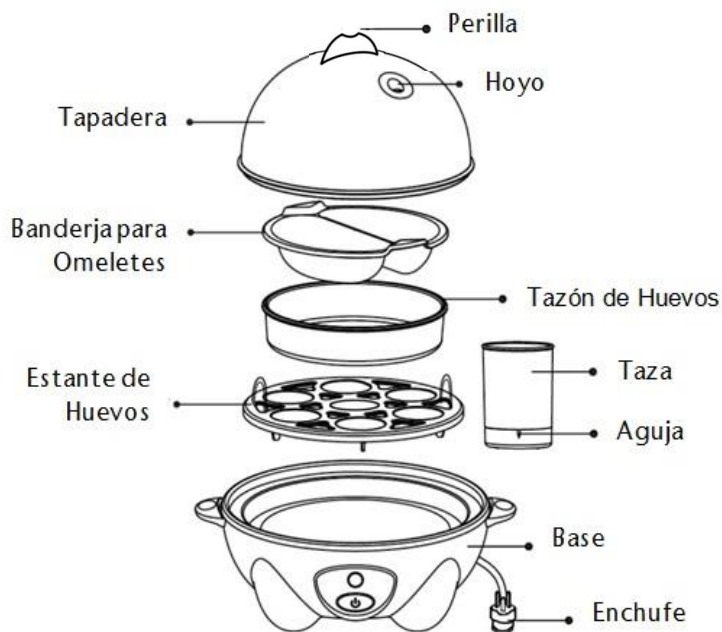
## ENCHÚFE POLARIZADO

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



## COMO ESCOJER EL COCIANDO DE HUEVOS

HUEVOS FRESCOS



HUEVO MEDIO COCIDO



HUEVOS  
ENDIABLADOS



HUEVOS BLANDOS



HUEVOS TIBIOS



HUEVOS COCIDOS  
DUROS



## ANTES DEL PRIMER USO

1. Lave todas las partes en agua caliente y jabón. No sumerja el aparato en agua o ningún líquido. La cubierta puede ser limpiada con un trapo húmedo. Favor de leer la sección de limpieza.
2. Ponga la charola, taza, tazón, tapadera y estante de huevo, a un lado de la unidad.
- **PRECAUCION: La aguja perforadora está en la taza y es extremadamente filosa.**
3. Coloque el estante de huevo en la base.

Huevos Blandos	Huevos a Medio Cocer	Huevo to Talmente Cocido
1 – 7 Huevos	1 – 7 Huevos	1 – 7 Huevos
6 Minutos	9 Minutos	12 Minutos

4. Coloque la tapadera sobre el estante de huevo.
5. Conecte al tomacorriente, su hervidor de huevos está listo para usar.

### SUGERENCIAS #1:

Refrigere los huevos antes de cocinar. Siempre cocine huevos fríos. No los deje a la temperatura ambiente antes de usar o se sobrecocerán un poco.

### HUEVOS BLANDOS, MEDIOS O DUROS:

1. Coloque el aparato en una superficie limpia y plana.
2. Remueva la tapadera y otras partes.
3. Llene la tacita medidora con agua hasta la línea indicadora apropiada (Figura 1) Para mejores resultados use agua destilada, agua de tubería contiene minerales que pueden causar que los huevos se descoloren.
4. Vacíe el agua en el plato térmico.
5. Enjuague el número de huevos deseados, Cocine hasta 7 huevos a la vez.
6. Coloque el estante de huevos en la base.
7. Utilizando la aguja bajo la taza medidora perforo la parte superior de cada uno de los huevos y póngalos en el estante de huevos asegúrese de que los hoyos perforados estén hacia arriba. No deje que los huevos toque el plato térmico.
8. Ponga la tapadera sobre la unidad y encienda empujando el interruptor.
9. Cuando el agua este completamente evaporada, los huevos estarán cocidos
10. Cuando termine el ciclo de cocinar la unidad se apagará automáticamente.
11. Remueva los huevos inmediatamente y enjuague con agua fría.

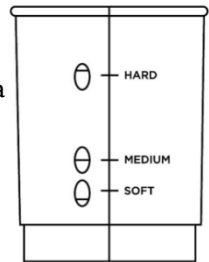


Figura 1



**HUEVOS COCIDOS:**

1. Coloque el aparato en una superficie limpia y seca.
2. Quite la tapadera y demás accesorios.
3. Llene la taza con agua fría hasta la línea media.
4. Vacíe el agua en el plato térmico.
5. Ligeramente rocíe aceite vegetal o mantequilla en el estante de huevos.
6. Rompa un huevo y vacíe en el tazón.
7. Coloque el estante de huevos en la base.
8. Ponga el tazón sobre el estante de huevos. (Figura 2)
9. Ponga la tapadera en la unidad y encienda.
10. Cuando el agua se evapore completamente los huevos estarán cocidos.
11. Cuando termina el ciclo de cocinar la unidad se apagará automáticamente.
12. Remueva los huevos inmediatamente para prevenir que se sobre cocinen.
13. Use una espátula para remover los huevos.



Figura 2

**SUGERENCIAS #2**

Para saber si los huevos están frescos, Vacíe agua con sal en un tazón, coloque los huevos dentro. El huevo que flote no es fresco, el que se hunde es fresco.

**OMELETES:**

1. Llene la taza con agua hasta la línea de (Hard line) con agua fría.
2. Vacíe el agua en el plato térmico
3. Ligeramente rocíe aceite vegetal o mantequilla.
4. Rompa hasta 3 huevos en una vasija aparte y mezcle, agregue agua y los ingredientes. Vacíe la mezcla en la bandeja para omeletes.
5. Coloque el estante de huevos sobre la base.
6. Ponga la bandeja de omelets sobre el estante de huevos. (Figura 3)
7. Coloque la tapadera en la unidad y enciendala.
8. Cuando el agua se haya evaporado completamente el omlete estará listo.
9. Cuando termina el ciclo de cocinar la unidad se apagará automáticamente.
10. Remueva el omelete inmediatamente para prevenir que se sobre cocinen.
11. Use una espátula para removerlos.



Figura 3

**SUGERENCIAS #3**

Los niveles de agua recomendados son solo una guía, los niveles pueden ser ajustados para obtener la consistencia deseada.

## MANTENIMIENTO Y LIMPIEZA

1. Siempre desconecte el hervidor de agua del tomacorriente y permita que enfríe antes de limpiar.
  2. Limpie el plato térmico y la base con un trapo húmedo.
  3. Lave los accesorios en el lavamanos con agua caliente y jabón.
  4. Quite cualquier deposito de mineral dejado por el agua, limpiando el plato térmico con una toalla de papel húmedo con una cucharada de vinagre.
  5. También trabajara como agente anti bacteria.
- **CUIDADO: La base está extremadamente caliente después de usar.**
- **NOTA: Si la unidad no a sido limpiada con vinagre blanco regularmente, minerales naturalmente se acumularan causando descoloración en la cascara de huevo. Esto no afecta el sabor de los huevos.**
6. Limpie la base con un trapo húmedo, no lo sumerja en agua.
  7. Coloque todos los accesorios dentro de la unidad para guardar.
  8. Cualquier otro tipo de servicio deberá ser por un representante de servicio calificado y autorizad.

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

1. Su aparato de cocina está construido con precisión, inspeccionados y probados antes de salir de nuestra fábrica.
2. 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.
3. 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.
4. Si utiliza el aparato para uso doméstico y de acuerdo con las instrucciones, debería ofrecerle años de servicio satisfactorio.
5. 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).
6. 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.
7. **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](http://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](http://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: EGC007(A~Z)**