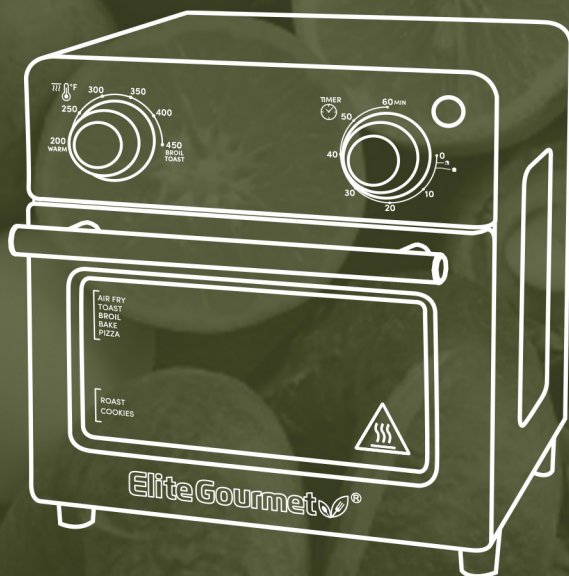


8.5QT. CAPACITY AIR FRYER OVEN



INSTRUCTION MANUAL

MODEL: EAF0851B

THANK YOU

for your purchase!

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TIPS, HACKS, & INSPIRATIONS!



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IMPORTANT SAFEGUARDS

The Elite Brand takes consumer safety very seriously. Products are designed and manufactured with our valued consumers' safety in mind. Additionally, we ask that you exercise a level of caution when using any electrical appliance by following all instructions and important safeguards.

READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

WARNING: When using electrical appliances, basic safety precautions should always be followed as below:

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

IMPORTANT SAFEGUARDS (cont.)

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

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

SHORT CORD PURPOSE

Longer power-supply cords or extension cords 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.

INTRODUCTION

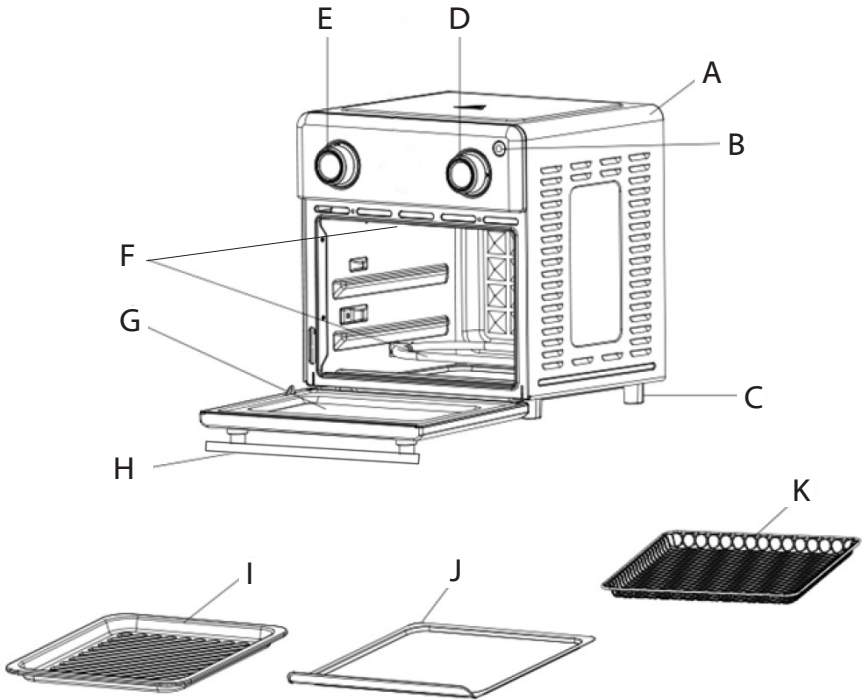
Thank you for purchasing the Elite Gourmet Air Fryer Oven. Your new Air Fryer Oven has a variety of functions to handle a wide array of cooking tasks. With its easy to use Function, Temperature & Timer Controls, you can fry, cook, or even bake your favorite meals and snacks with ease! Best of all you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



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.

PARTS IDENTIFICATION



- A. **Housing**
- B. **Power Indicator**
- C. **Non-skid Feet**
- D. **Timer Knob**
- E. **Temperature Knob**
- F. **Heating Elements**
- G. **Glass Door**
- H. **Door Handle**
- I. **Bake Pan/Drip Tray**

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

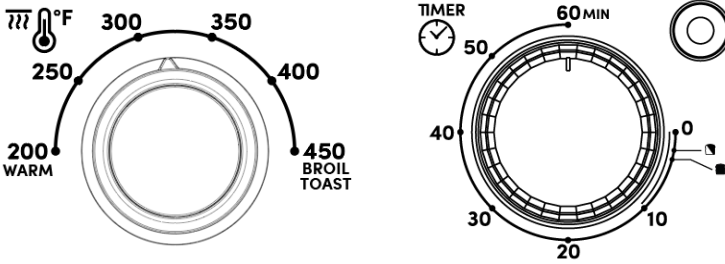
- J. **Crumb Tray**

The removable crumb tray slides out from the bottom front of the Air Fryer Oven for easy cleaning. Always ensure that the crumb tray is installed underneath the bottom heating elements whenever the air fryer oven is in use.

- K. **Air Fryer Basket**

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

CONTROL PANEL



TEMPERATURE KNOB

Turn to set the cooking temperature.

TIMER KNOB

Turn to set cooking time (up to 60 minutes) and/or select toast shade (light/medium/dark)

BEFORE FIRST USE

1. Before using your Air Fryer Oven for the first time, carefully remove all packaging material and recycle appropriately.
2. Remove the parts from the box and wash the accessories with warm, soapy water and a non-abrasive sponge.
IMPORTANT: DO NOT IMMERSE THE MAIN HOUSING IN WATER. Wipe the interior and exterior of appliance with a damp cloth.
3. Place the appliance on a dry, flat, horizontal surface (make sure surface is heat-resistant). Place away from walls and other appliances. Leave approximately 4 inches of space from nearby objects.
OBJECTS SHOULD NEVER BE STORED ON TOP OF THE AIR FRYER OVEN. IF THIS OCCURS, REMOVE ALL OBJECTS BEFORE TURNING OVEN ON. THE EXTERIOR WALLS GET VERY HOT WHEN IN USE. KEEP OUT OF REACH OF CHILDREN.

HOW TO USE

1. Place the crumb tray at the bottom of your oven below the heating element.
2. Place the prepared food on the air fryer basket.
3. Place air fryer basket in one of two rack settings (High or Low) according to the height of foods to be air fried. **CAUTION:** Be certain that the food does not touch the heating elements.
4. Close the oven door.
5. Set the Temperature Knob to desired temperature.
6. Turn the Timer Knob to the desired cooking time to turn on the oven and begin air frying.
7. The Power Indicator will illuminate. The Timer Knob will ring when the cycle is complete.
8. To stop air frying, turn the Timer Knob to the "Off" position.

WHEN COOKING IS COMPLETE:

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

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

It is recommended that oven mitts or pot holders always be used when air fryer oven is in use.

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



NOTE:

- The initial 15 minutes of use may result in minimal odor and/or smoke. This is normal and harmless and comes from the protective substance applied to the heating elements during manufacturing.
- At any time during cooking, the time and temperature can both be adjusted by turning the Timer Knob or Temperature Knobs.
- Never place the bake pan or air fryer basket on the heating element directly.
- Switch off the appliance manually by turning the Timer Knob to Off at any time.



CAUTION:

During use, the Air Fryer Oven will be very hot, it is recommended to use oven mitts or pot holders when opening door or handling foods.

CLEANING & MAINTENANCE

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

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

COOKING TIME CHART



NOTE:

- All information is for reference only and can be adjusted according to the user's preference. They are approximations as foods differ in size and density. Cooking temperatures and times cannot be guaranteed.

- STIR means the recipe requires mixing the contents mid-way through cooking.

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

Questions? We're here to help!

Visit: shopelitegourmet.com for support on this product.

HINTS & TIPS

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

HOMEMADE FRENCH FRIES:

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



NOTE:

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

TROUBLESHOOTING GUIDE

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



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



Maxi-Matic, USA
18401 E. Areth Ave
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91748-1227



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FOLLOW US FOR MORE KITCHEN TIPS,
HACKS, & INSPIRATIONS!



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