

**LIMITED WARRANTY\* ONE (1) YEAR:**

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. During that period, should the appliance fail to operate properly, return the appliance with your sales receipt to the store where purchased. If you use your appliance for household use and according to instructions, it should give you years of satisfactory service. This product warranty covers only the original consumer purchaser of the product.

**WARRANTY IS ONLY VALID WITH A DATED PROOF OF PURCHASE.**

To guarantee repair or replace without charge, a dated sales receipt showing purchase within the limited warranty period\* must accompany the appliance. Without a sales receipt, warranty will be estimated according to the appliance's manufactured date. A comparable appliance should arrive within 2-3 weeks. However, in case an appliance is not covered by warranty, correspondence offering alternatives will be mailed to you.

During the one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at our option) when the product is returned to our Service Center. (See the "Returns" section below). 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.

**This limited warranty covers appliances purchased and used within the 50 contiguous states plus the District of Columbia and does NOT cover:**

- 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; for example: cracked or broken plastic or glass.
- Damage from service or repair by unauthorized personnel.
- Extended warranties purchased via a separate company or reseller.
- Consumer's remorse is not an acceptable reason to return a product to our Service Center.

\*The consumer is responsible for any delivery charges for all replacement units provided for exchange under the warranty.

**RETURNS:** Any return of defective merchandise to the manufacturer must be processed accordingly by contacting customer service first to obtain an RA # (Return Authorization Number). We will not accept any returns of merchandise without an applicable RA #.

We cannot assume responsibility for loss or damages to products returned to us during incoming shipment. For your protection, always carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your return: any accessories related to the problem, your full address and daytime phone number, a note describing the problem, a copy of the dated sales receipt or other proof of purchase and a valid RA#. C.O.D shipments cannot be accepted.

\*One Year Limited Warranty valid only in the **50 contiguous 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.

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

**Model EPB-2570**

*Elite Cuisine*® Personal Drink Mixer

**Distributed by: MAXI-MATIC® , USA**

18401 E. Arenal Ave. Building B. City of Industry, CA 91748

Customer Service Department: (626) 912-9877 Ext. 120 MON-FRI 9am-5pm PST

Email: [info@maxi-matic.com](mailto:info@maxi-matic.com) Website: [www.maxi-matic.com](http://www.maxi-matic.com)



## Personal Drink Mixer



**Model EPB-2570**

**Instruction Manual**

## IMPORTANT SAFEGUARDS

**Always follow basic safety precautions when using electrical products, especially when children are present.**

**WARNING:** To avoid the risk of electrical shock, always make sure the product is unplugged from the electrical outlet before assembling, disassembling, relocating, servicing, or cleaning it.

### READ ALL INSTRUCTIONS BEFORE USING



**WARNING-- To reduce the risk of fire, electrical shock, or serious personal injury:**

- This product is intended for use in processing foods for human consumption. Do not use the product for any other purpose.
- Do not leave the product unattended while in use. Always unplug the product from the electrical outlet when not in use.
- Keep the Power Cord and product away from heated surfaces.
- Do not place product base in or expose it to water or other liquids.
- Do not use attachments not recommended or sold by the product manufacturer.
- Handle the Blade assembly with care as the blades are extremely sharp. Use caution when attaching or detaching the Blade assembly.
- Do not touch moving parts (e.g., the Blades) while the product is in use. Keep hands and utensils away from the moving blade assembly while operating the product.
- Before disassembling the product, unplug it from the electrical outlet and ensure the Blades have completely stopped.
- Do not plug or unplug the product into/from the electrical outlet with a wet hand.
- To disconnect from an electrical outlet, pull directly on the plug; do not pull on the Power Cord.
- Unplug the product from the electrical outlet prior to putting on or removing parts.
- Never operate this product if it has a damaged Power Cord or plug, is not working properly, has been dropped or damaged, or if the Base has been exposed to water or other liquids. Do not attempt to examine or repair this product yourself. Only qualified service personnel should perform servicing. Take the product to an appliance repair shop of your choice for inspection and repair.



**CAUTION-- To reduce the risk of personal injury or product damage:**

- Do not allow the Power Cord to hang (e.g., over the edge of a table or counter) where it may be tripped over or pulled.

- Always place the product on a flat, level, stable surface.
- Keep the product out of the reach of children and pets. This product is not intended for use by children.
- This product is intended for indoor, non-commercial, non-industrial, household use only. Do not use outdoors.

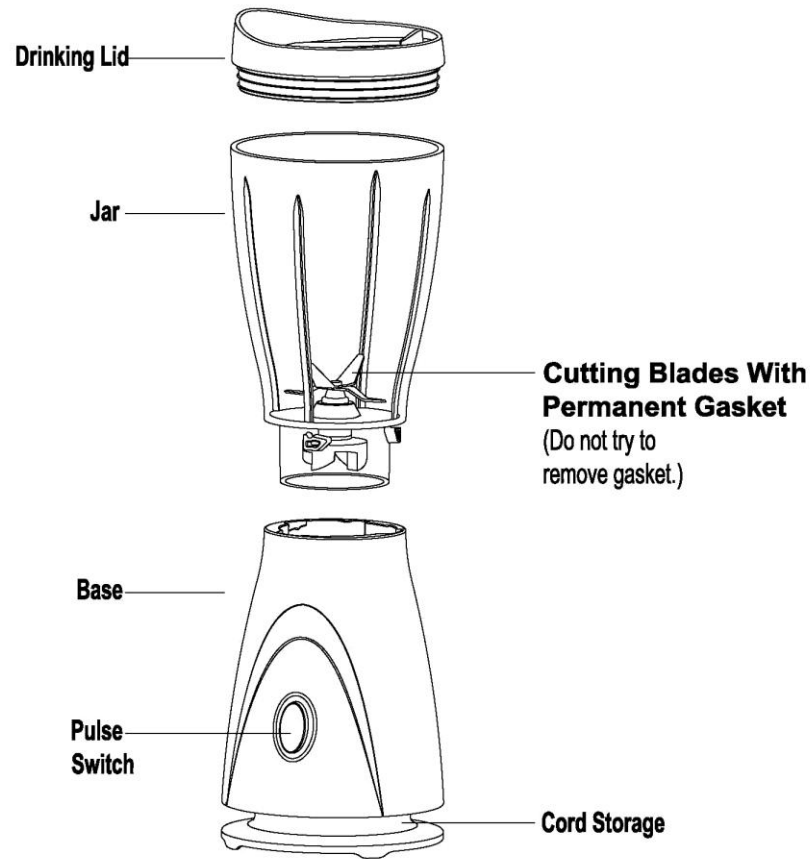
### SPECIAL INSTRUCTION:

- a) To avoid a circuit overload when using this product, do not operate another high-wattage product on the same electrical circuit.
- b) If an extension cord is used with this product, a 10-amp extension cord should be used. Extension cords rated for less amperage may overheat. The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the product.

**WARNING:** This product is equipped with a polarized plug (one blade is wider than the other blade) as a safety feature to reduce the risk of electrical shock. This plug will fit into a polarized outlet only one way. This is a safety feature. If you are unable to insert 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. Do not attempt to defeat the safety purpose of the polarized plug.

## SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE

## PARTS & FEATURES

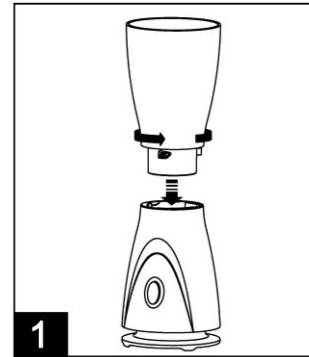


## Before Assemble

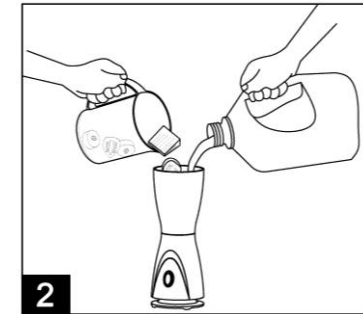
**NOTE:** Before using the product for the first time, disassemble and thoroughly wash and dry all accessories except the main Base such as the cup, blade assembly and lid.

**WARNING:** Ensure the product is unplugged from the electrical outlet before assembling it. Handle the Blade assembly with care as the blades are extremely sharp. Use caution when attaching, detaching, cleaning, or storing the Blade assembly.

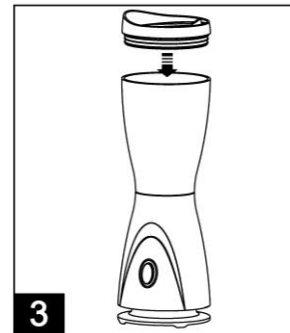
## *Using the Blender*



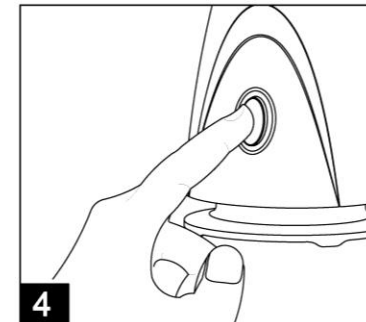
**Figure 1** – Set the base on a stable surface. Lock the jar onto the base by inserting and twist locking it counter-clock wise to lock into place. Make sure to lock all the way otherwise the safety switch will not activate.



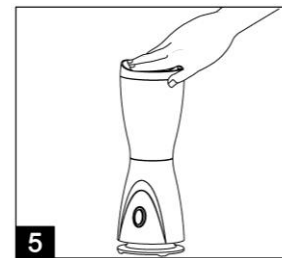
**Figure 2** – Pour ingredients into jar. Make sure not to over fill the jar.



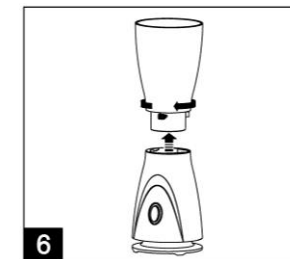
**Figure 3** – Place lid onto jar



**Figure 4** – Plug the power cord into a working wall outlet. Press and hold the pulse switch to activate. Release the pulse switch to deactivate.



**Figure 5** – Once you are done mixing, unplug the power cord. Remove the lid if desired. (Lid can remain on before removing jar.)



**Figure 6** – Twist the jar clock-wise to remove from base.

## Blending Tips

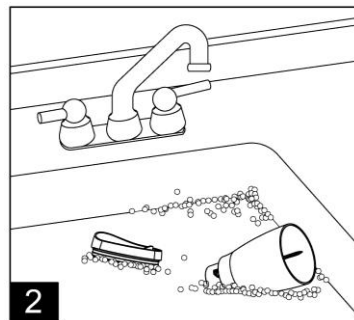
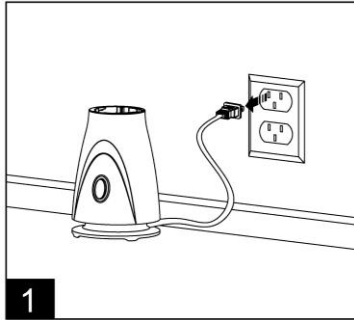
- Do not chop or process hard foods such as cheese, crackers or meat.
- A maximum of 12 tablespoons (180ml) of coffee beans can be ground at a time.
- If blending action stops during blending or ingredients stick to sides of the jar, turn blender OFF. Remove lid and use a rubber spatula to push mixture toward blades.
- Do not process hot foods or liquids in blender.
- Do not store food or liquids in the blender jar.
- Avoid bumping or dropping the blender.

## Cleaning the Blender

### **WARNING** Electrical Shock Hazard

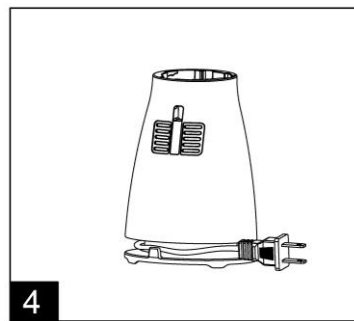
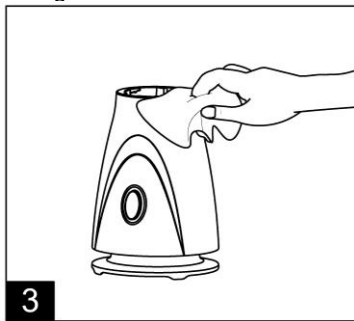
**Figure 1** - Disconnect power before cleaning.  
Do not immerse cord, plug or base in any liquid.

**Figure 2** – Jar and Lid can be washed in warm soapy water or on the top rack of the dishwasher on low setting.



**Figure 3** - Wipe blender base, control panel, and cord with a damp cloth or sponge.  
To remove stubborn spots, use a mild, on-abrasive cleanser.

**Figure 4** – Wrap power cord around the bottom cord storage for easy and convenient storage.



## RECIPES

## [Drinks]

### **BANANA STRAWBERRY SHAKE**

½ lb. chopped semi-frozen strawberries  
1 frozen chopped frozen banana  
1-2 cups fresh apple juice

- Blend all together in a blender until smooth.

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### **BLACK COW**

2 scoops vanilla ice cream  
10 oz root beer  
1 tbsp chocolate syrup  
1 1/2 oz whipped cream  
maraschino cherries

- Pour root beer over ice cream and chocolate syrup in a large tumbler glass.  
Garnish with whipped cream and a maraschino cherry. Serve with a straw and a long spoon.

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### **HAWAIIAN ISLAND SURFER**

4 oz orange sherbet  
2 oz pineapple juice  
1 oz coconut cream

- Blend briefly with half a glassful of crushed ice in a wine goblet. Garnish with fruit, and serve with straws.

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### **FRUIT SMOOTHIE**

8 oz chilled orange juice  
½ cup raspberries  
1 sliced banana  
½ cup of vanilla yogurt

- Add all ingredients and blend. Garnish with raspberries, and serve.

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### **PINK PANTHER SHAKE**

2 cups milk  
6 tbsp. raspberry jam  
3 - 4 scoops vanilla ice cream

- Place all ingredients in a blender and mix until smooth. Garnish with fresh or frozen berries.

### KIWI & PAPAYA TROPICAL SHAKE

3 kiwis  
1/2 seeded and sliced papaya  
1 cup of mango yogurt  
1/2 cup of orange juice

- Blend all together in a blender until smooth.

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### AVOCADO SHAKE

1 liter milk  
2 - 3 halved and peeled avocados  
1/2 cup sugar

- Blend all together in a blender until smooth.

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### MAGIC ISLAND

3 oz pineapple juice  
1 oz grapefruit juice  
1 oz coconut cream  
1/2 oz whipping cream  
1 tsp grenadine syrup

- Blend all together in a blender until smooth.

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### ORANGE JULIUS

6 oz frozen orange juice  
1/2 cup milk  
1/2 cup water  
1/2 cup crushed ice  
4 tbsp. sugar  
1/2 tbsp. vanilla

- Blend all together in a blender until smooth.

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### TARZAN'S COOLER

3 oz orange juice  
3 oz pineapple juice  
1/4 oz grenadine syrup  
1/2 oz lemon juice  
1 tbsp strawberry yogurt  
2 tsp clear honey  
1/2 cup crushed ice

- Blend all together in a blender until smooth.

## RECIPES

## [SALAD DRESSING]

### APPLE VINAIGRETTE

1/2 cup chopped flat-leaf parsley	1/4 cup cider vinegar
1/4 cup extra virgin olive oil	1/4 cup apple juice
3 whole fresh basil leaves	1 tsp honey
3/4 tsp salt	1/4 tsp dry mustard
1/8 tsp ground black pepper	

- Combine parsley, vinegar, olive oil, apple juice, basil, honey, salt, dry mustard and pepper in blender and process until smooth.

### CITRUS POPPY SEED DRESSING

1/2 cup mayonnaise  
1 Tbsp sugar  
3 to 4 Tbsp half & half  
1 tsp poppy seed  
1 tsp grated lime or orange peel

- Blend all together in blender until smooth. Cover and refrigerate before serving.

### CREAMY ASIAN SALAD DRESSING

3 cups mayonnaise  
1/2 cup soy sauce  
3/4 cup sugar  
1/4 tsp freshly ground pepper  
1 1/2 tbsp sesame seeds  
1 tbsp sesame seed oil

- Blend all together in blender until smooth. Cover and refrigerate before serving.

### HONEY DIJON MUSTARD VINAIGRETTE

2 tbsp white wine vinegar  
2 tbsp honey  
2 tbsp Dijon mustard  
1 garlic clove, minced  
1/4 tsp salt or taste  
1/4 tsp freshly ground black pepper or to taste  
1/2 cup vegetable oil

- Blend all together in blender until smooth. Cover and refrigerate before serving.

### GREEN CHILI & CILANTRO DRESSING

1 (4-ounce) can Diced Green Chiles	1/2 cup buttermilk
1/2 cup mayonnaise	1/4 cup fresh cilantro
1/2 tsp honey	4 drops hot pepper sauce
1/8 tsp coarsely ground black pepper	

- Blend all together in blender until smooth. Cover and refrigerate before serving.

## **RECIPES**

## **[SAUCES]**

### **PESTO SAUCE**

4 1/2 cups packed basil leaves, stems removed  
1 cup packed fresh parsley leaves  
3 tbsp pine nuts, toasted  
3 cloves garlic, crushed  
1/2 tsp salt  
1/2 cup olive oil  
3 tbsp freshly grated Parmigiano-Reggiano cheese  
3 tbsp freshly grated pecorino Romano cheese

*- Blend all ingredients except the cheese together in a blender until smooth. Then fold in cheese afterwards.*

### **HERBED MUSTARD SAUCE**

1/4 cup evaporated milk (not sweetened condensed), chilled in freezer for 10 minutes  
1/4 cup tarragon vinegar  
2 Tbsp grainy Dijon mustard  
1/2 cup vegetable or olive oil  
2 Tbsp chopped fresh tarragon  
1 shallot, finely chopped  
1/2 tsp salt  
1/4 tsp black pepper

*- Blend all together in blender until smooth.*

### **MANGO SALSA**

1 ripe mango, diced  
1/4 cup diced red onion  
1 tbsp fresh lime juice or white wine vinegar  
1 tbsp chopped fresh coriander or parsley  
Salt & pepper  
Pinch hot pepper flakes

*- Chop all together in blender until coarsely chopped.*

### **CAROLINA'S HONEY BBQ SAUCE**

1 cup ketchup	1 cup vinegar
1/2 cup molasses	1/2 cup honey
1 tsp liquid smoke	1/2 tsp salt
1/4 tsp garlic powder	1/4 tsp onion powder
1/4 tsp Tabasco pepper sauce	

*- Blend all together in blender until smooth. Then transfer to saucepan and heat until sauce thickens. DO NOT transfer back to blender to mix.*