

Warranty:

LIMITED WARRANTY* ONE (1) YEAR:

Your *Elite Gourmet* small kitchen appliance is built with precision, inspected and tested before leaving our factory. It is warranted, to the original purchaser or gift recipient, 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. This warranty gives you special legal rights and you may also have other rights to which you are entitled, which may vary from state to state. If you use your appliance for household use and according to instructions, it should give you years of satisfactory service.

This limited warranty covers appliances purchased and used within the surrounding United States and does NOT cover:

- Damages caused from improper usage or installation of appliance.
- Damages caused from shipping.
- Defects other than manufacturing defects.
- Breakage caused by misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- The loss or missing parts of the appliance. Parts will need to be purchase separately.
- Damage from service by other than an authorized dealer or service center.
- Any transportation and shipping charges.

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

*One Year Warranty valid only in the United States, **excluding** Alaska, Hawaii, and Puerto Rico. For international warranty, please contact the local distributor.

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

Model EMG-980B

Elite Gourmet 14" Cool Touch Indoor Grill

Distributed by: **MAXI-MATIC®**, USA
18401 E. Arenth Ave. City of Industry, CA 91748
Customer Service Department: (626) 912-9877 Ext. 116/120 MON-FRI 9am-5pm PCT
Email: info@maxi-matic.com
Or visit our website: www.maxi-matic.com

Elite
BY MAXI-MATIC

Gourmet

14" Cool Touch Indoor Grill



Model EMG-980B

Instruction Manual & Recipes

Important Safeguards

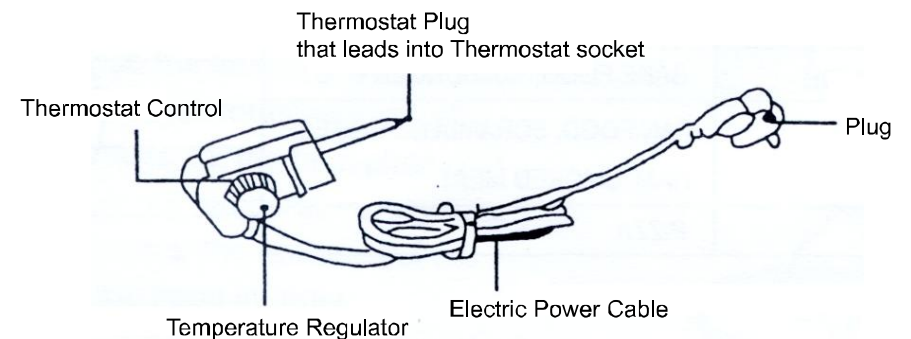
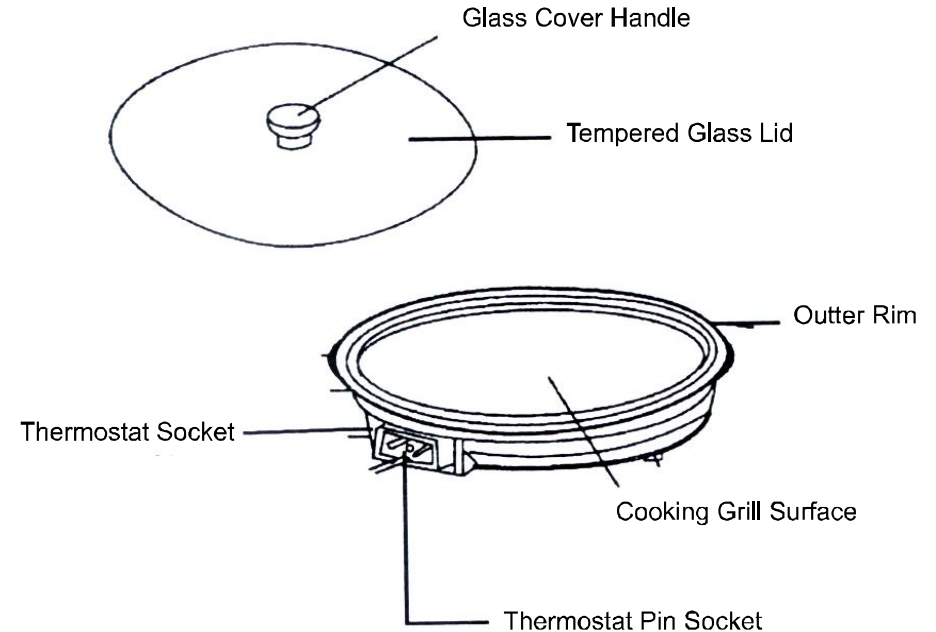
When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before operating.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plug or appliance itself in water or other liquids.
4. Close supervision is necessary when appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Always attach plug to appliance first, then plug cord into wall outlet. To disconnect, turn any control to OFF position, then remove plug from wall outlet.
12. Oversized foods or metal utensils must not be inserted in the appliance as they may cause a fire or risk of electrical shock.
13. A fire may occur if the appliance is covered or touching flammable material including curtains, draperies, walls and the like when in operation.
14. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electrical shock.
15. Extreme caution should be exercised when using containers constructed of other material other than metal or glass.
16. Do not store any materials other than manufacturers recommended accessories in this unit when not in use.
17. Do not place any of the following materials in the oven: Paper, cardboard, plastic and the like.

SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY!

Parts & Features



Before Using for the First Time

- 1) Remove all the packaging materials from the unit.
- 2) Clean both sides of the grilling surfaces of the unit with a damp cloth to wipe off dust or any unwanted residue.
- 3) Wash the grilling pan, base, and lid with warm soapy water using a sponge or dishcloth. Rinse thoroughly to remove soapy residue.

Note: This appliance can be completely immersed in water.

WARNING:

Never immerse the power cord, plug or temperature selector into water or other liquids. This may cause electrical shortage and bodily harm.

Do not use abrasives, scouring pads or steel wool to clean the surface! It may damage the coating.

Operating Instructions

Assemble Knob on Lid:

- 1) Position the knob over the hole of the lid.
- 2) Push the screw through the hole on the bottom side of the lid.
- 3) Screw tightly into the knob.
- 4) Periodically tighten screw if needed.

Insert Grilling pan:

- 1) Place grilling pan onto the base assuring the power receptacle fits into the base opening.
- 2) Push down on the grilling pan, locking it securely to the base. You should hear a snap as it locks.

Connecting the Temperature Selector:

- 1) Make sure the temperature selector is set to the OFF position.
- 2) Always plug the power cord into the unit first, THEN plug cord into the wall outlet.

Conditioning Grids:

The grilling surface being used requires conditioning before using for the first time.

To condition: Spray or brush the grid surface with cooking oil. Set control knob to recommended cooking temperature. When indicator light goes off, the unit is preheated. The grids are ready to use.

To protect the premium quality non-stick surfaces, use only plastic, nylon or wooden utensils. Carefully follow suggested cleaning procedures.

Cooking:

- 1) Turn the knob to the desired setting. The red indicator light will illuminate.
- 2) The light will go off when the cooking pan has reached the selected temperature.
- 3) When finished, turn the knob to the off position and unplug the power cord.

Note: During operation, the light will turn on and off indicating the proper temperature is being maintained.
Metal utensils may scratch the non-stick surface. Wooden, heatproof plastic, and nylon utensils are recommended.

Cleaning Instructions

- 1) Disconnect the plug from wall outlet and remove the power cord from the appliance.
- 2) Allow the unit to cool down completely.
- 3) Pull the cooking pan away from the plastic base.
- 4) Wash the cooking pan, the base, and the lid with warm soapy water by using a soft sponge or washcloth.
- 5) Rinse thoroughly to remove soapy residue.

Note: This appliance can be completely immersed in water.

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Estimated Cooking Chart

Food	Cooking Time	Temperature
Bacon	15-20 minutes	275°F
Chicken Breasts	30-35 minutes	300°F
Hamburgers	15-20 minutes	275°F
Hotdogs	15 minutes	275°F
Lamb	30-35 minutes	300°F
Pork Chops	25-30 minutes	300°F
Salmon / Fish	15-20 minutes	275°F
Sausage Links	20 minutes	275°F
Steak (rare)	25 minutes	300°F
Steak (well done)	30 minutes	300°F

Short Cord Purpose

- 1) A short power-supply cord is provided to reduce risks of injuring yourself from becoming entangled in or tripping over a longer cord.
- 2) Longer extension cords are available and may be used if you exercise caution during use.
- 3) If a longer cord is used please note the following:
 - The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
 - The longer cord should be arranged so that it will not drape over the counter top of tabletop where it can be pulled on by children or tripped over unintentionally.

Polarized Plug

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

To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only in one direction. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

This appliance is intended for Household Use Only.

Recipes

Grilled Steaks

Garlic Dijon Grilled Steaks

Ingredients:

2 Whole garlic bulbs	1 Tbsp. Olive oil
1 Tbsp. Dijon mustard	4 (5oz.) Boneless beef bottom sirloin steaks

Cut 12" square of heavy-duty foil; spray with non-stick cooking spray. Cut ½ inch from top of each garlic bulb; remove outer paperish layers. In small bowl, combine olive oil and mustard; mix well. Set aside.

Place garlic bulbs in microwave and heat on High for 1-½ minutes or until tender. Let cool for 1 minute. Squeeze garlic bulb to release garlic cloves onto sprayed foil. Top with mustard mixture. Wrap securely in foil using double-fold seals.

When ready to grill, place garlic foil packet and steaks into the **Grill**. Secure the cover/lid. Cook for 10 minutes or until garlic is soft and steaks are of desired doneness.

With fork, carefully mash cloves of garlic and mix with mustard mixture until well blended. Serve with steaks.

Grilled Steaks with Cheddar-Onion Butter

Ingredients:

Cheddar-Onion Butter	¼ Cup Butter, softened	¼ Cup Sliced green onions
	½ Tsp. Dry mustard	2 oz. (½ cup) Finely shredded Cheddar cheese

Steaks	4 Beef sirloin or T-Bone steaks (1 inch thick)	¼ Tsp. Salt ¼ Tsp. Coarse ground black pepper
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In small bowl, combine all butter ingredients; mix well. Set aside.

When ready to grill, coat steaks with butter mixture. Place steaks into the **Grill**. Secure cover/lid. Cook for 10 minutes or to desired doneness.

Reserve left over butter mixture to serve with steaks.

Pepper Steak with Cabernet

Ingredients:

6 Sirloin Steaks	4 Tbsp. Cracked Peppercorn mix (black, green and pink)
½ Tsp. Salt	3 Shallots, sliced
1 Tbsp. Olive Oil	1 ½ Cups beef broth
1 Cup Cabernet wine	2 Tbsp. Butter
1 Cup Cream	

Season steaks with peppercorn and salt. Place into **Grill** and cook for 10 minutes or until to desired doneness.

Over medium heat, in a saucepan, combine olive oil and 1 Tbsp. Butter, shallots and cabernet. Stir and cook until the mixture thickens slightly to a glaze. Add cream and reduce mixture. Mix well and keep warm. Season with salt.

Remove steaks from grill and serve with sauce.

Maple and Dijon Steaks

Ingredients:

4 Ribeye Steaks or Top loin strips	1 Tsp. Salt
½ Tsp. Cracked Pepper	¼ Cup Maple Syrup
3 Tbsp. Coarse-grain Dijon mustard	2 Tsp. Cider Vinegar
¼ Tsp. Pepper	

Mix salt and pepper and sprinkle onto both sides of steak strips. Place steaks into **Grill** and cook for 10 minutes or till desired doneness.

Meanwhile, combine maple syrup, mustard, vinegar and pepper into a saucepan. Heat on medium heat stirring occasionally until mixture thickens.

During last 5-10 minutes of grilling, brush mixture onto the steaks making sure to cover the sides.

Reserve remaining mixture and serve with steaks.

Recipes

Fish

Herb-Marinated Grilled Halibut

Ingredients:

2 Tbsp. Finely chopped fresh herbs (such as basil, tarragon, or dill)	2 Tbsp. Fresh lemon juice
2 Garlic cloves, minced	½ Tsp. Olive oil
¼ Tsp. Salt	4 (4oz.) Halibut steaks
	¼ Tsp. Coarse ground black pepper

In small bowl, combine herbs, lemon juice, oil and garlic; mix well.

Place Halibut steaks on a plate; sprinkle with salt and pepper. Spoon herb mixture over fish and spread evenly. Let stand at room temperature for 15 minutes to marinate

When ready to grill, place fish onto the **Grill**. Cook 5-10 minutes or until fish flakes easily with fork.

If desired, sprinkle fish with additional chopped fresh herbs before serving.

Savory Grilled Fish

Ingredients:

1/3 Cup Fat-free Mayonnaise	1 ½ lb. Swordfish, halibut, shark, tuna, or salmon steaks
1 ½ Tbsp. Finely chipped fresh basil	2 Tbsp. Bottled sun-dried tomato
1 Tbsp. Lemon Juice	

Combine the first four ingredients in a small bowl; mix well. Set aside 4 Tbsp. Of mixture for later use.

Brush remaining mixture onto both sides of fish steaks. Let stand for 10 minutes for marinate.

Place fish steaks onto **Grill**. Grill for 5-10 minutes or until fish flakes easily.

To serve, transfer fish steaks onto plate and top each with the remaining mayonnaise mixture.

Lemon Sage Red Snapper

Ingredients:

4 Red Snapper fillets (½ inch thick)	½ Tsp. Salt
¼ Tsp. Scallion (minced)	1 Tsp. Sage (crumbled)
3 Tbsp. Butter	½ Cup Chicken Broth

- Marinade fish in chicken broth for 4-5 hours or over night.
- Season fish on both sides with salt and pepper. Place fish onto **Grill**. Arrange lemon slices over fillets, sprinkled with scallion then top with sage. Dot with butter. Secure cover/lid of grill.
- Grill for 5-10 minutes or until fish flakes easily.
- Transfer fish into serving plates, spoon some of the chicken broth over the fish and serve right away.

Cucumber Sauce with Swordfish

Ingredients:

2 fresh or frozen Swordfish steaks (or Halibut)	1/4 Cup Finely chopped Cucumber, seeds removed.
1/3 Cup Plain Yogurt	1 Tsp. Dill weed
2 Cloves crushed Garlic	

- Place fish steaks onto **Grill** and cook for 5-10 minutes or until fish flakes easily.
- For sauce, combine remaining ingredients into a bowl, mix well and let chill for an hour.
- Remove fish and serve hot with chilled sauce.

Grilled Fish with Mushrooms

Ingredients:

4 Fish Fillets (Any)	3 Tbsp. Butter slices
1 Tbsp. Lemon juice	1½ Cups Chopped mushrooms
1 Tsp. Salt	¼ Tsp. Lemon pepper
2 Tbsp. Chopped parsley	Parsley sprigs and lemon wedges
	for garnish

Place fillets onto **Grill**. Sprinkle with lemon juice, salt, and lemon pepper.

Grill for 5-10 minutes or until fish flakes easily.

Meanwhile, combine remaining ingredients in a saucepan and sauté over low heat for 5 to 7 minutes.

To serve, spoon mushroom mixture over fish. Garnish with parsley springs and lemon wedges.

Recipes

Miscellaneous

Southern Grilled Shrimp

Ingredients:

1 lb. Large shrimp	½ medium onion
4 cloves garlic	3 Tsp. lime juice
¼ c Cholula Hot Sauce	1 Tsp. chopped, fresh ginger

Peel and de-vein shrimp.

Place remaining ingredients in blender or food processor and puree until smooth. Pour contents of blender over shrimp in a non-metal container and marinate for at least one hour, or as long as eight hours.

Place each individual shrimp onto **Grill** and grill for 3-5 minutes or until shrimp turns pink.

If desired, baste with remaining sauce for more flavor.

Old Fashioned Burgers

Ingredients:

1 lb. Ground Beef	1 Tsp. Red Wine
1 Egg, beaten	1 Tsp. Vegetable Oil
1 Tsp. Fresh Ginger Root, minced	1/4 Minced Onions
1/2 Tsp. Of Salt & Pepper combined	2 Tbsp. Cornstarch

Combine ground beef, salt & pepper, wine, ginger, egg, and cornstarch into a large bowl. Mix well.

Flatten meat into 4 individual meat patties. Brush each pattie with vegetable oil on both sides.

Place patties onto **Grill**. Secure cover/lid and grill for 10-12 minutes or to desired doneness.

Spicy Grilled Lamb Chops

Ingredients:

3 Tbsp. chili powder	1 Tbsp. ground cumin
2 tsp dried thyme - crumbled	2 tsp. sugar
1 1/2 tsp salt	3/4 tsp. ground allspice
1 tsp freshly ground black pepper	4 lamb chops each about 1-1/2" thick
2 C. hot pepper jelly	

Combine chili powder, cumin, thyme, sugar, salt, allspice, and black pepper into small bowl. Sprinkle the mixture over the chops, rub it evenly all over the meat. Chill the chops, covered, for at least overnight.

Place chops onto **Grill** and secure cover/lid. Grill for 10-12 minutes. Serve chops with pepper jelly.

Bahama-Rama Grilled Chicken Breasts

Ingredients:

4 Chicken Breasts	Salt and Freshly Ground Black Pepper
Juice from 2 Fresh Limes	1/4 cup Bacon, finely diced
2 Tbs. Olive Oil	1/2 cup Green Bell Pepper
1/2 cup Red Onion, finely chopped Strips,	thinly sliced
1/2 cup Celery, finely chopped	1 cup Chicken Stock
2 cups Diced Canned Tomatoes (with juice)	1/2 tsp. Dried Thyme
1 Tbs. Worcestershire Sauce	

Season the chicken with salt and pepper and marinate in lime juice for about 2 hours.

Place chicken breasts onto **Grill** and grill for 5-10 minutes.

Meanwhile, heat oil and bacon in a large saucepan over medium heat. When bacon is browned, add the onion, green pepper, and celery, and sauté, cover the saucepan and reduce the heat to low. Simmer for about 10 minutes or until everything is tender. Add the tomatoes, chicken stock, Worcestershire sauce, and thyme. Continue to simmer, uncovered, for about 10 minutes. Season with salt and pepper to taste.

Serve sauce over chicken and with steamed rice.

Seafood Kebobs with Spicy Pimiento Sauce

Ingredients:

Sauce	1 Cup Mayonnaise	2 (4oz.) Jars sliced Pimientos, drained
	2 Small garlic cloves, minced	½ -1 Tsp. Crushed red pepper flakes

Kebobs	¼ Cup olive oil or vegetable oil	4 Tsp. Fresh lemon juice
	½ Tsp. Salt	½ Tsp. Pepper
	18 Uncooked fresh medium shrimp,	
	18 uncooked fresh sea scallops shelled, tails left on, de-veined.	

In food processor, blend all sauce ingredients at high speed until smooth. Set aside.

In small bowl, combine oil, lemon juice, salt and pepper; mix well. Mix in shrimp and scallops so mixture covers thoroughly.

Alternately skewer shrimp and scallops onto the six kebob rods. Place Spit Rods assembly into oven. Snap kebob rods into place on Spitting Wheels.

Serve with Spicy Pimiento Sauce.