

### 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 replacement 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 EHP-001

*Elite Cuisine* 32oz. Electric Hot Pot

Distributed by: **MAXI-MATIC**®, USA

18401 E. Arenth Ave. City of Industry, CA 91748

Customer Service Department: (626) 912-9877 Ext. 120 MON-FRI 10am-5pm PST

Email: [info@maxi-matic.com](mailto:info@maxi-matic.com) Or visit our website: [www.maxi-matic.com](http://www.maxi-matic.com)

**Elite**  
BY MAXI-MATIC  
*Cuisine*

## 32oz. Electric Hot Pot



**Model EHP-001**

### **INSTRUCTION MANUAL**

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

## 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 if applicable.
3. Remove all packaging plastics and other materials from unit before operating.
4. Wash all removable accessories before using for the first time.
5. To protect against electrical shock, do not immerse cord, plug or appliance itself in water or other liquids.
6. Close supervision is necessary when appliance is used by or near children.
7. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
8. 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.
9. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
10. Do not use outdoors.
11. Do not let cord hang over edge of table or counter or touch hot surfaces.
12. Do not place on or near a hot gas or electric burner, or in a heated oven.
13. Always make sure the plug is attached to the appliance first, then plug cord into wall outlet. To disconnect, turn any control to OFF position, then remove plug from wall outlet.
14. Oversized foods or metal utensils must not be inserted in the appliance as they may cause a fire or risk of electrical shock.
15. A fire may occur if the appliance is covered or touching flammable material including curtains, draperies, walls and the like when in operation.
16. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electrical shock.
17. Extreme caution should be exercised when using containers constructed of other material other than metal or glass.
18. Do not store any materials other than manufacturer's recommended accessories in this unit when not in use.
19. Do not place any of the following materials in the unit: Paper, cardboard, plastic and the like.

## SAVE THESE INSTRUCTIONS

**THIS PRODUCT IS FOR HOUSEHOLD USE ONLY!**

## 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

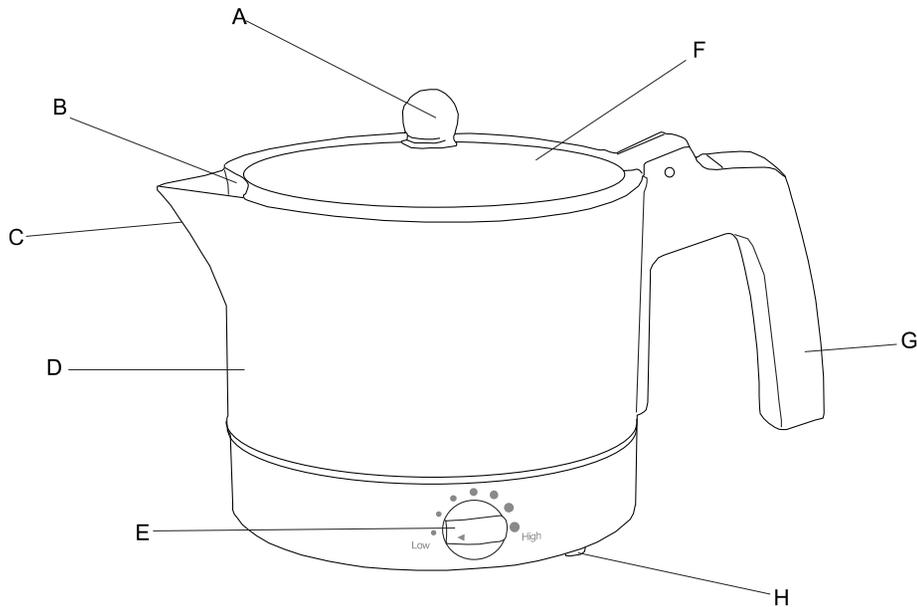
If this appliance has a **polarized plug** (meaning one blade is wider than the other one), please follow the below instructions:

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.

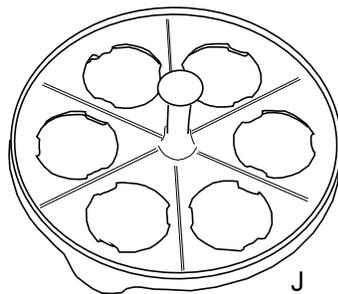
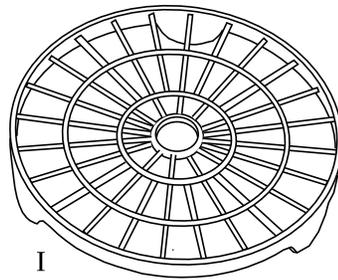
***This appliance is intended for Household Use Only.***

**IT IS RECOMMENDED TO PLUG THE APPLIANCE INTO TWO SEPARATE POWER OUTLETS WHEN USING BOTH UNITS SIMULTANEOUSLY.**

## KNOW YOUR HOT POT



- A) Knob on Lid
- B) Spout Cover
- C) Pouring Spout
- D) 32oz. Main Pot
- E) Temperature Knob
- F) Removable Cover
- G) Handle
- H) Feet
- I) Steamer Rack
- J) Egg Rack



## HOW TO USE

### WARNING:

- This product generates steam and hot condensation during use and will remain hot immediately after use; take precautions to prevent scalding and burns when handling the product.
- Do not use the product to cook raw meats, fish or poultry. This product is designed for heating liquids/pre-cooked foods and is not intended for cooking raw foods.
- Do not use this product to heat butter or oil.

**CAUTION:** Heating of foods such as spaghetti sauce, chili or other tomato-based products is not recommended, as they could permanently stain the product.

1. Clean the product thoroughly before use, following the cleaning instructions in the "Care and Maintenance" section.
2. Place the product on a flat, stable, heat and water-resistant surface.
3. Ensure the product is unplugged from the electrical outlet and the Control Knob is at the "Low" position.
4. Add the contents to be heated into the product, ensuring that the products stays level while adding contents.  
**WARNING:** Do not fill above the "MAX" line or below the "MIN" line indicated inside the product, and do not operate the product when it is empty.
5. Fully close the Lid and then plug the product into a standard electrical outlet.  
**NOTE:** A slight odor may be emitted during the first few uses of the product; this is normal.
6. Set the Control Knob to the desired position.  
**TIP:** To heat milk and canned/pre-cooked foods (e.g. soups, sauces, canned vegetables, etc.), set the Control Knob to a low setting and frequently stir contents to prevent burning, sticking, and boiling over.
7. When contents are heated to the desired level, turn the Control Knob to the "Low" position and then unplug the product.  
**WARNING:** Do not allow the contents to evaporate as this may cause a fire hazard. Always unplug the product from the electrical outlet when it is not in use or will be left unattended.

## STEAMING:

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1. Place the product on a flat, stable, heat and water-resistant surface.
2. Ensure the product is unplugged from the electrical outlet and the Control Knob is at the “Low” position.
3. Place the Steamer Rack into the product.
4. Pour fresh room-temperature water into the product making sure the water does not rise pass the Steamer Rack.
5. Place food to be steamed onto the Steamer Rack.
6. Fully close the Lid and then plug the product into a standard electrical outlet.
7. Set the Control Knob to the desired position.
8. When contents are steamed to the desired level, turn the Control Knob to the “Low” position and then unplug the product.

### VEGETABLES

Food	Type	Quantity (oz)	Time
Cauliflower	Fresh	15 ounces	12 – 15 min
Potatoes	Fresh	15 ounces	12 – 15 min
Spinach	Fresh	10 ounces	6 – 10 min
Broccoli	Fresh	15 ounces	12 – 15 min
Mushroom	Fresh	10 ounces	12 – 15 min
Carrots	Fresh	10 ounces	12 – 15 min

## COOKING EGGS:

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1. Place the product on a flat, stable, heat and water-resistant surface.
2. Ensure the product is unplugged from the electrical outlet and the Control Knob is at the “Low” position.
3. Place the Egg Rack into the product.
4. Place eggs onto the Egg Rack.
5. Pour fresh room-temperature water into the product making sure the water does not rise above the MAX level and all eggs are fully submerged in water.
6. Fully close the Lid and then plug the product into a standard electrical outlet.
7. Set the Control Knob to the desired position.
  - Hard-Boiled 12-15 minutes
  - Soft-Boiled 7-10 minutes
8. When eggs are cooked to the desired level, turn the Control Knob to the “Low” position and then unplug the product.

## CARE & MAINTENANCE

**WARNING:** Always ensure the product is unplugged from the electrical outlet and allowed to cool before cleaning it.

Wipe the surfaces of the product with a soft, damp, soapy cloth; and then dry thoroughly.

**WARNING:** Do not immerse product in water or other liquids and do not place the product in a dishwasher.

**CAUTION:** Do not use abrasive cleansers or cleaning pads.