



BY MAXI-MATIC®

# 5QT. DIGITAL CLAM SHELL AIR FRYER WITH DUAL HEATING

MODEL: EAF5002

## 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).



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# IMPORTANT SAFEGUARDS

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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 carefully before using any appliance.
2. Do not touch hot glass surface. Use handles or knobs.
3. To protect against electrical shock, fire, and injury to persons, do not immerse cord, plug or the appliance itself in water or any other liquid. See instructions for cleaning.
4. Close supervision is necessary when the appliance is used by or near children. This appliance is not intended for use by children.
5. Unplug from power outlet when not in use and before cleaning. Allow unit to cool before adding or removing parts and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact customer service for examination, repair or adjustment.
7. The use of accessory attachments not recommended by Aroma Housewares, may result in fire, electrical shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over the edge of the table, counter, or touch hot surfaces.
10. Do not place on or near a gas or electric burner, or in a heated oven.
11. Do not use the appliance for other than its intended use.
12. Always unplug from the plug gripping area. Never pull on the cord.
13. Extreme caution should be exercised when using or moving the appliance containing food or other hot liquids.
14. Use only on a level, dry and heat resistant surface.
15. The air fryer should be operated on a separate electrical circuit from other operating appliances. If the electric circuit is overloaded with other appliances, this appliance may not operate properly.
16. Do not move or lift the air fryer while the power cord is still connected to the wall outlet. Remove the plug from the wall outlet and the air fryer before removing the air fryer lid.
17. To disconnect:
  - 1) Turn off the timer
  - 2) Remove the plug from the wall outlet
18. During and after use, the cooking pan and other parts will become very hot. Be sure to use the handles and wear protective oven mitts or gloves.
19. Do not clean with metal scouring pads as pieces may break off and touch electrical parts causing electric shock.
20. Do not use the cooking pan for anything other than its intended purpose.

## IMPORTANT SAFEGUARDS (cont.)

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21. Wait until cooking pan and the lid top have cooled completely before moving or cleaning.
22. Do not use this appliance as a deep fryer. Do not fill with oil or attempt to deep fry. Such actions may cause fire and injury.
23. To reduce the risk of electrical shock, cook only in the removable cooking pan provided.
24. Do not plug in or operate with wet hands.
25. When in use, do not place the air fryer against a wall or other appliances. Ensure that there is at least one foot (12") of free space on all sides of the unit. Do not place anything on top of the air fryer.
26. During use, hot steam may be released through the ventilator. Be sure to remain at a safe distance to avoid getting burned. Also be cautious of hot steam when you remove the pan from the main body.
27. Immediately unplug if you see any dark smoke coming out of the main body. Wait for smoke to stop before you remove the pan from the main body.
28. Use the handle when opening the glass cover. Keep your face away from the air fryer when you are opening the glass lid to avoid getting burned.
29. Be sure the pan is placed in the unit properly. Do not turn the air fryer on without the pan inside.
30. Intended for countertop use only.
31. Some countertop and table surfaces, such as Corian®, wood and / or laminates, are not designed to withstand prolonged heat generated by certain appliances. It is recommended by countertop manufacturers and Maxi-Matic that a hot pad or trivet be placed under your appliance to prevent possible damage to the surface.

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

## SHORT CORD PURPOSE

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*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.*

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

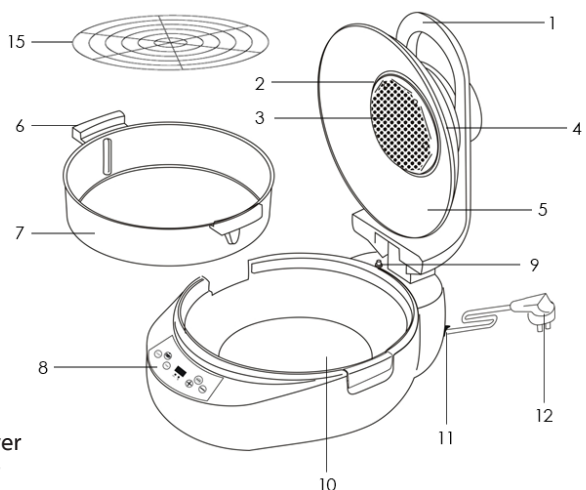
If an extension cord is used: (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the product; (2) the extension cord should be arranged so that it will not drape over the countertop or tabletop where it can unintentionally be pulled on or tripped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

# POLARIZED PLUG

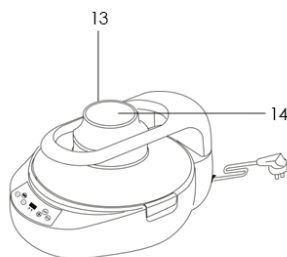
If this appliance is equipped with a *polarized plug* (one blade is wider than the other), please follow the below instructions:

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

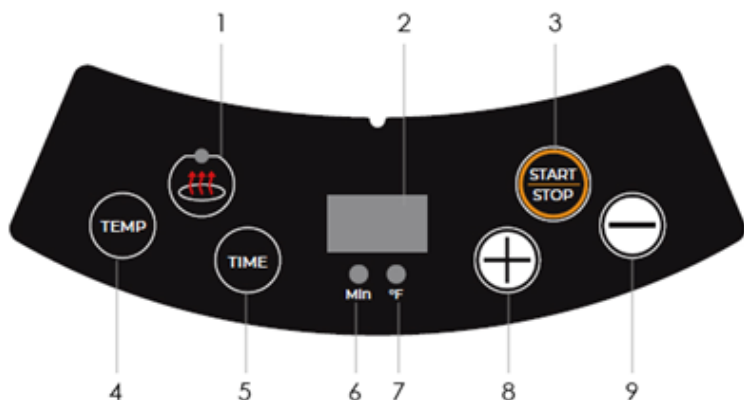


1. Lid Handle
2. Heater Cover
3. Top Heater
4. Vent
5. Glass Lid
6. Pan Handles
7. Cooking Pan
8. Control Panel
9. Safety Switch
10. Bottom Heater
11. Power Switch
12. Power Cord
13. Ventilating Fan
14. Top Plate
15. Stainless Steel Rack



# CONTROL PANEL

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1. Bottom Heater Button
2. Time/Temp Digital Display
3. Start/Stop Button
4. Temperature Button
5. Timer Button
6. Time Indicator
7. Temperature Indicator
8. Increase Button
9. Decrease Button

## BEFORE FIRST USE

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1. Read all instructions and important safeguards.
2. Remove all packaging materials and check that all items have been received in good condition.
3. Tear up all plastic bags and recycle them properly as they can pose a suffocation or choking risk to children.
4. Wash the Cooking Pan (7) & Rack (15) in warm, soapy water. Rinse and dry thoroughly.
5. Place Air Fryer on a dry, level countertop or table. Keep the edge of the Air Fryer at least 3 inches away from any objects.
6. Close the Lid (5) securely and attach the Power Cord (12) to the Air Fryer and the electrical outlet. Turn on the Power Switch (11). Set the timer for 6 minutes and set the temperature to 248°F. Press the START/STOP button to heat up the unit.
7. There may be some minor smoking and light odor coming from the unit, this is normal and will stop after a couple of minutes.
8. After the timer has turned off and the Air Fryer has cooled, wipe the inside of the pan again.

# HOW TO USE

1. Lift the Glass Lid (5).
2. Add food ingredients to the Cooking Pan (7). Distribute food evenly throughout the pan to ensure even cooking.
3. Shut the Glass Lid (5) when ready to cook.
4. Connect the Power Cord (12) to a grounded wall 120V AC outlet and turn ON the Power Switch (11) located on the back of the unit. The machine will beep and the Digital Display will show 000.
5. Press the Temperature Button, the unit will beep and the Digital Display will default to 356°F.
6. Press the + or – button to increase or decrease temperature setting to a Programmed Temperature below:

WARM	BAKE	BROIL
140°F	248°F	392°F
176°F	284°F	446°F
212°F	320°F	
	356°F	

7. Press the Timer Button, the unit will beep and the Digital Display will default to 0 minutes.
8. Press the + or – button to increase or decrease cooking time by 2-min increments up to a maximum of 180-minutes. (Hold button for rapid increase/decrease).
9. After you have set the temperature and timer, press the START/STOP Button to begin cooking. (Regular cooking will use both Top and Bottom Heating Elements.)
10. Press the Bottom Heater Button to operate ONLY the bottom heating element.
11. When the timer completes its countdown, the Air Fryer will beep three times and the heating system will stop – this signals it is time to remove your food. (Please note that the fan motor will continue to operate in order to cool down the machine, this will stop within approximately five-minutes.  
*NOTE: Lifting the lid during operation will automatically stop the cooking process. Cooking will resume once you close the lid. You can also switch off the appliance by manually pressing the START/STOP Button at any time during the cooking process. To turn OFF the unit completely, use the power switch on the back of the unit.*
12. Carefully lift the Glass Lid (5). Keep your face and hands away from the hot steam when opening the lid. If removing the Cooking Pan (7), it must be placed onto a heat-resistant pad.
13. Check that your food is ready. If not, put the Cooking Pan (7) back into the main body and set the timer for a few more minutes.



## NOTE:

- Do not turn on the appliance without the pan inside.
- Never fill the cooking pan with oil. This appliance is not intended to be used as a deep fryer.
- The initial 15 minutes of use may result in minimal smell and smoke. This is normal and harmless.
- Make sure the glass lid is completely closed in order to activate the Safety Switch (9) and begin operation.



## CAUTION:

During and after use, the cooking pan and other parts will become very hot. Be sure to use the handles and wear protective oven mitts or gloves.



## HOW TO USE (cont.)

14. Empty the contents of the Cooking Pan (7) into a bowl or onto a plate using non-metallic utensils.

*NOTE: Wooden, heat-proof silicone or nylon utensils are recommended for use with this air fryer. Metal utensils may scratch the nonstick coating.*

15. Turn off the Power Switch (11) and unplug the Power Cord (12) from wall outlet.

## COOKING TIME CHART

INGREDIENTS	AMOUNT (ounces)	TIME (minutes)	TEMP. (°F)	STIR	NOTES
<b>POTATOES</b>					
Thin frozen fries	15 ~ 25	15-20	392	STIR	
Thick frozen fries	15 ~ 25	17-24	392	STIR	
Homemade fries (0.3"x0.3")	15 ~ 30	20-25	392	STIR	add 1/2 tbsp of oil
Homemade potato wedges	15 ~ 30	25-26	356	STIR	add 1/2 tbsp of oil
Homemade potato cubes	15 ~ 25	18-22	356	STIR	add 1/2 tbsp of oil
Homemade potato chips	10	13	320		

**STIR** means the recipe requires mixing the contents mid-way through cooking. You can do this by lifting the Glass Lid (5) using the Lid Handle (1), which will automatically pause the cooking process. Stir the contents using a non-metallic utensil. Cooking will resume after you close the lid. You can also stop the cooking process by pushing the START/STOP button. Push again to resume cooking.



### CAUTION:

- These charts are for reference only. Always make sure foods are cooked thoroughly to prevent food borne illness.
- During and after use, the glass lid and other parts will become very hot. Be sure to use the handles and wear protective oven mitts or gloves.

INGREDIENTS	AMOUNT (ounces)	TIME (minutes)	TEMP. ("F)	STIR	NOTES
<b>MEAT</b>					
Steaks	6 ~ 18	13-16	356		
Porkchops	6 ~ 18	16-19	356		
Hamburgers	6 ~ 18	11-19	356		
Drumsticks	6 ~ 18	26-29	356		
Chicken wings	15 ~ 20	20-24	392		
Chicken strips	6 ~ 18	16-21	356		
<b>SNACKS</b>					
Egg rolls	6 ~ 18	12	392	STIR	Use oven-ready
Frozen chicken nuggets	6 ~ 18	10-12	392	STIR	Use oven-ready
Frozen fish sticks	6 ~ 14	10-12	392		Use oven-ready
Fish fillet in batter	6 ~ 18	11-19	356	STIR	
Battered shrimp	6 ~ 18	10-18	356	STIR	
Frozen cheese sticks	6 ~ 14	12	356		Use oven-ready
Stuffed veggies	6 ~ 14	13	320		
Mushrooms	6 ~ 14	13	320		
Onion rings	6 ~ 18	10-18	356		
<b>BAKING</b>					
Brownies	10.5 ~ 21	20-25	320		
Cake	10.5 ~ 21	25	320		
Biscuits	8 biscuits	13-18	320		
Cookies	6 ~ 8 cookies	10-13	320		



## NOTE:

For uncovered dishes, the cooking temperature is 25°F to 50°F lower for baking in your Air Fryer. Preheating the cooker is not needed.



## HINTS:

When referencing cooking times for a conventional oven, reduce cook time by about 25% as a general rule of thumb. Use the glass lid to monitor the food and be sure to record the actual cooking time for future use.

## CLEANING & MAINTENANCE

1. It is recommended to clean the Air Fryer after every use.
2. Do not use abrasive cleansers as they may cause damage to the nonstick coating.
3. Before cleaning, unplug the unit and let it cool completely.
4. Wipe the outside of the unit with a damp cloth only.
5. Clean the cooking pan and rack with hot water and mild dish detergent.
6. Clean the glass lid with hot soapy water and a non-abrasive sponge.
7. Dry all parts after each use, re-assemble and store in a cool, dry location.

8. Questions? We're here to help!  
Visit: [www.maxi-matic.com](http://www.maxi-matic.com) for support on this product.



## CAUTION:

Never immerse the power cord, plug, or the appliance body in water or any other liquid.

# HELPFUL TIPS

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- **Suggested cooking times and temperatures are estimated and will vary depending on the quantity of ingredients used.** The cooking pan has a nonstick coating, so it is not necessary to add additional oil to every dish. Keep in mind that it is best practice to season foods after they have been cooked to avoid scorching your dish.
- Use the table on the next page to help select the best settings for the ingredients you're preparing. Please note that this is only a guide; you will need to ensure your food is properly cooked before serving.
- Save time and energy by toasting bagels, croissants, bread slices, French rolls and more. Set the temperature to 212°F and toast until desired darkness is achieved.
- The air fryer should be operated on a separate electrical circuit from other operating appliances. If the electric circuit is overloaded with other appliances, this appliance may not operate properly.
- There is a clear plastic film on the control panel. Please remove and discard before using.
- When ready to cook connect the Power Cord to a grounded wall 120V AC outlet.
  - Turn on the power switch on the back of the Air Fryer. Press Time and + or – buttons for desired cook time. Press TEMP and + or – buttons to set desired cooking temperature. Press the START/STOP button to begin cooking.
  - The default setting operates both the top halogen-heating element with fan and the bottom-heating element. If desired, press the BOTTOM HEATER BUTTON to operate ONLY the bottom-heating element, the indicator light will be illuminated. (See image below).



- During cooking, you may see the halogen light cycle on and off and hear clicking from the Air Fryer. This is a normal function of temperature control.
- Cooking will pause when you open the lid to stir, then resume when you close the lid.

# TROUBLESHOOTING GUIDE

PROBLEM	POSSIBLE CAUSE	SOLUTION
The air fryer does not work.	The appliance is not plugged in.	Plug the power cord (12) into an electrical outlet.
		You did not flip the POWER Switch (11) on the back of the unit.
		Make sure the Glass Lid (5) is completely closed in order to activate the Safety Switch (9) and begin operation.
	The appliance is defective.	Contact customer service at <a href="http://www.maxi-matic.com">www.maxi-matic.com</a>
Food is not completely cooked/fried.	There is too much food in the Cooking Pan (7).	Use smaller batches of food in the Cooking Pan (7) to 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 Cooking Pan (7) 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 Lid (5).	The Cooking Pan (7) is too full.	Do not overfill the Cooking Pan (7).
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 Cooking Pan (7). When the air fryer heats up, the pan heats up the oil and produces white smoke. This does not adversely affect the air fryer or your cooking process.
	The pan has built-up oil residue from previous uses.	White smoke is caused by oil leftover in the Cooking Pan (7). Make sure to thoroughly clean the Cooking Pan (7) 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 fresh potato strips.	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:
  - 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

Customer Support Hours of Operation MON-FRI 8:30 AM - 5:00 PM PST

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**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.**





## Elite Customer Service Center

Mail: Maxi-Matic, USA  
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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  
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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: EAF5002