

Elite Gourmet ETO-4510M

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FRENCH DOOR CONVECTION OVEN USER MANUAL

Model: ETO-4510M | Brand: Elite Gourmet

1. Introduction

The Elite Gourmet ETO-4510M French Door Convection Oven is a versatile countertop appliance designed to handle a wide range of cooking tasks. With its spacious 45-liter capacity, it can accommodate up to two 12-inch pizzas or an 18-slice toast capacity, making it a suitable alternative or supplement to a conventional oven. This appliance features independent temperature controls for top and bottom heating elements, a 60-minute timer with auto-shutoff, and multiple cooking functions including bake, broil, toast, rotisserie, and convection.

Its elegant French dual door design not only enhances kitchen aesthetics but also saves counter space by allowing you to open one or both doors as needed. The convection feature ensures even heat distribution for consistent cooking results, while the rotisserie function is perfect for roasting meats to perfection.



Figure 1: Elite Gourmet ETO-4510M French Door Convection Oven with two pizzas, showcasing its dual door design and separate temperature controls.

2. Important Safeguards

WARNING: To reduce the risk of fire, electric shock, or injury, always follow these basic safety precautions:

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs. Always use oven mitts or potholders when handling hot materials.
- To protect against electrical shock, do not immerse cord, plug, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not use the appliance for other than intended use.
- This product contains chemicals known to the State of California to cause cancer and birth defects or other reproductive harm.

3. Components and Accessories

The Elite Gourmet ETO-4510M comes equipped with several components to enhance your cooking experience:

- **French Dual Doors:** Double tempered glass doors for easy access and heat retention.
- **Control Panel:** Features knobs for temperature, function, and timer.
- **Wire Racks (x2):** For baking, toasting, and broiling. Offers four rack positions for versatile cooking.
- **Enamel Bake Tray (x1):** Ideal for baking and roasting.
- **Tray Handle (x1):** For safe removal of hot racks and trays.
- **Rotisserie Set (Spit & Fork Assembly):** For roasting whole chickens or other meats.
- **Rotisserie Handle (x1):** For safe insertion and removal of the rotisserie set.
- **Crumb Tray:** Removable for easy cleaning of crumbs and drippings.
- **Interior Light:** Allows monitoring of food without opening the doors.

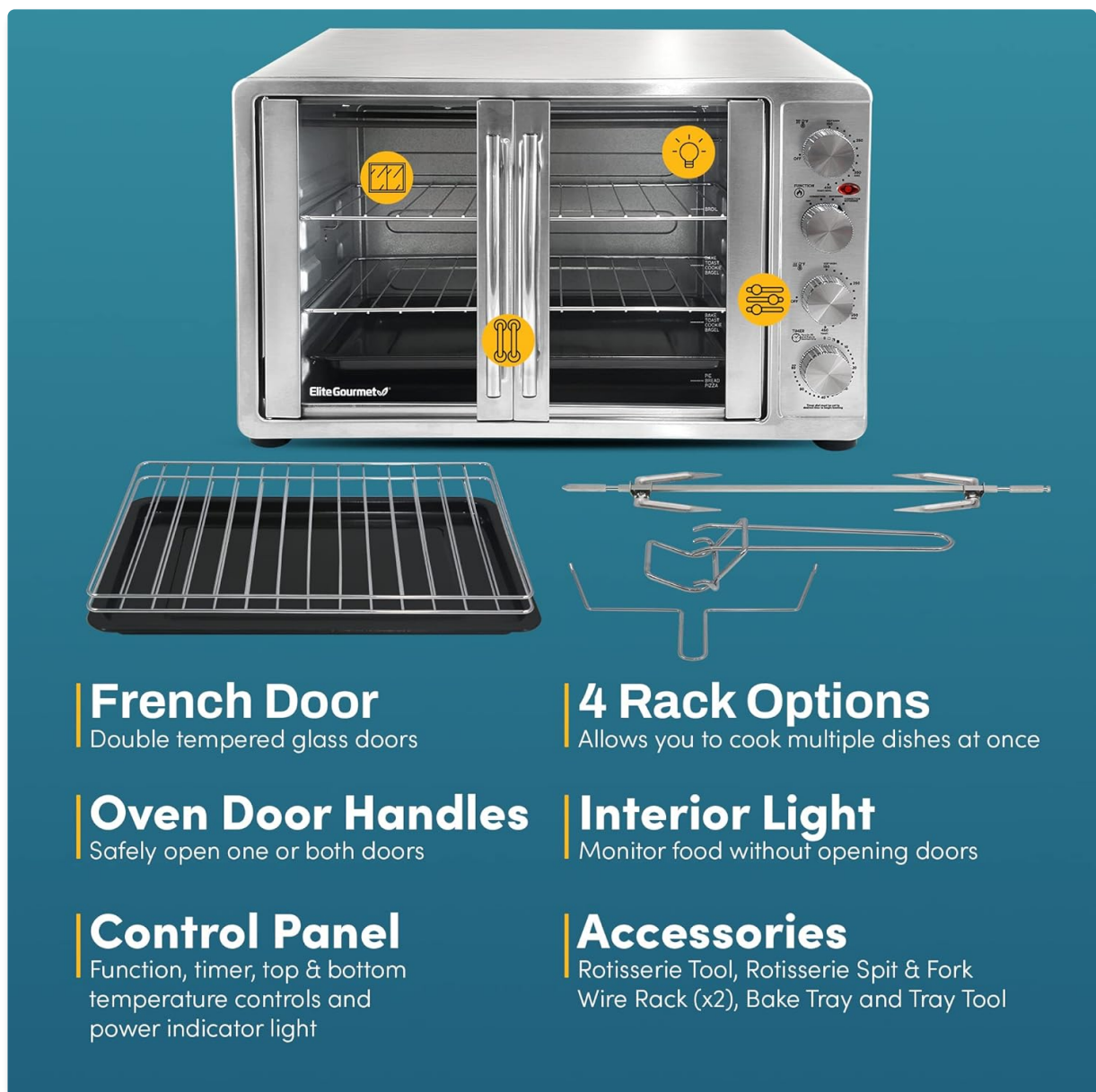


Figure 2: Overview of the oven's components and included accessories.

4. Setup and First Use

1. **Unpack:** Carefully remove the oven and all accessories from the packaging.
2. **Clean:** Wash the wire racks, bake tray, rotisserie set, and crumb tray in warm, soapy water. Wipe the interior and exterior of the oven with a damp cloth. Dry all parts thoroughly.
3. **Placement:** Place the oven on a stable, level, heat-resistant surface, ensuring adequate ventilation around the unit. Do not place it directly against a wall or under cabinets.
4. **First Use (Burn-Off):** Before cooking food, operate the oven empty for approximately 15 minutes at 450°F (232°C) on the 'Bake' function. This helps to burn off any manufacturing oils and odors. A slight odor or smoke is normal during this process. Ensure the area is well-ventilated.
5. **Power Connection:** Plug the power cord into a standard 120V AC electrical outlet.

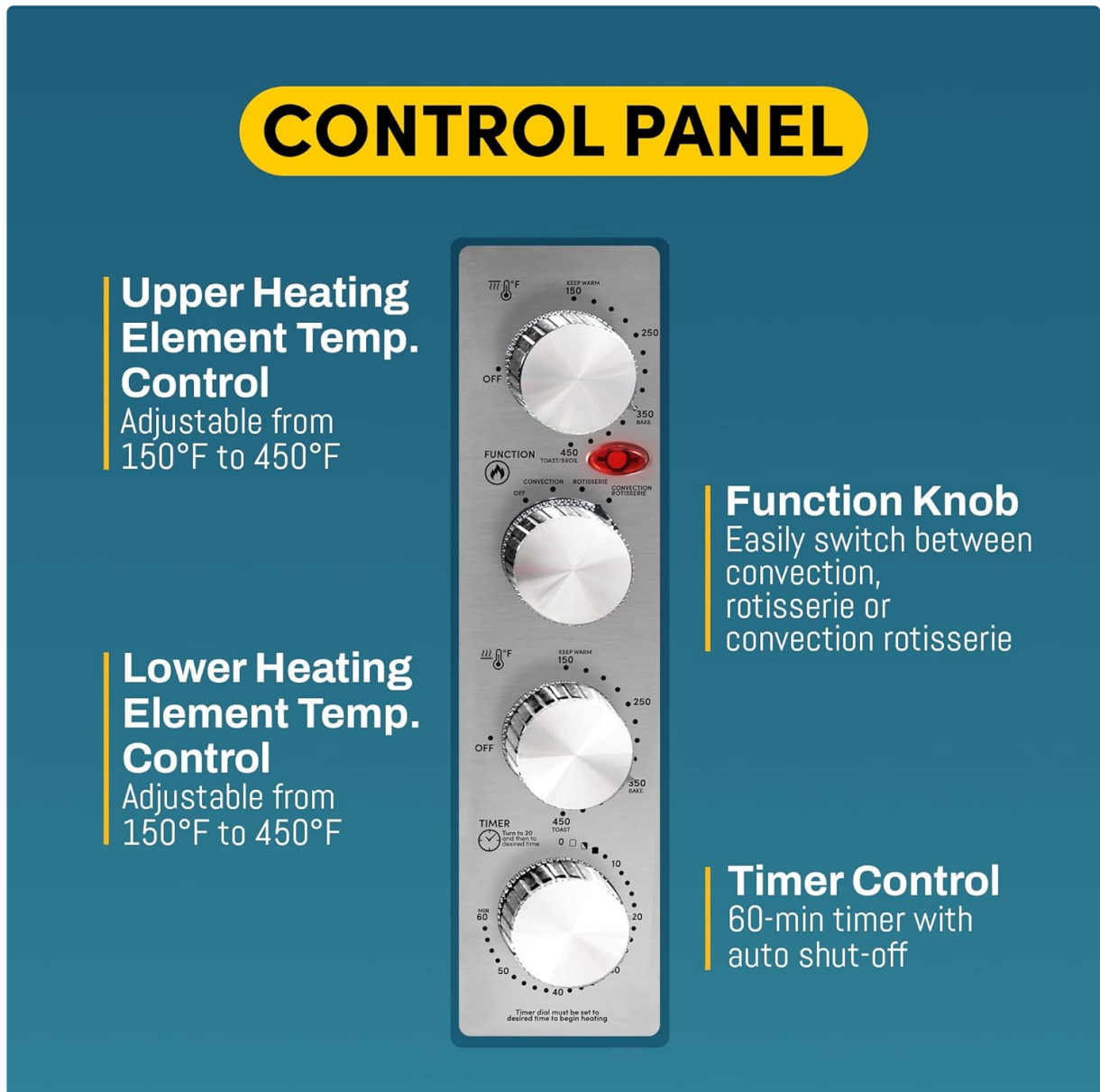


Figure 3: Proper placement of the convection oven on a countertop.

5. Operating Instructions

The oven features four control knobs for precise cooking:

Top Knob: Upper Heating Element Temperature Control (150°F - 450°F)

Second Knob: Function Selector (Off, Convection, Rotisserie, Convection Rotisserie, Bake, Broil, Toast)

Third Knob: Lower Heating Element Temperature Control (150°F - 450°F)

Bottom Knob: 60-Minute Timer with Auto Shut-off



Figure 4: Detailed view of the control panel.

5.1. General Operation

1. Place food on the appropriate rack or tray.
2. Select the desired function using the Function Selector knob.
3. Set the desired temperature for the upper and/or lower heating elements.
4. Turn the Timer knob to the desired cooking time. The oven will begin heating.
5. The power indicator light will illuminate when the oven is operating.
6. When the set time expires, the oven will automatically shut off and a bell will sound.

5.2. Specific Functions

- **Bake:** Ideal for cakes, casseroles, and general baking. Use both upper and lower heating elements.
- **Broil:** For browning, grilling, or toasting the top of food. Primarily uses the upper heating element.
- **Toast:** Specifically designed for toasting bread, bagels, and similar items.
- **Rotisserie:** For roasting whole poultry or large cuts of meat. Insert the rotisserie spit through the meat, secure with forks, and place into the oven's rotisserie supports. Select the 'Rotisserie' function.
- **Convection:** Activates the internal fan to circulate hot air, resulting in faster and more even cooking, crispier crusts, and tender meats. Can be combined with other functions (e.g., Convection Bake, Convection Rotisserie).
- **Keep Warm:** Maintains food at a serving temperature without further cooking.



Figure 5: Examples of dishes prepared using various oven functions.

45L CONVECTION OVEN

Roast up to a 7lb Turkey

Includes a Rotisserie Spit for perfectly roasted chicken, beef & more!



Figure 6: Rotisserie function in action, roasting a turkey.

6. Maintenance and Cleaning

Regular cleaning ensures optimal performance and longevity of your oven. Always unplug the oven and allow it to cool completely before cleaning.

- **Crumb Tray:** The removable crumb tray should be emptied and cleaned regularly to prevent grease buildup and potential fire hazards. It is dishwasher safe.
- **Wire Racks & Bake Tray:** These accessories are dishwasher safe for convenient cleaning. For stubborn food residue, soak in warm, soapy water before scrubbing.
- **Interior:** Wipe the interior surfaces with a damp cloth and mild detergent. Avoid abrasive cleaners or scouring pads that could damage the non-stick coating.
- **Exterior:** Clean the exterior with a soft, damp cloth. For stainless steel surfaces, use a stainless steel cleaner to maintain its shine.
- **Doors:** Clean the tempered glass doors with a glass cleaner or a damp cloth.
- Do not immerse the main unit, cord, or plug in water or any other liquid.

7. Troubleshooting

Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in; power outlet malfunction; timer not set.	Ensure the power cord is securely plugged into a working outlet. Check the circuit breaker. Turn the timer knob to the desired cooking time.
Food not cooking evenly or taking too long.	Incorrect temperature/function setting; improper rack position; convection fan not active.	Verify temperature and function settings. Adjust rack position for optimal heat distribution. Ensure convection function is selected for even cooking.
Smoke or unusual odor during first use.	Manufacturing oils burning off.	This is normal during initial use. Ensure adequate ventilation. If it persists after initial burn-off, contact customer support.
Rotisserie function not rotating.	Rotisserie spit not properly installed; function knob not set to rotisserie.	Ensure the rotisserie spit is correctly seated in the drive socket. Select the 'Rotisserie' or 'Convection Rotisserie' function.

8. Specifications

- **Model Name:** Elite Gourmet ETO-4510M
- **Capacity:** 45 Liters (47.5 Qt), fits 18 slices of toast or 2 x 12" pizzas
- **Power Source:** AC
- **Control Type:** Knob Control
- **Temperature Range:** 150°F - 450°F (65°C - 232°C)
- **Timer:** 60-minute with auto shut-off
- **Door Style:** French Door
- **Material:** Stainless Steel & Tempered Glass
- **Product Dimensions:** 2"D x 14"W x 7"H (Note: This dimension seems incorrect based on other images showing 21.06"W x 15.55"D x 13.98"H. Using the more detailed one from image PT03)
- **Approximate External Dimensions:** 21.06" (W) x 15.55" (D) x 13.98" (H)
- **Approximate Internal Dimensions:** 16" (W) x 12.5" (D) x 12" (H)
- **Item Weight:** 24 pounds
- **Manufacturer:** Maxi-Matic
- **Country of Origin:** China

Countertop size with
CONVENTIONAL POWER



4 Rack positions for cooking multiple dishes at once. Powerful enough to bake two 12" pizzas, 2 casseroles and much more!

Figure 7: External dimensions and rack positions.

Internal Dimensions

45 L Capacity with
16" x 12.5" x 12"



Figure 8: Internal capacity of the oven.

9. Warranty and Support

For warranty information, product support, or to purchase replacement parts, please refer to the official Elite Gourmet website or contact their customer service. You may also find additional resources, including a detailed user guide, at the following link:

[Download User Manual \(PDF\)](#)

Note: Protection plans are available for purchase separately to extend coverage beyond the manufacturer's warranty.