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Elite Gourmet EST4401

Elite Gourmet Maxi-Matic 9.5 Quart Electric Food Steamer Instruction Manual

Model: EST4401

INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, maintenance, and care of your Elite Gourmet Maxi-Matic 9.5 Quart Electric Food Steamer. Please read all instructions carefully before first use and retain this manual for future reference.

IMPORTANT SAFEGUARDS

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

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance base 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.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- 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.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. 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.

PRODUCT COMPONENTS

Familiarize yourself with the parts of your electric food steamer:

- **Lid:** Transparent lid with steam vents.
- **Rice Bowl (1 QT):** For steaming rice or smaller items.
- **Steamer Trays (3 Tier, Total 9.5 QT):** Stackable trays for various foods, includes 18 egg holders.
- **Drip Tray:** Collects condensation and food juices.
- **Water Tank:** Base unit containing the heating element and water reservoir.
- **Water Level Window:** For easy monitoring of water level.
- **60-Minute Timer Knob:** With auto shut-off function.



This image shows an exploded view of the steamer's components, including the lid, 1-quart rice bowl, three stackable steamer trays (3QT, 3.2QT, 3.3QT), drip tray, and the water tank base with the timer knob and water level window. It also highlights the 18 egg holders within the steamer trays.

Stainless Steel Food Steamer

Let off some steam by cooking a variety of your favorite grains, vegetables, fruits, eggs, seafood, meat and poultry.



A detailed diagram illustrating the various parts of the Elite Gourmet Maxi-Matic Food Steamer, including the lid, steamer trays, rice bowl, drip tray, and water tank.

SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Wash the lid, rice bowl, steamer trays, and drip tray in warm, soapy water. Rinse thoroughly and dry. The main unit (water tank) should be wiped with a damp cloth. Do not immerse the main unit in water.
3. **Assemble Drip Tray:** Place the drip tray onto the water tank base.
4. **Add Water:** Fill the water tank with clean water up to the MAX line indicated on the water level window. Do not overfill.

With the heating element cover over the heating element, fill the water tank with water. Fill water below MAX lines shown in the water level window.



This image demonstrates filling the water tank of the steamer. Ensure water is filled below the MAX line shown in the water level window.

5. **Place Steamer Trays:** Stack the desired number of steamer trays onto the drip tray. You can use one, two, or all three trays depending on your cooking needs.
6. **Add Food:** Place food items into the steamer trays. If using the rice bowl, place it in one of the trays.
7. **Cover:** Place the lid securely on top of the uppermost steamer tray.

OPERATING INSTRUCTIONS

1. **Plug In:** Connect the power cord to a standard electrical outlet.
2. **Set Timer:** Turn the 60-minute timer knob clockwise to your desired steaming time. The indicator light will illuminate, signifying that the steamer is operating.



EASY-VIEWING WATER LEVEL WINDOW

60 MINUTE TIMER KNOB WITH AUTO-OFF



Close-up view of the easy-viewing water level window and the 60-minute timer knob with auto-off function on the Elite Gourmet Maxi-Matic Food Steamer.

3. **Steaming Process:** Water will begin to heat and produce steam. The steamer will automatically shut off once the timer reaches zero or if the water tank runs dry.
4. **Check Doneness:** Carefully remove the lid (steam will be hot) and check if food is cooked to your preference. If more steaming time is needed, add water if necessary and reset the timer.
5. **Serve:** Once cooking is complete, unplug the appliance and carefully remove the trays using oven mitts.

Tips for Steaming:

- For best results, arrange food in a single layer in the trays to allow steam to circulate evenly.
- Harder vegetables (e.g., carrots, potatoes) should be placed in the lower trays, closer to the steam source, or cut into smaller pieces.
- Delicate foods (e.g., fish, leafy greens) can be placed in upper trays.
- The rice bowl can be used simultaneously with other foods.

EASILY COOKS A VARIETY OF FOODS



This image displays various foods such as shrimp, fish, corn on the cob, deviled eggs, mixed vegetables, and mussels, all suitable for preparation in the Elite Gourmet Maxi-Matic Food Steamer.



A fully assembled view of the Elite Gourmet Maxi-Matic 9.5 Quart Electric Food Steamer with all three BPA-free steaming trays stacked and the lid in place.

Your browser does not support the video tag.

Official product video demonstrating the features and use of the Elite Gourmet EST4401 Food Steamer, including filling the water reservoir, adding food to the steaming trays, and setting the timer.

MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and longevity of your steamer.

- **Before Cleaning:** Always unplug the steamer from the power outlet and allow it to cool completely.
- **Dishwasher Safe Parts:** The lid, rice bowl, steamer trays, and drip tray are BPA-free, stain-resistant, and dishwasher safe.
- **Base Unit Cleaning:** Wipe the exterior of the water tank base with a damp cloth. Do not use abrasive cleaners or scourers. Never immerse the base unit in water or any other liquid.
- **Descaling:** Over time, mineral deposits may accumulate on the heating element. To descale, fill the water tank with a mixture of equal parts water and white vinegar. Run the steamer for 20-30 minutes. Allow to cool, then rinse the water tank thoroughly. Repeat if necessary.
- **Storage:** All parts are designed for nested storage, allowing for compact storage in small spaces.

NESTED STORAGE

fits neatly in cabinet



This image illustrates the nested storage capability of the Elite Gourmet Maxi-Matic Food Steamer, showing how the trays and lid fit together compactly for

easy storage in a cabinet.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Steamer does not turn on.	Not plugged in; timer not set; no water in tank.	Ensure power cord is securely plugged in. Turn timer knob to desired time. Fill water tank to appropriate level.
Food is not cooking evenly.	Overcrowding of trays; uneven food size; insufficient steaming time.	Arrange food in a single layer. Cut food into uniform sizes. Increase steaming time as needed. Place denser foods in lower trays.
Steamer runs out of water too quickly.	Insufficient water added initially; long steaming time.	Ensure water is filled to the MAX line. Refill water tank during operation if necessary (use caution with hot steam).
Mineral deposits on heating element.	Hard water usage.	Descal the unit using a water and vinegar solution as described in the Maintenance section.

SPECIFICATIONS

- **Model:** EST4401 (9.5 Quart)
- **Power:** 800 Watts
- **Capacity:** 9.5 Quarts (total with 3 tiers)
- **Material:** Stainless Steel base, BPA-Free plastic trays
- **Dimensions:** Approximately 12.2"L x 12.2"W x 16"H



This image provides the key dimensions of the Elite Gourmet Maxi-Matic Food Steamer, showing its length, width, and height for proper placement and storage.

- **Timer:** 60-minute with auto shut-off
- **Features:** 3 Tier Stackable, Nested Basket Trays, Auto Shut-off, Egg Holders, Rice Bowl.

WARRANTY AND SUPPORT

Elite Gourmet products are manufactured under high quality standards. This product is warranted against defects in materials and workmanship for a period of **one year** from the date of purchase. This warranty does not cover damage caused by misuse, neglect, accident, commercial use, or unauthorized modification.

For warranty service or technical support, please contact Elite Gourmet Customer Service. Refer to the contact information provided in your product packaging or visit the official Elite Gourmet website.

Website: shopegourmet.com

