



1.5 PINT SELF-FREEZING ICE CREAM MAKER

MODEL: EIM-700/EIM-700T/EIM-700BR

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. 120/107/105.
For more Elite products, visit us at www.maxi-matic.com or email us at info@maxi-matic.com.
Recipes are included in this manual.

IMPORTANT SAFEGUARDS

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

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

1. Read all instructions before use, and keep for future reference.
2. To protect against electric shock, do not immerse cord, plug or motor in water or any other liquid.
3. Close supervision is required when any appliance is used by or near children.
4. Avoid contact with moving parts.
5. In order to reduce the risk of injury to person or damage to the appliance, keep hands and utensils out of removable container during operation. Do not use sharp objects or utensils inside the removable container.
6. Do not clean the removable container and fixed bowl with cleanser, steel wool pads or other abrasive materials.
7. Remove plug from wall outlet when not in use and before putting on or removing parts, and before cleaning.
8. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
9. The use of accessories not recommended by the manufacturer may cause fire, electric shock, or injury.
10. Do not use this appliance outdoors.
11. Do not let cord hang over the edge of table or counter or touch heated surfaces such as the stove.
12. Do not place appliance on or near hot gas or electric burner or in a heated oven.
13. Do not use the appliance for other than intended use, as per this instruction manual.
14. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been dropped or damaged in any manner. See warranty to return for examination, repair, or replacement.
15. Do not place hot foods or liquids into the ice cream maker.
16. Close the lid immediately after adding ingredients so the inside temperature will not rise dramatically.
17. Keep appliance away from any heat source or direct sunlight.
18. The appliance must be placed on a flat and solid surface during operation and in storage.
19. Never pull the cord to disconnect it from the outlet. Grasp the plug and pull it from the outlet.
20. Never lift or carry the maker by the cord.
21. Keep the cord away from heated surfaces.

IMPORTANT SAFEGUARDS (cont.)

22. **CAUTION:** *Keep product away from open flames.*
23. **DISPOSAL:** *Do not dispose of this product as unsorted municipal waste. Collection of E-WASTE is necessary.*

SAVE THESE INSTRUCTIONS THIS PRODUCT IS FOR HOUSEHOLD USE ONLY

SHORT CORD PURPOSE

NOTE: *A short power cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord.*

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

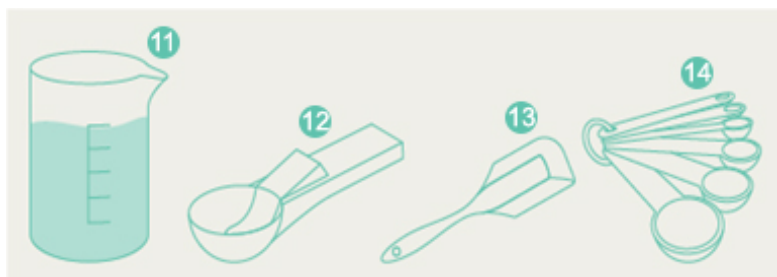
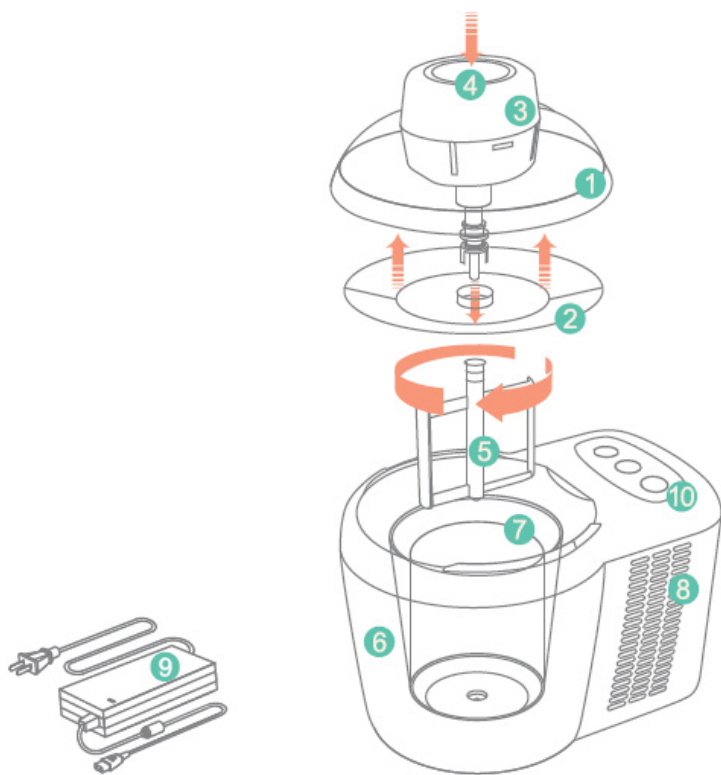
If an extension cord is used: (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the product; (2) the extension cord should be arranged so that it will not drape over the countertop or tabletop where it can unintentionally be pulled on or tripped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

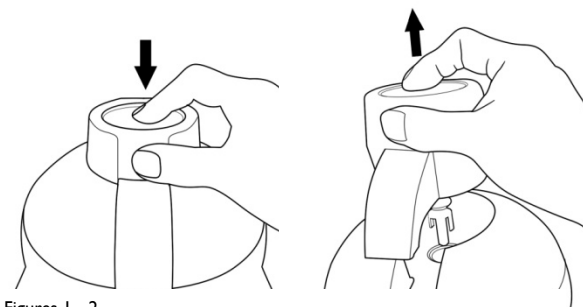


- | | |
|-------------------------|----------------------|
| 1. Top Cover | 9. AC Adaptor |
| 2. Top Lid Lining | 10. Control Panel |
| 3. Mixing Motor | 11. Measuring Cup |
| 4. Motor Release Button | 12. Ice Cream Scoop |
| 5. Ice Cream Paddle | 13. Spatula |
| 6. Housing | 14. Measuring Spoons |
| 7. Inner Bowl | |
| 8. Back Cover | |

BEFORE FIRST USE

1. Remove all interior and exterior packaging materials.
2. To remove the Mixing Motor (3) from the Top Cover (1), lift upwards on the motor (3) at the same time as pressing down on the Motor Release Button (4). (See figures 1 - 2).

3. Remove the Paddle (5) by pulling it out of the shaft of the motor (3). Turn top cover (1) counter-clockwise to



Figures 1 - 2

unlock and remove. Use warm, soapy water to clean the Inner Bowl (7), transparent top cover (1), top lid lining (2) and paddle (5) of ice cream maker before using.

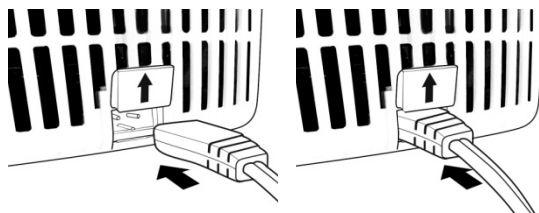
➤ **CAUTION:** Do NOT wash the Mixing Motor (3). Wipe Mixing Motor (3) with damp cloth.

4. Ice Cream Maker must be set upright on a horizontal surface for at least 5 hours after purchase or after transit.

HOW TO USE YOUR ICE CREAM MAKER

1. Place the Ice Cream Maker on a stable and flat surface and allow for proper air circulation through Ventilation Grills on all sides of the main body.
2. Assemble mixing motor (3) back onto top cover (1) and insert the paddle (5) into the spindle of the mixing motor (3) until it clicks into place.

3. Connect the AC adaptor (9) to an electrical outlet and to the back of the main body (See figures 3 - 4).



Figures 3 - 4

4. Prepare Ice Cream Mixture.

Preparation of Ice Cream Mixture:

- Select your recipe and prepare the mixture.
- When using ice cream powder to make ice cream, please operate according to the instructions on the package of the ice cream powder.
- Use ingredients free of any inedible materials such as seeds, peels or pits.
- Always chill the ingredients in your refrigerator before pouring into the machine. This will reduce the time required to make the ice cream.

HOW TO USE YOUR ICE CREAM MAKER (cont).

- Do not exceed the MAX fill line marking within the Inner Bowl when using ingredients that expand. This will allow the volume to increase during freezing to fit the bowl's maximum capacity.
5. Pour ice cream mixture into inner bowl (7).
 6. Place assembled top cover (1) onto the ice cream maker by ensuring the metal pins underneath the mixing motor (3) (see figure 5) make contact with the magnetic switches on the main body of the ice cream maker (See figures 6 - 7).

Underside of Mixing Motor (3)

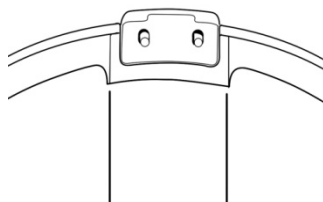
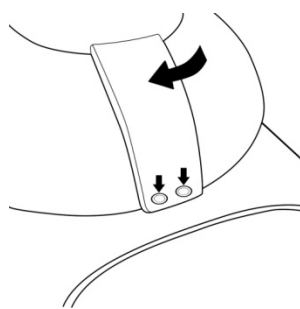
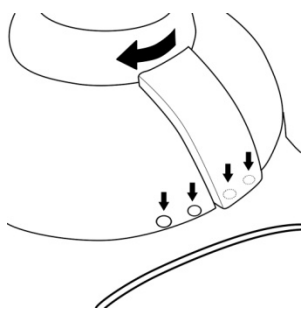
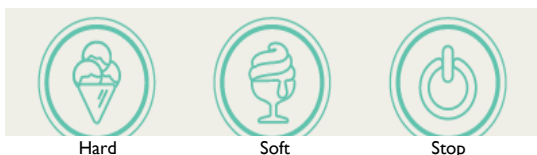


Figure 5



Figures 6 - 7

- **NOTE:** The motor (3) will not function if the magnetic switches are not activated by the metal pins. It will also switch off the motor power automatically if the motor (3) separates from the magnetic switches.
7. Turn clock-wise to lock the top cover (1) in place.
 8. Press either the HARD or SOFT button to begin operation. The motor (3) will begin turning and the unit will begin freezing.
 - The HARD setting is for thicker ice cream consistency
 - The SOFT setting is for Soft-Serve ice cream consistency .



9. Depending on the quantity and type of ingredients used as well as the ambient temperature, the unit will take between 45-120 minutes to make ice cream.
10. The ice cream maker will beep once the ice cream is ready and the paddle is no longer able to turn.
11. Press the STOP button to cancel operation.

HOW TO USE YOUR ICE CREAM MAKER (cont).

- If the paddle does not rotate anymore due to the hardness of the ice cream, press the STOP button and remove the paddle immediately to avoid the paddle freezing into the ice cream.
- Do not turn the motor (3) off unless the ice-cream is ready. If the motor is shut off too early, the mixture may freeze onto the inner bowl (7).
- The freezing times for recipes may vary due to different room temperatures. If the mixture freezes quicker, turn off the motor and immediately remove the paddle. (The times listed in the recipe section are estimates.)

WHEN FINISHED:

1. Unplug the power cord from wall socket.
2. Remove the motor (3) and unlock the top cover (1) by turning it counter-clockwise. Set them aside. The paddle (5) should be inside the ice cream bowl. Remove the paddle and scrape off any ice cream stuck to the paddle (5).
3. Use scoop or spatula (included) to spoon out ice cream from inner bowl (7) into a freezer-safe container or serve immediately.
 - **CAUTION:** Do not use metal utensils to stir or scoop your ice cream in the inner bowl (7) as this may damage the surface of the bowl.

CLEANING AND MAINTENANCE

WARNING: To avoid the risk of electrical shock, always ensure the product is unplugged from the electrical outlet before assembling, disassembling, relocating, servicing, or cleaning it.

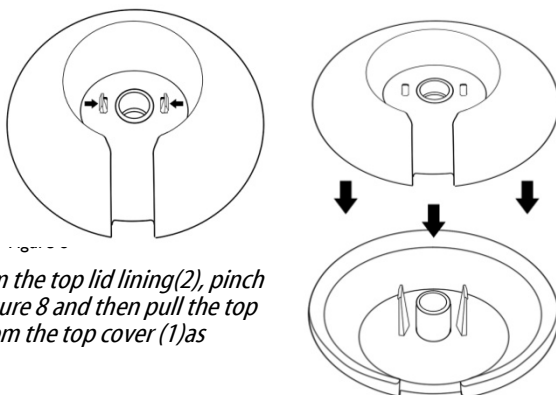
- Before cleaning, make sure that the machine has had sufficient time to reach room temperature.
- Never use harsh, abrasive cleaners, heavy-duty cleaners, or solvents on any surface.

1. Wipe exterior with damp, soapy cloth and then dry with a clean towel.
2. Wash the top cover (1), top lid lining (2) and paddle (5) in warm, soapy water.

- **CAUTION:** Do NOT wash the Mixing Motor (3). Wipe Mixing Motor (3) with damp cloth.

- **TIP:** To remove the top cover (1) from the top lid lining (2), pinch the tabs shown in figure 8 and then pull the top lid lining (2) away from the top cover (1) as shown in figure 9.

3. Rinse and dry.
4. Wash inner bowl (7) with warm soapy water and rinse. Avoid water contact with the vents on the back cover (8).
 - Do not place any parts of the machine in the dishwasher.



CLEANING AND MAINTENANCE (cont).

WARNING: NEVER SUBMERGE THE ICE CREAM MAKER INTO WATER OR ANY OTHER LIQUID AS THIS MAY DAMAGE THE UNIT.



TROUBLESHOOTING

Symptoms	Possible Causes	Solutions
The ice cream maker does not power on.	The motor is assembled incorrectly.	Make sure you have followed the instructions in the manual on how to assemble the motor (3) and top cover (1) to the body and that the magnetic switches are activated by the pins found underneath the motor (3).
The ice cream maker isn't freezing the ice cream.	The appliance is placed too close to a heat source. No sufficient ventilation. The lid is opened too frequently.	Keep the appliance away from direct sunlight or other heat sources. Place the ice cream maker in an area with good ventilation and leave 6" of clear space on all sides of the vents. Close the lid tightly and do not open the lid too frequently while in operation.

RECIPES

*Before following these recipes, be sure to read complete Instruction Manual prior to use and do not over-fill the Ice Cream Maker.

QUICK & EASY VANILLA ICE CREAM

1 CUP HALF-AND-HALF OR LIGHT CREAM
1/2 CUP SWEETENED CONDENSED MILK
2 TSP VANILLA EXTRACT

In large bowl, combine ingredients; mix well. Transfer the complete mixture into the ice cream maker and freeze according to the instructions.

CHOCOLATE ICE CREAM

2 EGG YOLKS
1 CUP MILK
2/5 CUP DOUBLE/HEAVY CREAM
1 1/4 TBSP SUGAR
1 1/4 TBSP OF COCOA POWDER

Create a custard base using all the ingredients except the cocoa powder.

First beat and mix together the egg yolks and sugar until thick. Separately, pour the milk into a saucepan and scald it (bring slowly up to boiling point). Pour the hot milk into the egg yolks and sugar mix whilst continuously stirring. Then pour the mixture back into the pan and heat gently, stirring until the custard thickens - DO NOT BRING TO A BOIL OR IT MAY CURDLE. When you can see a film form over the back of your spoon it's time to remove the saucepan from the heat. Let cool.

At the point where you remove the saucepan from the heat to allow the mixture to cool, add the cocoa. Then chill the custard until it's really cold. Once chilled, mix until slushy. Add the cream (whipped) and make sure it mixes in well. Transfer the mixture to the ice cream maker and freeze according to the instructions.

CHOCOLATE CHIP ICE CREAM

2/3 CUP MILK
2/3 CUP DOUBLE/HEAVY CREAM
1/5 CUP SUGAR
1/3 CUP PLAIN CHOCOLATE (GRATED)

Place the milk and sugar into a saucepan and heat on low, dissolving the sugar. Place the milk to one side to cool and when cold, stir in the cream. Transfer the complete mixture into the ice cream maker and freeze according to the instructions. Add the grated chocolate as the ice cream begins to thicken.

STRAWBERRY ICE CREAM

1 EGG YOLKS (BEATEN)
1/3 CUP MILK
4/5 CUPS DOUBLE/HEAVY CREAM
3 TBSP SUGAR
1/2 CUP OF STRAWBERRIES
1 TSP OF VANILLA EXTRACT
SPRINKLE OF SALT

Mash the strawberries with half of the sugar in a bowl. Place in the refrigerator. In a separate saucepan, mix the egg yolks with the milk, salt and the remaining sugar. Place over medium heat just to boiling point (stirring the entire time). DO NOT LET IT BOIL OR IT MAY CURDLE. Place in the refrigerator for up to 3 hours to cool, stir the mixture from time to time. When cool, stir the cream and vanilla extract into the mixture and then blend in the strawberry/sugar mixture. Transfer the complete mixture into the ice cream maker and freeze according to the instructions.

CRUNCHY PECAN & MAPLE SYRUP ICE CREAM

2 TBSP PECAN NUTS CHOPPED
1/3 TBSP BUTTER
2/3 TBSP BROWN SUGAR
2/3 TBSP MAPLE SYRUP
2/3 CUP MILK
2/3 CUP DOUBLE/HEAVY CREAM

Using a frying pan, slowly melt the butter then add the chopped pecan nuts. Sprinkle on the sugar, stir and cook on a medium heat for approx 3-4 minutes until the nuts are crisp. **NOTE.** Cooking on too high a heat will burn the pecan nuts and render a bitter taste. Remove from the pan and place to one side to cool. In a separate mixing bowl, pour in the milk, stir in the cream and then add the toasted pecan nuts. While stirring, add the maple syrup until blended in. Transfer the complete mixture into the ice cream maker and freeze according to the instructions.

BANANA ICE CREAM

1 1/5 CUPS MILK OR CREAM OR A MIXTURE OF BOTH
1/3 CUP SUGAR
1/2 TO 1 RIPE BANANA

Purée the bananas first and then place in a mixing bowl. Pour in the milk/cream and sugar, mix well. Transfer the whole mixture into the ice cream maker and freeze according to the instructions.

BUTTER PECAN ICE CREAM

2/3 CUP SINGLE/LIGHT CREAM
2/3 CUP HEAVY/DOUBLE CREAM
2 1/2 TBSP BROWN SUGAR
1/2 TBSP BUTTER
1 - 2 TBSP OF PECAN NUTS (CHOPPED)
1/2 TSP VANILLA EXTRACT

Place the light cream, sugar and butter into a saucepan and mix together over a low heat. Stir until the mixture starts to bubble around the edges. Remove the saucepan from the heat and allow to cool. When the mixture is cold transfer it to the ice cream maker and stir in the heavy cream and vanilla extract. Freeze according to the instructions. Add the chopped pecans as the ice cream begins to thicken.

MINT CHOCOLATE CHIP ICE CREAM

1/2 CUP MILK
1/2 CUP DOUBLE/HEAVY CREAM
2 1/2 TBSP SUGAR
1/4 CUP CHOCOLATE (GRATED)
1/2 TSP PEPPERMINT EXTRACT

OPTIONAL: TWO OR THREE DROPS OF GREEN FOOD COLORING

Place the milk and sugar into a saucepan and heat gently, dissolving the sugar. Allow the mixture to cool in the refrigerator for up to 3 hours. Stir in the cream and peppermint extract (optional: add green food coloring). Transfer the complete mixture into the ice cream maker and freeze according to the instructions. Add the grated chocolate as the ice cream begins to thicken.

TOFFEE ICE CREAM

1/3 CUP WHOLE MILK
1/5 CUP GRANULATED SUGAR
2/3 TBSP INSTANT ESPRESSO
2/3 TBSP UNSWEETENED COCOA POWDER
2/3 CUPS HEAVY CREAM
2/3 TSP VANILLA EXTRACT
2 1/2 TBSP ENGLISH TOFFEE BITS
2 1/2 TBSP MINI CHOCOLATE CHIPS

In a medium bowl, use a hand mixer or whisk to combine the milk, granulated sugar, espresso powder, and cocoa until dissolved, about 1 - 2 minutes on low speed. Stir in the heavy cream and vanilla. Transfer the mixture into the ice cream maker and freeze according to the instructions. Add the toffee bits and mini chocolate morsels as the ice cream begins to thicken.

CHEESECAKE ICE CREAM

2/5 CUP DOUBLE/HEAVY CREAM
2/5 CUP SOUR CREAM
1/3 CUP CREAM CHEESE
1 1/3 TBSP FRESH LEMON JUICE
1/3 CUP GRANULATED SUGAR
1/8 TSP VANILLA EXTRACT

Place the cream cheese into a mixing bowl and beat until soft and smooth. Slowly add the sugar and then beat in the sour cream followed by the double (heavy) cream. Add the vanilla extract and lemon juice and mix until thick and smooth. Cover and chill in the refrigerator for 2-3 hours. Take the chilled mixture and beat until creamy. Transfer the complete mixture into the ice cream maker and freeze according to the instructions.

HONEY ICE CREAM WITH CINNAMON

1/2 CUP MILK
1/2 CUP HEAVY CREAM
1/3 CUP HONEY
1/8 TSP. VANILLA EXTRACT
1 EGG, SEPARATED
1/2 CINNAMON STICK

Put milk, cream, cinnamon stick and honey into a medium heavy-bottomed saucepan and heat over medium heat, stirring often with a wooden spoon, until honey dissolves and mixture is hot, about 5 minutes. Add vanilla, then transfer mixture to a large bowl set into another large bowl, filled with ice, and set aside, stirring occasionally, until chilled. Put egg white into a clean medium bowl and whisk until soft peaks form, about 2 minutes. Whisk egg yolk in a small bowl until pale yellow and thick, about 1 minute. Fold beaten egg white into egg yolk until well mixed, then fold egg mixture into chilled milk—honey mixture (removing cinnamon stick). Transfer the complete mixture into the ice cream maker and freeze according to the instructions. (Ice cream maintains a soft consistency even when fully frozen.)

PEACH ICE CREAM

3/4 CUP MILK OR CREAM OR A MIXTURE OF BOTH
3 TBSP SUGAR
1 RIPE PEACH (PEELED, PITTED & SLICED)

Purée the peach first and then place in a mixing bowl. Pour in the milk/cream and sugar, mix well. Transfer the whole mixture into the ice cream maker and freeze according to the instructions.

GREEN TEA ICE CREAM

1 EGG YOLK
1 TBSP DRY GREEN TEA
1/8 CUP SUGAR
1/4 VANILLA POD
2/3 CUP DOUBLE/HEAVY CREAM
1/8 CUP CASTER SUGAR
2/3 CUP MILK
1 TBSP BOILING WATER

Take the dry green tea and soak in boiling water with a tablespoon of sugar for 10-12 minutes. Into a saucepan put the vanilla pod and milk and gently bring to a boil. Pour this over the tea. Let stand for 5 or 6 minutes. Beat the egg yolk with the caster sugar in a separate bowl and strain the milk mixture into it. Transfer to a saucepan and gently heat, stirring all the time, until the mixture is thick. Set aside to cool. Whip the double (heavy) cream and fold into the cooled tea mixture. Transfer the complete mixture into the ice cream maker and freeze according to the instructions.

ROCKY ROAD ICE CREAM

1 1/2 EGG YOLKS
3/4 CUP MILK
1/4 CUP DOUBLE/HEAVY CREAM
4/5 TBSP SUGAR
4/5 TBSP OF COCOA POWDER
1 TBSP MINI MARSHMALLOWS
1 TBSP GRATED CHOCOLATE
1 TBSP CHOPPED PECANS

Create a custard base using all the ingredients except the cocoa powder.

Beat and mix together the egg yolks and sugar until thick. Separately, pour the milk into a saucepan and scald it (bring slowly up to boiling point). Pour the hot milk into the egg yolks and sugar mix whilst continuously stirring. Then pour the mixture back into the pan and heat gently, stirring until the custard thickens - DO NOT BRING TO A BOIL OR IT MAY CURDLE. When you can see a film form over the back of your spoon it's time to remove the saucepan from the heat. Let cool.

At the point where you remove the saucepan from the heat to allow the mixture to cool, add the cocoa. Then chill the custard until it's really cold. Once chilled, mix until slushy. Add the cream (whipped) and make sure it mixes in well.

Transfer the mixture to the ice cream maker and freeze according to the instructions. Add the grated chocolate, marshmallows and nuts as the ice cream begins to thicken.

ORANGE SORBET

1/2 CUP SUGAR
1/2 CUP FRESH ORANGE JUICE
1/4 CUP WATER
ZEST OF 1 ORANGE
JUICE FROM HALF A LEMON

In a saucepan mix together the sugar, water and orange zest. Heat gently, stirring all the time until the sugar has dissolved. Bring to a boil for approx 5 to 8 minutes to thicken - until you have a syrup. Remove from the heat and set aside to cool. When cool, stir in the orange and lemon juices then transfer the complete mixture into the ice cream maker and freeze according to the instructions.

STRAWBERRY SORBET

1/5 SUGAR
1/3 CUP WATER
1/4 LB FRESH STRAWBERRIES
JUICE OF 1/4 LEMON
1/4 PACKET OF GELATIN POWDER

In a saucepan mix together the sugar and water. Heat gently, stirring all the time until the sugar has dissolved. Bring to a boil for approx 5 to 8 minutes to thicken - until you have a syrup. Set aside to cool. Mash or purée the strawberries and strain them to remove the seeds. Melt the gelatin by mixing it with 2 tablespoons of water over a boiling pan, mix well, add to the purée and the lemon juice into the syrup mixture. When cool, transfer the complete mixture into the ice cream maker and freeze according to the instructions.

RASPBERRY SORBET

1/5 CUP SUGAR
1/3 CUP WATER
1/4 LB FRESH RASPBERRIES
JUICE OF 1/4 LEMON
1/4 PACKET OF GELATIN POWDER

In a saucepan mix together the sugar and water. Heat gently, stirring all the time until the sugar has dissolved. Bring to a boil for approx 5 to 8 minutes to thicken - until you have a syrup. Set aside to cool. Mash or purée the raspberries and strain them to remove the seeds. Melt the gelatin by mixing it with 2 tablespoons of water over a boiling pan, mix well, add to the purée and the lemon juice into the syrup mixture. When cool, transfer the complete mixture into the ice cream maker and freeze according to the instructions.

LEMON SORBET

2/3 CUP SUGAR
2/3 CUP FRESH LEMON JUICE

1/3 CUP WATER
ZEST OF 1 LIME

In a saucepan mix together the sugar, water and lime zest. Heat gently, stirring all the time until the sugar has dissolved. Bring to a boil for approx 5 to 8 minutes to thicken - until you have a syrup. Remove from the heat and set aside to cool. When cool, stir in the lemon juices then transfer the complete mixture into the ice cream maker and freeze according to the instructions.

FRESH BASIL SORBET

2/3 CUP SUGAR
2/3 CUP FRESH BASIL LEAVES
(ROUGHLY CHOPPED)

1/2 CUP WATER
ZEST OF 1 LEMON

In a saucepan mix together the sugar, water, fresh basil and lemon zest. Heat gently, stirring all the time until the sugar has dissolved. Bring to a boil for approx 5 to 8 minutes to thicken - until you have a syrup. Remove from the heat and set aside to cool. When cool, strain the mixture to remove the basil leaves. Transfer the complete mixture into the ice cream maker and freeze according to the instructions.

FRESH CUCUMBER SORBET

3/4 CUP SUGAR
1/3 CUP PUREED CUCUMBERS

2/5 CUP WATER
ZEST OF 1 LEMON

In a saucepan mix together the sugar, water, cucumber and lemon zest. Heat gently, stirring all the time until the sugar has dissolved. Bring to a boil for approx 5 to 8 minutes to thicken - until you have a syrup. Remove from the heat and set aside to cool. When cool, strain the mixture to remove the cucumber pulp. Transfer the complete mixture into the ice cream maker and freeze according to the instructions.

MANGO SORBET

1/5 CUP SUGAR
1/3 CUP WATER

1/4 LB FRESH CHOPPED MANGOES
JUICE OF 1/4 LEMON

In a saucepan mix together the sugar and water. Heat gently, stirring all the time until the sugar has dissolved. Bring to a boil for approx 5 to 8 minutes to thicken - until you have a syrup. Set aside to cool. Mash or purée the mangoes and strain them to remove any stringy membrane. Add to the syrup mixture. Add the lemon juice into the mixture. Mix well. Set aside to cool. When cool, transfer the complete mixture into the ice cream maker and freeze according to the instructions.

MOJITO SORBET

1/3 CUP SUGAR

1/3 CUP FRESH MINT LEAVES

1/3 CUP WATER

ZEST OF 1 LIME

1/3 CUP FRESH LEMON JUICE

2/3 TBSP RUM (OPTIONAL)

1/5 CUP CITRUS FLAVORED SPARKLING
WATER

In a saucepan mix together the sugar, water, fresh mint and lime zest. Heat gently, stirring all the time until the sugar has dissolved. Bring to a boil for approx 5 to 8 minutes to thicken - until you have a syrup. Remove from the heat and set aside to cool. When cool, strain the mixture to remove the mint leaves. Add the remaining ingredients and mix well. Transfer the complete mixture into the ice cream maker and freeze according to the instructions.



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MODEL: EIM-700/EIM-700T/EIM-700BR