

Tefal VS4001

Emeril by T-fal VS4001 9.5-Liter 1500-watt Steamer User Manual

INTRODUCTION

This manual provides essential instructions for the safe and efficient operation of your Emeril by T-fal VS4001 9.5-Liter 1500-watt Steamer. Please read all instructions carefully before first use and retain for future reference.

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or steamer 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. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- 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.
- Always ensure the water reservoir is filled to the appropriate level before operating.
- Be aware of escaping steam during operation and when opening the lid.

PRODUCT COMPONENTS

Familiarize yourself with the parts of your Emeril by T-fal Steamer:



Image: The Emeril by T-fal VS4001 Steamer, fully assembled and in use, showing its base, steaming baskets, and transparent lid with food steaming inside. The control panel is visible at the front.

1. **Base Unit:** Contains the heating element and control panel.
2. **Water Reservoir:** Located within the base unit, holds water for steaming. Features an exterior water filling inlet.
3. **Drip Tray:** Collects condensation and food juices.
4. **Stainless Steel Steaming Baskets (2):** For steaming various foods simultaneously. Each has a 2.5-liter capacity.
5. **Reversible Non-Stick Cooking Plate:** Can be used for different cooking needs.

6. **Rice Bowl (1.5-liter):** Specifically designed for steaming rice.
7. **Lid:** Transparent lid to monitor cooking progress.
8. **Control Panel:** Includes a 60-minute timer, Turbo Boost button, and Keep Warm function button.

SETUP

Before first use, wash all removable parts (baskets, rice bowl, drip tray, lid) in warm, soapy water, rinse, and dry thoroughly. Wipe the base unit with a damp cloth.

1. Place the steamer base unit on a stable, flat, heat-resistant surface.
2. Insert the drip tray into the base unit.
3. Place the desired number of steaming baskets onto the drip tray. If using only one basket, place it directly on the drip tray.
4. Fill the water reservoir with cold tap water up to the 'MAX' level indicator. You can use the exterior water filling inlet for convenience. Do not exceed the 'MAX' line.
5. Place food into the steaming baskets or rice bowl.
6. Cover the steamer with the lid.
7. Plug the power cord into a grounded electrical outlet.

OPERATING INSTRUCTIONS

General Steaming

1. Prepare the steamer as described in the "Setup" section.
2. Place your food in the steaming baskets. Ensure food is cut into uniform pieces for even cooking.
3. Set the timer knob to the desired steaming time (up to 60 minutes). The steamer will begin to heat and produce steam.
4. When the timer reaches zero, the steamer will automatically shut off, and a signal will sound.
5. Carefully remove the lid, using oven mitts, as hot steam will escape.
6. Remove the steamed food.

Using the Turbo Boost Function

The Turbo Boost function provides high-speed steaming, ideal for quickly reaching steaming temperature or for maintaining vital nutrients in food.

- Press the "Turbo Boost" button on the control panel to activate this feature.
- The steamer will generate steam more rapidly.
- Use in conjunction with the timer for desired cooking duration.

Using the Keep Warm Function

After steaming is complete, you can use the Keep Warm function to maintain the food's temperature until serving.

- Once the timer has finished and the steamer has shut off, press the "Keep Warm" button.
- The steamer will maintain a warm temperature without further cooking.
- Do not use the Keep Warm function for extended periods to avoid drying out food.

Steaming Rice

1. Place the desired amount of rice and water into the 1.5-liter rice bowl. Refer to rice packaging for water-to-rice ratios.

- 2. Place the rice bowl into one of the steaming baskets.
- 3. Follow the general steaming instructions, setting the timer according to the rice type and quantity.

Adding Water During Steaming

If the water level becomes low during steaming, you can add water through the exterior water filling inlet without interrupting the cooking process. Always add cold water.

MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the life of your steamer.

Daily Cleaning

- 1. Always unplug the steamer from the power outlet and allow it to cool completely before cleaning.
- 2. The steaming baskets, rice bowl, drip tray, and lid are dishwasher-safe. Alternatively, wash them in warm, soapy water, rinse, and dry thoroughly.
- 3. Wipe the exterior of the base unit with a damp cloth. Do not immerse the base unit in water or any other liquid.
- 4. Ensure all parts are completely dry before storing.

Descaling (Mineral Deposit Removal)

Over time, mineral deposits from water may accumulate on the heating element. Descaling is recommended every 1-2 months, depending on water hardness and frequency of use.

- 1. Ensure the steamer is unplugged and cool.
- 2. Remove all removable parts (baskets, drip tray, etc.).
- 3. Fill the water reservoir with a mixture of 1 part white vinegar and 2 parts water. Do not exceed the 'MAX' fill line.
- 4. Plug in the steamer and set the timer for 20-30 minutes. Allow the steamer to run until the timer finishes.
- 5. Unplug the steamer and let the vinegar solution sit in the reservoir for at least 15 minutes, or longer if heavy deposits are present.
- 6. Carefully pour out the vinegar solution. Rinse the water reservoir thoroughly with fresh water several times to remove any vinegar residue.
- 7. Wipe the heating element area with a damp cloth to remove any loosened deposits.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Steamer does not turn on.	Not plugged in; power outlet not working; timer not set.	Ensure the power cord is securely plugged into a working outlet. Set the timer knob to the desired cooking time.
No steam is being produced.	Water reservoir is empty or too low; heating element is scaled.	Fill the water reservoir to the 'MAX' level. Perform descaling procedure if mineral deposits are visible.
Food is not cooking evenly or taking too long.	Too much food in baskets; food pieces are too large; lid not properly sealed.	Reduce food quantity. Cut food into smaller, uniform pieces. Ensure the lid is securely placed.

Problem	Possible Cause	Solution
Water leaks from the base.	Drip tray not correctly seated; water reservoir overfilled.	Ensure the drip tray is properly positioned. Do not fill water above the 'MAX' line.

SPECIFICATIONS

- **Model:** VS4001
- **Brand:** Emeril by T-fal
- **Wattage:** 1500 watts
- **Total Food Capacity:** 9.5 Liters (approx. 40 cups)
- **Steaming Baskets:** 2 x 2.5-liter stainless steel
- **Rice Bowl Capacity:** 1.5 Liters
- **Cooking Bowl Capacity:** 6.5 Liters
- **Timer:** 60-minute with auto shut-off
- **Special Features:** Turbo Boost function, Keep Warm setting, Exterior water filling inlet, Reversible non-stick cooking plate, Dishwasher-safe parts.
- **Dimensions:** 40.64 x 20.32 x 33.02 cm (16 x 8 x 13 inches)
- **Weight:** 3.79 kg (8.35 lbs)
- **Material:** Stainless Steel

WARRANTY AND SUPPORT

This Emeril by T-fal VS4001 Steamer comes with a **1-year limited warranty** from the date of purchase. This warranty covers defects in material and workmanship under normal household use.

For warranty claims, technical support, or replacement parts, please contact T-fal customer service. Please have your model number (VS4001) and proof of purchase available.

Note: Warranty terms may vary by region. Please refer to the warranty card included with your product for specific details.