

Cuisinart EPS-14

Cuisinart EPS-14 Electric Nonstick Poacher/Steamer User Manual

Model: EPS-14

INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, maintenance, and care of your Cuisinart EPS-14 Electric Nonstick Poacher/Steamer. Please read all instructions thoroughly before first use and retain this manual for future reference.

IMPORTANT SAFEGUARDS

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 heating element 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.



Figure 1: Cuisinart EPS-14 Electric Nonstick Poacher/Steamer with its tempered glass lid and serving stand.

Your Cuisinart EPS-14 Electric Nonstick Poacher/Steamer includes the following components:

- **Main Cooking Vessel:** A 14-by-6-1/4-inch nonstick pan with a brazed aluminum heating element.
- **Tempered Glass Lid:** Features stainless-steel trim and wide die-cast chrome-plated handles.
- **Serving Stand:** For convenient presentation and serving.
- **Temperature Probe/Control:** Detachable unit for setting and maintaining desired cooking temperatures.

Before using your Electric Nonstick Poacher/Steamer for the first time, follow these steps:

1. **Unpack:** Carefully remove all packaging materials and any promotional labels or stickers.
2. **Clean:** Wash the cooking vessel, tempered glass lid, and serving stand in warm, soapy water. Rinse thoroughly and dry completely. The cooking vessel and lid are dishwasher-safe. Do not immerse the temperature probe/control in water.
3. **Assemble:** Place the cooking vessel on a stable, heat-resistant surface. Attach the temperature probe/control securely to the designated port on the side of the cooking vessel.
4. **Placement:** Ensure the appliance is placed on a flat, stable, and heat-resistant surface, away from walls or cabinets that could be damaged by steam.

OPERATING INSTRUCTIONS

Temperature Control

The Electric Nonstick Poacher/Steamer features a temperature range from "Warm" up to 450°F. Use the dial on the temperature probe/control to select your desired heat setting. The unit will heat up quickly and distribute heat evenly.

Poaching

For poaching delicate foods such as fish fillets, chicken, or fruit:

1. Add the desired amount of liquid (water, broth, wine) to the cooking vessel. Ensure the liquid level is appropriate for the food being poached.
2. Place the food directly into the liquid or onto a suitable rack if included (not specified in product description, so keep general).
3. Set the temperature control to a low to medium setting, typically between "Warm" and 250°F, to achieve a gentle simmer rather than a rolling boil.
4. Cover with the tempered glass lid to retain heat and moisture.
5. Cook until food reaches desired doneness.

Steaming

To steam vegetables, dim sum, or other items:

1. Add approximately 1-2 cups of water to the bottom of the cooking vessel. Do not overfill.
2. Place a steaming rack (if applicable) or the food directly into the vessel, ensuring it is above the water level.
3. Set the temperature control to a medium to high setting, typically between 300°F and 450°F, to bring the water to a boil and generate steam.
4. Cover with the tempered glass lid.
5. Steam until food is tender-crisp or fully cooked.

Keeping Food Warm

After cooking, the unit can be used to keep food warm for serving:

- Once cooking is complete, turn the temperature control to the "Warm" setting.
- Keep the lid on to maintain temperature and moisture.
- Do not keep food warm for extended periods to prevent bacterial growth.

CLEANING AND MAINTENANCE

Proper cleaning and maintenance will ensure the longevity and performance of your Cuisinart Poacher/Steamer.

1. **Disconnect:** Always unplug the appliance from the electrical outlet and allow it to cool completely before cleaning.
2. **Temperature Probe/Control:** Wipe the temperature probe/control with a damp cloth. *Never immerse this component in water or any other liquid.*
3. **Cooking Vessel and Lid:** The nonstick cooking vessel and tempered glass lid are dishwasher-safe for easy cleanup. Alternatively, they can be washed by hand in warm, soapy water using a soft sponge or cloth. Avoid abrasive cleaners or scouring pads that could damage the nonstick surface.
4. **Exterior:** Wipe the exterior of the unit with a clean, damp cloth.
5. **Storage:** Store the clean and dry appliance in a safe, dry place.

TROUBLESHOOTING

If you experience issues with your Cuisinart EPS-14 Electric Nonstick Poacher/Steamer, please consult the following common solutions:

- **Appliance Not Turning On:**
 - Ensure the power cord is securely plugged into a functioning electrical outlet.
 - Verify that the temperature probe/control is correctly attached to the cooking vessel.
- **Food Not Cooking Evenly:**
 - Check that the selected temperature setting is appropriate for the food and cooking method.
 - Ensure the lid is properly seated to retain heat and steam.
 - Avoid overcrowding the cooking vessel.
- **Temperature Control Issues:**
 - Ensure the temperature probe is clean and free of food debris.
 - If the unit cycles between heating and cooling, this is normal operation to maintain the set temperature.

If problems persist, please contact Cuisinart Customer Service for assistance.

SPECIFICATIONS

Brand	Cuisinart
Model Number	EPS-14
Material	Stainless Steel
Product Dimensions	17"L x 9"W x 7.25"H
Item Weight	9.6 pounds
Is Electric	Yes
UPC	086279018618

WARRANTY AND SUPPORT

The Cuisinart EPS-14 Electric Nonstick Poacher/Steamer carries **athree-year limited warranty** from the date of purchase. This warranty covers defects in materials and workmanship under normal household use.

For warranty claims, technical support, or replacement parts, please contact Cuisinart Customer Service. Keep your proof of purchase for warranty validation.

Contact information for Cuisinart can typically be found on their official website or on the product packaging.