

## Ufesa CV3000

# Ufesa CV3000 Steam Cooker Instruction Manual

Model: CV3000

## 1. INTRODUCTION

Thank you for choosing the Ufesa CV3000 Steam Cooker. This appliance is designed to provide a healthy and convenient way to prepare a variety of foods using steam. Please read this instruction manual carefully before first use to ensure safe and optimal operation. Keep this manual for future reference.

## 2. IMPORTANT SAFETY INSTRUCTIONS

- Always ensure the appliance is unplugged before cleaning or when not in use.
- Do not immerse the base unit, cord, or plug in water or any other liquid.
- This appliance is for household use only. Do not use outdoors.
- Keep the appliance out of reach of children. Close supervision is necessary when used near children.
- Do not operate the appliance if the cord or plug is damaged, or if the appliance malfunctions or has been damaged in any way.
- Place the steam cooker on a stable, heat-resistant surface, away from walls and cabinets to allow steam to escape freely.
- Exercise extreme caution when handling hot steam and hot parts. Always use oven mitts or handles.
- Never operate the steam cooker without water in the reservoir.
- Do not overfill the steaming baskets. Ensure steam can circulate freely.
- Only use accessories recommended by the manufacturer.

## 3. PRODUCT COMPONENTS

Familiarize yourself with the parts of your Ufesa CV3000 Steam Cooker:

1. **Lid:** Transparent lid to cover the steaming baskets.
2. **Steaming Baskets (x3):** Stackable transparent baskets for cooking different foods.

3. **Rice/Soup Bowl:** Special bowl for cooking rice or soup within a steaming basket.
4. **Drip Tray:** Collects condensation and food juices.
5. **Water Reservoir:** Holds water for steam generation.
6. **Base Unit:** Contains the heating element and control panel.
7. **Control Panel:** Features an LCD display, program buttons, and timer controls.
8. **Water Inlet:** External opening to add water during operation.



Image: All components of the Ufesa CV3000 Steam Cooker laid out, including the base unit, three stackable transparent steaming baskets, the lid, and the rice/soup bowl.



Image: The base unit of the Ufesa CV3000 Steam Cooker, showing the water reservoir, control panel with LCD display, and program buttons.

## 4. SETUP AND FIRST USE

### 4.1 Unpacking

Carefully remove all packaging materials. Check that all components are present and undamaged. Dispose of packaging responsibly.

### 4.2 Cleaning Before First Use

Before using your steam cooker for the first time, wash the lid, steaming baskets, drip tray, and rice/soup bowl in warm, soapy water. Rinse thoroughly and dry. Wipe the base unit with a damp cloth. Do not immerse the base unit in water.

### 4.3 Assembly

1. Place the base unit on a flat, stable, heat-resistant surface.
2. Insert the drip tray onto the base unit.
3. Place one or more steaming baskets onto the drip tray. The baskets are stackable.
4. If cooking rice or soup, place the rice/soup bowl into one of the steaming baskets.

5. Cover the top steaming basket with the lid.

## 5. OPERATING INSTRUCTIONS

### 5.1 Filling the Water Reservoir

Fill the water reservoir with clean, cold water up to the 'MAX' level indicator. Do not exceed the 'MAX' level. The water can be added directly into the reservoir or through the external water inlet during operation.



Image: A hand pouring water into the external water inlet of the Ufesa CV3000 Steam Cooker while food is in the steaming baskets.

### 5.2 Preparing Food

Place your food items into the steaming baskets. Ensure food is cut into uniform pieces for even cooking. Do not pack the baskets too tightly to allow steam to circulate.



Image: The Ufesa CV3000 Steam Cooker fully assembled with salmon, broccoli, zucchini, potatoes, and Brussels sprouts in its three transparent steaming baskets.

### 5.3 Using the Aroma Infuser (Optional)

Some models may include an aroma infuser. If present, you can place herbs, spices, or citrus slices in the infuser located in the base unit to add flavor to your steamed food.



Image: A close-up of the aroma infuser in the Ufesa CV3000 Steam Cooker, filled with green cardamom pods, black peppercorns, and fresh dill sprigs.

#### 5.4 Powering On and Selecting Programs

1. Plug the appliance into a suitable power outlet. The LCD display will illuminate.
2. The Ufesa CV3000 features 7 pre-set cooking programs. Use the program selection buttons on the control panel to choose the desired program. Each program has a default cooking time.
3. To adjust the cooking time, use the '+' and '-' buttons. The timer can be set for up to 99 minutes.
4. Press the 'Start' button to begin steaming. The timer will count down, and steam will begin to generate.
5. The appliance also has a 'Keep Warm' function, which activates automatically after the cooking cycle is complete to keep food warm until serving.

#### 5.5 Cooking Rice or Soup

To cook rice or soup, place the dedicated rice/soup bowl into one of the steaming baskets. Add the desired amount of rice and water (or soup ingredients) to the bowl. Place the basket with the bowl into the steamer and select the appropriate program or set the timer manually.



Image: Cooked mixed rice (white and wild rice) in the transparent rice/soup bowl, with the lid slightly ajar.

## 5.6 Finishing Cooking

Once the timer reaches zero, the appliance will beep and may switch to the 'Keep Warm' function. Carefully remove the lid, using oven mitts, as hot steam will escape. Remove the steaming baskets and serve your food.

# 6. CLEANING AND MAINTENANCE

## 6.1 Daily Cleaning

1. Unplug the appliance and allow it to cool completely before cleaning.
2. Wash the lid, steaming baskets, drip tray, and rice/soup bowl in warm, soapy water. These parts are generally dishwasher safe (check product markings).
3. Wipe the base unit with a damp cloth. Do not use abrasive cleaners or scourers.
4. Ensure all parts are thoroughly dry before storing.

## 6.2 Descaling

Over time, mineral deposits (limescale) may build up in the water reservoir. To descale:

1. Fill the water reservoir with a mixture of white vinegar and water (1:2 ratio).
2. Run the steamer for approximately 20-30 minutes without food in the baskets.
3. Unplug and allow to cool. Empty the reservoir and rinse thoroughly with clean water.
4. Repeat if necessary. Descale regularly, especially in areas with hard water.

## 7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outage; faulty outlet.	Check power connection; try a different outlet.
No steam is generated.	Water reservoir is empty or below MIN level.	Fill the water reservoir to the MAX level.
Food is not cooked evenly.	Baskets are overloaded; food pieces are uneven.	Reduce food quantity; cut food into uniform sizes.
Cooking time is too long.	Insufficient water; lid not properly sealed.	Ensure adequate water; check lid placement.
Water leaks from the base.	Drip tray not correctly placed; reservoir overfilled.	Ensure drip tray is seated properly; do not overfill water reservoir.

## 8. TECHNICAL SPECIFICATIONS

- **Model:** CV3000
- **Brand:** Ufesa
- **Power:** 900 W
- **Capacity:** 8.5 Liters (total with 3 baskets)
- **Dimensions:** 28.5 x 28.5 x 29.49 cm (L x W x H)
- **Weight:** 1.5 kg
- **Programs:** 7 pre-set cooking programs
- **Control:** Electronic with LCD display
- **Accessories:** 3 stackable steaming baskets, 1 rice/soup bowl
- **Color:** Blue
- **GTIN:** 08412897675896

## 9. WARRANTY AND SUPPORT

For warranty information, technical support, or service inquiries, please refer to the warranty card included with your product or contact Ufesa customer service directly. Keep your proof of purchase for warranty claims.

