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H.Koenig VAP12

H.Koenig VAP12 Electric Steamer User Manual

Model: VAP12

INTRODUCTION

Thank you for choosing the H.Koenig VAP12 Electric Steamer. This appliance is designed to provide a healthy and efficient way to cook a variety of foods, preserving their natural flavors and nutrients. Please read this manual carefully before first use to ensure proper operation, maintenance, and safety.

IMPORTANT SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury.

- Read all instructions before use.
- Do not immerse the base unit, cord, or plug in water or other liquids.
- 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.
- 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.
- Avoid contact with moving parts.

- Use only on a stable, heat-resistant surface.
- Always ensure the water tank is filled to the appropriate level before operating.
- Be aware of hot steam escaping during and after operation. Use oven mitts or a cloth when handling hot parts.

PRODUCT COMPONENTS

The H.Koenig VAP12 Electric Steamer consists of several key components designed for efficient and versatile cooking.

- **Base Unit:** Contains the heating element, water tank, and control panel.
- **Water Tank:** Integrated within the base unit, with a capacity of 1.4 liters.
- **3 Stackable Steamer Baskets:** Transparent baskets for holding food, with a total capacity of 12 liters.
- **Rice Bowl:** A 1.5-liter bowl for cooking rice or other grains within a steamer basket.
- **Juice Tray:** Collects cooking liquids and juices, useful for making sauces.
- **Lid:** Covers the top basket to retain steam.
- **Egg Holders:** Integrated into the baskets for steaming eggs.



Image: An exploded view showing the H.Koenig VAP12 Electric Steamer's base unit, three transparent stackable baskets, a rice bowl, a juice tray, and the lid, laid out separately to illustrate all components.

SETUP

Before using your H.Koenig VAP12 Electric Steamer for the first time, please follow these steps:

1. **Unpacking:** Carefully remove all packaging materials and ensure all components are present.
2. **Initial Cleaning:** Wash the steamer baskets, rice bowl, juice tray, and lid in warm, soapy water. Rinse thoroughly and dry. Wipe the base unit with a damp cloth. Do not immerse the base unit in water.
3. **Assembly:** Place the juice tray onto the base unit. Then, stack the desired number of steamer baskets on top of the juice tray. Place the lid on the uppermost basket.



Image: A hand placing the lid on the top of three stacked transparent steamer baskets, which are filled with various vegetables, all resting on the H.Koenig VAP12 Electric Steamer base unit.

OPERATING INSTRUCTIONS

Follow these steps to operate your electric steamer:

1. **Fill Water Tank:** Pour clean water into the water tank of the base unit. Ensure the water level is between the MIN and MAX indicators. The water level indicator is visible on the front of the unit.
2. **Prepare Food:** Place your desired food items into the steamer baskets. You can use one, two, or all three baskets. For rice, use the provided rice bowl and place it inside one of the steamer baskets.
3. **Stack Baskets:** Place the juice tray on the base unit, then stack the filled steamer baskets on top. Ensure they are securely seated. Place the lid on the top basket.
4. **Connect Power:** Plug the power cord into a suitable electrical outlet.
5. **Set Timer:** Turn the timer dial on the front of the base unit to your desired cooking time (up to 60 minutes). The steamer will begin to heat up and produce steam.



Image: A close-up view of the H.Koenig VAP12 Electric Steamer's base unit, showing the H.Koenig logo, the timer dial with markings from 0 to 60 minutes, and a small digital display indicating 'MAX' for the water level.

Cooking Guidelines (Approximate):

- **Vegetables (e.g., broccoli, carrots):** 15-25 minutes
- **Fish fillets:** 10-15 minutes
- **Chicken breast:** 20-30 minutes
- **Rice (in rice bowl):** 20-30 minutes (adjust water ratio as per rice type)
- **Eggs:** 8-12 minutes (depending on desired doneness)

Note: Cooking times may vary based on food quantity, size, and desired doneness. Always ensure food is thoroughly cooked before consumption. The steamer features an automatic shut-off with an acoustic signal when the timer reaches zero or the water tank is empty.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will extend the life of your H.Koenig VAP12 Electric Steamer.

1. **After Each Use:** Unplug the steamer and allow it to cool completely.
2. **Cleaning Components:** The steamer baskets, rice bowl, juice tray, and lid are dishwasher safe. Alternatively, wash them in warm, soapy water, rinse, and dry thoroughly.
3. **Cleaning Base Unit:** Wipe the exterior of the base unit with a damp cloth. Do not use abrasive cleaners or immerse the base unit in water.
4. **Descaling:** Over time, mineral deposits (limescale) may build up in the water tank. To descale, fill the water tank with a mixture of equal parts water and white vinegar. Run the steamer for 20-30 minutes. Unplug, let cool, then empty and rinse the tank thoroughly. Repeat if necessary. Descale every 1-2 months depending on water hardness.
5. **Storage:** The baskets are designed to be stackable for compact storage. Ensure all parts are clean and dry before storing.

TROUBLESHOOTING

If you encounter issues with your steamer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Steamer does not turn on.	Not plugged in; power outlet malfunction; timer not set.	Ensure plug is securely in outlet; check outlet with another appliance; turn timer dial to desired cooking time.
No steam produced.	Water tank empty; insufficient water; heating element malfunction.	Fill water tank to MAX level; if problem persists, contact support.
Food not cooking properly.	Insufficient cooking time; too much food in baskets; lid not properly sealed.	Increase cooking time; reduce food quantity; ensure lid is securely placed.
Water leaks from base.	Overfilled water tank; components not assembled correctly.	Do not exceed MAX fill line; ensure juice tray and baskets are correctly seated.

SPECIFICATIONS

Feature	Specification
Model Number	VAP12
Capacity	12 Liters (total)
Water Tank Capacity	1.4 Liters
Rice Bowl Capacity	1.5 Liters
Power	1000 W
Timer	Up to 60 minutes
Material	Stainless steel (base), Plastic (baskets)

Feature	Specification
Dimensions (L x W x H)	35 x 20 x 43 cm
Weight	1.22 kg
Dishwasher Safe Parts	Baskets, rice bowl, juice tray, lid
Safety Features	Overheat protection, Automatic shut-off with acoustic signal, Non-slip feet

WARRANTY AND SUPPORT

Your H.Koenig VAP12 Electric Steamer comes with a **2-year warranty** from the date of purchase. This warranty covers manufacturing defects under normal household use.

The warranty does not cover:

- Damage caused by misuse, abuse, or negligence.
- Damage caused by failure to follow operating instructions.
- Normal wear and tear.
- Damage caused by unauthorized repairs or modifications.

For warranty claims or technical support, please contact your retailer or the H.Koenig customer service department. Please have your proof of purchase and the model number (VAP12) available when contacting support.