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Model: TCV-371

INTRODUCTION

Thank you for choosing the Techwood TCV-371 Steam Cooker. This manual provides important information for the safe and efficient operation, maintenance, and care of your appliance. Please read these instructions carefully before first use and keep them for future reference.

IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.
- 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.
- The appliance operates at 220-240V~ 50Hz. Ensure your power supply matches these specifications.
- Always ensure there is sufficient water in the reservoir before operating.
- Use oven mitts when handling hot parts or removing the lid during or after cooking.

PRODUCT COMPONENTS

Familiarize yourself with the parts of your Techwood TCV-371 Steam Cooker:

1. Base Unit (with heating element and water reservoir)
2. Water Reservoir
3. 3 Transparent Steaming Baskets (2.5L each)
4. Lid
5. Timer Knob (with automatic shut-off)
6. Power Indicator Light



Image: The Techwood TCV-371 Steam Cooker fully assembled, showing the base unit, three transparent steaming baskets filled with various foods like vegetables and fish, and the lid on top. This illustrates the product's multi-tier cooking capability.

SETUP AND FIRST USE

1. **Unpack:** Carefully remove all packaging materials and stickers from the appliance.
2. **Clean Components:** Wash the steaming baskets and lid in warm, soapy water or in a dishwasher (they are dishwasher compatible). Rinse thoroughly and dry. Wipe the base unit with a damp cloth. Do not immerse the base unit in water.
3. **Assemble:** Place the base unit on a stable, heat-resistant surface.
4. **Fill Water Reservoir:** Fill the water reservoir in the base unit with clean water up to the MAX fill line. Do not overfill.
5. **Stack Baskets:** Place the first steaming basket onto the base unit. If using multiple baskets, stack them one on top of the other.
6. **Place Lid:** Position the lid securely on the top basket.

OPERATING INSTRUCTIONS

1. **Prepare Food:** Wash and prepare your food items. Cut larger items into smaller, uniform pieces for even cooking.
2. **Load Baskets:** Place food loosely into the steaming baskets. Avoid overfilling to allow steam to circulate freely. You can use one, two, or all three baskets simultaneously.
3. **Assemble Steamer:** Place the filled baskets onto the base unit, stacking them as needed. Ensure the lid is securely placed on the top basket.
4. **Connect Power:** Plug the power cord into a suitable 220-240V~ 50Hz electrical outlet. The power indicator light will illuminate.
5. **Set Timer:** Turn the timer knob clockwise to your desired cooking time (up to 60 minutes). The steaming process will begin immediately.
6. **Monitor Water Level:** During long cooking times, check the water level in the reservoir. If necessary, carefully add more water through the side water inlet (if available) or by temporarily removing the baskets and lid (use caution, steam is hot).
7. **Automatic Shut-off:** Once the set time has elapsed, the steamer will automatically switch off, and the timer will return to the "OFF" position.
8. **Remove Food:** Carefully remove the lid (steam will escape, use oven mitts) and then lift the baskets to retrieve your cooked food.
9. **Unplug:** Always unplug the appliance from the power outlet after use.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your steam cooker.

1. **Before Cleaning:** Always unplug the appliance and allow it to cool completely before cleaning.
2. **Baskets and Lid:** The transparent steaming baskets and lid are dishwasher compatible. Alternatively, wash them in warm, soapy water, rinse, and dry thoroughly.
3. **Base Unit:** Wipe the exterior of the base unit with a damp cloth. Do not use abrasive cleaners or scourers. Never immerse the base unit in water or any other liquid.
4. **Descaling:** Over time, mineral deposits (limescale) may build up on the heating element. To descale, fill the water reservoir with a mixture of equal parts water and white vinegar. Run the steamer for 20-30 minutes. After descaling, rinse the reservoir thoroughly by filling it with clean water and running the steamer for another 5-10 minutes to

remove any vinegar residue. Repeat if necessary. Descale regularly, especially in areas with hard water.

5. **Storage:** Ensure all parts are clean and dry before storing. Store the appliance in a cool, dry place.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Steamer does not turn on.	Not plugged in; power outlet faulty; timer not set.	Ensure plug is securely in outlet. Test outlet with another appliance. Turn timer knob to desired cooking time.
No steam is being produced.	No water in reservoir; insufficient water; heating element scaled.	Fill water reservoir to MAX line. Descale the heating element as per maintenance instructions.
Food is not cooking evenly or taking too long.	Baskets overfilled; food pieces too large; lid not properly sealed.	Do not overfill baskets; ensure steam can circulate. Cut food into smaller, uniform pieces. Ensure lid is securely placed.
Water leaking from the base.	Water reservoir overfilled; baskets not correctly seated.	Do not fill water above the MAX line. Ensure baskets are properly aligned and seated on the base unit.

TECHNICAL SPECIFICATIONS

Model: TCV-371 (TEC3760115717404)

Brand: Techwood

Power: 400-500W

Voltage: 220-240V~ 50Hz

Total Capacity: 7.5 Liters (with 3 baskets)

Basket Capacity: 2.5 Liters each

Timer: 60 minutes with automatic shut-off

Dimensions (L x W x H): 20 x 20 x 19.5 cm

Material: Plastic

Color: Transparent

WARRANTY AND SUPPORT

For warranty information, please refer to the documentation provided at the time of purchase or contact your retailer. For technical support or spare parts, please contact Techwood customer service or visit their official website. Keep your proof of purchase for any warranty claims.

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