

# VonShef Food Steamer Electric 800W

## USER MANUAL

### 1. Introduction

Thank you for choosing the VonShef 9L Electric Food Steamer. This appliance is designed to provide a healthy and efficient way to cook a variety of foods, from vegetables and fish to rice and dumplings. Please read this manual carefully before first use to ensure safe and optimal performance. Keep these instructions for future reference.

### 2. Important Safety Instructions

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions before use.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the main unit 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.
- Ensure the water reservoir is filled to the appropriate level before operating.
- The appliance is equipped with boil-dry protection, which will automatically shut off the unit if the water

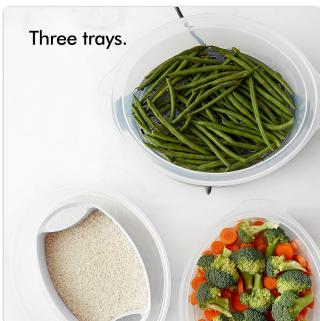
level becomes too low.

### 3. Product Overview (Components)

Familiarize yourself with the components of your VonShef Food Steamer:



**Main Unit:** The base of the steamer containing the heating element, water reservoir, control panel, and timer. It features a stainless steel body for durability.



**Steaming Tiers (x3):** Three transparent, stackable tiers that allow for simultaneous steaming of different foods. These are BPA-free and designed for efficient steam circulation.



**Rice Bowl:** A dedicated bowl included for cooking rice or other grains within one of the steaming tiers.



**Lid:** A clear lid that fits on top of the uppermost steaming tier to contain steam during cooking.



**Control Panel:** Located on the front of the main unit, featuring a 60-minute timer dial and an indicator light.



**Water Gauge:** An external indicator on the side of the main unit to easily monitor the water level.

## 4. Setup

- Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or disposal.
- Initial Cleaning:** Before first use, wash the steaming tiers, rice bowl, and lid in warm, soapy water. Rinse thoroughly and dry. Wipe the main unit with a damp cloth. Do not immerse the main unit in water.
- Assembly:** Place the main unit on a stable, heat-resistant surface. Ensure it is near a power outlet.



4.

**Fill Water Reservoir:** Fill the water reservoir with clean, cold water up to the 'MAX' level indicated on the water gauge. You can pour water directly into the side inlets.

- Stack Tiers:** Place the desired number of steaming tiers onto the main unit. The tiers are designed to stack securely.

## 5. Operating Instructions

- Prepare Food:** Wash and prepare your food items. Cut larger items into smaller, uniform pieces for even cooking.
- Load Tiers:** Place food loosely into the steaming tiers. Do not overfill, as this can impede steam circulation and cooking efficiency. For rice, use the provided rice bowl and add water according to rice type instructions.
- Assemble Steamer:** Stack the loaded tiers onto the main unit, then place the lid securely on top.

4. **Plug In:** Plug the power cord into a suitable electrical outlet.



5.

**Set Timer:** Turn the 60-minute timer dial clockwise to your desired cooking time. The indicator light will illuminate, signifying that the steamer is operating. Steam will begin to generate within minutes.

6. **Monitor Water Level:** Periodically check the water level using the external water gauge. If the water level drops too low, you can add more water through the side inlets without interrupting the steaming process.

7. **Boil-Dry Protection:** If the water reservoir runs dry, the boil-dry protection feature will automatically shut off the steamer. The indicator light will turn off. Refill the reservoir and restart the timer if further cooking is required.

8. **Completion:** Once the timer reaches zero, the steamer will automatically switch off and a bell will sound. The indicator light will turn off.

9. **Serve:** Carefully remove the lid and steaming tiers using oven mitts, as steam will be hot. Serve food immediately.

## 6. Maintenance and Cleaning

Regular cleaning will ensure the longevity and hygiene of your steamer.

1. **Unplug and Cool:** Always unplug the steamer from the power outlet and allow it to cool completely before cleaning.
2. **Wash Removable Parts:** The steaming tiers, rice bowl, and lid are dishwasher safe. Alternatively, wash them in warm, soapy water, rinse thoroughly, and dry.
3. **Clean Main Unit:** Wipe the exterior of the main unit with a damp cloth. Do not use abrasive cleaners or scouring pads. Never immerse the main unit in water or any other liquid.
4. **Descaling:** Over time, mineral deposits (limescale) may build up in the water reservoir. To descale, fill the reservoir 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 reservoir thoroughly. Repeat if necessary.



5.

**Storage:** Ensure all parts are clean and dry before storing. The steaming tiers can be inverted and stacked for compact storage.

## 7. Troubleshooting

Problem	Possible Cause	Solution
Steamer does not turn on.	Not plugged in; power outage; timer not set; boil-dry protection activated.	Ensure unit is plugged in. Check power supply. Turn timer dial to desired cooking time. Check water level and refill if necessary.
No steam is being produced.	Insufficient water in reservoir; heating element malfunction.	Fill water reservoir to MAX level. If problem persists, contact customer support.
Food is not cooking evenly or taking too long.	Overfilled tiers; food pieces too large; lid not properly sealed; insufficient cooking time.	Do not overfill tiers. Cut food into smaller, uniform pieces. Ensure lid is securely placed. Increase cooking time as needed.
Water leaks from the unit.	Tiers not properly seated; reservoir overfilled.	Ensure steaming tiers are correctly stacked and seated. Do not fill water above the MAX line.

## 8. Specifications

Feature	Detail
Brand	VonShef
Model Number	2000047
Power	800W
Capacity	9 Litres (total)
Tiers	3 Removable Stackable Tiers
Timer	60-Minute Mechanical Timer
Material	Stainless Steel (base), BPA-Free Plastic (tiers)
Colour	Silver, Black, Clear
Product Dimensions (L x W x H)	32 x 25 x 43 cm
Item Weight	1.9 kg
Safety Features	Boil Dry Protection, Automatic Shut-off

## 9. Warranty and Support

VonShef products are designed with quality and customer satisfaction in mind. While specific warranty periods may vary by region and retailer, VonShef is committed to delivering durable and reliable kitchen electricals. For any product inquiries, technical support, or warranty claims, please contact the retailer from whom you purchased the product or visit the official VonShef website for customer service contact information.

For more information and support, please visit the [VonShef Brand Store](#).

