

Tefal VC1398

Tefal Minicompact Steam Cooker VC1398 User Manual

Model: VC1398 | 800W | 6L Capacity

1. INTRODUCTION

This manual provides essential instructions for the safe and efficient use of your Tefal Minicompact Steam Cooker VC1398. Designed for healthy cooking, this 800W, 6L capacity steam cooker features an ultra-compact design and a patented stackable storage system for convenience. Please read this manual thoroughly before first use and retain it for future reference.

2. PRODUCT OVERVIEW

The Tefal Minicompact Steam Cooker VC1398 is designed for multi-tier steaming, allowing you to cook various ingredients simultaneously. It includes BPA-free bowls for safe food preparation.



Image 2.1: The Tefal Minicompact Steam Cooker VC1398 fully assembled with its two steaming bowls and lid.



Image 2.2: The steam cooker in use, demonstrating its multi-tier capability with carrots and broccoli in the top bowl, and salmon fillets in the bottom bowl.

Key Components:

- **Base Unit:** Contains the heating element and water reservoir.
- **Water Level Indicator:** Visible on the side of the base unit.
- **Timer Dial:** For setting cooking duration.
- **Steaming Bowls (2):** BPA-free, stackable for cooking different foods.
- **Lid:** Transparent lid to cover the steaming bowls.

- **Rice Bowl:** An additional bowl for cooking rice (refer to Image 2.6).

3. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all components from the packaging.
2. **Cleaning:** Before first use, wash the steaming bowls, lid, and rice bowl in warm soapy water or in a dishwasher. Wipe the base unit with a damp cloth. Ensure all parts are dry before assembly.
3. **Assembly:** Place the base unit on a stable, heat-resistant surface. Fill the water reservoir with clean water up to the 'MAX' level indicated on the water level indicator. Do not exceed the maximum fill line.
4. **Stacking Bowls:** Place the first steaming bowl onto the base unit. Add your ingredients. If using two bowls, place the second steaming bowl on top of the first. Ensure they are correctly aligned.
5. **Lid Placement:** Securely place the lid on the top steaming bowl.

4. OPERATING INSTRUCTIONS

General Steaming:

1. Ensure the water reservoir is filled and the bowls are stacked with ingredients and the lid is in place.
2. Plug the appliance into a suitable power outlet.
3. Turn the timer dial to the desired cooking time. The appliance will begin steaming.
4. When the set time elapses, the steamer will automatically switch off and a bell will sound.
5. Carefully remove the lid and steaming bowls using oven mitts, as steam will be hot.



Image 4.1: Demonstrates how to add water to the steam cooker's reservoir during operation, if needed, through the external water refilling inlet.

Multi-Tier Steaming:

The two steaming bowls allow for simultaneous cooking of different foods. Place foods requiring longer cooking times in the bottom bowl, closer to the steam source. Foods requiring less time can be placed in the top bowl.

Cooking Rice:

Use the provided rice bowl for cooking rice. Place the rice and appropriate amount of water into the rice bowl, then place the rice bowl into one of the steaming bowls before stacking.



Image 4.2: The steam cooker alongside its dedicated rice bowl, illustrating its use for preparing grains.

5. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and longevity of your steam cooker.

- **Before Cleaning:** Always unplug the appliance from the power outlet and allow it to cool completely.
- **Dishwasher Safe Parts:** The steaming bowls, lid, and drip tray are dishwasher safe.
- **Base Unit:** Wipe the exterior of the base unit with a damp cloth. Do not immerse the base unit in water or any other liquid.
- **Descaling:** Over time, mineral deposits may accumulate in the water reservoir. Descale the appliance periodically using a descaling solution suitable for kitchen appliances, following the product's instructions.
- **Storage:** The patented stackable storage system allows the bowls to be inverted and stacked onto the base unit for compact storage.

PATENTED STORAGE SYSTEM

STACKABLE BOWLS,
FREES UP THE SPACE
IN YOUR KITCHEN



Image 5.1: The steam cooker configured for compact storage, with bowls inverted and stacked on the base, demonstrating its space-saving design.

EASY TO STORE



**PATENTED ULTRACOMPACT STORAGE:
STACKABLE BOWLS ON THE BASE**

2 IN 1

**LARGE CAPACITY –
2 BOWLS: COOK A FULL
MEAL AT ONCE**



**EASY TO USE: TIMER
AND EXTERNAL
WATER REFILLING**

Image 5.2: An infographic highlighting the patented ultracompact storage system, showing how the stackable bowls fit onto the base, and emphasizing its large capacity and ease of use.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; no water in reservoir; timer not set.	Ensure plug is securely in outlet; fill water reservoir; set timer.
Insufficient steam production.	Low water level; lid not properly sealed.	Add water to the reservoir; ensure lid is correctly placed.
Difficult to align trays.	Bowls not correctly oriented or seated.	Ensure bowls are aligned with the base and each other, pressing down gently until seated.
Water level indicator is hard to see.	Lighting conditions or condensation.	Check water level in good lighting. Refill externally if needed.

7. SPECIFICATIONS

- **Brand:** Tefal
- **Model:** VC139865
- **Power:** 800W
- **Capacity:** 6 Liters
- **Material:** Stainless Steel (Base), BPA-free Plastic (Bowls)
- **Product Dimensions:** 32.2 x 25.2 x 37 cm
- **Item Weight:** 2.6 kg
- **Features:** 2-Bowls multi-tier steaming, Patented stackable storage system, Visible water level indicator, Dishwasher-safe bowls, lid and tray.

8. WARRANTY AND SUPPORT

This product comes with a standard brand warranty. For specific warranty terms, service, or support, please refer to the warranty card included with your purchase or contact Tefal customer service directly. Keep your proof of purchase for warranty claims.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

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