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FOHERE 4401

FOHERE Electric Food Steamer User Manual

Model: 4401

1. INTRODUCTION

Thank you for choosing the FOHERE Electric Food Steamer. This appliance is designed to provide a healthy and convenient way to steam a variety of foods. With its 9.5QT capacity, 3-tier BPA-free baskets, and 800W fast heating system, you can prepare complete meals efficiently. Please read this manual thoroughly before use to ensure safe and optimal operation.

2. IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the base 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.
- 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.
- The appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

3. PRODUCT COMPONENTS

The FOHERE Electric Food Steamer consists of several key components designed for efficient and versatile steaming.

- **Base Unit:** Contains the heating element, water reservoir, and control panel with a 60-minute timer.
- **Water Reservoir:** The area in the base unit where water is added for steaming. Features a visible water level indicator and two side water inlets for easy refilling.
- **Drip Tray:** Sits above the water reservoir to collect food juices and condensation, keeping the water clean.
- **Steaming Baskets (3 Tiers):** Stackable, BPA-free transparent baskets for holding food. Each basket is numbered for correct placement.
- **Lid:** Transparent lid to cover the top basket, trapping steam for efficient cooking.
- **Rice Bowl:** A dedicated bowl for steaming rice or other grains, typically placed in one of the steaming baskets.

9.5 QT LARGE CAPACITY

9.5 QT Large capacity and 3 tier steaming basket can satisfy a whole family at once cooking



3 Tier Stackable Baskets



9.5QT Large Capacity



9.5 QT
for Multi Food
Cooking



Image: FOHERE Electric Food Steamer with its main components, including the base, three steaming baskets, and a rice bowl.



Image: Detailed view of the steamer's base, highlighting the water inlets, water level indicator, overheating protection, and drip tray.

4. SETUP

Follow these steps to set up your FOHERE Electric Food Steamer for first use:

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Wash the steaming baskets, lid, drip tray, and rice bowl in warm, soapy water. Rinse thoroughly and dry. The base unit should only be wiped with a damp cloth; never immerse it in water.
3. **Assemble:** Place the drip tray onto the base unit. Then, stack the steaming baskets (numbered 1, 2, 3) in the correct order, starting with basket 1 on the drip tray, followed by basket 2, and then basket 3. Place the lid on top of the uppermost basket.
4. **Fill Water Reservoir:** Pour clean water into the water reservoir of the base unit. Ensure the water level is between the MIN and MAX marks on the water level indicator. You can use the side water inlets for convenience.

Your browser does not support the video tag.

Video: Demonstration of assembling the FOHERE Food Steamer and preparing it for use.

5. OPERATING INSTRUCTIONS

Using your FOHERE Electric Food Steamer is straightforward:

1. **Prepare Food:** Place your desired food items into the steaming baskets. For optimal results, ensure food is cut into similar sizes for even cooking. If using multiple tiers, consider placing items requiring longer cooking times in the lower baskets.
2. **Assemble Steamer:** Stack the baskets onto the drip tray and base unit, then place the lid securely on top.
3. **Set Timer:** Plug the steamer into a suitable electrical outlet. Turn the timer dial to your desired cooking time (up to 60 minutes). The indicator light will illuminate, signifying that the steamer is active.
4. **Monitor Water Level:** Periodically check the water level indicator during steaming. If the water level is

low, carefully add more water through the side inlets without removing the baskets.

5. **Auto Shut-off:** The steamer will automatically turn off once the set time has elapsed or if the water reservoir runs dry (boil-dry protection).
6. **Serve:** Once cooking is complete, carefully remove the lid and baskets using oven mitts or heat-resistant gloves, as steam will be hot. Serve your freshly steamed food.

INTELLIGENT TIMER

Built-in 60-minute timer, automatically turn off when the time is up, enjoy the waiting time !



Image: A family using the FOHERE Electric Food Steamer to prepare a meal, demonstrating the multi-tier cooking capability.

6. COOKING GUIDE

Steaming times can vary based on food type, size, and desired doneness. The following are general guidelines:

Food Item	Approximate Steaming Time
Eggs	15 minutes
Vegetables (e.g., broccoli, carrots, asparagus)	20 minutes
Fish (e.g., salmon fillets)	25-30 minutes
Rice (in rice bowl)	Refer to rice package instructions, typically 20-30 minutes.

Note: These are approximate times. Always ensure food is cooked to a safe internal temperature.



Image: Examples of steamed foods including fish, vegetables, and eggs.

7. MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and performance of your steamer.

- **Daily Cleaning:** After each use, unplug the steamer and allow it to cool completely.
- **Dishwasher Safe Parts:** The steaming baskets, lid, drip tray, and rice bowl are dishwasher-friendly for easy cleanup.
- **Base Unit Cleaning:** 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.
- **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 without food. Allow to cool, then drain and rinse thoroughly. Repeat if necessary.
- **Storage:** The baskets are designed to stack inside each other for compact storage, saving kitchen space.

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SAVE KITCHEN SPACE

The compact stacking design save countertop space, which allow you to get large capacity without feeling crowded



Image: The FOHERE Electric Food Steamer demonstrating its compact stacking design for convenient storage.

8. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Steamer does not turn on.	Not plugged in; timer not set; power outage.	Ensure the steamer is properly plugged in. Turn the timer dial to the desired cooking time. Check your power supply.
No steam is being produced.	Insufficient water in the reservoir; heating element malfunction.	Check the water level and add water if necessary. If the issue persists, contact customer support.
Food is not cooking evenly.	Overcrowding baskets; uneven food size; incorrect stacking order.	Avoid overcrowding baskets. Cut food into uniform pieces. Ensure baskets are stacked correctly (1, 2, 3 from bottom to top).
Water leaks from the base.	Drip tray not seated correctly; overfilling water reservoir.	Ensure the drip tray is properly positioned. Do not fill water above the MAX line.

9. SPECIFICATIONS

Key technical details for your FOHERE Electric Food Steamer:

- **Model Number:** 4401
- **Capacity:** 9.5 Quarts (3 Tiers)
- **Power:** 800 Watts
- **Material:** BPA-Free Plastic, Stainless Steel
- **Product Dimensions:** 10.74"L x 10.74"W x 9.44"H
- **Item Weight:** 4.07 Pounds
- **Timer:** 60-minute with auto shut-off
- **Safety Features:** Boil-dry protection

FOHERE

Food Steamer



9.5 QT Large Capacity
can steam more
vegetables and seafood



**High Temperature
Sterilization**
Produce high-temperature
steam enough to make
food 100% cooked



60 Minute Auto-off Timer
The steamer turn off
automatically when done



**Overheating & Boil
Dry Protection**
Will shut off when
the water is boiled dry



Image: The FOHERE Electric Food Steamer highlighting its features and specifications.

10. WARRANTY AND SUPPORT

FOHERE is committed to providing quality products and customer satisfaction. This product comes with a standard manufacturer's warranty. For any questions, concerns, or support needs regarding your FOHERE Electric Food Steamer, please contact our customer service team. We offer 24-hour online service to assist you.

Please refer to the product packaging or our official website for specific warranty details and contact information.

