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> Anfilank KY-305 Egg Cooker & Steamer Instruction Manual

Anfilank KY-305

Anfilank KY-305 Egg Cooker & Steamer Instruction Manual

Model: KY-305

Overview	Safety Information	Package Contents	Product Features	Setup
Operating Instructions	Maintenance	Troubleshooting	Specifications	Warranty & Support

1. OVERVIEW

The Anfilank KY-305 Egg Cooker & Steamer is a versatile kitchen appliance designed to simplify the preparation of various egg dishes and steamed foods. With its efficient 400W heating system and user-friendly controls, you can achieve perfect results for soft-boiled, medium-boiled, or hard-boiled eggs, as well as steam vegetables, meat, and even chawanmushi. Its compact design makes it suitable for any kitchen, and the integrated keep-warm function ensures your food stays at an optimal temperature after cooking.



Image: The Anfilank KY-305 Egg Cooker and Steamer showcasing its ability to prepare various egg dishes and chawanmushi.

2. SAFETY INFORMATION

- Read all instructions before use.
- Do not immerse the main unit in water or other liquids.
- Keep out of reach of children.
- Always use the provided measuring cup to add the correct amount of water.
- Exercise caution when handling hot components, such as the egg stand and steaming trays, to prevent burns.
- Ensure the appliance is placed on a stable, heat-resistant surface.
- Unplug the appliance when not in use and before cleaning.
- Do not operate the appliance if the power cord or plug is damaged.
- This product is PSE certified and Japanese food safety certified for safe use.

3. PACKAGE CONTENTS

Please check that all items are included in your package:

- Anfilank Steam Cooker Unit x1
- Egg Stand x1
- Small Steaming Tray x2
- Large Steaming Tray x1
- Measuring Cup x1
- Japanese Instruction Manual x1



Image: All components included with the Anfilank KY-305 Egg Cooker and Steamer.

4. PRODUCT FEATURES

- **Versatile Cooking:** Expertly prepares soft-boiled, medium-boiled, and hard-boiled eggs. Also suitable for

chawanmushi, poached eggs, steamed vegetables, meat, and rice.

- **High Power & Efficiency:** 400W heating element ensures quick cooking, with eggs ready in approximately 15 minutes.
- **Easy Operation:** Simple one-button control. A buzzer indicates cooking completion.
- **Keep-Warm Function:** Maintains food temperature after cooking, slowing down heat loss (does not maintain a constant 100°C).
- **Compact Design:** Space-saving dimensions (22cm W x 12cm D x 14cm H) for easy placement and storage. Ideal for small kitchens, camping, or picnics.
- **BPA-Free Materials:** All plastic parts are BPA-free for safe food preparation.
- **Certified Safety:** PSE certified and Japanese food safety certified for peace of mind.



Image: The Anfilank KY-305 demonstrating its capability to cook eggs to various consistencies and prepare chawanmushi.

5. SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Before first use, wash the egg stand, steaming trays, and measuring cup with warm soapy water. Wipe the main unit with a damp cloth. Ensure all parts are dry before assembly.
3. **Placement:** Place the main unit on a flat, stable, and heat-resistant surface. Ensure there is adequate ventilation around the appliance.



Image: The Anfilank KY-305 Egg Cooker set up on a kitchen counter.

6. OPERATING INSTRUCTIONS

6.1. Cooking Eggs

1. **Add Water:** Use the provided measuring cup to add the appropriate amount of water to the heating plate in the main unit. The amount of water determines the egg's consistency (refer to the measuring cup markings for soft, medium, or hard-boiled eggs).
2. **Place Eggs:** Place the egg stand on the heating plate. Carefully place eggs onto the egg stand. For best results, pierce the larger end of each egg with the pin on the bottom of the measuring cup to prevent cracking.
3. **Cover:** Place the transparent lid securely on the unit.
4. **Start Cooking:** Plug in the appliance. Press the power button to start cooking. The indicator light will illuminate.
5. **Completion:** A buzzer will sound when cooking is complete.
6. **Keep Warm (Optional):** If desired, press the keep-warm button after cooking to maintain warmth.

7. **Cool Down:** Carefully remove the eggs using tongs or by lifting the egg stand. Immediately place cooked eggs in cold water to stop the cooking process and make them easier to peel.

3ステップで誰でもプロ級！

「高齢のご家族でも迷わないシンプル設計」



※調理時間は水の量で変わるので、はじめてさんは説明書をチェック！

Image: Visual guide for the simple three-step operation of the egg cooker.



Image: The measuring cup with water level indicators for various egg cooking styles.

6.2. Steaming Other Foods

1. **Add Water:** Add the appropriate amount of water to the heating plate.
2. **Prepare Food:** Place vegetables, meat, dumplings, or other foods into the small or large steaming trays.
3. **Assemble:** Place the egg stand (if not using for eggs) and then the steaming trays on top. Ensure the lid is securely placed.
4. **Start Steaming:** Plug in the appliance and press the power button.
5. **Monitor:** Steaming times will vary depending on the food type and quantity. Refer to general steaming guidelines for specific foods.
6. **Completion:** A buzzer will sound when the water has evaporated. Carefully remove the steamed food.



Image: The Anfilank KY-305 demonstrating its versatility in steaming different food items.

Your browser does not support the video tag.

Video: An official product video demonstrating the quick and easy operation of the egg cooker for various egg types and steamed dishes.

7. MAINTENANCE

7.1. Cleaning

1. **Unplug:** Always unplug the appliance and allow it to cool completely before cleaning.
2. **Wash Removable Parts:** The egg stand, steaming trays, and lid can be washed with warm soapy water. Rinse thoroughly and dry.
3. **Clean Heating Plate:** Wipe the heating plate with a damp cloth. For stubborn mineral deposits, you can use a small amount of vinegar or lemon juice, then wipe clean with a damp cloth. Do not use abrasive cleaners or scourers.
4. **Main Unit:** Wipe the exterior of the main unit with a soft, damp cloth. Do not immerse the main unit in water.

7.2. Storage

Store the appliance in a dry place, away from direct sunlight and moisture. Ensure all parts are clean and dry before storage.

8. TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; power button not pressed.	Ensure the appliance is securely plugged into a working outlet. Press the power button.
Eggs are not cooked to desired consistency.	Incorrect water amount used.	Refer to the measuring cup markings and adjust water quantity for desired egg doneness. Experiment with slight adjustments if needed.
Eggs crack during cooking.	Eggs were not pierced; rapid temperature change.	Gently pierce the larger end of each egg with the pin on the measuring cup before cooking. Avoid using eggs directly from the refrigerator if possible, let them sit at room temperature for a few minutes.
Mineral deposits on heating plate.	Hard water usage.	Clean with a damp cloth and a small amount of vinegar or lemon juice.

9. SPECIFICATIONS

Brand	Anfilank
Model Number	KY-305
Manufacturer	Foshan Shunde Homeart Electric MFG CO.,LTD
Product Dimensions	20 cm (Length) x 12 cm (Width) x 15.5 cm (Height)
Package Dimensions	22.9 cm x 20.3 cm x 14.4 cm
Item Weight	0.83 kg
Package Weight	1.02 kg
Material	Copolyester, Stainless Steel, Polypropylene

Color	Silver
Battery Use	No



消費電力:	400W
材質:	ステンレス、コポリエステル、ポリプロピレン
本体重量:	約 720g
コードの長さ:	約 80cm
付属品:	エッグスタンド、計量カップ、小さい蒸しトレイ (2枚)、大きい蒸しトレイ

Image: Detailed specifications of the Anfilank KY-305 Egg Cooker and Steamer.

10. WARRANTY & SUPPORT

The Anfilank KY-305 Egg Cooker & Steamer comes with a **one-year product warranty** from the date of purchase. This product has undergone a full inspection before shipment to ensure quality and safety.

For any questions or concerns regarding the use of this product, please contact our customer support. We aim to respond within 24 hours.

How to Contact Support:

1. Go to "Account Services" on Amazon.
2. Navigate to "Order History".

3. Find your order for the Anfilank KY-305.
4. Click on the "Seller" link.
5. Select "Ask a question" to send us a message.

