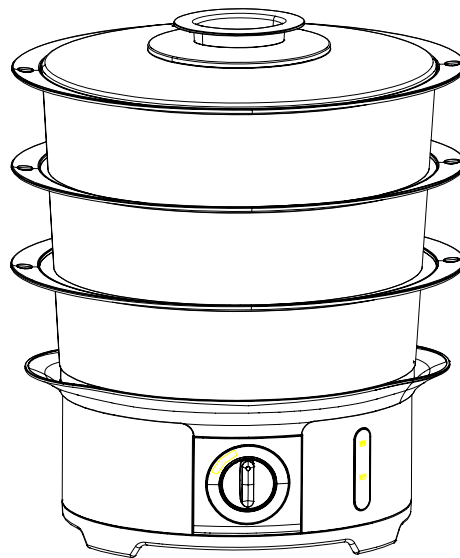


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FOOD STEAMER

INSTRUCTION MANUAL



MODEL: FS1151

Read this manual carefully before using and save it for future reference

IMPORTANT SAFEGUARDS

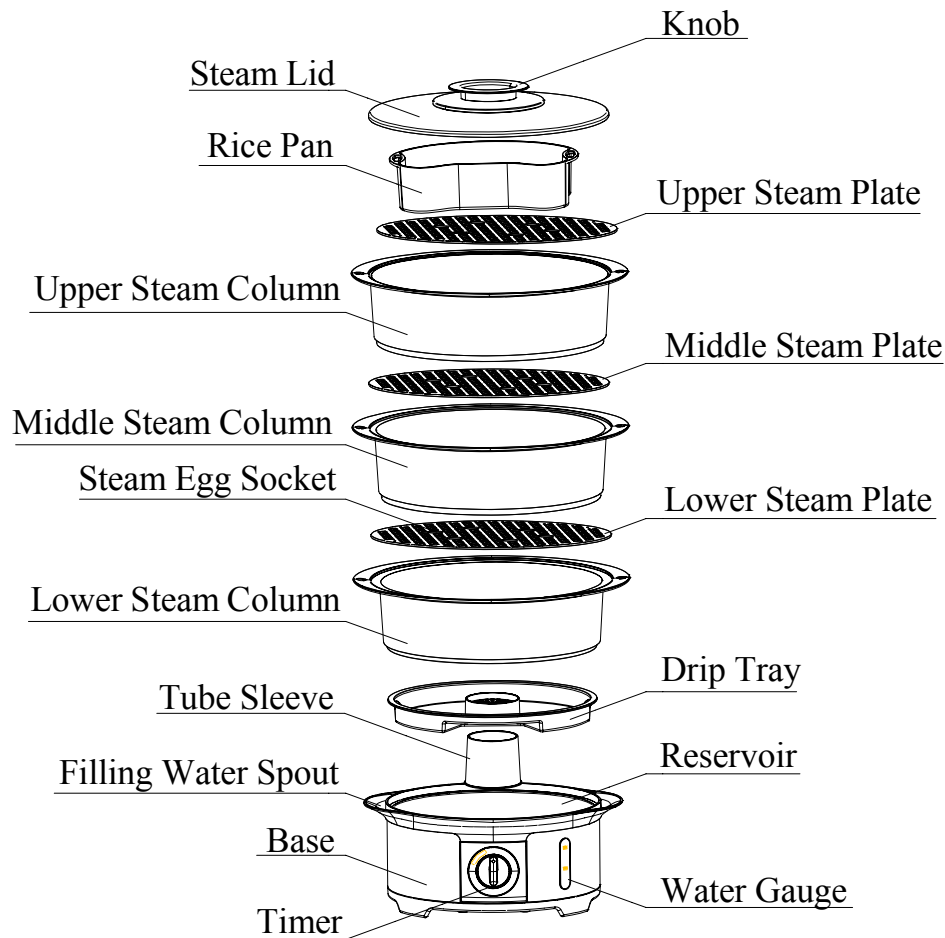
When using electrical appliance, basic safety precautions should always be followed, including the following:

1. Read all instructions before using Food Steamer.
2. Before connecting the appliance to the power supply, check the voltage on the label corresponds with the voltage of your home, if this is not the case, please don't use the appliance and contact your dealer.
3. Do not touch the hot surfaces. Use handles or knobs, always use oven mitts when handling hot materials, avoid hot steam rising from top of steamer at all times when in use, do not touch over appliance while it is generating steam. Remove lid by lifting slowly away from you. Always use the handle when moving the unit.
4. Allow the unit to cool completely before cleaning or storing.
5. Allow the unit to cool before putting on or taking off parts.
6. When the appliance is not in use and before cleaning, unplug the food steamer from the mains power outlet.
7. To protect against the risk of electrical shock, do not immerse the unit, cord or plug in water or other liquid.
8. Close supervision is always necessary when this or any appliance is used near children.
9. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Any repairs to the item must be carried out by a competent electrical person only.
10. Do not use attachments not recommended by manufacturer, they may cause a fire, electronic shock or injury.
11. Use the appliance on a level and stable work surface away from water.
12. Do not use outdoors.
13. Do not use this for commercial purpose or for other than intended purpose.
14. Do not let the cord hang over the edge of table or counter, nor let cord touch hot surface.
15. Do not place the appliance on or near a hot gas or electronic burner or toaster oven, as this will cause fire.
16. Do not operate the appliance without water, it may damage the heating element, if the

food steamer does boil dry, you should immediately unplug the appliance from the outlet. After cooling the appliance down, pour water in the appliance.

17. Always use sufficient water for steaming time
18. When in use, position the appliance at the balanced surface where the children can't touch it.
19. Don't let the base immerse in water, it may cause fire or electric shock.
20. During steaming, please be careful of the steam coming out of the steamer lid and not to be opposite anyone when opening the lid.
21. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliances by a person responsible for their safety.
22. Children should be supervised to ensure that they do not play with the appliance.
23. This appliance is intended to be used for household use only and not for commercial use.
24. Save these instructions.

KNOW YOUR FOOD STEAMER



PARTS

1. **Indicating light**: Show the working state, it would be illuminated only after the timer has been set.
2. **Timer**: Set steaming food time within 75 minutes, a bell will be heard after finishing steaming food
3. **Filling water spout**: For the purpose of facilitating filling water into reservoir, a spout is on both the left and right sides of the reservoir.
4. **Reservoir**: Hold water for steaming food, don't place any other liquid in the reservoir.
5. **Drip tray**: Prevent water condensation and food liquids from dripping back to the reservoir to ensure the water in the reservoir is clean.
6. **Steam column**: In order to indentify the steam column conveniently, each one has been numbered. The lower steam column is numbered "1" , and marked at the above side of steam column handle, for the medium and upper are numbered "2", "3" respectively.

7. **Steam plate:** Each steam column has corresponding steam plate, and they can be combined in a **Steam assembly**. To clean the steam plate readily, this is designed to be detachable.
8. **Steam egg socket:** This particular design for steaming eggs easily, only place the egg on it vertically. Every steam plate has six steam egg sockets.
9. **Rice pan:** It can be placed on any steam plate to cook rice. For the sake of reducing space, the rice pan can be stored in the reservoir when not in use. But it should be overturned, then position it in place.
10. **Steamer lid:** It has a convenient knob on top to avoid scalding when it is removed. The steamer lid can match with any steam support.
11. **Tube sleeve:** Cover around of the heating element which makes the water boil by rapid rate.
12. **Base:** Appliance which has the electronic components.

BEFORE THE FIRST USE

Before using the food steamer for the first time , please clean the food steamer completely, put the attachments such as steam column, steam plate, drip tray, steamer lid etc into water (with dish washing liquid) and clean them thoroughly and rinse. Fill the reservoir with water to the max mark, assemble all parts and begin to operate, after working for about 30 minutes, discard the water.

USING FOOD STEAMER

1. Place the food steamer on a stable and level surface away from walls.
2. Fill the reservoir with water according to the need of food. When the water is added to the minimum mark, it can steam for almost 20 minutes; when to the maximum mark, it can steam 60 minutes or so. The water level shall not exceed the MAX level on the water gauge. If the food steamer stops producing steam or steam is reduced obviously before the food is ready, it indicates you should add water to the reservoir.

NOTE: Don't add any salt, pepper, flavoring, essence, wine or other liquids in the reservoir.

3. Install the tube sleeve in the center of inner reservoir making sure the larger diameter part of the tube sleeve is facing downwards and then install the drip tray on top.
4. The appliance can be used in three ways:
 - 1) Only using lower steam assembly: Put food in lower steam assembly, then position

them on the base.

2) Using three steam assemblies together : Position each steam assembly in place according to the number. Please keep the order otherwise the steam assembly will not sit flat.

3) When using two steam assemblies: Only the middle steam assembly can fit on the lower one.

5. Cover with the steamer lid.

6. Plug into the outlet.

NOTE: Don't operate appliance without steam assemblies and steamer lid in place.

7. Set timer by the recommended time, the indicator light will illuminate. Once the indicator light is on, steam will be produced in several minutes, the condensation is normal during steaming.

NOTE: During operation don't touch the base, steam assemblies, steamer lid, always use gloves when handling the food steamer.

8. When steaming is complete and the timer returns to **OFF** position, a bell will heard and automatically cut off the steaming function. And the working indicator will extinguish.

9. After finishing steaming, unplug the appliance from the outlet and make it cool completely before removing the drip tray.

NOTE: Be careful when removing the drip tray in spite of other parts of the unit may cool down, water in the reservoir and drip tray is still very hot.

CLEANING AND MAINTENANCE

1. Allow the appliance to cool down completely before cleaning.

2. Wash the steam assemblies, steamer lid, drip tray, rice pan in hot soapy water, rinse and dry completely.

3. Don't clean any part with abrasive cleaners such as metal scouring pads, and scouring powder

4. Don't immerse the reservoir in water, whereas pour the warm water into the reservoir firstly, then rinse thoroughly and discard water, finally dry it with soft cloth. All parts except the reservoir can be cleaned in dishwasher, however, continual cleaning in a dishwasher may result in a slight loss of polish.

5. Store the food steamer after all parts cool down completely and place it at the dry location such as a table top or counter top or a cupboard shelf, wind the cord into a coil and secure with a twist fastener.

BOIL-DRY PROTECTION

Should you accidentally let the food steamer operate without water, the boil-dry protection will automatically switch off the power. If this occurs, allow the appliance to cool before filling with cold water.

REMOVAL OF MINERAL DEPOSITS

After using about 2-3 months, some chemical deposits may build up in the reservoir or on the heating element, this is normal. The amount of deposits depends on the hardness of water in your area, it is essential to descale the reservoir for the purpose of prolonging the product life.

1. Fill the reservoir with the mixture of vinegar and water to the maximum mark, not to use any other chemical or descaler.
2. Plug into the outlet, drip tray, steam assemblies and steamer lid should be in the correct place during this procedure.
3. Set timer for approx 20-25 minutes to start steaming, if white vinegar is overflowing from the reservoir, unplug from the outlet, switch off timer and reduce the amount of vinegar.
4. When the timer rings, unplug from the outlet and allow the unit to cool down before pouring white vinegar out.
5. Rinse the reservoir several times with cold water and clean other parts as described in

Cleaning and Maintenance.

TIPS

1. When using the appliance at high altitude, steaming time may need to be increased and vary by altitude
2. Steaming time stated in recipes should be used as reference only. The steaming times depends on food size, location, freshness and taste. When you are more familiar with the product it will be easier to set the time more accurately.
3. Single layer food steams faster than multiple layers of food, therefore, steaming time for large quantity of food will take much longer.
4. For better results, select proper size food to steam, if food size is different greatly, place the small food items on the upper steam column.
5. Don't fill steam assemblies with full food, as there should be enough space between foods to allow for the maximum steam flow.

6. When steaming a large quantity of food, remove steamer lid and stir the food halfway by a long handled tool.
7. Save liquids in drip tray for making soup, sauces or gravy.
8. Please defrost frozen meat or poultry first before steaming.
9. Steaming time stated in recipes is based on the use of cold water.
10. Inner steam assembly is also used for steaming other food such as fruits, vegetables, pudding, quick bread etc.
11. When using two steam assemblies, always place the food in need of long steaming time in lower steam assembly.
12. You may place different food respectively in three steam assemblies. As steam will drip from the upper layer, so as to ensure food flavor is consistent with each other, such as steaming meat and vegetables, always place meat in the lower layer so that gravy can't drip onto other food.
13. Steaming time for food in the upper steam assembly usually takes longer than using it on the lower steam assembly. If you need to steam the food with different cooking times, start steaming the food that need longer cooking time in the lower steam assembly. Always cover using the steamer lid for best results.

RECIPES

Type	weight	steaming time
Rice	rice 400g water 500ml	45-50min
potato	900g	40min
carrot	550g	40min
Egg	6 eggs	15-20min
Chicken	550g	40min

The time or weight listed above is for reference only, you can adjust them according to food weight, thickness or taste for better results.

12 Month Warranty

Thank you for your purchase from Kmart.

Kmart Australia Ltd warrants your new product to be free from defects in materials and workmanship for the period stated above, from the date of purchase, provided that the product is used in accordance with accompanying recommendations or instructions where provided. This warranty is in addition to your rights under the Australian Consumer Law.

Kmart will provide you with your choice of a refund, repair or exchange (where possible) for this product if it becomes defective within the warranty period. Kmart will bear the reasonable expense of claiming the warranty. This warranty will no longer apply where the defect is a result of alteration, accident, misuse, abuse or neglect.

Please retain your receipt as proof of purchase and contact our Customer Service Centre on 1800 124 125(Australia) or 0800 945 995 (New Zealand) or alternatively, via Customer Help at Kmart.com.au for any difficulties with your product. Warranty claims and claims for expense incurred in returning this product can be addressed to our Customer Service Centre at 690 Springvale Rd, Mulgrave Vic 3170.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

For New Zealand customers, this warranty is in addition to statutory rights observed under New Zealand legislation.