

**ELECTRIC EGG FOOD MULTIFUNCTION STEAMER
PPE703**



The image shows a yellow and white electric egg steamer. It has a round base with a red power button and a silver band. The top is a clear plastic lid with a handle. Inside, there is a white steaming tray with seven circular compartments. The product is set against a blue and white background with various certification logos and text.

PowerPac®

**7
EGGS
MULTI
STEAMER**

**SAFETY
MARK**

2 YEARS WARRANTY

Model No.: PPE703

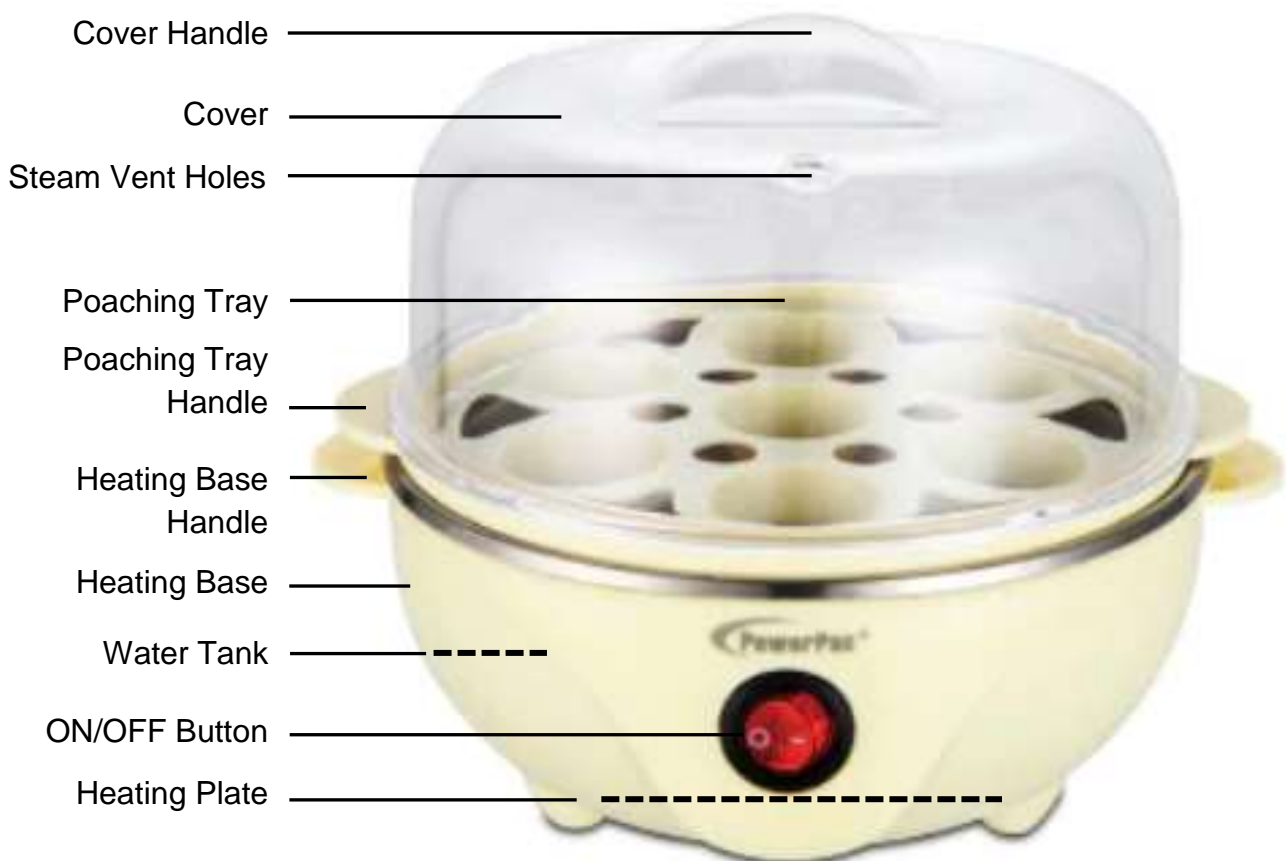
AN ASME-LIANHE ZAOSHANG AWARDS
新加坡金字品牌奖
Singapore
Prestige
Brand Award
2020/21
Winner, SPBA - Established Brands

This multi-functional steamer can be used to cook various egg dishes, whether it'll be hard boiled eggs, soft boiled eggs, coddled egg, poached eggs, Deviled eggs - all will come out perfectly. And there's very little waiting time since it steams 7 eggs at one time!

It is also versatile as it cooks and steams meat, dumplings & buns, corn and other vegetables. In fact, steaming is far better than boiling vegetables as it reduces cooking time while maximising nutrients. It is also safe and hygienic as the flat Heating Plate is made of stainless steel, which is easily washed and gets sterilised every time the appliance is in operation.

Another safety feature is that it comes equipped with automatic cut-off to prevent water dry and over-temperature cut-off protection functions. Its cute appearance and sophisticated workmanship will surely catch your eye.

Parts & Description



Egg Pin



Warnings

ATTENTION :

Read this booklet carefully as it contains important instructions for a safe installation, use and maintenance.

Important instructions to be kept for future reference.

The following basic precautions should always be followed when using electrical appliances:

1. Read all instructions before using the appliance.

The Appliance

2. This appliance must be used only for the purpose it was expressly designed; any use NOT complying with the instructions contained in the manual is considered inappropriate and dangerous. The manufacturer is NOT responsible for possible damages caused by the inappropriate and/or unreasonable use.
3. The appliance is designed for steaming various types of food ingredients. In the process of steaming, some oil and sauces may be added to the food ingredients prior to steaming. DO NOT add a large quantity of liquids other than water into the Water Tank, as the appliance was designed for heating water only. Different liquids have different boiling points, with volatile liquids having boiling points lower than 100°C, the boiling point of water.
4. The installation/assembly of the appliance will be made in accordance with the indications of the manufacturer. A wrong procedure may cause damages to persons, animals or objects, for which the manufacturer cannot be considered responsible.
5. Before use, check the integrity of the appliance and power cable. DO NOT operate the appliance when its housing (especially the Heating Base) is damaged. In case you are not sure, contact a qualified person. If the power cable is damaged, it must be replaced by the manufacturer or its service agent or a qualified technician in order to avoid a shock hazard.
6. Before powering the appliance make sure the rating (voltage and frequency) corresponding to the grid and the socket is suitable for the plug of the appliance, and that the wall socket is properly grounded.
7. DO NOT power the appliance using multiple sockets. If possible, avoid the use of adapters and/or extension cables; if their use is absolutely necessary, use only materials in compliance with the current safety regulations and according to the electrical parameters of the adapters.
8. The appliance must NOT be switched on using external timers and/or other remote control appliances which are not specified in this manual.
9. Only use original components & accessories (e.g. Cover, Poaching Tray, etc.)

provided by the manufacturer. Any non-original component or accessory NOT recommended by the manufacturer (including, but not limited to, Covers, Poaching Trays, etc. made by other manufacturers or by the same manufacturer but for other models of the same capacity or otherwise) may cause injuries to persons or damage to the appliance.

10. The packing materials (plastic bags, expanded polystyrene, etc.) must be kept out of the reach of children or disabled persons since they represent potential sources of danger.

Location

11. This appliance is NOT suitable to be used or stored near heat sources (open flame, ovens, heaters, stoves, etc.) and/or in an explosive environment (in the presence of flammable substances such as gas, vapour, mist or dust, in atmospheric conditions when, after ignition, the combustion is spread in the air). Items containing these substances should never be placed in the appliance, and never be used to clean the appliance in order to avert the risk of fire or explosion.
12. The appliance should NOT be placed on a surface, or in the vicinity of, objects which can be damaged by heat, such as carpets or plastics. DO NOT locate multiple portable socket outlets or power supplies at the bottom or rear of the appliance. When using the appliance, the surface that the appliance is placed upon as well the surface immediately above (e.g. a wooden cabinet above the appliance), may become very hot. If the appliance is operated on wooden furniture, use a protective pad to prevent damage to delicate finishes.
13. Place the appliance at a proper distance from the objects or surrounding walls making sure that its functioning will NOT cause accidental damages. There should be at least 10 cm of free space from the back, left & right sides, and at least 20 cm the top of the appliance. Never put things on top of the Cover.
14. Avoid placing the power cable on abrasive or sharp surfaces or in positions where it can be damaged easily. The cable must NOT be placed under carpets, or covered with throw rugs, runners or similar. Arrange the cable away from the high traffic area, and where it will NOT be tripped over.
15. DO NOT use or store the appliance outdoors. Store and use the appliance only indoors, or in any case, protected from weathering such as rain, direct radiation of the sun and dust.

Operation

16. If you are using the appliance for the first time, you should:
 - a. Clean the Water Tank & Heating Base with a damp cloth and wash the Cover, Poaching Tray and Measuring Cup (Caution: Egg Pin is sharp!) with water & detergent with a non-abrasive sponge. DO NOT use metal scouring pads. The Cover and Poaching Tray may be cleaned in the dishwasher. The Heating Base may NOT be immersed in water. Dry the components thoroughly and place them in their working positions.

DO NOT use metal scouring pads.

- b. Make sure Water Tank contains water before steaming. Be aware of the water level as it depletes while in operation. If you require to top-up water, press the ON/OFF Button, switch off the appliance and unplug from the wall socket first. DO NOT top-up water while the appliance in ON. Pour out the water after every use. Thereafter, ensure that the exterior of the steamer is completely dry before use.
- c. Place and use the appliance upright on a horizontal, stable, dry and heat-resistant surface. Damage to the appliance may occur if it is placed on an incline or decline.
- d. Make sure to remove any label or protective sheet which may prevent its proper functioning.
- e. (First use)
 - Add water and fill 80% of the Water Tank with water.
 - Place the Poaching Tray and Cover (in that order) onto the Heating Base.
 - Plug the power cable into the wall socket and switch it on. Press the ON/OFF Button on the Heating Base. The Indicator light will illuminate, and the heating will commence.
 - Wait for the water to Boil and Steam to emerge from the Steam Vent Holes. After 10 minutes, press the ON/OFF Button, switch off the wall socket, unplug the power cable, wait for 30 minutes to allow sufficient time for the appliance to cool.
 - Invert the Heating Base to pour out excess water. Rinse the Cover and Poaching Tray under running water. Repeat the process. Thereafter the appliance is safe to use.
 - DO NOT Press the ON/OFF Button too forcefully.
 - Make sure to remove any label or protective sheet which may prevent its proper functioning.
 - **Switching the appliance ON**

Plug the power cable into the wall socket and switch it on. Press the ON/OFF Button on the Heating Base. The Indicator light will illuminate, and the heating will commence.

(henceforth “switching the appliance on” is intended to include the steps above)
 - **Switching the appliance OFF**

Press the ON/OFF Button on the Heating Base, switch off the wall socket and unplug the power cable.

(henceforth “switching the appliance off” is intended to include the steps above)

DO NOT:

- cover the appliance during functioning;
 - obstruct totally nor partially the Steam Vent Holes of the Cover;
 - insert objects or body parts inside the protection cover of the appliance or the Heating Base;
 - overfill water (beyond the “FULL” mark on the container) to avoid overflow of hot water;
 - place the plastic components (Cover and Poaching Tray) and heat them by any other means, e.g. in a microwave, oven or on a frying pan filled with water and placed directly on a gas stove, as the plastic components can be deformed as a result;
 - switch the appliance on if the Water Tank is dry - however, should it be found empty during operation, immediately switch off the appliance and add water to avoid dry-boil;
 - leave the appliance unsupervised during operation.
17. During operation, DO NOT touch the appliance with wet body parts, and it is recommended to have between you and the standing surface, an isolating element (for example, wearing shoes with rubber soles).
18. During the period of operation, high temperature steam may escape from the appliance. To avoid scalding:
- DO NOT
- fill the Water Tank with hot water;
 - fill the Water Tank with less than 50% or beyond the maximum volume indicated;
 - allow all of the water to be boiled away;
 - steam food without the Cover in place or remove the Cover while heating & ensure that the Cover is tightly closed during heating;
 - use the appliance to heat oil or melt butter without any food present;
 - use the appliance to heat oil or melt butter without any food present;
 - add food with its packaging (plastic wrapper, paper, foil, metal can, etc.) still attached without first removing the packaging;
 - place any container inside the appliance;
 - touch any part of the appliance, except the ON/OFF Button & handles, when the appliance is hot. Do note that the liquids & gases inside the appliance, the food items, and the appliance itself would still be very hot during heating, and for some time after the plug has been pulled out of the electric mains. If you need to check on the progress of the food preparation, or to turn over some food items, please use a utensil with a long handle;
 - move the appliance when the appliance is in operation and when the appliance is still hot. Wait until boiling is completed, the appliance switched off, then move the appliance using the Heating Base Handle;
 - direct steam at any person or animal & one's hands and face should be angled away from the Steam Vent Holes and rims of the Cover and Poaching Tray at all times.

19. DO NOT soak the appliance in water or other liquids, wash it under the tap, or let any liquid flow into the internal casing of the appliance to prevent electric shock. In case of accidental fall in water, DO NOT try to take it out, but first switch the appliance off.
20. Plug and unplug the power cable firmly holding it with dry hands. Always unplug the power cable to avoid overheating and avoid stretching it (DO NOT pull it, tug it or use it to drag the appliance to which is connected). Before unplugging the appliance, switch off the appliance.
21. Switch the appliance off when not in use and before filling or emptying the appliance. Before storing, cleaning or performing any maintenance operation, leave to cool for at least 30 minutes.
22. In case of malfunction or anomaly during the functioning, switch the appliance off immediately and check the cause of the anomaly, if possible, with the support of a qualified person.
23. If smoke is observed coming out of the appliance, switch the appliance off immediately. Remove the Cover and & Poaching Tray away from the body after it has stopped smoking.
24. This appliance is NOT intended for commercial use but to be used in households and similar applications, such as:
 - Staff kitchen areas in shops, offices and other working environments;
 - Dormitories;
 - By clients in hotels, motels and other residential environments;
 - Bed and breakfast type environments.
25. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall NOT play with the appliance. Cleaning and user maintenance shall NOT be made by children unless they are older than 8 and supervised. Keep the appliance and its cable out of reach of children less than 8 years old.
26. Save these instructions.

How to use

1. Place and use the appliance on a dry, horizontal, stable and heat-resistant surface.
2. Add suitable amounts of room-temperature water according to the food item being cooked and the quantity of the food item/s into the Water Tank.
3. Place the food items on the Poaching Tray carefully. Place the Poaching Tray on the Heating Base, holding the Poaching Tray by its handles.
4. Close the appliance by adding the Cover on top of the Poaching Tray, using the Cover Handle.
5. Wipe the exterior of the appliance with a soft, dry cloth.
6. Switch the appliance on. DO NOT press the ON/OFF Button a second time as the appliance will cease heating immediately. Heating will cease once all the water in the Heating Base had been converted to steam and the appliance begins to dry-boil. The ON/OFF Button on the Heating Base also stops illuminating.
7. Once cooking is completed, switch the appliance off.

Steaming Eggs

Preference	Water Volume (ml)		Time (minutes)	
	8 eggs	16 eggs	8 eggs	16 eggs
½ - boiled	35	55	8	12
¾ - boiled	55	65	11	14
Hard-boiled	85	75	15	18

Tip:

In order to avoid cracks on the egg shells, strike several small holes on the larger portion of each egg with an Egg Pin (before steaming), which is provided and located at the bottom of the Measuring Cup. Place the eggs on the Poaching Tray with the smaller portion pointing downwards, and the larger portion (with the holes) pointing upwards. Place the cooked eggs immediately in cold water before removing the shells.

Fresh Vegetables	Amount	Approx. Time (min)	Water Level	Preparation
Artichokes (whole)	4	30 – 34	High	Trim stem, remove loose outer leaves, cut 1 inch off top
Asparagus spears	1 lb	13 – 17	Medium	Place evenly on shelf
Beans (green/wax)	1 lb	16 – 20	Medium	Place evenly on shelf
Beets	1 lb	24 – 28	Medium	Cut and place evenly on shelf
Broccoli Spears	1 lb	16 – 20	Medium	Place evenly on shelf
Brussel sprouts	1 lb	20 – 24	Medium – High	Remove outer leaves and place evenly on shelf
Cabbage	1 head	23 – 27	Medium – High	Cut whole head into 8 equal pieces
Carrots (sliced / whole)	1 lb	25 – 29	Medium – High	Place evenly on shelf
Cauliflower	1 lb	16 – 20	Medium	Place evenly on shelf
Celery	1 lb	17 – 21	Medium	Cut into ¼ inch
Corn on the Cob	Up to 6 ears	28 – 32	High	Remove husk Place evenly on shelf
Mushrooms (whole)	1 lb	11 – 15	Medium	Place evenly on shelf
Okra	1 lb	18 – 22	Medium	Place evenly on shelf
Onions (quartered)	1 lb	12 – 16	Medium	Place evenly on shelf
Parsnips	1 lb	10 – 14	Medium	Place evenly on shelf
Peas in a pod	1 lb	12 – 16	Medium	Place evenly on shelf
Peppers (green/red)	1 lb	12 – 16	Medium	Place evenly on shelf
Potatoes, red, baking or sweet	1 lb	38 – 42	High	Cut in half and lace cut side facing downwards or cut in ¼ inch slices
Potatoes (whole)	6	50 – 54	High	Pierce skin with fork and place evenly on shelf
Rutabaga (or swede)	1 lb	28 – 32	Medium – High	Dice and place evenly on shelf
Spinach	1 lb	10 – 14	Medium	Place evenly on shelf
Summer Squash, Yellow Zucchini	1 lb	14 – 18	Medium	Cut into ¼ inch pieces
Turnips	1 lb	20 – 24	Medium	Slice and place evenly on shelf

Frozen Vegetables	Amount	Approx. Time (min)	Water Level	Preparation
All – Corn, Carrot, Green bean, Broccoli, Peas, Brussel sprouts	1 lb	16 – 20	Medium	Place evenly on shelf and stir halfway through the steaming cycle
Vegetables in sauce	1 lb	16 – 20	Medium	Put in rice bowl with recommended water stated on package and stir halfway through the steaming cycle

Rice / Grains / Pasta	Amount	Approx. Time (min)	Water Level	Preparation
White	1 cup (dry)	33 – 37	High	Mix with 1½ cups water and desired seasoning in rice bowl
Brown	1 cup (dry)	40 – 44	High	Mix with 1½ cups water and desired seasoning in rice bowl
Barley	1 cup (dry)	40 – 44	High	Mix with 1½ cups water in rice bowl
Pasta	1 cup (dry)	38 – 42	High	Mix with 1½ cups water in rice bowl

Other foods	Amount	Approx. Time (min)	Water Level	Preparation
Beans	1 cup (dry)	60 – 120 depending on type of bean	High (add water)	Mix with 1½ cups water in rice bowl – cook until soft
Oatmeal	1 cup (dry)	8 – 12	Medium	Mix with 1¾ cups water in rice bowl
Dinner rolls	6	2 – 4	Medium	Place evenly on shelf
Tortillas (soft)	6	2 – 4	Medium	Place evenly on shelf
Leftovers	1 – 2 cups	11 – 15	Medium	Place in rice bowl – cover with foil until warm

Seafood	Amount	Approx. Time (min)	Water Level	Preparation
Clams (fresh in shell)	1 lb	12 – 16	Medium	Clean, soak shells, cook until shells open
Crab legs/claws (cooked)	1 lb	15 – 19	Medium	Steam until hot
Lobster tails (uncooked)	1 lb	18 – 22	Medium	Remove underside of shell, place shell side down, steam until flesh is opaque and shell turns red
Mussels (in shell)	1 lb	16 – 20	Medium	Clean shells, cook until shells open, flesh turns tannish in colour
Oysters (in shells)	1 lb	13 – 17	Medium	Clean shells, cook until shells open, juices bubble
Scallops (thawed)	1 lb	13 – 17	Medium	Rinse scallops, steam until flesh is opaque
Shrimp in shell (frozen)	1 lb	13 – 17	Medium	Place evenly on shelf, cook until shrimp is opaque
Shrimp in shell (thawed)	1 lb	10 – 14	Medium	Place evenly on shelf, cook until shrimp is opaque
Fish fillets	1 lb	18 – 22	Medium	Season and place evenly on shelf, cook until fish flakes easily
Fish steaks	3 lbs / 1350 g	23 – 27	Medium	Season and place evenly on shelf, cook until fish flakes easily
Poached fish, in rice bowl	1 lb	22 – 26	Medium	Place in rice bowl with desired seasoning and butter, cover rice bowl with foil

Meat	Amount	Approx. Time (min)	Water Level	Preparation
Chicken breast (boneless)	1 lb	20 – 24	Medium – High	Steam until juices run clear
Chicken breast (bone-in)	1 lb	39 – 44	High	Place flesh side down, steam until juices run clear
Drumstick & Thighs (bone-in)	1 lb	30 – 34	High	Steam until juices run clear
Hot dogs	24	8 – 12	Medium	Pierce skin and place evenly on shelf
Precooked sausage	12	10 – 14	Medium	Pierce skin and place evenly on shelf

When cooking meats, always check the internal temperatures with a meat thermometer. Make sure meat is thoroughly cooked to required temperature before consuming. See recommended cooking temperature on the chart below.

Meat	Type	Min internal Temp	
		°C	°C
Beef, Veal, Lamb, Pork	Ground	160	71
Beef, Veal, Lamb	Roasts legs / Chops – medium rare	145	63
Beef, Veal, Lamb	Roasts legs / Chops – medium	160	71
Beef, Veal, Lamb	Roasts legs / Chops – well done	170	77
Chicken, Turkey	Ground	165	74
Poultry (whole)	All types	180	82
Poultry	Breasts / Roasts	170	77
Pork (Fresh)	Medium	160	71
Pork (Fresh)	Well done	170	77
Ham	Cooking required	160	71
Ham	Fully cooked	140	60
Egg dishes	All types	160	71
Stuffing	in-bird	165	74
Leftovers	All types	165	74

How to clean

1. Switch the appliance off. Wait for 30 minutes to allow sufficient time for the appliance to cool and invert the Heating Base to pour out excess water.
2. Wash the Cover, Poaching Tray and Measuring Cup (Caution: Egg Pin is sharp!) with water & detergent with a non-abrasive sponge. DO NOT use metal scouring pads. The Cover and Poaching Tray may be cleaned in the dishwasher.
3. Wipe the exterior of the appliance using a soft, damp cloth or sponge. Remove stubborn spots with a cloth moistened with mild liquid detergent. DO NOT use abrasive scouring pads or powders.
4. The Heating Base may NOT be immersed in water.
5. Dry the components thoroughly and place them in their working positions.

Descaling

From time to time, boiled scale deposit will naturally form on the Heating Plate, thus reducing heating efficiency. The frequency of descaling depends on the quality of tap water in your region and the frequency of use of the appliance.

1. Fill the appliance to its maximum volume (DO NOT overfill) using a mixture of one part ordinary vinegar and two parts water.
2. Boil the mixture as per normal.
3. Leave the mixture in the appliance overnight, and discard it the next morning.
4. Fill the appliance to its maximum volume (again DO NOT overfill) with water.
5. Boil the water as per normal.
6. Discard the boiled water to remove any remaining scale and vinegar.
7. Rinse the Water Tank and Heating Plate of the appliance with water.
8. The descaling is complete and the appliance is ready to be used.

PROBLEM SOLVING

Problem	Possible Causes	How to Solve
The appliance fails to convert water into steam. Indicator light on steamer does not illuminate.	The appliance is not plugged in.	Plug the appliance into the electric mains and switch it on.
	Household power circuit has blown.	Check the household circuit breaker for any tripped wires. Call for a qualified electrician.
	Fuse on appliance is blown.	Send the appliance to the service centre for checks.
The appliance fails to convert water into steam. Indicator light on steamer illuminates.	Mineral build-up in the appliance.	Carry out Descaling as set out in the section "How to Clean".
	The Water Tank is empty.	Refill the Water Tank with tap water or distilled water.
Steam emitted intermittently.	Mineral build-up in the appliance.	It is normal for the steam to stop being emitted periodically for a few seconds. If this persists for longer durations, carry out Descaling as set out in the section "How to Clean".

ENVIRONMENTAL TIP

This appliance, along with all other electronic appliances, should, when it is no longer capable of functioning, be disposed with the least possible environmental damage according to the local regulations in your area. In most cases you can discard the appliance at your local recycling centre.

DISPOSAL: Do not dispose this appliance as unsorted municipal waste as it contains batteries and/or recyclable electric waste. Collection of such waste separately for special treatment is necessary.

SPECIFICATION

MODEL	VOLTAGE	POWER
PPE703	220 – 240 V ~50 – 60Hz	350 W

WARRANTY

Warranty Conditions

1. This warranty provides against defective materials and manufacturing faults throughout for two years from the date of purchase of the appliance. The warranty on the Compressor is 10 years subject to the same conditions as above.
2. This warranty also does not cover normal wear and tear, replacement of consumable materials and accessories, and the cost of maintenance of the appliance.
3. This warranty does not cover the repair or replacement of part/s damaged by misuse, accidents, negligence, alterations, or modifications in any way, or repairs done by any repair organisation without the prior consent of PowerPac Electrical Pte Ltd.
4. Repair and service are to be performed at: 5 Changi South Lane #03-01 Singapore 486045. A transport fee will be charged for personal doorstep service.
5. The original purchaser of the appliance must furnish proof of purchase to our Service Centre with the email or number as registered during submission of warranty when this appliance is sent for repair/service. Failure to do so may delay the receipt of said repair/service by the customer.
6. Under no circumstances whatsoever shall the serial number be erased, defaced or altered by the customer and/or his representatives, or the dealer and/or his agents. Failure to ensure this shall invalidate the warranty.
7. This warranty is deemed to be void if the defect is caused by the attack of household pests, fire, lightning, natural disasters, pollution, abnormal voltage or the usage of generators.
8. This warranty is valid in Singapore only.
9. This warranty will be honoured subject to the customer's registration of the warranty inclusive of original invoice or valid purchase receipt. Failure to present these documents will result in denial of service. However, if the customer still requests that the defective appliance be repaired, PowerPac Electrical Pte Ltd may, at its discretion, repair the appliance but impose a labour charge, as well as the costs of the replacement parts, to be borne solely by the customer.
10. Please refer to the attached picture for the location of one of our appliance's serial number, as an example.



Please complete the on-line registration warranty form available on our website. There is no further requirement to send us any hard copy as part of our efforts to save the environment.

In accordance with the terms and conditions of this limited warranty as stated above, PowerPac Electrical Pte Ltd, at its expense shall provide free services for the appliance within the warranty period from its date of purchase from our Authorised dealers.