

INSTRUCTION MANUAL



FOOD STEAMER



MODEL 300005LNR

PLEASE READ THE MANUAL CAREFULLY BEFORE OPERATING
YOUR PRODUCT AND RETAIN IT FOR FUTURE USE

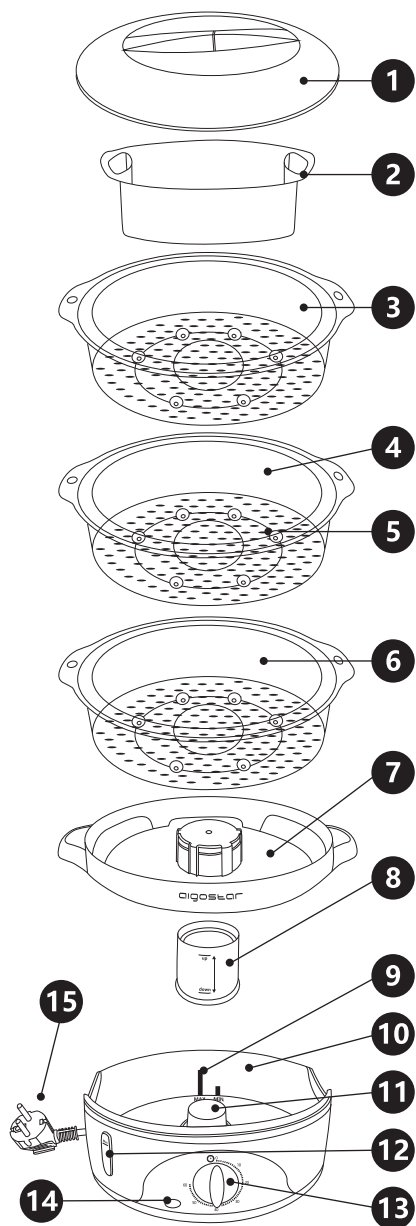
IMPORTANT SAFEGUARDS

Before using this appliance, please read the following instructions carefully and keep these instructions for future reference.

1. Check that the power supply voltage corresponds to that shown on the appliance.
2. Do not place the appliance near the hot source or in a hot oven, as serious damage could result.
3. Never leave the appliance in operation unattended.
4. Do not use the appliance if the appliance or the cord is damaged, or the appliance has fallen or shows visible damage or does not work properly.
5. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
6. Burns can occur by touching the hot surface of the appliance, the hot water, the steam or the food.
7. Never immerse the appliance into water!
8. Do not move the appliance when it is full of liquid or hot food.
9. Do not touch the appliance when it is steaming and use oven gloves to remove the lid, rice bowl and steamer baskets.

10. Always unplug the appliance immediately after use, when moving it or prior to any cleaning or maintenance.
11. This device can be used by children aged 8 years and older and adults, 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. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
12. Children shall not play with the appliance.
13. This surfaces are liable to get hot during use. 
14. This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments

DESCRIPTION



1. Lid
2. Rice bowl (1L capacity)
3. Steam basket No.3
4. Steamer basket No.2
5. Built-in egg holder
6. Steamer basket No.1
7. Juice collector
8. Removable turbo ring
9. Inside Maximum water level
10. Water tank(1 hour continuous use)
11. Heating element
12. Exterior water level indicator
13. 60-minute timer
14. On indicator light
15. Power cord

TECHNICAL SPECIFICATIONS

Model No.	300005LNR
Power Supply	220-240V ~ 50/60Hz
Power Consumption	800W
Capacity	3*3000ml
Dimensions	L310*W235*H397mm

Specifications and design are subject to change without notice.

INSTRUCTIONS FOR USE

1. Using water and washing up liquid, wash all the removable parts and the inside of the water tank, rinse and dry.
2. Place the base unit on a stable surface, put the turbo ring around the heating element (the larger side toward the bottom). **(Fig. A)**
3. Pour the fresh water directly into the water tank up to the maximum level. This product equipped with dry-boiling protection, when the water is run out, the power will be cut off automatically and the indicator light goes out. **(Fig.B)**
4. Place the baskets on the top of the juice collector, and put the lid on.
5. Plug in and set the time for recommended cooking times (see table of cooking times), the indicator light on and steam cooking begins.
6. Check the water level by looking the exterior water level indicator, if necessary, add water from the sides of juice collector during cooking. **(Fig.C)**
7. When cooking process finished, the steamer switches off automatically,

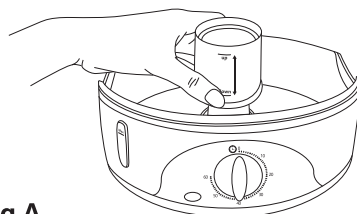


Fig.A

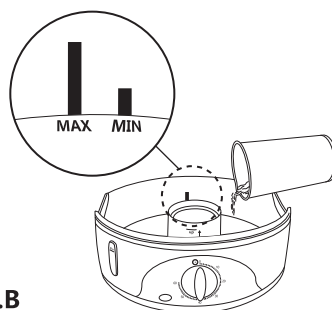


Fig.B

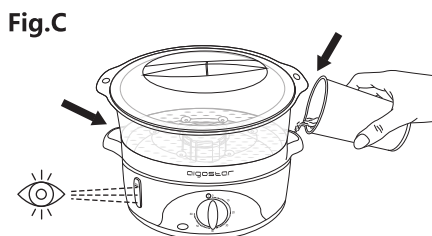


Fig.C

timer rings and the indicator light off.

8. You can reheat the food, carefully if there is no more water.
9. Remove the lid, place the basket(s) on the plate.
10. Unplug the appliance, let it cool completely before cleaning.

Caution:

- Avoid spillage on the connector.
- Heating element surface is subject to residual heat after use.

Cooking eggs in your steamer

Each steaming basket has 6 egg holders built into their base. To cook eggs in the shell, simply place one egg into each holder by the eggs' smaller end down. (Fig.D)

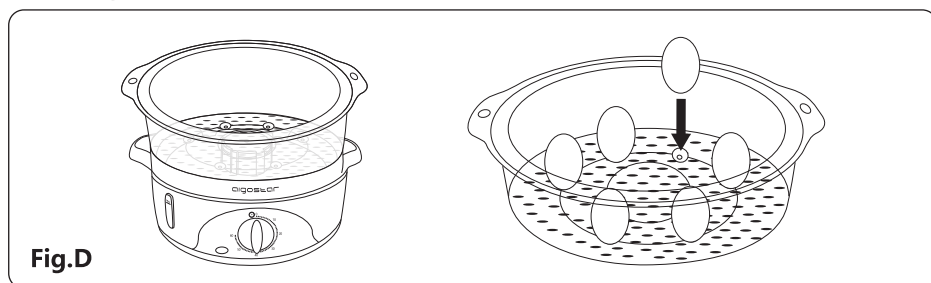


Fig.D

Cooking rice in your steamer

Included with your steamer is a specially designed rice bowl which allows you to cook rice in your food steamer.

1. Do not fill more than half of rice in the rice bowl.
2. Add water to the rice bowl (the rice will absorb some of the water)
3. Place the rice bowl in the upper steam bowl. When you put rice under other food items, the juices of those foods change the taste of the rice and extra moisture can cause the rice to stick.
4. It takes about 15 – 20 minutes to steam the rice, depending on the type, amount and personal preference.
5. Taste after 15 minutes and cook longer if necessary.

TIPS OF COOKING TIME

The times are for a single layer of food. Extend the time if there are 2 or 3 more layers as the steamer needs to heat more food.

1. If multiple layers are placed in the steamer, you can determine the optimal time for your favorite foods by experiment.
2. The cooking time can only be considered as a reference.
3. Check if the food items are sufficiently cooked before serving them. In case of doubt, steam longer
4. Steam meat, poultry and similar products (minced meat, hamburgers etc.) until the juice goes out and become colorless. Steam fish until it is opaque absolutely.
5. Steam leafy vegetables as short as possible to keep them green and crispy.

TABLE OF COOKING TIME

Food items (fresh)	Quantity	Time (minutes)
Asparagus	400gr	11-13
Green beans	400gr	15-20
Broccoli	400gr	11-13
Brussels sprout	400gr	15
Cabbage (without hard core and in quarters)	1	15
Carrots (in slices)	400gr	17-19
Cauliflower	1	15-17
Corncob	4	17-21
Zucchini (in slices)	400gr	11-13
Garden pea	400gr	11-13
Peppers (cut out of seed, in strips)	1	8-10
Potatoes in quarters	900gr	21-23
Spinach (fresh)	200gr	6-8
Mushrooms	200gr	10-13
Chicken (without bone)	400gr	20-30
Fish fillets (fresh, 6-13mm thick)	200gr	10
Fish slice (fresh, 19-25mm thick)	200gr	12-17
Shrimps (fresh)	400gr	6-8
Langoustine (frozen)	2	20-22

CLEANING AND STORAGE

It is advised that you clean your food steamer and all of the used accessories after each use. Ensure that the steamer is unplugged before cleaning.

1. Always empty the water tank and trip tray after each use.
2. Do not use harsh or abrasive cleansers on any part of the food steamer. To clean the base of the steamer. Rinse the water tank with clean, warm water and wipe the exterior with a clean, damp cloth.
3. All the other removable parts can be put in the dishwasher.
4. Never immerse any part of the steamer base, cord or plug in water and other liquid.
5. Stack the baskets one to the other following No.1 into No.2, then together into No.3. Put the rice bowl into the Steamer Baskets No.1. At last, place the baskets on the drip tray and put lid over them all.
6. Your steamer is now ready to store in a clean, dry place in its upright position.

DESCALING YOUR FOOD STEAMER

Depending on the hardness of your water supply and how often you use the steamer, we recommend descaling the heating element every 8 uses to minimize lime scale build-up.

To descale the heating element, place the turbo ring upside down around the heating element. The larger end should be facing upwards. Ensure that the steamer is turned off and unplugged. Fill the water tank with cold water up to "MAX" level, fill the turbo ring with white vinegar to the same level. Leave it overnight to descale. Do not heat up (to avoid the descaling odor). The next morning, discard of the water and vinegar. Wash the turbo ring in warm and soapy water and thoroughly rinse the water tank with warm water.

DISPOSAL



As a responsible retailer we care about the environment.

As such we urge you to follow the correct disposal procedure for the appliance and packaging materials. This will help conserve natural resources and ensure that it is recycled in a manner that protects health and the environment.

You must dispose of this appliance and its packaging according to local laws and regulations.

Because this appliance contains electronic components, the appliance and its accessories must be disposed of separately from household waste when the appliance reaches its end of life.

Contact your local authority to learn about disposal and recycling.

The appliance should be taken to your local collection point for recycling. Some collection points accept appliances free of charge.

WARRANTY: 2 YEARS



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