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SAFETY PRECAUTIONS:

Disclaimer: Manual instructions should always be read and implemented prior to product use. Manufacturer/ importer advisory board are not reliable for inadequate use due to instruction manual negligence or failure to follow direction. 

This product is intended for indoor household use only!

Children: Keep this device out of the reach of children or other disqualified persons, since the misuse of contents and packaging materials may result in hazard or death.

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

- Do not touch hot surfaces. Use potholders when removing cover or handling hot containers to avoid steam burns.
- To protect against electrical shock, do not immerse cord, plug or base unit in water or other liquids.
- 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 had been damaged in any manner. Return appliance to the nearest authorized service centre for examination, repair or adjustment.
- 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 food or water or other hot liquids.
- Do not use appliance for other than intended use.
- Lift and open cover carefully to avoid scalding and allow water to drip into steamer.
- The use of accessory attachments not recommended by this appliance manufacturer may cause injuries.

- To disconnect, turn any control to OFF, then remove plug from outlet.

POWER CORD
A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a long cord. An extension cord may be used with care; however, be sure the marked electrical rating is equal to or greater than the rating of this appliance. The extension cord should be positioned such that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over. The electrical rating of this appliance is listed on the bottom panel of the unit.

POLARIZED PLUG
This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician.

Do not attempt to defeat this safety feature by modifying the plug in any way.

BEFORE FIRST USE
Carefully unpack the food steamer and remove all packaging materials. To remove any dust that may have accumulated during packaging, wipe the base of the food steamer with a clean, damp cloth. Rinse the water tank with warm water. Allow to dry thoroughly. Wash the rice bowl, steaming baskets, lid, drip tray and steam ring in warm, soapy water. Rinse and dry thoroughly. Do not use harsh detergents or abrasive cleansers on any part of the food steamer.

Note: When you turn on your new food steamer for the first time, it may emit a slight odor for approximately 10 minutes. This is normal for the first use. The odor is harmless and should not recur after initial heating.

WARNING: Do not immerse the food steamer, cord or plug in water or any other liquid.
PRODUCT SPECS

GETTING TO KNOW YOUR FOOD STEAMER CONTROLS

1. Digital Display: displays current time when steamer is Off or in Keep Warm mode. Displays cooking time countdown when steamer is in Steam mode.
2. PROG button: use to set and activate Preset steaming cycles and cooking times.
3. POWER button: turns the steamer On and Off.
4. UP button: use to adjust the time in 10 minute increments and cooking time in 5 minute increments.
5. DOWN button: use to adjust the time and cooking time in one minute increments.
6. Power light (RED): illuminates when the steamer is in Steam mode.
7. Keep Warm light (GREEN): illuminates when the steamer is in Keep Warm mode. The Keep Warm icon will also appear on the bottom of the digital display.

USING YOUR DEVICE

Place the steamer on a flat, dry surface, such as a table or counter top. Ensure that the steamer is clean and properly assembled before plugging into a 120V 60Hz AC only outlet.

Never operate the steamer without sufficient water in the water tank. We recommend filling the steamer to the MAX level whenever you use it. This is approximately the amount of water required for 60 minutes of continuous use.

Important: If you attempt to operate the steamer without sufficient water, or all of the water is used during steaming, the food steamer will activate its boil-dry safety feature. When there is insufficient water in the steamer, a long beep will sound and the steamer will turn itself off.

Warning: Never operate the steamer without the turbo steam ring in place.

TURBO STEAM FUNCTION

Your food steamer is specially designed with a turbo steam function, which begins creating steam within 60 seconds. This turbo steam function allows your food to begin cooking very soon after turning on the steamer. The steamer is fitted with a removable turbo steam ring. This ring must be correctly placed around the heating element whenever the steamer is used. The turbo steam ring allows only a small amount of water to contact the heating element at one time, thus allowing for a quicker production of steam. Always ensure that the turbo steam ring is placed so that the larger end with the small water slit is facing down.

SETTING THE CLOCK

Your steamer is equipped with a 12 hour digital clock. When you plug the steamer in, the digital display will read “00:00”. To set the clock, press the PROG button and the button at the same time. When you release the buttons, the steamer will beep, indicating that you may now set the clock. Press the UP (+) button to advance the time in 1 minute increments. Press the DOWN (–) button to decrease the time in 1 minute increments. You may press and hold the UP (+) or DOWN (–) buttons to change the time more quickly. The “AM” and “PM” indicators will appear above the time on the digital display. When the digital display shows the current time, press the PROG button once to set the time. Your clock has now been set and will continue to keep the correct time, even after the steamer has been shut off.

NOTE: Unplugging the steamer or a power failure will reset the clock. Repeat the instructions above to reset the clock.
MANUFACTURER’S TIPS

STEAMING

Ensuring that the Turbo Steam Ring is in place around the heating element, large side down, fill the water tank with clean, cold water to the MAX line.

1. **Important**: Never use any liquid other than water in your steamer. Never add anything to the water. Your steamer is designed for use with clean, cold water only. The addition of any other substance to the water tank could result in damage to the steamer or injury to yourself.

2. Insert the drip tray into the base of the steamer, making sure that it is seated properly.

3. Place food to be cooked in steaming basket. You may cook with up to 2 steaming baskets at one time. When cooking with multiple baskets, always stack baskets in numerical order (basket 1, followed by basket 2). The steaming basket numbers can be found on the side handles. When cooking with only one basket, always use basket 1.

**NOTE**: When cooking rice in your steamer, always place the rice bowl in basket 1. In general, the largest food, or the food with the longest cooking time should always be placed in the lower steaming basket (basket 1) for best results.

4. When food and steaming baskets are in place, put the lid on the top basket.

5. Press the button. The red Power light will illuminate and the default Steam setting of 45 minutes will initiate. To adjust the cooking time, simply press the UP (+) button to increase the cooking time in 5 minute increments or the DOWN (−) button to decrease the cooking time in 1 minute increments. For example, if you want to set a cooking time of 52 minutes, you would press the UP (+) button twice to reach a time of 55 minutes, and the DOWN (−) button three times to reach your desired time of 52 minutes.

6. You may adjust the cooking time at any point during the Steam cycle by simply pressing the UP (+) or DOWN (−) buttons.

7. If necessary, you may add water to the water tank at any time during the Steam cycle by pouring water into one of the water spouts located on either side of the steamer base.

8. At the end of the Steam cycle, the steamer will beep once and enter the Keep Warm mode. This will be indicated by the green Keep Warm light and the icon visible on the digital display. During the Keep Warm mode, the steamer will cycle on and off to keep the food in the steaming baskets at serving temperature.

To cancel the Keep Warm mode and to turn off the steamer, press the button.

9. The Steam cycle can be cancelled and the steamer turned off at any time by simply pressing the button.

**Important**: Your steamer will not shut off automatically. You must turn off the steamer after each use. To turn off the steamer, simply press the button once. When the steamer is off, neither indicator light will be illuminated and the digital display will show the current time.

STEAMING (Preset Mode)

For your convenience, your food steamer has a preset cooking function, which allows you to set a time for your steamer to begin cooking.

1. In order to preset your food steamer to begin cooking at a later time, begin by following steps 1 through 4 in the “Steaming (Normal Mode)” section.

2. Check to ensure that the digital clock is set to the correct time. If the time is incorrect, follow the instructions in the “Setting The Clock” section.

3. Press the PROG button. “00:00” will flash on the digital display and “PROG” will appear on the upper left corner of the display.

4. Press the UP (+) button to advance the time in 10 minute increments. Press the DOWN (−) button to decrease the time in 1 minute increments. You may press and hold the UP (+) or DOWN (−) buttons to change the time more quickly. The “AM” and “PM” indicators will appear above the time on the digital display.

5. When the digital display shows your desired cooking start time, press the PROG button once to set the time. The default cooking time of 45 minutes will now appear on the digital display. To adjust the cooking time, simply press the UP (+) button to increase the cooking time in 5 minute increments or the DOWN (−) button to increase the cooking time in 1 minute increments.

6. When the desired length of cooking time appears on the digital display, press the PROG button to set it.

7. The digital display will now display the current time and “PROG” will be in the upper left corner of the screen, indicating that the preset cooking cycle is now activated. Your food steamer is now waiting for the preset cooking time to be reached.

8. If you want to cancel your preset cooking cycle, simply press the PROG button and “PROG” will disappear from the digital display. The preset cooking cycle has now been cancelled.

9. If you want to verify or change your settings, press the PROG button twice to check the preset start time, a third time to check the length of cooking time, and a fourth time to ensure that the preset cooking cycle is activated. To change the preset start time or cooking time, follow steps 3 through 7 as above.

10. Once the preset cooking time is reached, the steamer will switch from Preset Mode to Normal Mode. The red indicator light will illuminate, the digital display will show the cooking time countdown, and the steamer will almost immediately begin
heating and creating steam. 

11. At the end of the Steam cycle, the steamer will beep once and enter the Keep Warm mode. This will be indicated by the green Keep Warm light and the icon visible on the digital display. During the Keep Warm mode, the steamer will cycle on and off to keep the food in the steaming baskets at serving temperature. To cancel the Keep Warm mode and to turn off the steamer, press the \( \text{ } \) button.

12. The steam cycle can be cancelled and the steamer turned off at any time by simply pressing the \( \text{ } \) button.

**Important:** Your steamer will not shut off automatically. You must turn off the steamer after each use. To turn off the steamer, simply press the \( \text{ } \) button once. When the steamer is off, neither indicator light will be illuminated and the digital display will show the current time.

**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. When cooking rice in the steamer, the rice bowl should always be placed in the lower steaming basket (basket 1).

Simply follow the directions on your rice package for the best rice to water ratio and recommended cooking time. You can cook up to 1 cup of uncooked rice (approx. 4 servings) at a time in the rice bowl. Combine the water and rice in the rice bowl, place the rice bowl in basket 1 and put the lid on. Your rice is now ready to be cooked.

We recommend checking the rice at the minimum cooking time for doneness. Be careful not to allow lid condensation to drip into the rice bowl when removing the lid, as this will affect your cooking results. If the rice has not finished cooking to your liking, stir, replace lid and allow it to continue cooking.

**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, smaller end down, into each holder. Refer to the “Steaming Guide” for recommended cooking times.

**REHEATING FOOD IN YOUR STEAMER**

Your steamer can be used for reheating a variety of prepared foods and leftovers. We recommend placing food to be reheated in the rice bowl and covering with aluminum foil to prevent excess moisture. Most refrigerated leftovers will take approximately 20 to 30 minutes to reheat in the steamer.

You may also reheat a variety of breads and other baked goods in the steamer. When heating breads, you may do so directly in the steaming basket and do not require a foil cover. Preheat the steamer, with steaming basket and lid in place, for approximately 5 minutes, before adding your breads to be heated. Most breads will take approximately 5 minutes to heat.

**Note:** Any cooking or heating times in this manual are just suggestions. You should adjust times to meet your own requirements and preferences.

**CLEANING AND CARE**

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.

**Warning:** Never clean the steamer while it is still plugged in. Always empty the water tank and drip tray after each use. Special care should always be taken when carrying any appliance containing hot water or any other hot liquid. Carefully pour the water from the water tank using one of the water spouts located on either side.

**Important:** 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.

**Important:** Never immerse any part of the steamer base, cord or plug in water or any other liquid.

Dry thoroughly and polish the exterior of the steamer with a soft, dry cloth. The steaming baskets, rice bowl, drip tray, lid and turbo steam ring may be washed by hand in warm, soapy water or placed on the top rack in the dishwasher. Dry thoroughly before storing.

**DESCALING YOUR FOOD STEAMER**

Depending on the hardness of your water supply and how often you use the steamer, a limescale deposit may form on the heating element. This will reduce the steamer’s heating ability. We recommend descaling the heating element every 8 uses to minimize limescale build-up.

To descale the heating element, place the turbo steam ring around the heating element upside down. The larger end should be facing upwards. Ensure that the steamer is turned off and unplugged. Fill the water tank to the MAX level. Fill the turbo ring with white vinegar to the same level. Leave overnight to descale. DO NOT TURN THE STEAMER ON. The next morning, discard of the water and vinegar. Wash the turbo ring in warm, soapy water and thoroughly rinse the water tank with warm water.
STORAGE AND DISPOSAL

Always ensure your steamer is clean, dry and cool before storing. Your steamer has been designed with convenience and space-saving in mind. The steaming baskets will stack within each other for low profile storage. On the handles of the steaming baskets, you will find the number 1 and 2. When you are ready to store your steamer, simply stack the baskets in reverse order. Place basket 2 on the steamer base, then place basket 1 inside basket 2, the rice bowl inside basket 1 and place the lid on top of basket 1. Your steamer is now ready to store in a clean, dry cupboard in its upright position.

STEAMING GUIDE

Here are some suggested cooking times for foods which are commonly steamed. As with all cooking times provided in this manual, these are just suggestions and you should adjust the times to match your own personal preferences, and larger or smaller cooking amounts as you become more familiar with the appliance.

<table>
<thead>
<tr>
<th>Fresh Vegetables</th>
<th>Amount</th>
<th>Cooking Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Asparagus</td>
<td>1 lb / 450g</td>
<td>8 - 12 minutes</td>
</tr>
<tr>
<td>Broccoli</td>
<td>1 head, cut into spears</td>
<td>8 - 12 minutes</td>
</tr>
<tr>
<td>Cauliflower</td>
<td>1 head, cut into flowerets</td>
<td>10 - 14 minutes</td>
</tr>
<tr>
<td>Corn on the Cob</td>
<td>3 to 5 ears</td>
<td>20 - 25 minutes</td>
</tr>
<tr>
<td>Potatoes (small, red)</td>
<td>1 lb / 450g</td>
<td>30 - 40 minutes</td>
</tr>
<tr>
<td>Spinach</td>
<td>1/2 lb / 225g</td>
<td>12 - 14 minutes</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Frozen Vegetables</th>
<th>Amount</th>
<th>Cooking Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Broccoli</td>
<td>1 package (500g)</td>
<td>14 - 18 minutes</td>
</tr>
<tr>
<td>Carrots</td>
<td>1 package (500g)</td>
<td>16 - 20 minutes</td>
</tr>
<tr>
<td>Cauliflower</td>
<td>1 package (500g)</td>
<td>14 - 18 minutes</td>
</tr>
<tr>
<td>Green Beans</td>
<td>1 package (500g)</td>
<td>12 - 16 minutes</td>
</tr>
<tr>
<td>Mixed Vegetables</td>
<td>1 package (500g)</td>
<td>15 - 20 minutes</td>
</tr>
<tr>
<td>Spinach</td>
<td>1 package (500g)</td>
<td>12 - 14 minutes</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Type of Fish / Seafood</th>
<th>Amount</th>
<th>Cooking Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Clams / Mussels (in shell)</td>
<td>1 lb / 450g</td>
<td>12 - 16 minutes</td>
</tr>
<tr>
<td>Lobster (whole)</td>
<td>1 lb to 1 1/4 lbs / 450g to 600g</td>
<td>18 - 20 minutes</td>
</tr>
<tr>
<td>Scallops (shucked)</td>
<td>1 lb / 450g</td>
<td>14 - 20 minutes</td>
</tr>
<tr>
<td>Shrimp (medium, in shell)</td>
<td>1 lb / 450g</td>
<td>10 - 14 minutes</td>
</tr>
<tr>
<td>Fish Fillets</td>
<td>1 lb / 450g</td>
<td>15 - 20 minutes</td>
</tr>
<tr>
<td>Fish Steaks</td>
<td>1 lb / 450g</td>
<td>18 - 22 minutes</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Type of Rice</th>
<th>Amount of Rice</th>
<th>Amount of Water</th>
<th>Cooking Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>White Rice (regular)</td>
<td>1 cup</td>
<td>2 cups</td>
<td>40 - 45 minutes</td>
</tr>
<tr>
<td>White Rice (oriental)</td>
<td>1 cup</td>
<td>2 cups</td>
<td>40 - 45 minutes</td>
</tr>
<tr>
<td>Brown Rice</td>
<td>1 cup</td>
<td>2 cups</td>
<td>45 - 50 minutes</td>
</tr>
<tr>
<td>Basmati Rice</td>
<td>1 cup</td>
<td>1 3/4 cups</td>
<td>25 - 30 minutes</td>
</tr>
<tr>
<td>Jasmine Rice</td>
<td>1 cup</td>
<td>1 3/4 cups</td>
<td>25 - 30 minutes</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Other</th>
<th>Amount</th>
<th>Cooking Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Pieces</td>
<td>1 lb (2-4 pieces)</td>
<td>25 - 30 minutes</td>
</tr>
<tr>
<td>Hot Dogs</td>
<td>1 package</td>
<td>10 - 15 minutes</td>
</tr>
<tr>
<td>Soft-Cooked Egg (in shell)</td>
<td>1 - 12 eggs</td>
<td>8 - 12 minutes</td>
</tr>
<tr>
<td>Hard-Cooked Egg (in shell)</td>
<td>1 - 12 eggs</td>
<td>12 - 16 minutes</td>
</tr>
</tbody>
</table>

WARRANTY DETAILS

This product is guaranteed under the premise of a 1 year limited warranty period, applicable to the original purchaser and not transferable to a third party user.

Repair or replacement of defective parts are at the seller’s discretion. In the event that repair isn’t possible, the seller will replace the product/ part. If product repair/ replacement won’t suffice, the seller has the option of refunding the cash value of the product or component returned.

Product defects not covered under the warranty provisions include normal wear and damage incurred from use or accidental negligence, misuse of instruction specifications, or repair by unauthorized parties. The manufacturing company is not liable for any incidental or consequential damages incurred by such circumstances.