



INSTRUCTIONS FOR USE



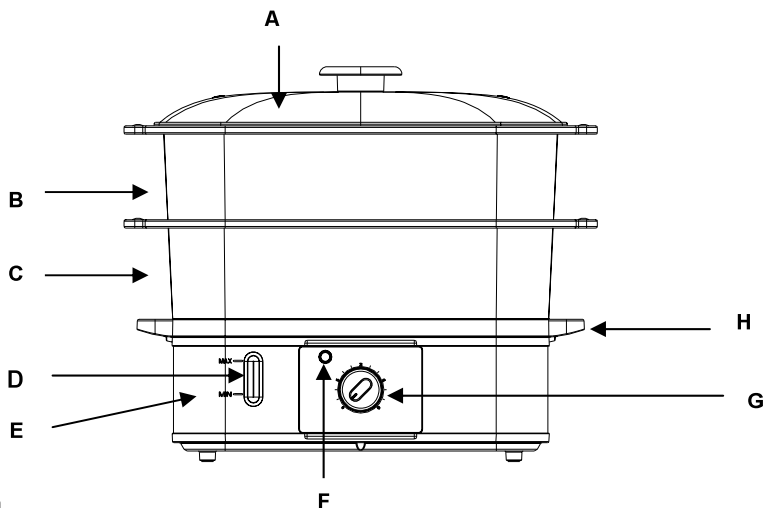
BPA Free Steam Cooker (11L)

Model: XJ-5K118

Voltage: 120V~60Hz

Wattage: 800W

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Description

- | | | | |
|----|-------------------------------------|----|-----------------------|
| A. | Glass lid | B. | Tray 2 |
| C. | Tray 1 | D. | Water level indicator |
| E. | Water reservoir | F. | Pilot light |
| G. | Timer control | H. | Pull-out water spout |
| I. | Rice/sauce cooking bowl (Not shown) | | |

Safety advice and cautions

- Carefully read all instructions before operating the appliance and retain for future reference.
- Remove any packaging material and promotional labels before using the food steamer for the first time.
- To eliminate a potential choking hazard for young children, remove and safely discard the protective cover fitted over the pins of the power plug when unpacking appliance for the first time.
- Do not place the food steamer near the edge of a table, counter or bench top during operation. Ensure that the surface is level, clean and free of water.
- Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.
- Do not place any part of the food steamer in a gas, electric or microwave oven or on a hot gas or electric burner.
- Keep food steamer clear of walls, curtains and other heat or steam sensitive materials. Minimum 1ft distance.
- Do not use food steamer on metal surfaces, for example, a sink drain board.
- Always ensure the food steamer is properly assembled before use. Follow the instructions provided in this book.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- Do not put any food or liquid other than water into the water reservoir in the steamer base. (Only the steam baskets and rice/sauce cooking bowl are designed to cook food.)
- Do not leave the appliance unattended when in use.
- Do not move the food steamer during operation.
- Do not touch hot surfaces. Use the handles to remove the lid, steamer baskets and rice cooking bowl.
- Avoid any steam escaping from the steam outlet holes on the steamer lid. Use dry oven mitts to protect hands.

- Always lift the lid away from you, when removing from steamer basket, to avoid steam escaping from under the lid. Carefully lift and remove the steamer baskets and rice/sauce cooking bowl by the handles to avoid scalding from escaping steam. Use dry oven mitts to protect hands.
- Always ensure the food steamer's power plug is removed from the power outlet :
 - When attempting to move the appliance.
 - When the appliance is not in use.
 - Before cleaning or storing.

Note: Allow the steamer base and removable drip tray to cool before disassembling for cleaning and discarding liquid.

- Do not use harsh abrasives or caustic cleaners when cleaning this appliance.
- Keep the appliance clean. Follow the care and cleaning instructions provided in this book

Use or working environment:

- Place the appliance on a horizontal, flat and stable surface, which can support its weight.
- **WARNING:** To avoid overheating do not cover the appliance.

Electrical safety:

- Do not use the appliance if the cable or plug is damaged.
- Ensure that the voltage indicated on the nameplate matches the mains voltage before plugging in the appliance.
- Connect the appliance to a base with an earth socket withstanding a minimum of 10 amperes.
- Do not use or store the appliance outdoors.
- If any of the appliance's casing breaks, immediately disconnect the appliance from the mains to prevent the likelihood of an electric shock.
- Do not use the appliance if it has fallen on the floor, if there are visible signs of damage or if it has a leak.
- Do not force the electrical connection wire. Never use the electric wire to lift up, carry or unplug the appliance.
- Do not wrap the power cord around the appliance.
- Do not allow the connection cable to come into contact with the appliance's hot surfaces.
- Check the state of the electrical connection cable. Damaged or tangled cables increase the risk of electric shock.
- Do not touch the plug with wet hands.

Personal safety:

- The temperature of accessible surfaces can be hot when the appliance is functioning.
- Lift up and open the lid carefully to avoid burns from the steam. Let the water drip inside the appliance.

Use and care:

- Do not switch the appliance on without water.
- Do not use the appliance if the on/off switch does not work.
- Do not move the appliance while in use.
- Do not force the capacity of the appliance.
- The water should be between Min and Max level.
- Boiling liquids could overflow from the receptacle if it is over filled.
- Disconnect the appliance from the mains when not in use and before undertaking any cleaning task.
- This appliance is for household use only, not professional or industrial use.
- This appliance is not a toy. Children should be supervised to ensure that they do not play with the appliance.
- This appliance is intended for adult use. Ensure that this product is not used by the disabled, children or people unused to its handling.
- This appliance should be stored out of reach of children and/or the disabled.
- Do not put the appliance away if it is still hot
- Only use water with the appliance.
- Do not use any type of seasoning with the water as it can damage the heater element.

- Any misuse or failure to follow the instructions for use renders the guarantee and the manufacturer's liability null and void.

Operation Instruction

Before use:

Remove any packaging material and promotional labels from the food steamer. Wash the lid, steamer baskets, rice cooking bowl, drip tray, steam diffuser and filter plug in warm soapy water, rinse and dry thoroughly, also wipe the inside of the water reservoir, before using the food steamer for the first time.

Note: DO NOT IMMERSE THE POWER OR STEAMER BASE IN WATER OR ANY OTHER LIQUID.

Filling with water:

- You must fill the water reservoir before turning on the appliance. Fill the water reservoir with sufficient clean, tap water, up to 1.8 liter (61 oz), into the water reservoir of the steamer base and ensure the maximum MAX level on the water window is not exceeded. Also ensure the water level does not fall below the minimum level during operation. If cooking for long periods of time, allow the water to reach the MIN level, then add extra water to align with the TOP-UP level on the water window. This may need to be repeated when steaming for extended periods of time. Do not refill past the TOP-UP line when the food steamer is in operation. The extra water can be poured into the water reservoir through the pull-out water spout on the hand side of the steamer base. For easy access, ensure the water spout is in the pull-out position during steaming
- Fill the recipient respecting the MAX and MIN levels.

How to Use your steam cooker:

1. Make sure the unit is unplugged before assembling.
2. Place the base on a flat, level surface.
3. Fill the water reservoir with cold or warm water to the max level. Use sufficient clean, tap water with each use. Place drip tray in base.
4. Position the steaming baskets on the drip tray.
Steamer baskets are numbered 1, 2 on the steamer basket handle for easy stacking. Prepare the food steamer and food as follows:

One layer cooking:

- Insert steamer basket (1) into position on top of the drip tray
- Place the food into steamer basket (1)
- Cover with lid.

Two layer cooking:

- Insert steamer basket (1) into position on top of the drip tray
- Place the food into steamer basket (1)
- Insert steamer basket (2) into position on top of steamer basket (1)
- Place second layer of food into steamer basket (2)
- Cover with lid

NOTE: Ensure the steamer baskets, drip tray and lid are correctly assembled before steaming commences.

5. Insert power plug into a 120V power outlet . The indicator light will illuminate.
6. Set the timer dial to the desired time.
7. When the food is done cooking, carefully remove the lid. Lift the far side first to avoid a rush of steam being directed at you.
8. Remove the steaming baskets from the water reservoir before removing the food from the baskets.
9. Unplug the power cord from the power outlet. Allow the food steamer to cool before dismantling and cleaning.

NOTE:

Denser foods or foods that take longer to cook should be placed in the lower steamer basket as this gets a higher concentration of steam. However, foods such as meat or chicken should be placed in the lower steamer basket to avoid juices dripping onto foods below. Place lighter foods, such as leafy vegetables, in the upper steaming basket.

NOTE: Avoid unnecessary removal of the lid and steamer baskets during cooking, as steam surrounding the food will escape.

Rice/sauce cooking bowl

The rice/sauce cooking bowl should be inserted into either steaming basket then covered with the lid. It can cook 3 cups rice.

Once you have finished using the appliance:

- Unplug the appliance from the mains.
- Remove the water from the inside of the appliance.
- Clean the appliance.

Cleaning**Step 1**

Always unplug the power cord of the food steamer from the outlet, and allow the steamer base and drip tray to cool down before disassembling and cleaning.

Step 2

Disassemble the removable bases from steamer baskets. Wash the lid, steamer baskets, bases and rice/sauce cooking bowl in warm soapy water, rinse and dry thoroughly.

Step 3

When completely cool, carefully discard the remaining liquid in the drip tray and water reservoir. Remove the filter plug then wash the drip tray and filter plug in warm soapy water, rinse and dry thoroughly. Wipe the interior of the water reservoir with a damp cloth then dry thoroughly. Reassemble the filter plug in the water reservoir.

To clean the exterior

The steamer base can be wiped over with a damp cloth then dried thoroughly. Do not use abrasive cleaners, steel wool or scouring pads as these can damage the surface of the food steamer. Do not immerse steamer base, power cord or power plug in water or any other liquid as this may cause electrocution. To prevent damage to the appliance do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent.

Removal of mineral deposits

Mineral deposits may accumulate in the steamer base and attachments. It is recommended to de-scale regularly to prolong the life of your food steamer. Prepare a de-scaling solution by mixing 2 cups of water and 1 tablespoon of lemon juice or white vinegar. Pour the de-scaling solution into the water reservoir, insert the drip tray then a steamer basket with lid on top. Set the steaming time to approximately 15 minutes and allow steam to circulate. Allow the food steamer and liquid to cool before dismantling for cleaning. If excess scale build-up still remains, repeat the process.

Storage

Ensure the food steamer has been unplugged from the power outlet and all parts have been cleaned, dried and assembled before storing. Ensure the steam diffuser and filter plug have been re-inserted into the water reservoir then insert the drip tray onto the steamer base. When stacking baskets, (2) should be on the bottom, followed by the basket marked (1). Insert the rice/sauce cooking bowl in basket (1) and cover with lid. Wrap the power cord around the steamer base and stand the appliance upright. Do not store anything on top.

Steaming Guides

Steaming Poultry

Bird	Weight	Time	Browning Time
Duck Breast*	4, 5 oz pieces	15-20 mins	8 mins
Poussin	21 oz	15-20 mins	5 mins
Turkey Thigh	12-14 oz	35-45 mins	5 mins
Turkey Breast	4, 5 oz pieces	15-20 mins	Not Required
Half Chicken	21 oz	40-50 mins	5 mins
Chicken Breast	8 oz	15-20 mins	5 mins
Chicken Leg	8 oz	20-25 mins	5 mins

** Extend your cooking time if you want your duck more well done.*

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Steaming Eggs

Soft Boiled	Medium	6-9 mins
Hard Boiled	Medium	15-20 mins

Timing for eggs will vary depending on freshness.

Steaming Vegetables

VEGETABLE TYPE	WEIGHT/MEASUREMENT	TIME TO COOK APPROXIMATELY
Asparagus spears	2 bunches	10 –12 minutes
Artichokes whole	3	25-30 minutes
Beans, cut or whole	8.5oz - 1lb (250g – 500g)	10 minutes
Beetroot, cleaned, trimmed	1 bunch (approx 4)	30-35 minutes
Broccoli, florets	1lb (500g)	10 minutes
Bok Choy	12oz (350g)	5 minutes
Brussels Sprouts	1lb (500g)	12-14 minutes
Cabbage, cut into wedges	1lb (500g)	10 minutes
Peppers, trimmed, sliced (red, green, yellow)	3 or 4	8-9 minutes
Carrots, sliced	1lb (500g)	12-14 minutes
Cauliflower, florets	1lb (500g)	10-12 minutes
Celery, thickly sliced	8.5oz - 1lb (250g-500g)	9-10 minutes

Choko, peeled, cut into wedges	2-3	12-14 minutes
Corn, whole	3	9-10 minutes
Eggplant, thickly sliced	1lb (500g)	10-12 minutes
Mushrooms, whole button	1lb (500g)	7-8 minutes
Onions, peeled, sliced	8.5oz - 1lb (250g-500g)	10 - 11 minutes
Parsnips, sliced	1lb (500g)	8-10 minutes

VEGETABLE TYPE	WEIGHT/MEASUREMENT	TIME TO COOK APPROXIMATELY
Peas, shelled	1lb/500g (8.5oz/250g shelled)	4-5 minutes
Potatoes, peeled, quartered	2lbs (1kg)	20-25 minutes
Potatoes, whole	2lbs (1kg)	30-35 minutes
Pumpkin, peeled chunks	1lb (500g)	22-25 minutes
Snow Peas	8.5oz (250g)	4-5 minutes
Spinach, English	8.5oz (250g)	5-6 minutes
Spinach	8.5oz (250g)	7-8 minutes
Squash, whole baby	1lb (500g)	10-12 minutes
Sweet Potatoes, 1.5cm slices	1lb (500g)	12-15 minutes
Turnips, quartered	1lb (500g)	20-25 minutes
Zucchini, thickly sliced	1lb (500g)	5-6 minutes
All frozen vegetables	1lb (500g)	7-9 minutes

Steaming Fish and Seafoods

VARIETY	WEIGHT/SIZE	APPROX COOKING TIME
Clams	1lb (500g)	5-6 minutes
Crab, whole	12oz (350g)	12-15 minutes
Cutlets	1lb (500g)	7-8 minutes
Fish, whole	14oz (400g)	10-12 minutes
Fish Fillets	8.5oz (250g)	6-8 minutes
Mussels	1lb (500g)	5-6 minutes
Octopus, baby	1lb (500g)	10 minutes
Oysters on shell	6	5 minutes
Prawns, shelled	10.5oz (300g)	5 minutes
Scallops on shell	6	4-5 minutes

Model

XJ-5K118

TWO YEAR LIMITED WARRANTY

U.S. PRO APPLIANCES, INC warrants this product to be free from defects in material and workmanship for a period of two (2) year from the date of the original purchase. If your appliance fails to operate properly while in use under normal household conditions within the warranty period, return the complete appliance and accessories, freight prepaid to:

**U.S. PRO APPLIANCES, INC
14317 E DON JULIAN RD, CITY OF INDUSTRY, CA 91746**

If the appliance is found to be defective in material or workmanship, U.S. PRO APPLIANCES will repair or replace it at free of charge to you. Should U.S. PRO APPLIANCES determine that the product is not defective, is not covered by warranty or is outside of the warranty term, U.S. PRO APPLIANCES shall return the product to you at your expense without being repaired or replaced. The liability of U.S. PRO APPLIANCES is limited solely to the cost of the repair or replacement of the unit at our option. This warranty does not cover normal wear of parts and does not apply to any unit that has been tampered with or used for commercial purposes. This limited warranty does not cover damage caused by misuse, abuse, negligent handling or damage due to faulty packaging or mishandling in transit. This warranty does not cover damage or defects caused by or resulting from damages from shipping or repairs, service or alterations to the product or any of its parts, which have been performed by a repair person not authorized by U.S. PRO APPLIANCES.

***Important: Carefully pack item to avoid damage in shipping. Be sure to include original sales receipt as proof of purchase with product in either original packaging or packaging affording an equal degree of protection along with your name, complete address and phone number with a note giving purchase information, model number and what you believe is the problem with item. We recommend you insure the package (as damage in shipping is not covered by your warranty). Mark the outside of your package "ATTENTION CUSTOMER SERVICE". We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.**