



INSTRUCTIONS FOR USE



Steam Cooker
Model: EW-6K203
Voltage: 120V~60Hz
Wattage: 800W

THIS PRODUCT IS ONLY FOR HOUSEHOLD USE ONLY. READ AND SAVE THESE SAFETY INSTRUCTIONS BEFORE USE

IMPORTANT NOTES

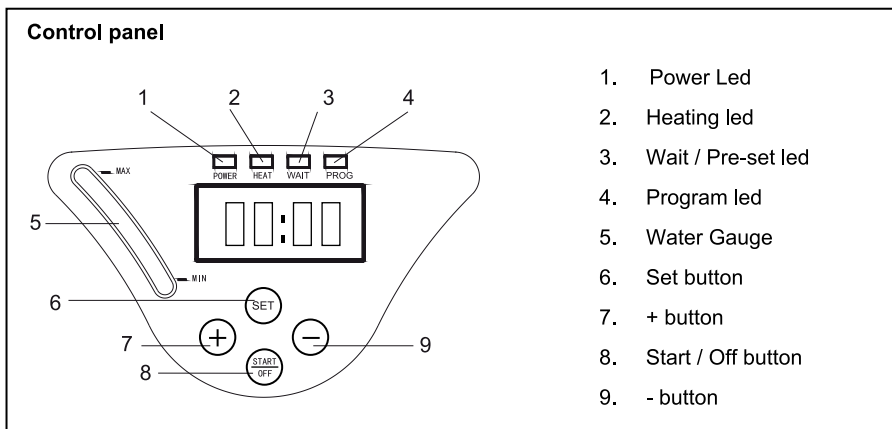
- Do read instructions manual carefully before using the steam cooker.
- Before first use, please check carefully if all parts are in good condition. If not, do contact your supplier or manufacturer.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Please check if the steam cooker voltage corresponds to your electric installation. Put the plug onto the socket with earth near by.
- Put the steam cooker on a horizontal surface and keep away from heat source.
- This appliance is not intended for use by young children or infirm persons unless they have been adequately supervised by a responsible person to ensure that they can use the appliance safely. Young children should be supervised to ensure that they do not play with the appliance.
- The surface is very hot.
- Never touch the hull before it cools down ,
- Never immerse the power cord ,plug or the cooking unit in the water or other liquid.
- Not remove the lid during cooking.
- Do not move the appliance during operation or after use in order to avoid any risk of burns, otherwise, always handle the appliance, the removable bowl, or the lid using an insulating glove.
- Unplug before removing.
- The steam cooker is only for family cooking.
- Do keep the instructions manual.
- Do not immerse any part of the appliance into any liquid.
- Do not operate the steam cooker on an inclined plane; do not operate the steam cooker unless the heating element is fully immersed. Do not move while the kettle is switched on.

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT RECOMMENDATIONS

- Do refill the reservoir with necessary quantity of water. Not go up maximum level or go down minimum level indicated.
- Do clear the mixture of oil and water out of the tray every 35 minutes or so to stop the mixture from entering the reservoir.
- Do put food into the steam container .
- Do put the lid on the steam container and be careful the lid's handles match perfectly to the steam container' handles .
- Put the steam container on the reservoir .
- Be careful in taking the steam container away from the reservoir, take the lid off with carefulness to avoid burning yourself .
- Disconnect the plug and let steam cooker cool down before cleaning .
- Do use a soapy water and a smooth rag to clean the steam container and the lid.
- Before cleaning the reservoir, do empty water inside it. Do clean the interior with a damp rag and dry the steam cooker.
- It is better to put food into the lower container and big block food should be cut into small blocks. And it is also better to put different kinds of food into different containers according to food character.
- The lower container only matches the tray and the cover only matches the upper container during use. Choose the suitable containers to assemble according to your need.

FUNCTION DESCRIPTION



Functions

Allows:

- | | |
|---------------------|---|
| 1. Power Led | Checking whether the device power is on or off |
| 2. Heating led | Checking whether the device is heated |
| 3. Wait/Pre-set led | Checking whether the device is selected the Wait/ Pre-set |
| 4. Program led | Checking whether the device is selected the program 1-8 |
| 5. Water Gauge | Checking whether the tank needs to be filled with water |
| 6. Set button | Selecting the automatic programs |
| 7. + button | Adjusting the programs and cooking time |
| 8. Start/Off button | Turning the device on / off and starting cooking |
| 9. – button | Adjusting the programs and cooking time |

OPERATION PROCEDURES

This steam cooker has three main cooking style----

- **Automatic Programs cooking (1~7 program)**

The steamer has 7 cooking times stored in the memory for certain food types:

→ Rice / Chicken / Fish / Eggs / Shellfish / Vegetables / Fruit (see below table)

- **Manual Cooking (8 program)**

You can choose the cooking time which you want by 8 program.

- **Pre-Set Cooking.**

You may program a pre-set cooking, and the device will turn itself on automatically at the selected time (for programmed or manual cooking).

Program Table

Program No.	Food	Time
1	Rice (~180 grams)	33
2	Chicken (~450 grams)	30
3	Fish (~500 grams)	26
4	Eggs (6)	23
5	Fresh shellfish (lobster type) (~400grams)	21
6	Fresh vegetables (~700grams)	35
7	Fruit (~800 grams)	20
8	Manual	Manual
0	Stop	

Remarks:

The program 1 refers to cook rice under the condition that use the rice bowl (optional) with about 200g rice and proper water and put into lower container.

Automatic Programs manual :

◆ *TIP*

Plug on, "00:00" shows on LCD — Press " + " or " - " to set program — after setting time, press "START/OFF"— the clock begins countdown, time is up, cooking is finish

Manual Cooking :

◆ *TIP*

Plug on, "00:00" shows on LCD — Press " + " or " - " to choose "8" programs — press "START/OFF"— press "+" to set the time, press "-" to change the flashing "0" position— after setting time, press "START/OFF" — the clock begins countdown, time is up, cooking is finish

Pre-Set Cooking:

◆ *TIP*

Plug on, "00:00" shows on LCD — Press " SET ", flashing "0" shows on the LCD — press "+" to set the time, press "-" to set the flashing "0" position — after setting time, Press " SET " again to choose 1~7 program which you need — press "START/OFF"— the clock begins countdown, time is up, cooking is finish

For example: you want to get the cooked Chicken in 6 hours, you just need to take following steps--

1. Press "SET", using the "+" and "-" to set the time at 06:00.
2. Press "SET" again, using the "+" or "-" to choose " 2 " program.
3. Press "START / OFF ", The LCD screen will indicate and begin the cooking time countdown from 06:00.
4. When the display reaches to 00:00, the cooking ends, the device will automatically stop and produce a sound.

- It is very easy to operate, you can set the time which you need, in 1 hours, or 2 hours...12 hours, when the LCD reaches to 00:00, then you can get your food and enjoy your meal.

COOKING FINISH

- When cooking ends, the device will automatically stop and produce a sound.
- Check regularly the water level during cooking. At the end of automatic cooking and after verifying whether the food is completely cooked, you may continue cooking using manual program no. 8.

PROBLEMS AND SOLUTION

Problems	Solutions
Nothing is displayed on the screen.	Check that the device is connected.
The device seems to warm but not cook the food.	Check that you have filled the water tank.
There is still some cooking time remaining but the food does not seem to be cooked.	Check the remaining water level.

Cooking times are provided as a rough guide and may vary based on the quality of the meat / vegetables / fish used.

Cooking times also vary depending on whether the food is fresh or frozen.

Cooking times are based on the use of cold water to fill the tank.

COOKING ADVICE

♦ VEGETABLES

- 1. Cut the thick and hard stem of broccoli, cabbage and cauliflower.
- 2. Expose leafy green vegetables the least time possible to steam since they rapidly lose their color.
- 3. Add salt to vegetables after steaming for best results.
- 4. Frozen vegetables must not be thawed prior to steaming.
- 5. Do not hesitate to place aromatic herbs with vegetables during cooking in order to improve their scent.
- 6. Use a knife to prick the vegetables and check whether they are cooked.

Vegetables	Type	Weight /Number	Cooking Time	Information
Artichoke	Fresh	3 medium	46 – 51	Cut the stalks
Asparagus	Fresh	400 Grams	14 -16	Cross the stems to allow steam to pass
	Frozen	400 Grams	17 – 19	
Broccoli	Fresh	400 Grams	17 -19	
	Frozen	400 Grams	19 -22	
Carrots in slices	Fresh	400 Grams	21 -23	Stir at mid-cooking
Cauliflower	Fresh	400 Grams	17 -19	Stir at mid-cooking
Spinach	Fresh	250 Grams	9 -11	Stir at mid-cooking
	Frozen	250 Grams	19 – 21	
Beans	Fresh	400 Grams	19 -21	Stir at mid-cooking
Peas	Fresh	400 Grams	11 – 13	Stir at mid-cooking
	Frozen	400 Grams	16 -19	

Sliced potatoes	Fresh	400 Grams	21 -22	
-----------------	-------	-----------	--------	--

♦ MEAT AND POULTRY

1. The steamer offers the advantage of draining all the fat. Thus using the most tender meat portions and trimming their fat is preferable.
2. No not hesitate to add aromatic herbs when cooking poultry.
3. Before serving any meat, check that it is properly cooked. Prick it or cut a piece of meat to verify cooking level.

Meats	Type	Weight / Pieces	Cooking Time
Poultry	Fillet without bones	250grams	13-16
		450grams	33-37
Pork	Fillet, spare rib, chops	400grams	6-12

♦ FISH AND SHELLFISH

Recommendation:

1. The fish is cooked when it is no longer dark in color and the fork crumbles it easily.
2. Frozen fish may be steamed without being thawed if it is separated prior to cooking and if cooking time is extended.

Food	Type	Weight / pieces	Cooking Time
Shellfish	Fresh	250 / 400 grams	10 -11
Shrimp	Fresh	425 grams	7
Mussels	Fresh	450	10 -12
Crawfish (Queue)	Frozen	2 pieces of 400 grams	23 -23
Fish Fillets	Frozen	250Grams	11 -13
	Fresh	250Grams	7 -9

♦ RICE

Food	Type	Amount / Water	Cooking Time
Rice	White	200G / 300MI	38-42

CLEANING AND MAINTENANCE

1. Never submerge the base, the supply cable or its plug in water.
2. Unplug the plug from the mains and let the device cool down completely before cleaning it.
3. Do not clean any element of the device with abrasive agents, such as scouring powder, abrasive pads, or others.

4. Never clean the transparent plastic steaming trays with the abrasive side of a sponge or pad.
5. We recommend to clean the steaming trays and lid with warm water and dishwashing liquid. Rinse and dry thoroughly.
6. Another possibility is cleaning the elements in the upper part of the dishwasher, in a short cycle. However, systematic cleaning of the parts in the dishwasher may entail a slight loss of the external shine and tarnishing.
7. Empty the tank and replace the water after each use.
8. Do not submerge the base in water. Fill the tank with warm soapy water and scrub it with a washcloth. Rinse thoroughly.
9. Rub the base with a damp cloth.
10. Clean the device regularly.

DESCALING OF THE WATER TANK

After 2 or 3 months of constant use, chemical deposits may accumulate in the water tank and on the heating conductor. This is a normal phenomenon, and the amount of limestone that is accumulated will depend on your region's water hardness. Thus, it is essential for you to regularly descale the device in order to maintain an optimum steam level production and lengthen product life.

1. Fill the water tank up to the maximum level adding a bit of white vinegar (not wine vinegar).

IMPORTANT: Do not use a different chemical or commercial descaling product.

2. Connect the device to the mains. The drip tray, the steaming trays, and the lid must be in their correct position during this procedure.
3. Adjust the program to manual and select 25 minutes and then start the steam production.

WARNING:

- When boiling the vinegar overflows the base, disconnect the device and reset the program to zero. Slightly reduce the amount of vinegar.
- If the alarm goes off, disconnect the device from the mains and let it cool off completely before removing the vinegar.
- Rinse the water tank several times with cold water.