

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

IMPORTANT SAFEGUARDS

WARNING: A risk of fire and electrical shock exists in all electrical appliances and may cause personal injury or death. Please follow all safety instructions.

1. READ ALL INSTRUCTIONS BEFORE USING APPLIANCE.
2. Do not operate this appliance if it has a damaged cord or plug, is not working properly, has been dropped, damaged, or is dropped into water. Return the appliance to our service center or an electrician for proper repair.
3. This appliance is not for use by children.
4. Close supervision is necessary when the appliance is used by or near children and disabled persons.
5. Do not operate unattended, and never leave the appliance unattended when connected to power outlet.
6. If the power cord of this appliance is damaged, it must only be replaced by an authorized service center.
7. The use of accessory attachments not recommended by the manufacturer may cause injuries and may damage the appliance.
8. Do not use outdoors.
9. Do not let the cord hang over edge of table or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Place the appliance on a surface that is resistant to heat.
12. Always attach plug to the appliance first, then plug cord into the wall outlet. To disconnect, switch OFF, then remove plug from power outlet.
13. Do not use the appliance for other than intended use.

Short Cord Instructions

CAUTION: A short power cord is provided to reduce the risk of personal injury from entanglement in or tripping over a longer cord.

Extension Cord Use

An extension cord or longer detachable cord is not recommended for use

First use:

Before the first use, please check if all the parts of the appliance are in good condition. If not, please contact the supplier or manufacturer.

Cooking:

1. Pour the required quantity of cold tap water into the reservoir (consult the cooking guide). Do not exceed the maximum level (refer to the markings on the inside of the reservoir). Do not put anything in the reservoir. Do not use wine, meat or vegetable stock or any other liquid.
2. Place the food in the steam bowl. Do not add herbs or spices before the end of cooking.
3. Place the lid on the steam bowl. Ensure that the handles of the lid are perfectly in line with the handles of the steam bowl. Do not overfill the steam bowl, thereby blocking the holes in the lid (the steam must be able to circulate and escape freely.)
4. Put the steam bowl on the base.
5. Plug the steam cooker in, the indicator lamp lights up.
6. In most cases, the water poured into the reservoir will be sufficient to cook the food. If necessary due to personal taste or if some foods require a longer cooking time, water may be added to the reservoir and the vaporization process continued by following the instructions.
7. Once cooking is complete, unplug the cooker. Remove the steam bowl carefully. Gently lift off the lid to avoid burning yourself (steam can cause burns).
8. To serve, turn the lid over and slide under the steam bowl.

CLEANING

1. Remove the plug from the wall socket before cleaning.
2. Allow the cooker to cool down.
3. To clean the upper lid or the steam bowl, use hot soapy water and soft cloth. Do not use abrasive products. Not dishwasher-safe.
4. To clean the base, remove any liquid still in the reservoir by tipping up the base over a sink. Clean the inside with a damp cloth and allow to dry. This process can be repeated for the outside of the base.
5. Clean the appliance with a damp cloth and never put it into water and flush it with water.

CAUTION

1. The plug must be removed before cleaning the cooker and it must be dried before the cooker is used again.
2. Do not use the cooker if the lead is damaged.
3. If the power cable on the cooker is damaged, it may only be replaced by a repair center recognized by the manufacturer.

4. The cooker must not be immersed in water for cleaning purposes. Do not use the cooker for purposes other than that for which it is intended.
5. Do not use the cooker without water.

STEAM COOKING GUIDE:

	WATER LEVEL	TIME (MIN.)
ASPARAGUS 450g	MINIMUM	10-12
BROCCOLI 225g	MINIMUM	06-10
CABBAGE 225g	MINIMUM	8-11
SLICED		
CARROTS 225g	MINIMUM	8-10
CAULIFLOWER 1 HEAD	MINIMUM	11-14
CHICKEN		
BREASTS 2 PIECES	MINIMUM	27-35
CLAMS 450g	MINIMUM	8 - 12
MAIZE 3 EARS	MINIMUM	18-20
CRAB 2	MINIMUM	38-40
EGG HARD-BOILED 6	MINIMUM	12-22
FISH FILLETS 225g	MINIMUM	18-35
PEAS 280g	MINIMUM	12-15
SLICED		
POTATOES 225g	MINIMUM	8-10
SAUSAGES 5	MINIMUM	18-22
PRAWNS 450g	MINIMUM	8-12

NOTE:

Pour the required quantity of cold water in before connecting to the power supply. If the power cable is damaged, it must be replaced by the manufacturer, its after-sales service or an equally qualified person in order to avoid danger.