









7. **Steam plate:** Each steam column has corresponding steam plate, and they can be combined in a **Steam assembly**. To clean the steam plate readily, this is designed to be detachable.
8. **Steam egg socket:** This particular design for steaming eggs easily, only place the egg on it vertically. Every steam plate has six steam egg sockets.
9. **Rice pan:** It can be placed on any steam plate to cook rice. For the sake of reducing space, the rice pan can be stored in the reservoir when not in use. But it should be overturned, then position it in place.
10. **Steamer lid:** It has a convenient knob on top to avoid scalding when it is removed. The steam lid can match with any steam support.
11. **Tube sleeve:** Cover around of the heating element which makes the water boil by rapid rate.
12. **Base:** Appliance which has the electronic components.

## **BEFORE THE FIRST USE**

Before using the food steamer for the first time, please clean the food steamer completely, put the attachments such as steam column, steam plate, drip tray, steamer lid etc into water (with dish washing liquid) and clean them thoroughly and rinse. Fill the reservoir with water to the max mark, assemble all parts and begin to operate, after working for about 30 minutes, discard the water.

## **USING FOOD STEAMER**

1. Place the food steamer on a stable and level surface away from walls.
2. Fill the reservoir with water according to the need of food. When the water is added to the minimum mark, it can steam for almost 20 minutes; when to the maximum mark, it can steam 60 minutes or so. The water level shall not exceed the MAX level on the water gauge. If the food steamer stops producing steam or steam is reduced obviously before the food is ready, it indicates you should add water to the reservoir.

***NOTE: Don't add any salt, pepper, flavoring, essence, wine or other liquids in the reservoir.***

3. Install the tube sleeve in the center of inner reservoir making sure the larger diameter part of the tube sleeve is facing downwards and then install the drip tray on top.
4. The appliance can be used in three ways:
  - 1) Only using lower steam assembly: Put food in lower steam assembly, then position

them on the base.

- 2) Using three steam assemblies together : Position each steam assembly in place according to the number. Please keep the order otherwise the steam assembly will not sit flat.
  - 3) When using two steam assemblies: Only the middle steam assembly can fit on the lower one.
5. Cover with the steamer lid.
  6. Plug into the outlet.

***NOTE: Don't operate appliance without steam assemblies and steamer lid in place.***

7. Set timer by the recommended time, the indicator light will illuminate. Once the indicator light is on, steam will be produced in several minutes, the condensation is normal during steaming.

***NOTE: During operation don't touch the base, steam assemblies, steamer lid, always use gloves when handling the food steamer.***

8. When steaming is complete and the timer returns to **OFF** position, a bell will heard and automatically cut off the steaming function. And the working indicator will extinguish.
9. After finishing steaming, unplug the appliance from the outlet and make it cool completely before removing the drip tray.

***NOTE: Be careful when removing the drip tray in spite of other parts of the unit may cool down, water in the reservoir and drip tray is still very hot.***

## **CLEANING AND MAINTENANCE**

1. Allow the appliance to cool down completely before cleaning.
2. Wash the steam assemblies, steamer lid, drip tray, rice pan in hot soapy water, rinse and dry completely.
3. Don't clean any part with abrasive cleaners such as metal scouring pads, and scouring powder
4. Don't immerse the reservoir in water, whereas pour the warm water into the reservoir firstly, then rinse thoroughly and discard water, finally dry it with soft cloth. All parts except the reservoir can be cleaned in dishwasher, however, continual cleaning in a dishwasher may result in a slight loss of polish.
5. Store the food steamer after all parts cool down completely and place it at the dry location such as a table top or counter top or a cupboard shelf, wind the cord into a coil and secure with a twist fastener.

## **BOIL-DRY PROTECTION**

Should you accidentally let the food steamer operate without water, the boil-dry protection will automatically switch off the power. If this occurs, allow the appliance to cool before filling with cold water.

## **REMOVAL OF MINERAL DEPOSITS**

After using about 2-3 months, some chemical deposits may build up in the reservoir or on the heating element, this is normal. The amount of deposits depends on the hardness of water in your area, it is essential to descale the reservoir for the purpose of prolonging the product life.

1. Fill the reservoir with the mixture of vinegar and water to the maximum mark, not to use any other chemical or descaler.
2. Plug into the outlet, drip tray, steam assemblies and steamer lid should be in the correct place during this procedure.
3. Set timer for approx 20-25 minutes to start steaming, if white vinegar is overflowing from the reservoir, unplug from the outlet, switch off timer and reduce the amount of vinegar.
4. When the timer rings, unplug from the outlet and allow the unit to cool down before pouring white vinegar out.
5. Rinse the reservoir several times with cold water and clean other parts as described in **Cleaning and Maintenance**.

## **TIPS**

1. When using the appliance at high altitude, steaming time may need to be increased and vary by altitude
2. Steaming time stated in recipes should be used as reference only. The steaming times depends on food size, location, freshness and taste. When you are more familiar with the product it will be easier to set the time more accurately.
3. Single layer food steams faster than multiple layers of food, therefore, steaming time for large quantity of food will take much longer.
4. For better results, select proper size food to steam, if food size is different greatly, place the small food items on the upper steam column.
5. Don't fill steam assemblies with full food, as there should be enough space between foods to allow for the maximum steam flow.

6. When steaming a large quantity of food, remove steamer lid and stir the food halfway by a long handled tool.
7. Save liquids in drip tray for making soup, sauces or gravy.
8. Please defrost frozen meat or poultry first before steaming.
9. Steaming time stated in recipes is based on the use of cold water.
10. Inner steam assembly is also used for steaming other food such as fruits, vegetables, pudding, quick bread etc.
11. When using two steam assemblies, always place the food in need of long steaming time in lower steam assembly.
12. You may place different food respectively in three steam assemblies. As steam will drip from the upper layer, so as to ensure food flavor is consistent with each other, such as steaming meat and vegetables, always place meat in the lower layer so that gravy can't drip onto other food.
13. Steaming time for food in the upper steam assembly usually takes longer than using it on the lower steam assembly. If you need to steam the food with different cooking times, start steaming the food that need longer cooking time in the lower steam assembly. Always cover using the steamer lid for best results.

## RECIPES

Type	weight	steaming time
Rice	rice 400g wa ter 500ml	45-50m in
potato	900g	40m in
carrot	550g	40m in
Egg	6 eggs	15-20min
Chicken	550g	40m in

The time or weight listed above is for reference only, you can adjust them according to food weight, thickness or taste for better results.



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