TRIO® Cuisine

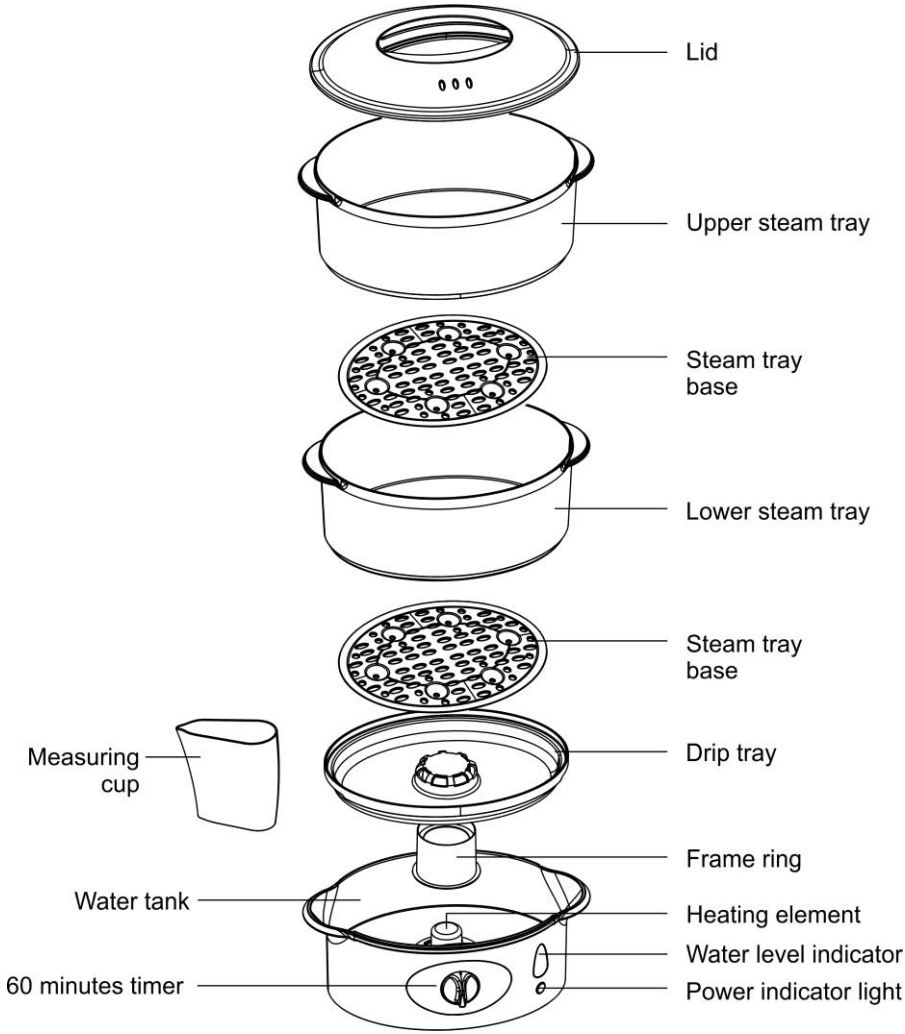
FOOD STEAMER



USER MANUAL

TFS-10

Parts Identification



***Strongly recommended to clean the heating element in between 1-3 months with citric acid or 6-10 slices of lemon to help extend the life of the food steamer. (refer Care and Cleaning)

Specifications

Model	TFS-10
Rated Voltage	220-240V~
Rated Wattage	755-900W
Frequency	50/60Hz

General Safety Precautions

1. Read all instructions carefully. Keep instructions booklet for future reference.
2. Always unplug appliance from the Mains electrical supply outlet before cleaning it or when not in use.
3. Always attach the power cord to the appliance BEFORE you plug it to the Mains electrical supply. To disconnect appliance, switch off first before removing the plug from the Mains electrical supply outlet.
4. Close supervision is necessary when operating appliance near children. Ensure the electrical cord does not hang over the work surface.
5. Do not operate appliances with damaged cord set, or plug. Any repairs should always be done by an experienced technician or by an authorized service centre.
6. Always place appliance on a flat sturdy surface. When moving appliance, always be aware not to touch hot surfaces, or possible spillage of hot liquids it may contain.
7. Do not immerse appliances, or electrical parts into water or any other liquids.
8. Use of accessories or equipment not supplied by the manufacturer may cause damage or malfunctioning of your appliance or result in injuries.

9. Do not place the appliance on or near heat sources such as a gas or electric burner, or in a heated oven.

10. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience & knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Safety Caution for Food Steamer

1. Water should not exceed the MAX mark provided in the water tank.
2. Do not unplug the wire by pulling on them as this will damage the cord set.
3. Base of the food steamer should not be immersed fully into water.
4. Keep the steam outlet clear of any obstructions at all times. It is hot especially during the boiling process so keep hands away.
5. Do not place the food steamer too close to the wall, furniture or other electric appliances. Steam and heat generated may affect these items after time.
6. Clean the food steamer when it is completely cooled to room temperature.
7. Do not touch the appliance when it is steaming. Always use oven gloves to remove the lid, rice bowl and steam baskets.
8. Do not operate the appliance without water in water tank.

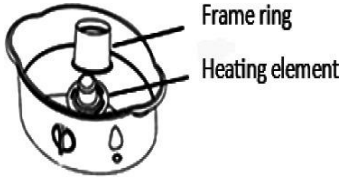
How to Use Your Appliance

Before use
Wash all the removable parts and the inside of the water tank.

Steam Cooking

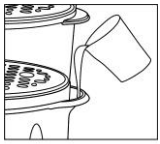
1. Site the steamer on a stable level surface.

2. Place the frame ring as indicated as shown beside the diagram. The correct way to put the frame ring into the water tank is as.

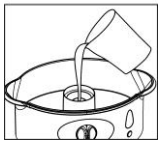


3. Filling the water tank as beside method:

   Method 1: Add water immediately if the water level is lower than the refill mark to prevent dry-boil. Pour the water from the water refill funnel at the side.



   Method 2: Pour the water directly into the water tank. Do not exceed the maximum mark or below the refill mark.



4. Place the drip tray onto water tank. And then fit lower steam tray onto drip tray, add food to the lower steam tray. Fit and add food to upper steam tray as necessary. Then cover lid.

5. If you are using all two tiers, ensure that the ingredients which need the longest time to cook are on the bottom tier, and those requiring the shortest time are at the top.
6. Connect the plug to your socket. Set the Timer, the heating light illuminates and start to heat. The timer will ring and the unit ceases to steam at the end of the cooking time set.

7. Steaming times will vary according to size and density of foods, space between items, and quality of food and individual preferences.

8. 1 cook session maximum is 60 mins, please turn on the timer again if you need to extend the cooking time.

9. The minimum timer setting is 10 minutes, if you need to set a shorter cooking time you can dial back after the power indicator light is on.

Vegetable

- Steaming is the best way to retain nutrition.
- Best to add seasoning after the vegetable is cooked.

Food	Type	Size(g)	Time(min)	Specification
Broccoli/cauliflower/peas	Fresh	400	15~18	Stir when it is partially cook.
Spinach	Fresh	250	8~10	
Mushroom	Fresh	200	12~15	Stir when it is partially cook.
Potato/carrot/corn	Fresh	400	20~22	Stir when it is partially cook.

Rice, Grain

Food	Size(g)	Water	Time(min)	Specification
Rice	400	600	30	
Quinoa	200	400	25	

Seafood

Food	Type	Size(g)	Time(min)	Specification
Cod,Snapper Herring	Fresh 2 cm Fish fillet	250-400	10~15	
Salmon	Fresh fish fillet	450-600	8~12	
Shrimp	Fresh	400	8~10	
Lobster	Fresh	800	20~22	Can be steam a bit longer
Scallop	Fresh	400	8~10	

Protection

This appliance comes along with built-in thermostat to protect dry boil. In case water dry up, please do not operate the appliance when water is lower than the refill mark. The pilot lamp will repeatedly on and off when water is below refill level and this may damage the appliance. It is advisable to add in water in order to continue operate.

Care and Cleaning

Cleaning the appliance

- Empty the water tank and clean with a damp cloth.
- All other removable parts can be placed in the dishwasher.
- Clean the frame ring after each use.

Note: Some natural colored juices from food such as carrots, beetroot etc, may stain the drip tray and water tank. This is normal and will not affect its performance. To avoid staining, wash these two parts immediately after every use. You may also use mild bleach if necessary and rinse thoroughly.

Removing scale build-up from the appliance

- Fill the water tank up to “Max” level.
- Add a tea spoon full of Citric Acid or 6~10 slices of lemon and boil the steamer for 30min
- Let the boiled water to cool down and pour it away carefully
- Never use abrasive sponge, scouring pads or stiff brush to scratch off the dirt deposition on the heater because this will scratch off the heater's coating as well, once the coating being scratched off the heat dissipation of heater will becomes poor and the steamer will ON-OFF regularly because its heater is quickly over-heated.
- Regular de-scaling process should be done at least once per every 3 month of usage.

Storing the Steam Tray

- Please do not stack the two baskets directly as they will stick together.
- Turn all parts over on the base unit. Cover the lid over the parts.



This marking indicates that this product should not be disposed with other household wastes throughout the nation. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

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