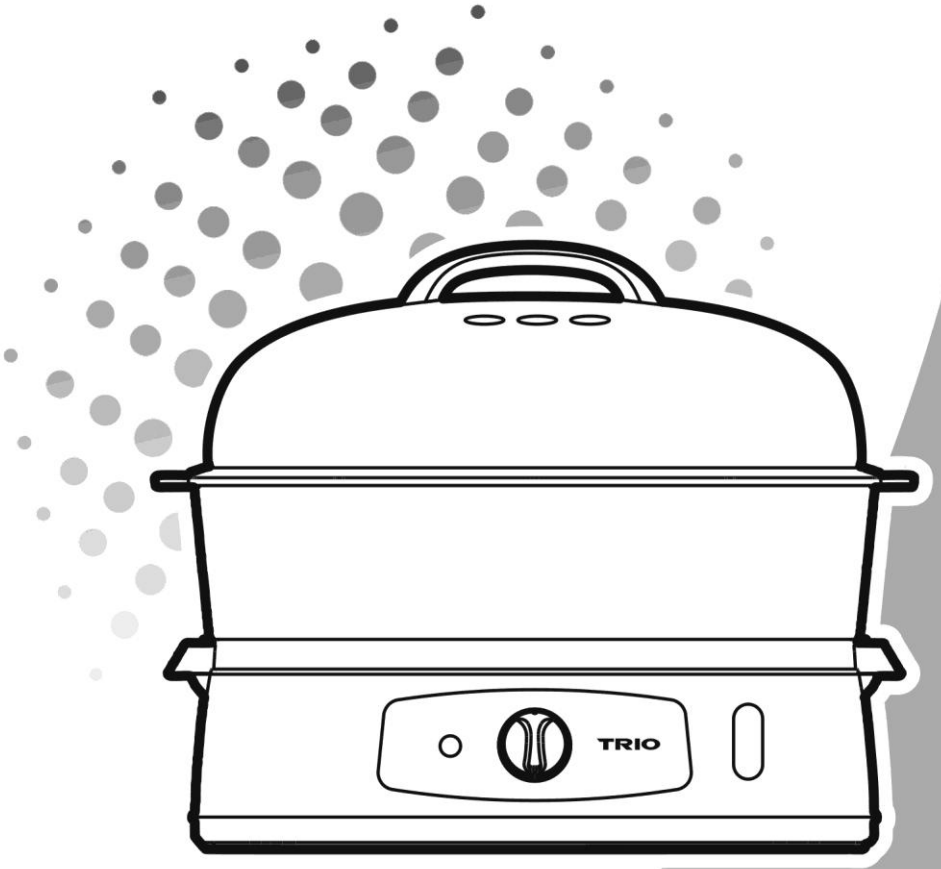
TRIO® Cuisine

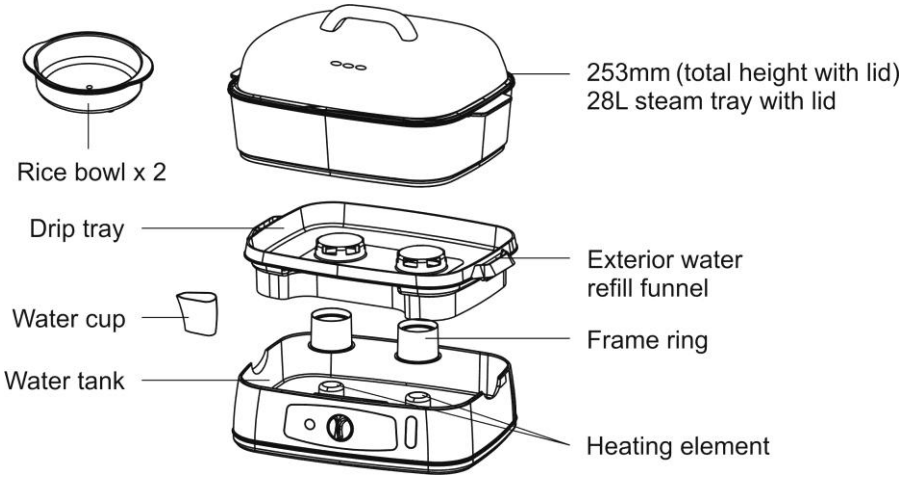
FOOD STEAMER



USER MANUAL

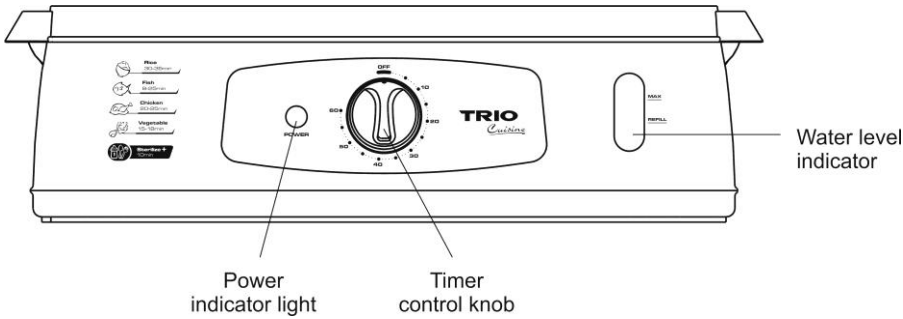
TFS-36

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)

Control Panel



Specifications

Model	TFS-36
Rated Voltage	220-240V~
Rated Wattage	1510-1800W
Frequency	50/60Hz
Capacity	28-Litre

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.

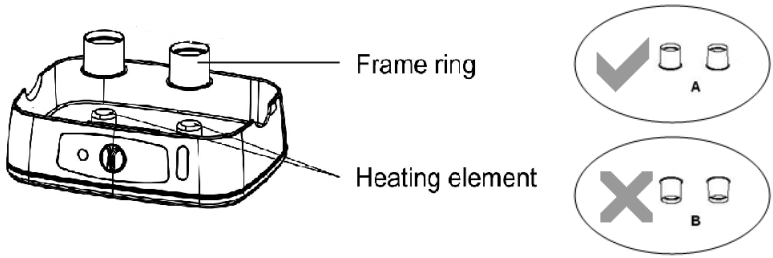
How to Use Your Appliance

Before use

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

How to fit the Frame ring

1. Place the frame ring as indicated A as shown in below diagram. The correct way to put the frame ring into the water tank is as 



Filling the water tank

1. Pour the water directly into the water tank. Do not exceed the maximum mark or below the refill mark. Add water immediately if the water level is lower than the refill mark to prevent dry boil.

Positioning the Steam Tray

1. Put the Drip tray on the water tank and then put the steam tray on drip tray follow by put the detachable steam tray bottom then put the lid on.
2. Place the food in the steam tray.

Steam Rice

1. Put the washed rice and add water as required into the rice bowl.
2. Place the rice bowl into the steam tray, cover with the lid to steam.
3. Set the timer for the recommended cooking times.

Steam cooking

1. Set the timer for the recommended cooking times.
2. The indicator light will be illuminated to indicate steam cooking has begun.
3. During cooking check the water level by inspecting the exterior water level indicator.
4. If necessary, add water through the exterior water refill funnel. At the end of cooking, the appliance will switch off automatically.
5. The timer will ring and the indicator light will go off.
6. To stop the appliance ahead of time, turn the timer to the 0 position.
7. Removed the food from the steam tray. (Extreme caution must be exercised when open the lid as the hot steam may scald your hand.)
8. Disconnect the appliance from the power outlet.
9. Let it cool down completely before cleaning.

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 lever 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 1-3 month of usage.

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