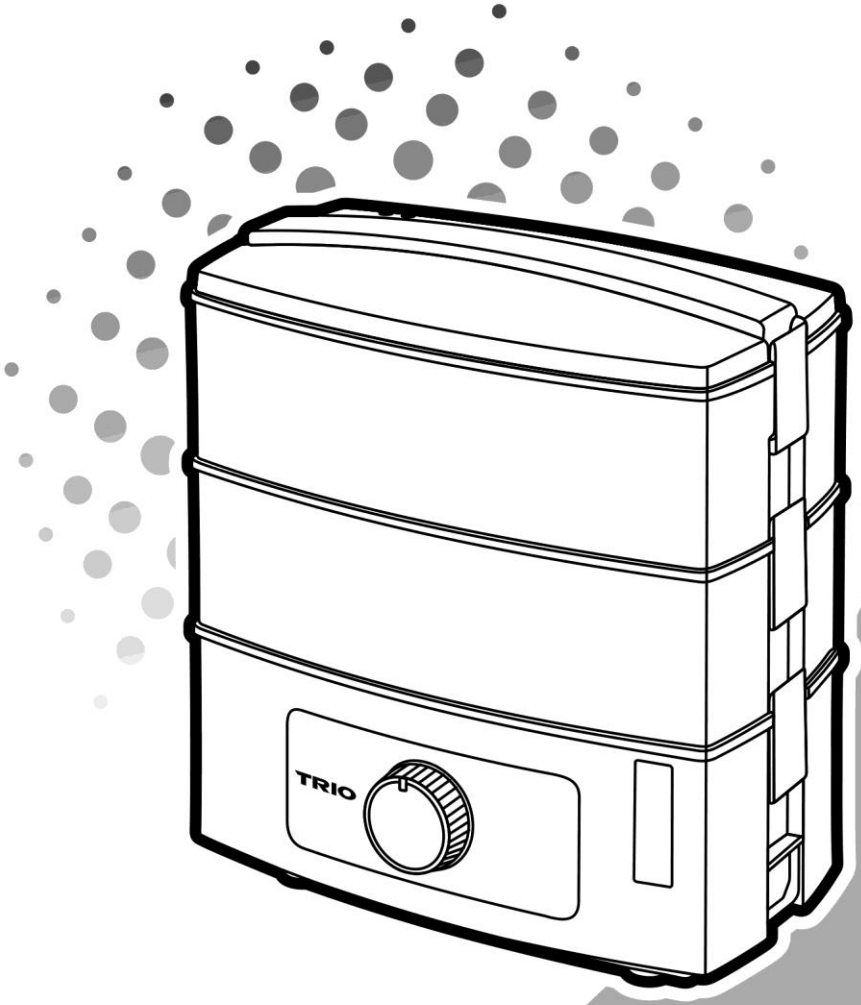
TRIO® Cuisine

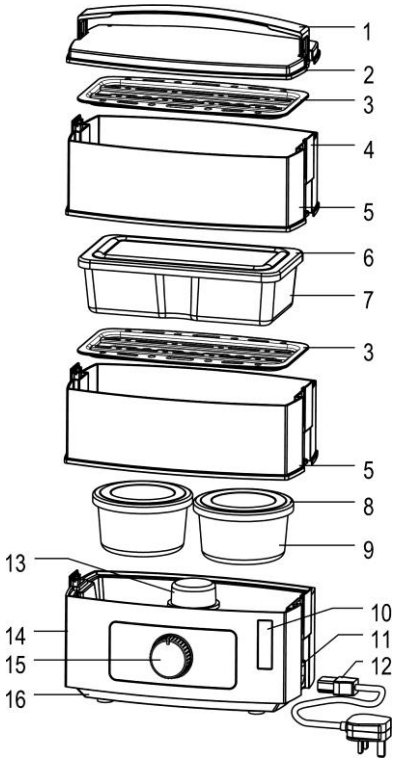
LUNCH BOX STEAMER



USER MANUAL

TLBS-24

Parts Identification



*****Strongly recommended to clean the heating element in between 1-3 months with citric acid or 3 slices of lemon to help extend the lift of lunch box steamer (refer care and cleaning).**

1.	Handle	9.	2 x Steam Bowl
2.	Lid	10.	Water Level
3.	Detachable Steam Tray Base	11.	Socket
4.	Locker	12.	Power Cord
5.	Steam Basket	13.	Heating Element
6.	2-Compartmet Food Tray Lid	14.	Water Tank
7.	2-Compartmet Food Tray	15.	Timer Control Knob
8.	2 x Steam Bowl Lid	16.	Base

Specifications

Model	TLBS-24
Rated Voltage	220-240V~
Frequency	50-60Hz
Rated Wattage	250-300W
Capacity	2.4-Litre

General Safety Precautions

1. Read all instructions carefully. Keep instructions booklet for future reference.
2. 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.
3. Always unplug appliance from the Mains electrical supply outlet before cleaning it or when not in use.
4. 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.
5. Close supervision is necessary when operating appliance near children. Ensure the electrical cord does not hang over the work surface.
6. 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.
7. 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.

8. Do not immerse appliances, or electrical parts into water or any other liquids.
9. Use of accessories or equipment not supplied by the manufacturer may cause damage or malfunctioning of your appliance or result in injuries.
10. Do not place the appliance on or near heat sources such as a gas or electric burner, or in a heated oven.

Safety Caution for Lunch Box 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 Lunch Box 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 Lunch Box Steamer too close to the wall, furniture or other electric appliances. Steam and heat generated may affect these items after time.
6. Clean the Lunch Box 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, bowl, food tray and steam baskets.
8. Do not operate the appliance without water in water tank.

How to Use Your Appliance

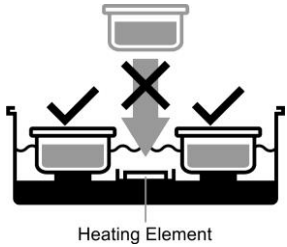
1. **Before use:** Wash all the removable parts and the inside of the water tank.

2. Place the Lunch Box Steamer on a stable level surface.

3. **Filling the water tank:** Pour the water directly into the water tank. Do not exceed the "MAX" mark or below the "MIN" mark.

4. **Positioning the steam baskets:** Place a steam basket #1 onto the water tank, add food into the lower steam basket, and fit and add food to the upper steam basket #2 as necessary. Then cover the lid.

5. **When using the three steaming compartments:** You may place different food in the upper and lower steam basket or into the water tank. The correct way to put the steam bowl into the water tank is as figure beside:



6. If you are using all three compartments, 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.

7. **To cook rice:** Ensure the steam bowl containing rice and water.

8. Connect the plug to your socket. Set the Timer, and the heating light illuminates and starts to heat. The timer will ring and the unit ceases to steam at the end of the cooking time set.

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

10. 1 cook session maximum is 60 mins, please turn on the timer again if you need to extend the cooking time.

11. During Cooking: Check the water level at the exterior water level indicator. If necessary, turn off the power supply and add water. Beware of hot steam when opening lid or refilling.

12. CAUTION: Never refill water into a hot and empty water tank. For personal safety, allow the water tank to cool down before refiling.

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.

Note: Some natural colored juices from food such as carrots, beetroot etc, may stain the steam basket 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 3 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.

	**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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