TRIO® Cuisine

MINI COOKER



USER MANUAL

TWH-001

General Safety Precautions

1. Please read these instructions carefully before using this appliance and keep them 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 and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.

3. This appliance is intended for indoor and household use only; not for outdoor, commercial and industrial use.

4. Keep the appliance and its power cord out of reach of children. Children should be supervised to ensure that they do not play with the appliance.

5. Do not use or place the appliance on sink, on hot surface, near heat source, or near the edge of table or counter.

6. To protect against fire, electric shock and injury, do not immerse power cord, plug or appliance in water or other types of liquid.

7. Ensure the voltage indicated on the Rating Label corresponding to the local power supply.

8. Do not leave the appliance operating unattended for any extended period of time.

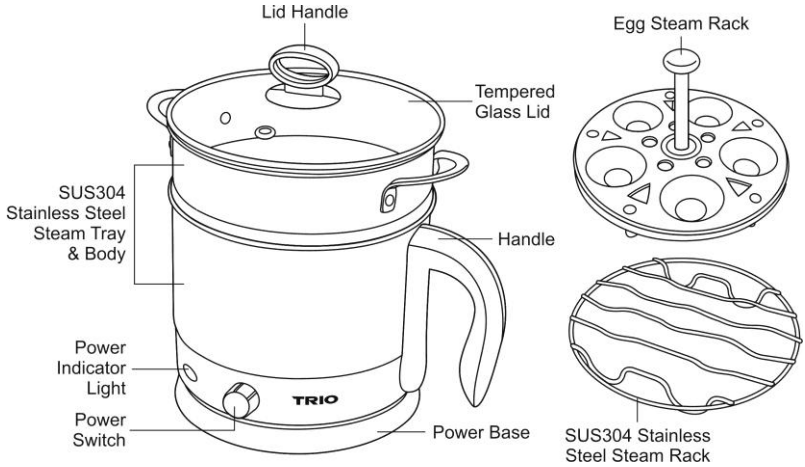
9. Always place the appliance on a flat level and dry surface.

10. Warning: Do not open the lid while the water is boiling, or immediately after the water is boiled. Failure to do so may lead to injury due to sudden ejection of steam.

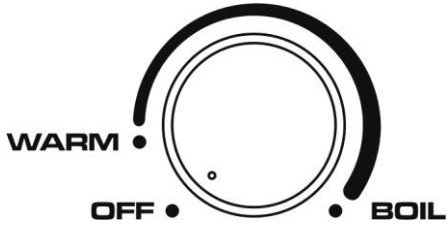
11. Caution: Do not exceed the maximum filing volume as indicated on the appliance, as there is risk of boiling water splashing out, which may cause scalding or burn.

12. The appliance must be switched off and mains plug removed from wall socket each time after use, and before cleaning and maintenance.

Parts Identification



Control Panel



Specifications

Model	TWH-001
Rated Voltage	220-240V
Rated Power	600W
Frequency	50-60Hz
Capacity	1.2L

Before the First Use

Before using

- Remove any protective films or stickers from the appliance before using it for the first time.
- Boil and discard the water at least twice without adding any chemicals or other additives.
- Ensure that the power switch is in the OFF position before plugging the appliance to the power socket.

How to Use

1. The mini cooker has many functions such as cooking noodle, boil egg and steamboat.
2. Turn the power switch to “OFF” position.
3. Plug the power plug to the power outlet.
4. Fill the mini cooker with water as required. Do not exceed the MAX mark or below the MIN mark.
5. Always start any cooking function at the boil setting and gradually increase the temperature to suit the food being cooked. The temperature setting is variable. Choose the best setting for your desired cooking results.
6. When cooking is completed, turn the power switch to “OFF” and unplug from power outlet.

Boil Egg

- pour in water to “MIN” mark. Place the cleaned egg on the egg steam rack (5pcs at most), then place the egg steam rack into the mini cooker. Turn the power switch to “Boil”.
- The steaming time for half-boiled egg is about 7 minutes; for hard-boiled egg is about 11 minutes. The steaming time may be slightly different depending on the types or sizes of the eggs used.

Food Steaming:

1. Pour water to “MIN” mark, followed by placing the stainless steel steam tray on top of the stainless steel body.
2. Turn the power switch to “Boil” for steaming.
3. Check steaming status and you may turn the power switch to OFF or WARM as and when the steaming is considered done. Beware of hot steam when opening lid.
4. Always switch to the OFF position and unplug the appliance when steaming has completed.

Care and Cleaning

1. Before cleaning, ensure that the power outlet is switched off and the power base is removed from the kettle. Allow the kettle to cool down to room temperature.
2. Never immerse or fully submerge the kettle into water.
3. When necessary, the exterior surfaces of the kettle may be cleaned with a soft damp cloth. Never use any chemical or abrasive solution to clean the kettle.
4. Clean the filter on a regular basis. For easier cleaning, detach the filter from the kettle, then replace it after cleaning.
5. Before storage, please ensure that all parts of the kettle are completely dried. Do not store the kettle in damp areas such as under the kitchen washing basin.

Cleaning the Interior of Kettle:

6. Reddish stain spot, milky white spot or black spot in the kettle are caused by either minerals in tap water or oxidization of iron content in tap water. It is NOT due to the stainless steel heating plate itself. While this will not affect your health, regular cleaning is strongly recommended.

7. Use the following method to remove reddish stain spot, milky white spot or black spot in the kettle.
   a. Fill the kettle with water and the juice of at least 2 to 3 lemons (or citric acid).
   b. Boil the mixture and then let the kettle cool down.
   c. After cooling down, pour away the boiled mixture and refill with water again (without the juice or citric acid).
   d. Boil one more time and pour away the water after cooling down.



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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