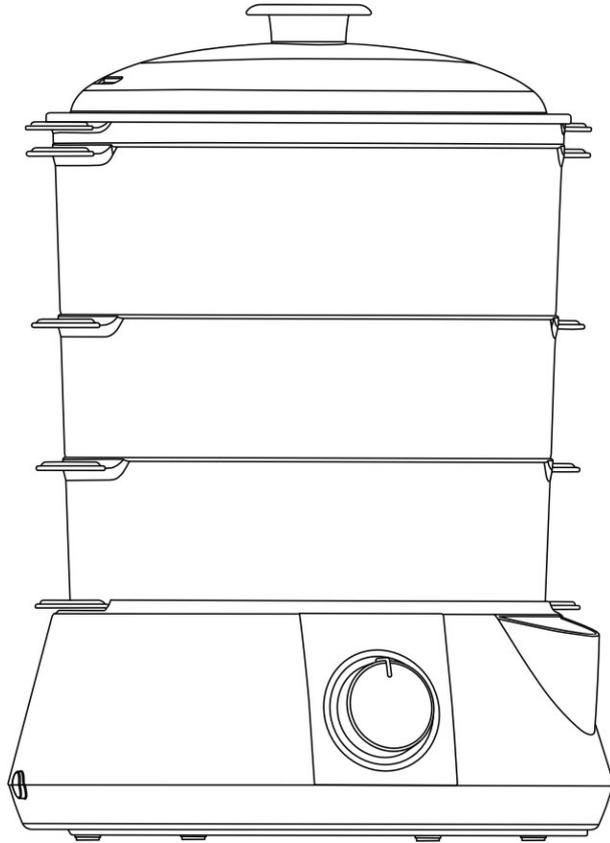




Celebrate Fine Living!



EFS A121

STEAM COOKER

Instruction Manual

Thank you for purchasing EUROP ACE Food Steamer. For safety purpose, you should read these instructions carefully before operating the appliance. Keep the instruction manual for future reference.

IMPORTANT

Warning: To prevent burns, always use a mitt or potholder for handling. Remove the lid cover slowly with the underside of the lid cover pointing away from you and let steam escape gradually. Hold the lid cover over the steam compartment to allow the condensation to drain into the steamer.

Do not reach into the appliance while cooking. If you need to check on the cooking progress or to stir, use a utensil with a long handle.

DO'S

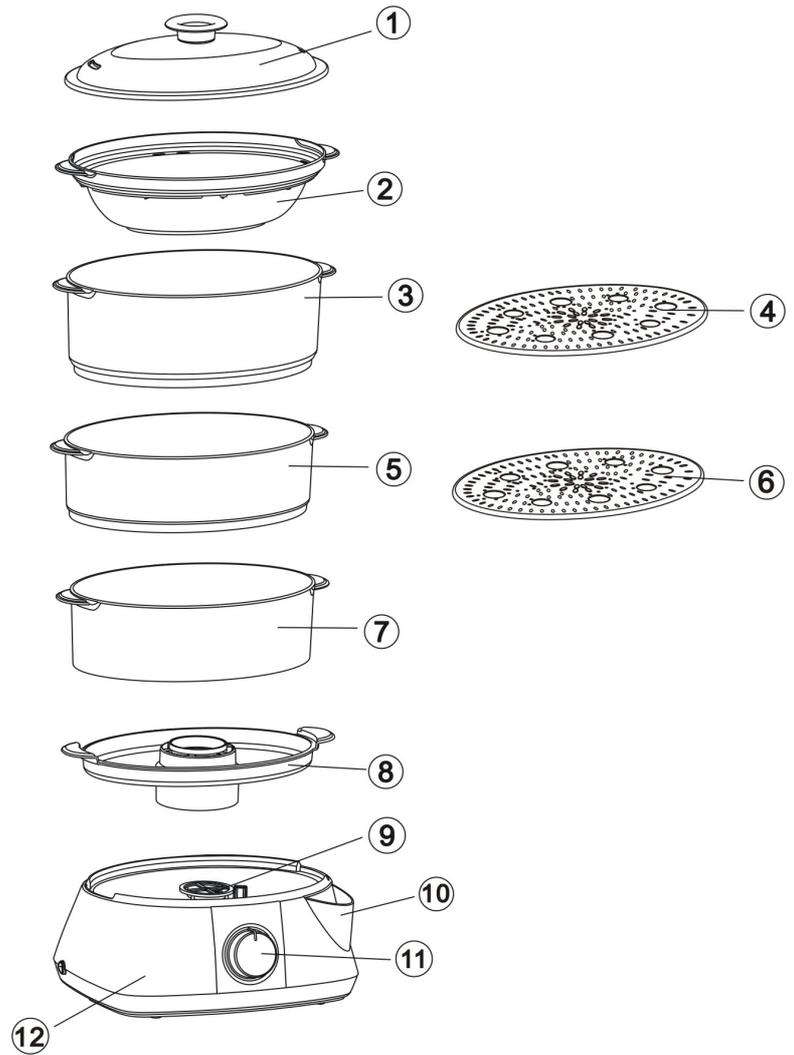
1. Check the rating of the appliance is same as your local mains supply.
2. Place the appliance on a firm, stable work surface.
3. Unplug from the outlet when not in use and before cleaning. Allow cooling before putting on or taking off parts and before cleaning or storing the appliance.
4. Always use padded gloves due to high temperature steam, food or soup.
5. Keep electric appliances out of reach from Children or infant. Do not let them use the appliance without supervision.
6. To disconnect, turn control to “Off”, then remove plug from wall outlet.
7. Make sure handles are properly assembled to basket and locked in place before switching ON.
8. Lift and open cover carefully to avoid scalding and allow water to drip into steamer.
9. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or similarly qualified person in order to avoid a hazard.
10. 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 use of the appliance by a person responsible for their safety
11. Children should be supervised to ensure that they do not play with the appliance.
12. Allow cooling before disassembling the compartments.
13. Assembly each compartment correctly and make sure that they stack up securely.
14. Lift and open the cover carefully to avoid high temperature steam.
15. Never move your appliance if it contains anything hot.

DO NOT'S

1. Do not touch surfaces of steam compartments during operation. It is hot!
2. Do not put your hand into the appliance while cooking. If you need to check on the cooking progress or stir, use a utensil with a long handle.
3. Do not use other attachments that may obstruct the operation of this appliance.
4. Do not operate the appliance without steam diffuser, steam compartment or lid cover in place.
5. Do not use appliance for other than intended household use.
6. Do not let cord hang over the edge of table or counter or touch hot surface.
7. Do not attempt to open the cabinet or dismantle any parts from the appliance; there is no serviceable part inside.
8. This appliance is normally cleaned after use. It is not intended to be immersed in water for cleaning.
9. Do not operate the appliance near wall or cabinet to prevent damage from steam.
10. Do not immerse in water.

GET TO KNOW THE STEAM COOKER

1. Lid cover.
2. Food-rice-soup Bowl.
3. Top steam compartment (3).
4. Detachable Bottom Cover of top steam compartment.
5. Middle compartment(2)
6. Detachable bottom cover of Middle compartment.
7. Bottom compartment(1).
8. Drip tray (with flavor scenter screen).
9. Steam diffuser.
10. Water inlet.
11. Mechanical Timer with Power indicator.
12. Water Basin (Reservoir).



BEFORE THE FIRST TIME USE

1. Remove the appliance and all accessories from the packaging.
2. Peel off the adhesive labels, if any.
3. Wash the lid cover, food-rice-soup bowl, steam compartments, steam diffuser, flavor scenter screen and drip tray in warm soapy water.
4. Rinse and dry thoroughly.
5. Wipe the reservoir with a damp cloth.

HOW TO USE

1. Place the appliance on a firm and stable surface, allow sufficient ventilation.
2. Fill the reservoir with cold tap water up to MAX level, as Fig 1 or Fig 2.

Fig 1: Through water inlet

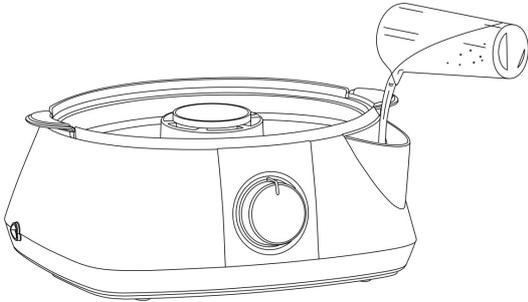


Fig 1

Fig 2: Directly into the reservoir

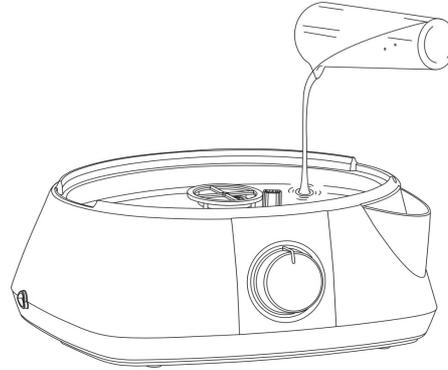


Fig 2

Warning: Do not add any salt, pepper, seasonings, herbs, wine, stock or any liquid other than tap water to the reservoir. This may damage the appliance permanently!

3. Place the Drip tray on the base and make sure that it sits properly.
4. Place the compartments as per number given. Number 2&3 compartments are having Detachable steam basket bottom cover to cook more food.
5. Place herbs or spices in the Flavor Scenter Screen for additional flavor.
You may steam with or without herbs.

Flavor scenter tips:

Add fresh or dried herbs to the Flavor Scenter Screen to spice up the healthy foods. Thyme, cilantro, basil, dill, curry and tarragon are just a few herbs and spice along with garlic, caraway or horseradish that enhance flavor without adding salt.

When using the Flavor Scenter Screen.

- a. Try the suggested flavoring listed in the steaming Guide or use your favorite herbs to create new combinations.
 - b. Flavor suggestions are for 1/2 to 3 teaspoons of dried herbs or spices. If using fresh herbs, chop leaves and triple the amount.
 - c. To prevent small herbs or ground spices from falling through the Flavor Scenter Screen, rinse or wet the screen before adding seasoning.
6. Place the food completely inside the Steam Compartment. Larger size food requires longer cooking

time and should be placed in the bottom Steam Compartment

7. Put the Steam Compartment one by one on top of the trip tray and cover the top steam compartment by lid cover.
8. Connect the main supply, the power indicator will glow.
9. Set the Timer for the desired cooking time; steaming will begin around 30 seconds.

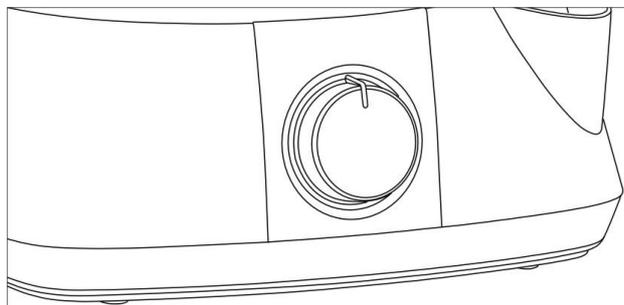


Fig 3

NOTE: The timer will operate no matter the appliance is connected to mains supply or not. Be sure that the indicator light is on when setting the timer.

WARNING:

Do not touch the base, steaming bowls, or lid during use, as they get very hot.

10. When the preset time is reached, the timer will ring the bell once and the appliance will shut off automatically. The power indicator will not glow.
11. In order to prevent food from being overcooked, remove the steam compartment right away using a potholder, and place it on a plate or on the reversed lid cover. When using the food-rice-soup container, remove it with extra care, and if necessary use a kitchen utensil with a long handle.
12. After cooking, disconnect the appliance from main supply and let it to cool down before removing the drip tray or washing.

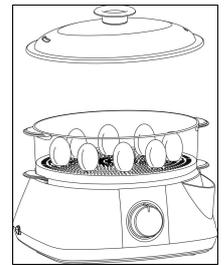
WARNING:

1. ***Be careful when removing the drip tray, while other parts of the unit may be cool, the water in the water basin and the drip may still be very hot.***
2. ***Do not operate the appliance without steaming bowl and lid in place.***

STEAMING EGGS

1. Set up the food steamer as described in “How to use”.
2. Place the eggs into the steam compartment that has integrated egg holders as fig 4.
3. Replace the lid cover.
4. Set the timer for the desired cooking time

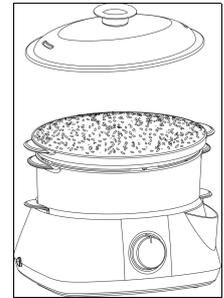
Fig 4



COOKING RICE

1. Set up the food steamer as describes in “How to use”.
2. Place a steam compartment on top of the base.
3. Take 1 cup of rice and 1½ cup of water in the food-rice-soup container and place on Steam compartment as fig 5. (Maximum 250grams of rice).
4. Cover the Food-rice-soup container by Lid Cover.
5. Set the timer for the desired cooking time.

Fig 5

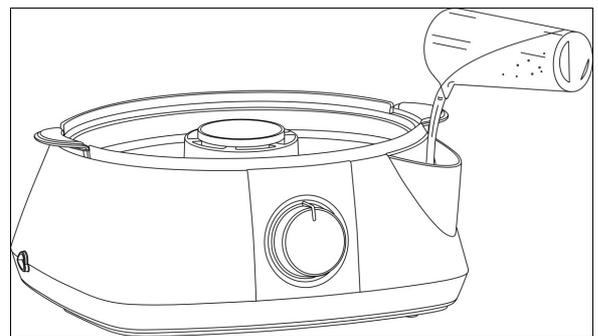


REFILLING DURING COOKING

For recipes with long cooking time:

1. Check the water level
2. Refill water through the water inlet, fig 6

Fig 6



USEFUL HINTS AND TIPS

1. For cooking in high altitude, steaming time may increase. Exact time varies by location.
2. Steaming time stated in the chart is only a guide. Time varies depending on the thickness of food, space of the food inside steam compartment, freshness of food and personal preference. As you become familiar with the appliance, adjust cooking time to your desire.
3. A single layer of food steams faster than multi layers. Therefore, cooking time for large quantity of food will be extended.
4. For best results, prepare the food in thinner size. If the food size varies significantly and layering is required, place smaller sizes on higher steam compartment.
5. Do not crowd food unnecessarily. Arrange the food with space help steam flow.
6. When cooking large quantities of food, remove lid cover about halfway through, stir the food using a long handled utensil, do not put your hand into the steam compartment.
7. Do not add salt and seasoning to the steam compartment or reservoir. These minerals will cause scaling and damage the heating element.
8. Save liquid in drip tray for making soup, sauces, and gravies.
9. Never steam frozen meat, poultry or seafood direct from freezer. Always defrost completely first .
10. All the figures in the ‘steaming Guide’ are referring to cold water in the reservoir.

11. The food-rice-soup container is an ideal container for fruit, vegetables, puddings, quick snacks, etc.
12. Using three steaming bowls
 - a.
Always place the largest pieces of food with the longest cooking time in the lower Steam Compartment.
 - b.
You may place different food in the upper and lower Steam Compartments, and consider about dripping from upper Steam Compartment due to condensation.
 - c.
When steaming meat or poultry and vegetables, always place the meat or poultry in the lower compartment so that juices from raw or partially cooked meat cannot drip onto other foods.
 - d.
Steaming time for food in the upper container is slightly longer so allow an extra five minutes.
 - e.
If food with different cooking time is to be steamed, start the food with the longest cooking time in the lower compartment. When the remaining time reaches start with the rest of food, carefully remove the lid cover with padded gloves and add the upper compartment. Replace lid cover and continue steaming.

CLEANING

1. Never immerse the base, power cord or mains plug into water.
2. Unplug from the wall socket and leave the appliance to cool completely before cleaning.
3. Do not clean any part of the unit with abrasive cleaners e.g. scouring powders, steel wool or bleach.
4. Do not clean clear plastic bowls and baskets with abrasive side of a sponge or pad.
5. Do not immerse the base in water. Fill the reservoir with warm, soapy water and wipe with a cloth.
6. Rinse thoroughly. Wipe the base with a damp cloth
7. Wash the lid cover, food-rice-soup container, steam compartments in warm water and dishwashing liquid. Rinse and dry thoroughly.
8. Clean the appliance after each use.

DESCALING THE RESERVOIR

After 2-3 months usage, chemical deposits may build up in the reservoir and heating element. This is normal and the scaling depends on the degree of water hardness. It is essential that the appliance is descaled regularly to maintain steam production and extend the life of the unit.

1. Fill the reservoir to the MAX level with white vinegar (not brown vinegar).

IMPORTANT: Do not use any other chemical or commercial descaler.

2. Connect to the mains supply. Drip tray, steaming compartments and lid cover should be in place during this procedure.
3. Set timer for 25 minutes to begin steaming.

WARNING: If white vinegar begins to boil over the edge of base, switch off the timer and disconnect the mains supply. Reduce the quantity of white vinegar slightly.

4. When the timer rings, unplug from the wall socket and allow cooling completely before pouring out vinegar.
5. Rinse the reservoir several times with cold water.

STEAMING CHART AND RECIPES

1. Steaming time stated in the guide and recipes are only a guide. Time may vary depending on the size of the food piece, spacing of the food in the steaming bowl, freshness of food and personal preference. As you become familiar with the steamer, adjust cooking time accordingly to personal preference.
2. Steaming time is for the quantity stated in the guide or recipe. For larger or smaller quantities adjust the time accordingly.
3. The steaming time is based on the food cooked in the lower compartment, unless specifically stated otherwise. Food cooked in the upper compartment may take slightly longer time.
4. All time stated in the guide and recipes are based on the use of cold water.

VEGETABLES

1. Cut off thick stems from broccoli, cauliflower and cabbage.
2. Steam leafy, green vegetables for the shortest possible time as they lose color easily.
3. Salt and season vegetables after steaming for best results.
4. Frozen vegetables should not be thawed before steaming.

Vegetable	Type	Weight/Number Pieces	Suggested Flavoring	Cooking time (Minutes)	Recommendations
Artichokes	Fresh	3 medium	Garlic Tarragon Dill weed	45-50	Cut off the base
Asparagus	Fresh Frozen (Green)	400g 400g	Lemon balm Bay leaves Thyme	13-15 16-18	Cross over the asparagus stalks to let the steam through
Broccoli	Fresh Frozen	400g 400g	Garlic Crushed red pepper Tarragon	16-18 15-18	
Carrots (sliced)	Fresh	400g	Anise Mint Dill weed	20-22	Stir halfway through cooking time
Cauliflower	Fresh Frozen	400g 400g	Rosemary Basil Tarragon	16-18 18-20	Stir halfway through cooking time
Spinach	Fresh Frozen	250g 250g	Chervil Thyme Garlic	8-10 18-20	Stir halfway through cooking time
Beans	Fresh	400g	Caraway seed Dill seed Savory	18-20	Stir half way through cooking time
Peas	Fresh; podded Frozen	400g 400g	Basil Marjoram Mint	10-12 15-18	Stir half way through cooking time
Potatoes, Red -Halved	Fresh	400g	Chervil Chives Dill weed	20-22	

MEAT AND POULTRY

1. Steaming has the advantage of allowing all the fat to drip away during cooking. Due to the gentle heat, choose only tender, lean cuts of meat and trim off all fat. Meat suitable for grilling is ideal for steaming.
2. Serve steamed meat and poultry with flavorsome sauces or marinade before steaming.
3. Thoroughly cook all foods before serving. Pierce with a knife or skewer to check that the center is

cooked and juices run clear.

4. Sausage must be completely cooked before steaming
5. Use fresh herbs while steaming to add flavor

Food	Type	Weight/Number Pieces	Suggested Flavoring	Cooking time (Minutes)	Recommendations
Chicken	Boneless fillet, Joint	250g (4pc.) 450g	Curry Rosemary Thyme	12-15 30-35	Trim off all fat
Pork	Tenderloin, fillet, loin steaks or loin chops	400g (4pc. 1"thick)	Curry Lemon balm Thyme	5-10	Trim off all fat
Beef	In slices of rump, sirloin or fillet steak	250g	Curry Crushed red pepper Thyme	8-10	Trim off all fat

FISH AND SEAFOOD

1. Fish is cooked when it is opaque flakes easily with a fork.
2. Frozen fish may be steamed without thawing if separated before steaming and the cooking time is extended.
3. Add lemon wedges and herbs while steaming to improve flavor

Food	Type	Weight/Number Pieces	Suggested Flavoring	Cooking time (Minutes)	Recommendations
Shellfish	Fresh	250g/400g	Marjoram Lemon balm	8-10	
Prawn	Fresh	400g	Lemon balm Garlic	6	
Mussels	Fresh	400g	Lemon balm Garlic	8-10	
Lobster (tail)	Frozen	2 pieces (400g each)	Horseradish Garlic	20-22	
Fish fillets	Frozen Fresh	250g 250g	Dry mustard Allspice Marjoram	10-12 6-8	

RICE

1. Use the rice bowl and add the required quantity of water together with rice

Food	Type	Quantity / Quantity of water	Cooking time (Minutes)	Recommendations
Rice	White	200g/300ml	35-40	Serves 2

For more technical details / enquiries, please visit:

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