



ELBA

FOOD STEAMER

MODEL: EFS-M2028(WH)

OWNER'S MANUAL

Please read this manual carefully before operating your set.

Retain it for future reference.

Record model number and serial number of the set.

See the label attached on the set and quote this information to your dealer when you require service.

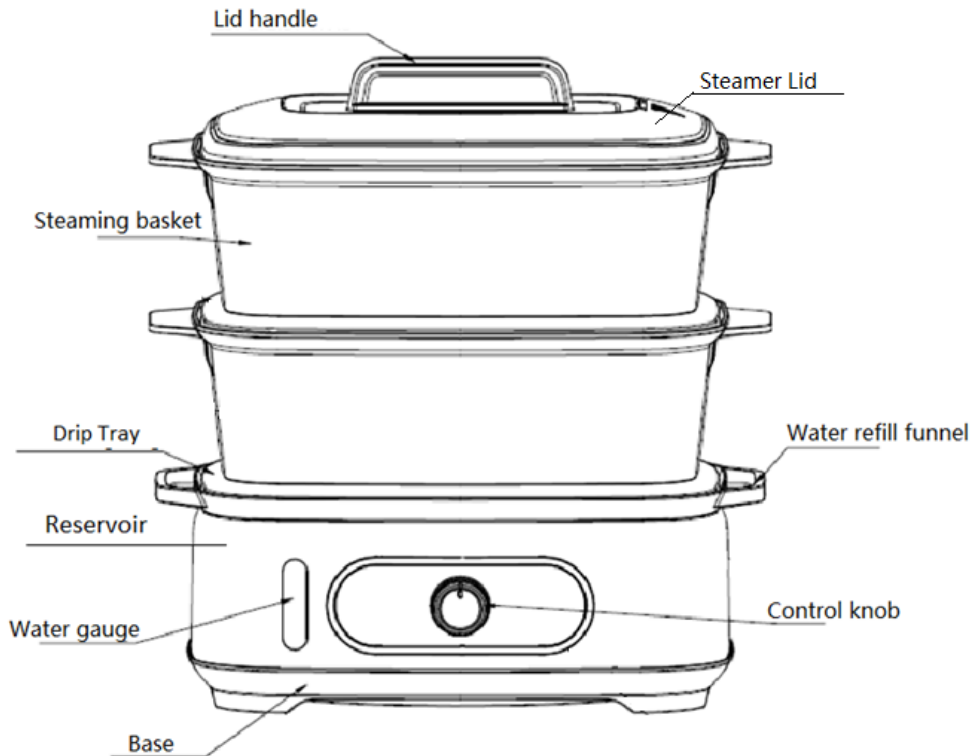
For The Warranty Terms & Conditions, Please Refer To Warranty Certificate.

IMPORTANT SAFEGUARDS

When using this appliance, basic precautions should always be followed, including the following:

1. Read all instructions before using.
2. Never immerse the product body in water or any other liquids.
3. Do not operate the appliance with damaged power cord or plug, after the appliance malfunction, or if it is dropped or damaged in any manner. Return the appliance to the nearest authorized dealer or after-sales service center for examination, repair, electrical or mechanical adjustment.
4. Do not let the power cord hang over edge of table or counter or hot surface.
5. To disconnect the plug from wall outlet, grasp the plug and not the cord.
6. Do not leave the appliance unattended while it is operating.
7. Always place the appliance on a flat and stable surface.
8. Do not expose the base of the appliance to high temperature, hot gas, steam oven or damp heat from other sources than the steamer itself. Do not place the food steamer on or near an operating or hot stove or cooker.
9. Never steam frozen meat, poultry or seafood. Always thaw these ingredients completely before steaming.
10. Never use the food steamer without the drip tray, otherwise hot water may splash out from the appliance.
11. Only use the steamer bowls provided in combination with the steam basket.
12. Place the food steamer on horizontal and level surface and make sure there is at least 10cm freespace around it to prevent overheating.
13. Beware of hot steam that comes out of the food steamer during steaming or when you remove the lid. When remove the lid, always use the handle.
14. Always remove the lid carefully and away from you. Let steam condensation water drip off the lid into the food steamer to avoid scalding.
15. Always hold the steamer bowl by one of the handles when you stir hot food or remove food from the bowl.
16. Always hold the steaming bowls by their handles when removing the hot bowls.
17. Do not remove the food steamer while it is operating.
18. Do not touch on hot surfaces of the appliance.
19. This appliance is not intended for used 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.
20. Children should be supervised to ensure that they do not play with the appliance.
21. Never use any accessories or parts from other manufacturers or that ELBA does not specifically recommend.
22. Unplug the plug from wall outlet when not in use, before putting on or taking off parts, and before cleaning.
23. Always unplug the appliance and let it cool down before cleaning.
24. Do not operate the appliance for other than its intended use.
25. This appliance is for domestic and household use only.
26. Do not use this food steamer outdoors.
27. Save these instructions for future reference.

PRODUCT DESCRIPTIONS



FUNCTION OF PARTS

- **Control knob:** Set food steaming duration within 60 minutes, a bell will be heard after finishing steaming food.
- **Reservoir:** Hold water for steaming food, don't place any other liquid in the reservoir.
- **Drip tray:** Prevent water condensation and food liquids from dripping back to the reservoir to ensure the water in the reservoir is clean.
- **Steaming basket:** Interchangeable steaming basket
- **Lid handle:** It has a convenient handle on top to avoid burn when it is removed.

BEFORE THE FIRST USE

1. Before using the food steamer for the first time, please clean the parts of the steamer (Excludes the product outer body).
2. Rinse the steam basket, drip tray, steamer lid, and reservoir under the running water and clean it thoroughly.
3. Fill the reservoir with water according to the MAX line (refer to water level indicator), assemble all parts and power on the appliance. When the water is boiled, discard the water.

Note: Assemble all parts, place drip tray on the product body, make sure it is fixed to the correct position and fitted nicely on the product body. Make sure the water level in the reservoir is between the MAX and MIN line. It is recommended to use filtered water.

OPERATING THE APPLIANCE

1. Place the food steamer on a stable, horizontal and level surface.
2. Fill the reservoir with water according to the type of food and quantity. If food steamer stops producing steam, it indicates that you should add water to the reservoir or refer to the water level indicator.

Note: Do not add any salt, pepper, flavoring, essence, wine or any other liquids into the reservoir to prevent damage to the heating element.

Note: When using the appliance, make sure the water level is between the MIN and MAX line.

Note: The food that being placed at the lower steamer will be steamed faster than the upper steamer. Thus, it is advisable to place the food that need to steam for longer time at the lowest.

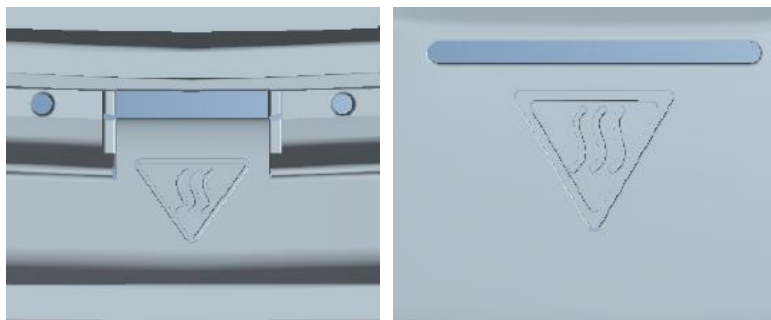
3. Cover with the steamer lid.
4. Connect the plug to the wall outlet and power on.

Note: Don't operate the appliance without steam basket and steamer lid in place.

5. Set timer by the recommended time, the indicator will illuminate. Once the indicator light is on, steam will be produced in several minutes, the condensation is normal during steaming.

Note: While the appliance starts to operate, do not touch the product body, reservoir, steam basket. Always use gloves when handling the food steamer.

6. Cover the steamer. Attention should be paid to avoid high temperature scald during use. In addition, do not directly touch the high-temperature anti-hot label with your hands, you need to hold the handle. As shown in the figure, high temperature anti-hot label



7. When steaming is complete and the timer returns to OFF position, the buzzer will bell and automatically cut off the steaming function. The indicator light will extinguish.
8. After finishing steaming, unplug the appliance from the wall outlet and let it cool completely before moving the steam basket.
NOTE: Be careful when removing the drip tray in spite of other parts of the unit may cool down, water in the reservoir and drip tray is still very hot.
9. Discard the water after each use.

DRY-BOIL PROTECTION

Should you accidentally let the food steamer operate without water, the dry-boil protection will automatically switch off the power. If this occurs, allow the appliance to cool before filling with cold water.

TIPS

1. Steaming time stated in the recipes table is for reference only. It also depends on the food size, freshness and taste. If you are familiar with the required steaming time, you may adjust the time based on your experience or knowledge without following the steaming time provided in the recipes table.
2. The foods that need to be steam the most should be placed at the lower steam basket compare to fast steaming food.
3. For better results, select proper size of food to steam. If the food size differs greatly, it is advisable that you place food with small size on the top.
4. Do not overfill the rice bowl as there should be enough space between the foods in order to allow maximum steam flow.
5. When steaming a large quantity of food, remove steamer lid and stir the food half way by a long-handled tool.
6. To prevent damage to the heating element, do not add any salt, pepper, flavoring, or essence into the reservoir.
7. Save liquids in drip tray for making soup, sauces or gravy when steaming fish or meat.
8. Defrost frozen meat, poultry or seafood before steaming.
9. Steaming time stated in the recipes is based on the use of cold water.
10. The steam basket can be also used for steaming other foods such as fruits, vegetables, puddings, quick bread and etc.
11. As steam or extract of the steamed food will drip from the upper layer, make sure the foods are placed in the order where flavors of foods will not be offset by each other.
11. For example, if steaming meat and vegetables, place meat at the lower layer so that gravy will not drip onto other vegetables.
12. Steaming time for food in the upper steamer basket is usually longer than 5 minutes, if you need to steam foods with different cooking time, start steaming food with longer cooking time in the lower steam basket. When the remaining time reaches the food with shorter cooking time for next ingredient, carefully remove steam lid with gloves, insert the steamer bowl and steamer lid and continue to steam.
13. Do not directly touch the high temperature area of the handle. Hold the lower part of the handle.

RECIPES

Type of food	Weight	Steaming time
Rice	Rice 400g, Water 500ml	45-50 min
Potato (cut 1 inch in thickness)	900g	45-50 min
Carrot (cut 1 inch in thickness)	550g	45-50 min
Egg	12 eggs	25-30 min
Chicken	550g	45-50 min

The time or weight above mentioned is only reference, you can adjust them according to food weight, thickness or taste for better results.

CLEANING AND MAINTENANCE

1. Remove the plug from the wall outlet and let the appliance to cool down completely before cleaning.
Note: Never use scouring pads, abrasive cleaning agents or liquids such as petrol or acetone to clean the appliance.
2. Clean the outside of the product body with moist cloth.
Note: Never immerse the product body in water, nor rinse it under the tap. Do not clean the product body with dishwasher.
3. Wash the steamer basket, steamer lid, drip tray in hot soapy water, rinse and dry completely.
4. Do not immerse the reservoir in water, first pour the warm water into the reservoir, then rinse thoroughly and discard water, finally dry with soft cloth. All parts except the reservoir and product body can be cleaned in a dishwasher; however, continual cleaning in a dishwasher may result in a slight loss of polish.
5. Store the food steamer after all parts have cooled down completely and place it in a dry location such as a table top or counter top or a cupboard shelf.

DESCALE THE RESERVOIR

After using for about 2-3 months, some chemical deposits may build up in the reservoir, or on the heating element but this is normal. The amount of deposits depends on the hardness of water in your area, it is essential to descale the reservoir for the purpose of prolonging the product life.

1. Fill the reservoir with a mixture of vinegar and water to the maximum line; do not use any other chemical or detergent.
2. Plug into the outlet, steamer bowls, steamer basket and lid should be in the correct place during this procedure.
3. Set the timer for approx. 20-25 minutes to start steaming, in case white vinegar is over flowing from the reservoir, unplug from the outlet, switch off timer and reduce some white vinegar.
4. When the timer rings, unplug from the outlet and allow the unit to cool down before pouring the white vinegar out.
5. Rinse the reservoir several times with cold water and clean other parts as described in cleaning and maintenance.

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