



# ELBA

## **FOOD STEAMER** **MODEL: EFS-M1038(SS)**

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:**

- Please read the instructions carefully when using this product.
- Before switching on the power supply, please check whether the voltage marked by this product is consistent with the voltage in your home. If not, please do not use this product and contact the store where your product was purchased.
- Do not hang the power cord on the edge of the table or touch the high temperature surface to avoid damage to the power cord.
- This product shall not be used on or near a high temperature gas or electric stove.
- Please do not dry burn without water, which is easy to damage the heating tube.
- Unplug the power cord in time if the water in the kettle is too little or the kettle is dry burning carelessly. Let cool for 15 minutes before filling with cold water.
- Do not immerse the water storage device in water or other liquids to avoid fire, electricity leakage or personal safety. When the steamer is working, please be careful of the steam coming out of the hole in the steamer cover and the steam pouring out after the steamer cover is opened. Do not face people when the steamer cover is opened.
- Wear gloves when moving parts; After the food is steamed, please carefully open the lid of the steamer to avoid being scalded by the steam. When the other components of the steamer cool down, the water in the reservoir and tank will still be very hot, please handle with care. When using, the machine should be placed in a smooth and inaccessible place for children, do not let children near the product to pull the power cord or knock the steamer, in order to prevent the steamer from falling over and hurting people or damaging the steamer.
- This product should not be operated by children, and children should be carefully watched to avoid scalding them. Do not touch the hot water storage device, heating body in the water storage device, steaming bowl, steamer bracket, steamer cover and other high temperature parts, in order to avoid scalding.
- It is best not to move the steamer when it is working; If you do need to move, be very careful to avoid scalding. Do not use spare parts not recommended by the manufacturer to avoid fire, electricity leakage or other injury. Unplug the power plug when you are not using it or ready to clean it. The steamer must be cooled before cleaning.
- Do not continue to use the product when the power cord, plug or other electrical

parts are damaged. Must contact the product dealer or service centre for repair.

Warning: If the supply cord is damaged, to avoid danger, it must be replaced by a professional from the manufacturer, its maintenance department or similar department.

Appliances are not intended to be used by persons (including children) who have a physical, sensory or mental capacity deficiency or lack experience and knowledge of their use, unless they are supervised or instructed in connection with the use of the appliance by a person responsible for their safety.

Children should be taken care of to ensure that they do not play with the device.

Children should not clean and maintain appliances without supervision.

Note:

A. Turn off the power switch before moving the appliance.

B. If the total volume of water and ingredients in the appliance exceeds the scale specified in the instruction manual, liquid may overflow from the rim of the cup.

## **Usage Tips**

1. When used at high altitudes, the required time should be increased, and the increased time varies with the terrain.
2. The time on the menu is for reference only, depending on the size and location of the food, its freshness, and personal preference;
3. When you are skilled in using it, you can set the time at will;
4. Single-layer food cooks faster than multi-layer food, so food in large quantities takes longer to cook.
5. For better results, the size of the food should be similar, if the food size changes greatly, put smaller pieces on the top;
6. Do not fill the steaming bowl with food, and leave space between the food so that the maximum amount of steam can pass through;
7. When cooking a large amount of food, the lid of the steamer can be opened for stirring in the middle (pay attention to the use of long-handled utensils and gloves to protect hands). Do not add salt or seasonings in the water storage tank during cooking to prevent damage to the heating element;
8. Do not directly steam frozen meat or poultry, please defrost completely first;
9. The time indicated on the menu is calculated by using room temperature water;

10. Steam plate can be used to steam other food, such as fruit, vegetables, pudding, quick cooked bread, etc.

11. Use multi-layer steaming tray at the same time to place large pieces of food that need to be steamed for a long time in the lower steaming tray;

12. You may put different foods in a steaming dish, and since juices will seep down from the top, note that both taste the same. If you are steaming meat with vegetables, place the meat in the lower layer to prevent juices from dripping on other foods when they are steaming. When using multilayer bamboo steamer, the upper steamer food cooking time will be slightly longer 5 minutes.

## **First use**

When using for the first time, please put all parts except the large body into clean water for cleaning, by using appropriate amount of detergent. Fill the water storage tank with water of full scale, boil the water after all the accessories are put in place, pour out all the water after 30 minutes, and you can use it.

## **Parts Descriptions**

1. The body is used to store clean water, do not store other liquids, in order to prolong the service life of the product, it is recommended to use pure water.

2. The steaming bowl is used for steaming rice on the steaming plate.

3. There is a convenient handle on the top of the steamer lid to prevent steam burns when lifting the lid.

4. The water tank is set around the heating body, which can make the steamer produce steam quickly when heating water.

5. The water gauge shows the amount of water in the body.

## **Operating the Appliance**

1. Place the steamer on the platform;

2. Add tap water to the body as needed: If the food needs to be steamed for 15-60 minutes, add water to the maximum scale; If less than 15 minutes, add water to the minimum level.

Note:

① Do not add salt, pepper, flavoring, essence, wine or other liquids into the tap water in the body, so as not to damage the heating body.

② When using this machine, please make sure that the water level of the water reservoir is between the maximum scale and the minimum scale.

③The water tank must be arranged around the heating element so that the heating element can heat the small amount of water in the casing to produce steam quickly.

3. This product can be used in three ways:

①Use as single layer of steamer

②Use two layers of steamer

③Three-layer steamer at the same time: put large pieces of food to be steamed for a long time in the lower steamer ; Then use the other two layers.

Note: the lower layer will cook faster than the upper layer. When using a multi-layer steamer, put the food that is easy to cook on the upper layer.

4. 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.



5. Plug in the power and ensure that the steamer bracket and steamer cover are in place before starting.

6. It is recommended that the remaining water be poured out after the product is completely cooled.

## **Cleaning and maintenance**

1. Unplug and cool down before cleaning; Do not immerse the body, power cord or plug in water or other liquids; To prevent leakage phenomenon;

2. No metal brush or corrosive solvent such as bleach can be used to clean any parts

3. Put the steamer cover, steamer bowl, steamer tray, steamer bracket and sink into warm water for cleaning, and drop appropriate kitchen detergent into them.

4. Pour an appropriate amount of warm water into the water storage tank, pour out the water after cleaning, and dry it with a soft dry cloth after cleaning;

Except big body, other parts can be cleaned on dishwasher, but wash regularly on washing bowl, may make surface luster.

## **Descaling**

After using for a period of time, there will be some scale sediment on the body and heating body, which is a normal phenomenon. The amount of sediment also depends on the hardness of the water where you are, so it is necessary to

periodically remove scale to extend the service life of the product or use pure water.

1. Fill a water reservoir with about 3 cups white vinegar to full scale.

Note: Do not use any other chemicals or scale remover.

2. Connect the power supply, then the sink, steaming bowl and steamer cover should be in the correct position;

3. Set steaming for 20-25 minutes.

Note: if white vinegar boils and spills, please unplug the power supply, turn off the timer and reduce some white vinegar.

4. When the work is finished, the buzzer rings, unplug the power supply, and pour out the white vinegar after cooling;

5. Wash the body with cold water several times, and clean other parts according to the "cleaning and maintenance" part above.

## Recipes

Type	Weight	Steaming time
Rice	rice 400g water 500ml	45-50min
Potato	900g	40min
Carrot	550g	25min
Egg	8eggs	15-20min
Chicken	550g	40min

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

## ENVIROMENT FRIENDLY DISPOSAL



You can help protect the environment!  
Please remember to respect the local regulations: hand in the non-working electrical equipments to an appropriate waste disposal center.

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