TROUBLESHOOTING

Problem	Cause of Issue	Solution
The power indicator light is switch on and the heating does not work.	The power cord is not connected properly.	Check if the power cord is connected properly.
	The PCB broken.	Please contact the Service Centre for repair.
The display is working and the heating does not work.	The heating pipe broken.	Please contact the Service Centre for repair.
	The PCB open circuit.	
The water in the the appliance has a bad smell.	The inner pot is has remaining food residue.	Clean the inner pot and remove all food residue.
The appliance continues cooking after there is no water in the appliance.	The appliance sensor is broken.	Please contact the Service Centre for repair.
The appliance continues cooking until dry burning.	The heating pipe is not finished heating.	Add more water to the body.
The appliance heating does not work.	The thermostat is burnt.	Cool the heating tube for 1 minute.
Display show E0	The appliance lacks of water.	Pour some water to at least min. water level.
Display show E1	The appliance sensor short circuit.	Please contact the Service Centre for repair.
Display show E2	The appliance sensor short circuit.	Please contact the Service Centre for repair.
Display show E3	The appliance overheated.	Switch off the power and cool down the steamer before restarting the appliance.

Warranty & Customer Service

mayer

Food Steamer
MMFS10
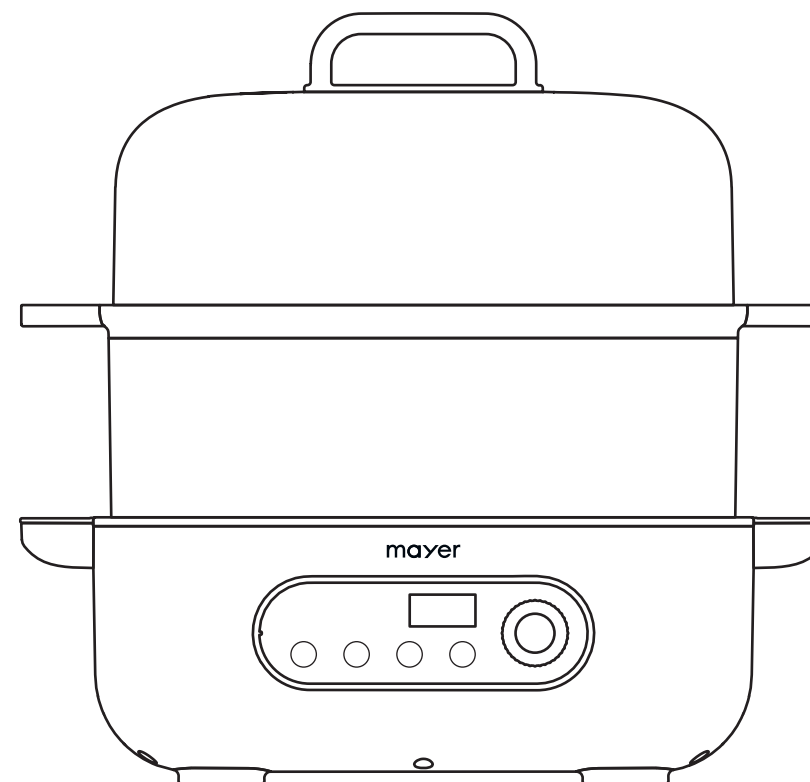
FOOD STEAMER

Please read this instruction manual thoroughly before operating and keep it for future reference

IMPORTANT SAFETY INSTRUCTIONS

- 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.
- Children should be supervised to ensure that they do not play with the appliance.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been dropped or damaged in any manner. If the power cord is damaged, it must be replaced at the Service Centre to avoid a hazard.
- When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury.
- Do not immerse appliance, cord or plug in water or any other liquid.
- Unplug from the outlet when not in use and before cleaning.
- Do not unplug the appliance by pulling on the cord.
- Use the accessories from the appliance only, as other accessories not from the appliance may cause fire, electric shock or injury.
- Do not allow the power cord to hang over the edge of the table, counter, or hot surfaces.
- Always operate on a flat, stable and sturdy surface.
- When moving the appliance, always be aware to not touch hot surfaces to avoid possible spillage of hot liquids it may contain.
- Do not place on, or neat a hot gas, electric burner, or heated oven.

Safety Precautions for Food Steamer:
1. When operating the appliance, ensure the water level in the water tank is between the minimum and maximum level.
2. Do not add any salt, pepper, flavoring, essense, wine or any other liquids EXCEPT water into the water tank.
3. To detach the appliance from the power supply, always hold on the power plug and detach.
4. Never pull the power cord.
5. Ensure that the base of the food steamer is not immersed in water.
6. Ensure the air vents are not obstructed in any manner.
   Caution: Hot steam may escape from air vents during operation. Keep hands away.
7. Do not place the appliance close to the wall, furniture, or other electrical appliance as the steam and heat generated during the operation may cause damage to these items after prolonged use.
8. Always allow the appliance to cool down to room temperature before cleaning.
9. Never touch the appliance during operation. Always use oven mitts or gloves to remove the lid, rice bowl, and steam baskets.
10. Never operate the appliance without water in the water tank.

CLEANING AND MAINTENANCE

Cleaning
1. Clean the appliance after every use.
2. Detach the power plug from the power supply and let the appliance to cool down completely before cleaning.
3. Empty the water inside the water tank and clean the water tank with a damp cloth. Do not immerse the water tank and the power cord into water.
4. All other removable parts can be washed in a warm soapy water or cleaned in the dishwasher.
5. Wash the frame ring after every use.
6. Clean the exterior body of the appliance using a soft and damp cloth.
7. Some natural coloured juices from some food ingredients such as carrots and beetroot may stain the drip tray and water tank. This is normal and will not affect the performance of the appliance. To prevent staining, wash these two parts immediately after every use. Apply a little mild bleach if necessary and rinse thoroughly.
8. Never use scouring pads, abrasive cleaning agents or aggressive liquids such as petrol or acetone to clean the appliance.
9. Never immerse the appliance in water or rinse it under the tap.

Descaling
After using for about 2 - 3 months, some chemical deposits may build up in the water tank, or on the heating element. This is normal. The amount of deposits depends on the hardness of the water in your area. It is important to descale the water tank for the purpose of prolonging its life cycle.
1. Fill the water tank up to the maximum level.
2. Add a teaspoon of citric acid or 6 - 10 slices of lemon and operate the appliance for about 30 minutes.
3. Do not use any other chemical or detergents.
4. When boiling is complete, unplug from the power supply and allow the unit to cool down before pouring out the mixture out of the water tank.
5. Rinse the reservior several times with cold water. Clean other parts and allow it to dry before storing.
6. Regular descaling should be performed once every 6 months.

Storage
1. Place the steaming rice bowl upside down in the drip tray.
   It is not recommended to stack the steamer trays together as they may stick to one another.
2. Turn all parts upside down on the base unit.
3. Cover the parts with the lids.

Keep Warm

• When turn on the steamer, press Keep Warm button, the light of keep warm is flashing, LED display will show temperature and flashing, can turn knob to choose keep warm temperature from 35˚C to 95˚C, each level is 5˚C, the default temperature is 60˚C. The steamer will turn to keep warm status after 3 seconds without any operation automatically, LED display will show the temperature, press ON/OFF button 3 seconds to cancel the function.

Lack of water

• the steamer has water level sensor to avoid dry boiling to destroy the steamer, pls make sure the sensor area is clean and without any cover
the sensor may not remind lack of water bcs the water film, but the anti dry boiling part is keep on working.
when sensor find lack of water, will show EO on the LED display and stop heating, the light of remind lack of water will on at the same time.
pull some water to at least reach the Min. water level, when sensor find enough water again, will not show E0 on LED display, and light of remind lack of water will off, press ON/OFF button to keep on working.
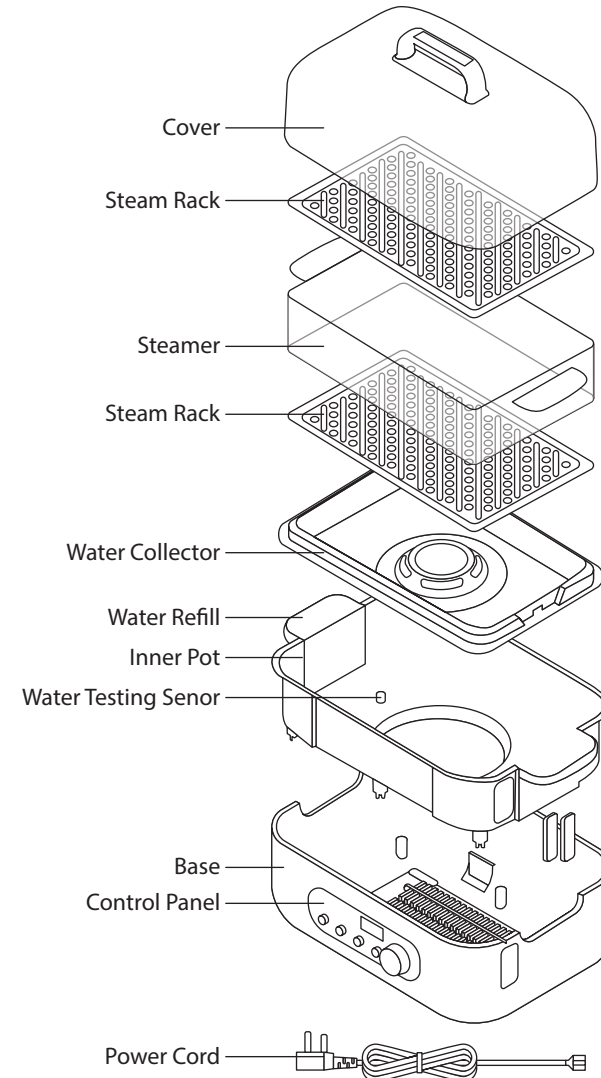
TIPS

• If add hot water in steamer, can shor the cooking time.
do not put to much food in steamer to keep steam running better
when steam food, it is important to match the steam time and food size to get a good taste
If too much food during steaming, can open the cover to turn around the food for better taste
the default time is counted after put cold water inside pot first and food put inside steamer

PRODUCT TECHNICAL PARAMETERS

MODEL	RATED VOLTAGE	RATED POWER	GROSS CAPACITY
MMFS10	220-240V~ 50-60Hz	1500-1700W	10L

INTRODUCTION OF PARTS

Cover

Steam Rack

Steamer

Steam Rack

Water Collector

Water Refill

Inner Pot

Water Testing Senor

Base

Control Panel

Power Cord

CONTROLS AND OPERATIONS

Before first use:
- Wash all removable parts and the interior of the water tank.

Note: Do not immerse the parts with the power cord in water.

Assembling the appliance
1. Place the frame ring over the heating elements in the water tank, it should sit nicely according to the fitting that is surrounding the heating elements.
- Ensure that the thicker end of the frame ring is placed downwards, as indicated in B below.
- The correct wayt to place the frame ring into the water tank is as per shown in B.
- Do not put according to A, as that is the incorrect way to assemble.
2. Fill the water tank by pouring water directly into the water tank, ensure the water level in the water tank is between the minimum and maximum level indicator.
3. Place the drip tray above the water tank.
4. Insert the tray base into the steamer tray from the top, and push it down to the bottom of the tray. Ensure that is secured and placed firmly. Then, stack the steamer tray on top of the drop tray.
5. To add another level of steam tray, placed the tray holder on top of the steamer tray first.
6. Repeat the previous step on assembling the steamer tray, and then stack it on the tray holder.
7. Place the lid on the steamer tray to cover it.
8. It is optional to use two levels of steam tray when cooking. If not necessary, using one level of steam tray is allowed as well.
9. After the food steamer has completed assembling, it is now ready for use. You may put any food you would like to cook into the steam tray.

Control Panel

Power
- Plug in the power cord and switch on the appliance.
- Once powered on, the appliance will beep, and the LED display switches on, displaying - - - - before entering standby mode.

LED Display
- The LED display shows the temperature and time alternately.
- Pressing the On/ Off button for 3 seconds cancels the function that is currently on.
- Once the function is finished, the appliance will beep 3 times and enter standby mode.

Function
- When turn on the steamer, press Function button, the light is flashing, the LED display light all on, then press function button to choose yogurt, stew, steam, sterilization, after any chosen function, the function will trun on automatically after 3 seconds.

Preset
- The Preset only for Stew, Steam Sterilization function. Choose one of these function, and press Preset button, the light of Preset and LED display both flashing, turn the knob to choose the preset time from 1 hour to 24 hours, each turn is 30 minutes.
  attention: the preset time is not including the cooking time

Steam
- Choose Steam function, the light of Steam function is flashing, LED display is flashing to show the cooking time, default time is 1 hours, before start working, can turn the knob to adjust the cooking time. The steamer start heating till boiling and then stop heating alternately
  During the function, the Stew light is on, the LED display is show the temperature and time alternately.
  During the function, if press the ON/OFF button for 3 seconds, can cancel the the programme.
  After function is finished, the butter sound 3 times and steamer turn to standby position.

Sterilization
- During the function, the Sterilization light is on, the LED display is show the temperature and time alternately.
  During the function, if press the ON/OFF button for 3 seconds, can cancel the the programme.
  After function is finished, the butter sound 3 times and steamer turn to standby position.

Yogurt
- Choose Yogurt function, the light of yogurt function is flashing, LED display is flashing to show the cooking time, default time is 8 hours, before start working, can turn the knob to adjust the cooking time. The steamer start heating till keep 38   and then stop heating,
  During the function, the Yogurt light is on, the LED display is show the temperature and time alternately.
  During the function, if press the ON/OFF button for 3 seconds, can cancel the the programme.
  After function is finished, the butter sound 3 times and steamer turn to standby position.