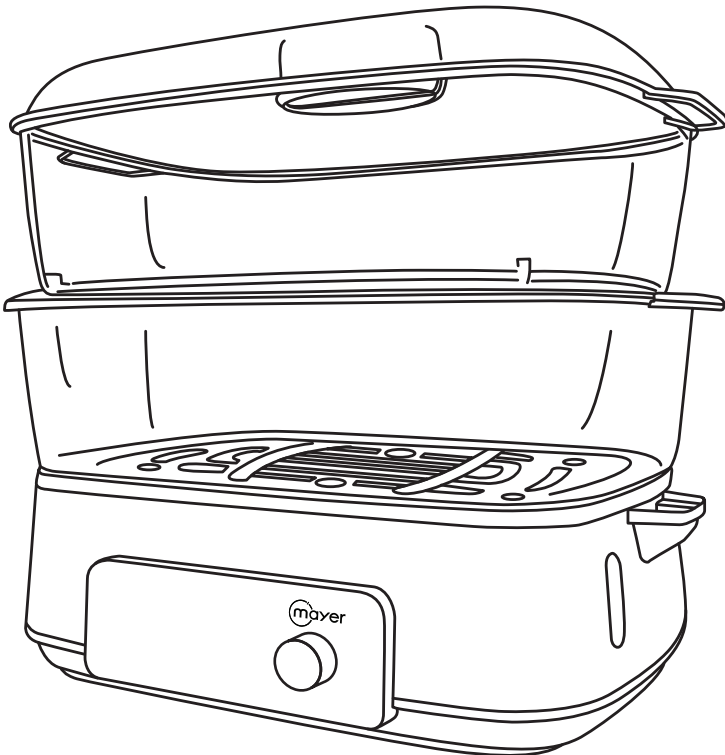




Digital Food Steamer

MMFS280D



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 near a hot gas, electric burner, or heated oven.

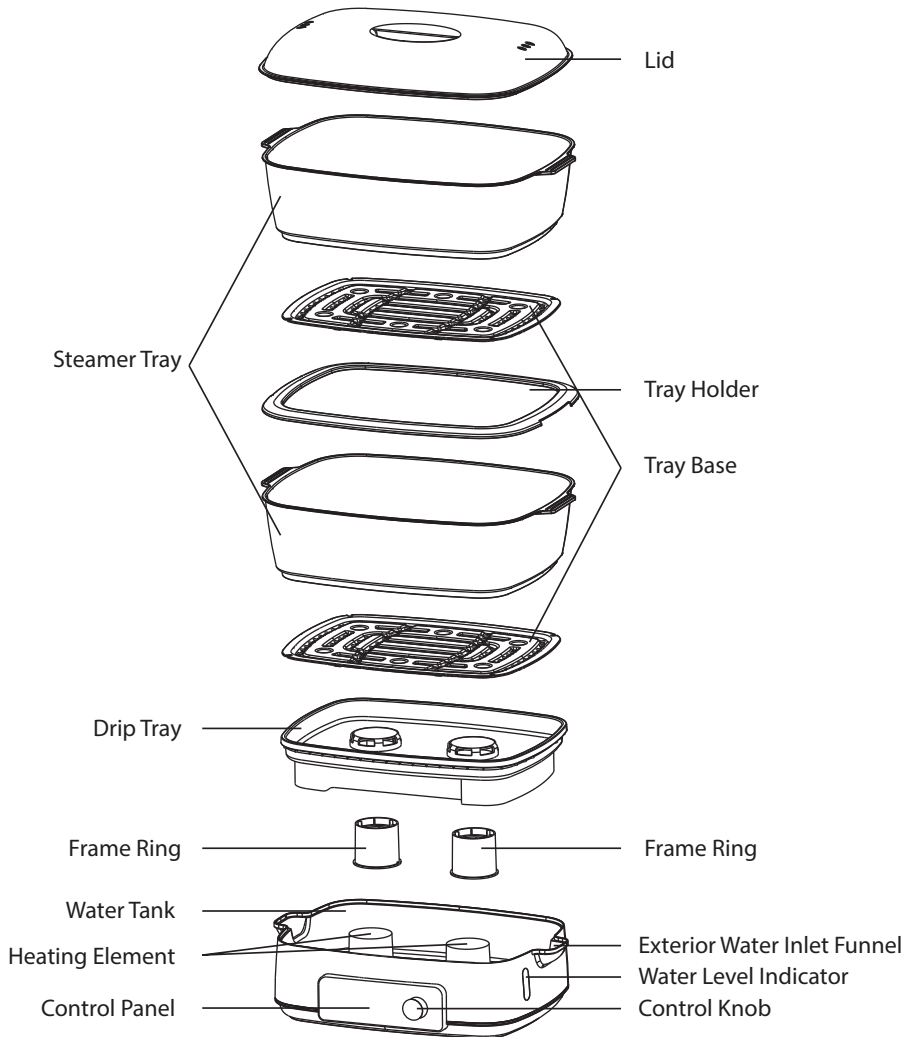
Safety Precautions for Food Steamer:

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, essence, 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.

PRODUCT TECHNICAL PARAMETERS

MODEL	RATED VOLTAGE	RATED POWER	GROSS CAPACITY
MMFS280D	220-240V~, 50/60Hz	1600W	28L
CAPACITY PER STEAMER TRAY		CAPACITY OF STEAMER TRAY WITH LID	WATER TANK CAPACITY
12L		16L	4L

INTRODUCTION OF PARTS



Accessories

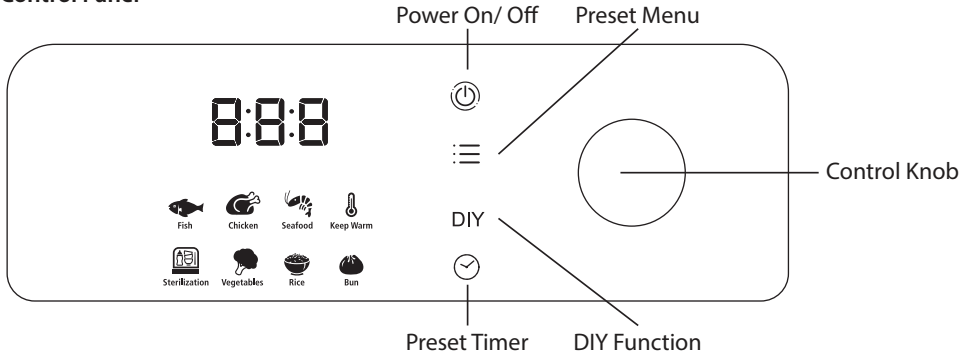


Measuring Cup



Steaming Rice Bowl

Control Panel



CONTROLS AND OPERATIONS

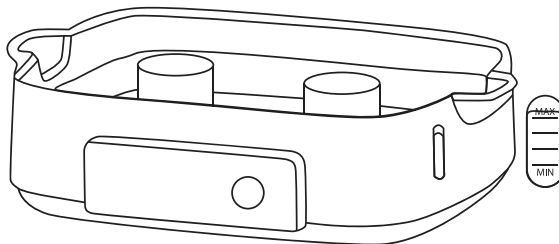
Before first use:

1. Wash all removable parts and the interior of the water tank.

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

2. Fill the water tank, ensuring that the water covers the heating elements. The water level may slightly exceed the maximum line in this first time use set-up – which is acceptable, and the machine is still safe for use. Please note to not to fill the tank to the brim.
3. Assemble and set the machine to boil using the DIY function for 10 – 12 minutes.
4. Discard the water.

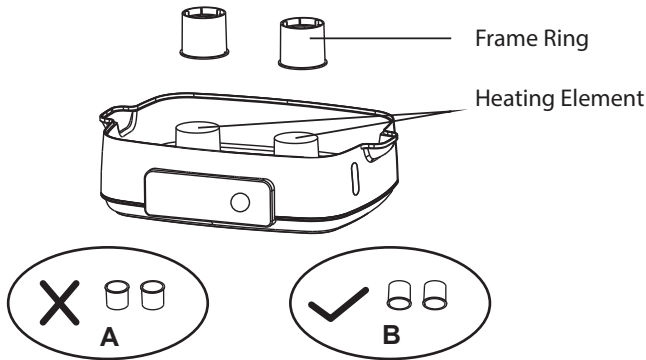
Note: For subsequent uses, keeping water level between the minimum and maximum lines, respectively.



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 way 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.

Note: For subsequent uses, keeping water level between the minimum and maximum lines, respectively.



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 it is secured and placed firmly. Then, stack the steamer tray on top of the drop tray.
5. To add another level of steam tray, place the tray holder on top of the steamer tray first.
6. Repeat the previous step on assembling the steamer tray, 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.

Operating the appliance:

1. Place uncooked food into the steam tray and cover with the lid.
2. Press the power button to turn on the appliance.
3. Press the menu or DIY button to select the cooking function of your choice. Turn the control knob to adjust the cooking time if required.
4. After the display flashes five times, the appliance will have a beep sound and will start operating. The appliance will begin cooking the food.

5. When cooking, check on the water level and ensure that the water level is always between the minimum and maximum level indicator.
6. If the water is nearing the minimum level, use the measuring cup and pour water into via the exterior water inlet funnel to refill the water tank.
7. When the cooking is completed, the appliance will have a beep sound and automatically go to keep warm. There is no duration for keep warm and it will be continuous. Ensure that the water level is always between the minimum and maximum level indicator when keep warm.
8. To stop the cooking ahead of time, power off the appliance or stop the keep warm, press and hold the power switch until the appliance turns off by itself.
9. Remove food from steamer tray. Exercise caution when opening the lid as escaping steam is hot.
10. Disconnect the power cord from the power supply.
11. Allow appliance to cool down completely before cleaning.

Preset Timer

Preset timer is to delay the cooking time. If you want to set the cooking time in advance, you can use this function to countdown the duration on when you would like the appliance to start cooking the food.

- Select the cooking function of your choice and adjust the cooking time if needed.
- Press the preset timer icon and turn the control knob to adjust your preset time. The preset time can be adjusted between 0.5-12 hours.
- After the display flashes three times, the appliance will have a beep sound and will start operating. The appliance will begin preset time countdown, and will start to cooking the food after preset time is up.

Notes:

- This appliance features a dry protection function with a built-in thermostat to protect dry boiling. In the event of water drying up, do not operate the appliance when the water is below the minimum level to avoid discoloration.
- The power indicator light will turn on and off repeatedly when the water is below the minimum level. It is strongly recommended to add in water to continue operation and avoid damaging the appliance.

Cooking Function Information:

Icons	Menu Names	Default Time	Timer Range	Preset Timer
	Fish	20	3 - 60 mins	0.5 - 12 hrs
	Chicken	25 mins	3 - 60 mins	
	Seafood	25 mins	3 - 60 mins	
	Keep Warm	3 hrs	0.5 - 8 hrs	
	Sterilization	10 mins	5 - 25 mins	
	Vegetables	20 mins	10 - 60 mins	
	Rice	40 mins	10 -120 mins	
	Bun	12 mins	3 - 25 mins	
DIY	DIY	10 mins	1 - 60 mins	

Note:

- This table above helps you to select the basic settings for the ingredients you want to prepare.
- Keep in mind that these settings are just a general guideline. Actual cooking timing may vary by the different types of food. E.g. size and quantity of food, thickness of meat. There is no guarantee on the best setting for your ingredients.

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 to prolong 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 reservoir 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.