

# HESSTAR

## FOOD STEAMER

HFS-3M



### INSTRUCTION MANUAL

Please read this manual carefully.  
To keep this manual in the place accessible by a user at any time.

## Safety instruction

Please refer to the following points when you use the steamer:

- 1 Please read the full instruction;
2. Do not touch the hot surface with your hand, please use the handle、 knob pressing-panel.
3. Do not immerse the cord, plug and the whole body in water or other liquids.
4. Keep the children out touch of the steamer when you use it.
5. Please pull out the plug immediately after using; Please clean the steamer when it is cool.
6. If the cord or the plug is damaged, and the appliance is broken by dropping or other reasons, please do stop use it. You should contact the nearest service store via telephone or directly take it to check and maintain.
- 7.It perhaps injure your body if you use the parts & accessories which are not advised by the manufacturer
- 8.It is forbidden to use the steamer outside
9. Avoid to the cord touch the hot or any sharpening things
10. Do not put the steamer near a heat source or in a hot oven or microwave oven.
- 11.Please take care when you move the steamer with the hot food water or other liquids.
- 12.This appliance is only used as steamer
- 13.No food can be cooked in the water tank.

## safety operations

### Power cord

- a.We supply short power cord to you to avoid stumbling.
- b. If the power cord is damaged, it must be replaced by the manufacturer its service agent or similarly qualified persons in order to avoid a hazard.

### Non-standard screw

To avoid the danger resulted by removing the bottom from the bottom cover we used the non-standard screw. You must deliver the steamer to the nearest service store to maintain when it get any trouble. Do not try to service it by yourself.

## Specifications

Model: **HFS-3M**

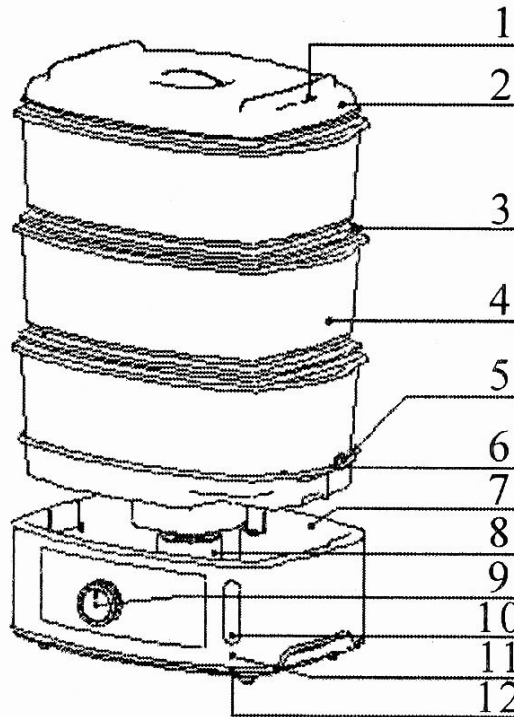
Voltage: 220-240V~

Frequency: 50/60Hz

Power: 840-1000W

Capacity: 14.1 Liters for 3 layers

## Illustration:



- 1.Steam Port 2.Steam Lid 3.Supporting Ring 4.Steam Tray  
5.Drawer 6.Juice Collector 7.Tank 8.Steam Cover 9.Timer 10.Window  
11.Decorative Cover 12.Steam Bottom Shell

## USING MANUAL

### Using instruction

- A.rice 35-50 minutes; B. fish 15-35 minutes; C. drumstick 25-30minutes;  
D.egg 10-20 minutes; E. vegetable 15-45 minutes; F. fruit; 10-15 minutes

- 1.Fill the cold water until the water level reached MAX (or enough water for use, it can short the cooking time and conserve energy), make sure not to exceed MAX level, otherwise, on both sides of the water will overflow and increase cooking time
- 2.Put the water into the tank, put the food into the steam tray, and put the top cover on, then place it on the juice collector. Turn on the power source, and adjust time-controller to level you need.
- 3.when the food well done,if you don't eat immediately,the steamer of warm function can keep the food temperature in short time,and the light of exterior water level indicator is green at this time.Please touch the handle of the appliance to take the food. Be careful to keep a distance far from your body.It will be hurt your body because of the hot steamer.
- 4.The steamer is fit for any food with the soup.
- 5.During usage, please use the handle to avoid the steam hurt the body.
- 6.If you need to use two trays or more to cook at the same times, please put the supporting ring between the steam tray and the steam tray.If the cooking time of the food is different, please use the lower tray on to cook for several minutes then put the upper tray on to cook at the mean time. For example: steam shrimp or pear at the same time, you should do like this .firstly, please put the shrimp into the lower tray and to stir it with mixer after 5-10 minutes, then mix it; then put the upper tray with the pearl on and cook for 5 minutes. It's very important to stirring during cooking, it will be reduce the cooking time.
- 7.Cooking meat、 fish and chicken,please put them in the lower steamer tray(In order to prevent the raw food to dripping down,make the food odor).
- 8.We advice to cook rice at the lower tray for the good effectively. Please put the rice at the upper tray if you cook meat and rice at the same time.
- 9.After the steamer stop producing, but the time-controller is still working, please cut off the electricity and remove the juice tray and the other parts upper the juice collector carefully. And check the water level, if necessary, please add enough water to cook.
10. The lid use as plate,you can install the corn、 potato and so on.
- 11.The product also can use disinfection for towel、 bottle、 tableware,the time is 15-30 minutes.when disinfection the towel,don't fill full of steam tray,we suggestion you that at the left and right both side left some space,and this effect will be better.
- 12.If used indoors,you can put into 1/3 vinegar solution to use,but the steam tray、 supporting ring、 lid shouldn't use at the same time.

13. After you used, the tank will leave some food juice and water, in order to prevent the food juice reheating and affect food taste, so after finish the food everytime, you should drained the water from the tank, and clean it then use again.

## Use Methods

### The way of use HFS-3M as below:

Put the clean water into the tank as required, the water level should be between Max and Min. Connected the power as rating label, can through the knob to heating、keep warm operate.

- 1 Heating: Pls turn the knob clockwise to the right, indicating the time for the heating time, and you can choose between 0-60 minutes. To be complete, the product will be prompted with bell to complete the heating and automatic shut down.
- 2、Keep warm: Pls turn the knob inverse to the left, the product into the warm mode. In this mode, the product will be intermittent heating in order to maintain the temperature of food. The product can not shut down in the warm mode, the timer must be manually turned to the off (OFF) position to shut down
- 3、After finish it, in order to avoid danger, you must cut off the electricity and pull out the plug.

## Maintaining & Cleaning

1. Do cut off the power source and let it be cool completely before cleaning.
2. Immerse the top cover steam bowl, juice tray and food container in warming water with cleanser and clean. Dry completely. These parts are washer safe, but top level.
3. cleaning tank: Use the warm water with the cleanser to clean and make it dry up.
4. Heater with special cleaning: It may be covered with a slight mineral material or get off the color on its surface. So you should clean it in accordance with the following steps:
  - a. Please move the other part over the heating element from it in advance.
  - b. Pour into Vinegar water (with 5% vinegar) up to MAX level.
  - c. Insert the plug and set the time-controller to 20 minutes.
  - d. Do not let the liquid overflow from the heater
  - e. Pull out the plug after calling and the light of the instruction turns off. Pour out the liquid with vinegar put into the water to scrub the surface of the heater
5. Clean tank、the out surface of bottom cover: clean the water tank and the out surface of the base and cord by wet cloth. Please do not immerse the water tank and the bottom cover into any liquid or dishwasher
6. please clean the steamer without any bleached powder things.

## Notice:

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.

Children should be supervised to ensure that they do not play with the appliance.

## Environment



Meaning of crossed –out wheeled dustbin:

Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities. Contact you local government for information regarding the collection systems available. If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the groundwater and get into the food chain, damaging your health and well-being. When replacing old appliances with new ones, the retailer is legally obligated to take back your old appliance for disposals at least free of charge.