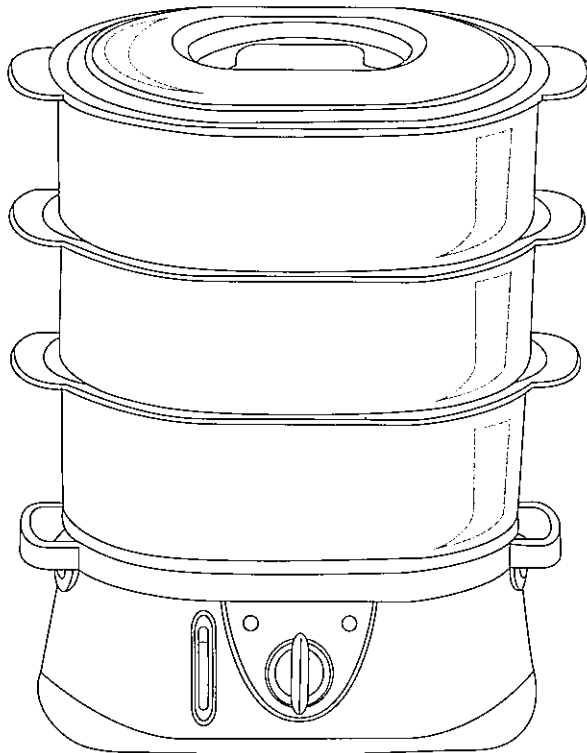




Morgan®

USER MANUAL



Food Steamer

MFS-MB12L

USAGE INSTRUCTIONS

Read the following instructions carefully and save these instructions

IMPORTANT SAFETY PRECAUTIONS

When using electrical appliances, basic safety precautions should always be followed:

YOUR SAFETY

1. Do not touch hot surfaces. Use oven mitts or a cloth when removing lid or handling hot containers as hot steam may escape.
2. To protect against fire, electric shock and personal injury do not immerse cord, plugs, or appliance in water or other liquids.
3. Always unplug from the power supply when not in use.
4. Do not operate any appliance with a damaged cord or plug. Any repairs should always be done by the customer service centre or by an authorized service centre.
5. Do not fill above the maximum level which may cause scalding.

LOCATION

1. Keep the appliance out of the reach of children
2. Do not place the appliance near a heat source or in a hot oven to avoid mishap.
3. This appliance is not intended for outdoor use.

POWER CORD

1. The power cord should reach from the socket to the base unit loosely without straining the connections.
2. Do not hang the cord over a table or counter. Keep it away from any hot surfaces.
3. Do not run the cord across an open space e.g. between a low socket and table.

CHILDREN

1. Never allow a child to operate this appliance. Educate children to be aware of dangers in the kitchen, warn them of the dangers of reaching up to areas where they cannot see properly or should not be reaching.

OTHER SAFETY CONSIDERATIONS

1. The use of attachments or tools not recommended by the manufacturer may cause fire, electric shock or injury.
2. Extreme caution must be used when moving the cooker with hot food or any hot liquid content.
3. To open, lift the lid off towards yourself but tilted away from you.
4. Do not place any steamer parts in a microwave oven, or on any cooking surfaces.
5. Do not place the appliance on or near a hot gas, electric burner or in a heated oven.
6. Do not leave it in a damp and corrosive environment.
7. Always ensure the water inside the container does not fall below the minimum level, which may damage the steamer.

POWER REQUIREMENTS

Ensure that the voltage on the rating plate of your appliance corresponds with your house electricity supply, which must be A.C. (Alternating Current)

For appliances supplied with fitted plug:

If the socket outlets in your home are not designed for appliances, the plug should be removed and the appropriate ones fitted.

WARNING: A severed plug that is removed from the power cord must be replaced immediately to prevent serious personal injury and damage to appliance.

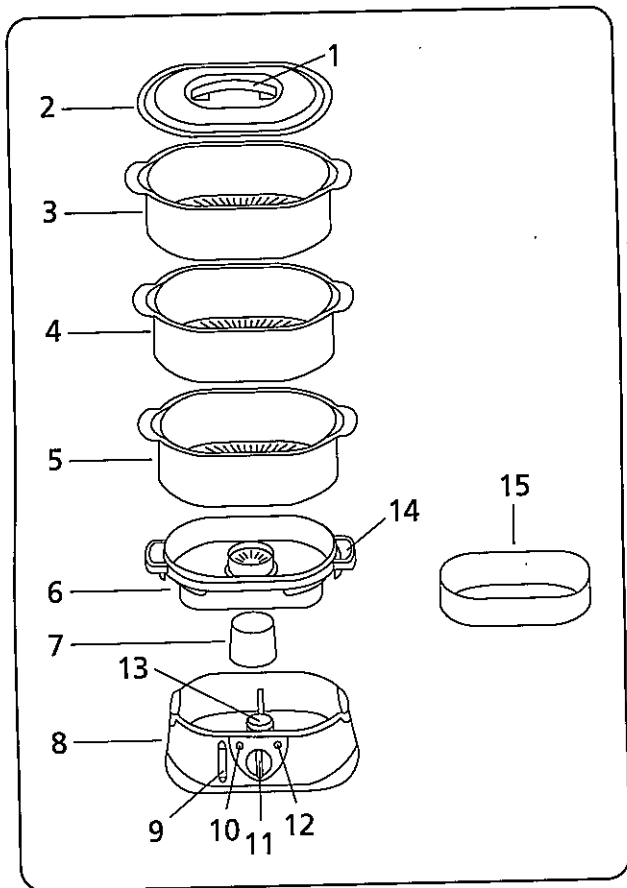
WARNING: This appliance must be earthed.

SPECIFICATIONS

MODEL	MFS-MB12L
RATED VOLTAGE / FREQUENCY	220-240V~ 50/60Hz
RATED WATTAGE	950W

PARTS IDENTIFICATION

Before using your steamer for the first time, wash all the parts except the main unit.



1. Handle
2. Lid
3. Steamer Rack 1
4. Steamer Rack 2
5. Steamer Rack 3
6. Drip tray
7. Mantle
8. Water Container
9. Water Level Indicator
10. Power Indicator Light
11. Mantle/60 Minute Timer
12. Working Indicator Light
13. Heating Element
14. Add Water inlet
15. Rice Steaming Container

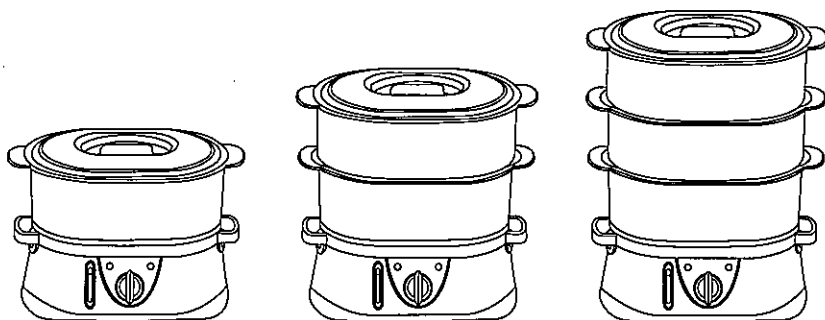
OPERATING INSTRUCTIONS

1. Fill the water container with pure water. Do not operate with broth or other liquids. The system is designed for use with cold water only, do not use hot water.
2. Put the mantle around the heating element.
3. Fit the drip tray. The drip tray is used to collect juices so they can be used for gravies, sauces, soup, stock, etc.
4. Place food into the steamer racks. According to the amount and kinds of food to be cooked, you can use one, two or three steamer racks as they stack up on the top of each other.
5. Place the lid on the upper steamer rack.

6. Plug into the power supply and switch on the power. The power indicator light will illuminate to indicate it is ready to use.
7. Refer to the cooking guide and set the timer for the desired cooking time, the working indicator light and the steamer will begin to work.
8. After the set time, the working indicator light will go off, the bell will ring and the steamer will switch itself off automatically. Use oven mitts or a cloth promptly to remove the steaming bowls. Turn off the power.

Do not remove the drip tray until the appliance has cooled down completely.

CONFIGURATIONS



SINGLE RACK USAGE

Use one steamer rack (steamer rack 1) for steaming one type of food such as peeled potatoes. Always arrange food so that some of the holes in the bottom of the bowl remain clear, allowing proper steam flow.

TWO RACK USAGE

Always place the largest pieces of food with the longest cooking time in the lower steamer rack. Place different foods in the upper and lower steamer racks. Condensation will cause juices to drip from the upper steamer rack, so be sure the flavours complement each other.

If steaming meat, fish or poultry together with vegetables, always place the meat, fish or poultry in the lower steamer rack so that juices from raw or partially cooked meat cannot drip onto other foods.

THREE RACK USAGE

Always place the largest pieces of food with the longest cooking time in the lower steamer rack. Steaming times for food in the upper steamer rack are usually slightly longer so allow an extra 3-5 minutes due to a large volume of food being cooked and due to extra time being needed to reach the desired temperature.

If foods with different cooking times are being steamed start the food with the longest cooking time in the lower steamer rack. If steaming meat, fish or poultry together with vegetables, always place the meat, fish or poultry in the lower steamer rack so that juices from raw or partially cooked meat cannot drip onto other foods.

REFILLING THE WATER CONTAINER

It may be necessary to add extra water if steaming for a long period.

Fill with water through the 'add water inlet' by using a suitable filling jug.

COOKING RICE

The steamer comes with a container that allows you to cook rice to perfection.

1. Add rice and water to the rice steaming container.
2. Place rice steaming container with rice and water.
3. Proceed as described previously.

USEFUL HINTS AND TIPS

1. Always ensure meat is placed below other food types.
2. Steaming times stated in the cooking guide serves only a reference. Times may vary depending on the size of the food pieces, spacing of the food in the steamer rack, quantity of food, freshness of food and personal preference. As you become familiar with the steamer, adjust the cooking times as necessary.
3. A single rack of food steams faster than with 2 or 3 racks in use. Therefore, the cooking time for a larger quantity of food will be longer.
4. For best results, ensure pieces of food are similar in size. If pieces vary in size and layering is required, place smaller pieces on top.
5. Do not crowd food in steamer rack or rice steaming container. Arrange the food with spaces between pieces to allow for maximum steam flow.
6. Always use the drip tray to prevent drip from splashing.
7. Never steam frozen meat, poultry or seafood. Always thaw completely first.

COOKING GUIDE

1. The cooking times shown below are only a guide and should be adjusted accordingly to suit your taste.
2. Times shown are based on food being cooked in the lower steamer rack. Foods in the upper steamer rack may take slightly longer.
3. While the majority of foods cook in much less than 60 minutes, longer cooking times may require adding additional water to the water container. Follow refill instructions. Remember to reset the timer, as the steamer will switch off when the timer runs out.

FOOD TYPE	BOTTOM RACK	MIDDLE RACK	TOP RACK
RICE	25-30 minutes	30-35 minutes	35-40 minutes
FISH	8-10 minutes	10-15 minutes	15-18 minutes
POULTRY	25-28 minutes	28-30 minutes	25-35 minutes
VEGETABLES	15-30 minutes	18-30 minutes	18-35 minutes
EGGS	18 minutes	18-20 minutes	20-25 minutes

CARE AND CLEANING

WARNING: Allow steamer to cool before cleaning. Turn timer to "off" and unplug from power supply.

STEAMER RACKS, LID AND DRIP TRAY

The steamer racks, lid and drip tray may be washed in a dishwasher (top rack only). Alternatively, wash in hot soapy water, rinse and dry thoroughly. Prolonged dishwasher use could discolour these parts.

STEAMER BASE

1. The steamer base may be wiped with a clean damp cloth. Wipe dry with a soft cloth. Do not place in a dishwasher as it may get damaged.
2. Do not use abrasive cleaners to clean any part of the steamer.

WARNING: Do not immerse the steamer base, cord or plug in water or in any other liquids.

DESCALING

Occasionally, you may need to remove mineral deposits (known as descaling) from the steaming system. This is normal and will depend on the degree of hardness of the water in your area. If you notice a slowing in steam production or a lengthening of steaming times, you should descale the steaming system.

1. Fill the water basin half full with clear, white vinegar.
2. Place the drip tray, lower steamer rack and lid onto the steamer base.
3. Set the timer for 25 minutes to begin steaming. Allow the steamer to operate until the bell rings.
4. Allow the steamer to cool completely.
5. Empty the vinegar from the drip tray.
6. Empty any remaining vinegar in the water container.
7. Rinse the water container several times with cold water.
8. Allow all parts to dry completely before storing.



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