

 **Mórgan®**

## USER MANUAL



# Food Steamer

MFS-MC12L

 **Mórgan®**



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Thank you for purchasing a quality MORGAN appliance. We trust that you will have a pleasant experience with your new product. To guarantee safety and best efficiency, please read this manual carefully and keep a copy for future reference.

## IMPORTANT SAFEGUARDS

**When using electric appliances, basic safety precautions should always be followed including the following:**

1. Read all instructions carefully and retain them for future reference.
2. Before connecting to the power supply, ensure that the unit is earthed and the voltage indicated on the appliance corresponds to the power supply before you connect the appliance. If not, please do not use this product, and contact supplier.
3. Always keep the power cord away from hot surfaces or sharp edges to prevent damage.
4. Do not expose the appliance to high temperatures, hot gas, steam or direct heat. Do not place the food steamer on or near an operating or still hot stove or cooker.
5. Do not operate the appliance without water or it will damage the heater.
6. Always disconnect the power plug from the power supply before opening the water tank to inspect the water level.
7. Do not add water until the appliance has sufficiently cooled down.
8. Place the food steamer on a stable, horizontal and level surface away from young children's reach and ensure at least 10cm ventilation space around it to prevent overheating.
9. Do not unplug the appliance by pulling on the power cord. Instead, grasp the power plug firmly to disconnect from the power supply.
10. Never immerse the base in water or rinse it under the tap to avoid fire hazard or electric shock.
11. Beware of escaping hot steam during steaming or when removing the lid. Always use kitchen tongs with long handles to avoid burns or scalds.
12. Always hold the appliance by the handle when food inside is still hot.
13. **WARNING:** Water inside the water tank and drip tray is extremely hot during operation.
14. Do not leave power cords dangling anywhere where they can be pulled down and tripped over.
15. Do not move or reach over the food steamer while it is operating.
16. Do not touch the hot surfaces of the appliance. Always use oven mitts when handling hot parts.
17. Children should be supervised to ensure that they do not play with the appliance.
18. Use only genuine accessories and parts to avoid invalidating the warranty and preventing a fire hazard or electric shock.

## IMPORTANT SAFEGUARDS

19. Always unplug the appliance:
  - immediately after use,
  - when moving,
  - before cleaning or maintenance.
20. Do not use the appliance if the power plug, power cord or the appliance itself is damaged.
21. If the power cord is damaged, have it inspected and repaired by an authorized service centre or similarly qualified persons in order to avoid a hazard.
22. Do not operate the appliance in the presence of explosive and/or flammable fumes.
23. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capacities, 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.
24. This appliance is intended for use in household and similar applications such as:
  - staff kitchen areas in shops, offices and other working environments;
  - farm houses;
  - hotels, motels and any other residential or bed and breakfast environments.

## PRODUCT FEATURES

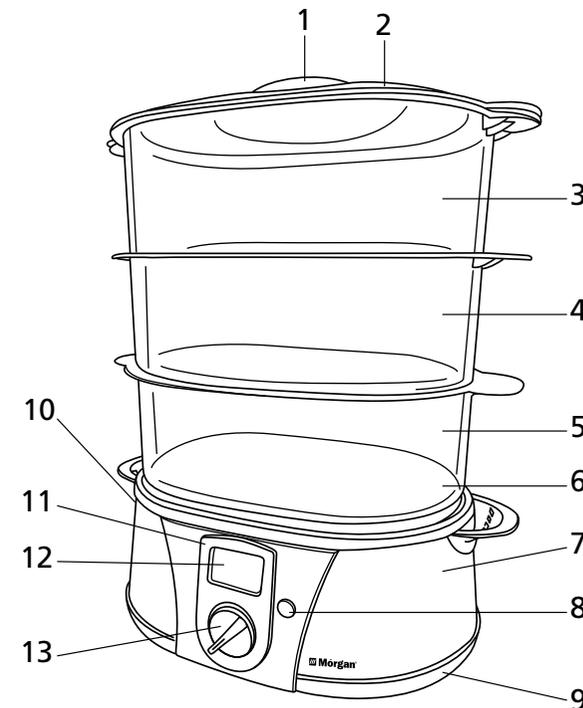
1. Movable and easy to clean steaming trays and bowl.
2. Steaming trays and transparent body allows easy viewing of the cooking process.
3. Three layers of steaming trays which can be used separately or together.
4. Drip tray under the steaming trays to collect the juice from food.
5. Timer control with maximum cooking time of 60 minutes with cooking state indicator.
6. Heating element is built into the heater for the best heating results.
7. Boil-dry protection automatically powers off the appliance when operating without water in the water tank or when water level is extremely low. Allow appliance to cool down for 10 minutes before operating again.

## SPECIFICATIONS

<b>MODEL NO.</b>	<b>MFS-MC12L</b>
<b>RATED VOLTAGE</b>	<b>220-240V~</b>
<b>FREQUENCY</b>	<b>50/60HZ</b>
<b>RATED WATTAGE</b>	<b>1000W</b>
<b>CAPACITY</b>	<b>12L</b>

## PARTS IDENTIFICATION

1. Handle
2. Lid
3. Big Steam Tray
4. Medium Steam Tray
5. Small Steam Tray
6. Drip Tray
7. Metal Housing
8. Power Indicator Light
9. Bottom Base
10. Water Tank
11. Control Panel
12. Water Level Indicator
13. Timer Control Knob



## PARTS DESCRIPTION & FUNCTION

- **INDICATOR:** Displays working state information
- **TIMER KNOB:** adjust timer
- **WATER TANK:** Only fill the water tank with water. Never put seasoning, oil, or other substances in the tank.
- **DRIP TRAY:** To prevent condensation water and food liquids from dripping back to the water tank and to ensure that the water in the reservoir is clean.
- **STEAM TRAY:** Can be used individually or as combination.
- **RICE BOWL:** for steaming rice.
- **REMOVABLE TRAY:** to separate the steam tray
- **LID:** Lid with handle.

## BEFORE FIRST USE

1. Thoroughly clean the parts that come into contact with food before operating the appliance for the first time (see chapter on 'Cleaning').
2. Fill water tank with clean water to the MAX level and assemble all accessories according to the installation manual. Adjust the timer to 30 minutes. Discard water when the timer reaches the preset time.

## OPERATING INSTRUCTIONS

1. Place the appliance on a stable, horizontal and level surface.
2. Fill the water tank with water up to the maximum level. Only fill the water tank with water. Never put seasoning, oil, or other substances in the water tank.
3. Place the drip tray on the water tank in the base and ensure it is placed correctly.  
**Note: Never operate without the drip tray in place.**
4. Place food to be steamed in one or more steaming bowls and/or in the soup/rice bowl.
5. Cover the lid.
6. Ensure all accessories are in the right position before powering on the appliance.
7. Adjust the timer to the desired time.
8. Timer will sound when it has reached the preset time. Turn the knob to the '0' position to power off.
9. Always detach the power cord from the power supply after every use.

## CARE & CLEANING

1. Disconnect the power plug from the power supply and allow the appliance cool down.
2. Never immerse the base in water to avoid the risk of electric shock.
3. Clean the steaming tray, bowl, drip tray and lid in warm water with dishwashing liquid.
4. Clean the water tank using a cloth soaked in warm water and dishwashing liquid.
5. Wipe the water tank with a clean moist cloth.
6. Do not immerse the water tank in water. Never use scouring pads, abrasive cleaning agents or chemicals such as petrol or acetone as these will damage the appliance.

## DESCALING

1. It is recommended to descale the appliance after using for 2-3 months.
2. It is important to descale the appliance regularly to maintain optimal performance and to extend the appliance's shelf life.
3. Fill the water tank with white vinegar (8% acetic acid) up to the maximum level.
4. Do not use any other kind of descaler.
5. Place the steaming bowls and the soup/rice bowl on the base properly (without the drip tray).
6. Put the lid on top of the soup/rice bowl.
7. Connect power plug into the power supply.
8. Set timer to operate for 30 minutes.
9. After 30 minutes, power off and let the vinegar cool down completely before emptying the water tank.
10. Rinse the water tank with warm water several times.  
**Note: Repeat the above steps if there is still some scale in the water tank.**