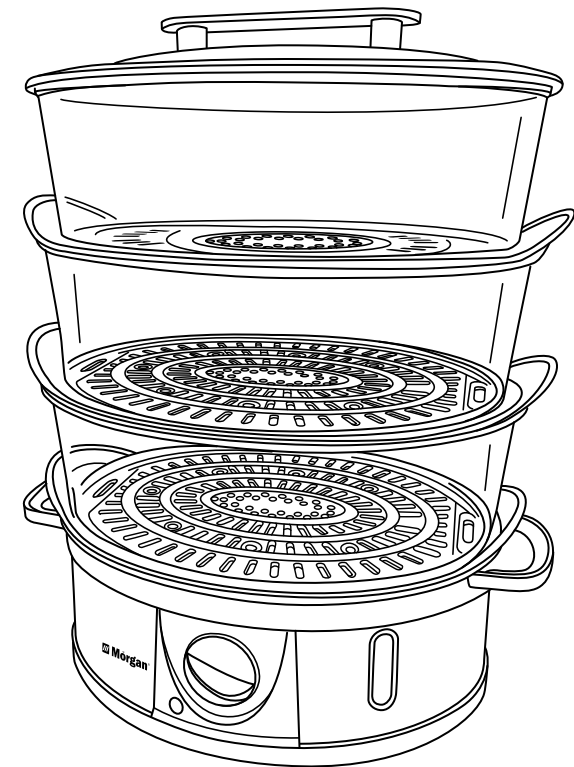


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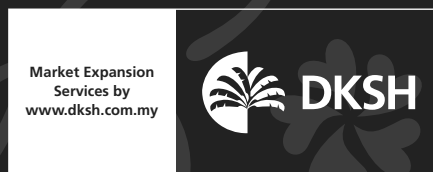
USER MANUAL



Food Steamer

MFS-Vapo 12

Mórgan®



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C O N T E N T S

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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

READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE!

When using an electrical appliance, basic precautions should always be followed, including the following:

1. Read all instructions carefully before using and save these instructions for future reference.
2. Never immerse the appliance body in water or any other liquids.
3. Do not operate the appliance with a damaged power cord or power plug, after it malfunctions, or is dropped or damaged in any manner. Return the appliance to your nearest authorized dealer or service center for examination, adjustment or repair.
4. Do not operate appliance while empty or without water in the reservoir. Do not overfill water above the MAX water level.
5. Ensure that the voltage rating on the base plate corresponds to your home's power voltage.
6. Do not allow the power cord to hang over edge of table or counter or hot surface.
7. To disconnect the power plug from wall outlet, grasp the plug and not the power cord.
8. Do not leave the appliance unattended while it is operating.
9. Always place the appliance on a flat and stable surface.
10. **WARNING:** Do not operate this appliance without water inside the water reservoir.
11. **CAUTION:** Wear gloves or mitts to protect your hands against burns and scalds.
12. Do not expose the base of the appliance to high temperature, hot gas, steam oven or damp heat from other sources than the steamer itself. Do not place the food steamer on or near an operating or still hot stove or cooker.
13. Always thaw frozen meats and/or food ingredients completely before steaming.
14. Only use the steamer bowls provided in combination with the steamer plate.
15. Place the food steamer on horizontal and level surface and make sure there is at least 10cm free space around it to prevent overheating.
16. Beware of escaping hot steam during steaming or when removing the lid. Always use the handle when removing the lid.
17. Always remove the lid carefully and away from you. Let steam condensation water drip off the lid into the food steamer to avoid scalding.
18. Always hold the steaming bowls by their handles when removing the hot bowls.
19. Do not remove the food steamer while it is operating.

IMPORTANT SAFEGUARDS

- 20. WARNING:** Do not touch on hot surfaces of the appliance.
21. This appliance is not intended for used 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.
22. Do not use accessories or parts not recommended by the manufacturer.
23. Unplug the power plug from the power supply when appliance is not in use, before assembling or disassembling parts, and before cleaning.
24. Do not operate the appliance for other than its intended use.
25. This appliance is for domestic and indoor use only. Do not use this food steamer outdoors.

OPERATING INSTRUCTIONS

BEFORE FIRST USE

1. Remove any labels or stickers from appliance.
2. Thoroughly wash lid, bowl, upper steaming bowl, lower steaming bowl, drip tray and heating element sleeve in warm, soapy water before first use, then rinse and dry carefully.
3. The heating element sleeve must be installed around the heating element for proper operation.
4. Wipe the inside of the water reservoir with a damp cloth.

NOTE: Assemble all parts, place drip tray on the product body, make sure it is fixed to the correct position and fitted nicely on the product body. Ensure the water level in the reservoir is between the MAX and MIN line.

OPERATING INSTRUCTIONS

1. The heating plate should be placed on a stable surface, away from flammable and objects which are easily damaged by steam.
2. Children should be supervised to ensure that they do not play with the appliance.
3. Fill water into the water reservoir and cover with the lid.
4. There are 2 ways to fill water:
 - Directly into the water reservoir;
 - Via the water inlet.
5. Always fill water above the MIN water level and never exceed the MAX level.

OPERATING INSTRUCTIONS

6. **ATTENTION:** Use only clean water. Do not put any other liquids or add any salt, pepper, etc., in the water reservoir.
7. Assemble the water reservoir to the heating element at the bottom.

IMPORTANT!

Water inside the water reservoir should never go lower than the MIN level.

USING THE PARTS

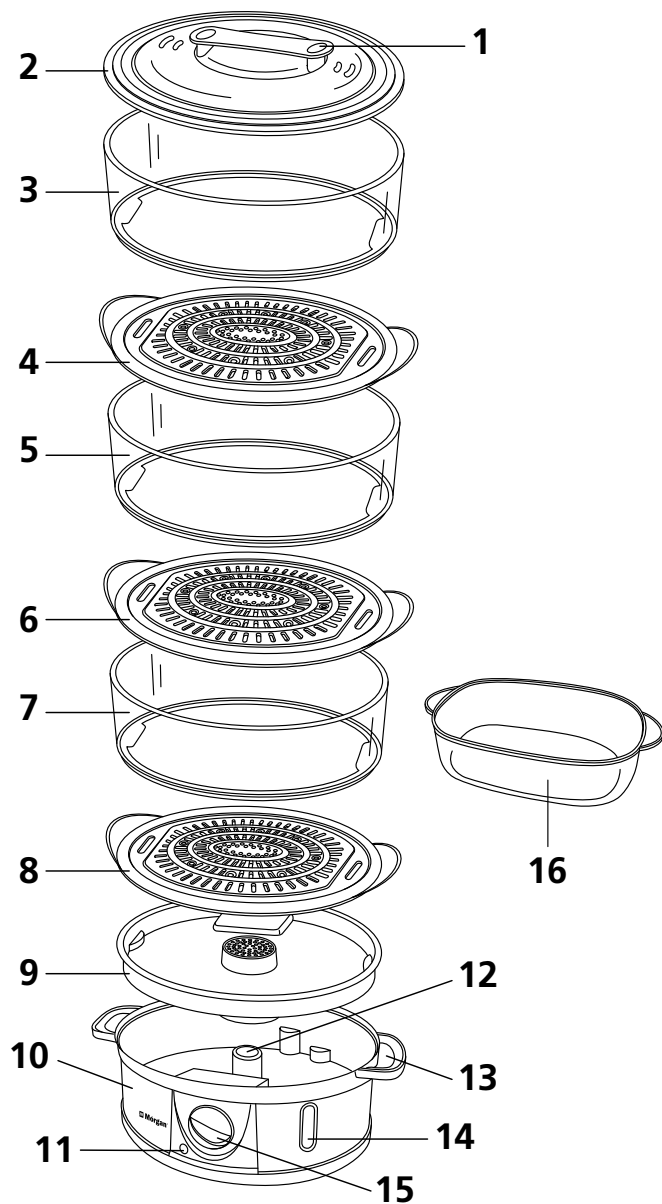
1. Assemble the big and small steam shelf, bottom of steam shelf, water reservoir and separator board as desired or required.
2. Use the separator board when steaming two kinds of foods, placing it in the middle of the steaming shelf.
3. It is recommended to extend steaming time when using multi-layer steaming shelf and placing bigger food items on the bottom shelf.
4. A combination of different food odours may occur when steaming different foods in every steaming shelf. Use the water plate (Pic 6) to avoid that.
5. To cook different foods, place the one requiring more steaming time on the bottom plate.
6. Cooking times are estimates and depend on the quantity, size, required degree of cooking and temperature of food.
7. When handling and removing hot components, use potholders to avoid burns from hot steam.

NOTE ON STEAMING SHELF DISASSEMBLY.

- The steaming shelf offers the flexibility of increasing the cooking space to cook big food items such as chicken, duck and so forth.
- Install it at the bottom steaming shelf facing upwards.
- To dismantle, release the connection and push the bottom out facing downwards.

PARTS IDENTIFICATION

1. Handle
2. Lid
3. Steam Rack 1
4. Steam Rack Base 1
5. Steam Rack 2
6. Steam Rack Base 2
7. Steam Rack 3
8. Steam Rack Base 3
9. Drip Tray
10. Water Container
11. Power Indicator Light
12. Heating Element
13. Add Water Inlet
14. Water Level Indicator
15. 60 Minutes Timer
16. Rice Steaming Container



CARE & CLEANING

- Unplug power plug from power supply. Allow steamer to cool before cleaning.
- Never immerse the Base, Cord or Plug in water.
- Empty the drip tray and the water reservoir. To discard water remnants inside the water reservoir, turn the appliance upside down to allow water to flow out from the water inlet.
- Wash lid, steaming bowl, rice bowl and drip tray in hot, soapy water. Rinse and dry all parts.
- Clean the water reservoir with soapy water then wipe with damp cloth.
- Do not use abrasive cleaners.
- In hard water areas, limescale may build up on the heating element which may affect the appliance's performance.
- To clean the water reservoir, pour 3 cups clear vinegar into the water reservoir then fill with water up to the HI level. Do not place lid, steaming bowl, rice bowl and drip tray.
- Power on and set the timer to 20-25 minutes. Allow the unit to cool completely before emptying the water reservoir. Use cold water to rinse the water reservoir several times to get rid of the vinegar odour.

SPECIFICATIONS

MODEL NO.	MFS-VAPO 12
RATED VOLTAGE	220-240V~
FREQUENCY	50-60HZ
RATED WATTAGE	600-700W
MAX. WATER STORAGE CAPACITY	1.2L