

COOKWORKS

3 BOWL STEAMER

INSTRUCTION MANUAL



IMPORTANT SAFEGUARDS

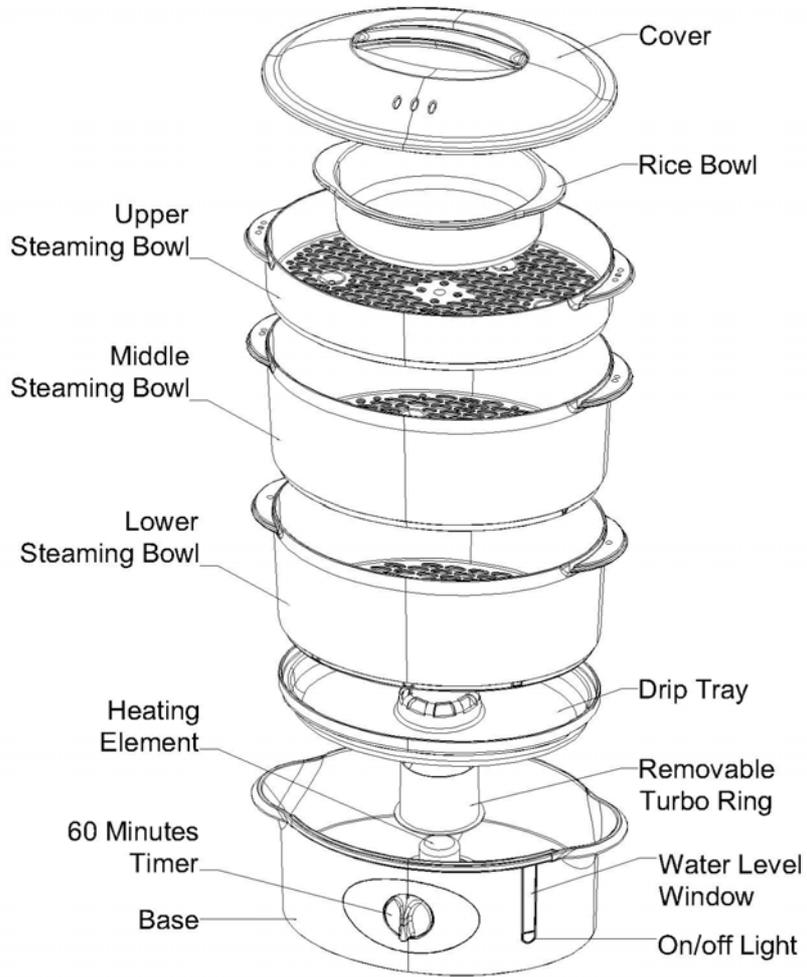
- Do not touch hot surfaces. Use potholders when removing cover or handling hot containers.
- To protect against electrical shock, do not immerse cord, plug or base unit in water.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug when not in use. Unplug before putting on or taking off parts, and allow to cool before cleaning.
- Do not operate appliance with damaged cord or plug, or after appliance malfunctions or damaged in any manner. Return appliance to authorized service facility for repair.
- Use of accessory attachments not recommended.
- Do not use outdoors.
- Do not let cord touch hot surfaces.
- Do not place near hot gas or electric burner or in heated oven.
- Caution when moving appliance containing hot food, other hot liquids.
- Lift and open cover carefully to avoid scalding, and allow water to drip into steamer.
- Do not place the unit directly under cabinets when operating as this product produces large amounts of steam.
- Some water will remain in the Water Reservoir after the Steamer has turned off; this is normal.
- Do not use any Steam parts in microwave or on heated surface.
- Fill the reservoir with water before plugging the power cord otherwise the appliance may be damaged.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The appliance is not intended for use by children or other persons without assistance or supervision if their physical, sensory or mental capabilities prevent them from using it safely. Children should be supervised to ensure that they do not play with the appliance.

SPECIAL INSTRUCTIONS

- To avoid a circuit overload, do not operate another high wattage Appliance on the same circuit.
- Extension cords may be used if care is exercised in their use.
If extension cord is used:
 - (a) The electrical rating of the extension cord should be at least that of the appliance.
 - (b) The longer cord should be arranged so that it will not drape over the counter or table top where it can be pulled on by children or tripped over.
- Do not immerse base unit in water or other liquids.

SAVE THESE INSTRUCTIONS

PARTS DESCRIPTION



READ CAREFULLY BEFORE USING YOUR NEW STEAMER.

BEFORE THE FIRST USE

- Check the voltage rating on the base corresponds to the mains voltage in your home.
- Remove any labels or stickers from appliance.
- Thoroughly wash lid, rice bowl, upper steaming bowl, middle steaming bowl, lower steaming bowl, drip tray and heating element sleeve in warm, soapy water before first use then rinse and dry carefully.
- Wipe the inside of the water reservoir with a damp cloth.

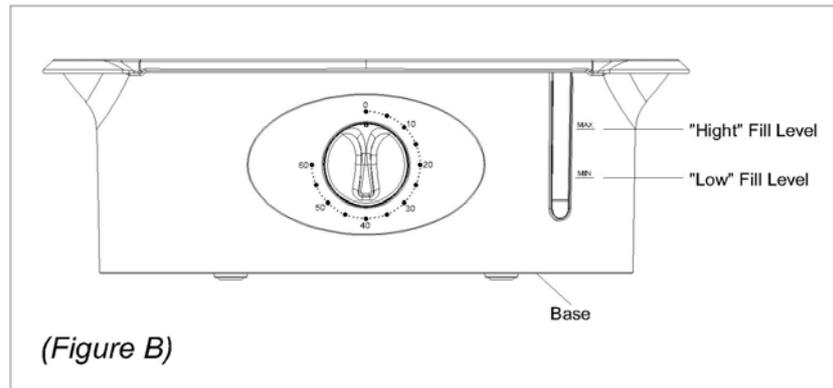
TO USE

Place unit on a flat, sturdy surface with adequate clearance (i.e. do not place under wall cabinets). The steamer unit and components are not for use in ovens (microwave, convection or conventional) or on stove-top.

Fill water reservoir with clean water only. Do not put any other liquids or add any salt, pepper, etc in the water reservoir. Make sure the water does not exceed the HI fill level or is lower than the LO fill level as indicated inside the water reservoir.

WATER FILL LEVEL

The water fill level as indicated on the water level window of the base. (Figure B)

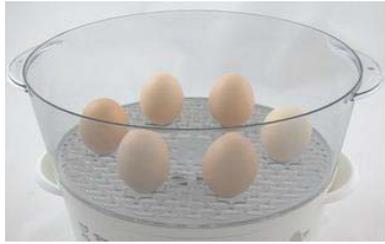


The high fill level is for long time cooking while the low fill level for shorter time.

NOTE: WATER LEVEL SHOULD NEVER BE LOWER THAN (MIN)LINE.

STANDARD ARRANGEMENT OF STEAMING BOWLS

Place vegetable, seafood or other foods without sauce or liquid into the steaming bowl. Arrange food in center of bowl. Try not to block steam vents. You can use egg steaming tray for steaming egg. (Remove steaming bowl) See Figure.



Meat or fish should always be placed in the lower steaming bowl to avoid juices dripping on the contents of the other bowls.

FOR DOUBLE TIER OR THREE TIER STEAMER TO USE RICE BOWL

Place rice or other foods with sauce or liquid in rice bowl. Cover with lid. Plug into wall outlet and set timer. When food is well cooked, unplug unit.

NOTE: Drip Tray is not used.

Cooking times are estimates only and depend On the quantity, size, required degree of Cooking times given in the following guide are suggested times for double tier steamer. For cooking food in three tier steamer, adjust Times accordingly.

When handling and removing hot components, use OVENGLOVES to avoid burns from hot steams.

TIMER SETTING(MAXIMUM 60 MINUTES)

Set the timer to the recommended cooking time (steaming times can be adjusted as required). The light will turn off when cooking is completed and the timer will give a signal ring.

CARE AND MAINTENANCE

Unplug cord from outlet. Before cleaning allow Steamer to cool. Never immerse the Base, Cord and Plug in water.

- Empty the drip tray / water inlet and the water reservoir.
- Wash lid, steaming bowl, rice bowl and drip tray in hot, soapy water, rinse and dry all parts.
- Clean reservoir with soapy water then wipe with damp cloth.
- Do not use abrasive cleaners
- The lower/middle steaming bowl and the rice bowl can be stored inside the upper steaming bowl with the lid on top.
- In hard water areas, the scale may build up on the heating element. If scale is allowed to accumulate, food may not be cooked properly in the given time. Element should be cleaned every 7-10 uses. Pour 3 cups clear vinegar into the water reservoir then fill water up to HI level. Do not use lid, steaming bowl, rice bowl & drip tray in this procedure.
- Plug in set timer up to 20 minutes. When the timer rings, unplug cord from outlet. Allow the unit to cool completely before emptying the water reservoir. Use the cold water to rinse the water reservoir several times.

REHEATING: BREADS AND LEFTOVERS

1. Do not wrap or cover when reheating breads.
2. For leftovers, reheating times are based on foods at refrigerator temperatures.
3. When reheating leftovers in the rice bowl, always spread leftovers evenly in RICE BOWL and use a Aluminum foil to cover.
4. Experiment with your own leftovers.

RICE GRAINS

1. There are many types of rice. Follow specific directions for variety used.
2. Accurately measure rice and water then combined in rice bowl. Pour specified amount of water in water reservoir. Cover and steam.
3. For soft rice, increase amount of water by 1-2 tablespoons. For firmer rice, decrease amount of water by 1-2 tablespoons.
4. Check consistency of rice at minimum time specified for each type, stirring rice at the same time.
5. When checking/stirring rice, be careful not to drip the condensate into the rice Bowl which would reduce the quality and flavor of the steamed rice.
6. Use only clean water in water reservoir.
7. Rice may be seasoned with salt, pepper or butter after steaming.

Type of Rice	Combined in Rice Bowl		Use Drip Tray	Water Fill Line In Base	Approx. Time (Minutes)
	Amt. Rice	Amt. Cold Water			
Brown – Regular Long or Short Grain	1/2 cup 1cup	2/3cup 1 1/4cups	No No	Hi Hi	40-41 54-57
White –Regular, Long and Medium Grain	1/2 cup 1cup	3/4cup 1 1/4cups	No No	Hi Hi	34-36 37-41
	– Regular, Parboiled, Long and Grain	1/2 cup 1cup	3/4cup 1 1/4cups	No No	Hi Hi
Rice and Mushroom Pilaf	1cup extra long grain white rice	1 1/3cups chicken broth instead of water	No	Hi	50-55

VEGETABLES

1. Clean the vegetables thoroughly, Cut off stems; trim; peel or chop if necessary. Smaller pieces steam faster than larger ones.
 2. Quantity, quality, freshness and size/uniformity, temperature of frozen food may affect steam timing. Adjust water amounts and cooking time as desired.
 3. Frozen vegetables should not be thawed before steaming.
 4. Some frozen vegetables should placed in the rice bowl and covered with a Piece of aluminum foil during steaming.
- The frozen foods should be separated or stirred after 10-12minutes.Using a long handle fork/spoon to separate or stir foods.

Variety	Weight/Or Number Pieces	Use Rice Bowl	Use Drip Tray	Water Fill Line In Base	Approx. Time (Minutes)
Artichokes, Whole	4medium	No	Yes	Hi	37-40
Asparagus, Spears	1/2 -1 lb (about1/2" in diameter)	No	Yes	Lo	13-15
Beans,-Green/Wax-Cut or Whole	1 lb	No	Yes	Hi	25-28
Broccoli, Spears	1 lb	No	Yes	Lo	12-14
Cabbage	1 lb (about 1/2 small head)	No	Yes	Lo	17-19
Carrots	1 lb	No	Yes	Lo	15-17
Cauliflower -Whole Head	Medium size(about2 1/2 lbs. untrimmed)	No	Yes	Lo	14-16
Corn on Cob	Up to 8pieces(2 3/4"-3" in length)	No	Yes	Lo	17-19
Mushrooms, Whole -Medium	10 ounces	No	Yes	Lo	10-11

Variety	Weight/Or Number Pieces	Use Rice Bowl	Use Drip Tray	Water Fill Line In Base	Approx. Time (Minutes)
Onions, Whole (to partially cook for grilling use)	1 lb medium size(about 4-2 1/2" diameter)	No	Yes	Lo	7-9
Peas - Green	1 1/2 lbs. In pod	No	Yes	Lo	14-16
Peppers, whole - -Sweet Green or Red (to partially, cook, then stuff)	Up to 4 medium	No	Yes	Lo	9-11
Potatoes, whole - Red	1 lb.-about 8 small(1 1/2"-2" in width)	No	Yes	Lo	17-19
Spinach	10 ounces	No	Yes	Lo	10-12
Squash -Summer Yellow and Zucchini	1 lb. medium size	No	Yes	Lo	11-13
Turnips	1 lb. (about 5 small)	No	Yes	Lo	12-14

FISH AND SEAFOOD

- 1.The steaming times listed in the chart are for fresh, or frozen and fully thawed seafood and fish. Before steaming. clean and prepare fresh seafood and fish.
- 2.Most fish and seafood cook very quickly. Steam in small portions or in amounts as specified.
- 3.Clams, oysters and mussels may open at different times. Check the shells to avoid over cooking.
- 4.You may steam fish fillets in the RICE BOWL serve steamed seafood and fish plain or use seasoned butter or margarine, lemon or favorite sauces.
- 5.Adjust steaming times accordingly.

Type of Fish	Amount	Use Rice Bowl	Use Drip Tray	Water Fill Line In Base	Approx. Time (Minutes)
Fillets- -Sole, Flounder, other favorite fillets	1/2 lbs. (1/4 -1/2"thick).	No	Yes	Lo	8-10
Steaks- -Halibut -Salmon -Tuna -Other favorite Fish Steaks	1-2 pieces 1/2 – lb. 1"thick 3/4-1"thick 3/4-1"thick 3/4-1"thick	No No No No	Yes Yes Yes Yes	Lo Lo Lo Lo	 13-14 18-21 14-19 13-21
Poached Fillets- -Your favorite fish fillets	1/2 -3/4 lb. (3 – 4 fillets; 1/4 -1/2"thick)	No	Yes	Hi	30-35

Type of Seafood	Amount	Use Rice Bowl	Use Drip Tray	Water Fill Line In Base	Approx. Time (Minutes)
Clams	1/2-1 lb. in shell	No	Yes	Lo	10-12
Crab	1 lb. (about 6 pieces)	No	Yes	Lo	15-18
Lobster-Tails-	1 or 2- (7 to 8 ozs. each)	No	Yes	Lo	18-20
Mussels (fresh)	1 lb.in shell	No	Yes	Lo	12-14
Oysters (fresh)	About 1/2 dozen	No	Yes	Lo	11-13
Scallops- (fresh)	1/2 lb. shucked	No	Yes	Lo	10-12
Shrimp	1 lb. in shell	No	Yes	Lo	11-12

MEAT

Variety	Weight/Or Number Pieces	Use Rice Bowl	Use Drip Tray	Water Fill Line In Base	Approx. Time (Minutes)
Chicken- - Breast, bone-less fillets - Breast, split with bone - Drumsticks, with bone - Thighs, with bone - Poached Chicken Breast, split-boneless or with bone	1/2 lb. (4-5 pieces)	No	Yes	Lo	14-16
	1-1 1/4 lbs. (2 pieces)	No	Yes	Hi	37-41
	about 1 lb. (4 pieces)	No	Yes	Hi	32-36
	about 1 lb. (4 pieces)	No	Yes	Hi	34-37
	1 lb. (2 Pieces)	Yes	Yes	Hi	45-47
Frankfurtres- - Regular length	Up to 1 lb. (8-10 franks)	No	Yes	Lo	12-14
Sausage-fully cooked -Bratwurst	Up to 1 lbs.	No	Yes	Lo	17-19
-Kielbasa	Up 1 3/4 lbs.	No	Yes	Lo	19-21

EGGS

Other Foods	Weight/Or Number Pieces	Use Rice Bowl	Use Drip Tray	Water Fill Line In Base	Approx. Time (Minutes)
Eggs- -Large size Hard Cooked	1-12	No	Yes	Hi	30

CONNECTING TO POWER

Before Switching on make sure that the voltage of your electricity supply is the same as that indicated on the rating plate.

This appliance may be fitted with a non-rewireable plug. If it is necessary to change the fuse in a non-rewireable plug the fuse cover must be refitted. If the fuse cover is lost or damaged, the plug must not be used until a replacement is obtained.

It is important that the color of the replacement fuse cover corresponds with the colour marking on the base of the plug.

If the plug has to be changed because it is not suitable for your socket, or becomes damaged, it should be cut off and an appropriate plug fitted following the wiring instructions below.

The plug removed must be disposed of safely as insertion into a 13A socket is likely to cause an electrical hazard.

For your own safety read the following instructions carefully before attempting to connect this unit to mains.

The wires in this mains lead are coloured in accordance with the following code:
BLUE = NEUTRAL BROWN = LIVE GREEN + YELLOW = EARTH

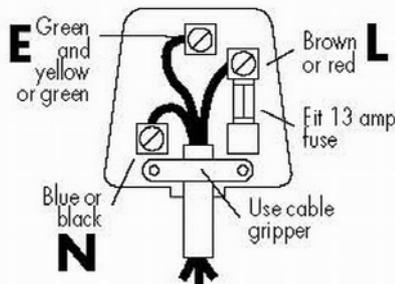
IMPORTANT

As the colours of the wire in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as following: -

The wire which is coloured blue must be connected to the terminal which is marked with the letter N or coloured black.

The wire which is coloured brown must be connected to the terminal which is marked with the letter L or coloured red.

The wire which is colour green + yellow must be connected to the terminal which is marked with the letter E.



If a 13 Amps (BS 1363) plug is used, it must be fitted with a 13 Amp Fuse conforming to BS1362 and be ASTA approved. If in doubt consult a qualified electrician who will be pleased to do this for you.

CAUTION

To prevent electric shock disconnect from the mains before removing cover. No user serviceable parts inside. Refer servicing to qualified service personnel.

SAFETY PRECAUTION

Do not allow this unit to be exposed to rain or moisture.

Mains Supply: 230 Volts/50Hz-AC only

Connecting it to other power source may damage the unit.



WASTE ELECTRICAL PRODUCTS SHOULD NOT BE DISPOSED OF WITH HOUSEHOLD WASTE. PLEASE RECYCLE WHERE FACILITIES EXIST. CHECK WITH YOUR LOCAL AUTHORITY FOR RECYCLING ADVICE.



Guarantee

This product is guaranteed against manufacturing defects for a period of 1 year.

This does not cover the product where the fault is due to misuse, abuse, use in contravention of the instructions, or where the product has been the subject of unauthorised modifications or alterations, or has been the subject of commercial use. In the event of a problem with the product within the guarantee period please return it to your nearest Argos store.

If the item is shown to have had an inherent defect present at the time of sale, the store will provide you with a replacement. Your statutory rights remain unaffected.

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