

# Classic Cuisine

**FOOD AND RICE STEAMER**

**120V~60Hz, 800W**



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## IMPORTANT SAFEGUARDS

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

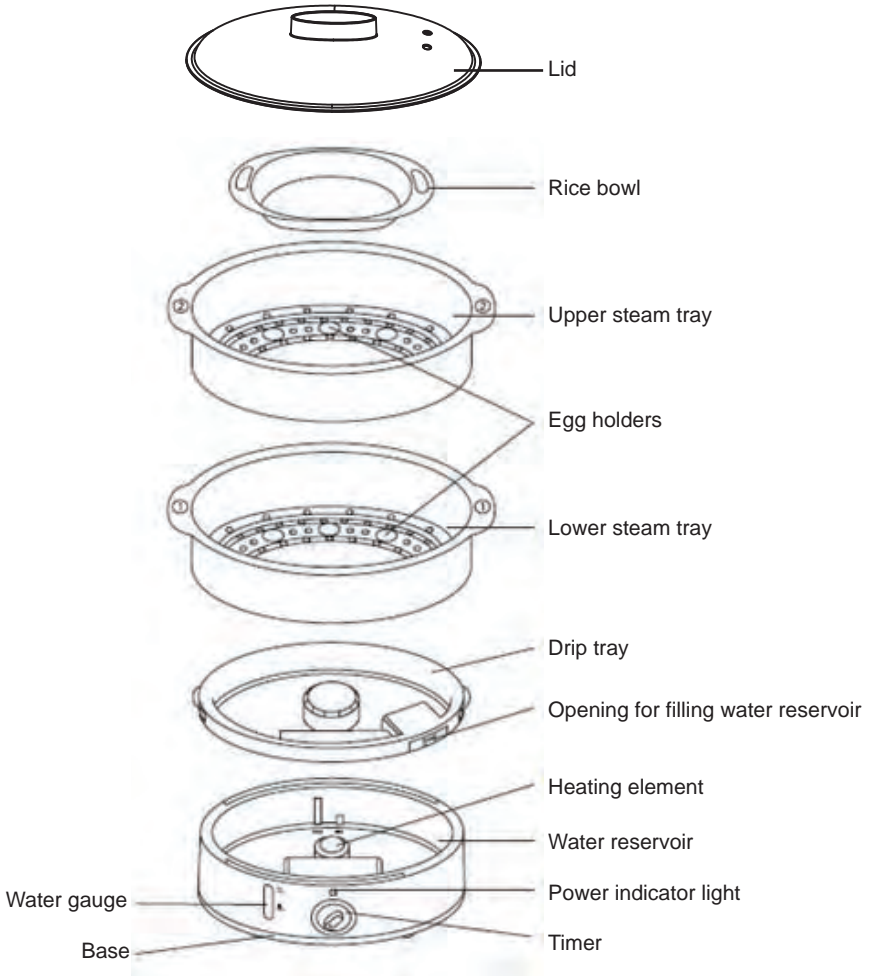
1. **Read all instructions.**
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors (this item may be omitted if the product is specifically intended for outdoor use).
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way
15. A short power-supply cord (or detachable power-supply cord) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
16. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
17. If a longer detachable power-supply cord or extension cord is used:
  - 1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance;
  - 2) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally; and
  - 3) If the appliance is of the grounded type, the cord set or extension cord should be a grounding-type 3-wire cord.

Save these Instructions.

### IMPORTANT SAFETY INSTRUCTIONS

- ✘ Unplug the appliance from the mains socket when not in use and before cleaning.
- ✘ Allow the appliance to cool before putting on or taking off parts and before cleaning.
- ✘ Do not touch hot surfaces. Use handles or knobs.
- ✘ Always fill the reservoir with cold, fresh water.
- ✘ Always lift lid away from face, burns may be caused by hot steam.

### PARTS



## OPERATION

1. Place the base on a stable, level surface away from any objects that may be damaged by steam.
2. Fill the water reservoir with cold tap water. Do not exceed the maximum level.
  - DO NOT put anything or liquid other than water into the water reservoir.
3. Place the drip tray on the base. Put food into the steaming trays.
4. Place the steaming trays onto the drip tray.
5. Put the lid on top.
6. Plug the appliance into the electrical outlet and set the timer to turn on the appliance.
  - The power indicator light will illuminate.
  - **Never turn on the appliance without water in the water reservoir.**
7. At the end of cooking, the power indicator light will go off and please unplug the appliance.
8. Remove the lid carefully. Avoid direct contact with escaping steam, it may burn you.

## Water

The water gauge enables you to check the water level during cooking.

If you need to add more water during cooking, pour cold water into the water reservoir through the filling opening until the MAX line is reached.

During cooking please always ensure the water is not lower than the MIN level.

## Using rice bowl

1. Place the lower steam tray on the base.
2. Put rice and water into the rice bowl.
3. Put the rice bowl into the steam tray.
4. Place the lid on top.
5. Turn on the appliance by setting the timer.
6. Once the cooking is complete, remove the rice bowl carefully by the handles.
7. After use, unplug the appliance and leave it to cool down before putting it away.



## RECIPES

### Rice grains

1. There are many types of rice. Follow specific directions for variety used.
2. For one cup of rice is 240mL.
3. Accurately measure rice and water then combine in rice bowl. Pour specified amount of water in water reservoir. Cover and steam.
4. For softer rice, increase amount of water by 1-2 tablespoons. For firmer rice, decrease amount of water by 1-2 tablespoons.
5. Check consistency of rice at minimum time specified for each type, stirring rice at the same time.



6. When checking/stirring rice, be careful not to drip the condensation into the rice bowl which would reduce the quality and flavor of the steamed rice.
7. Use only clean water in water reservoir.
8. 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 1 cup	2/3 cup 1 1/4 cups	Yes Yes	Max Max	40-41 54-57
White –Regular, Long and Medium Grain	1/2 cup 1 cup	3/4 cup 1 1/4 cups	Yes Yes	Max Max	34-36 37-41
– Regular, Parboiled, Long and Grain	1/2 cup 1 cup	3/4 cup 1 1/4 cups	Yes Yes	Max Max	51-53 53-55
Rice and Mushroom Pilaf	1 cup extra long grain white rice	1 1/3 cups chicken broth instead of water	Yes	Max	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 be placed in the rice bowl and covered with a Piece of aluminum foil during steaming.

The frozen foods should be separated or stirred after 10-12 minutes. 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	4 medium	No	Yes	Max	37-40
Asparagus, Spears	1/2 -1 lb (about 1/2" in diameter)	No	Yes	Min	13-15
Beans, -Green/Wax -Cut or Whole	1 lb	No	Yes	Max	25-28
Broccoli, Spears	1 lb	No	Yes	Min	12-14
Cabbage	1 lb (about 1/2 small head)	No	Yes	Min	17-19
Carrots	1 lb	No	Yes	Min	15-17
Cauliflower –Whole Head	Medium size(about 2 1/2 lbs. untrimmed)	No	Yes	Min	14-16
Corn on Cob	Up to 8 pieces (2 3/4"-3" in length)	No	Yes	Min	17-19
Mushrooms, Whole -Medium	10 ounces	No	Yes	Min	10-11
Onions, Whole (to partially cook for grilling use)	1 lb medium size (about 4-2 1/2" diameter)	No	Yes	Min	7-9
Peas – Green	1 1/2 lbs. In pod	No	Yes	Min	14-16
Peppers, whole -Sweet Green or Red (to partially, cook, then stuff)	Up to 4 medium	No	Yes	Min	9-11
Potatoes, whole - Red	1 lb. about 8 small (1 1/2"-2" in width)	No	Yes	Min	17-19
Spinach	10 ounces	No	Yes	Min	10-12
Squash -Summer Yellow and Zucchini	1 lb. medium size	No	Yes	Min	11-13
Turnips	1 lb. (about 5 small)	No	Yes	Min	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	Min	8-10
Steaks  -Halibut -Salmon -Tuna -Other favorite Fish	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	Min Min Min Min	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	Max	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	Min	10-12
Crab	1 lb. (about 6 pieces)	No	Yes	Min	15-18
Lobster -Tails	1 or 2 (7 to 8 ozs. each)	No	Yes	Min	18-20
Mussels (fresh)	1 lb.in shell	No	Yes	Min	12-14
Oysters (fresh)	About 1/2 dozen	No	Yes	Min	11-13
Scallops (fresh)	1/2 lb. shucked	No	Yes	Min	10-12
Shrimp	1 lb. in shell	No	Yes	Min	11-12

**Meat**

Variety	Weight / 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	Min	14-16
	1-1 1/4 lbs. (2 pieces)	No	Yes	Max	37-41
	about 1 lb. (4 pieces)	No	Yes	Max	32-36
	about 1 lb. (4 pieces)	No	Yes	Max	34-37
	1 lb. (2 Pieces)	Yes	Yes	Max	45-47
Frankfurtres - Regular length	Up to 1 lb. (8-10 franks)	No	Yes	Min	12-14
Sausage -fully cooked -Bratwurst -Kielbasa	Up to 1 lbs.	No	Yes	Min	17-19
	Up 1 3/4 lbs.	No	Yes	Min	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	Max	30

**SPECIFICATIONS**

Ratings: 120V~ 60Hz  
800W

## **DISPOSAL**



As a responsible retailer we care about the environment.

As such we urge you to follow the correct disposal procedure for the appliance and packaging materials. This will help conserve natural resources and ensure that it is recycled in a manner that protects health and the environment.

You should dispose of this appliance and its packaging according to local laws and regulations. Because this appliance contains electronic components, the appliance and its accessories should be disposed of separately from household waste when the appliance reaches its end of life.

Contact your local authority to learn about disposal and recycling.

## **CLEANING AND MAINTENANCE**

Always disconnect the appliance from the electrical outlet and allow it to cool down before cleaning.

Remove all removable parts and wash them in warm soapy water or in the dishwasher. Rinse them thoroughly and dry. Do not use abrasive cleaners.

Clean the base with a damp cloth. Do not immerse it in water or any other liquid.

We apologise for any inconvenience caused by minor inconsistencies in these instructions, which may occur as a result of product improvement and development.