



KITCHEN *Living*

3-tier food steamer

USER GUIDE



Now that you have purchased a Kitchen Living product you can rest assured in the knowledge that as well as your 2 year parts and labor guarantee you have the added peace of mind of dedicated helplines and web support.

AFTER SALES SUPPORT



USA 888-KALORIK



service@kalorik.com

ITEM #: 7595-13

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Introduction

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Congratulations!

You have made an excellent choice with the purchase of this quality Kitchen Living product. By doing so you now have the assurance and peace of mind which comes from purchasing a product that has been manufactured to the highest standards of performance and safety, supported by the high quality standards of ALDI.

We want you to be completely satisfied with your purchase so this Kitchen Living product is backed by a limited manufacturer's 2 year warranty and an outstanding after sales service through our dedicated Helpline.

We hope you will enjoy using your purchase for many years to come.

If you require technical support or in the unlikely event that your purchase is faulty, please telephone our Helpline for immediate assistance. Faulty product claims made within the 2 year warranty period will be repaired or replaced free of charge provided that you have satisfactory proof of purchase (keep your receipt). This guarantee is in addition to your statutory rights. Your statutory rights are not affected. This limited warranty does not apply in cases of damage caused by accident, improper use, abuse and force majeure.

This limited warranty will be invalidated if the appliance is tampered with in any way whatsoever. In case of questions or technical problems please call the following toll-free help line number: 1-888-521-TEAM (Business hours: Mon-Thu 9:00am - 5:00pm ET, and Fri 9:00am - 4:00pm)

If the appliance has to be returned to us, it must be packed correctly as we cannot accept any responsibility for damage caused in transit.

Important Safeguards 2

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

- 1. READ ALL INSTRUCTIONS BEFORE USE**
2. Please check that the voltage in your home corresponds to the voltage stated on the rating plate under the appliance.
3. Keep the product out of reach of children and pets. This product is not intended to be used by children. Extra caution is needed when using this product near children.
4. Do not leave the product unattended while in use. Always unplug the product from the electrical outlet when not in use.
5. Place the product on a flat, stable, heat resistant surface.
6. Do not touch hot surfaces. Use handles or knobs. Use protective oven mitts or gloves when handling.
7. To protect against electrical shock, fire or personal injury, do not immerse cord, plugs, or the appliance in water or any other liquid. Do not put in the dishwasher.
8. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts. To disconnect from the electrical outlet, pull on the plug and never on the cord.
9. 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 qualified service facility for examination, repair, or adjustment.
10. The use of accessory attachments not recommended by the appliance manufacturer may cause electrical shocks, fire or injuries. Allow attachments to completely cool before handling.
11. Do not use outdoors.
12. Do not let cord hang over edge of table or counter, or touch hot surfaces.
13. Do not place on or near a hot gas or electric burner, or in a heated oven, or microwave oven.
14. Do not allow this product to touch curtains, wall coverings, clothing, dishtowels or other flammable materials during its use.
15. Use the product in a well-ventilated area. Provide adequate air space above and on all sides of the product for air circulation when using it.
16. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, put the switch in the off position, then remove plug from wall outlet. Do not plug in unless completely assembled. Fill the water tank before plugging the appliance into a wall outlet.
17. Do not use appliance for other than its intended use, which is non-commercial household food cooking for human consumption.
18. Never touch the hot parts of the appliance during cooking. The translucent baskets are parts of the appliance with hot surfaces. You must use their side handles when handling them. Use protective oven mitts or gloves when handling.
19. The water in the product is heated to 212°F (100°C). Use extreme caution while steaming food, removing food, or when you may come into contact with the water or the steam.
20. This product generates steam during use. Use care to avoid being burned by the steam.
21. Make sure nothing comes into contact with the heating element of the appliance. Only water should be in the tank where the heating element is. Never place food in it.
22. Never use this appliance without the drip tray.
23. Do not use this product without water.
24. After use and above all when the water hasn't completely evaporated, wait until the steam stops leaking through the hole on the upper part of the lid then open the lid carefully in order not to hurt yourself. Let the water drip into the food steamer. Using mitts or gloves slightly move the lid so that the steam does not reach your hands or your face. Caution: the condensation on the sides of the different baskets may generate steam and burn you.
25. Allow the product to completely cool before touching or cleaning the lid, bowls or base.
26. Be cautious while transporting your appliance filled with hot food, water or other liquids. It is not recommended to move your appliance when it has not completely cooled down.

HOUSEHOLD USE ONLY KEEP THESE INSTRUCTIONS

Polarized plug instructions 3

This appliance is equipped with a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit into the polarized outlet only one way. If the plug does not properly fit into the outlet at first, reverse it. If it still does not fit, contact a qualified electrician.

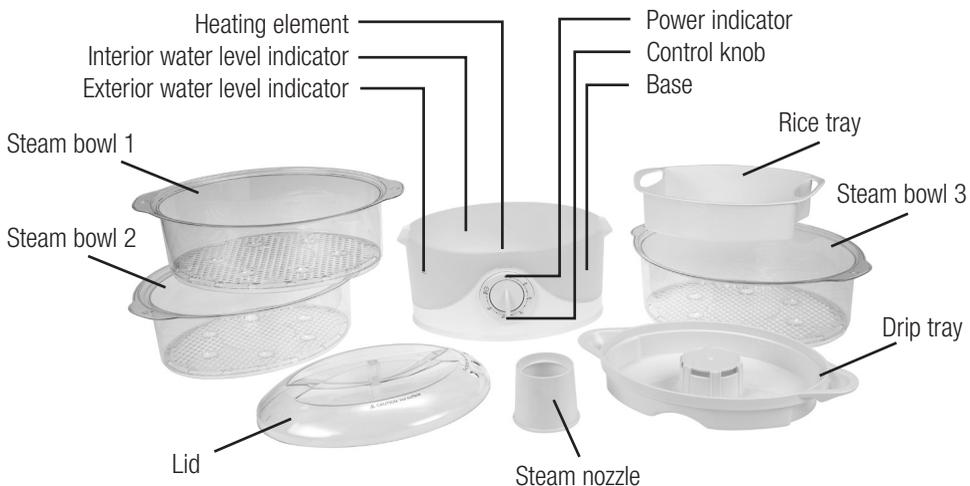
Do not attempt to modify the plug in any way.

Short cord instructions 4

A short power supply cord is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord. Extension cords may be used if care is exercised in their use.

- The electrical rating of the extension cord should be at least that of the appliance. If the electrical rating of the extension cord is too low, it could overheat and burn.
- The resulting extended cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over.

Part description 5



Before first use

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In order to eliminate any manufacturing residues, it is necessary to clean the appliance and the accessories (Cf. "Care and Maintenance").

Cooking in your food steamer

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- Before using your food steamer, make sure it is OFF and cold. Fill water tank with cold water. To do so, pour the water directly into the water tank. The amount of water depends on the required cooking time. However, it is very important to respect the minimum and maximum level. Non-observance of this instruction could damage your appliance. Do not add any herbs, spices or other liquid such as wine or broth to the water in the water tank.
- Place the steam nozzle around the heating element, with the large end face down.
- Place the food in the different steaming bowls/baskets. Do not add seasoning, herbs etc. until cooking has been completed.

Note: if steaming meat, place it in the bowl at the bottom, so that it is closest to the water

- Always place the drip tray onto the water tank before adding a steaming bowl.
- **Note: each bowl is numbered 1, 2 or 3 on its handle.** Always place the steaming bowl #1 at the bottom (#3 would be the bowl always placed at the top)
- If using more than one tier, place steam bowl #2 on top of steam bowl #1; and then, optionally, place steam bowl #3 on top of #2, ensuring the jags at the base of each bowl fit into the grooves of the container below it.

Caution: always use the side handles to move the bowls or trays. Pay attention during the positioning of the baskets because if they are not placed correctly, steam may escape through the side of your appliance and may burn you.

- Place the lid on the upper basket. Make sure the holes in the lid are not blocked, as the steam must be able to circulate and escape. **DO NOT OPERATE THIS APPLIANCE UNCOVERED - STEAM IS GENERATED DURING USE.**
- Plug the power cord into a wall outlet
- Turn the control knob / timer to the correct time setting for the food you wish to steam (see the Cooking Guide below). The pilot light will turn on. If the cooking time is less than 10 minutes, please turn the dial past 10 minutes and then turn it back to the desired cooking time.
- When the cooking time has elapsed, the bell will sound, and the pilot light and the heating element will shut off. Unplug the power cord and, using mitts or gloves, lift the lid and steam bowl carefully, taking care to avoid facial or hand contact with the steam.

Warning: steam can cause scalding and burns!

- Check the food to make sure it is cooked thoroughly. If not, replace the steam bowls and reset the control knob. Check the water level to make sure it is not empty.

Note: The water in the product is heated to 212°F (100°C). Use extreme caution while steaming food, removing food, or when you may come into contact with the water or the steam. Do not touch the heating element.

Note: it is possible to refill the water tank during the cooking, using a water bottle and adding water through the sides of the drip tray.

- Once cooking is complete, unplug the steamer, and carefully remove the steam bowls and lid.

Note: the appliance stops automatically once all the water has run out.

Care and maintenance

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- Unplug the power cord, and allow the steamer to cool before cleaning it.
- Empty the water tank and clean it with a damp cloth.
- After every 8 uses, remove the mineral deposits from the appliance. To proceed, position the ring upside down around the heating element (the largest side up). Fill the water tank with cold water up to “max.” level, fill the inside of the ring with vinegar up to the same level. Leave overnight to descale. Rinse out the inside of water tank with warm water several times.
- The baskets, the drip tray and the lid may be washed with soapy water, or put in the dishwasher. Never use abrasive cleaners to clean any part of your appliance.
- The body of the appliance should be washed with a non-abrasive damp cloth.
- Never immerse the body in water or any other liquid.
- Once dry, you can stack the steam bowls and containers inside each other, putting the smaller one into the bigger one, to save storage space. The lid can be put on top.



Cooking guide

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- When cooking rice, we advise you to cover it with hot water in order to accelerate the cooking process (fast cooking). 1 cup of uncooked rice will make 2 cups of cooked rice.
- It is possible to cook food with very different cooking times but this needs frequent operations to take away the food that will be ready. To avoid this, it is recommended to prepare foods with similar cooking time.
- Frozen food does not need to be defrosted, but its cooking time will be longer.
- Fruits and Vegetables
 - Cut thick stems off cabbage, broccoli, or cauliflower.
 - Use the minimum time necessary for leafy greens. Overcooking will result in color and taste degradation.
 - Stir contents halfway through cooking time.
- Meat/Poultry
 - Always use bottom tier when cooking meat and poultry. Use tender, lean cuts of meat and poultry.
 - Trim off as much fat as possible before steaming.
 - Thoroughly cook all meat before serving. Pierce with a knife or fork to ensure that the center is cooked and that the juices run clear. The US Department of Agriculture advises to cook ground meats (beef, veal, lamb, and pork) to an internal temperature of 160°F and ground poultry to 165°F. Steak cooked to an internal temperature of 145°F is medium rare, 160°F is medium, and 170°F is well done. Cook poultry breasts to 170°F and drumsticks to 180°F.
 - Use a meat thermometer to assure that meat and poultry reach a safe internal temperature.
 - Sausages must be fully cooked before steaming.
- Fish/Seafood
 - Always use bottom tier when cooking fish and seafood.
 - Fish is done when it becomes opaque and flakes easily.
 - You can add wedges of lemon while steaming, as desired.

Limited Warranty

Thank you for purchasing a top quality Kitchen Living product. This 3-tier food steamer was tested and meets our stringent quality standards. This product is warranted to be free from manufacturing defects in original materials, including original parts, and workmanship for 2 years with proof of purchase.

The warranty is void if the defect is due to accidental damage, misuse, abuse, neglect, improper repair or alteration by unauthorized persons or failure to follow operation instructions provided with the product. This warranty does not apply to commercial use.

The warranty is non-transferable and applies only to the original purchase and does not extend to subsequent owners of the product. Liability under this warranty is limited to repair, replacement or refund. In no event shall liability exceed the purchase price paid by the purchaser of the product. Under no circumstances shall there be liability for any loss, direct, indirect, incidental, special or consequential damage arising out of in connection with use of this product. This warranty is valid only in the United States of America. This Warranty gives you specific legal rights, however you may have other rights that vary from state to state; some states do not allow limitation on implied warranties or exclusion of consequential damages therefore these restrictions may not apply to you.

In case you find the product to be defective please send it within the warranty period to our service center. To avoid transport damages please send the product in the original packaging. In return you will either receive your repaired item, a new product or a refund. Please fill out the Warranty Card and send it together with the product and purchase receipt.

To arrange pick-up of the defective item please call toll-free (in the U.S.A.) our service center:

Team International Group
Tel: 1-888-521-TEAM
(Business hours: Mon-Thu 9:00am - 5:00pm ET, and Fri 9:00am - 4:00pm)
Website: <http://www.kalorik.com>
1400 NW 159th Street
Miami Gardens, FL 33169
USA

WARRANTY INFORMATION

KITCHEN *Living*

3-tier food steamer

Your details:

Name _____

Address _____



_____ Email _____

Date of purchase _____

*We recommend you keep the receipt with this warranty card

Location of purchase _____

Description of malfunction:

Return your completed warranty card to:

Team International Group
Tel: 1-888-521-TEAM – Toll Free
(Business hours: Mon-Thu 9:00am - 5:00pm ET,
and Fri 9:00am - 4:00pm)
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YEAR WARRANTY



USA

