



FOOD STEAMER

INSTRUCTION MANUAL

Item: MCSFS12ST



THANK YOU FOR PURCHASING A MAGIC CHEF PRODUCT
PLEASE READ ALL INSTRUCTIONS CAREFULLY BEFORE USE

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What You Need to Know About Safety Instructions

Warning and Important Safety Instructions appearing in this manual are not meant to cover all possible conditions and situations that may occur. Common sense, caution and care must be exercised when installing, maintaining, or operating an appliance.

Always contact your dealer, distributor, service agent or manufacturer about problems or conditions you do not understand.

Recognize Safety Symbols, Words, Labels

WARNING

WARNING-Hazards or unsafe practices which **COULD** result in severe personal injury or death.

CAUTION

CAUTION-Hazards or unsafe practices which **COULD** result in minor personal injury.

IMPORTANT SAFEGUARDS

WARNING

HOUSEHOLD USE ONLY

IMPORTANT SAFEGUARDS

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

- 1. Read all instructions.**
2. This appliance is for household use only. Do not use outdoors.
3. Do not use this appliance for other than its intended use.
4. Before using for the first time, check if voltage indicated on the base of the appliance corresponds to the electrical outlet voltage.
5. Do not turn the power on unless this appliance is properly assembled.
6. Close supervision is necessary when any appliance is used by or near children.
7. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return the appliance to an authorized service center for examination, repair, or adjustment.
8. The use of attachments or accessories not recommended or sold by the manufacturer may result in fire, electric shock or injury.
9. Unplug the appliance from the outlet when not in use, assembling and disassembling, and before cleaning. Make sure the appliance cools down completely before assembling, disassembling, and cleaning.
10. Do not let the cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
12. Never touch the heating base before it cools down.
13. Do not remove the lid while steaming food.
14. Always keep the necessary amount of water in the reservoir. Make sure not to go over maximum level and also not to go below minimum level.
15. Do not operate the appliance without any food or water.
16. Always clear the mixture of oil and water out of the tray every 35 minutes to stop the mixture from entering the reservoir.
17. Always put the lid on the steam container and make sure to match lid handles to the steam container handles.
18. Steam is hot. Handle carefully when removing the lid.

WARNING:

To protect against electric shock, fire, and injury to persons, do not immerse main cord, plug, or unit in water or any other liquid.

This product is equipped with a polarized plug (one blade is wider than the other blade) as a safety feature to reduce the risk of electrical shock. This three-pronged plug will fit into a polarized outlet only in one way; this is a safety feature. If the plug does not fit, contact a qualified electrician.

Never use the plug with an extension cord unless the plug can be fully inserted into the extension cord. Do not alter the plug of the appliance or any extension cord used with this appliance. Do not attempt to defeat the safety purpose of the polarized plug.

CAUTION:

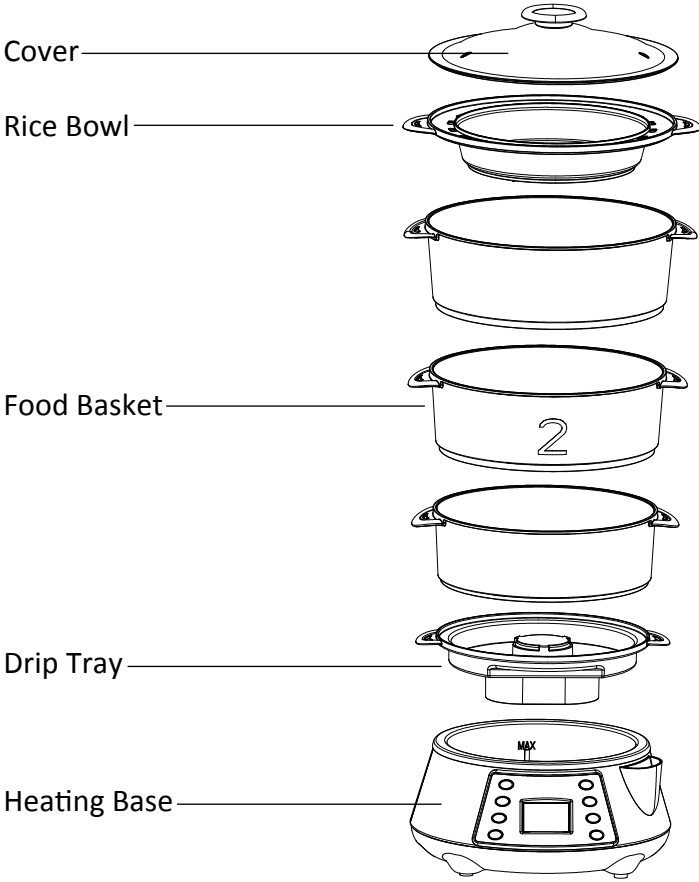
To prevent burns or other personal injuries to children, read and follow all instructions and warning.

PRECAUTIONS FOR USE AROUND CHILDREN

- Close supervision is necessary when this appliance is used by or near children.
- Do not allow children to operate or be near this appliance because the outside surfaces are hot during use.
- Do not allow the cord to hang over any edges that a child can reach. Properly arrange the cord in order to avoid pulling, tipping, or entanglement.

SAVE THESE INSTRUCTIONS

PARTS AND FEATURES



SPECIFICATIONS:

- Power Rating: 800 Watts
- Voltage Rating: 120V~60Hz
- 3-Layer Food Containers
- Brushed Stainless Steel Base
- Digital Control with 7 Programs

BEFORE USE

Carefully unpack the food steamer and remove all packaging materials. Select a flat, heat-resistant, non-flammable surface to place the food steamer. Do not immerse the product in water or other liquid. To remove any dust that may have accumulated on the removable parts during packaging, clean the surface with damp cloth and remove any stickers (except for any warning/caution stickers)

OPERATING INSTRUCTIONS

1. After thoroughly cleaning the unit, begin by filling up the heating base with room temperature water to desired level shown near the LCD panel.
2. Add the Drip Tray, followed by the Food Basket labeled # 1 on the bottom. (See diagram on page 6)
3. Add the Separator Ring afterwards, and sequentially follow the diagram on page 6 of this manual.
4. The Food Basket labeled “1” should be placed on the bottom, followed by “2” on top of “1”, and the final Food Basket labeled “3” on top of “2.”
5. Please note that not all trays need to be used. When all trays are used, the odor from different foods can transfer to different levels.
6. Wipe the unit dry then plug the cord in the outlet using dry hands on a flat, dry, and stable surface.
7. Depending on stacking level, you can change the amount of minutes needed to cook the food item. Operator must regularly check the status of steaming food item.
8. When finished, wipe each tray and part while disassembling them to wash.

WARNING: DO NOT wash or immerse Heating Base in water, use a damp cloth to wipe the heating base only. Carefully store for next use.

AUTOMATIC PROGRAMS (1 - 7)

1. Connect the plug to power supply. LCD will display “00:00”.
2. Choose the appointed cooking programs by pressing different buttons:

Program Number	Type of Food	Reference Time (in minutes)
1	Rice	45
2	Chicken	35
3	Fish	23
4	Eggs	21
5	Prawns	15
6	Vegetables	25
7	Potato	50
0	Turn Off Display	N/A



3. After selecting the cooking program, press “START/OFF” to start cooking. The clock will count down with the indicator on. When the timer counts down to 00:00 on the LCD display, it will beep 4 times with rapidly flashing indicator light, which alerts the operating completion.

FOOD STEAM CHART

STEAMING CHART:

These steaming times are for the bottom basket filled to the capacity listed in the chart. Items will cook faster in the bottom basket. If you are cooking with multiple baskets or putting more than suggested amount of food in baskets, you may need to add extra steaming time for proper cooking; water level does not have to be precise. The following levels are suggested to provide enough water for the recommended steaming times.

NOTE:

- Drip Tray must be always used
- Cooking times may vary

Fresh Vegetables	Amount	APPROXIMATE TIME (minutes)	Water Level	Preparation
Artichokes, whole	4 whole.	30-34	MAX	Trim stem, remove loose outer leaves, cut 1 inch off top.
Asparagus, spears	1 lb.	13-17	Middle	Place evenly in basket.
Beans, green/wax	1 lb.	16-20	Middle	Place evenly in basket.
Beets	1 lb.	24-28	Middle	Cut and place evenly in basket.
Broccoli, spears	1 lb.	16-20	Middle	Place evenly in basket.
Brussel Sprouts	1 lb.	20-24	Between Middle and MAX	Remove outer leaves and place evenly in basket.
Cabbage	1 head	23-27	Between Middle and MAX	Cut whole head into 8 equal pieces.
Carrots, sliced or whole	1 lb.	25-29	Between Middle and MAX	Place evenly in basket.
Cauliflower	1 lb.	16-20	Middle	Place evenly in basket.
Celery	1 lb.	17-21	Middle	Cut into ¼ inch pieces.
Corn on the Cob	Up to 6 ears per basket	28-32	MAX	Remove husk. Place evenly in basket.
Mushrooms, whole	1 lb.	11-15	Middle	Place evenly in basket.

Fresh Vegetables	Amount	APPROXIMATE TIME (minutes)	Water Level	Preparation
Okra	1 lb.	18-22	Middle	Place evenly in basket.
Onions, quartered	1 lb.	12-16	Middle	Place evenly in basket.
Parsnips	1 lb.	10-14	Middle	Place evenly in basket.
Peas in pod	1 lb.	12-16	Middle	Place evenly in basket.
Peppers, green or red	1 lb.	12-16	Middle	Place evenly in basket.
Potatoes, red, baking or sweet	1 lb.	38-42	MAX	Cut in half and place cut side down or cut in ¼ inch slices.
Potatoes, whole	6 potatoes	50-54	MAX	Pierce skin with fork several times and place evenly in basket.
Rutabaga	1 lb.	28-32	Between Middle and MAX	Dice and place evenly in basket.
Spinach	1 lb.	10-14	Middle	Place evenly in basket.
Squash, Summer, Yellow, Zucchini	1 lb.	14-18	Middle	Cut into ¼ inch pieces.
Turnips	1 lb.	20-24	Middle	Slice and place evenly in basket.
Frozen Vegetables				
All – Corn, Carrots, Green Beans, Broccoli, Peas, Brussel Sprouts	1 lb.	16-20	Middle	Place evenly in basket. Stir halfway through steaming cycle.
Vegetables in sauce	1 lb.	16-20	Middle	Put in rice bowl with recommended water stated on package. Mix halfway through steaming cycle.

Rice/Grains/ Pasta	Amount	APPROXIMATE TIME (minutes)	Water Level	Preparation
White,	1 cup dry	33-37	MAX	Mix 1 cup rice with 1½ cups water and desired seasoning in rice bowl.
Brown,	1 cup dry	40-44	MAX	Mix 1 cup rice with 1½ cups water and desired seasoning in rice bowl.
Barley	1 cup dry	40-44	MAX	Mix 1 cup barley with 1½ cups water in rice bowl.
Pasta	1 cup dry	38-42	MAX	Mix 1 cup pasta with 1½ cups water in rice bowl.
Eggs				
Hard Boiled	Up to 12	16-20	Middle	Place evenly in basket.
Soft Boiled	Up to 12	8-10	Middle	Place evenly in basket.
Seafood and Fish				
Clams, Fresh in shell	1 lb.	12-16	Middle	Clean, soak shells. Cook until shells are open.
Crab legs, claws (cooked)	1 lb.	15-19	Middle	Steam until hot.
Lobster tails (uncooked)	1 lb.	18-22	Middle	Remove underside of shell. Place in steam basket shell side down. Steam until flesh is opaque and shell is reddish in color.
Mussels, in shell	1 lb.	16-20	Middle	Clean shells. Cook until shells are open and flesh turns tannish in color.
Oysters, in shell	1 lb.	13-17	Middle	Clean shell. Cook until shells are opened and juices bubble.
Scallops, thawed	1 lb.	13-17	Middle	Rinse scallops. Steam until opaque in color.

Seafood and Fish	Amount	APPROXIMATE TIME (minutes)	Water Level	Preparation
Shrimp, in shell frozen	1 lb.	13-17	Middle	Place evenly in basket. Cook until shrimp is opaque in color.
Shrimp in shell, thawed	1 lb.	10-14	Middle	Place evenly in basket. Cook until shrimp is opaque in color.
Fish Fillets	1 lb.	18-22	Middle	Season and place evenly in basket – cook until fish flakes easily.
Fish Steaks	3 lbs.	23-27	Middle	Season and place evenly in basket – cook until fish flakes easily.
Poached fish in rice bowl	1 lb.	22-26	Middle	Place in rice bowl with desired seasoning and butter. Cover rice bowl with foil.
Other Foods				
Beans	1 cup dry beans	60-120 depending on type of bean	Max (you may need to add water during cooking cycle)	Mix 1 cup beans with 1½ cups water in rice bowl – cook until soft.
Oatmeal	1 cup dry	8-12	Middle	Mix 1 cup oatmeal with 1¾ cups water in rice bowl.
Dinner Rolls	Up to 6	2-4	Middle	Place evenly in basket.
Tortillas, soft	Up to 6	2-4	Middle	Place evenly in basket.
Leftovers	1-2 cups	11-15	Middle	Place in rice bowl and cover with foil until warm.

Meat -	Amount	APPROXIMATE TIME (minutes)	Water Level	Preparation
When cooking meats always check the internal temperatures with a meat thermometer. Make sure meat is thoroughly cooked to required temperature before consuming. See recommended cooking temperatures on the following chart.				
Chicken Breast, boneless	1 lb.	20-24	Between Middle and Max	Steam until juices run clear.
Chicken Breast, split with bone	1 lb.	39-44	Max	Place flesh side down, steam until juices run clear.
Drumstick and Thighs with bone	1 lb.	30-34	Max	Steam until juices run clear.
Hot Dogs and	Up to 24	8-12	Middle	Pierce skin and place evenly in basket.
Precooked Sausage	Up to 12	10-14	Middle	Pierce skin and place evenly in basket.

RECOMMENDED COOKING TEMPERATURES

Food	Type	Minimum Internal Temperature
Beef, Veal, Lamb, Pork	Ground	160°F (71°C)
Beef Veal, Lamb	Roasts Legs, Chops – Medium Rare	145°F (63°C)
Beef, Veal, Lamb	Roasts Legs, Chops – Medium	160°F (71°C)
Beef, Veal, Lamb	Roasts Legs, Chops – Well Done	170°F (77°C)
Chicken, Turkey	Ground	165°F (74°C)
Whole Poultry	All Types	180°F (82°C)
Poultry	Breasts, Roasts	170°F (77°C)
Fresh Pork	Medium	160°F (71°C)
Fresh Pork	Well Done	170°F (77°C)
Ham	Cooking Required	160°F (71°C)
Ham	Fully Cooked	140°F (60°C)
Egg Dishes	All Types	160°F (71°C)
Stuffing	In Bird	165°F (74°C)
Leftovers	All Types	165°F (74°C)

CARE AND MAINTENANCE

1. COMPLETELY CLEAN AND DRY ALL PARTS AFTER EACH USE.
2. Be sure to unplug the appliance before cleaning. To protect against electrical shock, do not immerse cord, plug or unit in water or other liquid.
3. All plastic parts (other than the housing itself with control panel) are DISHWASHER SAFE. The user may do short cycle on their dish washer to clean these parts.
4. Never use harsh abrasives, caustic cleaners on the interior surface.
5. Wipe dry with clean cloth. For stubborn stains, use nylon or plastic scouring pad or a powdered, non-abrasive cleaner. Dry thoroughly before storing.
6. To clean the exterior finish, simply wipe with a clean, damp cloth.
7. Refit the bowl after cleaning. This keeps the mechanism covered underneath.
8. For all other parts, wash by hand and dry thoroughly.

SAVE THESE INSTRUCTIONS



LIMITED WARRANTY

Unless otherwise prohibited, **MC Appliance Corporation** warrants each FOOD STEAMER MCSFS12ST to be free from defects in material and workmanship and agrees to remedy any such defect or to furnish a new part(s) (at the company's option) of the unit that fails during the warranty period. **A copy of the dated sales receipt or invoice is required to receive warranty service or a refund.**

This warranty covers an appliance in use within the continental United States, Puerto Rico and Hawaii. The warranty does not cover the following:

- Damages due to shipping or improper installation.
- Damages due to misuse or abuse.
- Content losses due to failure of the unit.
- Repairs performed by unauthorized service agents.
- Service calls that do not involve defects in material and workmanship such as instruction on proper use of the product or improper installation.
- Failure of this product if used for other than for its intended purpose.
- Disposal costs for any failed unit not returned to our factory.
- Any delivery costs incurred as the result of a unit that fails to perform as specified.

This warranty is in lieu of any and all warranties expressed or implied and no representative or person is authorized to assume for us any other liability in connection with the sale of this product. Under no circumstances is the consumer permitted to return this unit to the factory without prior written consent from MC Appliance Corporation.

Item	Parts & Labor	Type of Service
MCSFS12ST	One-Year	Carry-In

**For Service or Assistance please call
888-775-0202.**

Or visit us on the web at www.mcappliance.com to request warranty service.