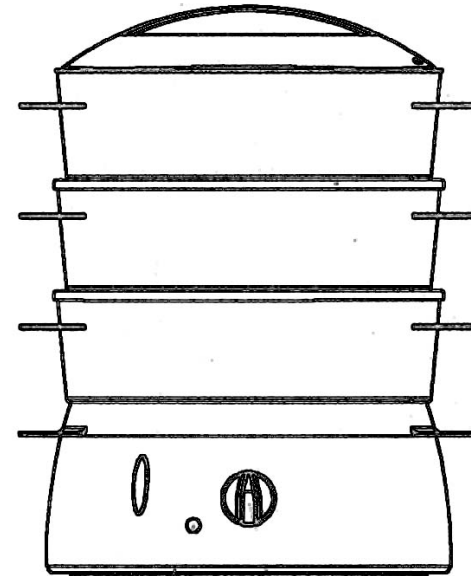




THREE-TIER FOOD STEAMER

OWNER'S MANUAL

Model KS315W
120V., 60Hz., 1000 W.



EURO-PRO Operating LLC

94 Main Mill Street, Door 16

Plattsburgh NY 12901

Tel.: 1-800-798-7398

www.euro-pro.com



ONE (1) YEAR LIMITED WARRANTY

EURO-PRO Operating LCC warrants this product to be free from defects in material and workmanship for a period of one (1) year from the date of purchase when utilized for normal household use.

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, return the complete appliance and accessories, freight prepaid to **EURO-PRO** Operating LCC 94 Main Mill Street, Door 16, Plattsburg, NY 12901. If the appliance is found to be defective in material or workmanship, **EURO-PRO** will repair or replace it free of charge. Proof of purchase date and \$12.95 to cover the cost of return shipping and handling must be included.*

The liability of **EURO-PRO** Operating LCC is limited solely to the cost of the repair or replacement of the unit at our option. This warranty does not cover normal wear of parts and does not apply to any unit that has been tampered with or used for commercial purposes. This limited warranty does not cover damage caused by misuse, abuse, negligent handling or damage due to faulty packaging or mishandling in transit.

This warranty is extended to the original purchaser of the unit and excludes all other legal and/or conventional warranties. The responsibility of **EURO-PRO** Operating LCC if any, is limited to the specific obligations expressly assumed by it under the terms of the limited warranty. **In no event is EURO-PRO** liable for incidental or consequential damages of any nature whatsoever. Some states do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

***Important: Carefully pack item to avoid damage in shipping. Be sure to include proof of purchase date and to attach tag to item before packing with your name, complete address and phone number with a note giving purchase information, model number and what you believe is the problem with item. We recommend you insure the package (as damage in shipping is not covered by your warranty). Mark the outside of your package "ATTENTION CUSTOMER SERVICE". We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.**



OWNERSHIP REGISTRATION CARD

Please fill out and mail the product registration card within ten (10) days of purchase in order to validate the foregoing Limited Warranty. The registration will enable us to contact you in the unlikely event of a product safety notification. By returning this card you acknowledge to have read and understood the instructions for use, and warnings set forth in the accompanying instructions.

RETURN TO **EURO-PRO** CORPORATION, 94 MAIN MILL STREET, DOOR 16, PLATTSBURGH, NY, 12901

Model KS315W

Appliance model

Date purchased

Name of store

Owner's name

Address

City

State

Zip code

STEAMING CHARTS

Note: All of the cooking times listed below in the steaming chart are **ONLY** suggestions. The time required to steam various foods may vary depending on the size of the pieces of food, the space left between items, the quality of the food used and individual tastes. Watch food to avoid overcooking.

Cook rice and required quantity of liquid together in the rice bowl.
Fish is done when it is opaque and flakes easily with a fork.

RICE STEAMING CHART				
Rice	QTY	Liquid	STEAMING TIMES (minutes)	NOTES
Parboiled Long Grain Rice	1 cup	1 1/4 cups water	30 min.	Stir halfway through cooking time

FISH & SEAFOOD STEAMING CHART			
FOOD	QTY	STEAMING TIMES (minutes)	NOTES
Fish, fillets	1/2 lb.	9-13	Fish is cooked when it is opaque and flakes easily with a fork.
Lobster Tails	2 tails	20-22	Lobster meat will be opaque when done. Cook longer if necessary.
Scallops	1/2 lb.	10-12	Stir halfway through cooking time. Meat will be opaque and flaky when done.
Shrimp	1/2 lb	10-15	Shrimp will be opaque when done. Cook longer if necessary.
Salmon Steak	1/2 - 1 lb	15-18	Fish is cooked when it is opaque and flakes easily with a fork.

IMPORTANT SAFETY INSTRUCTIONS

When using your **Three-Tier Food Steamer**, basic safety precautions should always be observed, including the following:

1. Read all instructions before using your **Food Steamer**.
 2. To protect against electrical shock, do not submerge the base of the food steamer or allow the power cord to come into contact with water or any other liquid.
 3. Close supervision is necessary when any appliance is used by or near children. Never leave an appliance unattended when in use.
 4. Always remove the power cord from the electrical outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the electrical outlet. Never pull from the power cord.
 5. Always allow the appliance to cool before taking off parts and before cleaning.
 6. Do not operate the appliance with a damaged power cord or plug. Do not use appliance if it has been dropped, damaged, left outdoors or dropped in water. Return appliance to EURO-PRO for examination, repair or adjustment.
 7. Do not use outdoors.
 8. Do not let the power cord hang over the edge of table or counter or touch hot surfaces such as the stove.
 9. Do not operate this appliance on or near any hot surfaces (such as gas or electric burner or in a heated oven).
 10. The use of attachments or accessories not recommended by the manufacturer may result in fire, electric shock or personal injury.
 11. Extreme caution must be used when moving an appliance containing hot food, water or other hot liquids.
 12. Do not overfill.
 13. Use extreme caution when lifting or opening the steamer lid to avoid scalding and allow water to drip into steamer.
 14. Do not place the appliance directly under cabinets when operating as this appliance produces large amounts of steam.
 15. Do not steam food in the water reservoir.
 16. It is normal for some water to remain in the water reservoir after the steamer has shut off.
 17. Do not abuse the power cord. Never carry the appliance by the power cord or yank it to disconnect from electrical outlet; instead grasp the plug and pull to disconnect.
 18. Do not use this appliance for other than its intended use.
 19. **THIS PRODUCT IS INTENDED FOR HOUSEHOLD USE ONLY.**
- This unit has a short power supply cord to Reduce the risk resulting from becoming entangled in or tripping over a long cord. An extension cord may be used if you are careful in its use:
1. The electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
 2. An extension cord with the power cord must be arranged so that it will not drape over the countertop or tabletop where they can be pulled on by children or tripped over accidentally.

SAVE THESE INSTRUCTIONS

For Household Use Only

WARNING: To reduce the risk of electric shock, this appliance has a polarized plug (one blade is wider than the other). This plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician to install the proper outlet. Do not modify the plug in any way.

SAFETY PRECAUTIONS

WARNING: To prevent injuries always follow basic safety precautions when using the food steamer.

- To prevent burns from escaping hot steam, always use oven mitts or potholders when removing the steamer lid or steaming baskets from the appliance.
- Always remove the steamer lid slowly with the inside of the steamer lid facing away from you and let the steam escape gradually. Hold the steamer lid over the appliance to allow the condensation to drain into the steamer.
- Do not** reach into the appliance when the appliance is steaming. To check the cooking progress or to stir ingredients, use a long wooden or plastic utensil.
- Do not** use metal utensils, as they may scratch or damage surfaces. Use **ONLY** plastic or wooden utensils.
- Do not** touch hot surfaces with bare hands.
- A small amount of water will remain in the water reservoir after the steamer has stopped; this is normal and helps extend the life of the appliance. **NEVER** run the appliance without first adding water into the water reservoir.
- Do not** use any liquid other than water in the water reservoir.
- Do not** add any seasonings, herbs, spices or anything else into the steaming liquid.
- Use this appliance only on a heat-resistant surface such as tile, formica or any other surface protected with a heat-resistant finish.
- Fill the water reservoir with water before plugging the appliance in an electrical outlet otherwise the appliance may be damaged.
- Do not** place any parts in a microwave.

STEAMING CHARTS

Note: All of the cooking times listed below in the steaming chart are **ONLY** suggestions. The time required to steam various foods may vary depending on the size of the pieces of food, the space left between items, the quality of the food used and individual tastes. Watch food to avoid overcooking.

VEGETABLE STEAMING CHART			
FOOD	QTY	STEAMING TIMES (minutes)	NOTES
Artichokes, Whole	4 med	40-45	Cut off base
Asparagus	1 lb.	13-15	Lie flat in steaming basket
Baby Sweet Corn	8 oz.	30-35	Stir halfway through cooking time
Beans Green/Yellow	1 lb.	35	Stir halfway through cooking time
Broccoli, pieces	1 lb.	10-12	Use only the florets
Brussel Sprouts	1 lb.	25-30	Stir halfway through cooking time
Carrots	1 lb.	12-15	Stir halfway through cooking time
Cauliflower, pieces	1 lb.	10-14	Stir halfway through cooking time
Corn on the Cob	2-3 ears	20-25	Turn each ear over halfway through cooking time
Potatoes Small or cut in pieces	1 lb.	13-15	Turn halfway through cooking time
Spinach	1/2 lb.	6-8	
Squash, pieces	1 lb.	10-13	Stir halfway through cooking time
Zucchini, pieces	1 lb.	10-13	Stir halfway through cooking time

OPERATING INSTRUCTIONS

Useful Hints & Tips

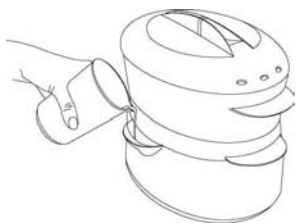
- You can reduce cooking times by filling the water reservoir with warm water.
- Do not pack the steaming baskets too tightly with food. Leave some space for the steam to circulate as much as possible.
- The time required to steam may vary depending on the size of the pieces of food, the space left between items, the quality of the food used and individual tastes. For best results, use pieces of food of approximately the same size. If the pieces are of different sizes, layer the pieces putting the smallest pieces on top.
- If you are steaming large quantities of food, remove the steamer lid halfway through the steaming process, stir the food and then replace the steamer lid.
- You can use the water collected in the drip pan to make soups, sauces, etc.
- Do not add salt or any other seasonings to the food until after the steaming process is completed. Seasoning the food before steaming may cause damage to the appliance.
- Never steam frozen meat, poultry or seafood. Always allow to thaw first.
- The rice bowl is ideal for steaming other foods such as fruit, puddings, quick breads, etc.

Using Two or More Steaming Baskets

- Always place the largest pieces or food that takes longer to cook on the lowest steaming basket.
- You may place different foods in the steaming baskets, but as condensation will drip from the upper steaming basket to the lower ones, be sure that the flavors complement each other.
- If steaming meat or poultry, always place these in the lower steaming basket so that the juices from the meat or seafood does not drip onto other foods.

Adding More Water During Cooking

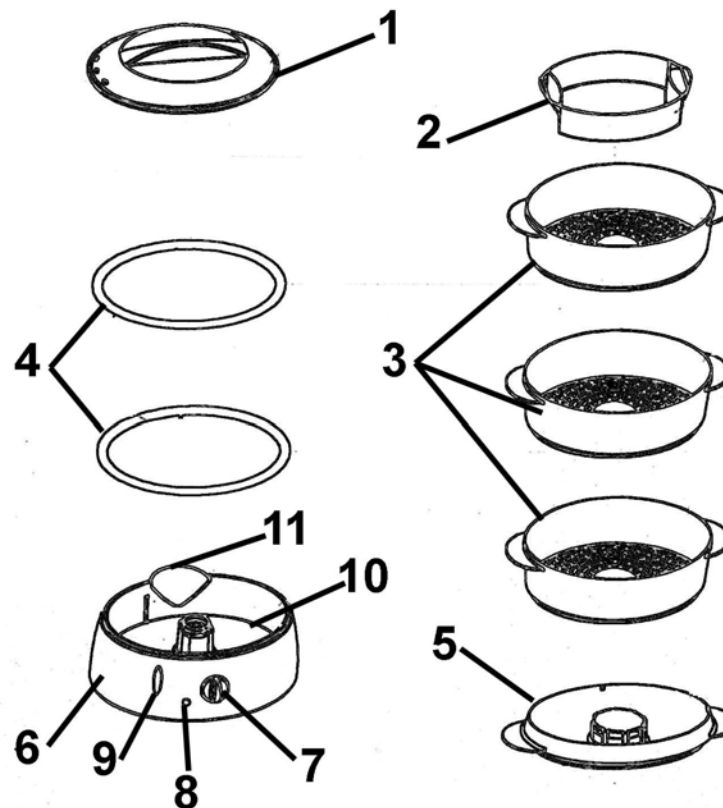
- For recipes with long cooking times, set the timer and add more water as needed through the filling spout at the rear of the unit. See illustration below.
- When refilling, always turn the timer to the OFF position and unplug the appliance first.
- Add sufficient warm water, making sure that you do not overfill past the MAX level on the water level indicator.
- Turn the timer back on to the desired amount of time and continue steaming your food.



Thermostat

This appliance is equipped with a protective thermostat. If the water reservoir runs out of water during steaming, the appliance will automatically turn OFF. To turn the unit back on, unplug from electrical outlet. Refill the water reservoir with cold water and let the unit cool down for approximately 8-10 minutes. Once the unit is cool, re-plug in the appliance and set the timer to the desired amount of cooking time.

GETTING TO KNOW YOUR THREE-TIER FOOD STEAMER



1. Steamer Lid
2. Rice Bowl
3. Steaming Baskets (x3)
4. Stacking Rings (x2)
5. Drip Pan
6. Steamer Base
7. 60-Minute Timer
8. Power "On" Light
9. Water Level Indicator
10. Water Reservoir
11. Easy Fill Spout

Technical Specifications

Voltage: 120V., 60Hz.
Power: 1000 Watts

Illustrations may differ from actual product.

OPERATING INSTRUCTIONS

Warning: The steamer base should never be immersed in water.

Caution: Make sure that the steamer base is unplugged from power source before attaching or removing any accessory.

Important: Do NOT operate the appliance with the water reservoir empty as it could damage the appliance.

Before Using the Food Steamer

- Remove the appliance from its packaging and unpack all the accessories.
- Wash the steamer lid, rice bowl, steaming baskets and the drip pan with warm, soapy water. You can wash these parts in a dishwasher but **ONLY** on the top rack. Rinse and dry well. All parts should be dry before mounting on the steamer base.
- Wipe the steamer base with a damp cloth. **Do NOT** immerse in water.

Assembling the Food Steamer

- Place the steamer base on a flat, stable heat resistant surface, away from any objects or cabinets that could be damaged by steam. **Do not** place on a dining room table or table cloth as the heat might damage the surface.
- Pour 6 cups (1.5 L.) of cold water into the water reservoir. **Do NOT** overfill. (Fig. 1)
- Place the drip pan on the steamer base and ensure that it is level. (Fig. 2)

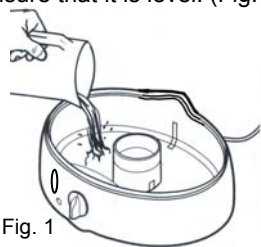


Fig. 1

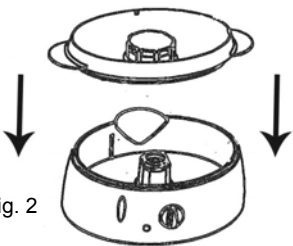


Fig. 2

Caution: Never put any seasonings or liquids other than water into the water reservoir.

Using the Food Steamer

Your food steamer comes equipped with three steamer baskets. You may use just one at a time or all three together.

- The steaming baskets can be assembled in any order on the steamer base.
- After filling the water reservoir with water and placing the drip pan on the steamer base, place the first steaming basket on the drip pan. Place the food that you wish to be steamed in the steaming basket. We recommend that you place the largest pieces of food that take the longest to cook on the lower basket. Also, the food will steam more evenly if there is only one layer of food.
- If you wish to use more than one steaming basket, attach one of the stacking rings on the bottom of the second steaming basket making sure notches and locking buttons are aligned work counter clockwise till all are snapped in place.
- If you wish to use the third steaming basket attach the second stacking ring on the bottom of the third steaming basket and place over the second steaming basket.
- If you do not wish to use more than one steamer basket, place the steamer lid on the steaming basket.
- Plug the appliance into an electrical outlet.
- Turn the timer to the desired cooking time. The maximum cooking time on the timer is 60 minutes. The unit will start steaming after approximately 6 minutes. Condensation during steaming is normal.
- The Power ON Light will come when the timer is set.
- When the cooking time is up, the timer will ring and the light will go off.
- Use **ONLY** steaming accessories supplied with this unit.

Using the Rice Bowl

- Place one of the steamer baskets on the steamer base.
- Place 1 cup (250 ml) of rice and 10 oz (300 ml) of water in the rice bowl.
- Place the rice bowl on the steamer basket and cover the steamer.
- Set timer for approximately 32 minutes, depending on your taste.

Caution: Always lift steamer lid away from you to prevent scalding. Always use oven mitts or potholders when removing the steamer lid or steaming baskets from the appliance.

OPERATING INSTRUCTIONS

Using the Food Steamer (cont.)

Important: If steaming food for a long period of time, check the that there is water in the water reservoir though the water level indicator. If the water level is low, add water through the easy fill spout at the rear of the appliance.

Warning: To prevent scalds or burns, use oven mitts or potholders when removing the lid or the steaming baskets as hot steam will escape. Remove the lid slowly with the inside of the lid pointing away from you and let the steam escape slowly. Hold the lid over the appliance to allow the condensation to drain into the steamer.

Do not reach into the food steamer while the appliance is still steaming. If you need to check on the cooking progress or to stir, use a wooden or plastic utensil with a long handle.

- To avoid food from becoming overcooked, remove the steaming basket immediately using pot holders or oven mitts and place on a plate. If you used the rice bowl, remove this carefully holding it by the sides or if necessary, use a kitchen utensil with long handles.
- After you have finished using the appliance, unplug it from the electrical outlet and allow it to cool completely before cleaning.

Warning: Be careful when removing the drip pan because it will have hot water in it.

Cleaning Your Food Steamer

- **NEVER IMMERSE THE STEAMER BASE, POWER CORD OR PLUG IN WATER OR ANY OTHER LIQUID.**
- Unplug appliance from electrical outlet and let cool completely before cleaning.
- Do not use abrasive cleansers when cleaning this appliance.
- Do not clean the steaming baskets rice bowl or steamer lid with the abrasive side of a sponge or pad.
- Wash all parts except the steamer base in warm liquid with a dishwashing liquid. Rinse and dry thoroughly.

Cleaning Your Food Steamer (cont.)

- These parts may also be washed on the top rack of the dishwasher in a light cycle. Please note though that continual use of a dishwasher may result in a slight loss of exterior gloss and dulling of the steaming baskets.
- Empty and clean the water reservoir after each use.
- Do not immerse the steamer base in water. Fill the water reservoir with warm, soapy water and wipe with a cloth. Rinse thoroughly.
- Wipe the steamer base with a damp cloth.

Descaling the Water Reservoir

After using the appliance several times in hard water areas, scale deposits may build up on the heating element and the inside surface of the water reservoir. This is a normal occurrence and the degree of buildup will depend on the hardness of the water in your area. It is essential that the food steamer is descaled regularly to maintain good steam production and to prolong the life of the appliance.

- Fill the water reservoir with 6.5 oz (200 ml) vinegar to 27.5 oz. (800 ml) water. Do not use other chemical or descaling products. Do not overfill the water reservoir.
- Do not place the drip pan or any other accessory on top of the steamer base during this procedure.
- Let the unit stand with the vinegar and water solution overnight. Then empty.
- Rinse several times with cold water and dry thoroughly before storing.

Storing Your Food Steamer

Before storing your food steamer, allow the unit to cool completely and clean the water reservoir and steaming baskets. All parts must be thoroughly dry before storing. Store the food steamer in a dry location with the electrical cord wound into a coil and secured with a twist tie.