

EMERILWARE™

Steamer



Instructions for Use

T-fal

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ENVIRONMENT PROTECTION

The packaging of your product is recyclable. Do not dispose of it with the rest of your waste but rather recycle the packaging or bring it to your nearest recycling facility. Your appliance has been designed to work for many years. However, when you finally decide to replace your old product, remember to think of what you can do to help to protect the environment by disposing of it at your local waste disposal centre. You can also dispose of your product at your nearest Authorized Service Center (depending on your country).

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 the handle. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, or this 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.
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.

SAVE THESE INSTRUCTIONS

POLARIZATION INSTRUCTIONS

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.

SHORT CORD INSTRUCTIONS

- a) A short power-supply cord (or detachable power-supply cord) is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- b) Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- c) If a long detachable power-supply cord or extension cord is used,
 - 1) The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance, and
 - 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.

FOR HOUSEHOLD USE ONLY

INTRODUCTION

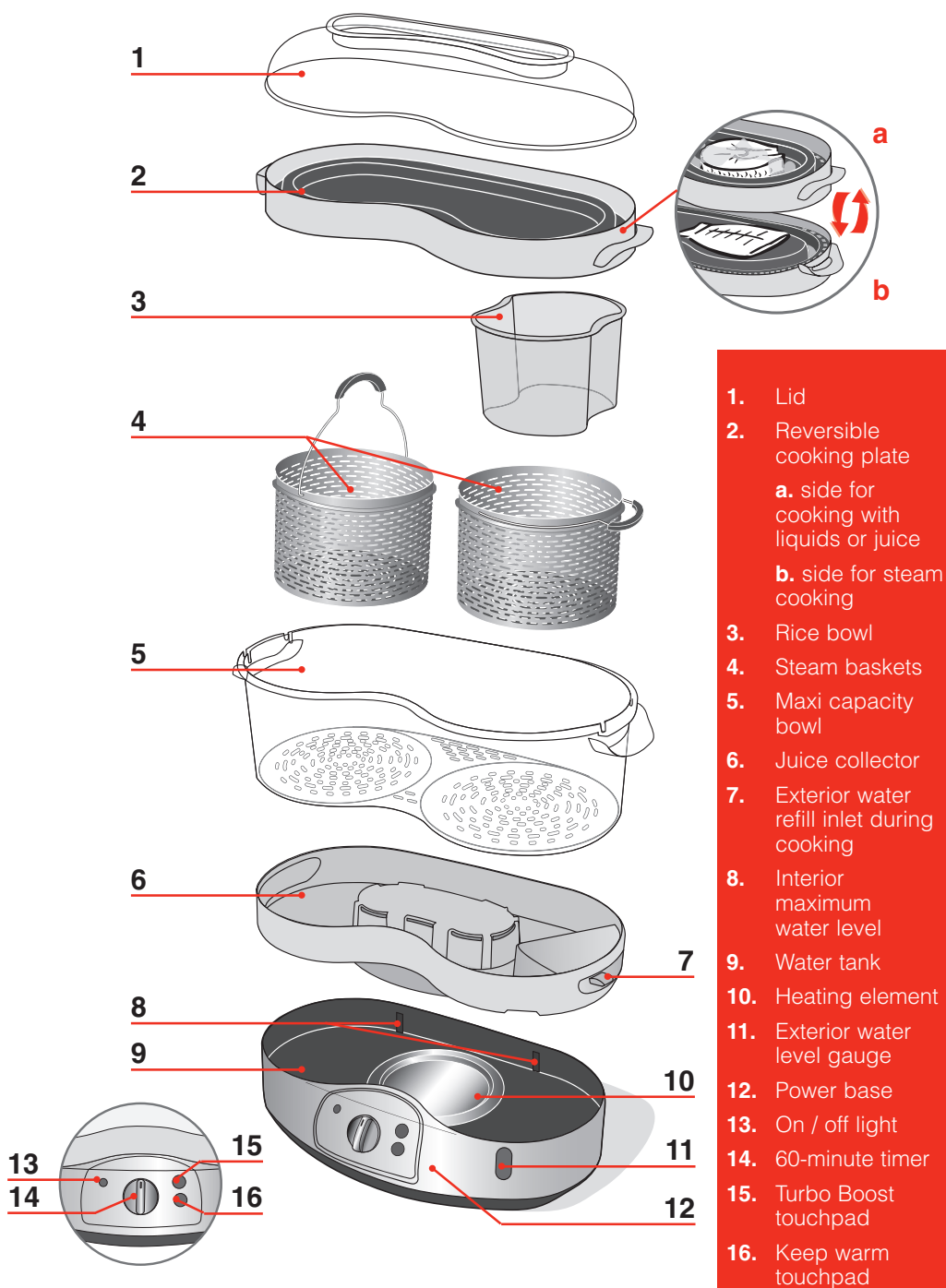
Now you can make a great tasting, healthy meal in minutes with your new Emerilware™ Steamer by T-fal®. Because it's designed to steam faster and lock in flavors, foods taste better. At the same time, more vitamins and minerals are preserved.

Because Emeril knows you're always in a hurry for something good, he's given you three separate steaming compartments, so you can cook three different things at the same time.

Two compartments are sized at 10 1/2 cups each. A non-stick, reversible cooking tray across the top gives you more cooking flexibility. Plus, the stainless steel baskets can even be removed to steam larger foods.

Your new Steamer is also carefully designed to keep juices from mixing together. So everything comes out nice and flavorful.

So what are you waiting for? A healthy dinner of succulent shrimp with Emeril's Essence, fluffy rice and fresh asparagus is just minutes away.



USING YOUR STEAMER

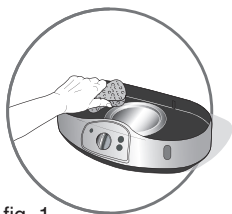


fig. 1

Before first use

- Clean the water tank with a damp soft cloth - fig.1.
- Wash all the removable parts using a sponge, warm water and soap. Rinse and dry carefully.

NOTE: Do not immerse the water tank in water when cleaning.



fig. 2

Filling the water tank

- Pour the water directly into the water tank, up to the maximum level - fig.2.
- Place the juice collector on the tank until firmly in place.
- Place the maxi capacity bowl on the juice collector - fig.3.
- Use fresh cold water with each use and check the water is up to the maximum level.

NOTE: Do not use seasoning or any other liquid other than water in the water tank. Check that there is water in the water tank before using the appliance.

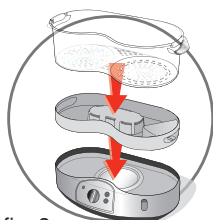


fig. 3

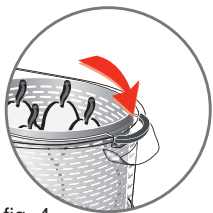


fig. 4

Positioning the steam basket(s)

- Place the food in the basket(s).
- Place the basket(s) in the maxi capacity bowl and fold the handle(s) in the notches - fig.4.
- Put the lid on.

NOTE: So as not to scald yourself with the steam from the lid, preferably place the steam holes towards the back.

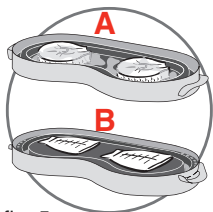


fig. 5

Positioning the reversible cooking plate

- Use face A of the cooking plate for meals that release a lot of cooking juices, and face B for cooking without sauce or cooking juices - fig.5.

USING YOUR STEAMER

Positioning the reversible cooking plate (continued)

- Place the cooking plate on the maxi capacity bowl - fig.6.
- Put the lid on.

NOTE: The cooking plate (using side A only) can be used without the maxi capacity bowl. Place it directly on the juice collector - fig.7.

To cook rice

- Put the rice and the water in the rice bowl (see the table of cooking times). - fig.8.
- Place the rice bowl in a steam basket or in the maxi capacity bowl.

Cooking without baskets

For a maxi capacity, you can cook without the baskets.

- Remove the baskets.
- Place food in the maxi capacity bowl.
- Put the maxi capacity bowl on the juice collector - fig.9.
- Put on either the cooking plate and the lid - fig.10 or just the lid - fig.11.



fig. 6

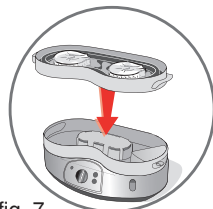


fig. 7



fig. 8

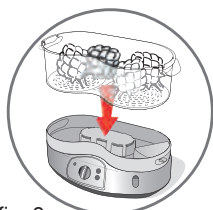


fig. 9

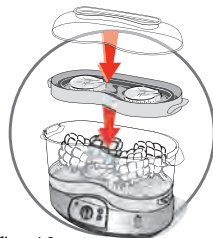


fig. 10

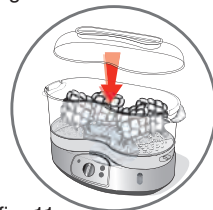


fig. 11

COOKING

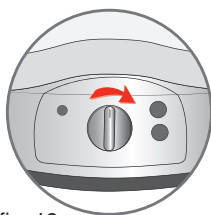


fig. 12

Choose the cooking time

- Plug the appliance in.
- Set the timer for the recommended cooking times (see table of cooking times) - fig.12.
- The on / off light and the turbo boost touchpad light comes on and the steam cooking begins.

NOTE: Do not touch the appliance or foods during cooking as they will be hot.

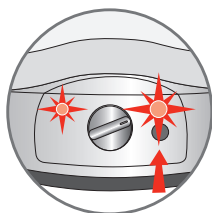


fig. 13

Using the Turbo Boost touchpad

- Your appliance is fitted with a turbo boost touchpad which reduces cooking time for better vitamin retention.
- At the start of cooking, the light comes on automatically - fig.13. This allows a faster start to cooking, thanks to a bigger steam output.
- The turbo boost touchpad light goes out automatically as soon as the quantity of steam is sufficient for cooking.
- If you open the lid (e.g.: if adding more food) you can press the turbo boost touchpad again to quickly return the steamer to the ideal temperature - fig.14.

NOTE: You can manually stop the turbo boost program if you press on the illuminated touchpad. Use oven gloves when handling the baskets during cooking time.

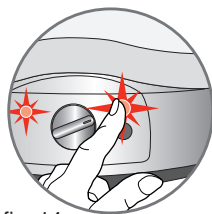


fig. 14



fig. 15

During cooking

- Check the water level during cooking using the external water level indicator.
- If necessary, slowly add more cold water through the exterior water inlet - fig.15.
- To stop the appliance ahead of time, turn the timer to the 0 position - fig.16.

NOTE: When there is no more water in the water tank the appliance stops cooking.



fig. 16

COOKING

Keep Warm

- At the end of cooking, a signal sounds: food is ready.
- The keep warm function starts automatically - fig.17.
- The appliance keeps food warm for up to 60 minutes.
- Press the keep warm touchpad to stop the appliance.

NOTE: Check that there is always water in the water tank during keep warm.



fig. 17

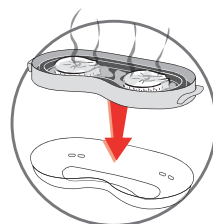


fig. 18



fig. 19

Removing food from the steam baskets

- Lift the lid by the handle.
- Put the cooking plate on the turned over lid - fig.18.
- Remove the steam baskets using the handles - fig.19.
- Serve the food - fig.20.

NOTE: Use oven gloves when handling the baskets.

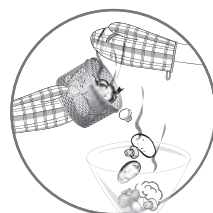


fig. 20

COOKING TABLES

Cooking times are approximate and may vary depending on the size of the food, the space between the food, the amount of food, individual preferences, and the main voltage.

MEAT - POULTRY

Food	Type	Amount	Cooking Time
Chicken breast (boneless)	Strips	1.1 lbs.	15 min.
Chicken breast (boneless)	Whole	1 lb.	17 min.
Chicken drumsticks	Fresh	4	36 min.
Turkey	Fresh	1 1/4 lbs.	24 min.
Pork fillet	Fresh	1 1/3 lbs.	38 min.
Lamb steak	Fresh	1.1 lbs.	14 min.
Sausages	Fresh	10	6-8 min.

FISH - SHELLFISH

Food	Type	Amount	Cooking Time
Thin fillet of fish	Fresh	1 lb.	10 min.
Thin fillet of fish	Frozen	1 lb.	18 min.
Thick fillets or steaks	Fresh	14 oz.	15 min.
Whole fish	Fresh	1 1/4 lbs.	25 min.
Mussels	Fresh	2 lbs.	15-20 min.
Shrimp	Fresh	7 oz.	5 min.
Scallops	Fresh	3 1/2 oz.	5 min.

RICE-PASTA-CEREALS

Food	Amount	Water Qty.	Cooking Time
White Rice	3/4 cup	1 1/4 cup	30-35 min.
Basmati Rice	3/4 cup	1 1/4 cup	30-35 min.
Couscous	1 cup	1 1/2 cup	23 min.**
Pasta (spaghetti)	1 cup	1 3/4 cup	20-25 min.***

** Soak couscous for 5 min in boiling water before cooking.

*** Use boiling water & stir halfway through cooking pasta.

FRUITS

Food	Type	Amount	Cooking Time
Bananas - Whole	Fresh	3	10 min.
Apples - Quartered	Fresh	4	12 min.
Pears - Whole of halved	Fresh	5	20 min.

VEGETABLES

Food	Type	Amount	Cooking Time
Artichoke	Fresh	3	43 min.
Asparagus	Fresh	1 1/4 lbs.	17 min.
Broccoli - cut into florets	Fresh	14 oz.	18 min.
Broccoli	Frozen	14 oz.	12 min.
Celery - in cubes or slices	Fresh	12 oz.	22 min.
Mushrooms Small whole or cut in quarters	Fresh	1 lb.	12 min.
Cabbage - sliced	Fresh	1 1/4 lbs.	22 min.
Spinach - toss halfway through cooking	Fresh	10 oz.	13 min.
Spinach	Frozen	10 oz.	15 min.
Green Beans	Fresh	1 lb.	30 min.
Green Beans	Frozen	1 lb.	25 min.
Carrots - thinly sliced	Fresh	1 lb.	15 min.
Corn on the cob	Fresh	1 lb.	40 min.
Beans	Fresh	1 lb.	15 min.
Leeks - thinly sliced	Fresh	1 lb.	30 min.
Sweet peppers	Fresh	10 oz.	15 min.
Peas	Fresh	14 oz.	20 min.
Peas	Frozen	14 oz.	20 min.
New potatoes (whole)	Fresh	1 1/4 lbs.	40-45 min.
Potatoes - sliced or cubed	Fresh	1 1/4 lbs.	20 min.

OTHER FOOD

Food	Type	Amount	Cooking Time
Eggs	Hard boiled	6	12 min.
Eggs	Soft boiled	6	8 min.

CLEANING AND MAINTENANCE

Cleaning the appliance

- After each use, unplug the appliance.
- Leave it to cool completely before cleaning.
- Check that the appliance has completely cooled down before emptying the juice collector and the water tank. Wipe the water tank with a damp cloth.
- Wash all the removable parts using a sponge, warm water and soap. Rinse and dry carefully.

NOTE: Do not immerse the power base in water. Do not use abrasive cleaning products.

Removing scale build-up from the appliance

- For best results, descale the appliance after approximately 8 uses.
- Take out the juice collector.
- Fill the hollow of the heating element with 3 tablespoons of white vinegar.
- Leave overnight to descale.
- Rinse out the inside of the water tank with warm water several times.

NOTE: Always descale your appliance when cold to avoid any descaling odor. Do not use other scale-removing products.

ONE YEAR LIMITED WARRANTY

The manufacturer warrants this product to be defect-free in material and workmanship for a period of one year from the date of purchase. Defective products may be returned by the original purchaser or any subsequent owner within the warranty period, postage pre-paid together with proof of purchase (register receipt) to a T-fal return facility. If product is returned without proof of purchase it will be renewed based on the manufacturing production week and year to determine warranty coverage. Defective products will be replaced at no charge including return postage if it falls within the warranty timeframe. The warranty does not apply to any unit that has been tampered with, nor to damages incurred through improper use and care, faulty packing or mishandling by any common carrier. Manufacturer's sole obligation and your exclusive remedy under this warranty are limited to such replacement. This is a limited warranty and is in lieu of all other warranties, express or implied, including merchantability. This warranty gives you specific legal rights. You may also have other legal rights varying from state to state.

If you have a claim:

- 1) Do not return the product to the retailer from which it was purchased.
- 2) Please contact our consumer service department (1-800-395-8325 M -Th 8:30 - 5 pm & Fr 8:30 - 4 pm EST) for assistance and to ensure the fastest possible resolution to the problem. Please have the model or type number of your product on hand.
- 3) If it is determined that you should return your product for replacement - you will be asked to send the product along with the original proof of purchase and a description of the nature of the defect to the closest T-fal authorized return facility.
- 4) Be sure to include your name, address and home telephone number with your shipment.
- 5) Returns must be sent with all shipping charges pre-paid. We suggest that you carefully wrap your package for shipping and send it by insured or by traceable means.

What happens to my return?

If the inspection shows that the product is defective, under our Limited Warranty, the return facility will notify T-fal to replace the defective part or product at no cost to you. Comparable substitutions are based on replacement product availability and at the sole discretion of the Manufacturer.

If the inspection shows that the product is not defective under our Limited Warranty we will notify you. Shipping charges may apply to product not covered under warranty.

Please allow 5 - 10 business days to process your return. You will be notified if a repair will take longer.

If problem persists, or for any other problem. Contact T-fal Customer Service :
in the U.S. (1-800-395-8325) or www.t-falusa.com