

nutrichef



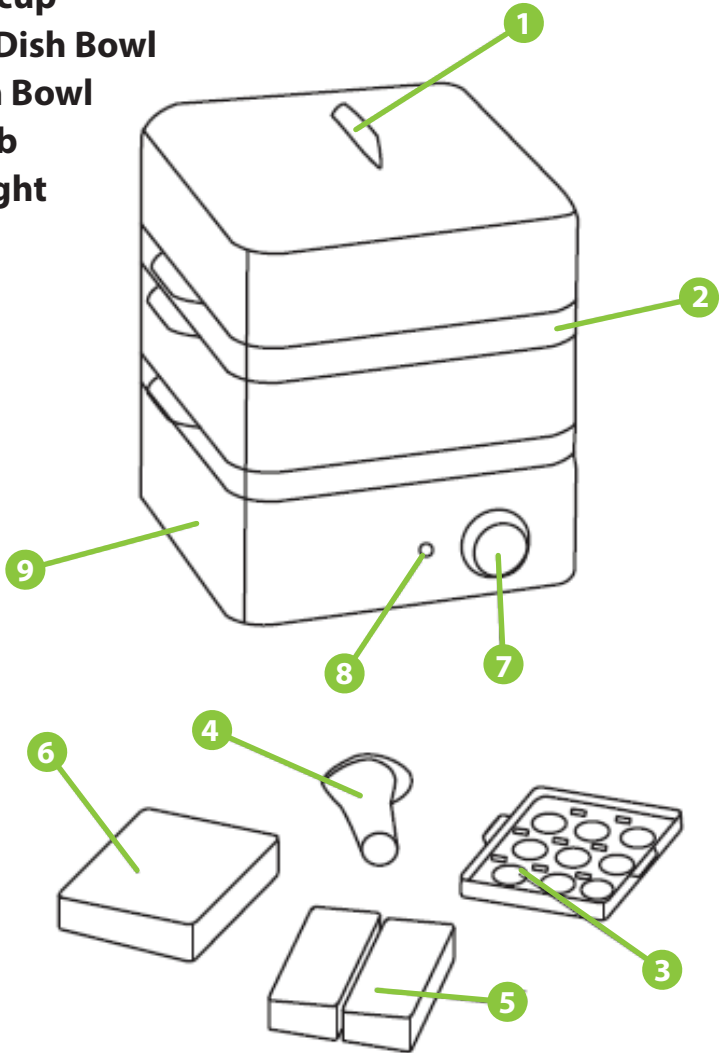
PKEC12

Electric Food Steamer
Egg Cooker / Boiler

USER MANUAL

**PLEASE READ THIS INSTRUCTION MANUAL
AND SAFETY INSTRUCTIONS BEFORE OPERATING THE APPLIANCE!**

- 1. Lid**
- 2. Steam plate**
- 3. Egg Tray**
- 4. Measuring cup**
- 5. Small Rice/Dish Bowl**
- 6. Bigger Dish Bowl**
- 7. Switch Knob**
- 8. Indicator light**
- 9. Heater**



Functions

1. STEAM PLATE

- 8pcs of eggs can be cooked at the same time.
- You can set the time to control the boiled eggs as you required.

2. INDICATOR LIGHT

- Connected to the power supply, this displays whether the steamer is in a state of heating/steaming.

3. LID

- Keeps all the heat and steam contained within the product.

4. SWITCH KNOB

• Power Off

- **Boiled Egg Function:** You can choose the function of soft eggs, medium eggs and hard eggs.

Cooking Function: You can rotate the knob to set the cooking time.

5. BIGGER/SMALL BOWL

- It can be used for stewing all kinds of food.

6. MEASURING CUP WITH STEEL NEEDLE

- Measuring water for pouring into the heater
- Poking a hole in the eggs, which could prevent the eggs from bursting when heated/steamed.

Features

1. Different kinds of cooking modes can be used for boiling and steaming eggs
2. It is suitable for boiling up to 8 eggs at once; soft eggs, medium eggs and hard eggs are optional.
3. Stainless steel heating plate, easy for cleaning.
4. The appliance will switch off automatically when all the water has evaporated, so it is safe.
5. When the boiled eggs are finished, a sound will beep.
6. Measuring cup with steel needle design to make eggs not to broke when heating.
7. Big/small steam bowl attachment
8. If you want to steam more food at the same time, you can create two steam chambers with the accessories provided.

Before the First Use

Before the first using, please clean the heating plate with warm cloth; wash the egg tray, egg bowl and the lid with warm soapy water. Wipe them dry completely when you are done.

Using the Steamer Function

Boiled Eggs

- 8 eggs can be cooked at the same time.
1. Use the measuring cup to pour water onto the steam plate.
The water level cannot go over the maximum level on the scale.
 2. Poking a hole in the eggs, which could prevent the eggs from bursting when heated.
 3. Place the egg tray onto the metal container and note that the bigger side should be placed on the egg tray (1).
 4. Put the transparent lid on the appliance.
 5. Put the plug into 120V~ power sourcing.
 6. Turn the **ON-OFF** control to the position of **"Heat"**, the indicate light is on, then the steamer start to heat. The heating function will cut off automatically when the eggs are cooked thoroughly, and it will give out beep. At that time, you can turn the control knob to the position of **"OFF"**. Then remove the eggs from the steam and cool them minutes, you can enjoy it. If you want it kept warm, then let them in the steamer, and turn the knob to the position of **"keep warm"**, it will keep warm automatically. Then you can enjoy it whenever you want.

Measuring Cup

Using this measuring cup to get and pour water into the heating plate.

Attention:

The water level should never pass the maximum capacity of the heating plate.

Steamed Eggs

- 1~2 egg cakes or eggs roll can be steamed once time.
1. Get water by using the measuring cup and then pouring it into the heating tray.
 2. Put the egg tray on the bottom of the steamer.
 3. Use butter or vegetable oil and smear it on the small steam bowl.
 4. Put the egg into the egg tray.
 5. Put the food tray into the mini steamer, cover the lid.
 6. Put the plug into 120V~ power sourcing.
 7. Turn the **ON-OFF** control to the position of "**heating**", when water evaporates. Buzz will ring and the appliance will switch off automatically.

Safety Notices

This Nutrichef appliance is designed to always consider your safety. But the user still needs to use it carefully. Here we will show you the necessary safety precautions below:

1. **Read the instruction carefully and keep it in a safe place for future reference.**
2. Please use this appliance within the scope of its prescribed range
3. Turn off the power supply before pulling out the plug, and do not pull the power cord directly.
4. Always unplug the appliance before cleaning or not using it.
5. The appliance should be used under the voltage (120V~) as stated in the instructions.
6. Keep the appliance away from children to avoid scalding.
7. Children should be supervised to ensure that they do not play with it while cooking.

Instructional Care

Turn off the power and unplug the power plug before cleaning.

After Use

1. Disconnect the plug.
2. The lid, eggs plate and steam box need to be cleaned with detergent, soap and/or warm water to clean
3. Wash it by cleaning it with water and wiping it with a cloth.

Clean

Cooking containers and hot plate can use wet cloths clean it.

Attention:

1. Do not use the hot water or strong detergent to clean the mini steamer
2. Do not use the steel wire ball to clean the mini steamer



PKEC12

Electric Food Steamer, Egg Cooker / Boiler

Features:

- Begins Heating Within Seconds
- Quick, Convenient & Reliable Food Prep
- See the Steam: Heat Resistant Transparent Lid
- Rotary Control for Time Setting
- Fit More Food with the Removable Height Extending Tier
- Stainless Steel & Stain-Resistant Construction
- LED Power Indicator Light
- Dishwasher Safe Parts
- Simple & Hassle-Free Operation
- Lightweight & Compact Countertop Design
- Automatic Power Off Safety Function
- Great for Seafood, Vegetables, Eggs & More
- Adjustable Setting for Soft, Medium, Hard Eggs

What's in the Box:

- Food Steamer
- Egg Tray Accessory
- Removable Height Extending Tier
- Measuring Cup
- (2) Dish Bowl Containers

Technical Specs:

- High-Powered Cooking / Heating Element, 400 Watt
- Maximum Temperature Reached: 212 °F
- Maximum Time Setting: 40 Minutes
- Power: 120V, AC
- Dimensions (L x W x H): 6.7" x 6.7" x 8.3"
- Sold as: 1



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