



INSTRUCTION MANUAL

**FOOD
STEAMER
Model: OST-3955**

ENGLISH

GB

IMPORTANT SAFEGUARDS

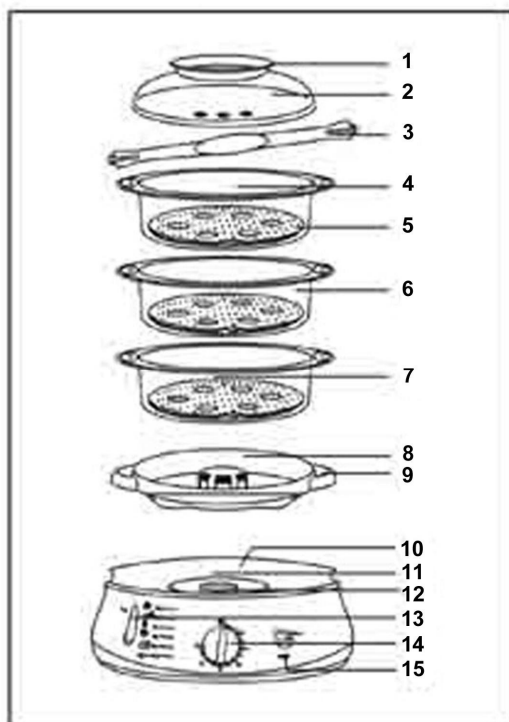
When using the electric steamer, basic safety precautions should always be followed:

1. Only connect the appliance to alternating current, with a rated voltage according to the rating label.
2. Read the instruction manual completely before operating.
3. Do not touch hot surfaces. Use handles or knob.
4. To protect against electrical hazards, do not immerse the steamer heater base under water.
5. Never leave the appliance unattended. Store the appliance out of the reach of children.
6. Connect the steamer unit only to properly wired wall-outlets. Always unplug the appliance from outlet when not in use. Please keep unplugged when filling with water.
7. Do not let the power cord hang over the edge of table/counter or to become knotted.
8. Do not unplug from socket by pulling on the supply cord.
9. Do not operate the appliance if cord/plug is damaged or when the appliance has been damaged in any manner. Return the appliance to the nearest authorized dealer or service facility for repair.
10. Do not use the steamer in damp or wet area.
11. Do not place the steamer on uneven surfaces. Place upon a flat area surface.
12. Do not place the steamer near other heating sources.
13. Do not move the steamer when power is on or when the water inside is still hot. Turn power to OFF and wait until the steamer and water has cooled before moving.
14. Do not use the steamer for purposes other than its intended use.
15. Please save this instruction manual.

SPECIFICATION

- Power - 700 W
- Operating voltage – 230V, 50 Hz
- With transparent PC layers which is unbreakable
- Easy to use and clean
- With light indicator
- 60 minutes timer
- With rice bowl

PARTS IDENTIFICATION



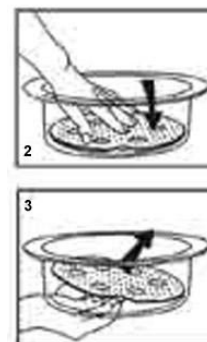
1. Steamer cover handle
2. Main cover lid
3. Handle
4. Steamer tray № 3
5. Removable bottom tray
6. Steamer tray № 2
7. Steamer tray № 1
8. Liquid catch tray
9. Side pouring lip
10. Water vessel
11. Water level indicator
12. Heater
13. Water level window
14. Timer switch
15. Power on indicator lamp

BEFORE USING FOR THE FIRST TIME

After unpacking, check all steamer parts to see if they are complete. Wash all items with clean water except water vessel. Clean the inside of the water vessel with a moist cloth.

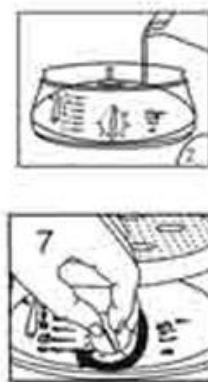
ASSEMBLING THE STEAMER TRAYS

1. Put steamer tray on a flat surface.
2. Position the removable bottom tray on the centre of the steamer tray with clip pointing downward. Press tray downward until clip is tightly in place.
3. To ensure the bottom tray is properly in place, push from bottom upward to check if tray is securely locked.

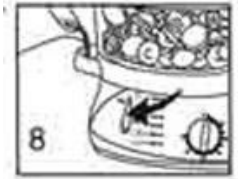


OPERATING INSTRUCTIONS

1. Place the water vessel on a flat area surface.
2. Pour only water into the water vessel. Do not mix with salt or any other condiment. Water level should not exceed the MAX line.
3. Place the liquid catch tray on the top of the water vessel.
4. Place the steamer tray #1 atop the liquid catch tray.
5. Put food inside the steamer tray.
6. If needed, place steamer tray # 2 on the second layer and steamer tray # 3 on top. Cover top with steamer lid.



7. Switch power ON by turning timer dial switch. Refer to cooking timetable to set desired cooking time for particular food type.
8. During steaming, check water level indicator from time to time and see if it is needed to add more water.
9. Add water into the vessel by pouring through the side pouring lip.
10. After time has switched off and food is cooked, unplug the steamer unit.
11. Carefully remove the lid to avoid steam.
12. Transfer steamed food from steamer trays into serving dishes.
13. For delicate food such as fish, use the special handle provided to carefully detach the bottom tray from the steamer tray.



RICE COOKING

1. Pour clean water into the water vessel.
2. Put rice tray into the steamer tray.
3. Put one cup of rice inside the rice tray and add there one cup of water. (rice - max. 250 g)
4. Cover top with steamer lid.
5. Switch power ON by turning timer dial switch.

TIPS AND SUGGESTIONS

1. Do not overfill the steamer tray with food. Leave enough space to allow free flow of steam inside.
2. Using a small amount of water can save time and energy. However make sure to use enough water for steaming the amount or type of food you have put in the steamer.
3. If possible, cut your food portions into equal sizes and place together in the same steamer tray to ensure uniform cooking.
4. When steaming food of unequal size, place the smaller portions on the upper layers. Bigger portions should be placed on the bottom tray.
5. For big food portions, you can uncover the lid and turn over the food from time to time for even cooking.
6. Food juices collected in the liquid catch tray can be used as stock to make delicious soups and sauces.

CLEANING AND MAINTENANCE

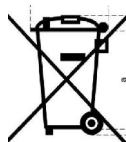
1. After use unplug the appliance.
2. After each use, wash the steamer unit with warm soapy water.
3. Do not use hard or abrasive cleaning liquids.
4. Use a moist cloth to wipe the water vessel.
5. Wash the bottom steamer trays under running water.

6. Use only clean water for steaming. Never put oil or salt mixtures into the water vessel.
7. Do not use dishwasher to clean any part of the steamer.
8. After washing, wipe dry all parts and store in cool and dry place.

STEAM COOKING GUIDE FOR SELECTED FOOD ITEMS

Food	Qty/Weight	Estimated cooking time (Minutes)
Asparagus	450 g	10 – 12
Broccoli	225 g	6 – 10
Carrot (sliced)	225 g	8 – 11
Cauliflower	1 head	11 – 14
Chicken breasts	2 pcs.	27 – 35
Clams	450 g	8 – 12
Corn	3 початка	18 – 20
Crab	1 whole	38 – 40
Soft/Hard boiled eggs	6 pcs.	12-22
Fish fillet	225 g	18 – 35
Peas—Frozen	225 g	12 – 15
Potatoes	225 g	8 – 12
Prawns	450 g	8 – 12

CORRECT DISPOSAL OF THIS PRODUCT



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

Extra information on ORION company web-site www.orion.ua
 We take your opinion and offers by E-mail support@orion.ua