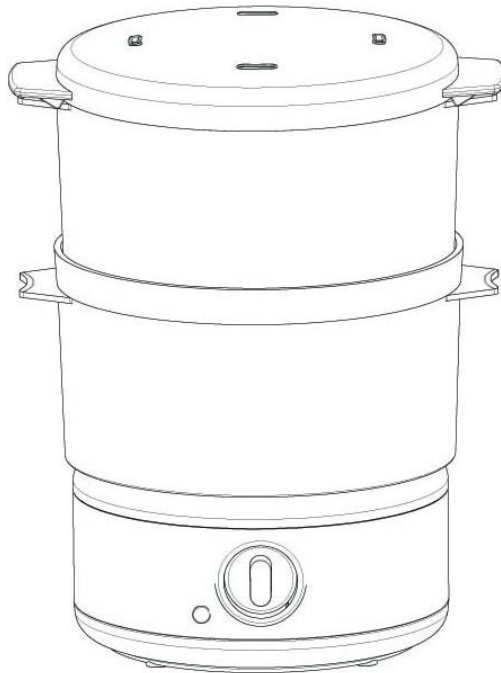




FOOD STEAMER

EWFSRS2

-HOUSEHOLD USE ONLY-



⚠ CAUTION:

BEFORE USE, PLEASE READ AND FOLLOW ALL IMPORTANT SAFEGUARDS, PRECAUTIONS AND OPERATING INSTRUCTIONS.

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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 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

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

IMPORTANT SAFEGUARDS

- 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 voltage in your home.
- 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 appliance to 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 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 hull before it cools down.
- 13) Do not remove the lid while steaming food.
- 14) Always keep the necessary amount of water in reservoir for use. 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 min or so to stop the mixture from entering the reservoir.
- 17) Always put the lid on the steam container and make sure to match lid's handles to the steam container's 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.

 **WARNING:**

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 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.

SAVE THESE INSTRUCTIONS

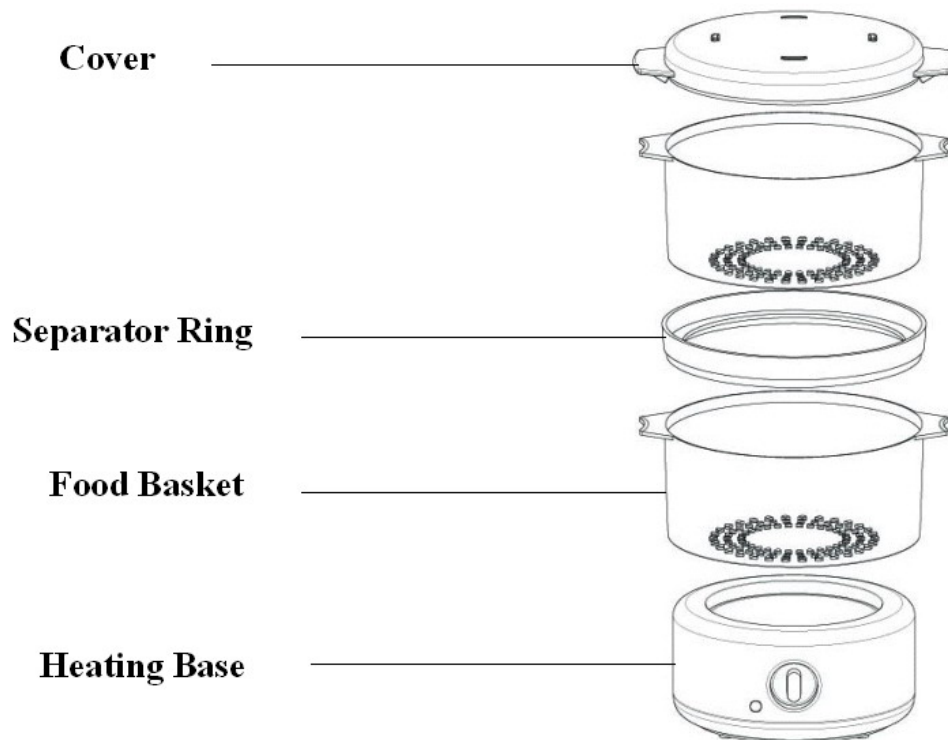


CAUTION

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

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, as the outside surfaces are hot during use.
- Do not allow cord to hang over any edge where a child can reach it. Arrange cord to avoid pulling, tripping or entanglement.



SPECIFICATIONS:

- Power Rating: 400 Watts
- Voltage Rating: 120V~60Hz
- 2-Layer Food Containers
- Brushed Stainless Steel Base
- Timer from 0 to 60 minutes

Before Your First 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

- Pour the required quantity of cold tap water into the reservoir (consult the cooking guide). Do not exceed the maximum level (refer to the markings on the inside of the reservoir). Do not put anything in the reservoir. Do not use wine, meat or vegetable stock or any other liquid.
- Place the food in the steam bowl. Do not add herbs or spices before the end of cooking.
- Place the lid on the steam bowl. Ensure that the handles of the lid are perfectly in line with the handles of the steam bowl. Do not overfill the steam bowl, thereby blocking the holes in the lid (the steam must be able to circulate and escape freely.)
- Put the steam bowl on the base.
- Plug the steam cooker in, The indicator lamp lights up.
- In most cases, the water poured into the reservoir will be sufficient to cook the food. If necessary due to personal taste or if some foods require a longer cooking time, water may be added to the reservoir and the vaporization process continued by following the instructions.
- Once cooking is complete, unplug the cooker. Remove the steam bowl carefully. Gently lift off the lid to avoid burning yourself (steam can cause burns).

To serve, turn the lid over and slide under the steam bowl.

1. After thoroughly cleaning the unit, begin by filling up the heating base with room temperature water according to desired level showing on electric panel, wipe the unit dry then plug the cord in with dry hands on a flat and dry surface area.
2. Then add the Food Basket, followed by the Separator Ring . (See diagram on pg. 6)
3. Sequentially follow the diagram on page 6 of this manual.

4. Please note that not all trays need to be used, and when all trays are used, the fragrance from different foods can carry from different level to level.
5. Depending on using one or two levels, can change the amount of minutes needed to cook the food item. Please use all of your attention while operating this product, and keep checking regularly the status of the steaming food item according to desired level.
6. When finished, wipe each tray and part while disassembling them wash. DO NOT wash or immerse Heating Base in water, use damp cloth to wipe the heating base only, then carefully store away for next use.

STEAMING CHART

These steaming times are for the bottom basket filled to the capacity listed in the chart. Items will cook faster in bottom basket. If you are cooking with multiple baskets or putting more food into the baskets than suggested, you may have to add extra steaming time. 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 always be used.

Food Steam Chart

(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)

Cleaning and Maintenance

COMPLETELY CLEAN AND DRY ALL PARTS AFTER EVERY USE.

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.

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.

Never use harsh abrasives, caustic cleaners on the interior surface. Wipe dry with clean cloth. For stubborn stains, use a nylon or plastic scouring pad or a powdered, non-abrasive cleaner. Dry thoroughly before closing.

To clean the exterior finish, simply wipe with a clean damp, cloth. Re-fit the bowl after cleaning. This keeps the mechanism underneath covered. For all other parts, wash by hands and dry thoroughly.

SAVE THESE INSTRUCTIONS

eWAVE

Limited Warranty

This **Ewave** product is warranted, to the original purchaser or gift recipient, to be free from any manufacturing defects under normal use and conditions for a period of one (1) year from the date of purchase as shown on retailer's receipt.

The obligation of **MC Appliance** under this warranty shall be limited to repair or replacement (at our option) during the warranty period, of any part that proves to be defective in material or workmanship under normal installation and use. The product is to be returned to **MC Appliance** or an Authorized Service Center **POSTAGE PREPAID**. A copy of the original receipt along with your name, address and phone number must accompany products returned. Include a description of the defect along with the date you purchased the product.

This warranty shall be invalid if the product is damaged as a result of misuse, abuse, negligence, defacement, destruction, accident, fire or other casualties or alterations in any manner. Improper repair, improper use of electrical voltages or currents, alteration of serial number, maintenance by any person or entity other than our own Service Facility or Center, or any use not in conformity with product instruction, shall render this warranty invalid.

MC Appliance assumes no responsibility for damage resulting from the use of this product in a manner or location other than that for which it was intended.
WARRANTY CONDITIONAL TO NORMAL AND NON-COMMERCIAL USE OF THIS APPLIANCE FOR DOMESTIC USE ONLY.

For the nearest Authorized Service Center, contact:
Ewave Customer Service: 1-888-775-0202
Or visit our website at www.mcappliance.com