



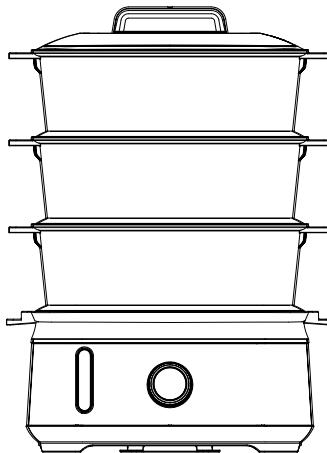
## Digital Food Steamer

# INSTRUCTION MANUAL

### Model: MRFS3SS

Read these instructions carefully before using this appliance for the first time.

**STORE THESE INSTRUCTIONS CAREFULLY**



For product hints and tips plus more join us at

[www.morphyrichards.com.au](http://www.morphyrichards.com.au)



[facebook.com/MorphyRichardsAUS](https://facebook.com/MorphyRichardsAUS)

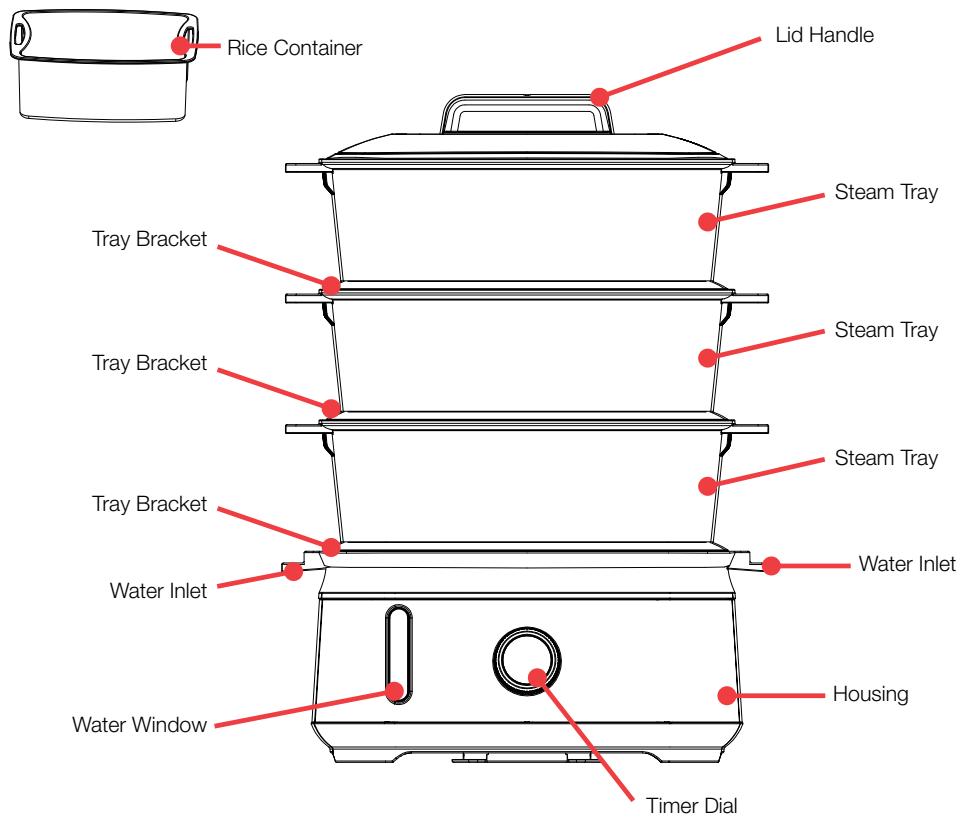


[instagram.com/morphyrichardsau](https://instagram.com/morphyrichardsau)

## SPECIFICATIONS

Model:	MRFS3SS
Colour:	Stainless Steel
Water Tank Capacity:	1.5L
Rated Power:	800-950W
Rated Voltage:	220-240V~ 50-60Hz
Dimensions (W x D x H):	330 x 214 x 452mm
Net Weight:	2.25kg

## NAMES OF PARTS AND ACCESSORIES



## IMPORTANT SAFETY INSTRUCTIONS

### WARNING

To reduce the risk of fire, electric shock, injury to persons or damage to property, follow basic precautions including the following:

- If the power cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- Keep the appliance and its cord out of reach of children.
- WARNING: Misuse of appliance could cause personal injury.
- This appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with this appliance and children should be watched carefully to avoid scalding them.
- In the absence of supervision, the cleaning and maintenance work should not be done by a child.
- Use of accessories not recommended or sold by the original manufacturer may cause risks of fire, electric shock or personal injury.
- This appliance must be used in accordance with the instructions and must not be used for other purposes.

- This appliance is intended to be used in household and similar applications such as:
  - staff kitchen areas in shops, offices and other working environments;
  - farm houses;
  - by clients in hotels, motels and other residential type environments;
  - bed and breakfast type environments.

## Location

- For indoor use only. Do not use outdoors or near water.
- The appliance and accessories should be positioned in a stable situation.
- The appliance should not be used on or near a high temperature gas or electric stove.

## Power cord

- The power cord should reach from the socket to the steamer without straining the connections.
- Avoid spillage on the connector.
- Remove the plug from the socket, grasp the plug and pull out the power cord, do not pull on the cord directly.
- Do not let the cord hang over the edge of the table or counter and keep it away from any hot surfaces.
- Do not let the cord run across an open space e.g. between a low socket and table.
- **WARNING:** This appliance should NOT be used with extension leads and/or power boards.

## Personal safety

- **WARNING:** To protect against fire, electric shock and personal injury, do not immerse cord, plugs, or appliance in water or other liquid.
- **WARNING:** The heating element surface is subject to residual heat after use.
- Do not operate any appliance with a damaged lead or plug, or after an appliance has malfunctioned, or has been dropped or damaged in any way.
- Do not use any of the appliance parts in a microwave or on any cooking/heated surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not operate without water, which will damage the heating tube. Unplug the power cord immediately if the water in the steamer is too low or the steamer is dry burning carelessly. Let the unit cool for 15 minutes before filling with cold water.
- Do not immerse the water storage device in water or other liquids to avoid fire, electricity leakage or personal safety. When the steamer is working, please be careful of the steam coming out of the hole in the steamer cover and the steam pouring out after the steamer cover is opened. Do not face people when the steamer cover is opened.
- Wear oven gloves when moving parts. After the food is steamed, please carefully open the lid of the steamer to avoid being scalded. When the other components of the steamer cool down, the water in the reservoir and tank will still be very hot, please handle with care.

- When using the steamer, it should be placed on a level and inaccessible place for children, do not let children near the product to pull the power cord or knock the steamer, in order to prevent the steamer from falling over and hurting people or damaging the steamer.
- Do not touch the hot water storage device, heating body in the water storage device, steam trays, steam brackets, steamer cover and other high temperature parts, in order to avoid scalding.
- If water and/or ingredients in the appliance exceeds the scale specified, liquid may overflow from the trays.

### Treating scalds

- Be careful of steam and hot water, as it can be ejected.
- Run cold water over the affected area immediately. Do not stop to remove clothing, get medical help quickly.

### Electrical requirements

- Check that the voltage on the rating label of your appliance corresponds with your house electricity supply which must be A.C.
- **WARNING:** This appliance should NOT be used with extension leads and/or power boards.

**READ CAREFULLY AND KEEP FOR FUTURE REFERENCE**

## TIPS FOR YOUR FOOD STEAMER

- Single-layer food cooks faster than multi-layer food, so food in large quantities takes longer to cook.
- For better results, the size of the food you steam should be similar. If the food size changes greatly, put smaller pieces on the top.
- Do not overfill the steam trays with food, and leave space between the food so that the maximum amount of steam can pass through.
- When cooking a large amount of food, the lid of the steamer can be removed for stirring, it is recommended to use long-handled utensils or oven gloves to avoid scalding.
- Do not add salt or seasonings in the water tank during cooking to prevent damage to the heating element.
- Do not directly steam frozen meat or poultry, defrost the meat completely first.
- The time indicated on the countdown timer is calculated by initially using cold water in the water tank.
- Steam trays can be used to steam other food, such as fruit, vegetables & puddings.
- When using all three steam trays at the same time, place the largest pieces of food that need to be steamed for a long time in the lowest steam tray.
- You can cook different foods in the steam trays, and since juices will seep down from the top, note that the taste can travel between trays. If you are steaming meat with vegetables, place the meat in the lower layer to prevent juices from dripping on other foods when they are steaming.

## BEFORE FIRST USE

- Ensure the position of each steam tray bracket is aligned with the slot at the bottom of each steam tray. Secure the brackets to the steam trays, ensuring the bracket can not come loose and fall off.
- The timer on the dial is for reference only, depending on the size and location of the food, its freshness, and personal preference.
- Wash all parts, except for the metal housing, with warm water and a mild detergent.
- Fill the water tank with water and set the timer for 30 minutes. After the time has elapsed, discard the water and your food steamer will be ready for use.
- The water tank is used to store clean tap water, do not use other liquids. In order to prolong the life of the product, it is recommended to use clean water.
- The 1.5L rice container is used for steaming rice on the steaming plate.
- The water tank is set around the housing, which makes the steamer produce steam quickly when heating water.

Below is a guide to what can be steamed in this food steamer.

Ingredients	Weight	Steaming Time
Rice	400g Rice/500ml Water	45-50min
Potato	900g	40min
Eggs	8 eggs	15-20min
Salmon	550g	40min

## USING YOUR FOOD STEAMER

- Plug in the power and ensure the position of each steam tray bracket is aligned with the slot at the bottom of each steam tray. Secure the brackets to the steam trays, ensuring the bracket can not come loose and fall off.
- Add clean tap water to the water tank using the inlets at either end of the water tank. If the food needs to be steamed for 15-90 minutes, add water to the maximum scale. If less than 15 minutes, ensure enough water covers the minimum scale. If you need to top up the water level, you simply add to the inlets at either side of the water tank.
- When using this appliance, please make sure that the water reservoir is filled between minimum and maximum levels.
- Do not add salt, pepper, flavouring, essence, wine or other liquids into the water tank, so as not to damage the heating element.
- This appliance can be used as a single layer steamer, two layer steamer or a three layer steamer at the same time. Place large pieces of food on the lowest steam tray.

**Note:** The lower trays will cook faster than the upper trays. When using a multi layer steamer, put the food that is easy to cook on the upper trays.

- Cover the steam trays. Attention should be paid to avoid scalding during use. In addition, do not directly touch the high-temperature areas and labels on the appliance, as shown below.



- It is recommended that the remaining water be poured out after the appliance has completely cooled.

## USING YOUR FOOD STEAMER

- Switch on the power supply, the buzzer will beep twice and the appliance enters standby state, and the LED screen will flash '--'.
- The LED screen will only illuminate after a time has been set using the digital dial.
- When the appliance is in standby state, and there is no operation within 1 minute, the steamer will enter shutdown mode after the buzzer sounds twice.
- When the steamer is in standby state, rotate the dial clockwise and the buzzer will beep, and it enters the timer adjustment function.
- The default time displayed on the LED screen is 40 minutes. Rotate the dial clockwise and the timer increases for each rotation of the dial in 1 minute increments. The buzzer will not sound. If you wish to reduce the cooking time, simply rotate the dial anti-clockwise in 1 minute increments to your desired time.
- If there is no rotation to the dial after a second, the steamer will commence heating according to the current time.
- You can set your preferred steaming time from 0-90 minutes, the buzzer will sound twice after the timer has expired. The food steamer is equipped with a countdown timer in one minute increments for more precise cooking.

## DESCALING & CLEANING

- After using for a period of time, there will be some scale sediment on some parts of the steamer, this is a normal phenomenon. The amount of sediment will depend on the hardness of the water, so it is necessary to periodically remove scale to extend the life of the product.

## DESCALING & CLEANING

- Fill the water tank with water and approx. 3 cups of white vinegar to the maximum level. Note: Do not use any other chemicals or scale remover.
- Connect the power supply and ensure the steam trays and lid are securely in place.
- Set the steaming time for 20-25 minutes. Note: if the white vinegar boils and spills, please unplug the power supply and remove some vinegar.
- When the timer has expired, the buzzer will sound twice. Unplug the power supply, and when the appliance has cooled, pour out the white vinegar.
- Wash the parts with cold water several times and your steamer will be ready for use again.

## MAINTENANCE

If the unit fails to operate efficiently, is broken or other problems arise, unplug and do not operate.

Ask for advice by calling your local after sales service agent or the Customer Care Centre on 1300 556 816 (AU) / 0800 666 2824 (NZ).

## WARRANTY

Please refer to the warranty card in the box for warranty information. For any troubleshooting advice, please contact the relative Customer Care Centre below.

Glen Dimplex Australia Pty Ltd  
8 Lakeview Drive,  
Scoresby 3179, Victoria  
Australia  
Ph: 1300 556 816

Glen Dimplex New Zealand Ltd  
38 Harris Road, East Tamaki,  
Auckland 2013  
New Zealand  
Ph: 0800 666 2824



Recycling: Do not dispose of electrical appliances as unsorted municipal waste. Use separate collection facilities. Contact your local government for information regarding the collection systems available. If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the ground water, polluting the food chain and damaging health and wellbeing.

Expanded Polystyrene Disposal: The websites listed below can assist in the responsible disposal of EPS (Expanded Polystyrene) packaging products.

Australia: <https://recyclingnearyou.com.au/polystyrene> and/or <http://epsa.org.au>

New Zealand: <https://greenbusinesshq.com/epsrecycling> and/or

<https://www.plastics.org.nz/environment/recycling-disposal/eps-recycling>

## **morphy richards®**

Glen Dimplex Australia Pty Ltd  
8 Lakeview Drive  
Scoresby VIC 3179  
Phone: 1300 556 816  
Email: [seasonal.support@glendimplex.com.au](mailto:seasonal.support@glendimplex.com.au)  
Web: [www.morphyrichards.com.au](http://www.morphyrichards.com.au)

## **morphy richards®**

Glen Dimplex New Zealand Ltd  
1 Ron Driver Place  
East Tamaki, Auckland  
Phone: 09 274 8265  
Email: [sales@glendimplex.co.nz](mailto:sales@glendimplex.co.nz)  
Web: [www.morphyrichards.co.nz](http://www.morphyrichards.co.nz)

© Glen Dimplex Australia. All rights reserved. Material contained in this publication may not be reproduced in whole or in part, without prior permission in writing of Glen Dimplex Australia.