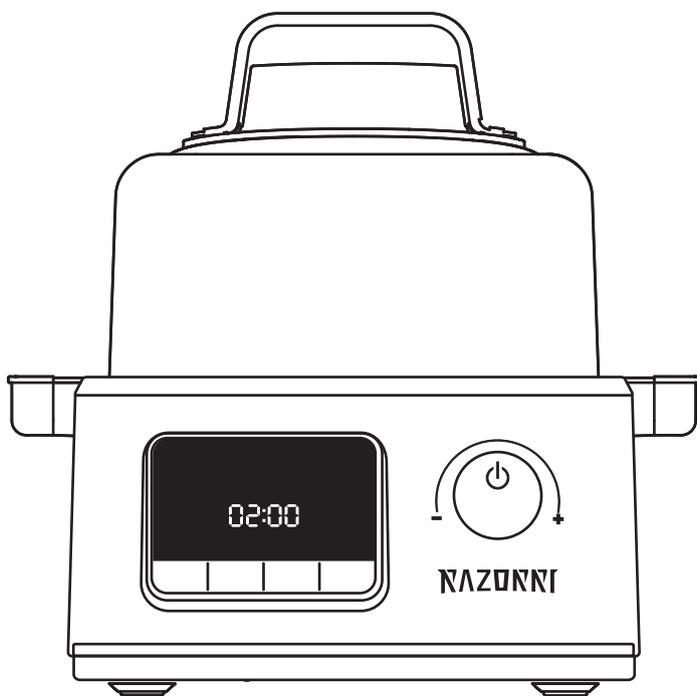


# RAZONNI

## Electric Food Steamer

Fresco

FS20A



# USER MANUAL

Read this manual thoroughly before use and  
save it for future reference

**Safety & Warning** .....01

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## Safety & Warning

### **Important: Read all instructions carefully before using.**

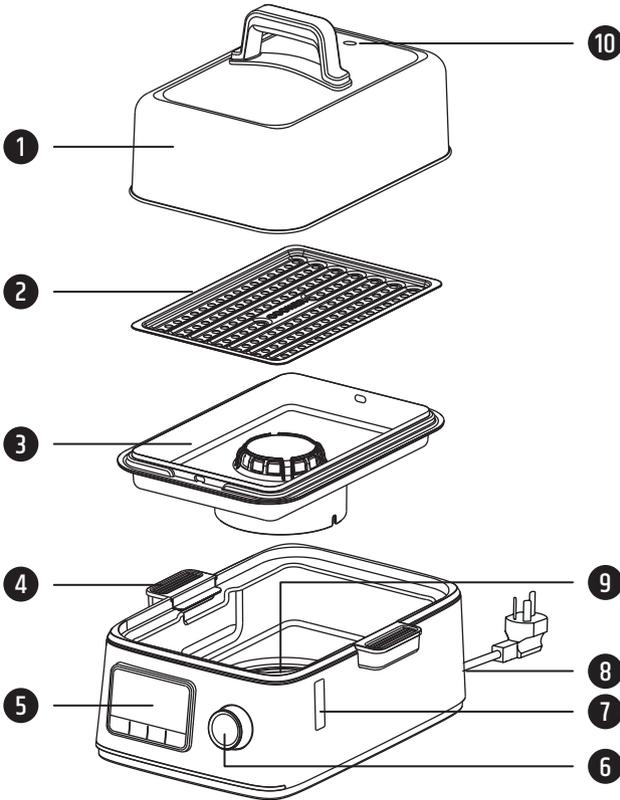
- To protect against the risk of electrical shock, do not immerse the cord, plug, or base of the steamer in water or other liquids.
- Do not touch hot surfaces. Use handles or knobs.
- Close supervision is necessary when any appliance is used near children. This appliance is not intended to be used by children.
- Always unplug from the outlet when not in use and before cleaning. Allow to cool down before putting on or taking off parts, and before cleaning or removing contents from the steamer.
- Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions, or if the appliance is dropped or damaged in any manner.
- Using attachments or accessories other than those supplied by RAZORRI can create a hazard. Do not use incompatible parts.
- Do not let the cord hang over the edge of the counter or table or touch hot surfaces.
- Be certain the steamer lid is securely in place before operating the appliance. Never operate without the lid securely in place.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- To disconnect, press the power button to turn the unit off, then remove the plug from the wall outlet.
- Do not use the appliance other than its intended use.
- Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
- Do not operate your appliance in or under a wall cabinet. When storing, always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls or the door touches the unit as it closes.
- **WARNING: TO REDUCE THE RISK OF ELECTRICAL SHOCK OR FIRE, DO NOT REMOVE THE BASE PANEL. NO USER-SERVICEABLE PARTS ARE INSIDE. REPAIR SHOULD BE DONE ONLY BY AUTHORIZED PERSONNEL.**

**This appliance is for household use only.**

## Specifications

|                              |                              |
|------------------------------|------------------------------|
| <b>Product Name</b>          | <b>Electric Food Steamer</b> |
| <b>Model</b>                 | <b>FS20A</b>                 |
| <b>Voltage and Frequency</b> | <b>120V~60 Hz</b>            |
| <b>Rated Power</b>           | <b>1600 W</b>                |
| <b>Product Dimensions</b>    | <b>13.9×11.2×11.5 IN</b>     |
| <b>Product Weight</b>        | <b>5.7 LBS</b>               |
| <b>Cord Length</b>           | <b>47.2 INCHES</b>           |
| <b>Cooking Capacity</b>      | <b>5.3 QT / 5 L</b>          |
| <b>Water Tank</b>            | <b>67.6 Oz / 2 L</b>         |

# Parts List



1 Stainless Steel Lid with Handle

2 304 Stainless Steel Steam Tray

3 Food-grade Plastic Drip Plate

4 Handle with Water Inlet

5 Touch Control Panel with LCD Display

6 Time Knob and Start/Cancel Button

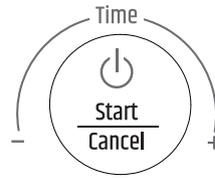
7 Water Level Viewing Window

8 Power Port

9 Water Tank and Stainless Steel Covered Heating Plate

10 Steam Exhaust Vent

# Control Panel



## Delayed-Start

Light touch to activate the delayed-start mode. The Delayed-Start icon on the display will illuminate. Rotate the Time Knob to select from 10 minutes (00:10) to 24 hours (24:00), 5 minutes per adjustment. Press the Start button to start counting down, and press again to cancel counting down.

## Sterilize

Light touch to activate the sterilize mode. The Sterilize on the display will illuminate. Rotate the Time Knob to select from 5 minutes (00:05) to 30 minutes (00:30), 1 minutes per adjustment. Press the Start button to start counting down, and press again to cancel counting down.

## Defrost

Light touch to activate the defrost mode heating within 113°F-122°F (45°C-50°C). The Defrost icon on the display will illuminate. Rotate the Time Knob to select from 5 minutes (00:05) to 40 minutes (00:40), 1 minutes per adjustment. Press the Start button to start counting down, and press again to cancel counting down.

## Menu

Light touch to select from preset menus: Custom, Poultry, Seafood, Veggie, Grain, Stew, and Warm (Check the timetable on Functions below to learn the working time range for each menu). The corresponding icon on the display will illuminate. Rotate the Time Knob to select the working time and press the Start button to start and press again to cancel.

## Knob Button

Press to turn the food steamer on/off.  
Rotate to adjust the timer.  
Press to start and cancel the process.

# Functions and Timetable



| Button | Function | Default Time       | Time Range                         | Note   |
|--------|----------|--------------------|------------------------------------|--|
| Menu   | Custom   | 00:05<br>(5 mins)  | 00:05 - 01:30<br>(5 - 90 mins)     | Heats up to 212°F (100°C) for steaming foods. After the steaming time ends, the food steamer will automatically keep warm for up to 6 hours. |
|        | Poultry  | 00:15<br>(15 mins) | 00:05 - 01:30<br>(5 - 90 mins)     |  |
|        | Seafood  | 00:12<br>(12 mins) | 00:05 - 01:00<br>(5 - 60 mins)     |  |
|        | Veggie   | 00:10<br>(10 mins) | 00:05 - 01:00<br>(5 - 60 mins)     |  |
|        | Grain    | 00:30<br>(30 mins) | 00:15 - 01:30<br>(15 - 90 mins)    |  |
|        | Stew     | 01:00<br>(1 hr)    | 00:30 - 04:00<br>(30 mins - 4 hrs) |  |

## Functions and Timetable

|               |           |                    |                                     |   |
|---------------|-----------|--------------------|-------------------------------------|---|
| Menu          | Keep Warm | 06:00<br>(6 hrs)   | \                                   | The food steamer will automatically keep warm for up to 6 hours after the steaming ends. The display will countdown.  |
| Delayed-Start | Delay     | 00:10<br>(10 mins) | 00:10 - 24:00<br>(10 mins - 24 hrs) | <p>Activate and set the delayed-start before or after setting the Menu process.</p> <p>The cooking process will begin after the delayed-start countdown ends.</p> <p>After the steaming time ends, the food steamer will automatically keep warm for up to 6 hours.</p> |
|               | Sterilize | 00:10<br>(10 mins) | 00:05 - 00:30<br>(5 - 30 mins)      | Heat up to 212°F (100°C) for sterilizing. (No keeping warm function afterwards)   |
|               | Defrost   | 00:20<br>(20 mins) | 00:05 - 00:40<br>(5 - 40 mins)      | Heat between 113°F-122°F (45°C-50°C) for defrosting foods. (No keeping warm function afterwards)  |

## Operating Instructions

1. Place the food steamer on a flat, dry, sturdy surface.
2. Fully insert the power cord into the Power Port of the food steamer.
3. Fill with the proper amount of purified water. Never add water above the MAX level nor below the MIN level by checking through the water level viewing window.
4. Put the Drip Tray on top of the water tank.
5. Place the Steaming Tray horizontally on the Drip Tray, and put food on the Steaming Tray.
6. Place the lid on top of the steaming tray with the exhaust vent on the opposite side of the control panel to protect yourself from any high-temperature steam.
7. Plug it into the wall outlet to power up and adjust settings to start.

## Helpful Tips

- Never add seasonings, broth, or herbs to the water tank.
- Nothing other than water should be used in the water tank.
- For the most even cooking result, do not overfill the steaming tray. Distribute evenly in a single layer and use similar size pieces of food.
- Some foods, such as grains and rice, can be steamed in oven-proof dishes on the Steaming Tray.
- The default times of the 'Menu' progress are based upon the use of fresh vegetables, meats, and seafood (frozen foods are not recommended). Steaming times may differ depending on the quantity, size of pieces, spacing, and placement of food on the steaming tray, and your personal preference.
- For high-altitude cooking, steaming times may need to be increased.
- Always lift the lid from the side away from you first to allow steam to escape far away from you.

## Care and Maintenance

**Always unplug the unit and confirm it has cooled down completely before cleaning and storing.**

- Clean the inside of the water tank with a damp cloth using a non-abrasive household detergent. Wipe it clean.  
Note: Do not immerse the appliance, the power cord, or the plug in water or any other liquid (the power cord connector on the steamer should not come into contact with water.)
- The steaming tray, drip tray, and lid are dishwasher safe.

## Descaling the Steamer

After several times of use, calcium deposits may build up on the heating plate of your steamer. This is normal. Please descale regularly to maintain the maximum steam production and extend the usage life of your food steamer.

Clean scale by gently scrubbing with a clean cloth or follow the below steps to descale.

1. Add 100 ml white vinegar and 500ml water to the water tank.
2. Use the Sterilize mode for 5-10 minutes. After that, let the food steamer stand for 5-10 minutes.
3. After draining the water, gently scrub with running water.
4. Repeat the above steps if necessary.

## Troubleshooting

| Problem   | Cause  | Answer/Solution  |
|---|--|--|
| The food steamer stopped working.                             | No power connection or the power cord is not connected correctly | Check to make sure the power cord is plugged into a socket and connected to the food steamer securely. |
| No water in the water tank but the food steamer still working | The circuit breaker may be malfunctioning or has tripped.        | Contact RAZORRI customer service   |
| Water smells  | Didn't get cleaned thoroughly after last use                     | Clean the food steamer according to the 'CARE AND MAINTENANCE' instructions on page 07                 |

## Error Codes

| Code | Possible Cause           | Solution  |
|------|--------------------------|---|
| E1   | NTC short circuit.       | Please contact Razorri customer service                 |
| E2   | NTC open circuit.        | Please contact Razorri customer service                 |
| E3   | Over temperature warning | Let it cool down completely before turning it on again. |

For further concerns, please contact Razorri customer service team for proper help.

Attempting to repair the machine without a qualified guide is dangerous and could result in serious injury or damage. Always seek the assistance of a qualified professional to ensure safe and effective repairs.

**RAZORRI**



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