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INSTRUCTION MANUAL FOOD STEAMER

MODEL:HY-4401N

We continue to be committed to provide you tools with competitive price.

"Save Half", "Half Price" or any other similar expressions used by us only represents an estimate of savings you might benefit from buying certain tools with us compared to the major top brands and does not necessarily mean to cover all categories of tools offered by us. You are kindly reminded to verify carefully when you are placing an order with us if you are actually saving half in comparison with the top major brands.

MODEL:HY-4401N



PLEASE READ THE MANUAL CAREFULLY BEFORE OPERATING YOUR
PRODUCT AND RETAIN IT FOR FUTURE USE

NEED HELP? CONTACT US!

Have product questions? Need technical support? Please feel free to contact us:

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This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves a clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there are any technology or software updates on our product.

	Warning-To reduce the risk of injury, user must read instructions manual carefully.
	This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions:(1)This device may not cause harmful interference, and (2)this device must accept any interference received, including interference that may cause undesired operation.
	This product is subject to the provision of European Directive 2012/19/EC. The symbol showing a wheeled bin crossed through indicates that the product requires separate refuse collection in the European Union. This applies to the product and all accessories marked with this symbol. Products marked as such may not be discarded with normal domestic waste, but must be taken to a collection point for recycling electrical and electronic devices

IMPORTANT SAFEGUARDS

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

1. Read all instructions before using.
 2. Do not touch the hot surfaces. Use handles or knobs.
 3. Close supervision is necessary when any appliance is used by or near children.
 4. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
 5. To protect against a fire, electric shock or personal injury, do not immerse cord, electric plugs or kettle in water or other liquids.
 6. 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 the nearest authorized service facility for examination,

repair or adjustment.

7. The use of accessories, which are not recommended by the appliance manufacturer, may result in fire, electric shock or personal injury.

8. Do not use outdoors, household use only

9. Do not let the cord hang over the edge of a table or counter or touch a hot surface.

10. Do not place on or near a hot gas or electric burner or in a heated oven.

11. Always attach plug to appliance first, then plug cord into the wall outlet.

To disconnect, turn any control to "off," then remove plug from wall outlet.

12. Do not use appliance for other than intended use.

13. The appliance must not be immersed

14. Only the appropriate connector must be used.

15. If the kettle is overfilled, boiling water may be ejected.

16. The appliance is only to be used with the stand provided

17. Do not spillage on the connector

18. The appliance can only be used to boil water.

19. The heating element surface is subject to residual heat after use, be careful of scald.

20. This appliance is not intended for use by persons (including children) 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.

21. Children should be supervised to ensure that they do not play with the appliance.

22. If the supply 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.

23. Scalding may occur if the lid is removed during the heating.

24. This appliance has a polarized plug (one blade is wider than the other).

To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not

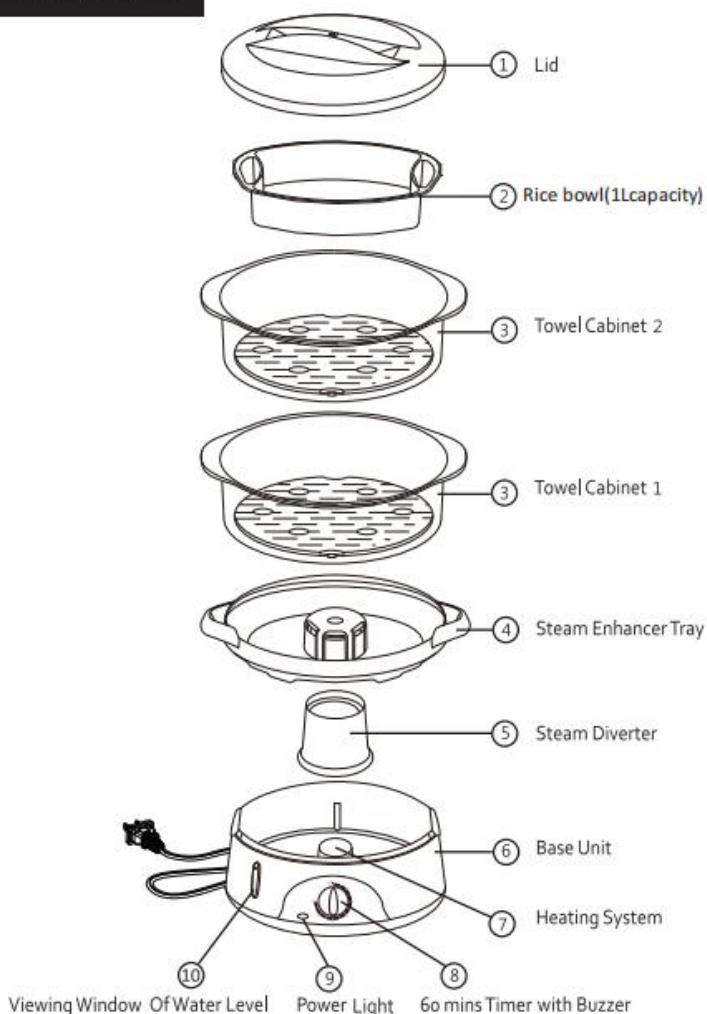
attempt to modify the plug in any way.

SAVE THESE INSTRUCTIONS

INSTRUCTIONS

Thank you very much for choosing this product. Please read all instructions before use. This information will help you get the best results.

PARTS DESCRIPTION



PRODUCT FEATURES

This moist towel warmer uses steam to create hot, moist towels and it is suitable for spa salon, barbershop or facial treatment

- **Large Steaming Cabinet**
It can hold up to 14 standard 12"x12" facial towels
- **60 Minutes Timer with buzzer**
You can set up the heating time from 0 - 60 minutes and it is equipped with a buzzer to remind user when a heating process is completed.
- **Auto Shut OFF function**
The steamer switches off automatically as the timer rings
- **Steam Enhancer design**
This warmer is equipped with a "Steam Diverter" and "Steam Enhancer Tray", so steam can spread out evenly to the "Towel Cabinet" in a very short of time. This will boost the heating time and 14 facial towels can be ready in just 10 minutes.
- **Viewing Window for water level**
VIEWING window lets you see how much water remains.

SPECIFICATION

Product overall dimension	W125 * H10 * D9.4inch
Plug type	US plug
Cable length	39.4inch
Input	AC 110-120V 60Hz
Power consumption	800W
Product material	PP
Timer	0-60 Minute (with buzzer) Automatic Shut-Off
Steam cabinet capacity	7 litre

Specifications and design are subject to change without notice

IMPORTANT INFORMATION

1. This warmer is for household use only.
2. Always place the warmer on a firm and flat surface. and securely store the power cord to prevent accidental tipping or spilling.



3. Do not put heavy object on top of warmer.
4. Do not cover it with blanket or any type of insulation materials.
5. Never leave the appliance in operation unattended. Keep away from children.
6. This warmer is designed for warming towels and massage stones so do not intend to use it to warm anything else.
7. Do not place the appliance near the hot source or in a hot oven, as serious damage could result.
8. Operate the warmer in normal room temperature approx 50F~86F(10°C~30°C).

Avoid operating it in chilly environment to avoid damage to the warmer. If there is freezing inside, do not start unit until the ice has melted.

9. Place a tray underneath the warmer to avoid the risk of water stain on the surface of furniture

PRECAUTION WHEN USING ELECTRICAL APPLIANCES

When using electrical appliance, please follow the precautions below to reduce the risk of fire, electric shock, or injury:

1. To protect against electrical shock, do not immerse power cord, plug or "Base Unit" in water or other liquid.
2. Do not use the cord as a handle. Never pull on the power cord.
3. Any modification or reftting to the warmer may cause hazard to the user
4. Do not use the warmer if any signs of damage appear on the unit or the power cord.
5. When warmer is working, do not wrap the power cord around the warmer to avoid short circuit and overheat.
6. Clean the dust on the power plug frequently with dry cloth.
7. When the warmer is not in contant operation, unplug the power cord.
8. Check that the power supply voltage corresponds to that shown on the appliance.



AWARNING

1. Do not move the appliance when it is full of liquid or hot towels.
2. Do not touch the appliance when it is steaming and use oven gloves to remove the lid or any parts of the warmer and tong for the hot towels.
3. Always unplug the appliance immediately after use , when moving it or prior to any cleaning or maintenance.

USE INSTRUCTION

1. Using water and washing up liquid, wash all the removable parts and the inside of the water tank, rinse and dry.
2. Place the base unit on a stable surface then put the turbo ring around the heating element (the larger side toward the bottom). (Fig. A)

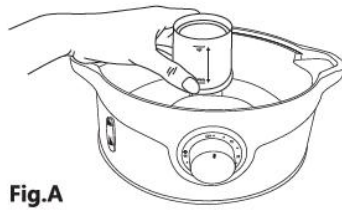


Fig.A

3. Pour the fresh water directly into the water tank until it reaches the maximum level. This product is equipped with dry-boiling protection. This means that when the water runs out the power will be cut off automatically and the indicator light will turn off. (Fig.B).

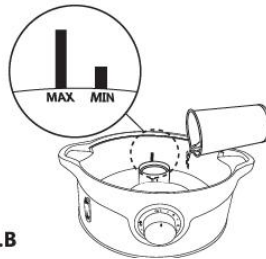


Fig.B

4. Place the baskets on the top of the water tray and put the lid on.
5. Plug in the device and set the recommended cooking times (see table of cooking times); the indicator light will then come on and the steam cooking begins.
6. Check the water level by observing the exterior water-level indicator -if necessary, add water from the sides of the water tray during cooking. (Fig.C)

Fig.C



7. When the cooking process is finished, the steamer switches off automatically and both the timer knob and the indicator light will turn off.

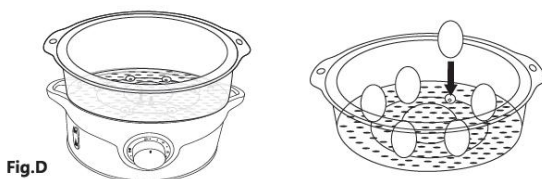
8. You can reheat the food but be careful if you need to add more water.
9. Remove the lid and place the basket(s) on the plate.
10. Unplug the appliance and allow it to cool completely before cleaning.

Caution:

- Avoid spillage on the connector.
- The heating element surface is subject to residual heat after use.

COOKING EGGS IN YOUR STEAMER:

Each steaming basket has six egg holders in its base. To cook eggs in the shells simply place one egg into each holder positioned so that the smaller end points down. (Fig.D)



Cooking rice in your steamer:

A specially designed rice bowl is included, allowing you to cook rice in your food steamer.

- Do not fill up more than half of the rice bowl.
- Add water to the rice bowl, the ratio of water to food is 11 to 4 (the rice will absorb some of the water).
- Place the rice bowl in the upper steam bowl. When you place rice beneath other food items, the juices of those foods will change the taste of the rice and extra moisture can cause the rice to stick.
- Steaming the rice takes about 15-20 minutes depending on the type, amount, and personal preference.
- Taste a sample after 15 minutes and cook for longer if necessary.

COOKING TIME TIPS

The times provided are applicable for one single food layer. Extend the time if you have two or three more layers as the steam needs to heat more

food.

1. If multiple layers are placed in the steamer, you can determine the optimal time for your favorite foods by experiment.
2. Cooking times should only be used as guidelines.
3. Check if the food items are sufficiently cooked before serving them. If in doubt, steam for longer.
4. Steam meat, poultry, and similar products (minced meat, hamburgers, etc.) until the juices have all run out and become colorless. Steam fish until completely opaque.
5. Steam leafy vegetables for as short a time as possible to keep them green and crispy.

TABLE OF COOKING TIME

Food items (fresh)	Quantity	Time (minutes)
Asparagus	400gr	11–13
Green beans	400gr	15–20
Broccoli	400gr	11–13
Brussels sprout	400gr	15
Cabbage (without a hard core and in quarters)	1	15
Carrots (in slices)	400gr	17–19
Cauliflower	1	15–17
Corn cob	4	17–21
Zucchini (in slices)	400gr	11–13
Garden pea	400gr	11–13
Peppers (cut out of the seed, in strips)	1	8–10
Potatoes in quarters	900gr	21–23
Spinach (fresh)	200gr	6–8

Mushrooms	200gr	10–13
Chicken (without bone)	400gr	20–30
Fish fillets (fresh, 6–13mm thick)	200gr	10
Fish slice (fresh, 19–25mm thick)	200gr	12–17
Shrimps (fresh)	400gr	6–8
Langoustine (frozen)	2	20–22

CLEANING AND STORAGE

It is advised to clean your food steamer and all of the used accessories after each use. Ensure that the steamer is unplugged before cleaning.

1. Always empty the water tank and drip tray after each use.
2. Do not use harsh or abrasive cleansers on any part of the food steamer. To clean the base of the steamer, rinse the water tank with clean, warm water and wipe the exterior with a clean, damp cloth.
3. All other removable parts can be cleaned in the dishwasher.
4. Never immerse any part of the steamer base, cord, or plug in water or other liquid.
5. Stack the baskets on top of each other by placing No. 1 into No. 2, then together into No. 3. Place the rice bowl into the No. 1 Steamer Baskets. Finally, place the baskets onto the drip tray and fix the lid on top.
6. Your steamer is now ready for storage in a clean, dry place and in its upright position.

DESCALING YOUR FOOD STEAMER

Depending on the hardness of your water supply and how often you use the steamer we recommend descaling the heating element every eight uses to minimize lime-scale build-up.

- To descale the heating element, place the turbo ring around it and

upside down - the larger end should be facing upward. (Fig.E)

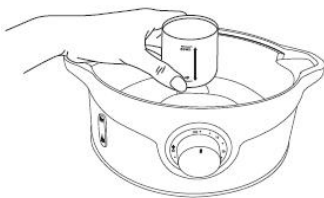


Fig.E

- Ensure that the steamer is turned off and unplugged. Fill the water tank with cold water up to MAX level, then fill the turbo ring with white vinegar to the same level. Leave overnight to descale. Do not heat up (to avoid the descaling odor). The next morning you can discard the water and vinegar, then wash the turbo ring in warm and soapy water and thoroughly rinse the water tank with warm water.

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