

# Cuisinart®

## INSTRUCTION BOOKLET



**3 Tier Steamer**

**FP-2207A**

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

Download from [Www.Somanuals.com](http://www.Somanuals.com). All Manuals Search And Download.

## IMPORTANT SAFETY INFORMATION

It is most important that this instruction book should be retained with the appliance for future reference. These warnings have been provided in the interest of safety. You **MUST** read them carefully before using the appliance. If you are unsure of the meanings of these warnings contact the Cuisinart branch from which you purchased the appliance.

### 1. Read all instructions.

- To protect against fire, electric shock and injury to persons do not immerse cord, plug or base unit in water or other liquids.
- Close supervision is necessary when any appliance is used near children.
- Unplug from the mains when not in use and before cleaning.
- Allow to cool before putting on or taking off parts, and before cleaning appliance.
- Do not touch hot surfaces. Use handles and knobs.
- 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 Cuisinart store.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not let power cord hang over edge of table or counter, or touch hot surfaces.
- 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.
- Children should be supervised to ensure that they do not play with the appliance.

## USE

- Do not use the appliance if damaged. In the event of damage, discontinue use immediately. Return the appliance to your nearest Cuisinart store.
- In the event of a fault, return the appliance to your nearest Cuisinart store. No repair should be attempted by the consumer.
- Always fill the reservoir with cold, fresh water.
- Do not use appliance for anything other than intended use.
- Always lift lid away from face, steam will scald.
- For household use only.
- Do not use outdoors.
- Save these instructions for future use.

## SERVICE

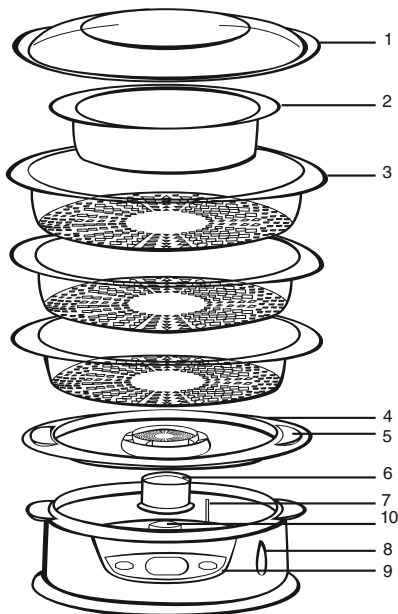
This product should only be repaired or serviced by an authorised service engineer and only genuine approved spare parts should be used.

## CONTENTS

Important safety information.....	2
Description of the appliance.....	2
Using your steamer.....	3
Hints and tips.....	6
Maintenance and cleaning.....	6
Electrical connection.....	6
Warranty.....	6

## DESCRIPTION OF THE APPLIANCE

- Lid
- Rice bowl
- Steam trays, upper, middle and lower  
To prepare large quantities or separate foods while steaming
- Juice collector with herbs tray
- Opening for filling water reservoir
- Removable turbo steam-ring
- Water reservoir with MIN and MAX level for filling
- Water gauge
- Main body with electronic count-down timer  
To accurately time cooking
- Heating element



## USING YOUR STEAMER

1. Place the main body on a stable surface, away from any objects that may be damaged by steam.
2. Put the turbo steam-ring around the heating element.
3. Fill the water reservoir with cold water until the MAX level is reached.  
Never put any seasoning or liquid other than water into the water reservoir.
4. Place the juice collector on the main body. Put the food into the steaming trays.  
Place the largest pieces of food, requiring longer cooking time, into the lower tray.
5. Place the steaming trays onto the juice collector.
6. Put the lid on top.
7. Plug the unit into a suitable mains outlet and switch on the appliance using the ON/OFF button, or set the timer (see "Setting the timer")  
Never switch on without water in the water reservoir.
8. At the end of cooking, a buzzer signal that the appliance has finished the cooking period. Press the ON/OFF button to stop the buzzer.
9. Remove the lid carefully. Avoid direct contact with escaping steam, it may scald.
10. To avoid food becoming overcooked, remove the steam tray using a cloth and place it on a plate.  
Allow the rest of the unit to cool sufficiently before taking apart or cleaning.

### To stop the appliance

If you need to stop the appliance during cooking, press the 'On/Off' button.

## WATER GAUGE

The water gauge enables you to check the water level during cooking.

If you need to add more water during cooking, simply pour cold water into the water reservoir through the filling opening until the MAX level is reached. You can fill water in this way without moving the trays. During cooking always ensure the water is not lower than the MIN level.

Do not let the steamer boil dry while in use.

### Setting the timer

1. Plug the unit into an electrical outlet. The time display will indicate '00min'.
2. Press the 'Set' button to set the count-down time, the time will scroll-up in 5 minute intervals. When you reach the desired cooking time, release the 'Set' button.
3. Press the 'On/Off' button once to start the appliance. The 'MIN' display will blink and the red indicator lights will illuminate to show that the appliance is now cooking.



1. Time button
2. Time display (minutes)
3. Display (being operated)
4. Indicator LED (red light)
5. On/Off button

## COOKING WITH MORE THAN 1 STEAM TRAY

This appliance comes with 3 steam trays:

1. Upper steaming tray (with 'T' marking on the handles).
  2. Middle steaming tray (with 'M' marked on the handles).
  3. Lower steaming tray (with 'B' marked on the handles). This allows more food to be steamed at one time and also allows foods that require a shorter cooking time to be added during cooking.
1. If you are cooking food with only one steaming bowl, you must put the lower tray on the juice collector with the lid on top.
  2. If you are cooking food with two steaming trays, you must put the lower tray on the juice collector and the middle tray over it with the lid on top.
  3. If you are cooking food with all three steaming trays, you must put the lower tray on the juice collector, the middle tray over it and the upper tray with the lid on top.

If you are cooking food with different cooking times, start cooking in the lower steaming bowl with the food requiring a longer cooking time. When the timer reaches the correct time for the food which requires a shorter cooking time, remove the lid and put the higher steaming bowl in position. Close the lid and continue cooking.

## USING THE RICE BOWL

1. Place the lower steam tray (with 'B' mark) on the juice collector.
2. Put one volume of rice with one and a half volumes of water into the rice bowl.  
Do not use more than 300g of rice at one time.
3. Put the rice bowl into the steaming tray.
4. Place the lid on top.
5. Switch on the appliance.
6. Once the cooking is complete, remove the rice bowl carefully by the handles. After use, unplug the appliance and leave it to cool down completely before putting it away.

## COOKING GUIDELINES

Times are given as an indication only. They can be varied to suit quantities used and individual tastes.

Fish / Seafood				
Food	Type	Quantity	Time	Comments
Shellfish	Fresh	400 - 600g (13oz - 1lb 2oz)	25 - 30mins	Cooking is finished if shells are open
Prawns	Fresh	500g (1lb 1oz)	30 -35mins	
Mussels	Fresh	600g (1lb 2oz)	25 - 30mins	Stir halfway through cooking
Saint-Jacques	Fresh	500g (1lb 1oz)	10 - 15mins	
Lobster (tails)	Frozen	3 pieces, 250g (9 oz) each	25 - 30mins	
Fish fillets	frozen Fresh	400g (13oz) 400g (13oz)	5 - 10mins 10 - 15mins	
Fish steak	Tuna Salmon	400 - 600g (13oz - 1lb 2oz) 400 - 600g (13oz - 1lb 2oz)	25 - 30mins 25 - 30mins	

Meat / Poultry				
Food	Type	Quantity	Time	Comments
Chicken	Boneless fillets joints	500g (1lb 1oz) 750g (1lb 2oz)	15 - 20mins 40 - 45mins	
Sausages	Knackwurst frankfurters	600g (1lb 2oz) 600g (1lb 2oz)	10 - 15mins 15 - 20mins	Prick before cooking

Pasta / Rice				
Food	Type	Quantity	Time	Comments
Rice	White	300g (11oz) (rice) + 450ml (water)	35mins	Stir halfway through cooking
Pasta	Spa-ghetti	180g (6oz) (pasta) + 570ml (1 pint) (water)	25 - 30mins	Stir halfway through cooking

<b>Vegetables</b>				
<b>Food</b>	<b>Type</b>	<b>Quantity</b>	<b>Time</b>	<b>Comments</b>
Artichokes	Fresh	4 medium	50 - 55mins	Cut off the base
Asparagus	Fresh	600g (1lb 2oz)	15 - 20mins	Cross over the asparagus stalks to let the steam through
	Frozen (green)	600g (1lb 2oz)	15 - 20mins	
Broccoli	Fresh	600g (1lb 2oz)	20 - 25mins	
	Frozen	600g (1lb 2oz)	15 - 20mins	
Cabbage (1/4)	Fresh	600g (1lb 2oz)	55 - 60mins	
Carrots (sliced)	Fresh	600g (1lb 2oz)	25 - 30mins	Stir halfway through cooking
Cauliflower	Fresh	600g (1lb 2oz)	20 - 25mins	
	Frozen	600g (1lb 2oz)	20 - 25mins	
Brussels sprouts	Frozen	600g (1lb 2oz)	25 - 30mins	
Mushrooms	Fresh	300g (11oz)	20 - 25mins	Stir halfway through cooking
Courgettes (sliced)	Fresh	600g (1lb 2oz)	25 - 30mins	Stir halfway through cooking
Spinach	Fresh	350g (12oz)	15 - 20mins	Stir halfway through cooking
	Frozen	500g (1lb 1oz)	20 - 25mins	
French beans	Fresh	500g (1lb 1oz)	40 - 45mins	Cross beans over to let steam through
	Frozen	500g (1lb 1oz)	30 - 35mins	
Haricot beans	Party dried	600g (1lb 2oz)	55 - 60mins	Stir halfway through cooking
Peas	Fresh, podded	600g (1lb 2oz)	45 - 50mins	Stir halfway through cooking
	Frozen	600g (1lb 2oz)	50 - 55mins	
Potatoes	Fresh	18 - 24 small	35 - 40mins	

<b>Vegetables</b>				
<b>Food</b>	<b>Type</b>	<b>Quantity</b>	<b>Time</b>	<b>Comments</b>
Meat	Pieces	4 pers.	20 - 30mins	Stir one time
Pasta		3 Pers	15 - 20mins	
Vegetables		4 Pers.	15 - 20mins	

## USING THE HERB TRAY

The Juice collector has a built in herb tray in the centre which holds fresh or dried herbs or spices that will enhance the flavour of the food you are cooking.

---

## HINTS AND TIPS

1. The steaming times mentioned in this cooking table are suggested times, cooking time varies depending on the size and quantity of foods as well as personal preference.
2. If the foods are placed in several layers in the various trays, the cooking time should be increased.
3. The given cooking times are calculated for fresh foods.
4. For more uniform cooking, use foods with a nearly equal size.
5. Meat, chicken and seafood should be completely defrosted before being placed in the steamer.
6. Do not allow foods to touch the sides of the steam tray, this allows the steam to circulate freely around the foods, giving better results.

## MAINTENANCE AND CLEANING

Before removing the juice collector, check that the whole appliance has cooled down sufficiently.

1. Always disconnect the appliance before cleaning it.
2. Remove all steam trays, rice bowl, lid and juice collector and wash in warm soapy water.
3. Rinse thoroughly and dry.
4. Wipe the main body with a clean, damp cloth or sponge. Do not immerse in water or other liquid.

## DESCALING

In order to extend the lifetime of your appliance and ensure its efficiency, do not forget to descale it regularly. To do this, fill the tank with 1 part vinegar to 2 parts water, place the tray and lid, connect the appliance and run it during 25 minutes.

When time has elapsed, disconnect the appliance, let it cool down, empty the vinegar and rinse several times with cold water.

## WARRANTY

### LIMITED THREE-YEAR WARRANTY

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® 3 tier Steamer that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners.

We warrant that your Cuisinart® 3 tier Steamer will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase.

We suggest you complete and return the enclosed product registration card promptly to facilitate verification of the date of original purchase.

However, return of the product registration card does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

If your Cuisinart® 3 tier Steamer should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it.

To obtain warranty service, please register your warranty online at [www.cuisinart.com.au](http://www.cuisinart.com.au)

or

Call toll-free

1800 808 971 (AUST), 0800 435 000 (NZ),

or

Write to

Cuisinart Australia

24 Salisbury Road

Asquith NSW 2077

or

Cuisinart New Zealand

44 Apollo Drive Mairangi Bay

Auckland New Zealand

**NOTE:** For added protection and secure handling of any Cuisinart® product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty. Please be sure to include your return address, daytime phone number, description of the product defect, product model number (located on bottom of product), original date of purchase, and any other information pertinent to the product's return.

Your Cuisinart® 3 tier Steamer has been manufactured to the strictest specifications and has been designed for use with the authorized accessories and replacement parts.

This warranty expressly excludes any defects or damages caused by accessories, replacement parts, or repair service other than those that have been authorized by Cuisinart.

This warranty does not cover any damage caused by accident, misuse, shipment or other ordinary household use.

This warranty excludes all incidental or consequential damages.

### BEFORE RETURNING YOUR CUISINART® PRODUCT

If you are experiencing problems with your Cuisinart® product, we suggest that you call our

---

Cuisinart® Service Centre at 1800 808 971 (AUS) or 0800 435 000 (NZ) before returning the product serviced. If servicing is needed, a Representative can confirm whether the product is under warranty and direct you to the nearest service location.

**Important:** If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Centre, please remind the servicer to call our Consumer Service Centre at 1800 808 971 (AUS) or 0800 435 000 (NZ) to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and the product is still under warranty.

# Cuisinart®

SAVOR THE GOOD LIFE



Cuisinart offers an extensive assortment of top quality products to make life in the kitchen easier than ever. Try some of our other countertop appliances and cookware, and Savor the Good Life.

**[www.cuisinart.com.au](http://www.cuisinart.com.au)**

©2009 Cuisinart  
Cuisinart® is a registered trademark of  
Cuisinart 150 Milford Road  
East Windsor, NJ 0850  
1-800-726-0190

Cuisinart Australia  
24 Salisbury Road  
Asquith NSW 2077

Cuisinart New Zealand  
44 Apollo Drive  
Mairangi Bay  
Auckland, New Zealand

Printed in China

Any trademarks or service marks of third parties referred to herein are the trademarks or service marks of their respective owners.

IB-9/025



## Free Manuals Download Website

<http://myh66.com>

<http://usermanuals.us>

<http://www.somanuals.com>

<http://www.4manuals.cc>

<http://www.manual-lib.com>

<http://www.404manual.com>

<http://www.luxmanual.com>

<http://aubethermostatmanual.com>

Golf course search by state

<http://golfingnear.com>

Email search by domain

<http://emailbydomain.com>

Auto manuals search

<http://auto.somanuals.com>

TV manuals search

<http://tv.somanuals.com>