

OVENTE®

7.5-QUART 3-TIER ELECTRIC
FOOD STEAMER
FS53 SERIES



Before use, please read this manual thoroughly and save for future reference.

ovente.com

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IMPORTANT SAFEGUARDS

When using this food steamer, basic safety precautions should always be followed, including the following:

Read all instructions carefully before using the food steamer.

- ⚠ Before connecting the appliance, please check if the voltage indicated on the bottom of the appliance in accordance with the power outlet voltage in your home.
- ⚠ This appliance must be earthed/grounded.
- ⚠ Do not operate the steamer with a damaged cord or plug. Stop using the steamer if it malfunctions. If the main cord was damaged in any manner, please contact Ovente.
- ⚠ To protect against the risk of electric shock, do not immerse the steamer in water or any other liquids.
- ⚠ Do not let the cord hang over the edge of the work surface or come into contact with a hot surface.
- ⚠ Regularly check the main cord if it is still in good and safe condition.
- ⚠ To avoid circuit overload, do not operate another high voltage appliance on the same circuit.
- ⚠ Appliance should always be used on a dry and level surface.
- ⚠ Do not place the appliance on or near a hot gas or electric burner.
- ⚠ Do not use chemical abrasives to clean the steamer.
- ⚠ Close supervision is necessary when the item is used near children. This product is not intended to be used by children.
- ⚠ Do not operate the appliance without water as it may damage the heating element, if this problem occurs immediately unplug the appliance and allow it to cool down then pour water.
- ⚠ Always use sufficient water for steaming time.
- ⚠ Unplug the steamer from the socket when the appliance is not in use or before cleaning.

PARTS & FEATURES



3-TIER STACKABLE

(2 qt/ 82 oz capacity each)
so you can cook diferent kinds
of food all at the same time.
Total capacity is 7.5 quarts

400 WATTS POWER

Steam your favorite vegetable,
seafood, meat, eggs, dumplings
and all kinds of dim sum within
minutes!

60-MINUTE TIMER

15 - minute intervals so only little
supervision is needed

STEAMING CHART

Embedded on the unit so you
can guarantee perfect steaming
results everytime

INDICATOR LIGHT WITH AUTO-OFF FEATURE

Ensure foods are being cooked safely

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VEGETABLES

Steaming your vegetables is the most nutritious and flavorful way to cook them. It preserves their nutrients, vitamins, and minerals while retaining their natural, vibrant colors.



BOILED EGGS

Whether it's soft-boiled or hard-boiled eggs you're craving, this steamer will quickly do all the work for you. Simply set the timer for 6 minutes for soft, or 12 minutes for hard, then plunge them into cold water to finish.



SEAFOOD

Do you hate when your cooked shrimp shrivels up into small, tough pieces? Luckily, steaming them creates tender, juicy, and well-flavored seafood with very little weight loss or shrinkage.



DIM SUM

If you're a fan of steamed buns, xiao long bao, har gow, siu mai, or other dumplings, you're in luck! With this food steamer, you can create all of your favorite dim sum dishes in your own home at any time.

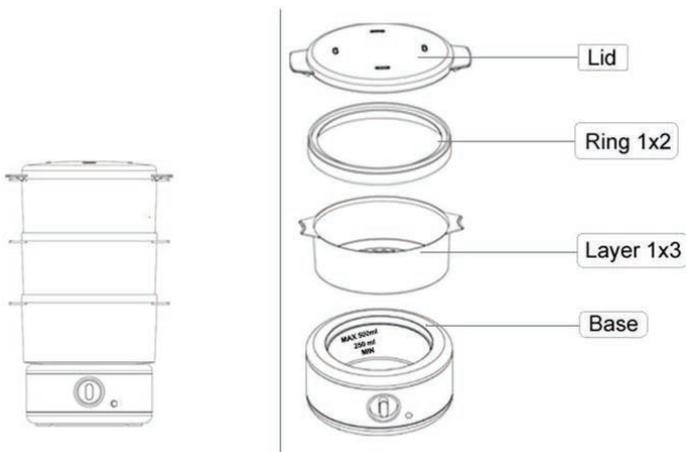


USING YOUR FOOD STEAMER

BEFORE FIRST USE

Before using the steamer for the first time, clean the unit completely. Fill the tank with water up to the max level, assemble parts and begin to operate. After operating for about 30mins, discard the water.

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY.



- 1 Place the appliance on a flat and level surface, away from walls.
- 2 Fill the tank with water according to your requirement. Do not exceed maximum level. If the steamer stops producing steam or steam is reduced before food is ready, it is an indication that more water needs to be added to the tank. Do not add salt, pepper, flavoring, essence, wine or any other liquids to the water.
- 3 Insert the plug into the socket and turn on the power.
- 4 Place the food a bowl (not included). Ensure that the handles of the lid are in line with the bowl, and do not overfill.
- 5 Place a bowl on base, plug in steamer and the indicator lights will be illuminated.
- 6 In most cases water poured in reservoir will be sufficient to cook food but due to personal choice or if some food requires longer cooking times, more water can be added.
- 7 Once steaming is completed, unplug appliance and remove bowl carefully.



COOKING TIPS

Cooking Guides

These cooking times are only guidelines.

Vegetables

- Clean vegetables before cooking.
- Remove stems and peel

| Vegetables | Quantity | Water Level | Minutes |
|----------------|----------|-------------|---------|
| Asparagus | 450g | Minimum | 12-15 |
| Broccoli | 255g | Minimum | 08-11 |
| Cabbage Sliced | 225g | Minimum | 10-12 |
| Carrots | 225g | Minimum | 10-12 |
| Cauliflower | 1 head | Minimum | 13-16 |
| Peas sliced | 280g | Minimum | 15-17 |
| Potatoes | 225g | Minimum | 10-12 |

Poultry and Fish

- Do not overcrowd the baskets

| Food | Quantity | Minutes | Comments |
|-----------------|----------|---------|--|
| Chicken Breasts | 2 pieces | 30-40 | Steam until thoroughly cooked and tender |
| Clams | 450g | 10-15 | Steam until open |
| Crab | 2 | 40-45 | |
| Sausages | 5 | 20-25 | |
| Prawns | 450g | 11-14 | Steam until pink |

| Eggs | Preparation | Minutes |
|------------------|--|-------------------------------------|
| Poaching/Boiling | Use a cup or ramekin dish for poaching | 10-12 soft 15-20 for hard boiled |



FOOD STEAMER CARE & MAINTENANCE

- Unplug the appliance from the outlet and allow it to cool down completely before cleaning.
- Wash the steam bowl and the lid in hot soapy water, then rinse and dry thoroughly.
- Do not use any chemical abrasives to clean appliance.
- The steamer should not be immersed in water.
- Steaming time stated in recipes is only a guide; it depends on the food size, location, freshness and taste. As you became familiar with steaming it is easy to set the time.
- Single layer food steams faster than multi-layer food therefore steaming for large quantities of food is longer.
- When steaming large quantities of food remove steamer lid and stir food halfway through.
- Meat and poultry should always be defrosted before cooking.



ELECTRICAL REQUIREMENTS

Voltage : 120V

Power: 400W

Hertz: 60Hz

Waste Disposal

According to waste of Electrical and Electronic Equipment (WEEE) directive, WEEE should be separately collected and treated. If at any time in future you need to dispose of this product, please do NOT do so with household waste.

Please send this product to WEEE collecting points where available.



Connection

WARNING: THIS APPLIANCE MUST BE EARTHED/GROUNDED

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OVENTE WARRANTY

Register your product within 30 days of purchase to activate its one-year limited manufacturer's warranty at
ovente.com/register

NOTE: WARRANTY IS ONLY VALID IF YOU REGISTERED WITHIN 30 DAYS AFTER PURCHASE.

LIMITED ONE (1) YEAR WARRANTY:

Your product has a one (1) year warranty period from the date of purchase from an authorized retailer. In the event that the product is defective, feel free to contact us to arrange for a replacement. This warranty only covers defects in workmanship and materials. The warranty does not include damage due to abuse or misuse, any commercial use, or accidents.

LIMITATIONS

The warranty stated above is the only warranty applicable to this product. Other expressed or implied warranties are hereby disclaimed. No verbal or written information given by the manufacturer, its agents, or employees shall create a guarantee or in any way increase the scope and duration of this warranty. Repair or replacement as provided under this warranty is the exclusive remedy of the consumer. The manufacturer shall not be liable for incidental or consequential damages resulting from the use of this product. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited to the applicable warranty period set forth above except to the extent prohibited by law. Consumer rights may vary from state to state.

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Defining Housewares