

OVENTE®

2-TIER FOOD STEAMER

FS62 SERIES



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

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IMPORTANT SAFEGUARDS

When using your food steamer, basic safety precautions should always be followed, including:

Read all instructions carefully before using the food steamer.

- ⚠ Before connecting the food steamer, check whether the voltage indicated on the bottom is in accordance with the power outlet voltage in your home.
- ⚠ This food steamer must be earthed/grounded.
- ⚠ Do not operate the food steamer with a damaged cord or plug. If the mains cord is damaged in any way, please contact Customer Support at [1-855-926-2626](tel:1-855-926-2626).
- ⚠ 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 cord to see whether it is still in a good, safe condition.
- ⚠ To avoid circuit overload, do not operate another high-voltage appliance on the same circuit.
- ⚠ Food steamer should always be used on a dry, level, heat-resistant surface.
- ⚠ Do not place the food steamer on or near a hot gas or electric burner.
- ⚠ Do not use abrasive chemicals to clean the food 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 food steamer without water as it may damage the heating element. If this occurs, immediately unplug the food steamer, allow it to cool and then add water.
- ⚠ Always use sufficient water for steaming time.
- ⚠ Unplug the food steamer from the socket when it is not in use or before cleaning.

PARTS & FEATURES

2-TIER STACKABLE CONTAINER

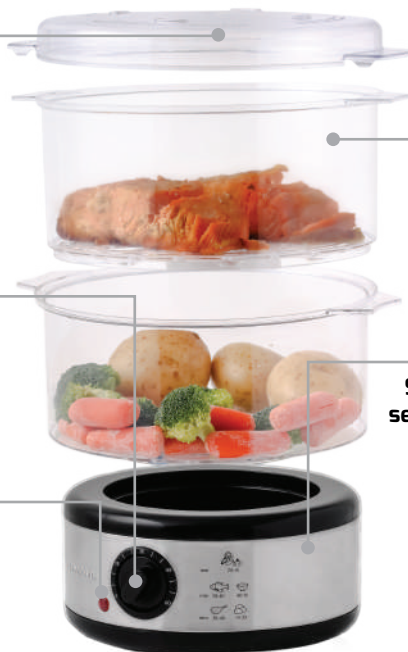
2.5 qt / 82 oz capacity each
to cook different kinds of
food all at the same time.
Total capacity is 5 qt

60-MINUTE TIMER

15-minute intervals so minimal
supervision is required

INDICATOR LIGHT WITH AUTO-OFF FEATURE

Ensures food is being cooked
safely



EASY TO CLEAN

All removable parts are
dishwasher-safe

400-WATT POWER

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

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VEGETABLES

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



SEAFOOD

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



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 cool.



DIM SUM

If you're a fan of steamed buns, xiaolongbao, 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.

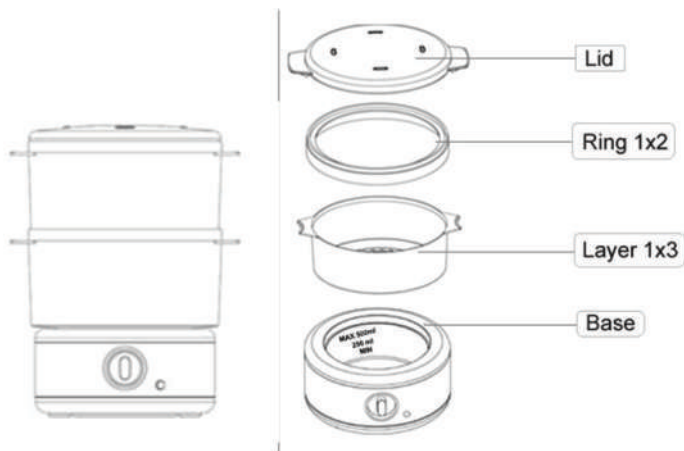


USING YOUR FOOD STEAMER

BEFORE FIRST USE

Before using the steamer for the first time, clean it 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 food steamer on a flat and level surface, away from walls.
 - 2 Fill the tank with water according to your requirement. Do not exceed the maximum level.
 - 3 Place the food in a bowl. Ensure that the handles of the lid are in line with the bowl, and do not overfill.
 - 4 Place the bowl on the base.
 - 5 Insert the plug into the electrical socket, and turn on the power.
 - 6 In most cases, water poured in the 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 complete, unplug the appliance and remove the bowl carefully.
- ⚠ **IMPORTANT:** 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.



COOKING TIPS

- Steaming time stated in recipes is only a guide; it depends on the food size, location, freshness and taste. As you become more familiar with steaming, it gets easier to estimate cooking times.
- Single-layer food steams faster than multi-layer food therefore steaming large quantities of food takes longer.
- When steaming large quantities of food remove the steamer lid and stir food halfway through.
- Meat and poultry should always be defrosted before cooking.

VEGETABLES

- Clean vegetables before cooking.
- Remove stems and peel.

VEGETABLE	QUANTITY	WATER LEVEL	MINUTES
Asparagus	450g	Minimum	12-15
Broccoli	255g	Minimum	08-11
Cabbage sliced	225g	Minimum	10-12

Carrot	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 containers.

FOOD	QUANTITY	MINUTES	COMMENTS
Chicken breast	2 pieces	30-40	Steam until thoroughly cooked and tender
Clams	450g	10-15	Steam until open
Crabs	2	40-45	
Sausages	5	20-25	
Prawns	450g	11-14	Steam until pink

EGGS	PREPARATION	MINUTES
Poaching or boiling	Use a cup or ramekin dish for poaching	6 for soft-boiled 12 for hard-boiled



CARE & MAINTENANCE

- Unplug the food steamer 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 abrasive chemicals to clean the food steamer.
- The food steamer should not be immersed in water.



ELECTRICAL REQUIREMENTS

Voltage: 120V

Wattage: 400W

Hertz: 60Hz

Environmental protection

This product should not be disposed of together with regular domestic waste; it should be taken to an authorized recycler of electrical appliances. By disposing of and recycling domestic waste, you help protect the planet and the people living on it. If you wish to dispose of this item, please do so properly.

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OVENTE WARRANTY

LIMITED ONE (1) YEAR WARRANTY

At Ovente, we aim to make your life easier by producing top-quality housewares, designed with you in mind. We have pledged to uphold all our offerings to the highest standards, and we back all our food steamers with a one-(1) year warranty from the date of purchase from an authorized retailer. This warranty covers defects in workmanship and materials. It does not include damage due to abuse, misuse, commercial use, accidents or natural wear and tear. In case of replacement, shipping and handling fees may apply.

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. Proof of purchase may be required to validate the order. Promotional items may not be covered under any warranty. Consumer rights may vary from state to state.

For product support email support@ovente.com or call **1-855-926-2626**.

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Defining Housewares