

Elite

BY MAXI-MATIC

P L A T I N U M

3 TIER FOOD STEAMER

Model: EST-2301

INSTRUCTION MANUAL

Before operating your new appliance, please read all instructions carefully and keep for future reference.



Questions? Elite's customer service team is ready to help.

Call us toll-free at 800-365-6133 ext. 120/107/105.

For more Elite products, visit us at www.maxi-matic.com or email us at info@maxi-matic.com.

Recipes are included in this manual.



IMPORTANT SAFEGUARDS

WARNING: When using an electrical appliance, basic safety precautions should always be followed, including the following:

1. Read all instructions carefully before use.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against risk of electric shock, do not immerse or partially immerse the cord, plugs, or the entire unit in water or any other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from wall outlet when not in use and before cleaning. Allow to cool before cleaning or storing this appliance.
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 the appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessories attachments not recommended by the appliance manufacturer may cause fire, electrical shock or injuries.
8. Do not use outdoors. This is for household only.
9. Do not let the electrical cord hang over the edge of the table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot food, hot water, hot oil or other hot liquids.
12. To disconnect, remove plug from outlet. Never pull on the cord.
13. The food steamer should be operated on a separate electrical circuit from other operating appliances. If the electrical circuit is overloaded with other appliances, the food steamer may not operate properly.
14. Use only with a 120V AC power outlet.
15. Use extreme caution when removing the lid during or after operation. Hot steam will escape and may cause scalding.
16. During steaming, you may see steam coming from the vents on the lid. This is normal. Do not touch, cover or obstruct the steam vents on the top of the lid as it is extremely hot and may cause burns.
17. Store food steamer in a cool, dry place.
18. Use the food steamer on a level, dry and heat-resistant surface.
19. To disconnect, turn the timer control to "OFF", then remove the plug from the wall outlet.
20. To reduce the risk of electrical shock, cook only in the removable steam trays and a heat-safe container.
21. 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.
22. Children should be supervised to ensure that they do not play with the appliance.
23. Do not use appliance for other than intended use.

**SAVE THESE INSTRUCTIONS
THIS UNIT IS INTENDED FOR
HOUSEHOLD USE ONLY**



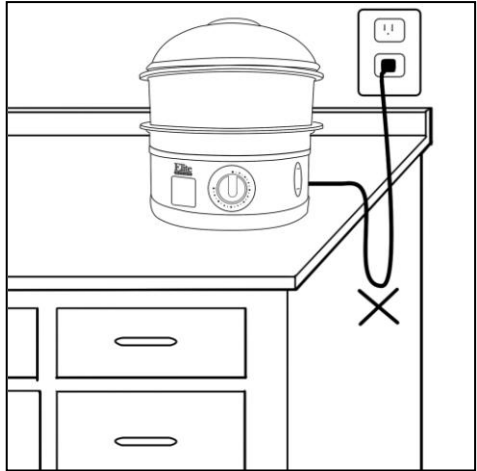
SHORT CORD PURPOSE

NOTE: A short power cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord.

Longer power-supply cords or extension cords are available and may be used if care is exercised in their use.

If an extension cord is used:

(1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the product; (2) the extension cord should be arranged so that it will not drape over the countertop or tabletop where it can unintentionally be pulled on or tripped over by children or pets.



POLARIZED PLUG

If this appliance is equipped with a **polarized plug** (one blade is wider than the other), please follow the below instructions:

To reduce the risk of electrical shock, this plug is intended to fit into a polarized outlet only one way. If you are unable to fit the plug into the electrical outlet, try reversing the plug. If the plug still does not fit, contact a qualified electrician. Never use the plug with an extension cord unless the plug can be fully inserted into the extension cord. Do not alter the plug of the product or any extension cord being used with this product. Do not attempt to defeat the safety purpose of the polarized plug.

CAUTION: This appliance is hot during operation and retains heat for some time after turning OFF. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.

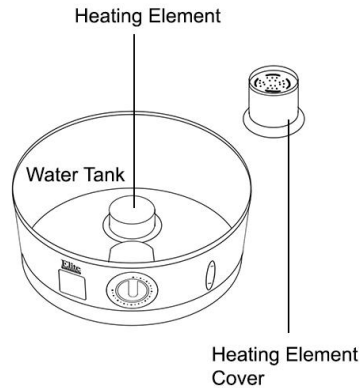
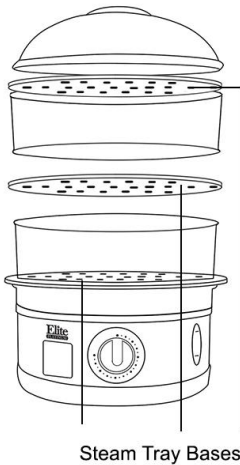
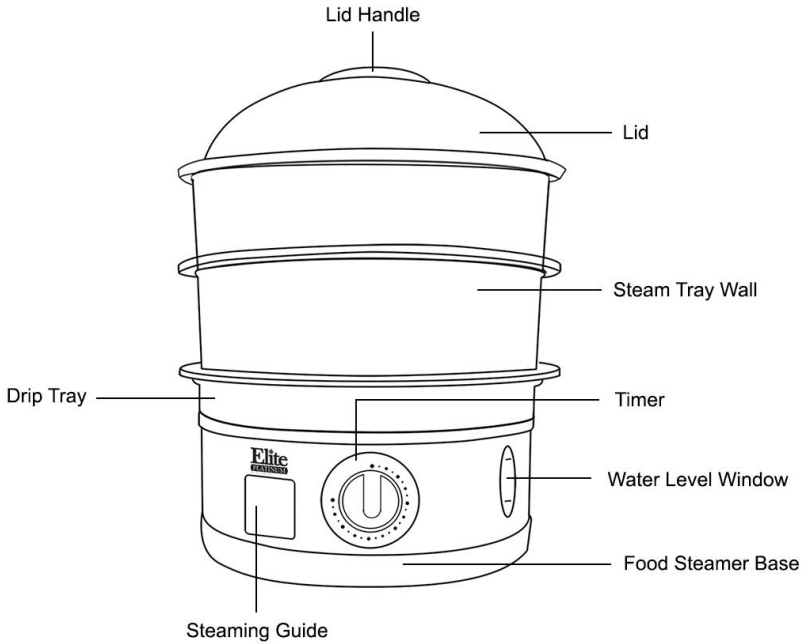
1. All users of this appliance must read and understand this Instruction Manual before operating or cleaning this appliance.
2. Do not leave this appliance unattended during use.



PARTS IDENTIFICATION

TAMPER-RESISTANT SCREW

Warning: This appliance is equipped with a tamper-resistant screw to prevent removal of the outer cover. To reduce the risk of fire or electric shock, do not attempt to remove the outer cover. There are no user-serviceable parts inside. Repair should be done only by authorized service personnel.



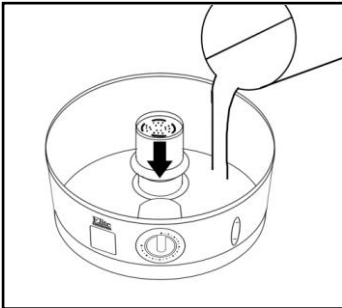


BEFORE FIRST USE

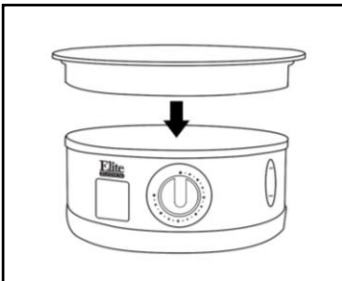
- Read all instructions and important safeguards before using.
- Remove all packing material and check that all parts have been received in good condition.
- Cut up and dispose of all plastic bags as they can pose a risk to children.
- Wash the lid, steam tray bases, steam tray walls, drip tray and heating element cover in warm, soapy water.
- Wipe clean food steamer base with a damp cloth.
- DO NOT USE ABRASIVE CLEANERS OR SCOURING PADS.
- DO NOT IMMERSE THE FOOD STEAMER BASE, CORD OR PLUG IN WATER OR ANY LIQUIDS.



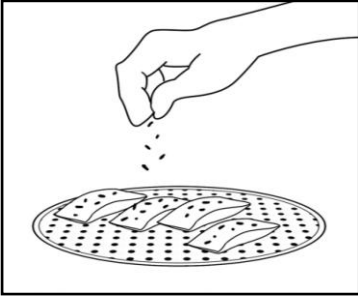
HOW TO USE YOUR STEAMER



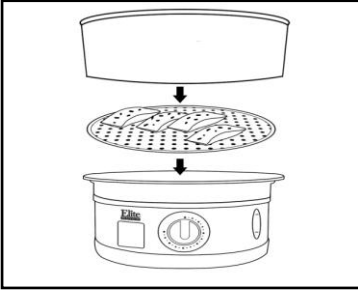
1. With the heating element cover over the heating element, fill the water tank with water. **Fill water between the MIN and MAX lines shown in the water level window.**



2. Place the drip tray securely onto the food steamer base.

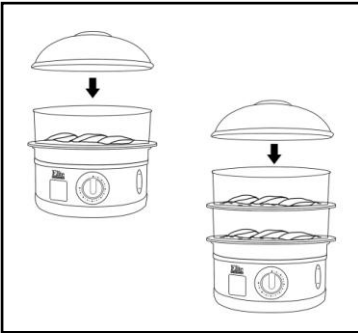


3. Place food to be steamed onto one, two, or all three of the steam tray bases depending on the amount of food you are steaming.



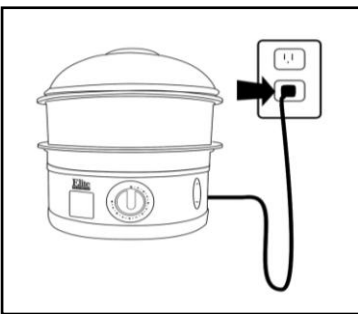
4. Place the steam tray base(s) and the steam tray wall(s) securely on top of the drip tray.

➤ **NOTE:** Do not steam food without the heating element cover over the heating element. The heating element cover allows your food steamer to create steam more quickly and efficiently.

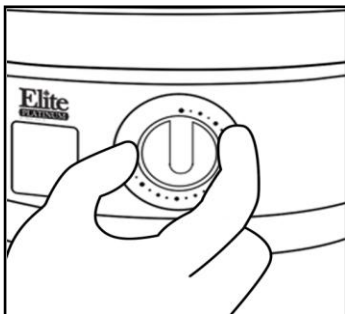


5. Place the Lid securely onto the steam tray wall if you are using one tier or onto the second steam tray base if you are using multiple tiers.

➤ **HINT:** If steaming rice or grains, water will need to be added to the heat-proof rice container as well as to the food steamer's water tank. Follow directions on package for suggested amount of water to use.



6. Plug the food steamer into a 120V power outlet.



7. Turn the timer control dial to the desired steaming time.

- **NOTE:** The food steamer's unique design allows it to heat up quickly and begin steaming approximately one minute after the timer is set.
- **HINT:** See "Steaming Time Chart" on page # for recommended steaming times.
- When steaming smaller food or foods that have sauces, place food onto a heat-proof container and then place onto steam tray base.

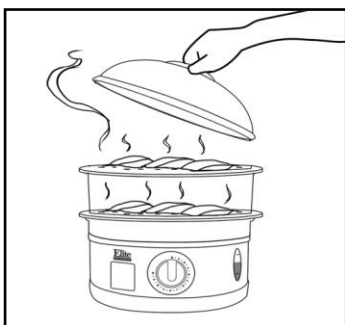


8. The indicator light will turn on and steaming will begin.

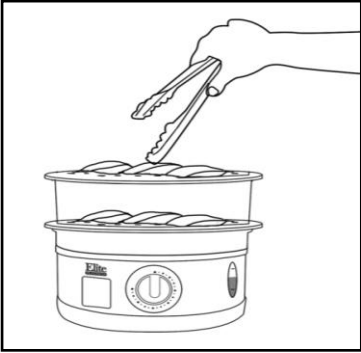
- **HINT:** The 3 steam tray bases are perfect for steaming multiple foods with different cooking times. Start by steaming the food with the longest cook time on the lowest steam tray base. Then add the middle steam tray base and wall and then the top-most steam tray base at the appropriate times for them to cook. All 3 foods should be ready to be served once the food steamer switches off.



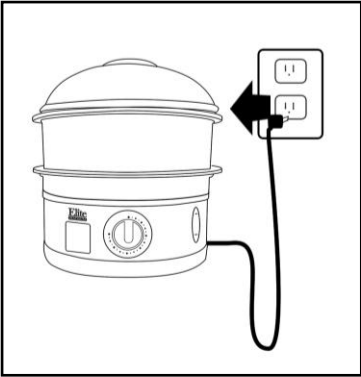
9. When selected time has elapsed, the timer will "ding" and stop steaming.



10. Use caution to avoid escaping steam and carefully open the lid by holding the handle.



11. Check food to be sure it is cooked through. If fully cooked, remove and serve.



12. Unplug the steamer from the power outlet when not in use. Allow to cool and follow “Cleaning & Maintenance” instructions in this manual.



STEAMING GUIDE

Courtesy of: <http://www.healwithfood.org/chart/vegetable-steaming-times.php>

Food	Water Level	Steaming zTime (Min)
Artichokes/whole	MAX	25-40
Asparagus/whole Spears	MAX	7-13
Asparagus/cut 2" pieces	MIN	4-7
Beans Wax/whole	MAX	6-10
Beets/small to medium	MAX	35-50
Broccoli/florets	MIN	5-7
Brussel Sprouts/halved	MIN	6-8
Brussel Sprouts/whole	MAX	8-15
Cabbage/cut into wedges	MAX	6-10
Carrots/cut ¼" slices	MAX	7-10
Carrots-baby/whole	MAX	10-15
Cauliflower/florets	MAX	10-12
Chicken, dark meat/approx. 4 pieces	MAX	20-30
Chicken, white/approx. 2 breasts	MAX	20-30
Corn on cob/whole husked	MAX	7-10
Egg (to hard boil)/6 eggs	MAX	12-22
Fish filet/approx. ¾-1 lb	MIN	7-12
Green beans/whole	MAX	6-10
Kale/trimmed leaves	MIN	4-7
Onions-pearl/peeled whole	MAX	8-12
Peas-sugar snap/whole	MIN	5-6
Potatoes/new	MAX	15-20
Potatoes/slices 1/2" thick	MAX	8-12
Potatoes-sweet/cut into 2" chunks	MAX	8-12
Rice-brown/1 cup rice with 1-1/2c water in tray	MAX	45-60
Rice-white/1 cup rice with 1-1/4c water in tray	MAX	30-35
Sausages/approx. 1lb package links	MAX	15-20
Shrimp-raw/med to jumbo approx. 8oz	MAX	10-15
Spinach/trimmed leaved	MIN	3-5
Squash-butternut/peeled 1" cubes	MAX	7-10
Swiss chard/trimmed leaves	MIN	3-5
Turnips/cut into ½" cubes	MAX	8-12
Zucchini/cut into 1" slices	MIN	5-8

TIPS

Do not remove the lid during the steaming process in order to ensure better results when steaming. Opening the lid causes a loss of heat and steam, resulting in longer cooking times. If necessary, you may need to add a small amount of water each time the lid is opened.

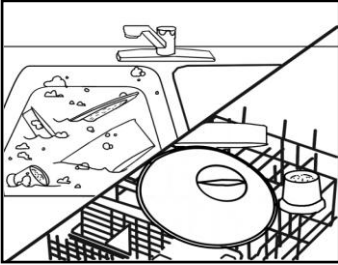
The steaming chart is for your reference only. Altitude, humidity, ambient temperature and food thickness can affect cooking times. Actual cooking times may vary; always check the doneness of food before consuming.

To ensure meat is thoroughly cooked and to prevent possible illness, use a food thermometer to check temperature of meat prior to cooking.

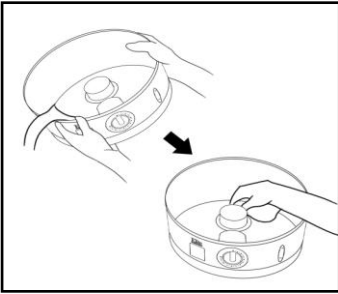


CLEANING AND MAINTENANCE

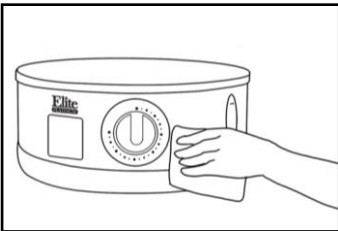
Always unplug the food steamer from outlet and allow it to cool completely before cleaning.



1. Wash the lid, steam tray bases, steam tray walls, drip tray and heating element cover in warm, soapy water or the top rack of the dishwasher.



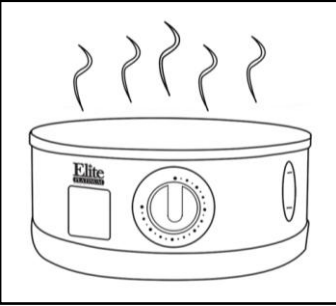
2. Drain all remaining water from the water tank and clean with warm, soapy water using a non-abrasive cloth or sponge.



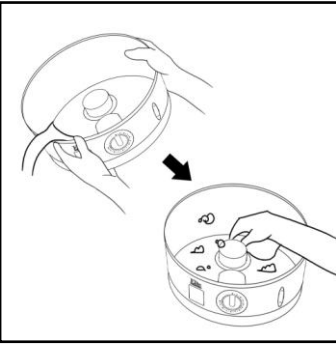
3. Wipe the exterior of the food steamer clean with a soft, damp non-abrasive cloth. Allow all parts to dry thoroughly before storage.

REMOVING MINERAL DEPOSITS

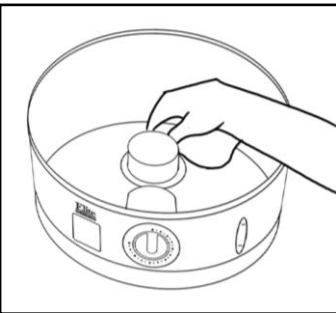
Mineral deposits can build-up on the water tank and heating element depending on the type of water in your area. If mineral deposits do occur follow the steps below for removal.



1. Remove the heating element cover and pour water and vinegar into the water tank to the MAX line on the water level window. Pour in approximately $\frac{1}{2}$ cup vinegar and the rest water and turn unit on.



2. After approximately 10 minutes unplug from the outlet and let the steamer completely cool down. Wipe the water tank with warm, soapy water to remove any remaining residue.



3. Dry the water tank thoroughly before storing.
- **NOTE:** Using distilled water will help to prevent the buildup of mineral deposits.

COMPACT STORAGE



1. Place the Main Base and Drip Tray on a flat, stable surface.



2. Place the Main Base and Drip Tray into one of the Steam Tray Walls.



3. Stack the Steaming tray bases on top of the Main Base/Drip Tray.



4. Stack the remaining Steam Tray Wall and place the Lid UPSIDE DOWN. Ensure that the Lid Handle is facing the bottom of the Steamer.



5. Your steamer is now ready for compact storage!



FOOD STEAMER RECIPES

Easy Steamed Chinese Chicken with Mushrooms

700g (24oz) assorted boneless chicken pieces
1 small can sliced mushrooms (reserve 1 tablespoon of the liquid for marinade)
¼ teaspoon salt
Pepper to taste
1 ½ tablespoon soy sauce
1 tablespoon dry sherry
1 teaspoon sugar
1 teaspoon sesame oil
1 ½ tablespoon cornstarch
1 tablespoon shredded fresh ginger
1 green onion, sliced

Cut chicken into approximately 2.5cm (1 inch) pieces. Add water to the tank of the food steamer, to at least the halfway point. Place the chicken in steamer bowl. Add all of the other ingredients except mushrooms, ginger, and green onion. Stir together and allow chicken to marinate while waiting for steamer to heat up. Surround chicken pieces with mushrooms. Distribute shredded ginger and green onion over all. Set time control dial for 30 minutes. When the food steamer dings, check the chicken. If cooked remove and serve.

Sumptuous Steamer Sponge Cake

1 ½ cups all-purpose flour
1 teaspoon baking powder
¼ teaspoon baking soda
3 large eggs
2/3 cup light brown sugar
3 tablespoon walnut oil (or any light vegetable oil)
2 tablespoon honey
1 teaspoon vanilla extract
Parchment to line baking pan

Place parchment paper in baking pan. **NOTE: Pan must fit into steamer basket.** Mix and sift flour, baking soda, and baking powder. In a separate bowl, beat eggs and sugar until blended. Fold in oil and honey. Set aside and let stand 30 minutes and then add vanilla. Gradually mix in dry ingredients. Pour batter into parchment-lined pan and add water to the water tank filling halfway. Place the drip tray securely into the base, place pan into steamer basket. Cover. Set time control dial for 30 minutes. When the food steamer rings let cake bounce back lightly. Allow to cool several minutes before serving.

Superb Steamed Broccoli with Cheddar Cheese Sauce

1 bunch of broccoli, broken into pieces	¾ cups of milk
1-2 tablespoons butter	½ cup grated sharp cheddar
2 tablespoons flour	¼ teaspoon salt
Pinch of ground black or white pepper	

Cheddar Cheese Sauce:

Melt butter in a medium saucepan, and remove from heat. Stir in dry seasonings and flour. Slowly add milk, stirring until mixed. Cook over medium heat while stirring, until thickened and smooth. Cook for 3 to 5 minutes longer, stirring, until smooth and then add cheese and stirring until well blended. Do not allow to overheat as the bottom will scorch

Broccoli:

Add water to the water tank filling halfway. Place the drip tray securely into the base. Lay broccoli pieces in center of steam tray and then place the steam tray wall and lid on unit. Set timer for 7 minutes and check for desired preparedness after.

Louisiana Steamed Shrimp

1 lb. large shrimp	1 lemon, cut into 6 slices
½ teaspoon cayenne pepper	1 medium stalk celery, cut into 6 pieces
½ teaspoon paprika	1 medium carrot, cut into 6 pieces
½ teaspoon salt	Cocktail sauce (optional)
¼ teaspoon garlic powder	
1 medium onion, cut into 6 pieces	

Mix together cayenne pepper, paprika, salt, and garlic powder together in a small bowl to make the Louisiana Spice. Add water to the water tank filling halfway. Place one steam tray and steam tray wall onto the base. Rinse shrimp, pat off excess water and lay in steamer tray. Sprinkle Louisiana spice mixture to your desired amount over shrimp. Spread shrimp evenly in tray and place lemon slices on top of shrimp. Lay cut vegetable on top, place the lid on unit and set the timer control for 17 minutes stirring gently halfway through the steaming time. When timer rings check to see if the vegetables are prepared to your liking. Serve with cocktail sauce for a great addition!



LIMITED WARRANTY*

ONE (1) YEAR

WARRANTY IS ONLY VALID WITH A DATED PROOF OF PURCHASE

1. Your small kitchen appliance is built with precision, inspected and tested before leaving our factory.
2. It is warranted, to the original purchaser to be free from any manufacturing defects under normal use and conditions for one (1) year, cord excluded. This Warranty applies only to the original purchaser of this product.
3. If you need to exchange the unit, please return it in its original carton, with a sales receipt, to the store where you purchased it. If you are past the stores allowed return policy period, please see the enclosed Warranty.
4. If you use your appliance for household use and according to instructions, it should give you years of satisfactory service.
5. During the one-year warranty period, a product with a defect will be either repaired or replaced with a new or reconditioned comparable model (at our option) when the product is returned to our Service Center. (See the "Returns" section below).
6. The repaired or replacement product will be in warranty for the remaining balance of the one-year warranty period and an additional one-month period.
7. **This limited warranty covers appliances purchased and used within the 50 contiguous states plus the District of Columbia and does NOT cover:**

- Damages caused by unreasonable use, neglect, normal wear and tear, commercial use, improper assembly or installation of product.
- Damages caused in shipping.
- Damages caused by replacement or resetting of house fuses or circuit breakers.
- Defects other than manufacturing defects.
- Breakage caused by misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Lost or missing parts of the product. Parts will need to be purchased separately.
- Damages of parts that are not electrical; for example: cracked or broken plastic or glass.
- Damage from service or repair by unauthorized personnel.
- Extended warranties purchased via a separate company or reseller.
- Consumer's remorse is not an acceptable reason to return a product to our Service Center.

*One Year Limited Warranty valid only in the **50 contiguous states plus the District of Columbia, excluding** Puerto Rico and the Virgin Islands.

This warranty is effective only if the product is purchased and operated in the USA; product usage which is in violation of the written instructions provided with the unit will void this warranty.

For international warranty, please contact the local distributor.

**Any instruction or policy included in this manual may be subject to change at any time.

MAXI-MATIC, USA

18401 E. Arenth Ave. City of Industry, CA 91748

Customer Service Dept: (800) 365-6133 Ext: 120/107 MON-FRI 8am-5pm PST

Website: www.maxi-matic.com email: info@maxi-matic.com

RETURN INSTRUCTIONS

RETURNS:

- A. Any return of defective merchandise to the manufacturer must be processed accordingly by first contacting customer service (contact information shown below) to obtain an RA # (Return Authorization Number). We will not accept any returns of merchandise without an applicable RA #.
- B. **IMPORTANT RETURN INSTRUCTIONS.** Your Warranty depends on your following these instructions if you are returning the unit to Maxi-Matic USA:
 1. Carefully pack the item in its original carton or other suitable box to avoid damage in shipping.
 2. Before packing your unit for return, be sure to enclose:
 - a) Your name, full address with zip code, daytime telephone number, and RA#,
 - b) A dated sales receipt or PROOF OF PURCHASE,
 - c) The model number of the unit and the problem you are having (Enclose in an envelope and tape directly to the unit before the box is sealed), and
 - d) Any parts or accessories related to the problem.
 3. Maxi-Matic USA recommends you ship the package U.P.S ground service for tracking purposes. We cannot assume responsibility for lost or damaged products returned to us during incoming shipment. For your protection, always carefully package the product for shipment and insure it with the carrier. C.O.D shipments cannot be accepted.
 4. **All return shipping charges must be prepaid by you.**
 5. Mark the outside of your package:
MAXI-MATIC USA
18401 E. ARENTH AVE.
CITY OF INDUSTRY, CA 91748
 6. Once your return has been received by our warehouse, Maxi-Matic USA will repair or replace the product if it is defective in material or workmanship, subject to the conditions in paragraph B.
 7. **Maxi-Matic will pay the shipping charges to ship the repaired or replacement product back to you.**