



CM21FS-01

MULTI-FUNCTION

STEAMER • STERILIZER

INSTRUCTIONAL MANUAL

PREFACE

Our products have been engineered with quality, perfect function and excellent design. Enjoy using this product.

SAFETY INSTRUCTIONS

Please refer to the following points when using this product:

1. Please read this manual prior to initial use.
2. Do not touch the hot surface with your hand, please use the handle.
3. Do not immerse the cord, plug and the unit's body in water or other liquids.
4. Keep children out when using this product.
5. Please unplug the unit immediately after using and clean the steamer when it has cooled down.
6. Do not use when cord/plug or the unit is damaged. Please contact the service center immediately to avoid hazard.
7. Do not use this steamer on exposed outdoor areas.
8. Keep cord away from hot surface or any sharp objects.
9. Keep unit away from heat source such as oven or microwave oven.
10. Please take care when you move the steamer with the hot food , water or other liquids.
11. Do not place food in the water tank for steaming.

SAFETY OPERATIONS

Power cord

- a. A short power cord length is intentionally supplied to prevent stumbling.
- b. If the power cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

Steamer Base Screw

The bottom cover is fitted with a non-standard screw to prevent accidents and electrical hazard. Please bring it to the authorized service center for repairs.

SPECIFICATIONS

Model: CM21FS-01

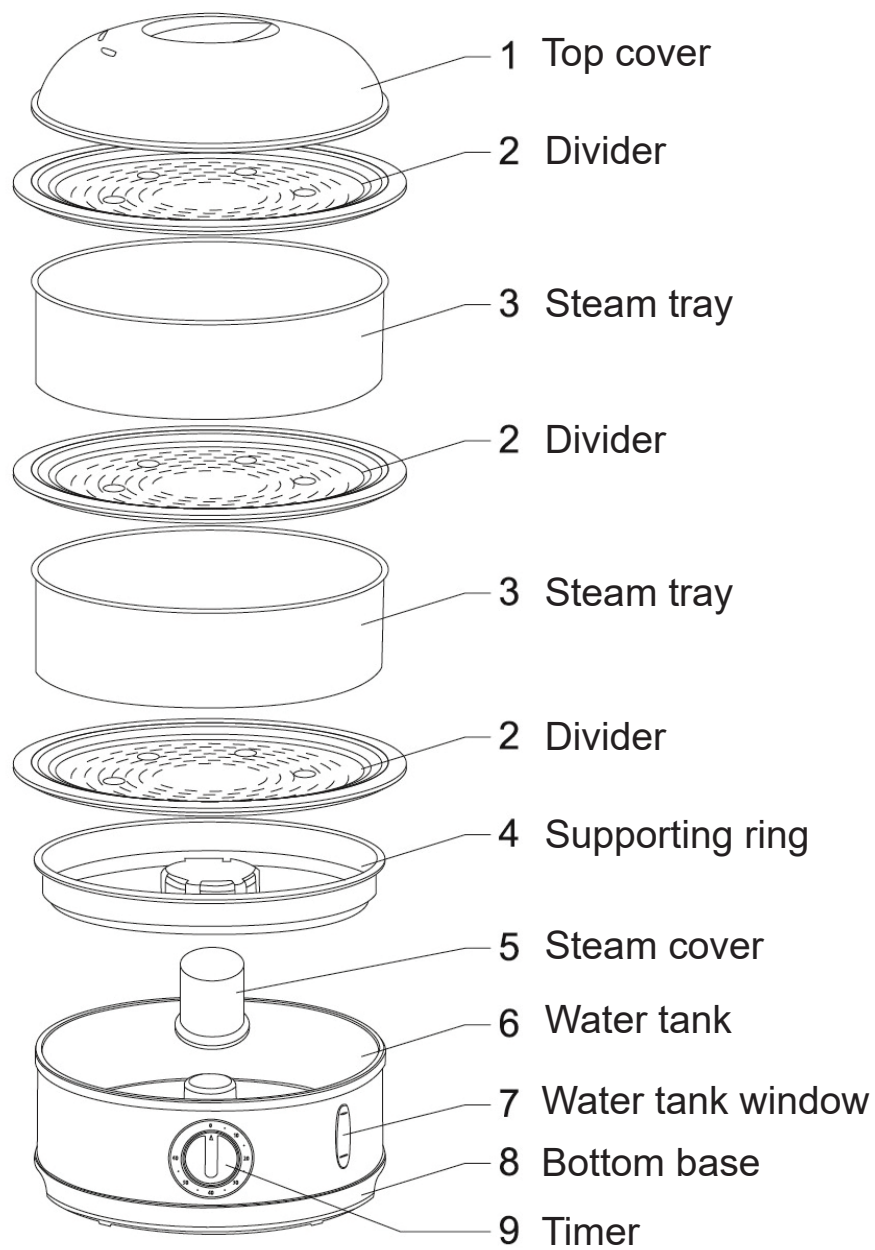
Voltage: 220-240V~

Frequency: 60Hz

Power: 546-650W

Capacity: 8.4 Liters (3 layers)

IDENTIFICATION OF PARTS



OPERATING MANUAL

1. Pour water directly into the tank up to the maximum level (do not exceed maximum level).

Food Steaming Tip: You can add some chicken soup or white wine into the water container tank when steaming to make food more delicious (not recommended to pour beer, red wine, heavy oil or fruit juices as they may corrode the components).

2. Please place food on the steam tray, install the top cover and other accessories then place it on the steaming machine.

3. Turn the power ON and adjust the timer based on your desired setting (60 minutes max).

4. The machine will automatically turn OFF after the timer ends (audible alarm bell will sound off once timer ends).

5. The machine will require additional water for the steamer function once water level runs low.

6. Please remember that steamed foods and the parts of the steamer can become very hot so please be extra careful and use protective gloves when handling them.

7. Steam generated by this machine is extremely hot so please do not stay close to the steaming source to avoid burns.

8. This steamer can be used to heat foods with soup/liquid.

9. When adding water to the tank, do not exceed the maximum liquid level to avoid spilling on the sides.

10. The steaming trays are not interchangeable.

11. Please use the lowest steaming tray if you only need to steam one tray then add accordingly as needed.

Food Steaming Tip: Use the lowest steaming tray to initially steam foods which take longer time to cook then gradually add the upper tray (as needed) to steam foods with shorter cooking time.

12. Please utilise the lowest steaming tray when cooking meat, fish or poultry.

13. Please add water when the timer is still running but there is no steam generated (always unplug power cord PRIOR to adding water).

CLEANING & MAINTENANCE

1. Always unplug the power cord and allow the machine to cool down before cleaning it.
2. Do not immerse the steaming machine in water as this will damage the electrical components while warranty will be void.
3. Please always use mild soapy water when cleaning the machine and its components.
4. Please completely dry the machine and its components after cleaning.
5. When heavy smell of food or traces of water mineral build up on the steaming machine is visible, please follow this maintenance procedure:
 - A) Pour vinegar-water solution (5% vinegar with 95% water) up to the maximum level of the steaming machine
 - B) Remove all tray and other accessories not needed
 - C) Plug the power cord and set the timer to 20 minutes
 - D) Do not allow the liquid to overflow
 - E) Turn the machine off after the timer ends
 - F) Pour out the remaining vinegar water solution
 - G) Wash the steamer unit and lightly scrub it to remove the minerals.
6. Do not use bleach on any part of this machine.
7. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, lack of experience or knowledge unless they are given full supervision and instructions on the use of such appliance by a responsible adult.
8. Children should always be supervised to ensure that they do not play with this machine.

FOR AFTER-SALES SERVICE

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