



# **USER MANUAL**

**Rice Cooker**

**Steam Master 6E-Premia**

**STEAM MASTER 12E PREMIA**

## Attention

- New user or repairing this product must be performed by the experts or qualified person or those who have gotten the license of installation, or those who are authorized by the manufacturer.
- When installation or maintenance, please obey the following instructions carefully to ensure the safety use of this appliance.
- Please keep this instruction Manual for future reference, or hand it to next user.
- Put off the package to make sure none of the parts is missing or damaged. If there is any doubt about the product, please do not use it, and consult it to the experts.
- Keep the packing material out of reach of the children to avoid accident( Especially the plastic bag, screw etc)
- This appliance could be only operated by the person who is familiar with the unit.
- When not using the appliance or the operator is absent, please turn off the unit to avoid any accidental injury or damage.
- When it needs to be repaired, please ask for expert, and use the original fitted spare part. It will be dangerous if not following the above requirements.
- This appliance is just for commercial using, not for any other use, otherwise, it may be dangerous.
- Do not rinse the equipment with water directly.
- Clean the surface of stainless steel periodically with appropriate method to prevent any damage brought by oxidization or any other chemical interference.

## Application and Performance

The Luxury electric and steaming rice steamers produced in our company are widely applied in enterprise and insitutions, like mines, agencies, barracks, schools, and hotels for steaming all kinds of foods such as rice, noodles, seafood and meat products and for sterilizing dishes.

The products are a series of microcomputer-controlled luxury electric and steaming rice steamers. Environmental-friendly, the products adopt the heigh-efficient and energy-saving stainless steel electric heating system, with multi-functions and the main performance of keepng from moisture with the polyester-made microcomputer chip. The steamer is convenient to operate with progressive hinges, the heat preservation system of polyester foaming, seals of high-temperature resistance and an out-of-water warning system.

## Installing Requirements

1. Please make sure the supply voltage corresponds with the nameplate when installing the leakage protection switch.
2. Please put the steamer horizontally in a well ventilated place and then connect water and power.

- A. Water-receiving: Connecting the running water pipe with the water pipe on the bottom left of the back to let water in
- B. Power-receiving: connecting the leakage protection switch with the cable wire on the top right of the back; for 220V, in the order of earth wire, zero cure and phase line; for 380V in the order of earth wire, phase line, phase line and phase line.
3. When using the machine by electric power, please connect the water tank with the running water pipe, and make sure the water pressure is between 50-300kpa. Don't switch on until the floating ball has filled the water tank full. (Attention: the gate valve at the bottom is the outlet and water must be below the breakwater besides the floating ball)
4. When using the machine by steam, do install the steam reducing valve at the ventilation outlet and make sure the pressure gauge corresponds the input pressure listed on the technical parameter (0.02mpa).
5. When the machine leaves factors factory , the pressure releasing valve, together with the introduction, is placed in the mchine, so please install it according to the guidelines on the back.

## Operational Steps

As the machine is of microcomputer automatic control, when any chosen switch is pushed for steaming rice, or noodles, or seafood or sterilizing, the machine will stop working when time is up.

1. Steaming food by electric power.
  - A. Warming-up: fill the water tank full, push the power-on button, whose indicator will light up and then food in when water is boiling.
  - B. Steaming food: Shut down the power before steaming, slowly open the lock to reduce steam pressure in case of burning, place the food in and lock the door and then turn on the machine.
  - C. Taking the food out: don't face the steamer or the seal, stand as far as possible and put on gloves of heat insulation after the steam is gone in case of burning.
2. Steaming food by steam
  - A. Warming-up: connect the vapor pipe with the ventilation inlet( the external steam Pressure must be within 0.02mpa), slowly open the valve to see if the pressure gauge can work normally and put food in after the steam is fully discharged.
  - B. Steaming food: shut down the valve before steaming, slowly open the lock to reduce steam pressure in case of burning, place the food in and lock the door, and then turn on the valve.
  - C. Taking food out: the same as mentioned above.

## Specifications

### 1. Operational Environment

Operational temp:0-55°C

Storage temp:0-60°C

Adjustable temp:0-150°C

Relative humidity:20-85%( No condensation)

### 2. Output and input

Supply voltage: See the nameplate on the top right of the back power consumption: within

4KW(Excluding the output contact) Input warnign: Code showing plus beep sounding  
 Sensor: NIT, temp, Range 0-150°C

## Description of the Functions

1. The Microcomputer
  - A. Heating :With power on, press the microcomputer button and it will work automatically.
  - B. Time setting:Steaming time has been set up when the machine leaves factory(but it may vary from different environments as wellas temperatures), and the machine will preserve heat as it stop working automatically when time is up.
  - C. Out of water: When the water level is under the detector, the machine will stop heating with letters, flashing on the screen and beeping.
  - D. Mode setting : if you want to display or change the parameters, press the function to choose the needed steaming time when the machine is active. When changing the countdown time, press the upward or downward triangle at the state of counting down. And the change the parameter 5 Seconds later when the number on the screen starts moving. The microcomputer will save the time automatically 5 senconds later.
  - E. Sreaming function: with the functions of steaming rice, nooles, seafood and sterilizing, you are able to choose different functions according to different foods.

### 2. Power transfer switch

On top of the steamer is installed the transfer switch which can eb used for compulsory function to continue to steam food when the microcomputer is out of control.

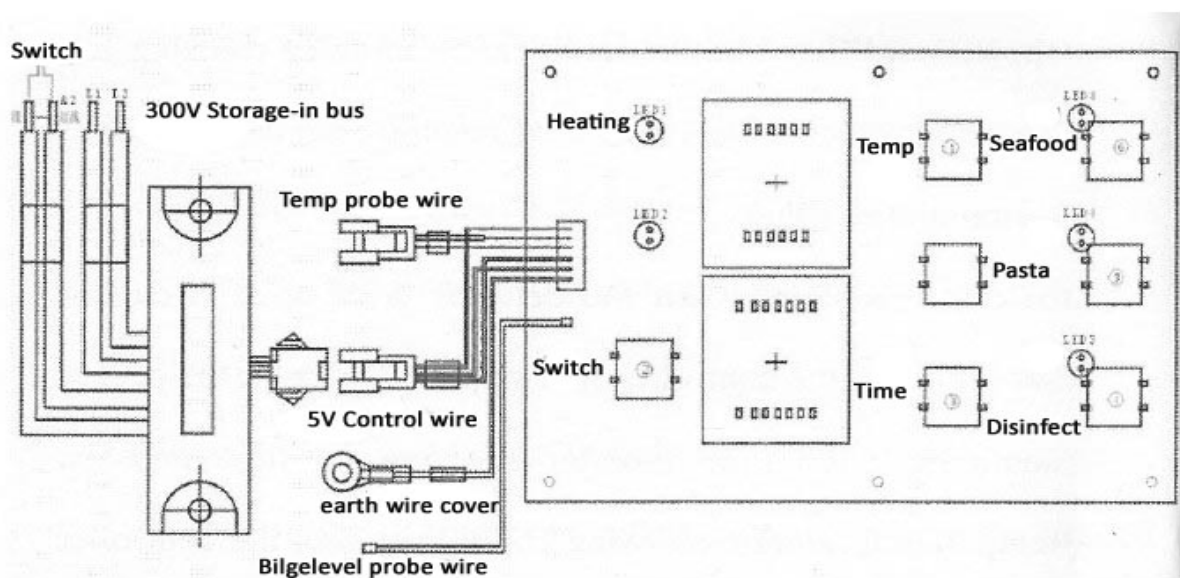
## Guidelines for the microcomputer

1. Buttons
  - 1) The raising button
  - 2) The on and off button
  - 3) The lowering button
  - 4) The temperature-regulating button
  - 5) The function setting button
  - 6) The time setting button
2. Indicator lights
  - 1) The heating indicator light
  - 2) The out-of-water indicator light
  - 3) The cooking indicator light
  - 4) The steaming indicator light
  - 5) The heat preservation indicator light
3. Monitors
  - 1) LED four digital temperautre monitor with its range 000-150°C
  - 2) LED four digital time monitor with its tange 00:00-01:30
4. Designs for the system
  - 1) With power on, the beeper will sound twice and the monitor will display a full screen seconds,

- as the system is self-checking. After that the machine will go on standby with the monitor off.
- 2) Press the on off button( connecting the water level detector with the temperature detector), and the system changes from the standby state to the working state, entering the heating process(connecting the relay control with the high-pressure output) with the temperature monitor showing the actual water temperature and the time monitor showing the time set last time.
  - 3) Function setting button:press it to choose functions like heat representing one function.
  - 4) Temperature-regulating button: on pressing it, the temperature monitor will flash, and push the raising or lowering button on regulate the needed temperature(30-150°C)within 5 Seconds, then the monitor will display the actual water temperature. If the set temperature is above or equal to the actual temperature, the controller will stop thermal output.
  - 5) Time setting button: on pressing it, the monitor will flash, and push the raising or lowering button to set up the needed time, after the time setting, the monitor displays the countdown time, in which the controller shuts down the thermal output. Setting :with the \_\_, \_\_ flashing for 5 seconds , the monitor shows\_:\_ , which means no time is set up and the monitor is not controlled by a setting time.
  - 6) Out-of-water problem: when a water shortage occurs, the red luminescent tube will flash and the controller will stop heating with the beeper sounding, the time monitor showing no time and the temperature monitor showing E1. The controller will automatically resume 5 seconds after the water tank refilling.
  - 7) Detector problem: when the detector is of open circuit or short circuit, the controller will stop heating with the beeper sounding, the time monitor showing no time and the temperature monitor showing E2 (in this case, the controller can't go back to work automatically).

The plain-View of the wiring diagram

The compulsory switch, black line, red line, 380V input, blue line, the humidity detector embed line, 5V power control line, the earth Line embed shell(iron ), water lever detector embed line, ON/OFF, heating LED1, temperature, timing ,LED3 seafood, LED4 noodles, LED5 Sterilizing



## Safety and precautions

1. When taking food out, don't face the seal, standing as far as possible, slowly unlock the door and put on gloves of heat insulation after the steam the door and put on gloves of heat insulation after the steam is gone in case of burning.
2. Fill enough water for fear of water shortage.
3. The gravity pressure –release, which shouldn't get heavier or pressed or blocked.(Attention: the pressure-releaser valve should be removed for cleaning regularly every 10-15 days to gurantee smooth discharge.)
4. The way of discharging through an external pipe should be done by a professional. With the pipe and its mouth the same level of the machine's pressure releasing mouth, a bend is fixed at the 3/4 part of the pipe, whose mouth is downward. Do not connect t the pressure-relesae valve. (Attention: for the sake of safety, We advise you not to connect the external pipe and to check the pipe and its mouth to see whether it is blocked.)

## Major Techinial Parameters

Modle Number	Voltage	Power	Input Steam Pressure	Scope of Application(The number of people)
Steam Master 6E-Premia	380	9	0.02	About 150
Steam Master8E Premia	380	9	0.02	About 200
Steam Master 10E Premia	380	12	0.02	About 250
Steam Master 12E Premia	380	12	0.02	About 300
Steam Master 12E Premia	380	18	0.02	About 400

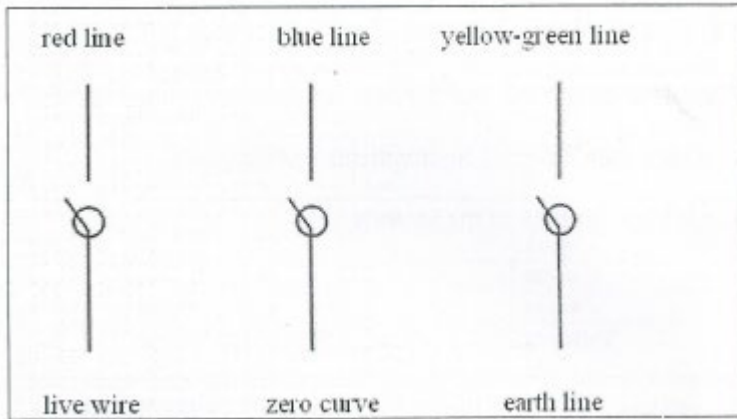
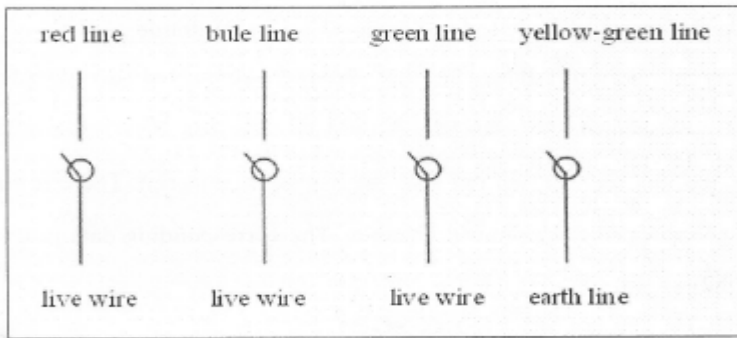
## Steaming Capacity

Modle Number	Rice(KG/min)	Noodles(KG/min)	Meat Product(KG/Min)
Steam Master 6E-Premia	30/40	30/30	30/8
Steam Master8E Premia	40/40	35/30	35/8
Steam Master 10E Premia	50/45	40/30	40/8
Steam Master 12E Premia	60/45	45/30	45/8
Steam Master 12E Premia	80/50	50/35	50/10

The time listed above includes the steaming time only, excluding the warming-up time, and the data serves as a reference only as it may vary from different environments and temperatures.

The wiring Diagram of the steamer.

Voltage (380V) Heating Pipe(4KW/Strip)



Attention: In installing, the lines should be connected according to the nameplate by a professional. Any data has been examined carefully, and we will not take the blame for misprint. There is no informing of the technical changes. The corresponding data in the figures is for your reference only.

*Marketed globally by:*

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