

Cuisinart®

CookFresh™ Digital Glass Steamer

STM-3000HK



Instruction Booklet

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

Carefully read all instructions before using this appliance.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be taken, including the following:

1. **READ ALL INSTRUCTIONS BEFORE USING.**
2. To protect against the risk of electrical shock, do not immerse cord, plugs or base of steamer in water or other liquids.
3. Close supervision is necessary when any appliance is used by or near children. Cuisinart does not recommend the use of this appliance by children.
4. Always unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning or removing contents from steamer.
5. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to nearest Cuisinart service facility for examination, repair, and/or mechanical or electrical adjustment.
6. The use of attachments, other than those recommended by Cuisinart, may cause fire, electrical shock, or risk of injury to persons.
7. Do not use outdoors.
8. Avoid sudden temperature changes, such as adding refrigerated foods into the glass steaming pot.
9. Do not let cord hang over edge of counter or table or touch hot surfaces, which could damage the cord.
10. Be certain the steamer lid is securely in place before operating appliance. Never operate without the lid securely in place.
11. This appliance is intended for household use only.
12. Wash all parts before first use.
13. **WARNING: TO REDUCE THE RISK OF ELECTRICAL SHOCK OR FIRE, DO NOT REMOVE THE BASE PANEL. NO USER SERVICEABLE PARTS ARE INSIDE. REPAIR**

SHOULD BE DONE ONLY BY AUTHORIZED PERSONNEL.

14. Do not touch hot surfaces. Use handles or knobs.
15. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
16. To disconnect, press  to turn unit off, then remove plug from wall outlet.
17. Do not use appliance for other than its intended use.
18. Do not place on or near a hot gas or electric burner, or in a heated oven.
19. Do not operate your appliance in an appliance garage or under a wall cabinet. **When storing in an appliance garage, always unplug the unit from the electrical outlet.** Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
20. 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.
21. Children should be supervised to ensure that they do not play with the appliance.
22. This appliance should not be operated through an external timer or independent remote control system.
23. This appliance is a household appliance and is suitable for similar places.
24. This appliance is intended to be used in household and similar applications such as:
 - Staff kitchen areas in shops, offices and other working environments
 - Farm houses
 - By clients in hotels, motels and other residential type environments
 - Bed and breakfast type environments
25. **Caution:** Improper use may cause personal injury!
26. After use, there will be residual heat on the surface of the heating element.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

SPECIAL CORD SET INSTRUCTIONS

A short power-supply cord is provided to reduce the risks of injury resulting from becoming entangled in or tripping over a longer cord. Longer, extension cords are available and may be used if care is exercised in their use. If a longer extension cord is used:

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

UNPACKING INSTRUCTIONS

Place the box containing the Cuisinart® CookFresh™ Digital Glass Steamer on a flat, sturdy surface before unpacking. Open box and remove instruction book and any printed materials from top of box.

Remove packing materials and all components.

CAUTION: Remove glass bowl carefully.

Check the Features and Benefits section to ensure you've removed all parts. Place all packing materials back into the gift box and save, in the event that future shipping of the item is needed.

BEFORE THE FIRST USE

Before using your Cuisinart® CookFresh™ Digital Glass Steamer for the first time, remove any dust from shipping by wiping the housing, steam tower, and control panel with a damp cloth. The removable water reservoir, lid, steaming pot and steaming tray should be hand-washed in hot, sudsy water and thoroughly rinsed. Before using your steamer, make sure it is 2 to 4 inches away from the wall or from any items on the countertop. Do not use on heat-sensitive surfaces. **Do not use under cabinets.**

TABLE OF CONTENTS

Important Safeguards.....	2
Unpacking Instructions.....	3
Features and Benefits.....	4
Getting to Know Your Control Panel.....	5
Preparations.....	6
Operating Instructions.....	6
Cleaning and Storage.....	8
Descaling the Steamer	8
Helpful Hints	9
Steaming Guide	10
Warranty	13

FEATURES AND BENEFITS

1. Large 5-Liter Glass Steaming Pot

Provides clear view of food as it steams. Steaming in glass prevents food from coming into contact with plastic. Dishwasher safe. Can also be used as a serving dish.

2. Glass Lid with Stainless Steel Rim

Provides clear view of food as it steams; features two release vents.

3. Reversible Stainless Steel Steaming Tray

Flips to accommodate different foods, and elevates food for even steaming; side bars prevent small items from falling off. Dishwasher safe.

4. Removable 1-Liter Water Reservoir

Large capacity allows you to steam complete meals without refilling. Lifts off for easy filling.

5. Steam Tower Cover

Attached to the lid, disburse steady stream of steam from the top down, circulating it around food for even results.

6. Control Panel

See following page.

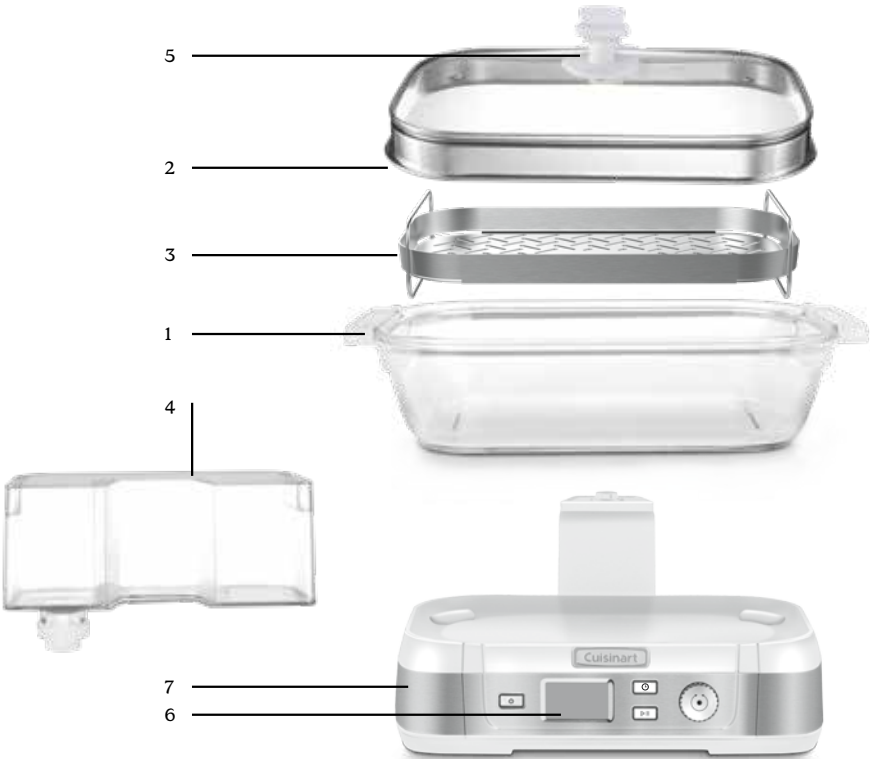
7. Base with Brushed Stainless Steel Housing

Elegant and easy to clean with a damp cloth.

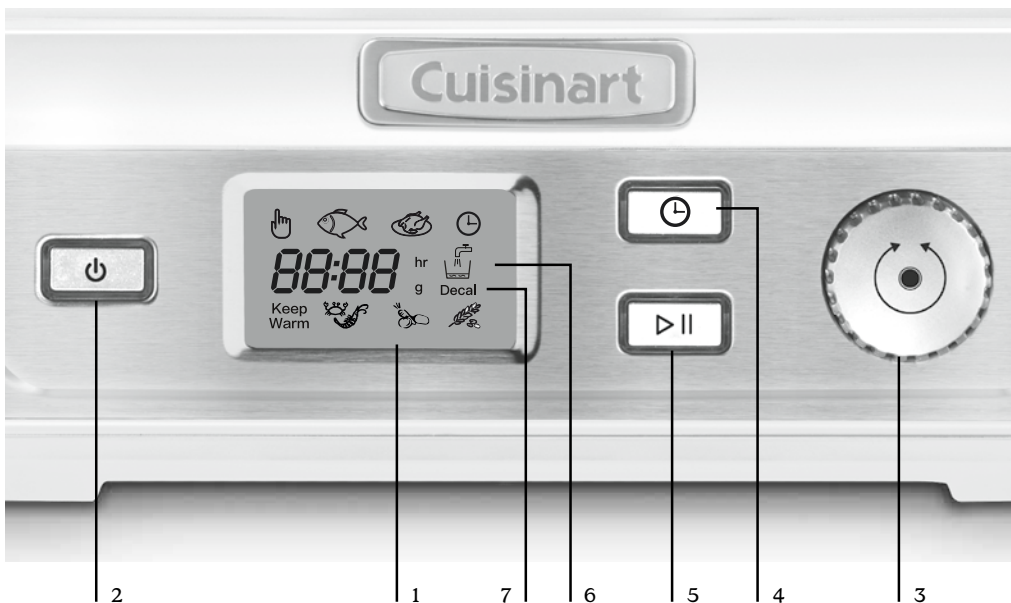
8. Audible Alert (not shown)

Signals you when steam cycle ends and water needs to be refilled.

9. Water Release Drain (not shown)



GETTING TO KNOW YOUR CONTROL PANEL



1. Large LCD

The backlit LCD screen is easy to read; displays function menu, illuminates function selected, shows steaming time, and displays “add water” icon when water reservoir needs refilling.

2. POWER Button

Press to start up or shut down the machine.

3. Selector Dial

Use to select food category presets:

🥬 VEGETABLES, 🐔 POULTRY,
🐟 FISH, 🦞 SEAFOOD, 🌾 GRAINS,
👆 MANUAL and KEEP WARM settings.

Use to increase or decrease steam time if desired.

4. RESERVATION Button

Press to reserve cooking time, up to 12 hours.

5. START/PAUSE Button

Press to start / pause the steaming process. Press to pause steam flow before removing lid during the steaming process. Press to pause the timer and press again to resume steaming.

6. ADD WATER Indicator

Icon appears in LCD to let you know when to refill water reservoir. An audible alert will also sound.

Note: if the icon appears even if there is water in the water reserver, please try to run manual descaling to settle it.

7. DESCALING tips

If “Decal” is displayed on the LCD screen, it means that the water reservoir needs descaling. The buzzer also makes sounds.

PREPARATIONS

Plug steamer into an electrical outlet.

1. Prepare the Steamer

Position the steamer where you want to do your cooking. Choose a flat, dry, sturdy surface. Set the glass steaming pot in place on the base.



2. Fill Water Reservoir

Remove the water reservoir and twist the black cap counterclockwise to open. Fill with cold or distilled water, twist the cap clockwise to close, and set reservoir back into the steamer.



3. Add Food

Place steaming tray in the desired position. Place food onto the steaming tray.



4. Cover Pot

Place lid on steaming pot, positioning the steam tower cover over the steam tower.

5. Start

After inserting the plug into the power socket, the  button will light up and the buzzer will sound for a long time. If there is no operation for 30 seconds, the indicator light will automatically turn off. Press the  button, the display screen lights up, and the startup is completed.

Note: The cooking time depends on the quantity and density of food, the size of cut pieces and other factors. As you learn more about the steamer and cook different foods, you'll know exactly how long it takes to get to the effect you want.

2. Use the "Preset Cooking" mode

- Turn the knob after turning on the appliance to browse the food categories displayed on the screen. When the selected food category icon flashes, press the knob to confirm the selection. Only the selected food category and the corresponding cooking time will be displayed on the display screen, and the time indicator will flash.
- If necessary, turn the knob to modify the preset time, and then press the  button to start cooking.

Warning: Do not touch any parts that get hot during cooking, such as the lid, steamer or electrical base.

Note:

- To turn off the appliance before the end of the program, press the  button.
- To modify the cooking time during cooking, press the  button, turn the knob to modify the time, and then press the  button again to determine.

3. Use the "Fish Steaming" program



- Select the  icon, press the knob once to enter the fish steaming mode, and show that the preset weight of fish (this weight is the gross weight of fish) is 500g. Rotate the knob to increase 100g clockwise and decrease 100g counterclockwise. After setting the weight, press the knob to preset the time of steaming fish. After setting the time, press the  button to start steaming fish. After the fish steaming procedure is completed, there will be a reminder beep for 5 times, and then automatically enter the heat preservation procedure for 20 minutes. After the heat preservation procedure is completed, there will be a reminder "beep" for 3 times, and then the appliance will be shut down automatically.

OPERATING INSTRUCTIONS

1. Choose steam time

Turn the knob until the icon of the food category you want to steam flashes on the LCD screen, and press the knob to confirm.



At this time, the suggested steam time of the corresponding food will be displayed on the LCD screen. You can turn the knob to increase or decrease the preset time according to your preference. If you want to return to the food type menu, press the knob.

- Corresponding time of steamed fish:

Fish	Weight (g)	Preset time (minutes)	Adjustable time limit (minutes)
	300grams	8minutes	±3minutes
	400grams	10minutes	±3minutes
	500grams	12minutes	±3minutes
	600grams	14minutes	±3minutes
	700grams	16minutes	±3minutes
	800grams	18minutes	±3minutes
	900grams	19minutes	±3minutes
	1000grams	20minutes	±3minutes
	1100grams	21minutes	±3minutes
	1200grams	22minutes	±3minutes

4. Use the "Seafood" program 🐟



- Select the 🐟 icon, press the knob once to enter the seafood steaming mode, and press the knob. The cooking time for steaming seafood is 59 minutes and 59 seconds at most. After the time is set, press the ▷|| button to start steaming seafood. After the seafood steaming program is completed, it will beep 5 times, and the system will return to the main menu. After 3 minutes, there will be a reminder "beep" for 3 times, and then the appliance will be shut down automatically.

5. Use the "Keep Warm" program to keep warm



- Press the ⏻ button. The LCD screen lights up. Turn the knob and select the Keep Warm icon. The time is shown as 0:00.

Note: the "Keep Warm" program is providing two options - Timer Mode (normal counting) and Timing Mode (countdown).

- **Timer Mode:** Press the ▷|| button to start the timer program directly. In timer mode, the longest keep-warm time is 3 hours and 59 minutes (that is, the time required for all water to evaporate when the water reservoir is full). Program ends automatically when normal counting is over.

- **Timing Mode:** select the time and then press the ▷|| button. In timing mode, the longest keep-warm time is 59 minutes and 59 seconds. Program ends automatically when countdown is over.

6. Use the "Reservation" program ⌚

- Press the ⌚ button after starting up to enter the reservation mode.



- Turn the knob to set the time. The appointment time starts in 8 hours. Turn the knob clockwise, adding 30 minutes each time; Turn the knob counterclockwise, reducing it by 30 minutes at a time.



- Press the knob confirmation button to complete the appointment time setting. The screen automatically returns to the main menu. Continue to turn the knob to the mode to be cooked. Press the ▷|| button, and the program will start cooking according to the scheduled time of the selected mode (or adjust the required cooking time with the knob before pressing the start button).



7. Use "Manual" program 🖱️

The manual mode allows the user to directly adjust the cooking time or start cooking without turning on the timer.

Choose cooking time directly:

- Turn the knob, select the manual mode on the display screen, and press the knob to confirm.
- Turn the knob again, select the appropriate cooking time, and then press the ▷|| button to start cooking.

Start cooking without using timer:

- Turn the knob to select the manual mode
- Press the ▷|| button directly and start cooking.

Note: The maximum cooking time in manual mode is 59 minutes and 59 seconds.

8. "Add Water" signal

- When there is not much water in the water reservoir, the display screen will display  icon and sound an alarm every 20 seconds. When the water reservoir becomes empty, the appliances will stop working, and  icon and the ► || button will start flashing and give a continuous alarm sound. The alarm will not stop until the water reservoir is refilled and the ► || button is pressed.
- Fill the reservoir with water (as mentioned above) and press the ► || button to restart the cooking program.

9. Remove Food When Ready to Serve

- Put on insulating gloves, remove the lid, lift the far end of the lid, let excess water drip back into the pot, and wait for the steam to dissipate.

Caution: Be careful when removing the lid from the glass pan after cooking, because hot steam will come out. Lift the far end of the lid slowly.



10. After Cooking Is Complete

- Remove plug from power outlet.
- Allow water in steaming pot to cool completely before emptying.
- During cooking cycle, condensation causes hot water to accumulate in the steamer base. Empty carefully when cooled.
- Follow cleaning instructions below.

CLEANING AND STORAGE

- Always unplug the steamer from electrical outlet and allow to cool completely before cleaning. Before first use and after each use, clean each part thoroughly.
- Wash all parts except the steamer base in warm, soapy water; rinse and dry thoroughly. The steaming pot, tray and lid can also be cleaned on the top rack of a dishwasher.
- Do not use chlorine bleach or abrasive cleaners on any part of the steamer.
- Never put the steamer base in dishwasher or immerse it in water. The base can be wiped with a damp cloth to remove residue.

- To clean the inner area of the steamer base where the steaming pot sits, sprinkle a clean, damp sponge with a teaspoon of baking soda, and wipe carefully. Wipe again with a clean, damp sponge.
- Empty Water Release Drain over a kitchen sink before storing the unit. Water Release Drain is located below the Water Reservoir on back of unit.
- Store your steamer in a dry place, out of the reach of children.
- Maintenance: Any other servicing should be performed by an authorized service representative.

DESCALING THE STEAMER

- When the working time accumulates to 50 hours, the screen will intermittently display "Decal" and give a prompt sound. At this time, turn the knob to adjust to other cooking function icons, and continue to use other cooking functions, but descaling should be done as soon as possible according to the following methods.
- Add a proper amount of citric acid solution to the water reservoir, adjust the knob to the "Decal" icon, and press the ► || button to run the descaling program.
- Until the descaling procedure is completed, the "Decal" icon and prompt tone will disappear, and then return to the main menu.
Note: If the descaling procedure is interrupted in process, the descaling prompt will still be prompted continuously

- After the main engine is completely cooled, pour out the residual solution inside, and rinse the steamer and lid of the water reservoir several times with clean water. Then fill the water reservoir with purified water and install it on the host, start the appliance and select the manual function to run for 30 minutes to clean the inside of the steamer.
- Manual descaling:** to start manual descaling at any time, press the  button, and then press  & ► || button at the same time, the word "descal" will appear and unit will automatic run descaling procedure

HELPFUL HINTS

- Steaming times stated in the Steaming Guide are only to be used as a guide. Times may vary depending on the quantity, size of pieces, spacing and placement of food on the steaming tray, and personal preference.
- For the most consistent results, food pieces should be similar in size.
- Steaming times will vary according to size, temperature, freshness of foods and personal taste.
- Meat, poultry and seafood should be thawed completely before steaming.
- Never add seasonings, broth or herbs to the water reservoir.
- No liquids other than water should be used in the water reservoir.
- Some foods, such as grains and rice, can be steamed in ovenproof dishes and covered with aluminum foil.
- For high altitude cooking, steaming times may need to be increased.
- For optimum results, do not overfill steaming tray; distribute evenly in a single layer.
- Ready-to-Eat Cues: Vegetables and fruits will be easy to pierce with by the tip of a knife or tines of a fork. Their colors will also brighten. For meats and chicken, check the internal temperature. The recommended temperature for chicken breast is 63°C. The recommended temperature for fish is 74°C.
- To check on food during the steam cycle, always press the ▷ || button to stop flow of steam. Wait a second before lifting the lid.
- Always lift the side of lid farthest away from you first, to allow steam to escape away from you.
- Times indicated are based upon use of fresh vegetables, meats and seafood (frozen chicken or meat are not recommended). Steaming times will vary according to size, temperature, freshness of foods and personal taste.
- Preset times are a good guide, but as you use your steamer, you may want to adjust the time to get the exact results you want. Less time will produce a “crisp-tender” vegetable; more will give you a softer texture.
- Be sure to cover foods placed into steamer in dishes to avoid steam condensing in bottom of dish. We suggest using aluminum foil.
- Always use tongs to remove food from the steamer. Use mitts or potholders to lift tray out of steamer before removing food.
- The steamer is a great way to cook dried beans. You'll find they cook evenly and do not break up as readily as those cooked on the stovetop.
- Steaming is the best cooking method when it comes to making baby food: Steam food until very tender. Process in either a blender or food processor, adding breast milk or filtered water, 1 tablespoon at a time, to desired consistency.

STEAMING GUIDE				
PROTEINS				
Food	Amount	Preparation	Function	Time
Chicken breast	4 chicken breasts, about 680 grams total; yields 4 cups cubed	Trimmed of any excess fat	Poultry	18 to 23 minutes
Clams	1 dozen	Scrubbed	Seafood	7 to 10 minutes
Crab legs, fresh	450 grams	Rinsed	Seafood	10 minutes
Crab legs, frozen	450 grams	Rinsed	Seafood	12 minutes
Fish fillet, thick, e.g., salmon	340 grams	Rinsed	Seafood	18 minutes
Fish fillet, thin, e.g., flounder/sole	225 grams	Rinsed	Seafood	7 to 10 minutes
Fish, whole	900 grams	Cleaned and rinsed	Seafood	23 minutes
Fish, whole	450 to 680 grams	Cleaned and rinsed	Seafood	18 minutes
Lobster tail	4 lobster tails	Rinsed	Seafood	12 minutes
Mussels	900 grams	Scrubbed and debearded	Seafood	7 to 10 minutes
Shrimp	450 grams	Peeled and deveined	Seafood	7 minutes
Shrimp, frozen	450 grams	N/A	Seafood	12 minutes

GRAINS				
Food	Amount	Preparation	Function	Time
Bulgar	2 cups bulgar: 3 cups water; yields 6.5 cups cooked	Placed into ovenproof vessel, tightly covered with lid or foil and placed on steaming tray	Grains	29 minutes with 6-minute rest
Couscous	2 cups couscous: 2 cups water; yields 6 cups cooked	Placed into ovenproof vessel, tightly covered with lid or foil and placed on steaming tray	Grains	18 minutes with 6-minute rest
Oats, rolled	1 cup oats: 1½ cups water	Placed into ovenproof vessel, tightly covered with lid or foil and placed on steaming tray	Grains	29 minutes with 6-minute rest
Oats, steel cut	1 cup oats: 2 cups water	Placed into ovenproof vessel, tightly covered with lid or foil and placed on steaming tray	Grains	52 minutes with 6-minute rest
Rice, brown	2 cups rice: 2½ cups water; yields 6 cups cooked	Placed into ovenproof vessel, tightly covered with lid or foil and placed on steaming tray	Grains	52 minutes with 6-minute rest outside of steamer
Rice, white	2 cups rice: 2½ cups water; yields 6 cups cooked	Placed into ovenproof vessel, tightly covered with lid or foil and placed on steaming tray	Grains	29 minutes with 6-minute rest outside of steamer
Quinoa	2 cups quinoa: 2 cups water; yields 6 cups cooked	Placed into ovenproof vessel, tightly covered with lid or foil and placed on steaming tray	Grains	29 minutes with 6-minute rest

VEGETABLES				
Food	Amount	Preparation	Function	Time
Artichokes, globe, large	330 to 360 grams each	Trimmed (see page 13 for preparation tips)	Vegetable	41 to 52 minutes
Asparagus, medium stalk	450 grams	Trimmed	Vegetable	8 to 10 minutes
Green beans	450 grams	Trimmed	Vegetable	8 to 10 minutes
Green beans, frozen	450 grams	N/A	Vegetable	7 minutes
Wax beans	450 grams	Trimmed	Vegetable	12 to 14 minutes
Beets, medium	1 bunch, about 360 to 420 grams total	Trimmed and scrubbed	Vegetable	29 to 35 minutes
Broccoli	450 grams	Cut into 1–2-inch florets	Vegetable	8 minutes
Broccoli, frozen	360 grams	N/A	Vegetable	7 minutes
Broccolini	1 bunch, about 250 grams	Trimmed	Vegetable	10 minutes
Broccoli rabe	1 bunch, about 300 grams	Trimmed	Vegetable	10 minutes
Brussels sprouts	450 grams	Trimmed	Vegetable	16 minutes
Cabbage, individual leaves	1 small head, about 450 grams	Rinsed	Vegetable	6 minutes
Cabbage, small head, whole	450 grams	Rinsed	Vegetable	18 minutes
Carrots	450 grams	Cut lengthwise into 3-inch pieces and quartered	Vegetable	10 to 11 minutes
Carrots, baby	450 grams	N/A	Vegetable	11 to 12 minutes
Cauliflower	680 grams	Cut into 2–inch florets	Vegetable	12 minutes
Corn on the cob	4 ears	Husked	Vegetable	10 minutes
Escarole	1 head, about 250 grams	Trimmed	Vegetable	8 to 10 minutes
Fennel	1 medium bulb, 360 grams	Cut into wedges	Vegetable	12 minutes
Frozen mixed vegetables	450 grams	N/A	Vegetable	8 minutes
Kale	1 bunch, 180 to 240 grams	Trimmed	Vegetable	7 to 10 minutes
Parsnips	1 bunch, about 450 grams	Cut lengthwise into 3-inch pieces and quartered	Vegetable	10 to 12 minutes
Potatoes, red	680 grams	Cut into 1–2-inch cubes	Vegetable	23 minutes
Potatoes, red, medium	1360 grams	Scrubbed and left whole	Vegetable	46 minutes
Green peas, fresh	240 grams	Shelled	Vegetable	6 minutes
Spinach, baby or whole leaf	150 grams	Rinsed	Vegetable	4 to 6 minutes
Spinach, frozen	300 grams	N/A	Vegetable	16 minutes
Squash, butternut	680 grams, about 4 cups	Cut into large cubes	Vegetable	18 to 23 minutes
Squash, yellow	360 grams	Cut into ½-inch rounds	Vegetable	7 minutes
Sugar snap peas	360 grams	Trimmed	Vegetable	7 to 10 minutes
Snow peas	360 grams	Trimmed	Vegetable	7 minutes
Turnips	480 grams	Peeled and cut into wedges	Vegetable	23 minutes
Zucchini	360 grams	Cut into ½-inch rounds	Vegetable	6 minutes

BEANS				
Food	Amount	Preparation	Function	Time
Beans, black	1 cup dry and soaked: 2 cups water; yields approximately 3 cups cooked	Placed into ovenproof vessel, tightly covered with lid or foil and placed on steaming tray	Manual	58 to 64 minutes
Beans, garbanzo	1 cup dry and soaked: 3 cups water; yields approximately 3 cups	Placed into ovenproof vessel, tightly covered with lid or foil and placed on steaming tray	Manual	64 to 69 minutes
Beans, white	1 cup dry and soaked: 2 cups water; yields approximately 3 cups cooked	Placed into ovenproof vessel, tightly covered with lid or foil and placed on steaming tray	Manual	52 to 58 minutes
Lentils, brown	1 cup lentils: 3 cups of water; yields approximately 3 cups cooked	Placed into ovenproof vessel, tightly covered with lid or foil and placed on steaming tray	Manual	52 minutes

EGGS AND CUSTARD				
Food	Amount	Preparation	Function	Time
Eggs, soft to medium-soft boiled	up to 1 dozen	N/A	Manual	10 minutes, plus shocked in an ice bath
Eggs, hard boiled	up to 1 dozen	N/A	Manual	16 minutes, plus shocked in an ice bath
Custards, individual ramekins	4, 5-oz. ramekins	Placed into ovenproof vessel, tightly covered with lid or foil and placed on steaming tray	Manual	29 minutes

WARRANTY

LIMITED 1 YEAR WARRANTY

This Cuisinart appliance is guaranteed for domestic consumer use for 1 year warranty.

Within 1 year from the date of your purchase, and under normal circumstances, if there is anything wrong with the quality or parts of the product, Cuisinart Hong Kong Customer Service Center will provide you with one-year repair service for free.

To obtain this warranty service, please remember to keep the original purchase receipt.

Note: The warranty does not cover any accessories such as glass lid and water reservoir etc. It also excludes all products that are misused, not handled according to instructions, accidentally damaged, missing parts, and self-modified products.

Thakral Corporation (HK) Ltd Customer Service Center:

Unit B, 13F, Chuan Kei Factory Building 15 Kin Hong Street, Kwai Chung, N.T. Hong Kong

Customer Service Hotline / Whatsapp:
(852) 9855 2916

This image shows a full page of blank white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page, providing a template for writing or drawing. There are no margins, text, or other markings on the paper.

[illegible]

Cuisinart®

www.cuisinart.com.hk

©2024 Cuisinart

Continental Conair Limited,
35/F., Standard Chartered Tower, Millennium City,
388 Kwun Tong Road, Kwun Tong,
Kowloon, Hong Kong
Printed in China