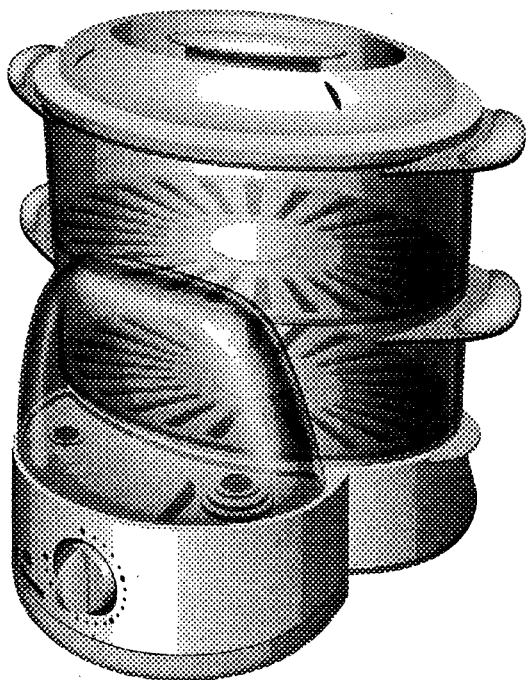


GOURMET FOOD STEAMER

Model No.EJ-PC50

Operating Instructions
&
Recipe Booklet



ZOJIRUSHI CORPORATION

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions must always be followed, including the following:

- Read all the instructions carefully.
- Do not touch hot surfaces. Use handles or knobs. Always use oven mitts when handling hot materials. Avoid hot steam rising from top of appliance at all times when in use. Do not reach over the appliance while it is generating steam. Remove lid by lifting slowly away from you. When checking food, use long-handled utensils.
- To protect against risk of electric shock, do not immerse the appliance, the cord or plug, or other non-removable parts in water or other liquids.
- Close supervision is always necessary when this or any other appliance is used near children.
- Unplug from outlet when not in use and before cleaning.
- Allow to cool before putting on or taking off parts and before cleaning.
- 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 the appliance to an authorized service facility for examination, repair, or adjustment.
- Do not use attachments not recommended by the manufacturer. They may cause fire, electric shock or injury.
- Do not use outdoors, or for commercial purposes.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces, such as the stove. Do not allow anything to rest on the power cord. Do not plug in cord where it may be walked on or accidentally tripped over.
- Do not place the appliance near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

- Turn the unit OFF before inserting or removing plug from wall outlet.
- To prevent damage from steam, do not operate the appliance near walls or cabinets.
- To disconnect, grasp plug and remove from the outlet. Do not pull by the cord.
- Do not use this appliance for other than the intended use.
- Always use the appliance on a flat, level and stable work surface, away from water.
- Allow the appliance to cool completely before washing or storing.
- Always use sufficient water for the steaming time.
- Caution: To reduce the risk of electric shock, cook only in removable container.
- This product is intended for household use only, not commercial or industrial use.

SAVE THESE INSTRUCTIONS

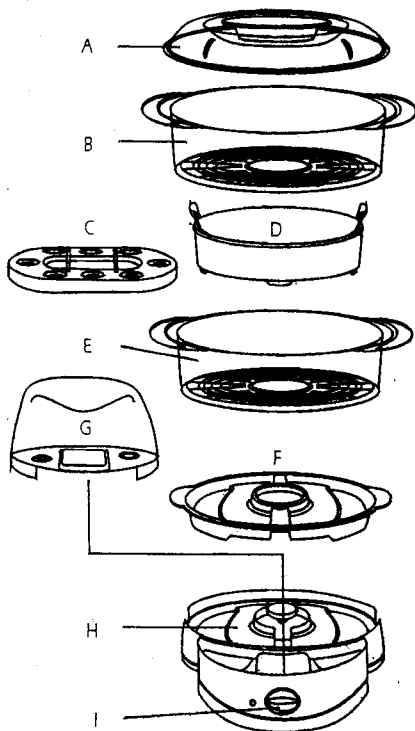
This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, as a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not insert fully in the outlet, reverse the plug. If it still fails to fit, contact a qualified electrician to replace the obsolete outlet. Do not attempt to defeat this safety feature.

The cord length of this appliance was selected to reduce the possibility of tangling in or tripping over a longer cord. If more length is needed, use an Underwriters Laboratories (UL)-Listed extension cord rated no less than 15-amperes and 120 volts. When using an extension cord, do not let it drape over the working area or dangle where someone could accidentally trip over it.

HOUSEHOLD USE ONLY

Know Your Food Steamer

- A. Steamer Lid - includes a convenient handle on top to avoid burning fingers as it is removed. Always use caution when removing the lid, because the steam vents in the lid will continuously emit steam during use. Care should also be taken to avoid a surge of steam that may result when the lid is removed - always lift the lid away from you. Always use oven mitts when handling hot steamer parts.
- B. Upper Steamer Bowl - a 3 quart capacity steamer bowl, to be used on top of the Lower Steamer Bowl, to double your steaming capacity.
- C. Egg Tray - made of white plastic, can soft-cook or hard-cook up to 8 eggs at once, and is placed inside the Upper Steamer Bowl when in use.
- D. Rice Bowl - made of white plastic, can cook up to 1 cup (8oz) of rice, or several fish fillets or whole fish, and is placed inside the Upper Steamer Bowl when in use. Note that tomato-based foods may cause stain.
- E. Lower Steamer Bowl - a 2.4-quart capacity steamer bowl, sits directly on the Steamer Base.
- F. Drip Tray - conveniently located at the bottom of the steamer, this tray will collect the used steaming water and prevent it from recirculating, ensuring that the steam is always clean and fresh.
- G. Removable Water Reservoir - holds enough water to steam for 40 minutes. For additional steaming time, simply refill the tank. Do not use any other type of liquid in the water tank. Twist open the Water Fill Knob located on the underside of the reservoir to fill and empty the reservoir.
- H. Steamer Base - holds the Drip tray, Steamer Bowls and Water Reservoir.
- I. Timer - 60 minute timer, with indicator light.

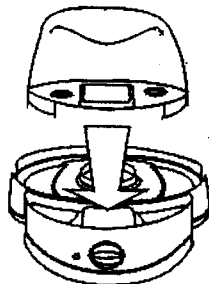
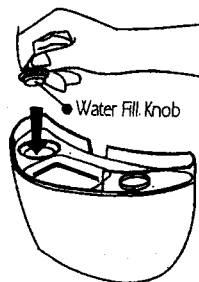


Before Your First Use

- Read all sections of this use & care manual carefully.
- Remove the Food Steamer from the packaging. Set all packaging materials aside.
- Remove all printed documents and any accessories from the Steamer Bowls.
- Wash the Steamer Bowls, Steamer Lid, Rice Bowl, Egg Tray and Drip Tray with warm, soapy water to remove any dust that may have accumulated during packing. Wipe the Steamer Base with a clean, damp cloth. Never immerse the body of the unit in water. Dry the unit completely before using.
- Remove the Water Reservoir by lifting it upwards from the Steamer Base. Rotate and remove the Water Fill Knob, and rinse the Water Reservoir with warm water. Replace the Water Reservoir onto the Steamer Base.

Assembling Your Food Steamer

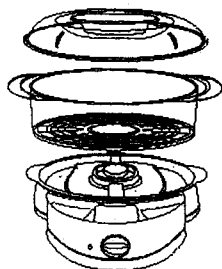
- Place the Food Steamer on a flat, level surface, at least 8 inches away from any walls or any other appliances, on all sides. Do not use under an overhead cupboard, cabinet or shelf, as the steam released during cooking may damage your cupboards, cabinets or shelves.
- Remove the Water Reservoir by lifting it upwards from the Steamer Base. Rotate and remove the Water Fill Knob, and fill the Water Reservoir with cold water. Important: The steaming system is designed for use with cold water only - do not add hot or boiling water to the Water Reservoir.
- Caution: Do not add any salt, pepper, spices or other seasonings, wine, stock, sauces or any liquid other than water to the Water Reservoir, as this may damage the steaming system.
- Place the Drip Tray into the Steamer Base. Be sure that it sits flat.



- Your food steamer can be used in a variety of configurations, each suited for certain types of steaming. Basic steaming is best done with a single Steaming Bowl. Steaming multiple items, with different steaming times, is best done with both Steaming Bowls. Steaming rice or fish is best done with a single Steaming Bowl using the Rice Bowl.

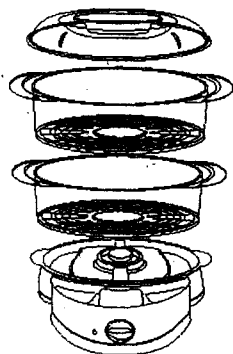
Basic Steaming

Basic steaming should be done with the steamer assembled as in the drawing at the right. Place the Steaming Bowl onto the Drip tray. Use this configuration for steaming one type of food, such as peeled potatoes, or for steaming a combination of foods which do not need to be separated, such as a frozen vegetable medley.



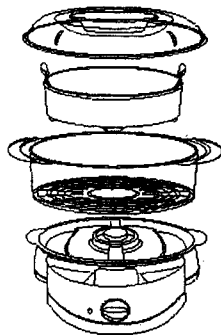
Stacked Steaming

Stacked steaming is a convenient method of preparing several different types of foods at the same time. You should assemble the steamer as in the drawing at the right. Place the Lower Steaming Bowl onto the Steamer Base. Place the Upper Steaming Bowl onto the Lower Steaming Bowl. Use this configuration for steaming one type of food in the Lower Bowl, and a second type in the Upper Bowl.



Rice & Fish Steaming

Steaming rice or fish should be done with the steamer assembled as in the drawing at the right. Place the Upper Steaming Bowl onto the Steamer Base. Place the Rice Bowl into the Steaming Bowl. Always use the Rice Bowl when steaming rice. To avoid transferring any seafood odors to the steamer, always steam fish or other seafood using the Rice Bowl.



Using Your Food Steamer

- Make sure that you have selected the proper configuration of Steaming Bowls for your desired cooking [see the previous section for information regarding the proper assembly of your steamer].
- Place the food to be cooked into the Lower Steaming Bowl, taking care to arrange the food so that some of the holes in the bottom of the bowl remain clear, allowing proper steam flow.
- If you are using both Steaming Bowls, place the food to be cooked in the Upper Steaming Bowl as well.
- Place the Steamer Lid onto the Steaming Bowl.
- Be sure that the Steam Bowl sits flat onto the Drip tray.
- Set the Timer to the desired steaming time [see the handy steaming chart included in this booklet for helpful guidelines]. Your Food Steamer will begin steaming within a few seconds.
- Note: the Timer will operate even when the unit is not plugged in - always check to be sure that the indicator light is lit.
- When selecting steaming times, keep in mind that foods in the Upper Steaming Bowl may require an additional 3 to 5 minutes of steaming time, due to the large volume of food being cooked.
- The Food Steamer will automatically shut off, and a bell will sound, when the selected time cycle is complete.
- When steaming is completed, remove the Steamer Lid, taking care to avoid any surge of steam which may result when the lid is removed - always lift the lid away from you. Always use oven mitts when handling hot steamer parts.
- Remove the cooked food carefully from the Steaming Bowl, using long-handled tongs if necessary.
- When you have finished using the Steamer, unplug the unit from the wall outlet and allow to cool completely before cleaning.
- Caution: Use care when removing the Drip Tray. While other parts of the unit may be cool, the water in the Drip Tray and Steamer Base may still be very hot.

Cleaning Your Food Steamer

- Important: Before cleaning any part, be sure the steamer is off, unplugged, and cool. Always dry parts thoroughly before using the steamer after cleaning. Do not immerse the Steamer Base, cord or plug in water or other liquid.
- Do not clean any part or parts of the steamer with harsh or abrasive cleansers, such as metal scouring pads, scouring powders or bleaches.
- Wash the Steamer Lid, Steaming Bowls, Rice Bowl, Drip Tray and Egg Tray in hot, soapy water. Rinse and dry thoroughly. These parts can also be washed in the dishwasher, top-rack only.
- Fill the Removable Water Reservoir with warm, soapy water and rinse. Wipe dry with a soft cloth. Do not place in the dishwasher, as this may damage the Water Reservoir.
- The Steamer Base may be wiped with a clean, damp cloth. Do not immerse the Steamer Base, cord or plug in water or other liquid.

Descaling Your Food Steamer

- Occasionally, you may need to remove mineral deposits (known as "descaling") from the steaming system. This is normal, and will depend on the degree of hardness of the water in your area. If you notice a slowing in steam production or a lengthening of steaming times, you should descale the steaming system.
- Fill the Water Reservoir half-full with clear, white vinegar. Place the Drip Tray, Lower Steaming Bowl and Steamer Lid onto the Steamer Base. Place the Water Reservoir onto the Steamer Base.
- Set the timer for 25 minutes to begin steaming. Allow the steamer to operate until the bell rings.
- Allow the steamer to cool completely. Pour out the vinegar in the Steamer Base and Drip Tray. Empty any remaining vinegar in the Water Reservoir.
- Rinse the Water Reservoir several times with cold water. Clean the other steamer parts with hot, soapy water and rinse thoroughly. Allow all parts to dry completely before storing.

Helpful Steaming Tips

- Caution: Always use oven mitts when handling hot steamer parts. Always use long-handled utensils when adding, removing, or stirring the foods in the steamer.
- Steaming times shown in the charts on the following pages are only a guide. Steaming times can vary depending on the size of the pieces of food, the spacing of the food in the Bowls, the freshness of the food, even your own personal preferences.
- For faster steaming, arrange foods in a single layer. Larger amounts of food, which can not be arranged in a single layer, will take slightly longer to cook.
- For even steaming, food pieces should be similar in size. If you have a variety of sizes, place the smallest pieces on the top layer.
- Arrange food in the Steaming Bowl to allow for adequate steam flow - do not crowd the Bowl with food. If additional space is needed, use the Upper Steaming Bowl, as well. If still more space is needed, then cook in two or more batches.
- When steaming large amounts of food, lift the Steamer Lid, using oven mitts to protect your hands from the steam, and stir the food with a long-handled utensil.
- Do not add salt, pepper, or other seasonings to the Water Reservoir at any time, as this may damage the steaming system.
- Always use cold water in the Water Reservoir - do not use hot or boiling water in the Water Reservoir.
- Do not steam meats, poultry or seafood while frozen - always allow to thaw completely before steaming.
- When using both Steaming Bowls, place the food with the longest cooking time in the lower Steaming Bowl. When the time remaining reaches that of the shortest cooking time food, place that food into the Upper Steaming bowl and continue steaming.
- When using both Steaming Bowls, keep in mind that the flavors from the food in the Upper Steaming Bowl will drip onto the food in the Lower Steaming Bowl - be sure that these flavors will compliment each other.
- When steaming meat or poultry, always place them in the Lower Steaming Bowl. This will prevent any juices from raw or partially cooked meats from dripping onto other foods.
- Steaming times for foods in the Upper Steaming Bowl will be slightly longer - be sure to adjust accordingly.

Cooking Guide

- The cooking times shown below are only a guide and should be adjusted accordingly to suit your tastes.
- Times shown are based on foods being cooked in the Lower Steaming Bowl. Foods cooked in the Upper Steaming Bowl may take slightly longer.
- All times are based on using cold water in the Water Reservoir.

EGGS	Cooking Time	Suggestions
Eggs, soft-cooked	5 to 7 minutes	Stand upright in egg tray
Eggs, hard-cooked	13-15 minutes	Stand upright in egg tray
FRESH FRUITS & VEGETABLES	Cooking Time	Suggestions
Asparagus, whole spears (1 pound)	10 to 12 minutes	Lie flat in bowl; crisscross layers if necessary
Apples, whole peeled and cored (4 to 6)	20 to 25 minutes	Use high quality baking apples
Baby Sweetcorn (½ pound)	16 to 18 minutes	Stir halfway through cooking
Broccoli florets (1 pound)	8 to 10 minutes	Stir halfway through cooking
Brussels sprouts (½ pound)	10 to 12 minutes	Stir halfway through cooking
Cabbage, sliced (1 pound)	8 to 10 minutes	Stir halfway through cooking
Carrots, cut into ¼-inch slices (1 pound)	10 to 12 minutes	Stir halfway through cooking
Cauliflower, florets (1 pound)	8 to 10 minutes	Stir halfway through cooking
Corn on the cob (2-3 ears)	30 to 35 minutes	Turn each ear over halfway through cooking
Green Beans (1 pound)	16 to 18 minutes	Stir halfway through cooking
Mushrooms, whole (1 pound)	8 to 10 minutes	Stir halfway through cooking
Pears, whole peeled and cored (4 to 5)	15 to 20 minutes	Stand upright in bowl
Potatoes, new baby (1 pound)	23 to 25 minutes	Turn each potato over halfway through cooking
Potatoes, baking, cut into 2-inch cubes (2 pounds)	19 to 21 minutes	Turn each potato over halfway through cooking
Snow peas (1 pound)	8 to 10 minutes	Stir halfway through cooking
Squash, cut into 2-inch cubes (1 pound)	12 to 14 minutes	Stir halfway through cooking

FROZEN VEGETABLES	Cooking Time	Suggestions
Brussels sprouts (1 pound)	10 to 12 minutes	Stir halfway through cooking
Carrots, baby (1 pound)	12 to 14 minutes	Stir halfway through cooking
Corn on the cob (2-3 ears)	16 to 18 minutes	Turn each ear over halfway through cooking
Sweet peas (1 pound)	20 to 22 minutes	Stir halfway through cooking
Spinach (1 pound)	23 to 25 minutes	Stir halfway through cooking
RICE & PASTA	Cooking Time	Suggestions
Brown rice (1 cup)	37 to 40 minutes	Put rice in Rice Bowl, along with 1 ¼ cups water
White rice (1 cup)	26 to 28 minutes	Put rice in Rice Bowl, along with 1 ¼ cups water
Macaroni pasta (3 cups)	25 to 28 minutes	Put pasta in Rice Bowl, along with 3 cups water
MEAT & POULTRY	Cooking Time	Suggestions
Beef, sirloin or filet mignon, sliced ½-inch thick (½ pound)	5 to 7 minutes	Trim off any excess fat
Chicken, skinless & boneless breast (1 ½ pounds)	15 to 17 minutes	Layer carefully, to allow for steam flow
Chicken, drumsticks (1 pound)	22 to 25 minutes	Layer carefully, to allow for steam flow
Hot dogs (1 pound)	6 to 8 minutes	Pierce skins before cooking
Pork chops, bone in, about ½ inch thick (4 chops)	10 to 12 minutes	Trim off any excess fat
Pork tenderloin, sliced ½-inch thick (1 pound)	10 to 12 minutes	Trim off any excess fat
FISH & SEAFOOD	Cooking Time	Suggestions
Fish fillets, such as sole, cod, haddock or trout (1 pound)	9 to 11 minutes	Layer carefully, to allow for steam flow
Fish steaks, such as salmon or swordfish (1 pound)	9 to 11 minutes	Layer carefully, to allow for steam flow
Mussels (1 pound)	6 to 10 minutes	Steaming is done when shells complete open. Discard any shells that do not open.
Scallops (1 pound)	9 to 11 minutes	Stir halfway through cooking
Shrimp, peeled (½ pound)	6 to 8 minutes	Layer carefully, to allow for steam flow

Great Recipes for Your Steamer

Read each of the following recipes carefully before beginning to prepare any dish.

Poached Eggs

- 4 eggs
- 4 teaspoons sour cream
- ½ teaspoon freshly grated nutmeg
- ½ teaspoon salt
- ½ teaspoon pepper

Break one egg into each of 4 ramekins. Add a teaspoon of the sour cream to each. Season with nutmeg, salt and pepper.

Place the ramekins into the Steaming Bowl. Cover and cook for 5 to 7 minutes. Remove ramekins and serve.

Makes 4 servings.

Tip: Try flavoring the sour cream with a little saffron, paprika or curry powder to add a little zip to these delicate treats.

Variations: Try adding a small amount of cooked diced ham or cooked crumbled bacon to each ramekin before cooking. Or, for a vegetarian dish, add diced cooked vegetables and shredded cheese before cooking.

Chicken Supreme with Tarragon

- 4 boneless, skinless chicken breasts
(about 1 ½ pounds total)
- ½ teaspoon pepper
- 2 tablespoons fresh tarragon, chopped,
or 2 teaspoons dried
- 1 ¾ cups light (whipping) cream
- 1 teaspoon salt

Season the chicken breasts with half of the pepper and half of the tarragon. Place chicken in Steaming Bowl, arranging chicken to allow for steam flow. Cover and cook for 14 to 17 minutes.

Meanwhile, combine the cream, salt, and remaining pepper and tarragon in a medium saucepan over medium heat. Bring to a boil. Remove from heat.

Remove the chicken from the steamer. Slice and arrange on a serving platter. Pour the tarragon sauce over the top. Serve immediately.

Makes 4 servings.

Tip: For a stronger flavored sauce, try substituting the tarragon with rosemary.

Sole on a Bed of Mushrooms

- 2 pounds fresh sole fillets
- ½ pound fresh mushrooms
- 1 tablespoon lemon juice
- 1 cup parsley
- 2 cloves garlic
- 1 teaspoon salt
- ½ teaspoon pepper
- 4 teaspoons butter

Chop the parsley and garlic; mix together. Clean and slice the mushrooms; sprinkle with 1 teaspoon lemon juice. On each of 4 sheets of aluminum foil (10x13 inches) lay out one-fourth of the mushrooms. Top with some of the parsley-garlic mixture. Sprinkle with salt and pepper.

Cut the sole fillets into serving size portions, if necessary. Place the fillets onto the mushrooms, sprinkle with 2 teaspoons lemon juice and the rest of the parsley-garlic mixture.

Wrap each foil sheet into a packet. Place packets into the Steaming Bowl. Cover and cook for 10 to 12 minutes. Remove from steamer and unwrap. Serve each with 1 teaspoon butter on top.

Makes 4 servings.

Tip: Try substituting the butter with salad dressing or mayonnaise for a tasty summer dish.

Salmon Steaks with Fennel

- 4 salmon steaks, each about ¾ inch thick
- 2 tablespoons fennel seed
- ¼ cup butter, melted
- 1 ½ teaspoons lemon juice
- 1 teaspoon salt
- ½ teaspoon pepper

Season the salmon steaks with salt and pepper. Sprinkle with fennel seed. Place each steak into the Steaming Bowl. Cover and cook for 6 to 8 minutes.

Mix together the melted butter and lemon juice. Remove the salmon from the steamer. Carefully remove any skin from the cooked salmon. Arrange salmon on a serving platter. Brush with butter-lemon mixture and serve.

Makes 4 servings.

Tip: For a more traditional flavor, substitute the fennel seed with dill leaves.

Sausage and Potatoes with Mustard Sauce

- 1 pound kielbasa, smoked sausage or other pre-cooked sausage*
- 1 pound new baby potatoes*
- 1 cup light (whipping) cream*
- 2 tablespoons Dijon-style mustard*
- ½ teaspoon salt*
- ¼ teaspoon pepper*

Peel the baby potatoes. Slice the sausage into 1-inch pieces. Place the sausage and potatoes into the Steaming Bowl. Cover and cook for 20 to 25 minutes.

Meanwhile, heat the cream and mustard in a small saucepan over low heat. Do not boil. Season with salt and pepper. Pour mustard sauce into a small sauceboat.

Remove the sausage and potatoes from the steamer; arrange on a serving plate. Serve with mustard sauce.

Makes 4 servings.

Cauliflower with Chive Cream

- 2 pounds cauliflower florets*
- 1 ¾ cups light (whipping) cream*
- 2 tablespoons chives, chopped*
- 1 teaspoon salt*
- ½ teaspoon pepper*

Clean the cauliflower florets and place in the Steaming Bowl. Cover and cook for 10 to 12 minutes.

Meanwhile, combine the cream, salt and

pepper in a medium saucepan over medium heat. Bring to a boil. Add the chopped chives.

Remove the cauliflower from the steamer. Arrange on a serving platter. Pour the chive sauce over the top. Serve immediately.

Makes 4 servings.

Tip: Serve this elegant dish with poultry or fish fillets.

Banana Packets

- 4 firm bananas
- Vanilla extract
- Lemon juice
- 4 teaspoons sugar
- Whipped cream

Peel each banana. Cut each banana in half, lengthwise. Sprinkle each half with a few drops of lemon juice.

On each of four large sheets (9x12 inches) of aluminum foil, place one banana half. Sprinkle each with a few drops of vanilla extract and 1

teaspoon of the sugar. Top each with the other banana half. Roll each foil sheet into a tight packet.

Place foil packets into the Steaming Bowl. Cover and cook for 9 to 11 minutes. Remove packets from steamer and unwrap. Serve each banana with a spoonful of whipped cream.

Makes 4 servings.

Tip: If desired, bananas can also be served with a small amount of rum poured over each.

Caramel Custard

- 3 cups milk
- 1 cup sugar
- 3 eggs
- ¼ teaspoon vanilla extract
- 1 teaspoon water

Heat ½ cup of the sugar and 1 teaspoon water in a medium saucepan over low heat, stirring constantly, for 8 to 10 minutes, until a golden caramel syrup forms.

Divide the caramel between 4 custard ramekins, making sure to cover the bases and sides well.

Scald the milk in a double boiler. Set aside. Beat the eggs and remaining ½ cup sugar

with an electric mixer on medium speed. Slowly add the scalded milk to the mixture. Beat at low speed for 1 minute, or until mixed thoroughly. Add the vanilla; continue mixing at low speed for 1 additional minute.

Divide custard mixture evenly into caramel-prepared ramekins. Cover each with a small square of aluminum foil.

Place each ramekin into the Steaming Bowl. Cover and cook for 10 minutes. Remove ramekins from steamer and allow to cool. When cooled, turn each custard out onto a serving plate and serve.

Makes 4 servings.

Poached Pears with Chocolate Sauce

- 4 ripe pears
- Juice from ½ a lemon
- 4 ounces baking chocolate
- ½ cup light (whipping) cream

Peel each pear and rub each with some of the lemon juice. Place each pear in the Steaming Bowl, standing upright. Cover and cook for 15 to 20 minutes. Remove from steamer and set aside to cool.

Melt the chocolate in a double boiler. Gently add the cream; mix well. Arrange the pears on a serving plate. Pour chocolate sauce over each pear. Serve immediately.

Makes 4 servings.

Tip: A scoop of vanilla ice Cream makes a great compliment to this classic dessert.

Rice Pudding

- ½ cup short or medium-grained rice
- ¼ cup powdered sugar
- 2 cups warm milk
- ¼ teaspoon vanilla extract
- Pinch of salt
- Cinnamon

Combine all ingredients except cinnamon in the Rice Bowl; mix well. Place Rice Bowl in the

Steaming Bowl. Cover and cook for 30 to 35 minutes, stirring halfway through cooking.

Remove Rice Bowl from steamer. Divide rice pudding among 4 serving dishes. Top each with a sprinkle of cinnamon and serve.

Makes 4 servings.

Product Specifications:

Model No.:	EJ-PC50
Rating:	120V 60Hz 900W
Timer:	60 minutes
Water Reservoir Capacity:	25 oz
Rice Bowl Capacity:	1.5 qt
Upper Steamer Bowl	3 qt
Lower Steamer Bowl	2.4 qt
External Dimensions(inches)	12.6 x 10.2 x 11.06
Weight	4.4 lbs



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