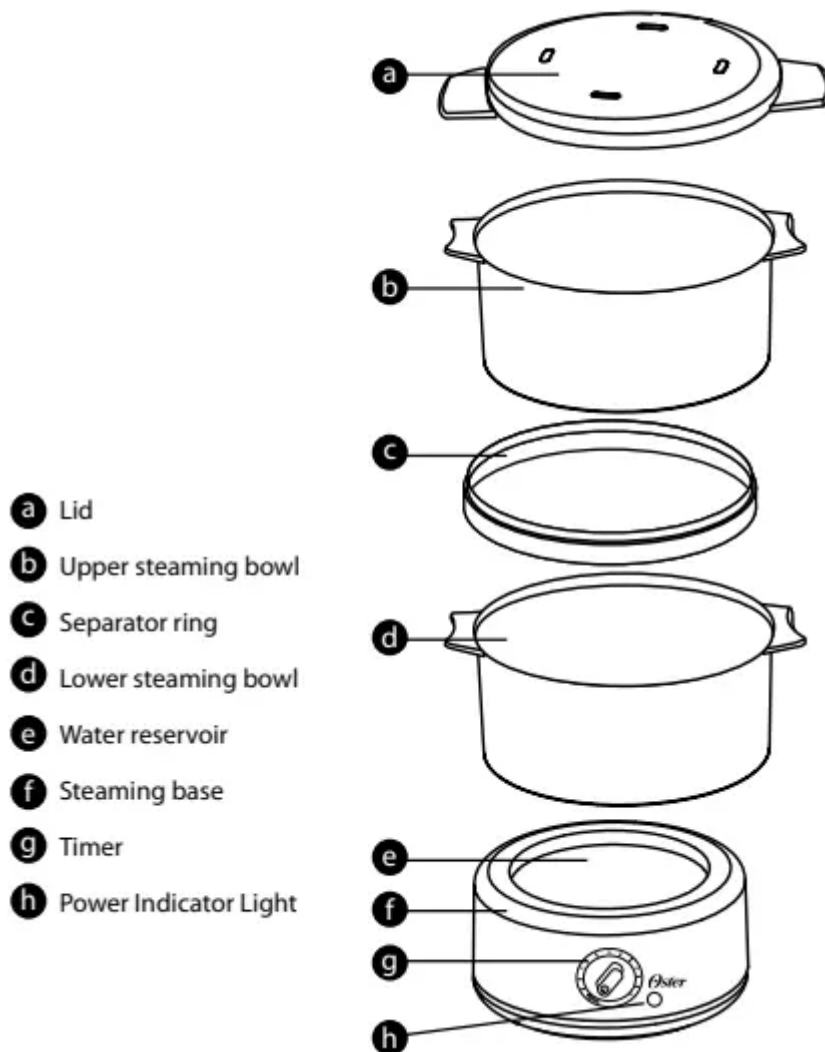


## Learning about your oster® food steamer



## How To:

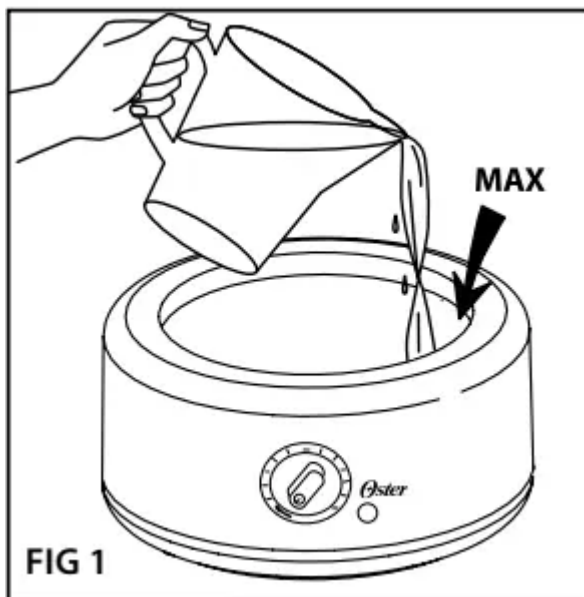
### Before The First Use

1. Thoroughly wash lid and both steaming bowls in warm, soapy water, then rinse and dry carefully.
2. Wipe the inside of the water reservoir with a damp cloth.

### Using Your Steamer

1. Place unit on a flat, sturdy surface with adequate clearance (i.e., do not place under wall cabinets). The steamer unit and components are not for use in ovens (microwave, convection or conventional) or on stovetop.

2. Fill water reservoir with clean water only (Fig. 1). Do not put any other liquids or add any salt, pepper, etc., in the water reservoir. Make sure the water does not exceed the “MAX” fill level or go lower than the “MIN” fill level as indicated inside the water reservoir.

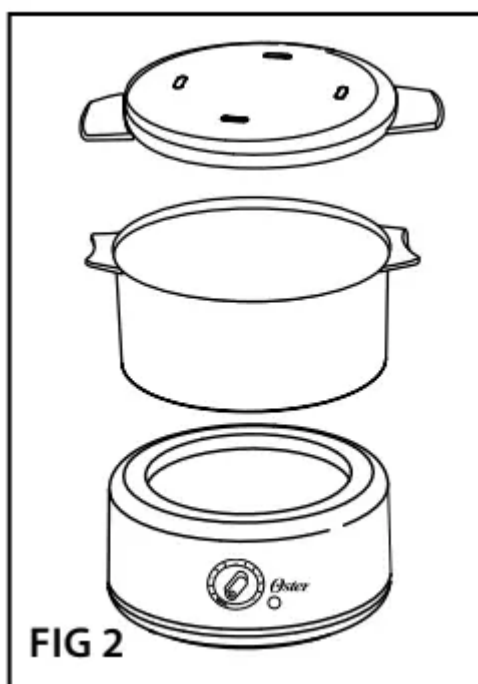


3. Place vegetable, seafood or other foods without sauce or liquid into the steaming bowl. Arrange food in center of bowl. Try not to block steam vents.

**Note:** Place the largest piece of food with longest cooking time in the lower steaming bowl.

#### **For Single Tier Steamer**

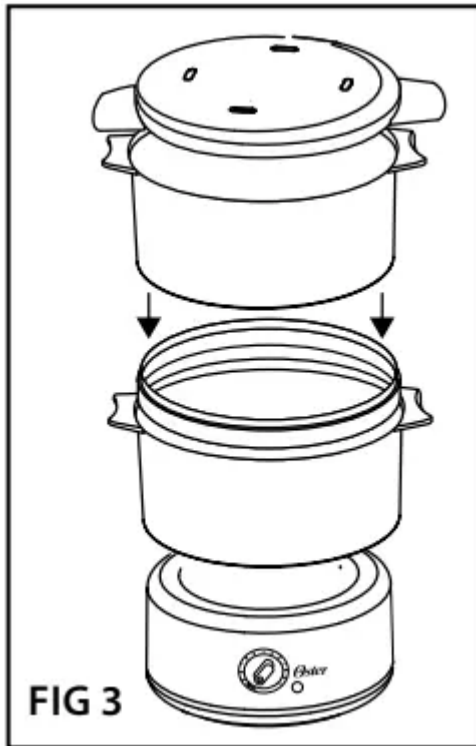
4. Place lower bowl on base. (Fig. 2).



#### **For Double Tier Steamer**

5. Place lower bowl on base, place separator ring on top of lower bowl, then place upper bowl on top. (Fig 3).

**Note:** When handling and removing hot components, use POTHOLDERS to avoid burns from hot steam.



### Timer Setting (Maximum 60 Minutes)

Set the timer to the recommended cooking time (experiment with adjusting steam times to achieve your desired results). The light turns on and steam will begin to generate. The light will turn off when cooking is completed and the timer will give a signal bell.

**Note:** Cooking times are estimates and depend on the quantity, size, required degree of cooking and temperature of food. Consider the cooking times given in the guide as suggested times for double tier steamer.

### Care & cleaning

1. Unplug cord from outlet and allow Steamer to cool before cleaning.
2. Never immerse the Base, Cord or Plug in water.
3. Empty the Water Reservoir.
4. Wash Lid and Steaming Bowls in hot, soapy water. Rinse and dry all parts, or wash on top rack of dishwasher.
5. Clean Reservoir with soapy water then wipe with damp cloth.
6. Do not use abrasive cleaners.

7. In hard water areas, the scale may build up on the heating element. If scale is allowed to accumulate, the steam could turn off before the food is cooked. After 7-10 uses, pour clear vinegar into the Water Reservoir to the “MIN” level, then fill with water up to the “MAX” level. Do not place Lid and Steaming Bowls on base during this procedure.
8. Plug in and set timer to 20 minutes. When the timer is complete, unplug cord from outlet. Allow the unit to cool completely before emptying the water reservoir. Use cold water to rinse the water reservoir several times.

## **Recipes**

### **Vegetables**

1. Clean vegetables thoroughly. Cut off stems; trim, peel or chop if necessary. Smaller pieces steam faster than larger ones.
2. Frozen vegetables should not be thawed before steaming.
3. Quantity, quality, freshness, size/uniformity and temperature of frozen food may affect steam timing. Adjust water amounts and cooking time as desired.
4. The frozen foods should be separated or stirred after 10–12 minutes. Use a long-handled fork or spoon to separate or stir foods.

### **Vegetables**

Variety	Wt. or Number of Pieces	Approx. Time (Minutes)
Artichokes, Whole	4 whole, tops trimmed	33 – 35
Asparagus, Spears	1 pound	13 – 17
<b>Beans</b>		
Green/Wax	1/2 pound	13 – 17
Cut or Whole	1 pound	15 – 19
Beets	1 pound, cut	28 – 31
Broccoli, Spears	1 pound	13 – 17
Brussels Sprouts	1 pound	18 – 21
Cabbage	1 pound, sliced	19 – 21
Celery	1/2 pound, thinly sliced	17 – 19
Carrots	1 pound, thinly sliced	13 – 17
Cauliflower, Whole	1 pound	13 – 17
Corn on the Cob	3 – 5 ears	28 – 33
Eggplant	1 pound	19 – 21
Mushrooms, Whole	1 pound	28 – 33
Okra	1 pound	21 – 23
Onions	1/2 pound, thinly sliced	15 – 17
Parsnips	1/2 pound	13 – 17
Peas	1 pound shelled	15 – 16
Peppers, Whole	Up to 4 medium (not stuffed)	15 – 16
Potatoes, Whole - Red	1 pound, about 6 small	38 – 48
Rutabaga	1 medium, diced	31 – 33
Spinach	1/2 pound	17 – 19
<b>Squash</b>		
Summer Yellow and Zucchini	1 pound, sliced	15 – 17
Winter Acorn and Butternut	1 pound	25 – 27
Turnips	1 pound, sliced	23 – 25
All Frozen Vegetables	10 ounces	31 – 53

**NOTE:** Times are for reference. Experiment with steam times to achieve your desired results.

### Fish and Seafood

1. The steaming times listed in the chart are for fresh or fully thawed seafood and fish. Before steaming, clean and prepare fresh seafood and fish. Frozen food may effect steam timing.
2. Most fish and seafood cook very quickly. Steam in small portions or in amounts as specified.
3. Clams, oysters and mussels may open at different times. Check the shells to avoid overcooking.
4. Serve steamed seafood and fish plain or use seasoned butter or margarine, lemon or favorite sauces.
5. Adjust steaming times accordingly.

Variety	Wt. or Number of Pieces	Approx. Time (Minutes)
<b>Clams in Shell</b>		
Little necks/Cherrystones	1 pound	15 – 17
<b>Crab</b>		
King Crab, legs/claws	1/2 pound	23 – 25
Soft Shell	8 – 12 pieces	13 – 15
<b>Lobster</b>		
Tails	2 – 4	19 – 21
Split	1 to 1-1/4 pounds	21 – 23
Whole, large	1 to 1-1/4 pounds	21 – 23
<b>Mussels</b>		
(fresh in shell)	1 pound	17 – 19
<b>Oysters</b>		
(fresh in shell)	1 pound	21 – 23
<b>Scallops (Fresh)</b>		
Bay (shucked)	1 pound	17 – 19
Sea (shucked)	1 pound	21 – 23
<b>Shrimp</b>		
Medium in shell	1 pound	15 – 17
Large/Jumbo in shell	1 pound	19 – 21
<b>Fish</b>		
Whole	1/2 to 3/4 pound	21 – 28
Dressed	1/2 to 3/4 pound	21 – 28
Filet	1 pound	21 – 28
Steaks	1 pound, 1-inch thick	23 – 28

**NOTE:** Times are for reference. Experiment with steam times to achieve your desired results.

## Meat

Variety	Wt. or Number of Pieces	Approx. Time (Minutes)
<b>Beef</b>		
Chuck	1 pound	31 – 33
Hamburger	1 pound	21 – 25
Meatballs	1 pound	25 – 27
<b>Chicken</b>		
Pieces	1 pound, 2 – 4 pieces	29 – 33
<b>Lamb</b>		
Cubes	1 pound	29 – 31
<b>Pork</b>		
Cubes	1 pound	29 – 31
<b>Hot Dogs</b>		
	1 pound	13 – 19
<b>Pre-Cooked Sausage</b>		
	1 pound	13 – 19

**NOTE:** Times are for reference. Experiment with steam times to achieve your desired results.

## IMPORTANT SAFEGUARDS

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

1. Read all instructions before using.
2. Do not touch hot surfaces. Use potholders when removing cover or handling hot containers to avoid steam burns. Lift and open cover carefully to avoid scalding and allow water to drip into steamer.
3. To protect against electrical shock, do not immerse cord, plug or base unit in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Switch off and remove plug from outlet to disconnect steamer when not in use. Unplug before putting on or taking off parts, and allow to cool before cleaning.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
7. Do not use outdoors.
8. Do not let cord hang over edge of table or counter, or touch hot surfaces.
9. Do not operate appliance while empty or without water in the reservoir.
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 or water or other hot liquids.
12. Do not use appliance for other than intended use.
13. The use of accessory attachments not recommended by this appliance manufacturer may cause hazards.

### **This unit is intended for household use only**

This appliance has a polarized alternating current 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.

DO NOT ATTEMPT TO DEFEAT THIS SAFETY FEATURE.

### **Extension Cord Use**

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if care is exercised in its use. If an extension cord is used, the electrical rating of the cord must be at least as great as the electrical

rating of the appliance. The extension 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.

## Save these instructions

Thank you for purchasing the OSTER® Food Steamer. Before you use this product for the first time, please take a few moments to read these instructions and keep them for reference. Pay particular attention to the Safety Instructions provided. Please review the product service and warranty statements. Please do not return to the place of purchase. To learn more about Oster® products, please call us at 1-800-334-0759.

### Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

---

Document generated by [ManualsFile](#)