

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.

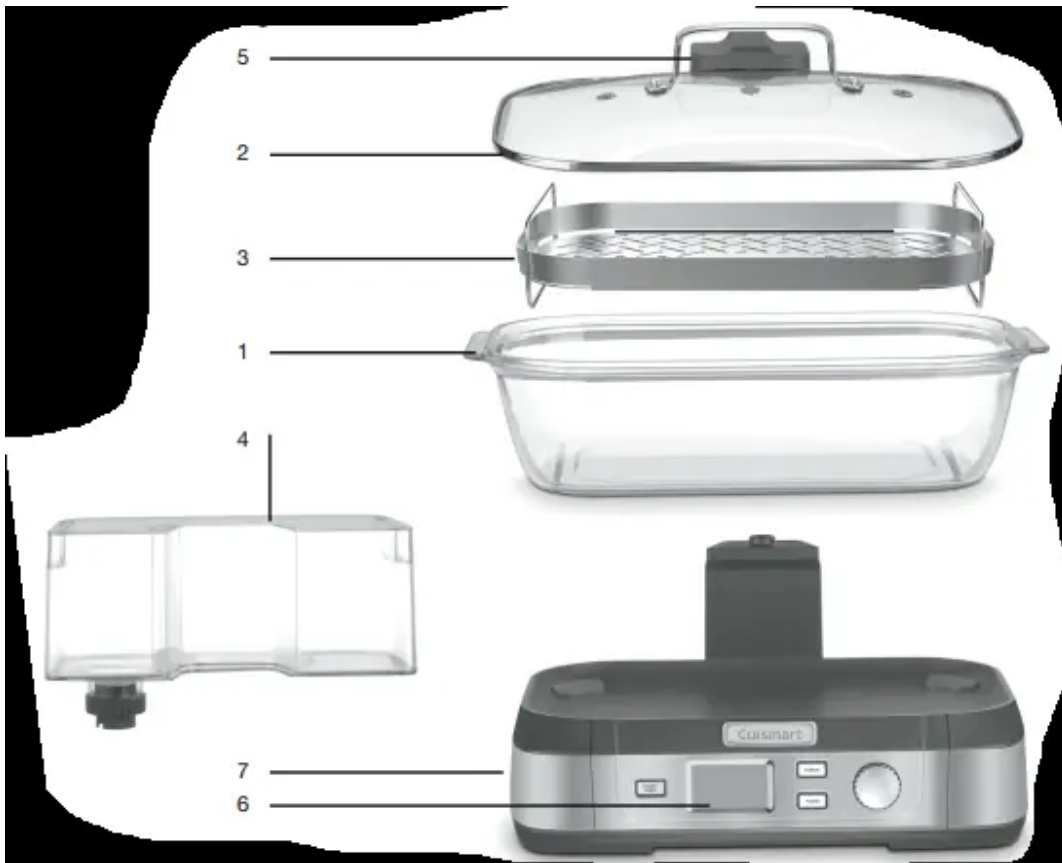
7. Base with Brushed Stainless Steel Housing

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. START/STOP Button

Press to start or manually stop the steaming process.

3. Selector Dial

Use to select food category presets: VEGETABLES, POULTRY, SEAFOOD, and GRAINS, plus MANUAL and KEEP WARM settings. Use to increase or decrease steam time if desired.

4. REHEAT Button

Press to bring food up to serving temperature.

5. PAUSE Button

Press to pause steam flow before removing lid during the steaming process. Timer will pause; 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.

OPERATION

Plug steamer into an electrical outlet.

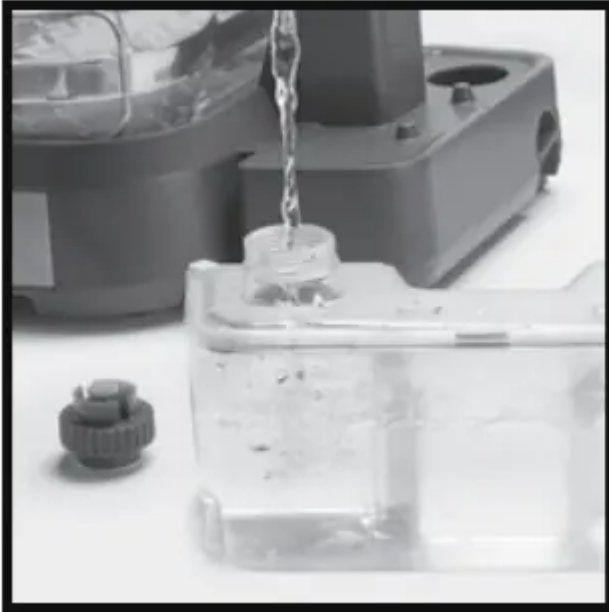
1. Prepare the Steamer

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.

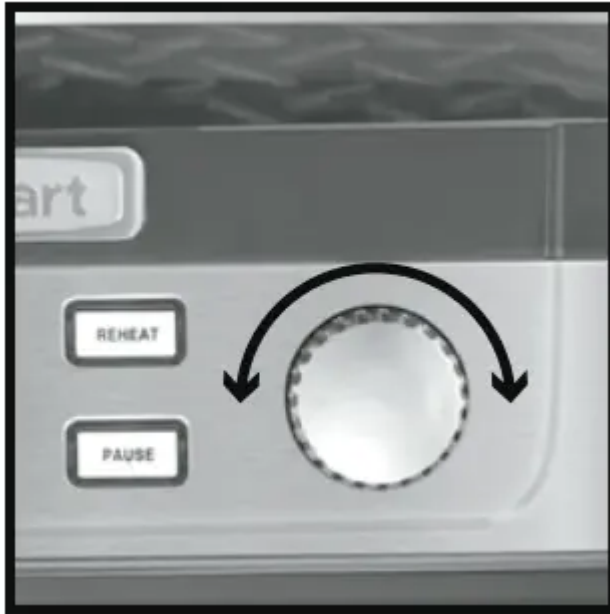


5. Select Steaming Time

Turn Selector Dial until the food type you are steaming illuminates in the LCD display, then press the dial to select it. Recommended steaming time will appear in the LCD display. Turn

Selector Dial to increase or decrease preset time for personal preference. If you wish to return to the food-type menu, press the Selector Dial.

NOTE: Cooking time will vary depending on the quantity and density of food, size of pieces, and other factors. As you get to know your steamer and cook different foods, you'll learn how much time is needed to get the exact results you want.



6. Press START/STOP Button

Steaming time will begin to count down and the unit will start to emit steam in just 30 seconds. When steam time has elapsed, steaming will stop and an alert will sound. **WARNING:** During use, never touch the base, steamer pot, or lid, since they get very hot.

NOTE: Use the PAUSE function when checking food doneness or removing/adding ingredients during the steaming process. Press to pause steam flow before removing lid. Timer will pause; press again to resume steaming.



7. Manual Timer Option

The manual timer offers two options:

a. To set a preferred cooking time, turn Selector Dial to illuminate MANUAL in LCD and press the dial. Next, turn dial to the desired cooking time and press START/ STOP to begin steaming. Timer will begin to count down steaming time.

b. To steam without setting a time, turn Selector Dial to illuminate MANUAL in LCD and press START/STOP. Steaming will begin and timer will start counting up. Press START/STOP to stop steaming. NOTE: Steamer shuts off automatically when timer reaches 60 minutes.

8. Audible Alert Signals Steaming Is Complete

To stop steaming before time has elapsed, simply press START/STOP button. To adjust time during cooking, press pause button and turn Selector Dial to increase or decrease steaming time. If not serving right away, you can use the KEEP WARM mode. Turn Selector Dial to illuminate KEEP WARM. Press the dial, 00:00 will appear in the display. Press START/ STOP and the timer will begin to count up. Press START/STOP again to turn KEEP WARM off. To select a specific KEEP WARM time, when 00:00 appears, use dial to select time, then press START/STOP. Timer will begin counting down.

NOTE: Residual heat may continue to cook food; adjust time accordingly.

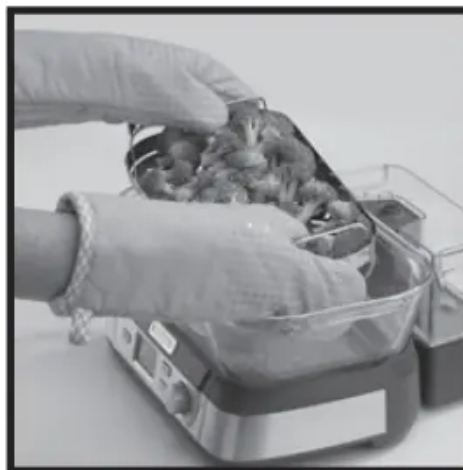
9. Adding Water During Cooking

When there is little or no water left in the water reservoir, ADD WATER icon will appear in the LCD. An audible alert will sound continuously until water reservoir is refilled. Follow Step 2 above for water reservoir filling instructions.



10. Remove Food When Ready to Serve

Use oven mitts to remove lid, lifting the side farthest from you, allowing any excess moisture to drip back in the pot and allowing steam to escape away from you.



11. After Cooking Is Complete

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

After several months of use, calcium deposits may build up in the steam tube of your steamer. This process is normal. You should descale regularly to maintain maximum steam production and extend the life of your steamer.

To descale: Fill the water reservoir to the maximum level with equal parts of water and white vinegar (not cider or wine vinegar).

Plug the unit into an electrical outlet. The steaming pot and lid should be in place. Set timer for 60 minutes and begin steaming.

When the timer sounds, unplug and allow to cool completely before pouring out vinegar solution.

Rinse the water reservoir, steaming pot and lid several times with fresh, cold water.

Fill the reservoir with cold water and place on unit. Set timer for 30 minutes and begin steaming to remove any residual vinegar from the steamer.

We also recommend using the descaling method to clean the steamer after steaming seafood.

HELPFUL HINTS

- Steaming times stated in the Steaming Guide and Recipes 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.
- When using recipes, follow quantities as closely as possible for best results.
- Some foods, such as grains and rice, can be steamed in ovenproof dishes and covered with aluminum foil. See the recipe section for examples.
- 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 165°F. The recommended temperature for fish is 145°F.

- To check on food during the steam cycle, always press the PAUSE 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.
- Use the REHEAT button for bringing food up to serving temperature. The recommended serving temperature for food is at least 165° F.
- 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.

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 START/STOP 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.

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.

NOTICE: This appliance has a polarized plug (one prong is wider than the other). To reduce the risk of electric shock, this plug will fit into a polarized outlet only one way.

If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way

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.

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.