



INSTRUCTIONS FOR USE



Steam Cooker

Model: EW-92214B
Voltage: 120V~60Hz
Wattage: 400W

THIS PRODUCT IS ONLY FOR HOUSEHOLD USE ONLY. READ AND SAVE THESE SAFETY INSTRUCTIONS BEFORE USE

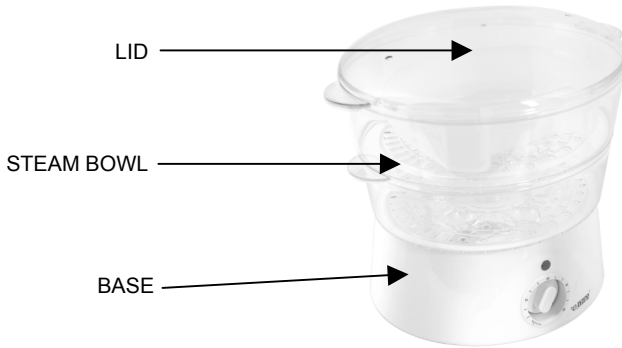
IMPORTANT SAFEGUARDS

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

1. READ ALL INSTRUCTIONS!
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock and personal injury, do not immerse this appliance, including cord and plug, in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool completely before putting on or taking off parts, and 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. The use of accessory attachment is not recommended by the appliance manufacturer may result in fire, electric shock or cause injury to persons.
8. Do not use outdoors.
9. Do not let cord hang over edge of support, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. Do not use this appliance for other than its intended use as described in this manual.
12. Do not touch the steamer base until it has cooled.
13. Use extreme caution when moving an appliance containing hot oil or other hot liquids.

SAVE THESE INSTRUCTIONS

Polarized plug: To reduce the risk of electric shock, this plug is intended to 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 attempt to modify the plug in any way.



Steam Bowl:

Large 4 Qt. combined capacity. Clear, durable construction offers clear views and many uses, yet dishwasher safe.

Lid: Clear, durable construction offers a clear view, dishwasher safe and designed with handles for safe removal.

Rice Bowl: Multi-purpose 2 cup bowl makes the best rice, oatmeal and grains. Dishes prepared in sauces, eggs, tamales and many other foods can be steamed using rice bowl. Dishwasher safe.

Base Unit: Serves as the water reservoir and has a 60 minute, adjustable timer with automatic shutoff. Do not place in dishwasher!

BEFORE USING THE FIRST TIME

Carefully unpack each part and remove all packing material. Wash Lid, Rice Bowl and Steam Bowls in warm soapy water, rinse and dry. Wipe Base with damp cloth and dry. DO NOT immerse Base in water or other liquid.

Hints and Operating Instructions

- Do not operate your Steam Cooker without water. This could damage the appliance and void your warranty.
- Do not use more water than indicated on inside of Base Unit.
- Do not substitute wine or other liquid(s) in place of water.
- Place food in Steam Bowl, add herbs or spices at end of cooking cycle.
- For large food loads or multiple dishes, use both Upper and Lower Steam Bowls, divide food evenly. The lower bowl will generally cook faster than upper bowl, place larger foods or longer cooking foods in the lower steam bowl. Use one steam bowl for smaller loads.
- Always use Lid on Steam Bowl.
- If both Steam Bowls are used, place Lower Steam Bowl on Base first, then Upper Steam Bowl and Lid.
- Plug power cord into a standard 120 volt outlet. Indicator Light will be lit while timer is set. When set time is done, light will turn OFF.

- Turn Dial to set the number of minutes required to cook the food, based on the Cooking Guidelines on following pages.
- When removing the Steam Bowl(s) use oven mitts to protect against burns from the hot steam. CAUTION: Use extreme care when removing the Steam Bowl(s). Steam can cause serious burns!
- When cooking is complete, turn dial to “0” and unplug the appliance.
- Water amount guide that is added to Base.:
Minimum - 1-1/2 Cup /350 mL - approx. 30 minutes cooking time
Maximum - 3 Cups / 700 mL - approx. 60 minutes cooking time

Care and Cleaning

- After your Steamer has cooled, unplug from outlet and remove Steamer Bowl(s) and set in bowls and lid in warm soapy water.
- Remove excess water from Base Reservoir by tilting it over a sink.
- Wash Steam Bowl(s) and Lid in warm soapy water or place it in the dishwasher.
- **CAUTION:** Do not put Base Unit in the dishwasher.
- Do not use abrasive cleansers or steel wool to clean Lid or Steam Bowl(s), it will scratch the clear plastic.
- **NEVER IMMERSE THE BASE IN WATER.** To clean, wipe outside of Base with a damp cloth and dry. Do not use abrasive cleansers on exterior surface of Base.
- Dry with a clean towel or set parts aside to air dry.
- Never store your Steamer with water in the Reservoir., always empty reservoir and allow parts to dry before storing.
- Always fill reservoir to minimum level before connecting to power supply.

EGGS

- Fresh eggs (no more than a week old) are best as the whites will remain close to the yolk for a more round appearance. Use eggs at room temperature for best results. As eggs age, the whites ‘thin out’. Eggs will no longer be tough because steaming provides a moist and gentle method of cooking.
- Use Rice Bowl when cooking scrambled or poached eggs.
- For fluffier scrambled eggs, add 1 Tbs. water per egg and mix.
- To poach eggs, add 1 Tbs. vinegar to water in base to help egg whites congeal.

Variety	No. of pieces	Cooking time (minutes)
In shell, soft-cooked	1 to 6	10 - 15
In shell, hard-cooked	1 to 6	10 - 15
Scrambled	3 to 4	20 - 25

RICE AND GAINS

- To enhance the flavors of Rice and Grains, use half consomme or broth and half water in the Rice Dish. Never put anything but water in the Water Reservoir (base unit).
- Always fill reservoir to minimum level before connecting to power supply.
- There are many types of rice. Follow specific directions for variety used.
- Check if done and consistency of rice at minimum time specified in chart, while stirring rice at same time.
- For softer rice, increase water in Rice Bowl (2 - 3 Tbs.) and increase cooking time approximately 5 - 7 minutes. For more firm rice, reduce water and time by same amount.
- When checking or stirring rice be careful not to drip the condensate into the Rice Bowl, which would degrade the flavor and quality of the steamed rice.

Rice / Grain	Combine in Rice Bowl		Cooking time (minutes)
	Rice	Water	
Instant	3/4 Cup	1 Cup	15 - 20
Long Grain Mix:			
- Regular (6 oz. pkg.)	Mix	1-1/2 Cups	50 - 55
- Instant (6 1/2 oz. pkg.)	Mix	1-3/4 Cups	17 - 22
Oatmeal	3/4 Cup	1 Cup	55 - 60
White:			
- Long grain	3/4 Cup	1-1/4 Cups	50 - 55
- Regular	1 Cup	1 Cup	45 - 50

VEGETABLES

- Steaming will bring out the fresh flavor, color and texture of the vegetable. Steamed vegetables are fat-free and low in calories. The nutrients are steamed into the vegetables and not cooked out.
- Always fill reservoir to at least minimum level before connecting to power supply.
- Clean vegetables thoroughly. Remove stems, peel or chop if needed. Smaller pieces of food steam more quickly than larger pieces.
- Frozen vegetables should not be thawed before steaming. Stir after steaming 10 - 12 minutes.
- Quantity, quality, freshness and size of foods will affect the steaming times. Adjust water amounts and steaming time as desired.

Vegetable	Amount/Weight	Cooking time (minutes)
Artichokes, fresh	2 - 3 medium	35 - 40
Asparagus, spears	1 lb.	12 - 17

Beans, green or wax	1/2 lb.	10 - 15
Broccoli, florets	1/2 lb.	10 - 15
Brussel Sprouts	1 lb.	18 - 23
Cabbage, wedges	1 lb.	15 - 20
Carrots	1/2 lb.	10 - 15
Cauliflower, florets	1/2 lb.	10 - 15
Corn on Cob	2 - 3 ears (shucked)	25 - 30
Onions small	1/2 lb.	20 - 25
Peas	1/2 lb.	10 - 15
Potatoes, whole red	1 lb.	40 - 45
Spinach	1/2 lb.	10 - 15
Squash, summer	1 lb.	15 - 20
Squash, winter	1 lb.	20 - 25
Turnips, whole	1 lb.	20 - 25
Frozen Vegetables.	10 oz. pkg.	30 - 40

MEAT AND POULTRY

- Always fill reservoir to at least minimum level before connecting to power supply.
- Meat and Poultry that is steam cooked retains most of its moisture. If meat is less tender, steam cooking will make it much more tender.
- To achieve a 'browned' look when steaming meats, add Paprika, browning sauce or any microwave browning product.
- Season meat with herbs before steaming. DO NOT add salt as it will toughen the meat.
- If using Rice Bowl to prepare your meal, cover with plastic wrap to seal in extra moisture and flavor.
- Adjust steam times according to your preferences.

Meat & Poultry	Amount/Weight	Cooking time (minutes)
Beef:		
- Chuck	1 lb.	30 - 35
- Corned	1 lb.	30 - 35
- Meatballs	1 lb.	25 - 30
- Stew Meat	1 lb.	25 - 30
Chicken:		
- Boneless, cubed	1 lb.	20 - 25
- Pieces	1 lb. (2 to 3 pieces)	45 - 50
Lamb, cubed	1 lb.	25 - 30

Pork, cubed	1 lb.	25 - 30
Pre-cooked Sausage: - Hot Dogs - Italian	1 lb. 1 lb.	15 - 20 25 - 30

FISH AND SEAFOOD

- Always fill reservoir to at least minimum level before connecting to power supply.
- Before steaming, clean and prepare fresh seafood and fish.
- Poach fish in the Rice Bowl using water, broth or favorite seasoning.
- Fish is steamed to perfection if it flakes easily and becomes opaque.
- Most fish and seafood cook quickly. Steam in small amounts.
- Mussels, Clams and Oysters may open at different times. Check the shells to avoid over-cooking.
- Adjust steam times according to your preferences.

Fish / Seafood	Amount/Weight	Cooking time (minutes)
Clams, in shell	3/4 lb.	12 - 15
Crab: - King crab, Legs - Soft shell	1/2 lb. 5 to 8 pieces	20 - 22 10 - 12
Fish: - Dressed - Fillets - Steaks - Whole	1/2 to 3/4 lb. 1 lb. 1 lb.; 1 inch thick 1/2 to 3/4 lb.	20 - 25 15 - 20 20 - 25 20 - 25
Lobster - Split - Tails - Whole	1 lb. 2 to 4 pieces 1 to 1-1/4 lb.	20 - 25 15 - 20 20 - 25
Mussels, in shell	3/4 lb.	12 - 15
Oysters, in shell	2 to 2-1/2 lbs.	15 - 20
Scallops: - Bay, shucked - Sea, shucked	3/4 lb. 3/4 lb.	12 - 15 15 - 20
Shrimp, in shell: - Medium - Large/Jumbo	3/4 lb. 3/4 lb.	12 - 15 15 - 18