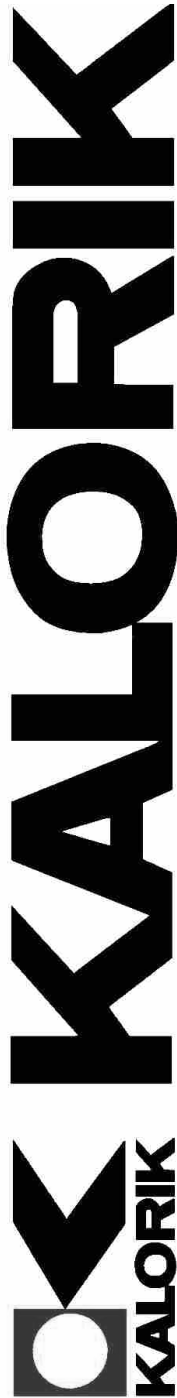




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## Food Steamer

**USK DG 1**  
**USK DG 16271**  
**120V~60Hz 800W**



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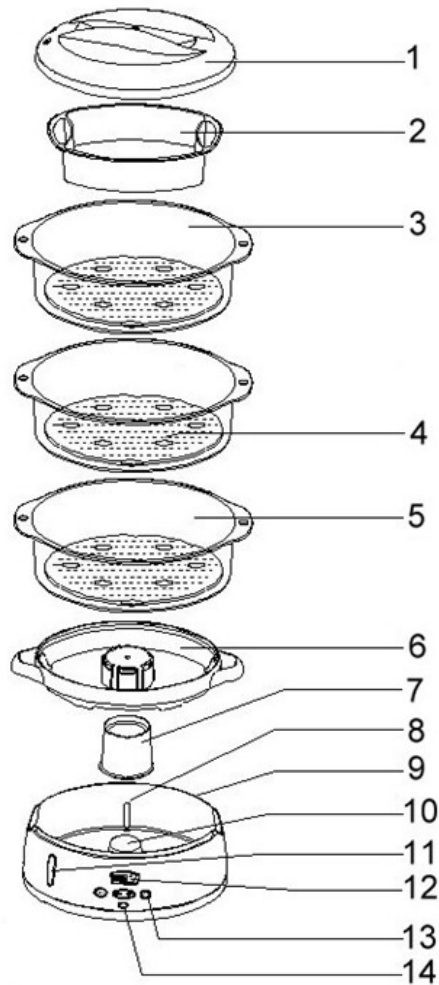


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## PART DESCRIPTION



- |                               |   |
|-------------------------------|---|
| 1. Lid                        | 8. Inside maximum water level                     |
| 2. Rice bowl                  | 9. Water tank                                     |
| 3. Top steaming basket #3     | 10. Heating element                               |
| 4. Center steaming basket #2  | 11. Exterior water level indicator                |
| 5. Bottom steaming basket #1  | 12. Display                                       |
| 6. Drip tray                  | 13. Buttons ("Prog", Time increment "+/-", "0/1") |
| 7. Heating element protection | 14. Control Light                                 |



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# **(EN) OPERATING INSTRUCTIONS**

## **IMPORTANT SAFEGUARDS**

- ❑ **READ ALL INSTRUCTIONS**
- ❑ Check that your mains voltage corresponds to that stated on the appliance.
- ❑ Close supervision is necessary when any appliance is used by or near children.
- ❑ Do not touch hot surfaces. Use handles or knobs.
- ❑ To protect against electrical shock do not immerse cord, plugs, or the appliance in water or other liquid.
- ❑ Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- ❑ Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest service facility for examination, repair, or adjustment (\*).
- ❑ The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- ❑ Do not use outdoors.
- ❑ Do not let cord hang over edge of table or counter, or touch hot surfaces.
- ❑ Do not place on or 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.
- ❑ Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, put the switch in off position, then remove plug from wall outlet.
- ❑ Do not use appliance for other than intended use.
- ❑ Never touch the hot parts of the appliance during cooking. The translucent baskets are parts of the appliance with hot surfaces. You must use their side handles when handling them.
- ❑ Make sure nothing comes into contact with the heating element of the appliance. Only water should be in the tank where the heating element is. Never place food in it.
- ❑ Never use this appliance without the drip tray.



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- ❑ After use and above all when the water hasn't completely evaporated, wait until the steam stops leaking through the hole on the upper part of the lid then open the lid carefully in order not to hurt you. Let the water drip into the food steamer. Slightly move the lid so that the steam does not reach your hands or your face. Caution: the condensation on the sides of the different baskets may generate steam and burn you.
- ❑ Be cautious while transporting your appliance filled with hot food, water or other liquids. It is not recommended to move your appliance when it has not completely cooled down.

(\*) after sales department of the producer or importer or any person who is qualified and approved to perform this kind of repairs in order to avoid all danger.

## **SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY**



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## POLARIZED PLUG INSTRUCTIONS

This appliance is equipped with a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit into the polarized outlet only one way. If the plug does not properly fit into the outlet at first, reverse it. If it still does not fit, contact a competent qualified electrician. **Do not attempt to modify the plug in any way.**

## SHORT CORD INSTRUCTIONS


A short power supply cord is provided to reduce the hazards resulting from becoming entangled in, or tripping over a longer cord. Extension cords may be used if care is exercised in their use.

- The electrical rating of the extension cord should be at least that of the appliance. If the electrical rating of the extension cord is too low, it could overheat and burn.
- The resulting extended cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over.

## BEFORE FIRST USE

In order to eliminate any manufacturing residues, it is necessary to clean the appliance and the accessories (Cf. "Care and cleaning ")

## SETTING THE CLOCK

- Plug in the appliance. The display will show 
- Press the "PROG" and "0/1" buttons at the same time & release them. You'll hear a beep.
- To adjust the clock mode press on the "+" & "-" button. Each press on "+" increases the time of 10 minutes & each press on "-" decreases the time by one minute.
- Once the clock is adjusted, press the "PROG" button again to end the process.



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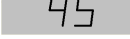
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## COOKING IN YOUR FOOD STEAMER

- Before using your food steamer, make sure it is OFF and cold. Fill water tank with cold water. To do so, pour the water directly into the water tank. The amount of water depends on the required cooking time. However, it is very important to respect the minimum and maximum level. Non-observance of this instruction could damage your appliance. **DO NOT** add any herbs, spices or other liquid such as wine or broth to the water in the water tank.
- Make sure the bottom of the baskets is properly attached, and place the food in the different steaming baskets. **DO NOT** add seasoning, herbs etc. until cooking has been completed.
- Make sure the heating element protection is positioned properly around the heating element with the larger side downwards. Add water. Make sure the water flows freely inside the element protection.
- Then place the drip tray onto the water tank and stack the steaming baskets, paying attention always to put the basket with the largest base on the highest level. The size of the basket base is indicated by number on the handles of each basket. The smallest is #1, the middle one is #2 and the biggest is #3.
- To stack the baskets, make sure the pins on the bottom of the baskets fit in the grooves foreseen on the lower basket. **Caution: always use the side handles to move the baskets.** Pay attention during the positioning of the baskets because if they are not placed correctly, steam may escape through the side of your appliance and may burn you.
- Place the lid on the upper basket **DO NOT OPERATE THIS APPLIANCE UNCOVERED - STEAM IS GENERATED DURING USE.**

## SETTING THE STEAMING TIME

- In clock mode, press the "0/I" button, then release it.  is displayed. You will hear a beep and a red pilot light goes on, meaning that the appliance has begun to count down. After the beep you can adjust the cooking time by pressing "+" or "-". Each press increases or decreases the steaming time by 5 minutes. The maximum steaming time is 90 minutes.



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- Once the steaming time is over, the appliance comes back directly to "holding" mode. Time &  are displayed and a green pilot light goes on. At the end of the steaming time, the holding mode keeps the food warm (every 8 minutes the food is warmed for two minutes)
- Press "0/1" button to stop steaming and return back to clock mode.

## PROGRAMMATION OF THE APPLIANCE


Press the "PROG" button.  is displayed. Press "+" or "-" to set the moment when you want your appliance to start.

**Caution:** this setting determines at what time you want your appliance to start. For example, it is 6 PM, you want your appliance to start at 7 pm, you have to set the timer at 7:00 PM. Mind the indication PM for the afternoon settings, there is no indication for "AM" settings.

Each press increases or decreases the beginning of steaming time by 10 minutes. You can set your appliance up to 24 hours in advance.

Press once again the "PROG" button.  is displayed. You can set the steaming time by pressing on the "+" or "-" button. Each press on the "+" or "-" button increases or decreases the steaming time by five minutes. Press once again on "PROG". Time and "PROG" are displayed. The timer is then set (NOTE : if you want to cancel the programmation, press on "PROG" one more time, and the "PROG" symbol on the display will go out.).

Now your appliance is in "programmation" mode. Once the set hour has come, you hear a beep and a red pilot light goes on. The appliance starts to steam according to your settings. If you want to cancel the "programmation" during steaming, press the "0/1" button, the appliance shuts down and comes back to clock mode.

Once the steaming is over, the appliance comes back to "holding" mode, the symbol  is displayed and a green pilot light goes on. Every 8 minutes, the holding mode warms the food for 2 minutes after the end of cooking time. Press "0/1" to come back to the clock mode.

**Whatever the mode (steaming, programmation, holding...) the appliance stops automatically once all the water has run out.**



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### Hints:

- When cooking rice, we advise you to cover it with hot water in order to accelerate the cooking process.
- It is possible to cook food with very different cooking times but this needs frequent operations to take away the food that will be ready. To avoid this, it is recommended to prepare food with similar cooking time.
- Frozen food does not need to be defrosted, but its cooking time will be longer.

## CARE AND CLEANING

- Empty the water tank and clean it with a damp cloth
- Descale the appliance every 8 times. To proceed, position the ring upside down around the heating element (the largest side up). Fill the water tank with cold water up to "max." level, fill the inside of the ring with vinegar up to the same level. Leave overnight to descale. Rinse out the inside of water tank with warm water several times.
- The baskets, the drip tray, the lid and the rice bowl may be washed with soapy water or in the dishwasher. Never use abrasive cleaners to clean your appliance: it could damage the surfaces.
- The body of the appliance should be washed with a smooth cloth or with a slightly damp towel.
- **Never immerse the body in water or any other liquid.**

## STEAMING TIME GUIDELINES

The steaming time indicated hereunder are approximative.

TYPE OF RICE	COMBINED IN RICE BOWL		APPROX. TIME (MINUTES)
	Rice	Cold water	
Brown	½ cup	2/3 cup	40-41
	1 cup	1 ¼ cups	54-57
White	½ cup	3/4 cup	34-36
	1 cup	1 ¼ cups	37-41



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FRESH VEGETABLES	AMOUNT	APPROX. TIME (MIN)
<b>Artichoke</b> (whole)	4 medium	37-40
<b>Asparagus</b> (spears)	½ - 1 lb. +/- ½" Ø / 500gr.	13-15
<b>Beans, green / wax</b> (cut or whole)	1 lb. / 500 gr	25-28
<b>Broccoli</b> (spears)	1 lb. / 500 gr	12-14
<b>Cabbage</b>	1 lb. / 500 gr	17-19
<b>Carrots</b>	1 lb. / 500 gr	15-17
<b>Cauliflower</b> (whole head)	2 ½ lbs. (medium) / 1250gr	14-16
<b>Corn on cob</b>	Max. 8	17-19
<b>Mushrooms</b> (whole)	½ lb. (medium) / 250gr	10-11
<b>Onions</b> (whole), before grilling	1 lb. (medium) +/- 4" Ø / 500 gr	7-9
<b>Peas, green</b>	1 ½ lbs. (in pod) / 1500gr	14-16
<b>Peppers</b> (whole), before grilling	Max. 4 medium	9-11
<b>Potatoes</b> (whole)	1 lb. / 500gr or +/- 8 small	17-19
<b>Spinach</b>	½ lb. / 250gr	10-12
<b>Squash</b> , summer yellow and zucchini	1 lb. / 500gr (medium)	11-13
<b>Turnips</b>	1 lb. / 500gr or +/- 5 small	12-14

SAUSAGES	AMOUNT	APPROX. TIME (MINUTES)
<b>Frankfurters</b>	Max. 1 lb. / 500 gr (8-10 pcs)	12-14
<b>Bratwurst</b>	Max. 1 lb. / 500 gr	17-19



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SEAFOOD	AMOUNT	APPROX. TIME (MINUTES)
<b>Clams</b>	½ - 1 lb. 250-500 gr (in shell)	10-12
<b>Crab</b>	1 lb./ 500 gr (+/- 6 pcs)	15-18
<b>Lobster</b> (tails)	1 or 2 (7/8 ozs. / 200gr each)	18-20
<b>Mussels</b> (fresh)	1 lb. / 500gr (in shell)	12-14
<b>Oysters</b> (fresh)	+/- ½ dozen	11-13
<b>Scallops</b> (fresh)	½ lb. /250 gr (shucked)	10-12
<b>Shrimp</b>	1 lb. /500 gr (in shell)	11-12
FISH	AMOUNT	APPROX. TIME (MINUTES)
<i>Filets:</i> <b>Sole, ...</b>	½ lb. / 250 gr	8-10
<i>Steaks:</i> <b>Halibut</b>	½ - 1 lb. 250- 500 gr	13-14
<b>Salmon</b>	+/- 1" / 2 cm thick	18-21
<b>Tuna</b>	+/- 1" / 2 cm thick	14-19
CHICKEN	AMOUNT	APPROX. TIME (MINUTES)
<b>Breast</b> , boneless fillets	½ lb. Pcs / 250 gr	14-16
<b>Breast</b> , split with bone	1 - 1 ¼ lb. / 600 gr	37-41
<b>Drumsticks</b> , with bone	1 lb. / 500 gr	32-36
<b>Thighs</b> , with bone	1 lb. / 500 gr	34-37
<b>Poached chicken (breast)</b> , split-boneless or with bone	1 lb. / 500 gr	45-47



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## WARRANTY

We suggest that you complete and return the enclosed Product Registration Card promptly to facilitate verification of the date of original purchase. However, return of the Product Registration Card is not a condition of these warranties. You can also fill this warranty card online, at the following address: [www.KALORIK.com](http://www.KALORIK.com)

This KALORIK product is warranted for 1 year from the date of purchase against defects in material and workmanship. This warranty is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance.

During this period, the KALORIK product that, upon inspection by KALORIK, is proved defective, will be repaired or replaced, at KALORIK's option, without charge to the customer. If a replacement product is sent, it will carry the remaining warranty of the original product.

This warranty does not apply to any defect arising from a buyer's or user's misuse of the product, negligence, failure to follow KALORIK instructions noted in the user's manual, use on current or voltage other than that stamped on the product, wear and tear, alteration or repair not authorized by KALORIK, or use for commercial purposes. There is no warranty for glass parts, glass containers, filter basket, blades and agitators, and accessories in general. There is also no warranty for parts lost by the user.

ANY WARRANTY OF MERCHANTABILITY OR FITNESS WITH RESPECT TO THIS PRODUCT IS ALSO LIMITED TO THE ONE YEAR LIMITED WARRANTY PERIOD

Some states do not allow limitation on how long an implied warranty lasts or do not allow the exclusion of incidental or consequential damages, so the above limitations may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.



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If the appliance should become defective within the warranty period and more than 30 days after date of purchase, do not return the appliance to the store: often, our Consumer Service Representatives can help solve the problem without having the product serviced. If servicing is needed, a Representative can confirm whether the product is under warranty and direct you to the nearest service location.

If this is the case, bring the product (or send it, postage prepaid), along **with proof of purchase** and indicating a **return authorization number** given by our Consumer Service Representatives, to the nearest authorized KALORIK Service Center (please visit our website at [www.KALORIK.com](http://www.KALORIK.com) or call our Customer Service Department for the address of the nearest authorized KALORIK Service Center). If you send the product, please include a letter explaining the nature of the claimed defect.

If you have additional questions, please call our Consumer Service Department (please see below for complete contact information), Monday through Friday from 9:00am - 6:00pm (EST). Please note hours are subject to change.

If you would like to write, please send your letter to:

**KALORIK Consumer Service department**  
Team International Group of America Inc  
1400 N.W 159th Street, Suite 102  
Miami Gardens, FL 33169 USA

Or call :

Toll Free: +1 888-521-TEAM OR +1 888-KALORIK

**Only letters can be accepted at this address above. Shipments and packages that do not have a return authorization number will be refused.**



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