



NESCO®

Electric Food Steamer



Use/Care Guide Model: ST-25





INTRODUCING THE NESCO® STEAM COOKER

Thank you for purchasing the NESCO® Electric Steam Cooker! Our long history of developing and producing small household appliances and accessories enables us to bring you the best in steam cooking technology!

This easy-to-use appliance will enable you to prepare not only steamed vegetables; but seafood, moist chicken, fat-free beef and perfect rice, oatmeal and grain dishes.

Features:

- ♦ **Two Layer Steam Cooker**
- ♦ **Cook nutritious dishes without using added fats.**
- ♦ **Cooks all types of food, grains, vegetables, fruit, eggs, seafood, meat and poultry.**
- ♦ **Durable plastic construction offers clear views of foods and steaming process.**
- ♦ **Adjustable timer from 0 to 60 minutes. Automatic shutoff if steamer runs out of water.**
- ♦ **Steam Bowl, Expander Ring and Lid are dishwasher safe for easy clean up.**

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IMPORTANT SAFEGUARDS

-This product is designed for household use only-

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. Do not touch the steamer base until it has cooled.
3. To protect against electrical shock, do not immerse power unit or any part of the steamer base, cord or plug, in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Make sure timer is OFF and cord unplugged from outlet when not in use and before cleaning. Allow the unit to cool before putting on or taking off parts.
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 attachments, not recommended by the appliance manufacturer, may cause injuries.
8. Do not let cord hang over edge of table or counter, or touch hot surfaces.
9. Do not use outdoors.
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.
12. Use extreme caution when moving an appliance containing hot oil or other hot liquids.

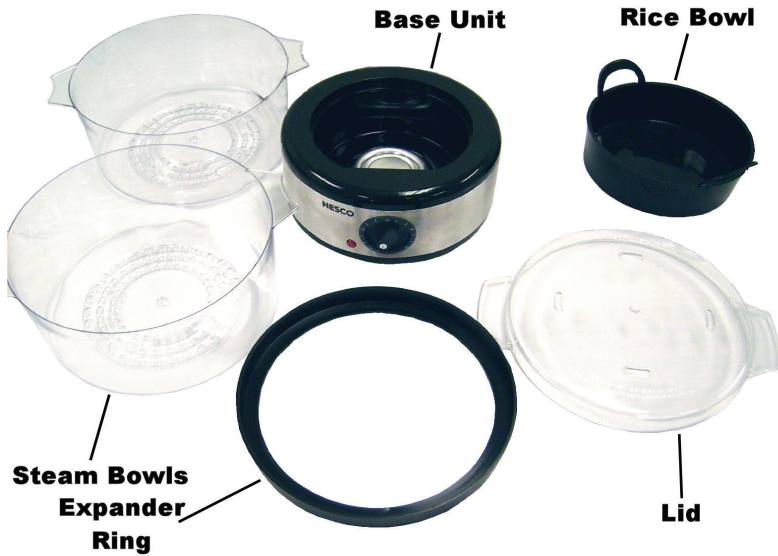
SAVE THESE INSTRUCTIONS

NOTE: This appliance has a polarized plug (one blade is wider than the other). 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.



Short Cord Instructions – A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the cord should be at least as great as the electrical rating of the appliance. The longer cord should be arranged so that it will not drape over the tabletop where it can be pulled on by children or tripped over unintentionally.

Parts description



Steam Bowl: Large 5 Qt. combined capacity. Durable, plastic construction offers clear views and many uses, yet dishwasher safe

Lid: Clear, durable plastic construction offers a clear view. Is 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, such as eggs, tamales and many other foods can be steamed using rice bowl. Dishwasher safe.

Expander Ring: Durable plastic ring used to fit the Steam Bowls together when making multi-dish meals.

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

- Wash Lid, Steam Bowls and Expander Ring 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

1. Do not exceed Maximum water level indicated on inside of Base Unit.
2. Do not operate your NESCO® Steam Cooker without water. This could damage the appliance and void your warranty.
3. Do not substitute wine, meat or vegetable stock or other liquid in place of water.
4. Place food in Steam Bowl. Add herbs or spices at end of cooking cycle.
5. For large food loads or multiple dishes, use both Upper and Lower Steam Bowls, dividing 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.
6. Always use Lid on Steam Bowl. Make sure handles of Lid are lined up with handles of Steam Bowl.
7. If both Steam Bowls are used, place Lower Steam Bowl on Base first, then Expander Ring, then Upper Steam Bowl and Lid.
8. Plug power cord into a standard 120 volt outlet. Indicator Light will be on while timer is set. When set time is done, light will turn OFF.
9. Turn Timer Dial to set the number of minutes required to cook the food load, based on the Cooking Guidelines on following pages.
10. When removing the Steam Bowl(s) use oven mitts to protect against burns from the hot steam. **CAUTION: Use extreme caution when removing the Steam Bowl(s). Hot steam causes serious burns!**
11. When cooking is complete, turn dial to "0" and unplug the appliance.
12. To serve, remove Lid and place under Steam Bowl. Bon Appetit!

Water amount guide that is added to Base:

Minimum	1/4 Cup / 60 mL	approx. 15 minutes cooking time
Midline	1 Cup / 250 mL	approx. 30 minutes cooking time
Maximum	2 Cups / 500 mL	approx. 60 minutes cooking time



Care and Cleaning

1. After your NESCO® Steamer has cooled, unplug from outlet and remove Steamer Bowl(s) and set in warm soapy water.
2. Remove excess water from Base Reservoir by tilting it over a sink.
3. Wash Steam Bowl(s), Expander Ring and Lid in warm soapy water or place in the dishwasher.
4. CAUTION: Do not put Base Unit in the dishwasher.
5. Do not use abrasive cleansers or steel wool to clean Lid or Steam Bowl(s) as it will scratch the clear plastic.
6. 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.
7. Dry with a clean towel or set parts aside to air dry.
8. Never store your NESCO® Steamer with water in the Reservoir. Always empty reservoir and allow parts to dry before storing

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.

- Always fill reservoir to at least minimum level before connecting to power supply.
- Use Rice Bowl when cooking scrambled or poached eggs. To prevent sticking, wipe Rice Bowl lightly with cooking oil.
- 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 faster.

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

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



RICE & GRAINS

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 at least minimum level before connecting to power supply.
- There are many types of rice. Follow specific directions for variety used.
- Check doneness 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 Tbsp.) 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.
- Adjust steam times according to your preferences.

Rice / Grain	Combine in Rice Bowl		Cooking time (minutes)
	Rice	Water	
Brown:			
- Parboiled	1 Cup	3/4 Cup	45 - 50
- Regular	1 Cup	1 Cup	42 - 47
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





FISH & 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	1/2 lb.	20 - 22
- Soft shell	5 to 8 pieces	10 - 12
Fish:		
- Dressed	1/2 to 3/4 lb.	20 - 25
- Fillets	1 lb.	15 - 20
- Steaks	1 lb.; 1 inch thick	20 - 25
- Whole	1/2 to 3/4 lb.	20 - 25
Lobster		
- Split	1 lb.	20 - 25
- Tails	2 to 4 pieces	15 - 20
- Whole	1 to 1-1/4 lb.	20 - 25
Mussels, in shell	3/4 lb.	12 - 15
Oysters, in shell	2 to 2-1/2 lbs.	15 - 20
Scallops:		
- Bay, shucked	3/4 lb.	12 - 15
- Sea, shucked	3/4 lb.	15 - 20
Shrimp, in shell:		
- Medium	3/4 lb.	12 - 15
- Large/Jumbo	3/4 lb.	15 - 18





MEAT & 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
- Hamburger	1 lb.	20 - 25
- 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	1 lb.	15 - 20
- Italian	1 lb.	25 - 30





ONE YEAR LIMITED WARRANTY

This appliance is warranted for one year from date of original purchase against defects in material and workmanship. This warranty does not cover transportation damage, misuse, accident or similar incident. This warranty gives you specific legal rights and you may have other rights, which vary from state to state.

Your new NESCO® Steamer comes equipped with numerous safety features. Any attempt to interfere with the operation of these safety features makes this warranty null and void. In the event we receive an appliance for service that has been tampered with, we reserve the right to restore it to its original state and charge for the repair.

For service in warranty, defective products may be returned, postage prepaid, with a description of the defect to The Metal Ware Corporation for no charge repair or replacement at our option. Please follow the 5 easy steps below for details. Service and genuine NESCO® replacement parts may be obtained from the NESCO® FACTORY SERVICE DEPARTMENT.

About Your Warranty and Service Satisfaction

Mail in your registration (warranty) card and file your NESCO® Steamer exclusive registration number now!

Your serial number and model number are located on the bottom of the Base.

We enter this number into our database. It registers and identifies your steamer specifically by its individual code number. Should you call our 800 toll free line, your registration number helps us identify your appliance and speeds up our assistance to you.

Five Easy Steps to Satisfaction

Should you have a problem with your NESCO® Steamer, please refer to these steps for assistance:

1. Call us on our toll free number, 1-800-288-4545 and tell us about your problem.
2. If we instruct you to send all or part of your appliance to us for repair or replacement, the Customer Satisfaction representative will provide a return authorization number (this number notifies our Receiving Department to expedite your repair). Pack your unit carefully in a sturdy carton with sufficient padding to prevent damage because any damage caused by shipping is not covered by the warranty.
3. Print your name, address and authorization number on the carton.
4. Write a letter explaining the problem. Include the following: your name, address and telephone number and a copy of the original bill of sale.
5. Attach the sealed envelope containing the letter inside the carton. Insure the package for the value of the NESCO® Steamer and ship prepaid to:

Attn: Repair Dept.

The Metal Ware Corporation
1700 Monroe Street
Two Rivers, WI 54241

www.nesco.com

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NESCO®

*Customer
Satisfaction™* 

1-800-288-4545

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