

LIMITED ONE-YEAR WARRANTY

Rival® warrants this product to be free from defects in materials or workmanship for one (1) year from date of original purchase. If you have a claim under this warranty please follow these procedures:

- 1) Within the first 45 days from date of original purchase, defective product should be returned to original place of purchase for replacement (with proof-of-purchase).
- 2) Within the first 12 months from date of purchase Rival will repair or replace (at no charge) the defective product if it is delivered freight prepaid during that period to an authorized service station. To obtain warranty service visit:

www.rivalproducts.com

Or, you may write to Rival c/o The Holmes Group, attention: Consumer Returns, 32 B Spur Drive, El Paso, TX 79906. Proof of purchase is required when requesting warranty service - SAVE YOUR SALES RECEIPT. This warranty is extended only to the original purchaser and does not apply to commercial use, unreasonable use, or to damage to the product (not resulting from defect or malfunction) while in the possession of the consumer. **Rival disclaims all responsibility for consequential, incidental, or commercial losses caused by the use of this product.** Some states do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you. This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state.

**Food Steamer****Owner's Guide**

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A Division of The Holmes Group

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS

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

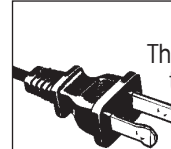
1. Read all instructions.
2. Do not touch hot surfaces. Use potholders when removing cover or handling hot containers to avoid burns.
3. Close supervision is necessary when any appliance is used by or near children.
4. To protect against electrical shock, do not immerse cord, plug or base unit in water or other liquids.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and allow to cool before cleaning the appliance.
6. 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 an authorized service center for examination, repair or adjustment.
7. Lift and open cover carefully to avoid scalding and allow water to drip into the Food Steamer.
8. Extreme caution must be used when moving any appliance containing hot food, water or other liquids. Avoid reaching over the Food Steamer when in use.
9. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
10. Do not use outdoors.
11. Do not use appliance for other than its intended use.
12. Do not let cord hang over edge of table or counter, or touch hot surfaces.
13. To protect against burns caused from accidental spillage of hot liquid, locate unit on a level and firm surface away from traffic areas where bumping could disturb it.

IMPORTANT SAFEGUARDS (CONT.)

14. Do not operate appliance while emptying or without water in the reservoir.
15. Do not place on or near a hot gas or electric burner, in a heated oven, a microwave or directly under cabinets.
16. To disconnect, press the ON/OFF button until the unit turns OFF, then remove the plug from the wall outlet.

SAVE THESE INSTRUCTIONS

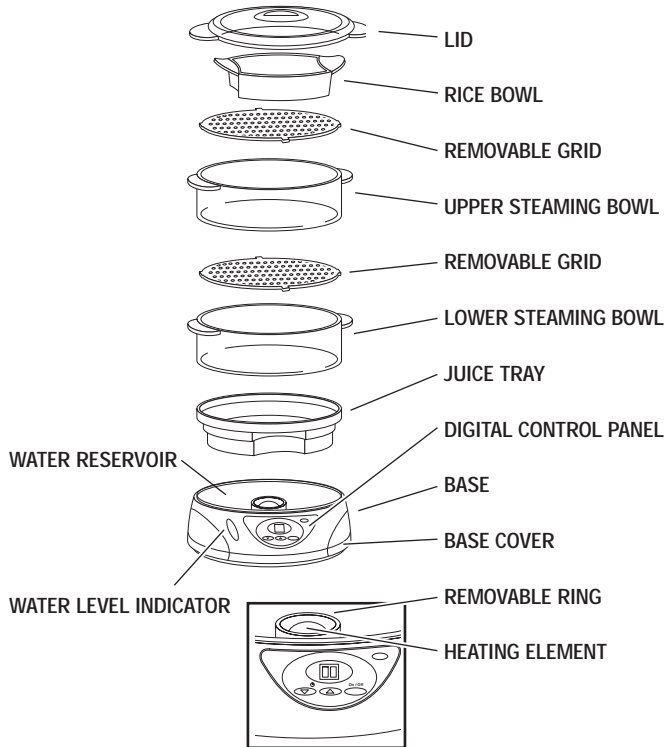
This appliance is for HOUSEHOLD USE ONLY. No user-serviceable parts inside. Refer servicing to qualified service personnel. A short power cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. An extension cord may be used with care. However, the marked electrical rating should be at least as great as the electrical rating of this appliance. The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled on by children or tripped over.



POLARIZED PLUG

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. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet.

KNOW YOUR FOOD STEAMER



READ CAREFULLY BEFORE USING YOUR FOOD STEAMER

BEFORE THE FIRST USE:

- Check the voltage rating on the base, make sure it corresponds to the main voltage in your home.
- Remove any labels or stickers from appliance.
- Thoroughly wash LID, RICE BOWL, both STEAMING BOWLS, JUICE TRAY, and REMOVABLE RING in warm, soapy water before first use then rinse and dry carefully.
- Wipe the inside of the BASE with a damp cloth.

INSTANT STEAM FUNCTION:

There is a removable HEATING ELEMENT RING included. If you place this ring on top of the HEATING ELEMENT before cooking, the instant steam function will produce steam in 35 seconds.

NOTE: There is a small cut on the REMOVABLE RING, which should be facing downward when you place it over the HEATING ELEMENT.

HOW TO USE YOUR FOOD STEAMER

1. Place unit on a flat sturdy surface with adequate room (i.e. do not place under cabinets). The Food Steamer unit and components are not for use in ovens (i.e. microwave, convection and/or conventional) or on a stovetop.
2. Put the REMOVABLE RING around the HEATING ELEMENT, with the cut facing downward.
3. Fill WATER RESERVOIR with cold tap water only. Do not put any other liquids or add any salt, pepper, etc. in the WATER RESERVOIR. Overfilling will prevent "FAST STEAM" from working and increase cooking times.
4. Make sure the water should not exceed the MAX fill level as indicated by the WATER LEVEL INDICATOR. To fill the WATER RESERVOIR, pour cold water directly into it.
5. Place the JUICE TRAY on the base.
6. Place the STEAMING BOWLS on top of the JUICE TRAY, plug in the cord and set the timer for the desired cooking time, up to 60 minutes. When the time is up a bell will sound, the INDICATOR LIGHT will go out and the unit will automatically shut off.
7. When cooking in the RICE BOWL, add the rice and water directly into the bowl and then fill the WATER RESERVOIR to the appropriate level. Place the RICE BOWL in the LOWER STEAMING BOWL.

HOW TO USE YOUR FOOD STEAMER (CONT.)

TO USE DOUBLE STEAMING BOWL

Place the largest piece of food with the longest cooking time in the LOWER STEAMING BOWL then place on top of juice tray and base. Then place the UPPER STEAMING BOWL on top of the LOWER STEAMING BOWL.

TO USE UPPER OR LOWER STEAMING BOWL

You can place either one of the STEAMING BOWLS on top of the JUICE TRAY and BASE. Place vegetables, seafood or other foods without sauce or liquid in the STEAMING BOWL. Try not to block steam vents.

TO USE REMOVABLE GRIDS

The STEAMING BOWLS are fitted with REMOVABLE GRIDS which increase the volume of cooking area and can be used to cook large items of food, such as a whole chicken.

TO USE RICE BOWL

Place rice or other foods with sauce or liquid in RICE BOWL. Cover with the LID. Plug into wall outlet; Set timer. When food is well cooked, unplug unit.

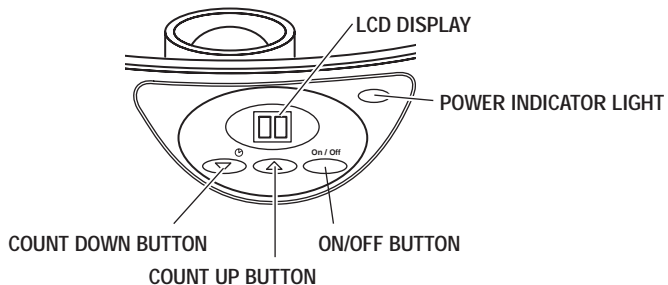
NOTE: The RICE BOWL can also be used for cooking vegetables or other foods with sauces, poaching chicken or fish in liquids, or reheating foods like casseroles.

COOKING EGGS

Place the eggs directly into the REMOVABLE GRIDS using the especially designed holders made for this purpose; Cover with the LID. You are able to cook up to a dozen eggs at one time.

NOTE: Use potholders when removing the LID, or lifting the STEAMING BOWLS, JUICE TRAY or RICE BOWL by its handles. Lift the LID AWAY from your face and body to avoid escaping steam.

DIGITAL TIMER SETTING



- When plugging in the Food Steamer, the time "00" will flash on the display.
- The cooking time can be set by pressing the COUNT UP/DOWN BUTTON and it will display in 1 minute intervals. In the adjusting status, the digits will keep flashing until the operation has started.
- After setting your desired time, press the ON/OFF BUTTON to start operation. Then it will start counting down 1 minute at a time.
- To stop the unit from operating, press the ON/OFF BUTTON and the time "00" will flash on the display.
- To adjust the time when operating, press the COUNT UP/DOWN BUTTON to set. Then the digits begin to flash until the adjustment has finished and without pressing any button in 5 seconds, the time display will stop flashing and continue to count down from the time which had been set.
- After finishing to count down, the time "00" will flash again on the display and it will stop operating and a bell will sound.
- If not enough water is in the RESERVOIR when operating, the time operation will automatically stop with a continuous tone and the time "00" will flash on the display. It cannot operate again unless the water reservoir is refilled.

HOW TO CLEAN YOUR FOOD STEAMER

Unplug cord from the outlet before cleaning. Allow the steamer to cool. Never immerse the base, cord and/or plug in water.

- Empty the JUICE TRAY and WATER RESERVOIR of their contents.
- Wash the LID, STEAMING BOWLS, RICE BOWL, JUICE TRAY and REMOVABLE RING in hot, soapy water. Rinse thoroughly and dry all parts. Or wash on top rack of dishwasher.
- Pour hot, soapy water into the WATER RESERVOIR. Use a non-abrasive cleaner or mesh scouring pad to clean the interior. Rinse with clean, hot water.
- The LOWER STEAMING BOWL and RICE BOWL can nest inside the UPPER STEAMING BOWL with the LID on top of all three to save storage space.
- After a period of uses, the HEATING ELEMENT surface may discolor or start to become coated with build up. When cleaning the heating element follow these steps:

1. Do not cover the BASE with any steamer parts
2. Pour 3 cups of clear vinegar into the WATER RESERVOIR
3. Fill the rest with water, up to the MAX fill line
4. Plug unit in and set the timer for approximately 20 minutes
5. When timer has stopped, unplug the cord from the outlet
6. DO NOT allow solution to boil over or spill onto exterior surfaces
7. Allow unit to cool completely before emptying contents
8. Rinse with cold water and use a non-abrasive scouring pad to scrub the heating element

NOTE: DO NOT use bleach, abrasive pads/cleaners to clean ANY part of The FOOD STEAMER.

TIPS AND HINTS

RICE AND GRAINS

1. There are many types of rice. Follow specific directions for variety used.
2. Accurate measuring of rice and water when combined in RICE BOWL. Pour specified amount of water in WATER RESERVOIR. Cover and steam.
3. For softer rice, increase water mixed with rice by 1-2 tablespoons. For firmer rice decrease water mixed with rice by the same amount.
4. Check doneness and consistency of rice at minimum time specified for each type, stirring rice at the same time.
5. When checking or stirring rice, be careful not to drip the condensation into the RICE BOWL which would reduce the quality and flavor of the rice.
6. Use only clean water in the WATER RESERVOIR.
7. Rice may be seasoned with salt, pepper or butter after steaming.

TYPE OF RICE	COMBINED TO RICE BOWL		APPROXIMATE TIME (MINUTES)
	RICE	WATER	
BROWN Regular Parboiled	½ Cup	1 Cup	42-45
	1 Cup	1 ½ Cup	45-50
LONG GRAIN/WILD RICE MIX Regular Quick Cooking	Mix	1 ½ Cup	16-58
	Mix	1 ¾ Cup	18-20
INSTANT WHITE Regular Parboiled	1 Cup	1 ½ Cup	45-50
	1 Cup	1 ½ Cup	50-55

TIPS AND HINTS (CONT.)

VEGETABLES

1. Clean the vegetables thoroughly. Cut off stems; trim; peel or chop if necessary. Smaller pieces steam faster than larger ones.
2. Quantity, quality, freshness and size temperature of frozen foods, may affect steam timing. Adjust water amounts and cooking times as desired.
3. Frozen vegetables should not be thawed before steaming.
4. Some frozen vegetables should be placed in the rice bowl and covered with a piece of aluminum foil during steaming. The frozen foods should be separated or stirred after 10-12 minutes using a long handle fork or spoon.

VARIETY	WEIGHT/OR NUMBER PIECES	APPROXIMATE TIME (MINUTES)
ARTICHOKES, WHOLE	4 Whole Tops Trimmed	30-32
ASPARAGUS, SPEARS	1 Pound	12-14
BEANS (GREEN/WAX)	½ Pound	12-14
OATMEAL	1 Pound	20-22
BEETS	1 Pound, Cut	25-28
BROCCOLI, SPEARS	1 Pound	20-22
BRUSSELS SPROUTS	1 Pound	24-26
CABBAGE	1 Pound, Thinly Sliced	16-18
CELERY	½ Pound, Thinly Sliced	18-20
CARROTS	1 Pound, Thinly Sliced	18-20
CAULIFLOWER, WHOLE	1 Pound, Thinly Sliced	20-22
CORN ON COB	1 Pound	14-16
EGGPLANT	3 ½ Pounds	16-18
MUSHROOMS, WHOLE	1 Pound	10-12
OKRA	1 Pound	18-20

TIPS AND HINTS (CONT.)

VEGETABLES (CONT.)

VARIETY	WEIGHT/OR NUMBER PIECES	APPROXIMATE TIME (MINUTES)
PEAS	1 Pound, Shelled	12-13
PEPPERS, WHOLE	Up to Four Medium (Not Stuffed)	12-13
POTATOES(RED/RUTABAGA)	1 Pound - About 6	30-32
SPINACH	½ Pound	14-16
SQUASH Summer Yellow and Zucchini Winter Acorn/Butternut	1 Pound, Sliced 1 Pound	12-14 22-24
TURNIPS	1 Pound, Sliced	20-22
ALL FROZEN VEGETABLES	10 Ounces	28-50

FISH AND SEAFOOD

1. The steaming times listed in the chart are for fresh, or frozen and fully thawed seafood and fish. Before steaming, clean and prepare fresh seafood and fish.
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. You may steam fish fillets in the RICE BOWL. Serve steamed seafood and fish plain or use Seasoned butter or margarine, lemon or favorite sauces.
5. Adjust steaming times accordingly.

TIPS AND HINTS (CONT.)

FISH AND SEAFOOD (CONT.)

VARIETY	WEIGHT/OR NUMBER PIECES	APPROXIMATE TIME (MINUTES)
CLAMS IN SHELL	1 Pound	10-12
CRAB King Crab Soft Shell	½ Pound, Chunks 8 - 12 Pieces	20-22 8-10
LOBSTER Tails Split Whole, Live	2-4 1 - 1 ¼ Pound 1 - 1 ¼ Pound	16-18 18-20 18-20
MUSSELS (FRESH IN SHELL)	1 Pound	14-16
OYSTERS (FRESH IN SHELL)	3 Pound	18-20
SCALLOPS Bay (Shucked) Sea (Shucked)	1 Pound 3 Pound	14-16 18-20
SHRIMP Medium (In Shell) Large Jumbo (In Shell)	1 Pound 1 Pound	10-12 16-18
FISH Whole Dressed Fillets Steaks	½ - ¾ Pound ½ - ¾ Pound 1 Pound ¼ Pound	10-12 10-12 10-12 16-18

TIPS AND HINTS (CONT.)

MEATS/BEEFS

VARIETY	WEIGHT/OR NUMBER PIECES	APPROXIMATE TIME (MINUTES)
BEEF Chuck Hamburger Meatballs	1 Pound 1 Pound 1 Pound	28-30 16-18 22-24
CHICKEN Pieces	2-4 Pieces	24-26
LAMB Cubes	1 Pound	26-28
PORK Cubes	1 Pound	26-28
HOTDOGS	1 Pound	14-18
PRE-COOKED SAUSAGE	1 Pound	14-18

TIPS AND HINTS (CONT.)

EGGS

VARIETY	WEIGHT/OR NUMBER PIECES	APPROXIMATE TIME (MINUTES)
IN THE SHELL Soft Cooked Hard Cooked	1 - 12 Eggs 1 - 12 Eggs	16-18 20-22
"EGGS IN A CUP" Crack Raw Egg into Custard Cup, Season with Salt, Pepper and Butter or Margarine, if Desired. Soft Cooked Hard Cooked	1 - 4 Eggs 1 - 4 Eggs	10-12 12-14
POACHED Step One: Pour 2 Cups Water in Rice Bowl. Steam to Heat Water. Use margarine, if Desired Step Two: Crack Egg in Bowl, Slide into Hot Water in Rice Bowl. Steam Until Poached.		7-8 7-8
SCRAMBLED Beat Together 6 Eggs and 2 Tablespoons of Milk in Rice Bowl. Season with Salt and Pepper. Stir Eggs Half Way Through Cooking		20-22

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