

OWNER'S MANUAL

Model No. TMFS4401

Toastmaster®

3-TIER FOOD STEAMER



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, do not immerse cord, plugs or Steamer Base 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 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. Contact Consumer Service for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, turn the Timer Control Dial to the OFF position (0), then remove the plug from wall outlet.
13. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS
THIS PRODUCT IS FOR HOUSEHOLD USE ONLY

ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION HOT SURFACES: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

1. A person who has not read and understood all operating and safety instructions is not qualified to operate this appliance. All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
2. If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. **Do not reach into the water!**
3. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not operate this appliance while it is touching or near curtains, wall coverings, clothing, dishtowels or other flammable materials.
4. To reduce the risk of fire, do not leave this appliance unattended during use.
5. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair the malfunctioning appliance!
6. The cord to this appliance should only be plugged into a 120V AC electrical wall outlet.
7. Do not use this appliance in an unstable position.
8. Do not use the Food Steamer if the Drip Tray or Steamer Base, or if any Steamer Basket is cracked or damaged.
9. Make sure the Food Steamer is unplugged and the steaming water has cooled before transporting or cleaning.
10. Never plug the Food Steamer in until you place the Steam Ring into position around the Heating Element. Next, fill the Steamer Base with water and then place the Drip Tray inside the Steamer Base.
11. To avoid burns, keep hands and face clear of the Lid's steam holes during cooking.

WARNING: Steam is hot and can cause burns. Keep hands and face away from steam holes in the Lid. Use protective oven mitts to remove Steamer Baskets from the Base and to lift the Lid. When removing the Lid after steaming, always tilt Lid away from your face to avoid burns caused from steam.

12. The Steamer Base and components are not for use in ovens (microwave, convection or conventional) or on a stove-top.

CAUTION: While steaming, make sure the Food Steamer is placed in a secure area that will not be bumped or pushed or disturbed in any manner.

13. **Make sure the FIRST (1) Steamer Basket is securely sitting in steaming position — over the Drip Tray, on the Steamer Base.** Make sure the bottom of every stacked Steamer Basket sits securely in the grooves along the top rim of the Steamer Basket below it, and that the food is contained and evenly distributed within each Basket. Make sure the Lid is properly affixed before turning the Timer Control Dial to begin steaming.

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 in 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. Do not use an extension cord with this product.

PLASTICIZER WARNING

CAUTION: To prevent Plasticizers from migrating from the finish of the counter top or table top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top.

Failure to do so may cause the finish to darken, permanent blemishes may occur or stains can appear.

ELECTRIC POWER

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

INTRODUCTION

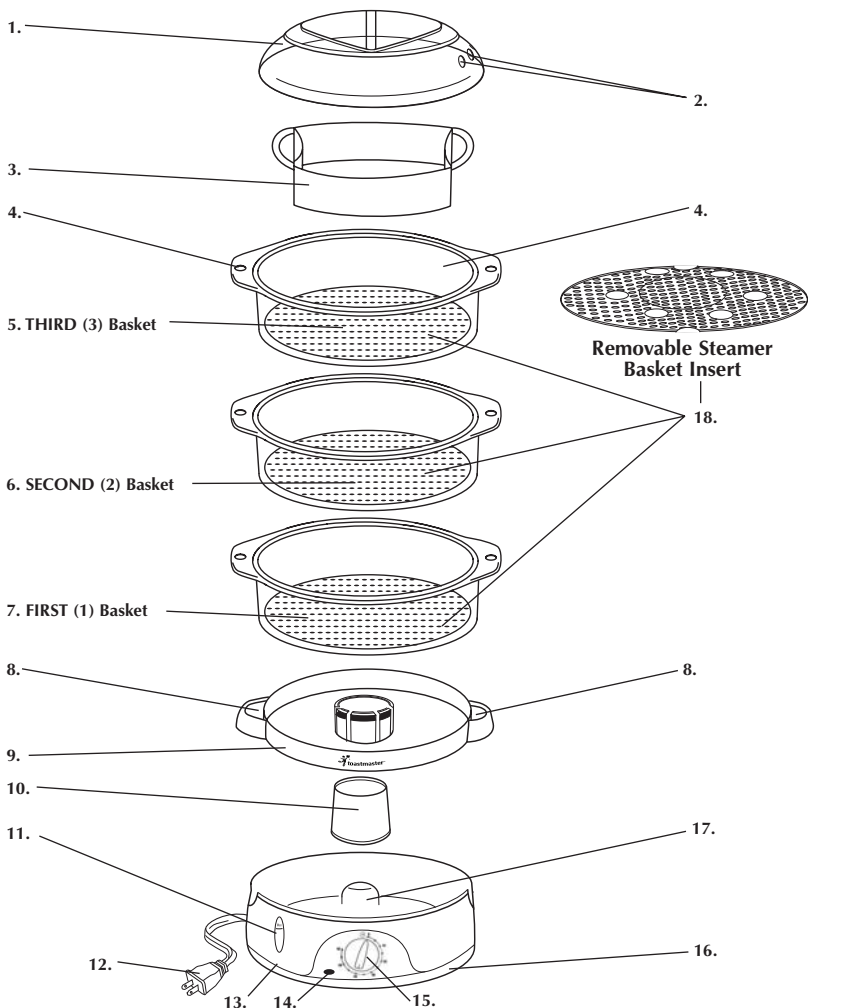
Congratulations on your purchase of the **Toastmaster®** TMFS4401 3-Tier Food Steamer. Never boil another vegetable! Steaming helps preserve vitamins and mineral content, color, and flavor, without using fat. The 60-minute timer allows you to prepare foods effortlessly.

Steaming fish produces delicate, moist and tasty results. The three (3) Steamer Baskets with removable Inserts, allow you to create entire meals in one easy-to-use and easy-to-clean, versatile Food Steamer. Use the Rice Cooking Bowl to steam rice perfectly every time.

Be creative: steam eggs, fresh fish, clams, mussels, fresh or frozen vegetables, hot dogs, sausages, dumplings, leftovers and more!

GETTING TO KNOW YOUR TOASTMASTER® 3-TIER STEAMER

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATIONS



- | | |
|--|--|
| 1. Lid (P/N 22758) | 9. Drip Tray (P/N 22760W) |
| 2. Steam Holes | 10. Removable Steam Ring (P/N 22764) |
| 3. Rice Cooking Bowl (P/N 22759) | 11. Water Level Lens |
| 4. Steamer Basket Handle | 12. Polarized Plug |
| 5. THIRD (3) Steamer Basket (P/N 22763) | 13. Steamer Base |
| 6. SECOND (2) Steamer Basket (P/N 22762) | 14. Indicator Light |
| 7. FIRST (1) Steamer Basket (P/N 22761) | 15. Timer Control Dial |
| 8. Water Fill Hole | 16. Cord Storage on bottom (not shown) |
| | 17. Heating Element |
| | 18. Removable Steamer Basket Inserts (P/N 22765) |

BEFORE USING FOR THE FIRST TIME

IMPORTANT: Never place Lid, Rice Cooking Bowl, Steamer Baskets or Drip Tray on a hot stove or in a microwave.

Before using your 3-Tier Food Steamer for the first time, we suggest you become familiar with all of its parts. Read all instructions and cautions carefully.

1. Unpack your Food Steamer and accessories.
2. Before steaming foods, clean Lid, Rice Cooking Bowl, Steamer Baskets, Inserts and Drip Tray in mild dishwashing detergent. Rinse thoroughly and dry.

CAUTION: Do not immerse cord, plug, or Steamer Base with Heating Element in water or other liquids.

3. We recommend placing a large heat-resistant tray, protective mat or kitchen towel on your countertop to serve as a resting area to place Steamer Baskets when checking cooking progress.

REMOVABLE STEAMER BASKET INSERT ASSEMBLY

There are 3 Steamer Baskets and 3 interchangeable Removable Steamer Basket Inserts.

1. To assemble, place a Steamer Basket flat onto the counter top. All Steamer Basket Inserts have 6 special cups to hold eggs in position. The Insert must be flipped so the cups are facing upwards to hold eggs (in the shell) in place. Add Insert centered into the bottom of the Basket.
2. Slide one of the Insert's Tabs under the Base Tab at the bottom of the Basket. With one side in position, now lock the opposite side of the Insert into the Base.
3. Grasp the Basket with one hand. With your second hand, press the Insert's Indented Tab and use your first hand to gently pull the wall of the Basket out slightly, just until the second Indented Tab falls securely under the Base Tab (see Figure 2).

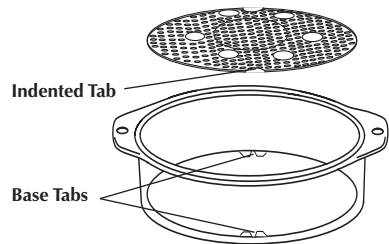


Figure 2

STEAMER BASKET CONFIGURATIONS

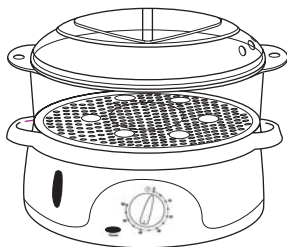


Figure 3 Use the FIRST (1) Basket with the Steamer Basket Insert and Lid.

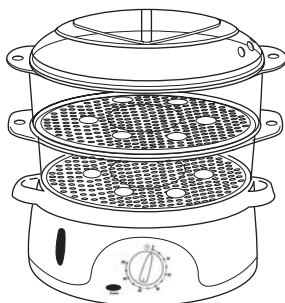


Figure 4 Dual Baskets. Use FIRST (1) and SECOND (2) Baskets with Inserts and Lid.

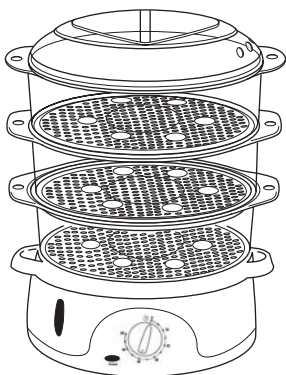


Figure 5 Use FIRST (1), SECOND (2) and THIRD (3) Steamer Baskets with Inserts and Lid.

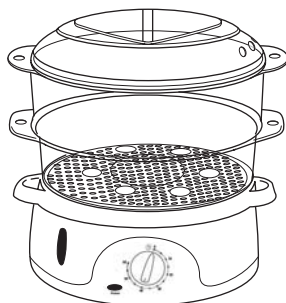


Figure 6 Use the FIRST (1) Basket with the Steamer Basket Insert. Add the SECOND (2) Basket with NO Insert to create a Deep Steamer Basket for artichokes or cauliflower head.

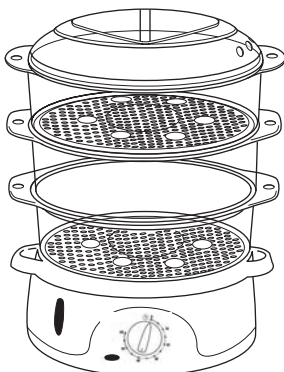


Figure 7 Use FIRST (1) Basket with Insert, add the SECOND (2) Basket with NO Insert. Add THIRD (3) Basket with Insert.

NOTE: Removable Inserts allow you to stack 2 Steamer Baskets together for larger, deeper foods (see Figure 6). If you would like to steam another tier, you may add the THIRD (3) Steamer Basket. (See Figure 7)

OPERATING INSTRUCTIONS

1. Make sure the Food Steamer is unplugged.
2. Place unit on a flat sturdy surface with adequate clearance. Keep children away from the Food Steamer.
3. Place the Steam Ring into position over the Heating Element, the larger end facing the bottom of the Steamer Base.
4. Place the Drip Tray onto the Steamer Base making sure that the Timer Control Dial faces front and is level. Both Water Fill Holes (in the Drip Tray Handles) will fit perfectly into the Steamer Base cutouts. With a measuring cup or any spouted vessel, fill the Steamer Base to the MAX water line (5 cups) on the Water Level Lens. This amount of water/liquid will steam for approximately 1 hour.

WARNING: When cooking foods for more than 1 hour, check the Water Level Lens periodically. Since the Food Steamer cannot operate properly when the water level is too low, you must refill while steaming. Use a spouted vessel and add water through either Water Fill Hole.

5. There are 3 Steamer Baskets. Use the markings on the Steamer Basket Handles to identify the FIRST (1), SECOND (2), and THIRD (3) Steamer Baskets and their positions. Place foods to be cooked into the various Steamer Baskets.
6. The bottom of every stacked Steamer Basket locks into the grooves along the top rim of the Steamer Basket below it.
7. When using a single Steamer Basket, use only the FIRST (1) Basket. (See Figure 3) When using 2 tiers (dual Steamer Baskets), use the FIRST (1) Basket and rest the SECOND (2) Basket with the Lid on top. (See Figure 4)

NOTE: It is important that food is contained and evenly distributed within each Basket.

CAUTION: Make sure the FIRST (1) Steamer Basket is securely sitting in steaming position — over the Drip Tray, on the Steamer Base. Make sure the bottom of every stacked Steamer Basket sits securely in the grooves along the top rim of the Steamer Basket below it, and that the food is contained and evenly distributed within each Basket.

CAUTION: While steaming, make sure the Food Steamer is placed in a secure area that will not be bumped or pushed or disturbed in any manner or where steam could damage upper cabinets, curtains, etc.

8. Place the denser foods that need to cook the most in the FIRST (1) Steamer Basket, closest to the steam. To ensure all pieces in the Steamer Basket will be cooked within the same time frame, cut food in each Basket to a uniform size and distribute food evenly throughout the Basket.

OPERATING INSTRUCTIONS (CONTINUED)

9. When cooking in multiple Steamer Baskets with foods requiring various steaming times, place the food to be finished first in the THIRD (3) Steamer Basket.
10. When the Steamer Base, Drip Tray, Steamer Basket(s) and Lid are properly set up, plug the unit into a 120V AC electric outlet.
11. The Timer Control Dial acts as the on and off switch. Turn the Timer Control Dial clockwise to select the appropriate cooking time up to 60 minutes.

NOTE: If cooking less than 10 minutes, turn Timer to “10” and then back to desired cooking time. The Power Indicator Light will illuminate as steaming begins.

12. When cooking with multiple Steamer Baskets, set the Timer to the shortest steaming time. At the end of that time, a signal will sound, the Power Indicator Light will turn off; the Food Steamer will turn OFF automatically. Use protective oven mitts to remove the Lid. Check the THIRD (3) Basket food for desired doneness. If the THIRD (3) Basket's food is finished cooking, remove it and replace the Lid onto the SECOND (2) Steamer Basket.
13. Turn the Timer Control Dial to the desired cooking time to begin steaming again. At the end of that time, a signal will sound, the Food Steamer will turn OFF automatically and the Power Indicator Light will turn off. Use protective oven mitts to remove the Lid. Check the SECOND (2) Basket food for desired doneness. If the SECOND (2) Basket's food is finished cooking, remove it and replace the Lid onto the FIRST (1) Steamer Basket.

WARNING: Steam is hot and can cause burns. Keep hands and face away from steam holes in the Lid. Use protective oven mitts to remove Steamer Baskets from the Base and to lift the Lid. When removing the Lid after steaming, always tilt Lid away from your face to avoid burns caused from steam.

14. While cooking in 2 or 3 tiers, it may become necessary to check the food in the FIRST (1) (bottom) Steamer Basket. Using oven mitts, carefully remove the stacked THIRD (3) and the SECOND (2) Baskets with Lid and place onto a large heat-resistant tray, protective mat or place onto a kitchen towel spread out over the countertop. Check food in the FIRST (1) Steamer Basket. If it still requires more steaming time, replace the Steamer Baskets on top of the FIRST (1) Steamer Basket.

Make sure the Baskets are securely sitting in position on top of each other and also on top the Steamer Base. Check that the Lid is properly in position.

15. Turn the Timer Control Dial the desired cooking time of the remaining food and continue steaming until all food is cooked to your satisfaction.
16. If, after checking, you are ready to serve the steamed food, turn the Timer Control Dial to the OFF (O) position. The Power Indicator Light will turn off.
17. Unplug and allow to cool before cleaning.

CAUTION: Never place the FIRST (1) Steamer Basket directly onto the Steamer Base without the Drip Tray in proper position.

CAUTION: NEVER USE EITHER THE SECOND (2) Steamer Basket or the THIRD (3) Steamer Basket without the FIRST (1) Steamer Basket in the bottom position.

Suggestion: Place an outstretched kitchen towel, large heat-resistant tray, or protective mat onto the counter next to the Food Steamer. This will become a useful surface to place Steamer Baskets when checking for doneness or removing Baskets from the stack.

TO REFILL THE STEAMER BASE WITH WATER DURING STEAMING

1. When steaming foods for long periods of time (more than approximately 1 hour), it will be necessary to replenish the water in the Steamer Base.

WARNING: When cooking foods for more than 1 hour, check the Water Level Lens periodically. Since the Food Steamer cannot operate properly when the water level is too low, you must refill while steaming.

2. Using a spouted vessel, add water through either Water Fill Hole to refill the Steamer Base during steaming. Make sure that the water reaches the MAX water line. Add more water as necessary.

Note: When steaming for extended periods of time, it may be necessary to remove water from the Drip Tray.

3. Using protective oven mitts, remove Basket(s) and Lid. Using a heat-resistant long handled ladle or spoon, remove the majority of the water from the Drip Tray, making sure that the water level always remains close to the MAX water line. Replace the Basket(s) with Lid and continue cooking.

OPERATING INSTRUCTIONS (CONTINUED)

USING THE RICE COOKING BOWL TO STEAM RICE

Use the Rice Cooking Bowl to prepare light and fluffy rice: cook brown or white rice, and even wild rice.

1. Add the rice and water amounts listed on the RICE STEAMING CHART to the Rice Cooking Bowl. The amount of water will be less than listed on the rice package because the Steamer will retain moisture.
2. Place the Rice Cooking Bowl into the FIRST (1) Steamer Basket. Add NO MORE THAN 1 cup of rice + the amount of water and other ingredients suggested on the RICE STEAMING CHART. The amount of water will vary depending on the type of rice or grain.
3. Place the Steamer Basket securely in steaming position over the Drip Tray on the Steamer Base; then add the Lid. (See Figure 8)
4. Turn the Timer Control Dial clockwise to select the appropriate cooking time suggested on the RICE STEAMING CHART following. The Power Indicator Light will illuminate as steaming begins.

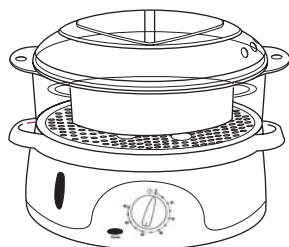


Figure 8

WARNING: When cooking rice for more than 1 hour, check the Water Level Lens periodically. Since the Food Steamer cannot operate properly when the water level is too low, you must refill while steaming. Use a spouted vessel and add water through either Water Fill Hole.

5. Add more water to the Steamer Base as necessary.
6. When the steaming time is reached, the Steamer will turn itself OFF. The Indicator Light will turn off and the Steamer will beep as an alert.
7. Use protective oven mitts to remove the Lid. Always tilt Lid away from your face when removing. If excess liquid remains in the Rice Cooking Bowl after rice is done, then use a spoon or ladle to remove the excess water, a little at a time. Replace the Lid and set the Timer Control Dial to "5" to allow the Steamer to continue to cook for an additional 5 minutes.

NOTE: If cooking less than 10 minutes, turn Timer to “10” and then back to desired cooking time. The Power Indicator Light will illuminate as steaming begins.

CAUTION: Take care not to let the Steamer Base or the grains boil dry.

HINTS FOR STEAMING RICE

1. There are many types of rice. Follow specific directions for the variety used.
2. For softer rice, increase the amount of water indicated in the RICE STEAMING CHART by 1 to 2 tablespoons. For firmer rice, decrease the amount of water added to the Rice Cooking Bowl by 1 to 2 tablespoons.
3. At the end of the suggested cooking time specified on the RICE STEAMING CHART, use protective oven mitts to remove the Lid. Always tilt Lid away from your face when removing to avoid burns. Be careful not to allow condensed water to spill into the Rice Cooking Bowl since this would reduce the quality and flavor of the steamed rice. Stir the rice in the Rice Cooking Bowl and check its doneness and consistency.
4. Rice may be seasoned with salt, pepper, or butter after steaming.

RICE STEAMING CHART

Types of Rice Grain	Amount of Raw Rice	Amount of Cold Water	Suggested Cooking Time*
White rice, short, regular, long, or extra long grain	1 cup	1¼ cups	35 to 45 min.
Brown rice, regular, long, or short grain	1 cup	1¼ cups	50 to 60 min.
Long grain & wild rice	1 cup	1⅔ cups	55 to 60 min.
Rice mix (1 package)	5 to 7 oz.	1⅔ cups	45 to 50 min.

*Approximate times are offered as guidelines only. Cooking times may vary.

NOTE: Do not remove Lid until ready to serve.

HINTS FOR BEST STEAMING RESULTS

1. When placing food into the Steamer Baskets, make certain not to block all of the Steam Holes in the Inserts. This is especially important when cooking with multiple Steamer Baskets. There must be adequate air circulation around the food to ensure even steaming on all levels.

WARNING: DO NOT OVERFILL STEAMING BASKETS AS THIS WILL IMPAIR THE STEAMING ABILITY OF THE APPLIANCE. ONLY FILL BASKETS APPROXIMATELY HALF FULL WITH FOOD.

NOTE: When steaming large quantities of food, it may become necessary to rearrange the food. Use protective oven mitts to remove the Lid. Always tilt Lid away from your face when removing to avoid burns caused from steam. Gently move food; then replace Lid immediately when finished.

2. Experiment with various vegetables and combinations. Using the recipes and the Cooking Guide supplied in this booklet, you may experiment and adjust your cooking times to your personal taste.

WARNING: When cooking foods for more than 1 hour, check the Water Level Lens periodically. Since the Food Steamer cannot operate properly when the water level is too low, you must refill while steaming. Use a spouted vessel and add water through either Water Fill Hole.

3. Make sure that the water reaches the MAX water line. Add more water as necessary.

STEAMING FRESH VEGETABLES

1. Clean vegetables thoroughly. Cut off stems; peel or chop if necessary. Smaller pieces steam faster than larger ones.
2. Quantity, quality, freshness and size/uniformity may affect steaming times. Adjust steaming time as desired.

WARNING: When cooking foods for more than 1 hour, check the Water Level Lens periodically. Since the Food Steamer cannot operate properly when the water level is too low, you must refill while steaming. Use a spouted vessel and add water through either Water Fill Hole.

FRESH VEGETABLE STEAMING CHART

The times in the Vegetable Steaming Chart are approximate. Set the Timer and check for doneness at the suggested cooking time; continue cooking if necessary. The size and shape of the food, as well as personal taste, may call for adjustments. If you want softer vegetables, add more water if necessary, and steam for additional time. Do not allow the water in the Steamer Base to boil dry.

NOTE: Foods that steam in the THIRD (3) or SECOND (2) Basket(s) may require additional cooking time.

Vegetable	Amount (approximate)	Suggested Cooking Time*
Artichoke, whole	3 medium, tops trimmed	50 to 55 min.
Asparagus, spears	1 lb.	20 to 25 min.
Beans, green/wax, cut or whole	1 lb.	45 to 55 min.
Broccoli, spears florets	½ to 1 lb. ½ to 1 lb.	35 to 45 min. 20 to 25 min.
Brussels sprouts	1 lb.	25 to 30 min.
Cabbage, ⅛ wedges	1 head	45 to 50 min.
Carrots, 2-inch chunks	1 lb.	25 to 30 min.
Cauliflower florets	1 medium head chunked ½ to 1 lb.	35 to 40 min. 35 to 40 min.
Corn on the cob	3 small	35 to 45 min.
Mushrooms, whole	1 lb.	10 to 15 min.
Parsnips, whole	1 lb.	40 to 50 min.
Potatoes, new, whole	2 lb.	45 to 55 min.
Rutabaga, quartered	1 lb.	55 to 65 min.
Spinach	12 oz.	10 to 15 min.
Summer squash: yellow and green zucchini, ½inch slices	1 lb.	10 to 15 min.
Turnips, halved	1 lb.	45 to 60 min.
Winter squash, cut in half, or to fit in Basket, skin up	1 squash	30 to 50 min.

*Approximate times are offered as guidelines only. Cooking times may vary.

NOTE: If cooking less than 10 minutes, turn Timer to "10" and then back to desired cooking time.

STEAMING FISH, POULTRY & PRE-COOKED MEATS

1. The steaming times listed in the Fish Steaming Chart are for fresh or frozen (fully thawed) fish or shellfish. Before steaming, clean and prepare fresh seafood.
2. Use lettuce leaves under fish fillets and fish steaks to catch some of the juice and to make removing the fish easier.
3. Clams, oysters and mussels may open at different times. Check the shells to avoid over-cooking.
4. Marinate fish to impart flavors before cooking. Serve steamed seafood plain or use seasoned butter or margarine, lemon or add your favorite sauces after steaming.
5. Adjust steaming times accordingly to suit your personal taste.

NOTE: Foods that steam in the THIRD (3) or SECOND (2) Basket(s) may require additional cooking time.

FISH STEAMING CHART

Fish/Shellfish	Number of Pieces (approximate)	Suggested Cooking Time*
Clams in shell littlenecks cherrystones	6 4	15 to 20 min. 20 to 25 min.
Crab, pre-cooked king crab, legs/claws	6	20 to 25 min.
Lobster tails	2	20 to 30 min.
Oysters in shell	6	20 to 25 min.
Scallops bay (shucked) sea (shucked)	12 12	15 to 20 min. 15 to 20 min.
Shrimp, medium, in shell	12	5 to 10 min.
Fish whole trout fillets steaks	2 small 3 2	15 to 20 min. 15 to 22 min. 20 to 25 min.

*Approximate times are offered as guidelines only. Cooking times may vary.

NOTE: If cooking less than 10 minutes, turn Timer to "10" and then back to desired cooking time.

PRE-COOKED MEAT & POULTRY STEAMING CHART

Meat/Poultry	Amount (approximate)	Suggested Cooking Time*
Chicken breasts, boneless, skinless	to fit in Basket	30 to 40 min.
Hot dogs	1 package	15 to 20 min.
Pre-cooked sausage	1 lb.	15 to 20 min.

*Approximate times are offered as guidelines only. Cooking times may vary.

BOILED EGG STEAMING CHART

Boiled Eggs in Shell	Number of Large Eggs	Suggested Cooking Time
Soft boiled	1 to 6	10 min.
Medium boiled	1 to 6	15 min.
Hard boiled	1 to 6	20 min.

BOILED EGGS, IN CUP

- Place 1 raw egg into each custard cup coated with butter. Season with salt and pepper, if desired. Place custard cup(s) into FIRST (1) Steamer Basket.
- Cover with Lid.

Boiled Eggs in Cup	Number of Large Eggs	Suggested Cooking Time
Soft boiled	1 to 4 custard cups	10 min.
Hard boiled	1 to 4 custard cups	15 min.

SCRAMBLED EGGS

- In a small Bowl, beat 6 eggs together. Add 2 tablespoons milk and seasonings.
- Coat Rice Cooking Bowl with butter. Add egg mixture.
- Stir eggs about halfway through cooking, when the eggs start to set around the edge.

Scrambled Eggs	Number of Large Eggs	Suggested Cooking Time
Scrambled	6	20 to 25 min.

NOTE: If cooking less than 10 minutes, turn Timer to "10" and then back to desired cooking time.

USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly, must be performed by a qualified appliance repair technician.

CARE AND CLEANING

CAUTION: Unplug and allow Steamer and water to cool completely before emptying water from the Drip Tray and Steamer Base and before cleaning.

IMPORTANT: Always empty the Steamer Base and Drip Tray and clean the Steam Ring after each use. Fill with clean water before each use.

1. Make sure the Timer Control Dial to the OFF position (0). The Indicator Light will be off.
2. Unplug and allow Steamer, Steam Ring, Drip Tray and water to cool completely before cleaning.
3. Use the 2 Handles on the Drip Tray to carefully lift the Drip Tray out of the Steamer Base. Raise it up high enough to clear the Heating Element under the Drip Tray.
4. Remove the Steam Ring to clean.
5. The Steamer Lid, Steamer Baskets, Steamer Basket Inserts, Drip Tray and Steam Ring are top rack dishwasher-safe or they can be washed by hand in warm, soapy water. Rinse thoroughly. Dry the Steamer Base and all accessories after each cleaning.
6. Clean the outside of the Steamer with a soft, damp cloth.

CAUTION: DO NOT IMMERSE CORD, PLUG OR STEAMER UNIT IN WATER OR OTHER LIQUID.

TO STORE

Unplug the 3-Tier Steamer from the wall outlet and clean all parts. Be sure all parts are dry before storing; then nest the parts inside each other for easy storage.

1. With the Steamer Basket Inserts removed, nest the FIRST (1) and SECOND (2) Steamer Baskets inside the THIRD (3) Basket. Add the 3 Steamer Basket Inserts and then the Rice Cooking Bowl. Place the Lid on top to store.
2. Store appliance in its box or in a clean, dry place. Never store it while it is hot, wet or still plugged in.
3. Use the cord storage area located on the bottom of the unit. Never wrap power cord around the appliance.

DESCALING

We recommend that you descale your 3-Tier Steamer after every 7 to 10 uses. Mineral deposits can form a coating on the Steam Ring, Drip Tray, Heating Element, and in the Steamer Base. This can cause longer steaming times and possibly an off flavor in the foods.

1. Follow instructions outlined the Care and Cleaning section of this Owner's Manual.
2. Make sure the unit is unplugged and completely cool.
3. Add 3 cups of warm water into the Steamer Base. Add $\frac{1}{4}$ cup white vinegar into the Steamer Base. Then add enough warm water to fill the Steamer Base to the MAX water line.
4. Allow the vinegar/water solution to soak in the Steamer Base for 30 minutes. After this soaking period, scrub as needed with a nylon scrubber. Pour out the vinegar/water solution.
5. Using fresh, cold water, rinse the Steamer Base, Steam Ring and Drip Tray several times. Hand wash thoroughly to remove all traces of the vinegar.
6. Wipe the unit's exterior with a damp cloth.

RECIPES

DELICIOUS CLASSIC EGG SALAD WITH DILL

Makes about 2½ cups, enough for 4 sandwiches

6 large hard-boiled eggs, peeled and diced into ¾" cubes

¼ cup mayonnaise

2 tablespoons minced red onion

3 tablespoons chopped fresh dill

1 medium celery stalk, chopped finely

3 to 6 Claussen® dill hamburger sliced pickles, chopped

1 tablespoon ground mustard

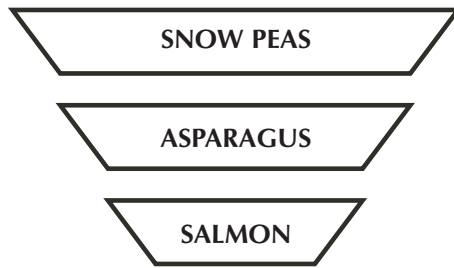
1 garlic clove, minced

½ teaspoon salt

red pepper flakes to taste

1. Allow eggs to cool, then peel off the shells.
2. Combine all ingredients in large mixing bowl. Add additional seasonings after tasting.

3-TIER MEAL



ASIAN GLAZED SALMON WITH STEAMED ASPARAGUS AND PEA PODS

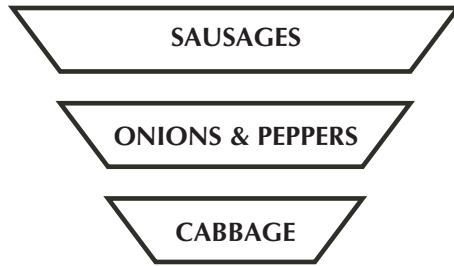
- 2 (4-oz.) salmon fillets, skin removed
- ¼ cup sesame oil
- ¼ cup soy sauce
- ¼ cup brown sugar
- ¼ cup chopped green onions
- 1 tablespoon grated ginger
- 1 garlic clove, minced
- 2 large lettuce leaves
- 1 lb. asparagus spears (very thin)
- 1 lb. snow peas

1. Combine the sesame oil, soy sauce, brown sugar, green onions, ginger and garlic together in a locking plastic bag. Place the salmon into the marinade and refrigerate at least 30 minutes.
2. Place the lettuce leaves in the FIRST (1) Basket and lay the salmon fillets on top of the lettuce leaves. Set securely in place on the Base.
3. Place the asparagus in the SECOND (2) Basket and place securely on top of the FIRST (1) Basket.
4. Place the snow peas in the THIRD (3) Basket and place securely on top of the SECOND (2) Basket.
5. Set the Timer for 15 to 20 minutes. Check all foods for doneness. Continue cooking if necessary.

Arrange salmon on a platter with vegetables, garnish with additional fresh chopped green onions, sprinkle with sesame seeds and serve.

NOTE: Use very thin-stalked asparagus if possible. If asparagus are thick, peel woody outside (with potato peeler) first.

3-TIER MEAL

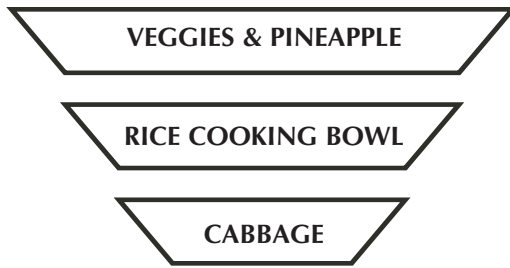


SMOKED TURKEY SAUSAGE WITH CABBAGE, ONIONS AND PEPPERS

- 1 (14 to 16 oz.) package smoked turkey sausage,
cut into 6 pieces
- ½ head cabbage, cut into 1-inch chunks
- 1 onion, cut into 1-inch chunks
- 1 green pepper, cut into 1-inch chunks
- 1 red pepper, cut into 1-inch chunks

1. Separate cabbage leaves and place into the FIRST (1) Basket. Set securely in place on the Base and add the Lid. Set the Timer for 10 minutes.
2. While the cabbage is cooking, place the onions and peppers in the SECOND (2) Basket. When Timer sounds, remove Lid, hold onto the Basket Handle and stir cabbage. Then set the SECOND (2) Basket securely in place on top of the FIRST (1) Basket and add the Lid. Set the Timer for another 10 minutes.
3. Cut the sausage and place into the THIRD (3) Basket. When the Timer sounds, remove the Lid, hold onto the Basket Handle and stir the onions and peppers. Then set the THIRD (3) Basket firmly on top of the SECOND (2) Basket, and add the Lid. Set the Timer for 20 minutes.
4. Check to make sure sausages are heated through. Continue cooking if necessary.

3-TIER MEAL



SWEET & SOUR CHICKEN BREAST DINNER

2 chicken breasts, boneless and skinless
Lawrey's® Seasoning Salt

1 cup long grain white rice
1¼ cups water

½ medium onion, thinly sliced

½ green pepper, sliced

4 oz. mushrooms, sliced

1 can water chestnuts, drained

½ cup fresh bean sprouts (or 5 oz. canned bean sprouts, drained)

1 cup candied dried pineapple

Sweet & Sour Sauce

1 cup chili sauce

½ cup grape jelly

1. Season chicken breasts with seasoning salt and add to FIRST (1) Basket. Set securely in place on the Base.
2. Place the rice and water into the Rice Cooking Bowl. Place the SECOND (2) Basket securely on top of the FIRST (1) Basket and add the Rice Cooking Bowl.
3. Place onion, green pepper, mushrooms, water chestnuts, bean sprouts, and dried pineapple in the THIRD (3) Basket. Set the THIRD (3) Basket securely on top of the SECOND (2) Basket and add the Lid.
4. Set the Timer for 45 minutes. Check foods for doneness. Continue cooking if necessary.
5. Combine the chili sauce and grape jelly. Heat in the microwave until hot. Mix thoroughly.
6. Arrange rice on a platter. Add chicken breasts and vegetables. Pour hot sweet/sour sauce over the top to serve. Sprinkle 3 tablespoons sesame seeds over top, if desired.

LIMITED ONE-YEAR WARRANTY

Warranty Coverage: This product is warranted to be free from defects in materials or workmanship for a period of one (1) year from the original purchase date. This product warranty is extended only to the original consumer purchaser of the product and is not transferable. For a period of one (1) year from the date of original purchase of the product, our Repair Center will, at its option, either (1) repair the product or (2) replace the product with a reconditioned comparable model. These remedies are the purchaser's exclusive remedies under this warranty.

Warranty Service: To obtain warranty service, you must call our warranty service number at 1-800-947-3744 for return instructions on how to deliver the product, in either the original packaging or packaging affording an equal degree of protection to the Repair Center specified below. You must enclose a copy of your sales receipt or other proof of purchase to demonstrate eligibility for warranty coverage.

To return the appliance, ship to:

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Macon, MO 63552 USA

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