

steaming, depending on type of food, how much liquid it releases during steaming, and starting liquid level in the water well. If this happens, reduce temperature until liquid stops bubbling up into basket. **Remember, food must be kept at 145-160°F or higher for food safety; 70 is the lowest setting for this.**

11. Spilled food should be removed immediately from all exterior surfaces. See cleaning instructions below
12. To switch the unit OFF, turn the temperature dial to 0. Unplug the unit from the electrical socket to isolate the steamer from the electrical supply. Unplug unit when not in use, when filling, and when cleaning.

#### TIPS

1. For flavor variation, you may substitute beer, wine, or broth for the water when steaming, or put seasonings in the water. Example: hot dogs or sausages steamed with beer.
2. Steam cooking is not an exact science...Time for the water or other liquid to start steaming varies based on a number of variables: temperature of the liquid at start, quantity of liquid used, altitude of steaming location, etc.

#### CLEANING INSTRUCTIONS

1. Turn the temperature dial to 0 to switch the unit OFF. Unplug the unit from the electrical socket to isolate the steamer from the electrical supply. Allow the unit to cool.
2. The stainless steel steam basket and steam basket divider insert are dishwasher safe.
3. The exterior of the unit is stainless steel. **DO NOT USE ANY ABRASIVE CLEANERS. DO NOT IMMERSE UNIT IN WATER.** Immersion will damage the unit and void the warranty.
4. Do not clean the unit with a high pressure jet spray.

#### WARRANTY

Cadco warrants that this Food Steamer be **free from defects** in material and workmanship for a period of one year from date of purchase. (Warranty provides repair of unit.) A copy of your original purchase receipt is required for proof of purchase date. This warranty **does not cover consequential damage** of any kind or damages resulting from accident, misuse, abuse, or external service or repair attempts by unauthorized personnel. Inquiries concerning this warranty and the use and maintenance of this unit should be directed to Cadco, Ltd.

**Please note: This Food Steamer is a carry-in service item; customer is responsible for packaging the unit securely and returning it to Cadco\*** along with a copy of your original dated purchase receipt, a description of the problem, and your name, shipping address and phone number. Send to: Cadco, Ltd., Attn: REPAIR, 145 Colebrook River Road, Winsted, CT 06098. If shipping the unit for service, we recommend that you insure it for its original purchase price. Cadco is not responsible for damage or loss of unit in transit to us or another service location.

**Call Cadco at 860-738-2500 for Return Authorization Number BEFORE returning any item to us for repair. Return Authorization Number MUST be written on outside of carton to track the unit and avoid service delays. Warranty covers repairing the unit and returning it to customer.**

Warranty is applicable only in USA and Canada\*. (\*Canadian customers contact Joicey Food Services, Ltd. in Ontario, Tel. (905) 825-9665.)

7/15/2004 RV02

# Cadco Ltd. Countertop Food Steamer

## Use & Care Manual Model FS-10C



1,600 Watts / 13.4 amps / 120 Volts / 60 Hz / Single Phase

### Cadco, Ltd.

145 Colebrook River Road, Winsted, CT 06098

860-738-2500 • Fax 860-738-9772

E-mail: [info@cadco-ltd.com](mailto:info@cadco-ltd.com)

Website: [www.cadco-ltd.com](http://www.cadco-ltd.com)

#### IMPORTANT NOTES:

Date of Purchase: \_\_\_\_\_

Place of Purchase: \_\_\_\_\_  
**To expedite all warranty claims please keep your dated sales receipt from place of purchase.**

Congratulations on your purchase of a Cadco Food Steamer!

## IMPORTANT SAFEGUARDS

To reduce the risk of personal injury or property damage when using electrical appliances, basic safety precautions should always be followed, including the following:

1. **READ ALL INSTRUCTIONS BEFORE USE.**
2. Do not touch hot surfaces! Always use hot pads or pot holders until unit cools.
3. To protect against electrical shock, do not immerse base, cord or 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 or storing 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 the appliance to the Cadco Factory Service Department (must call 860-738-2500 first) for examination, repair or adjustment. (In Canada, contact Joicey Food Services, Ltd. in Ontario, Tel. (905) 825-9665.)
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. A fire may occur if this appliance is covered or touching flammable material including curtains, walls, etc., when in operation.
12. It is recommended that this appliance not be moved during preheat or when contents are hot.
13. Do not clean with metal scouring pads. They can scratch and ruin the finish of your unit. Pieces can also break off the pad and touch electrical parts, creating a shock hazard.
14. **DO NOT OPERATE THIS FOOD STEAMER WITHOUT WATER OR OTHER LIQUID.** It will damage the elements and void the warranty.
15. Use your steamer for preparing food. It is not designed for any other purpose.

## SAVE THESE INSTRUCTIONS

**NOTE:** A short power supply cord (or cord set) has been provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord. Longer cord sets or extension cords may be used if care is properly exercised in their use. If a long cord set or extension cord is used, the marked electrical rating of the cord set or extension 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 counter top or table top where it can be pulled on by children or pets or tripped over accidentally.

### Model FS-10C Specifications:

Capacity: 24 quarts • Shipping Weight: 20.5 lbs.

## OPERATING INSTRUCTIONS

1. This unit is equipped with a grounded, 3-pronged commercial plug. For safety, this plug **MUST** be connected to a 3 pronged outlet. Before connecting power, make sure the outlet's voltage and frequency correspond to the data plate on the range (120 volts/60hz.)
2. Clean the unit thoroughly before initial use. (See Cleaning Instructions.)
3. Use with **WET HEAT ONLY!!!** Add up to a **MAXIMUM of 2 gallons/ 8 quarts water** or other liquid into the aluminum water well. *Actual water well amount required depends on how long you intend to keep the steamer running (i.e., one batch vs. several batches of food.) It is possible to steam a whole meal using as little as 2-3 cups of water, depending on the quantity of food, food type, and cooking time required. Liquid for steaming should not be higher than the bottom of the steam basket insert. IGNORE THE "MAX" FILL LINE on the inside of the steam basket.*

**DO NOT RUN THIS UNIT WITH THE WATER WELL EMPTY!!! Using this unit without water or other liquid in the well results in damage to the elements and will VOID THE WARRANTY. Make sure to check the water well periodically while in use, and add water whenever necessary to avoid allowing the well to go dry. (A security shut-off thermostat will shut the unit off when water is exhausted. However, the unit will then continue to cycle on and off until shut OFF or unplugged.)**

4. The temperature control knob will adjust the temperature from 0 = OFF to 100 = 212°F = boiling. **We recommend always using settings 70-80 or higher for food safety.**
5. To begin, put liquid in the well, place lid on the unit\*, and turn control knob to 100 until steam is produced.
6. The light will glow when the unit is turned on, and will go on and off during operation to indicate the thermostat powering up or down to maintain set temperature.
7. Place food in the steam basket. \*Do not place the filled steam basket into the well until the unit has been preheated and steam is being produced, in order to accurately time your steaming. Your food product should **ALWAYS** be placed in the steam basket insert and **NEVER** placed directly in the water well.
8. A removable divider insert is included for placing in your steam basket if you choose to keep 2 types of food separate during steaming. It fits snugly into the steam basket, and divides the steam basket in half; just push it in.
9. **IMPORTANT! FOR SAFETY:**
  - ALWAYS use hot mitts or pot holder when lifting lid while steam is being produced. Long sleeved oven mitts are suggested. Steam can scald you quickly if you are not careful.
  - ALWAYS tilt lid up from the back of the unit when lifting it so that the steam rises to the back of the unit, away from your face.
  - When removing the lid, allow the condensed hot water inside the lid to drip back into the steamer and not onto the floor.
  - Never move or carry the steamer when it is switched on, and/or when containing hot foods or liquids.
10. Leave knob at 100 to maintain steam until food is cooked. Once the food is cooked, you may turn knob to lower settings (70-90 as required) for on/off steaming, providing a keep-warm feature. **NOTE:** Drippings from some foods may cause the boiling liquid to bubble up into the steam basket during

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