

# Deni vegetable steamer manual

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Always turn off before cleaning and removing parts. Only for internal use. Do not push around with hot gas or an electric burner. Do not use nearby or under curtains or cupboards. Always use in a well-ventilated area. Do not immerse a fork, cord or water tank in water or any other liquid to protect against electric shock. To prevent work surfaces from becoming overly wet, place a drip mat or towel on the work surface under the device to absorb the water. Do not use an extension cord with this steamer. However, if one is used, it must have a rating equal to or exceeding the rating of this device. The steamer is only used for home use. The steamer should not be used other than the intended use. When you move any containing hot food or liquid, you should take extreme care. Maintenance or repair should be completed only by a qualified technician. The steamer has polarized air conditioning Current plug (one blade wider than the other). This plug will fit into a polarized socket only one way as a safety feature. Reverse fork if the plug does not fit completely into the socket. Contact a qualified electrician if it is still not suitable. Don't try to beat this security feature. SAVE THESE INSTRUCTIONS IMPORTANT SAFEGUARDS Precautions should always be taken when using this appliance, including: Read all instructions before use. When using this device, children or children should be closely monitored by children. Keep the steamer within reach of the children. Using attachments not recommended or sold by Keystone Manufacturing Co., Inc., can lead to hazards. Don't work with a damaged cord or fork. If the appliance is not working as it should, has been dumped or damaged, left outdoors or dumped in water, do not use it and return it to the manufacturer for proper maintenance and replacement or repair. Don't let the cord hang over the edge of the table or counter, or touch hot surfaces. Do not work with the device without water or during food dreds. - Culinary surfaces will be hot. Use pot holders when handling lids and hot containers to avoid burns. - The rice bowl will become hot during use. Be sure to use the pot when removing from the smoking basket. Use caution when removing the lid. Make sure the vent is drawn from you. Lift first the far side to avoid the tide of steam directed at you. NOTE: Ferry baskets must be removed from the steamer before the food is removed to avoid burns. - Avoid reaching over the steamer when used. Make sure there is water in the tank before use. Page 3 FEATURES External Water Level Indicator Red Light Indicator - Steam Mode Digital Display Water Reservoir Heating Element Internal Water Level Indicator Turbo Ring Drip Tray Ferry Baskets with Removable Grounds (Bases Have Molded Egg Slots) Rice Bowl Lid Green Light Indicator - Hold Mode 2 2 3 4 5 6 7 8 9 11 Table Content 12 Steam than it seems. The fumes are nothing from cooking hard-boiled steak eggs! (made both of those and more). I'm happier with this product than I expected to be. I just love it. One thing that confused me on the first digital number is not lit and a little hard to see. Helpful? May 24, 2010Y love this steamer. I can just pair something here. It's much safer than an oven (I love installing and going do something else). The steamer is easy to wash. Make sure that if you cook the meat to be placed in the lower tier so that the juice won't seep into anything else that cook in the remaining tiers. My noodles and rice come out so perfect when it's cooked in a steamer. I would def recommend for people who do not like to cook, this steamer will def shift your mind. Useful? eating fast. Helpful? November 29, 2008This is a wonderful product. It's not designed for steam rice, but for fish and veg I'll never go back to the pot and steam basket method again. I eat more veges now that I have this product. You can cook up to 3 at a time and each one comes out perfect every time. Easy cleaning. Easy cooking. It should be for any kitchen. Love this product. I bought one for each of my 3 children and they are the most used appliances in our kitchen besides toaster. Helpful? April 15, 2009Y love this steamer, 3 tier really helps. I make chicken and broccoli on the bottom, potatoes and other vegetables in the middle and rice on top. I haven't actually used a pot or pan since I bought this steamer, I use it for every meal which helps me choose healthy options. It cleans easily too. The only thing I don't like is the timer, clock and start/stop buttons... I followed the instructions in the manual but I couldn't make it work, I just had to play with the buttons. Helpful? February 17, 2009I used it several times now and steamed chicken (very good), fish, broccoli, cauliflower, asparagus and carrots. It works great. My only complaint is the user manual doesn't help at all you have to figure out everything yourself and the times in the guide are short. If you make carrots at the time he recommends they will be very crunchy. Helpful? September 24, 2008 My husband and I tried this morning steamer its good, but not to cook rice takes many minutes because we tried 20 minutes but still do not cook, so we re-cook it in the rice cooker, we put it in the first tier, but it does not work (figure) . But, for other purposes such as vegetables and salmon it cooks well it depends on the time you want. Helpful? May 20, 2011Yes, I like the steamer. The vegetables are wonderful in it. When I first plugged it in I had to set a time but the phone rang and so the time was wrong since and I was tired of trying to change it. I've had it off for a week and so far it's coming back at the wrong time. Another thing I don't like about the lack of instructions - such as the ratio of rice to water. I contacted the company and they told me with the wrong ratio. I ended up getting it right. There are only 2 recipe included which was a disappointment. Almost anything that could be cooked in it I just wanted some ideas. I didn't plan on a perfect dinner or guest until I got the hang of it. Helpful? July 24, 2010Rethed it on Christmas Day. Worked perfectly for about 5 months, then the timer went. I could still use it, but had to watch it. At one point, I couldn't turn it off without turning it off, now he completely quit I'm not sure what was spent on it, but it's not worth it. Helpful? November 18, 2009Y bought this last January. It worked fine until the 3rd month of the month The steam button became capricious. Sometimes it soars, but most of the time it's not. Now it doesn't hover at all. The timer still works though! I would recommend buying a steamer with a handicraft. Helpful? Handle. Helpful?

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