

Starfrit



ELECTRIC HOT-DOG STEAMER

INSTRUCTIONS FOR USE AND CARE

P.2

OPERATING AND SAFETY INSTRUCTIONS

Item no.	Voltage (V)	Wattage (W)	Frequency (Hz)
024730	120	800	60

IMPORTANT SAFEGUARDS

READ THE INSTRUCTIONS BEFORE USE

WARNING: To reduce the risk of fire, electrical shock, serious personal injury and/or property damage:

- A. Do not touch hot surfaces. Use protective oven mitts or gloves to avoid burns or serious personal injury.
- B. To protect against electric shock, do not immerse the power cord, plug or the base in water or expose to other liquids.
- C. Do not operate the appliance with the water reservoir empty as it could damage the appliance.
- D. Keep the product out of the reach of children and pets. This product is not intended for use by children. Close adult supervision is necessary when appliance is used near children.
- E. Unplug appliance from electrical outlet before cleaning and when not in use. Allow to cool down completely before assembling, disassembling, relocating, or cleaning the appliance.
- F. Do not operate the product if it has a damaged power cord or plug, or after the appliance malfunctions or has been damaged in any manner. Do not attempt to examine or repair this product yourself. Please call the customer service number provided in this user manual.
- G. Do not leave the product unattended while it is in use. Always unplug the product from the electrical outlet when not in use.
- H. DO NOT attempt to move or relocate the appliance while it is in use.
- I. To disconnect the appliance, pull directly on the plug – do not pull on the power cord.
- J. Take proper precautions to prevent burns, fire, or personal or property damage as this appliance generates heat and steam during use.
- K. Do not plug or unplug the product into/from the electrical outlet with a wet hand.
- L. Use the product in a well-ventilated area.
- M. Do not operate the appliance directly under kitchen cabinets as it generates steam.
- N. Do not use attachments or accessories not recommended or sold by the product manufacturer.
- O. This product is intended for indoor, non-commercial. Do not use outdoors or for any other purpose.
- P. Do not allow the power cord to hang (e.g., over the edge of a table or counter) or touch hot surfaces.
- Q. Do not place the product on or near a hot gas or electric burner, or in heated oven or microwave oven.
- R. Always place the product on a flat, level, stable surface – it is not recommended to use the appliance on temperature sensitive surfaces.
- S. This appliance generates heat and escaping steam during use. Please ensure that proper precautions are taken to prevent the risk of burns, fires or other injury to persons or damage to property.
- T. Connect the power plug to an easily accessible outlet so that the appliance can be unplugged immediately in the event of an emergency.
- U. Use extreme caution when opening the lid as hot steam will escape and may cause scalding. Use protective oven mitts or gloves to avoid burns or serious personal injury. Always use utensils to handle hot food.
- V. Do not use appliance for anything other than its intended use.
- W. All parts must be hand washed, **DO NOT place in the dishwasher.**
- X. While in use, provide adequate space above and around the appliance for air circulation. Do not operate this appliance while it is near or touching curtains, wall coverings, dish towels, clothing or other flammable materials.

SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE

POLARIZED PLUG: This appliance is equipped with a polarized plug (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to fit in 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 defeat this feature or 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.

SPECIAL INSTRUCTIONS: A short power supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord.

AN EXTENSION CORD MAY BE USED IF CARE IS EXERCISED IN THEIR USE:

- Minimize the risk of overheating by using the shortest UL or ETL listed cord possible.
- The marked electrical rating must be at least as great as that of the product.
- Never use a single extension cord to operate more than one appliance.
- Arrange the longer cord so that it will not drape over a countertop or tabletop where it can be tripped over, snagged, or pulled on unintentionally (especially by children).

DO NOT alter the plug. **DO NOT** attempt to defeat the safety purpose of the polarized plug.

BEFORE FIRST USE

- A. Remove all parts. Dispose of packaging.
- B. Thoroughly wash all parts (except the base) in hot soapy water and dry thoroughly.
WARNING: Do not place any parts in the dishwasher.
- C. Rinse the steamer base with hot water and dry thoroughly.
WARNING: Do not immerse the steamer base, electrical cord or plug in water or any other liquid.
- D. Assemble the appliance. Refer to Fig. 2

TO ASSEMBLE

NOTE: All parts are marked with a letter from A to F to indicate the order of assembly. A quick-guide for assembly and storage could be found under the lid (Fig. 1).

- A. First, place the steamer base (A) on a flat level surface and place the drip tray on top of the steamer base.
- B. Place the sausage steamer (B) on top of the steamer base (A), make sure it sits flat.
- C. Insert the sausage tray (C) inside the sausage steamer (B).
- D. Place the bread steamer (D) on top of sausage steamer (B), make sure it sits flat.
- E. Insert the bread tray (E) inside the bread steamer (D).
- F. Place the lid (F) on top of the bread steamer (D). Use the side locking clips to securely attach the lid.

Fig.1

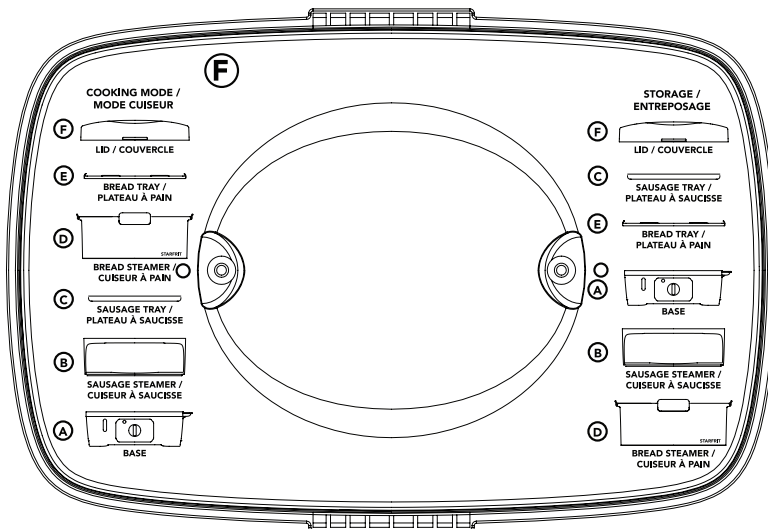
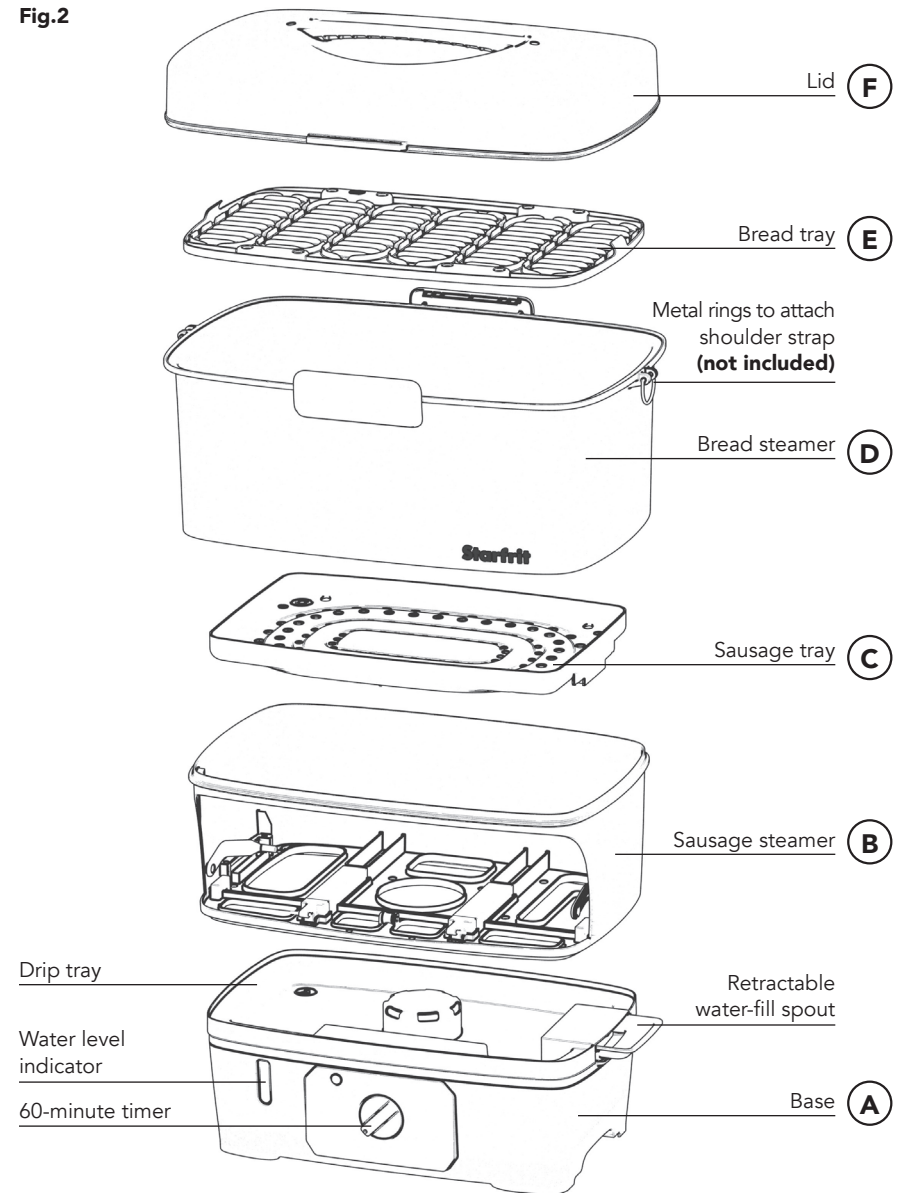


Fig.2



TO USE

(READ THE INSTRUCTIONS BEFORE USE)

WARNING: Do not operate the appliance directly under kitchen cabinets.

WARNING: Never operate the appliance while it is empty as it will damage the appliance.

- A. Place the appliance on a flat, stable heat resistant surface. Open the water-fill spout on the side of the appliance and fill the steamer base with water to the MAX line. Do not over-fill. (Fig. 3). **NOTE:** Always ensure the water level is at MIN level before operating the appliance. Never use any liquids other than water.



Fig.3

- B. Open the sliding door on the sausage steamer to access the sausage tray. Place up to 12 sausages on the tray and close the door.
- C. Open the lid to access the bread steamer and place up to 12 buns. Use the markings on the bread tray to avoid obstructing the steam vents located on each side of the bread tray. Buns should be stacked on two rows.
- D. Plug the power cord into a standard 120-volt AC.
- E. Set the timer to the desired cooking time (maximum of 60 minutes). The LED indicator will illuminate, indicating the product is heating.

NOTE: Due to the initial heating of the materials used in the manufacturing of the product, some light smoke/vapors may be released when used initially. This is normal.

- F. When cooking time is up, the timer will ring and the light will go off; unplug the power cord from the electrical outlet.

CAUTION: Use extreme caution when opening the lid or sausage steamer during or after cooking. Hot steam will escape and may cause scalding. Use protective oven mitts or gloves to avoid burns or serious personal injury. Always use tongs utensils to handle hot food.

WARNING: Always unplug the product when not in use.

WARNING: Do not add salt or any other seasonings to the food while steaming.

NOTE: You may use the appliance to steam different foods. Use the bread steamer to steam vegetables and the sausage steamer to steam fish or any other meats. Bread tray must be removed in order to use bread steamer for anything other than bread. To prevent drippings from the bread steamer falling into other foods, use a small plate or tray to steam food.



STEAMING CHART

FOOD	QUANTITY	STEAMING TIME
Fish fillets	½ lb.	9 to 13 min
Lobster tails	2 tails	20 to 22 min
Scallops	½ lb.	10 to 12 min
Shrimp	½ lb.	10 to 15 min
Salmon	½ lb.	15 to 18 min
Broccoli		6 to 8 min
Carrots		11 to 13 min
Cauliflower		7 to 9 min
Potatoes		28 to 33 min
Asparagus/ squash / Zucchini		9 to 11 min

NOTE: the steaming chart is for reference only. Actual cooking time may vary.

CLEANING AND STORAGE

WARNING: Ensure the appliance is unplugged from the electrical outlet and allow it to cool down completely before handling or cleaning.

NOTE: All parts are marked with a letter from A to F to indicate the order of disassembly. A quick-guide for storage could be found under the lid (Fig. 1).

WARNING: DO NOT place any part in the dishwasher. ALL parts must be hand washed.

1. Disassemble all the parts.
2. Drain any remaining water from the steamer base and drip tray.
3. Thoroughly wash all parts (except the base) in hot soapy water and dry thoroughly. Wash after each use.

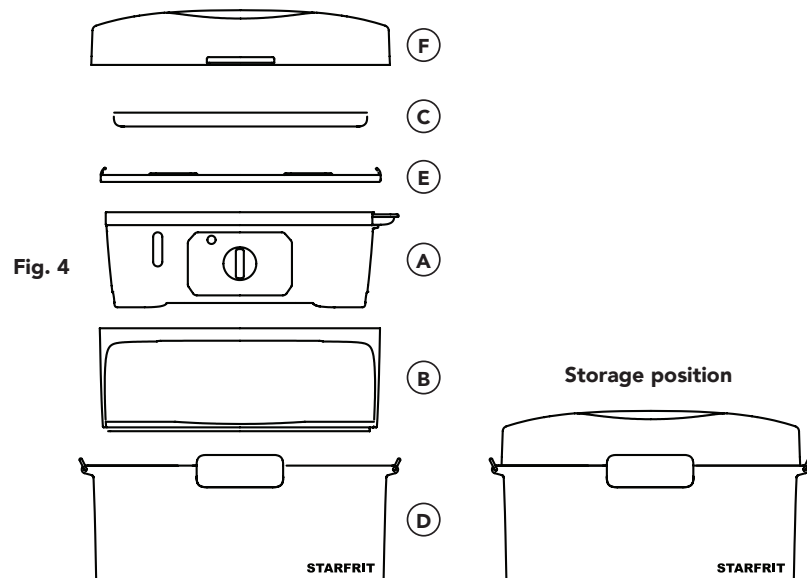
WARNING: DO NOT wash any part in the dishwasher.

4. Rinse the steamer base with hot water and dry thoroughly.

WARNING: Do not immerse the base, electrical cord or plug in water or any other liquid.

5. Dry thoroughly. Rinse after each use.
6. The appliance is designed with a stackable feature for compact storage and transportation. Refer to **Fig. 4**

NOTE: shoulder rings are included on each side of the appliance to be used with any carrying strap to facilitate transport. CARRYING STRAP IS NOT INCLUDED.



TIPS & RECOMMENDATIONS

- Do not fill the steamer base passed the MAX line.
- Always ensure the water level is NOT lower than the MIN line.
- Never use salt or seasoning during the steaming process. You may season your food once cooking is over.
- If you are steaming large quantities of food, stir the food halfway through the steaming process.
- Never steam frozen food.
- After several usages, scale deposits may build into the base. This is normal. Descal your appliance regularly using water and vinegar. DO NOT use descaling products.