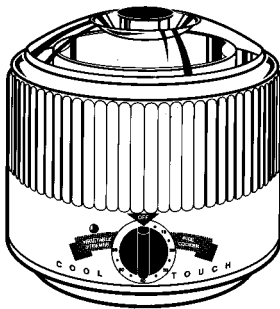
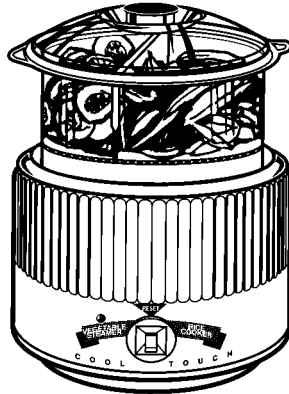
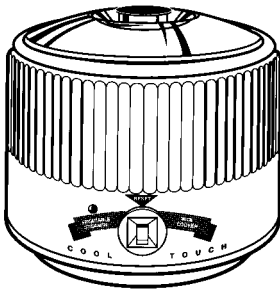


## USE & CARE

# Food Steamer Rice Cookers



## Customer Service Number

In U.S., call: 1-800-851-8900

(8:00 a.m.-6:00 p.m. Eastern Standard Time)

Keep this number for future reference!

## 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 pot holders when removing cover or handling hot containers.
3. To protect against electrical shock, do not immerse cord, plug, or base unit in water or other liquid.
4. Close supervision is necessary when appliance is used by or near children.
5. Unplug from outlet when not in use. Unplug and allow to cool before putting on or taking off parts, and before cleaning.
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 Hamilton Beach/Proctor-Silex, Inc. or to nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by Hamilton Beach/Proctor-Silex, Inc. may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces, including stove.
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 food, water, or other hot liquids.
12. To disconnect, remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Lift and open cover carefully to avoid scalding, and allow water to drip into steamer.
15. To reduce the risk of fire or electric shock, do not remove bottom cover. No user-serviceable parts inside. Repairs should be done by authorized service personnel only.

**SAVE THESE INSTRUCTIONS!**

## CONSUMER SAFETY INFORMATION

This appliance is intended for household use only.

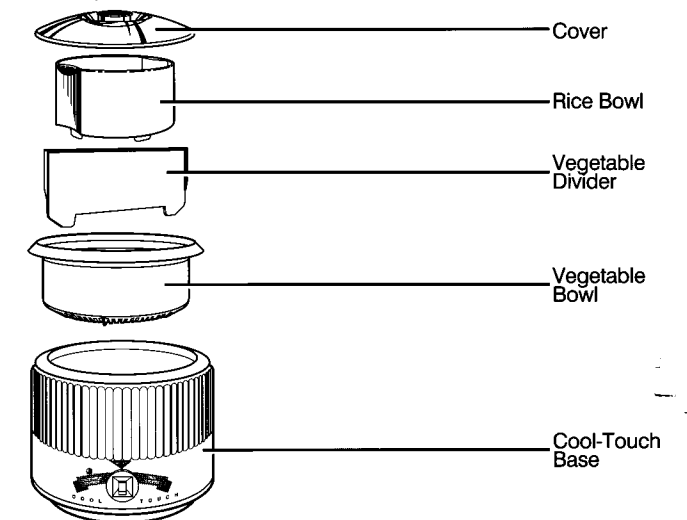
To avoid an electrical circuit overload, do not use another high wattage appliance on the same circuit with the steamer.

This appliance is equipped with a polarized plug. This type of plug has one blade wider than the other. The plug will fit into an electrical outlet only one way. This is a safety feature. If you are unable to insert the plug into the outlet, try reversing the plug. If the plug should still fail to fit, contact an electrician to replace the obsolete outlet. Do not attempt to defeat the safety purpose of the polarized plug.

This appliance has a short cord to reduce the hazards of becoming entangled or tripping over a longer cord. An extension cord may be used if the electrical rating of the extension cord is equal to or greater than the rating of the steamer. Use only an extension cord rated 10 amperes or greater. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

There are no user-serviceable parts inside. Refer servicing to qualified service personnel authorized by Hamilton Beach/Proctor-Silex, Inc.

## FOOD STEAMER RICE COOKER



## PLEASE READ BEFORE FIRST USE

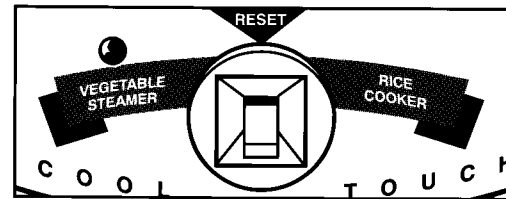
Before first use, wash cover, Rice Bowl, Vegetable Divider, Vegetable Bowl, and Measuring Cup in hot soapy water. Rinse and dry. Put 1 cup of hot soapy water in Reservoir and scrub with a soft bristle brush. Rinse and dry.

Do not place unit on any surface or under or near any cabinet which may be damaged by steam or water droplets.

## HOW TO USE

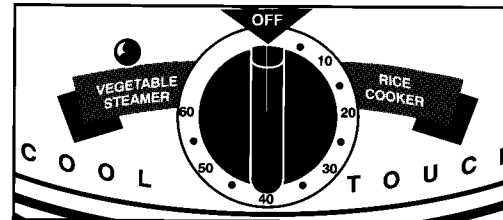
### STEAMER WITH SWITCH

Please use the **Reset Switch Steaming Charts** when using this unit. This steamer is equipped with heating elements that automatically shut off when the unit boils dry. When the steamer is first plugged in the Indicator Light may glow. This means the heating element is on and heating. Simply wait about 30 seconds and it will shut off automatically. The Reset Switch will not turn the unit off. It must boil dry to shut off.



### STEAMER WITH TIMER

Use **Timer Steaming Charts** when using this unit. The Reservoir of this steamer is marked with LOW and HIGH water levels. Check the **Timer Steaming Charts** to determine the level of water needed for food to be cooked. This steamer is turned on and off with a Timer. Like other manual Timers, TURN TIMER PAST 15 MINUTES, THEN SET TO DESIRED TIME.

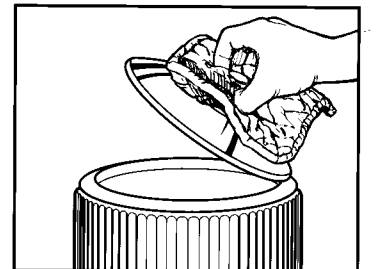


1. Make sure unit is unplugged.
2. Locate type of food to be steamed on Steaming Chart and note amount of water needed.
3. Pour recommended amount of water into Reservoir in the Cool-Touch Base.
4. Assemble Steamer. To steam foods, use Vegetable Bowl. To cook rice, use Vegetable Bowl and Rice Bowl.
5. Place food into Vegetable Bowl or Rice Bowl. Cover.
6. Plug unit into electrical outlet and push down the Reset Switch or set Timer. The Indicator Light will come on.
7. When unit has boiled dry, or Timer rings, the Indicator Light will go out and the unit will shut off. Take Cover off or food will continue to cook.
8. Unplug unit and let cool before emptying and cleaning.

**DO NOT TURN UNIT ON WHEN DRY. ONLY OPERATE UNIT WHEN FILLED WITH RECOMMENDED AMOUNT OF WATER. WHEN FINISHED, UNPLUG FROM OUTLET.**

## IMPORTANT FACTS ABOUT STEAM COOKING

**CAUTION:** The accumulated steam in this appliance can burn. Use a hot pad and carefully open cover to allow steam to escape away from your body. Hold Cover over unit to let moisture drip back into steamer. Remove Rice Bowl or Vegetable Bowl with hot pads.



Only water should be used in the Reservoir. Do not use wine, broth or add seasoning to the water in the Reservoir.

**All times given are for minimum cooking.** Vegetables will be tender-crisp. To cook longer, simply add more water. Cooking time is affected by the amount of food, (1 cup versus 2 cups) and by the size of the food (1 inch cubes of potatoes will cook more quickly than 2 inch cubes of potatoes).

If the steamer has shut off and the food is not done, simply add more water to the Reservoir and push the Reset Switch or set Timer.

Seasoning of foods that are cooked in the Vegetable Bowl should be done after steaming so that the seasonings will not come in contact with the heating element and result in a burned odor or flavor.

Once the unit has shut off and the food is cooked to desired degree, remove the food. Otherwise the accumulated steam will continue to cook the food. If the food to be cooked is ALMOST done, put the Cover back on and let the accumulated steam and heat continue to cook the food.

If the amount of food to be cooked is double that listed on the chart, do not double cooking time. Increase cooking time by half.

### WATER/TIME GUIDE - SWITCH MODEL

To adapt your favorite recipes, the following amounts of water and approximate steaming times can be used as a guideline for the steamer with Reset Switch:

WATER	MINUTES
¼ cup	3
½ cup	7
¾ cup	11
1 cup	14

### STEAMING CHART - SWITCH MODEL

#### FRESH VEGETABLES - SWITCH MODEL ONLY

VEGETABLE	QUANTITY	WATER	MINUTES
Artichokes Trim tips & stem ends.	1 lb (2 medium)	2½ cups	35
Asparagus	½ lb.	½ cup	7
	1 lb.	¾ cup	11
Beans, green	½ lb. (2½ cups)	¾ cup	11
	1 lb. (5 cups)	1¼ cups	17
Broccoli spears	½ lb.	½ cup	7
	1 lb.	¾ cup	11
Brussel sprouts Trim ends & cut X in stems.	½ lb. (2 cups)	¾ cup	11
	1 lb. (4 cups)	1 cup	14
Cabbage, cored cut in eighths	1 head	1 cup	14
Carrots, sliced	½ lb. (1½ cups)	½ cup	7
	1 lb. (3 cups)	¾ cup	11

#### FRESH VEGETABLES - SWITCH MODEL ONLY

VEGETABLE	QUANTITY	WATER	MINUTES
Cauliflower, cored	1 head	¾ cup	11
Corn on cob	4 ears	1 cup	14
Peas, green, shelled	2 cups	1 cup	14
Peppers, green whole, seeded	3 - 4	½ cup	7
Potatoes, red quartered	2 lbs.	1 cup	14
Potatoes, white, cut in ½ inch cubes.	2 lbs.	1¼ cup	17
Potatoes, sweet halved lengthwise	¾ lb. (2 medium)	2 cups	28
Spinach	½ lb.	¾ cup	11
	1 lb.	1 cup	14
Squash, yellow or zucchini, sliced	½ lb. (3½ cups)	½ cup	7

#### FROZEN VEGETABLES - SWITCH MODEL ONLY

All vegetables are the standard 9 - 10 ounce package size, unless otherwise noted.

VEGETABLE	WATER	MINUTES
Beans, green	1 cup	14
Broccoli spears	1 cup	14
Brussel sprouts	¾ cup	11
Carrots, sliced 16 oz. bag	1 cup	14
Cauliflower	1 cup	14
Corn on Cob 4 (5 inch ears)	2 cups	28
Corn, whole kernel	1 cup	14
Mixed vegetables	1 cup	14
Peas, green	1 cup	14
Squash, sliced summer	¾ cup	11

**SEAFOOD AND FISH – SWITCH MODEL ONLY**

To prepare shellfish, scrub the shells under running water. Shells will open when done. However, clams, mussels and oysters will open at different times during steaming. Watch during the last half of recommended steaming time and carefully remove shells as they open. Use tongs to remove the cooked shells and immediately replace cover. Shrimp turn pink when done and the flesh is opaque white. They may be steamed in the shell or peeled.

SEAFOOD	QUANTITY	WATER	MINUTES
Clams	1 dozen	1 cup	12-15
Mussels	1 pound	$\frac{3}{4}$ cup	10-12
Oysters	$\frac{1}{2}$ dozen	1 cup	11-15
Shrimp, medium, in-shell	1 pound	1 cup	11-15

**FISH**

Fillets $\frac{1}{4}$ - $\frac{1}{2}$ inch thick	$\frac{1}{2}$ pound	$\frac{3}{4}$ cup	11
Steaks $\frac{3}{4}$ - 1 inch thick	$\frac{1}{2}$ - 1 pound	1 cup	14

AFTER STEAMING SEAFOOD OR FISH, IT IS VERY IMPORTANT TO THOROUGHLY CLEAN THE STEAMER. WASH THE COVER, VEGETABLE BOWL AND IN HOT, SOAPY WATER. RINSE, THEN DRY. NEXT, UNPLUG THE BASE AND POUR ABOUT 2 CUPS OF HOT, SOAPY WATER INTO THE RESERVOIR. SCRUB THE SIDES, THE BOTTOM AND THE ELEMENT WITH A NON-ABRASIVE BRUSH OR PAD. RINSE WITH HOT WATER.

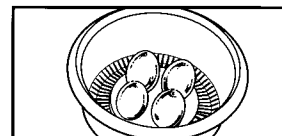
**OTHER FOODS – SWITCH MODEL ONLY**

MEAT	QUANTITY	WATER	MINUTES
Hot Dogs	5 - 10	$\frac{1}{2}$ cup	7
Boneless Chicken Breasts	1 pound	1 cup	14

**EGGS**

Soft Cooked	1 to 8	$\frac{1}{2}$ cup	7
Hard Cooked	1 to 10	2 cups	28

Place eggs in egg holders molded into bottom of Vegetable Bowl. If cooking more than four at one time carefully place remaining eggs around edge of Vegetable Bowl.

**COOKING RICE – SWITCH MODEL****DO NOT FOLLOW INSTRUCTIONS ON RICE PACKAGE.**

To cook rice, pour recommended amount of water into Reservoir. Place Vegetable Bowl into base. Place Rice Bowl into Vegetable Bowl. **PLACE DESIRED AMOUNT OF RICE AND WATER INTO RICE BOWL.** Stir gently to mix. Cover and turn unit on.

There are many kinds of rice. Instructions are given for the most common types. Please note that when cooking rice by steaming, different amounts of water are added to the rice than called for on package directions. Please use the amounts of rice and water listed below.

To change the recipe to suit individual taste, use less water for a firmer or drier rice or more water for softer, moister rice. Change the amount of water added to the Rice Bowl by 2 tablespoons at a time.

When rice is done, carefully remove cover, letting water on inside of cover drip into Vegetable Bowl and not Rice Bowl. Remove Rice Bowl and set on towel on counter. Use the towel to wipe moisture from the outside of the Rice Bowl. Spoon rice into serving bowl and fluff with a fork.

**COOKING RICE – SWITCH MODEL**

TYPE OF RICE	SUGGESTED RICE QUANTITIES		COMBINE IN RICE BOWL		WATER IN	TIME IN
	TO YIELD	RICE	WATER	RESERVOIR	MINUTES	
White (regular)	1 $\frac{1}{2}$ cups	$\frac{1}{2}$ cup	$\frac{2}{3}$ cup	1 $\frac{3}{4}$ cups	28	
	3 cups	1 cup	1 $\frac{1}{4}$ cups	2 $\frac{1}{4}$ cups	35	
	5 cups	1 $\frac{2}{3}$ cups	2 cups	4 cups	60	
White (converted, parboiled)	1 $\frac{1}{2}$ cups	$\frac{1}{2}$ cup	$\frac{2}{3}$ cup	2 $\frac{1}{2}$ cups	42	
	3 cups	1 cup	1 $\frac{2}{3}$ cups	3 cups	47	
	5 cups	1 $\frac{3}{4}$ cup	2 $\frac{1}{2}$ cups	4 cups	60	
Brown (regular)	3 cups	1 cup	1 $\frac{1}{4}$ cups	4 cups	60	
Brown(converted, parboiled)	3 cups	1 cup	1 $\frac{1}{4}$ cups	4 cups	60	

**STEAMING CHART – TIMER MODEL**

To steam foods, pour water into Reservoir up to recommended water level. Set Vegetable Bowl in base. Place food into bowl. Cover and set Timer. **REMEMBER: Turn Timer past 15 then set to desired time.**

**FRESH VEGETABLES – TIMER MODEL ONLY**

VEGETABLE	QUANTITY	WATER LEVEL	MINUTES
Artichokes, Trim tips & stem ends.	1 lb. (2 medium)	Low	35
Asparagus	½ lb.	Low	11
	1 lb.	Low	15
Beans, green	½ lb. (2½ cups)	Low	15
	1 lb. (5 cups)	Low	20
Broccoli spears	½ lb.	Low	11
	1 lb.	Low	15
Brussel sprouts Trim ends & cut X in stems.	½ lb. (2 cups)	Low	15
	1 lb. (4 cups)	Low	17
Cabbage, cored & cut into eighths.	1 head	Low	17
Carrots, sliced	½ lb. (1½ cups)	Low	11
	1 lb. (3 cups)	Low	15
Cauliflower, cored	1 head	Low	15
Corn on cob	4 ears	Low	17
Peas, green, shelled	2 cups	Low	17
Peppers, green whole, seeded	3 - 4	Low	11
Potatoes, red quartered	2 lbs	Low	17
Potatoes, white, ½ inch cubes	2 lbs., (7 cups)	Low	20
Potatoes, sweet halved lengthwise	¾ lb. (2 medium)	Low	29
Spinach	½ lb.	Low	15
	1 lb.	Low	17
Squash, yellow or zucchini, sliced	½ lb. (3½ cups)	Low	11

**FROZEN VEGETABLES – TIMER MODEL ONLY**

*All vegetables are the standard 9 - 10 ounce package size, unless otherwise noted.*

VEGETABLE	WATER LEVEL	MINUTES
Beans, green	Low	17
Broccoli spears	Low	17
Brussel sprouts	Low	15
Carrots, sliced 16-oz. bag	Low	17
Cauliflower	Low	17
Corn on Cob 4 (5 inch ears)	Low	29
Corn, whole kernel	Low	17
Mixed vegetables	Low	17
Peas, green	Low	17
Squash, summer, sliced	Low	15

**SEAFOOD AND FISH – TIMER MODEL ONLY**

To prepare shellfish, scrub shells under running water. Shells will open when done. Clams, mussels and oysters will open at different times during steaming. Watch during last half of recommended steaming time and carefully remove shells as they open. Use tongs to remove cooked shells and immediately replace Cover. Shrimp turn pink when done and flesh is opaque white. They may be steamed in the shell or peeled.

SEAFOOD	QUANTITY	WATER LEVEL	MINUTES
Clams	1 dozen	Low	15-20
Mussels	1 pound	Low	15-17
Oysters	½ dozen	Low	15-20
Shrimp, medium, in shell	1 pound	Low	15-20

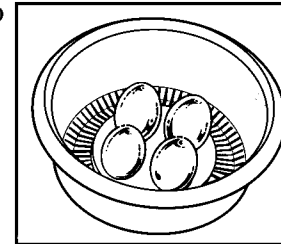
FISH	QUANTITY	WATER LEVEL	MINUTES
Fillet ¼ - ½ inch thick	½ pound	Low	15
Steaks ¾ - 1 inch thick	½ - 1 lb.	Low	17

AFTER STEAMING SEAFOOD OR FISH, IT IS VERY IMPORTANT TO THOROUGHLY CLEAN STEAMER. WASH COVER, AND VEGETABLE BOWL IN HOT, SOAPY WATER. RINSE, DRY. UNPLUG BASE, THEN POUR 2 CUPS OF HOT, SOAPY WATER INTO RESERVOIR. SCRUB SIDES, BOTTOM AND ELEMENT WITH A NON-ABRASIVE BRUSH OR PAD. RINSE WITH HOT WATER.

**OTHER FOODS – TIMER MODEL ONLY**

MEAT	QUANTITY	WATER LEVEL	MINUTES
Hot Dogs	5 - 10	Low	11
Boneless Chicken Breasts	1 pound	Low	17
<b>EGGS</b>			
Soft Cooked	1 - 8	Low	8
Hard Cooked	1 - 10	Low	29

Place eggs in egg holders molded into bottom of Vegetable Bowl. If cooking more than four at one time carefully place remaining eggs around edge of Vegetable Bowl.



**COOKING RICE – TIMER MODEL**

**DO NOT FOLLOW INSTRUCTIONS ON RICE PACKAGE.**

To cook rice fill Reservoir to recommended water level mark. Place Vegetable Bowl into base. Place Rice Bowl in Vegetable Bowl. **PLACE DESIRED AMOUNT OF RICE AND WATER INTO RICE BOWL.** Stir gently to mix. Cover and set Timer according to instructions. **REMEMBER: Turn Timer past 15 then set to desired time.**

There are many kinds of rice. Instructions are given for the most common types. Please note that when cooking rice by steaming, different amounts of water are added to the rice than called for on package directions. Please use the amounts of rice and water listed on the chart.

To change the recipe to suit individual taste, use less water for a firmer or drier rice or more water for softer, moister rice. Change the amount of water added to the Rice Bowl by 2 tablespoons at a time.

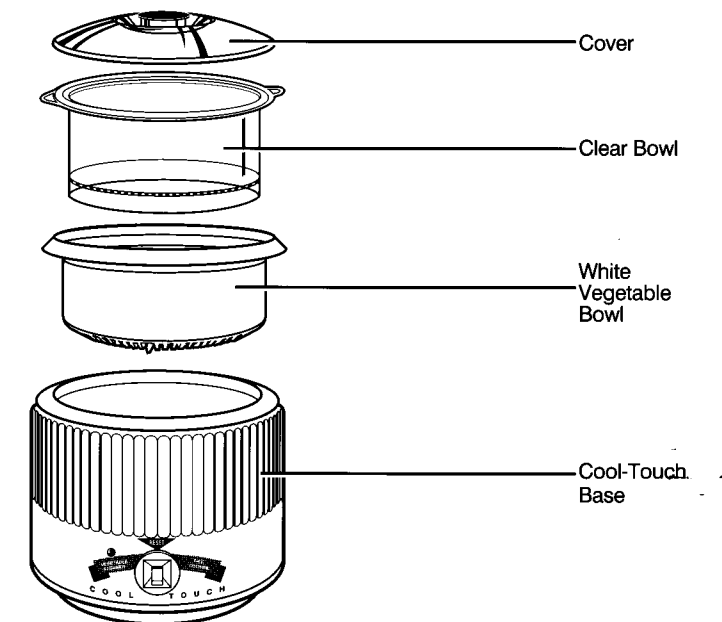
When rice is done, carefully remove cover, letting water on inside of cover drip into Vegetable Bowl and not Rice Bowl. Remove Rice Bowl and set on towel on counter. Use the towel to wipe the moisture from the outside of the Rice Bowl. Spoon rice into serving bowl and fluff with a fork.

**COOKING RICE – TIMER MODEL ONLY**

SUGGESTED RICE QUANTITIES TYPE OF RICE	TO YIELD	COMBINE IN RICE BOWL		WATER LEVEL	TIME IN MINUTES
		RICE	WATER		
White (regular)	1½ cups	½ cup	⅔ cup	Low	30
	3 cups	1 cup	1¼ cups	High	38
	5 cups	1⅔ cups	2 cups	High	60
White (converted, parboiled)	1½ cups	½ cup	⅔ cup	High	45
	3 cups	1 cup	1⅔ cups	High	50
	5 cups	1¾ cup	2½ cups	High	60
Brown (regular)	3 cups	1 cup	1¼ cups	High	60
Brown (converted, parboiled)	3 cups	1 cup	1¼ cups	High	60

**HOW TO USE TWO BOWLS**

The basic instructions on HOW TO USE do not change. The cooking times or water needed do not change. The only difference is the set up of the unit.



Note: The Clear Bowl should only be used on top of the white Vegetable Bowl.

If steaming two different vegetables (or four vegetables using the Vegetable Dividers), the order of assembly would be:

1. Pour water into the Reservoir.
2. Place food in white Vegetable Bowl and place bowl in unit.
3. Place food in Clear Bowl and set Clear Bowl on top of Vegetable Bowl. Cover. Push down the RESET switch.

If cooking two bowls of rice, follow these instructions:

1. Pour water into the Reservoir.
2. Set white Vegetable Bowl in unit.
3. Combine rice and water in Rice Bowl and set in white Vegetable Bowl.
4. Place Clear Bowl on top of white Vegetable Bowl.
5. Combine rice and water in second Rice Bowl and set Rice Bowl in Clear Bowl. Cover. Push down RESET switch.

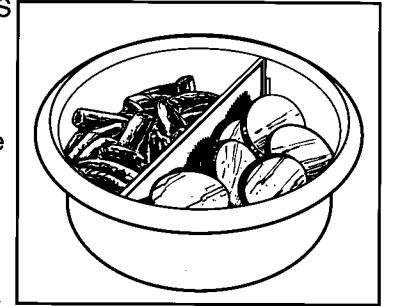
Rice requires a longer cooking time than most vegetables. If steaming vegetables in one bowl and rice in another, follow this procedure:

1. Pour amount of water to cook rice into the Reservoir. You will need to manually time when to add the vegetables.
2. Set white Vegetable Bowl into unit.
3. Combine rice and water in Rice Bowl. Set in white Vegetable Bowl.
4. Cover. Push down RESET switch.
5. Based on total rice cooking time, determine when to add vegetables. See Example that follows.
6. When time to add vegetables, have vegetables ready in the Clear Bowl.
7. **USE CAUTION. STEAM CAN BURN.** Carefully remove cover and set Clear Bowl on top of white Vegetable Bowl. Replace cover. Both rice and vegetables should be ready at the same time.

Example: If total rice cooking time is 35 minutes and vegetables require 11 minutes of steaming, the vegetables should be added 24 minutes after starting the rice. Both should be ready at the same time.

## VEGETABLE PARTITION – ALL MODELS

TO STEAM TWO VEGETABLES AT SAME TIME USE VEGETABLE DIVIDER AS ILLUSTRATED BELOW.



If vegetables do not have same length steaming time, place longer cooking vegetables in first. Begin steaming process, then add second vegetable.

## TO REHEAT BREADS

Pour ½ cup water in Reservoir. Cover and let unit begin to steam, about 4 minutes. Meanwhile, place bread to be reheated in Vegetable Bowl. Once unit begins to steam, remove cover and place Vegetable Bowl onto base. Cover. Let steam until heated (just a few minutes).

## CLEANING

1. Unplug steamer and let cool.
2. Wash Cover, Rice Bowl, Vegetable Bowl and Vegetable Bowl Divider, in hot, soapy water. Rinse and dry. Or wash in top rack of dishwasher.
3. Pour hot, soapy water into Reservoir. Scrub with a plastic brush or non-abrasive scouring pad. Rinse with hot water.
4. Reassemble steamer for storage.

### TO CARE FOR HEATING ELEMENT

After a period of time, the heating element may become discolored. Follow this cleaning procedure to remove the residues that have built up on the element.

1. Make sure unit is unplugged.
2. Pour ¼ cup white vinegar and 1 cup water into Reservoir. Do not use any other steamer parts. Do not cover. Turn steamer ON and bring to a boil then unplug unit to turn off.
3. Let cool for about 15 minutes, then pour out vinegar/water mixture.
4. Pour in hot, soapy water and scrub element with plastic brush.
5. Rinse with hot water and let dry.



## **TWO YEAR LIMITED WARRANTY**

Hamilton Beach/Proctor-Silex, Inc. warrants this appliance to be free from defects in material and workmanship for a period of two (2) years from the date of original purchase, except as noted. There is no warranty with respect to the following, which may be supplied with this appliance: glass parts, glass containers, cutter/strainer, non-stick soleplate and/or non-stick cooking surfaces. This warranty does not cover damage from abuse, neglect, use for commercial purposes, or any other use not found in the printed directions. HAMILTON BEACH/PROCTOR-SILEX, INC. DISCLAIMS ALL RESPONSIBILITY FOR CONSEQUENTIAL DAMAGES OR INCIDENTAL LOSSES CAUSED BY USE OF THIS APPLIANCE. Some states or provinces do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you. If you have a claim under this warranty, **DO NOT RETURN THE APPLIANCE TO THE STORE!** Please call our **CUSTOMER SERVICE NUMBER**. (For faster service please have model number ready for operator to assist you.)

**In the U.S.: 1-800-851-8900**

**In Canada: 1-800-267-2826**

This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state or province to province.

## **Customer Service Number**

**In U.S., call: 1-800-851-8900**

(8:00 a.m. - 6:00 p.m. Eastern Standard Time)

**Keep this number for future reference!**

**HAMILTON BEACH** ◆ **PROCTOR-SILEX, INC.**

Washington, North Carolina 27889