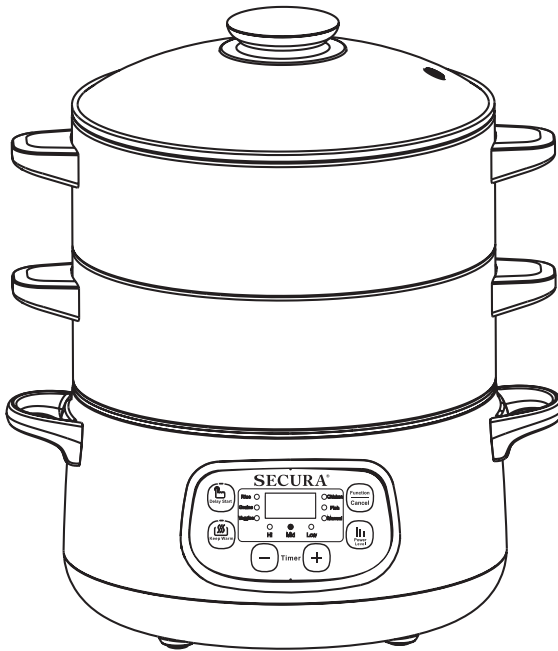


SECURA®

2-TIER STAINLESS STEEL ELECTRIC STEAMER



User Manual

Model: DZG-A80A1

SN: Z5P7



Welcome to the Secura Family!

Congratulations on being the proud owner of your new Secura product. We believe in manufacturing only the highest quality kitchen, home and personal care products for our customers. We are a U.S.-based manufacturer and all our products meet strict standards for manufacturing, safety and performance.

We also believe in providing the best customer service and support in the industry. That is why we offer a 2-year warranty on this product that ensures your satisfaction - so you can enjoy it for years to come.

If you have questions or need assistance, please email CustomerCare@thesecura.com. For fastest response, please include product name and model #, proof of original purchase, complete contact information, and detailed information about the issue, including pictures when applicable.

Your feedback and suggestions are also important to us, so please email them to us at CustomerCare@thesecura.com.

The Secura Team

SECURA®

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TABLE OF CONTENTS

GENERAL SAFETY INSTRUCTIONS	1
DIRECTIONS FOR USE	3
PARTS IDENTIFICATION	4
HOW TO USE	5
CONTROL PANEL	6
CLEANING AND MAINTENANCE	9
TROUBLESHOOTING GUIDE	9
COOKING TIME	10
TECHNICAL INFORMATION	13
DISPOSAL	14
CONTACT	14
MANUFACTURER'S LIMITED WARRANTY	15

2-TIER STAINLESS STEEL ELECTRIC STEAMER



CAUTION: To reduce the risk of fire, injury or electrical shock along with extending the life of your electrical appliances, please read and follow all of the information in this manual before using and save it for future reference.

GENERAL SAFETY INSTRUCTIONS

1. We recommend reading all instructions in this manual prior to using this appliance.
2. It is important that the voltage of the mains outlet corresponds to the voltage of the appliance before use. Only connect the appliance to a properly grounded outlet to prevent the risk of electric shock.
3. During and after use be careful when touching surfaces that can remain hot, use the handles and knobs to move the steamer.
4. Do not immerse the power cable, plug, or the power base in any liquid, to avoid electric shock.
5. Avoid letting the power cord hang over the edge of any work surface, or exposing the power cord to hot surfaces.
6. Ensure the appliance is on a stable level surface when using the appliance. Keep the appliance out of reach of children.
7. Do not press the button too hard to avoid damage.
8. Do not operate this appliance anywhere near non heat resistant surfaces, e.g. carpets, plastics, or any other surfaces that can be damaged by steam. Do not place the appliances underneath any of these surfaces, always allow sufficient space above the appliance.
9. To avoid the chance of tripping over or becoming entangled in the cord, a short power supply cord is provided. Extension cords may be used with caution and care. When using an extension cord, please note that the electrical rating for the extension cord should be higher than that of the appliance, and the power cord should be positioned out of the way, so that it is not a tripping hazard.
10. Please be aware that when the appliance is in use, there will be steam expelled. Use caution when using the appliance to avoid being scalded.
11. Please keep the surface of steamer heating element clean; After prolonged use, clean the scale deposit on the surface of the heating element.
12. Unplug from outlet when not in use and before cleaning.
13. Allow the steamer to cool thoroughly before cleaning, putting in or taking off parts.

14. Do not use the unit if it is damaged.
15. This unit is not intended to be used with accessory attachments not specifically recommended by the manufacturer; Doing so may cause injury.
16. Indoor use only.
17. Exercise caution when moving the appliance when it contains hot liquid.
18. Always use oven mitts or appropriate handwear, a pot holder when removing the lid or steamer baskets; Keep your face away from the lid when opening it.



**Always follow basic safety precautions
when using any electrical products,
especially when children are present.**



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

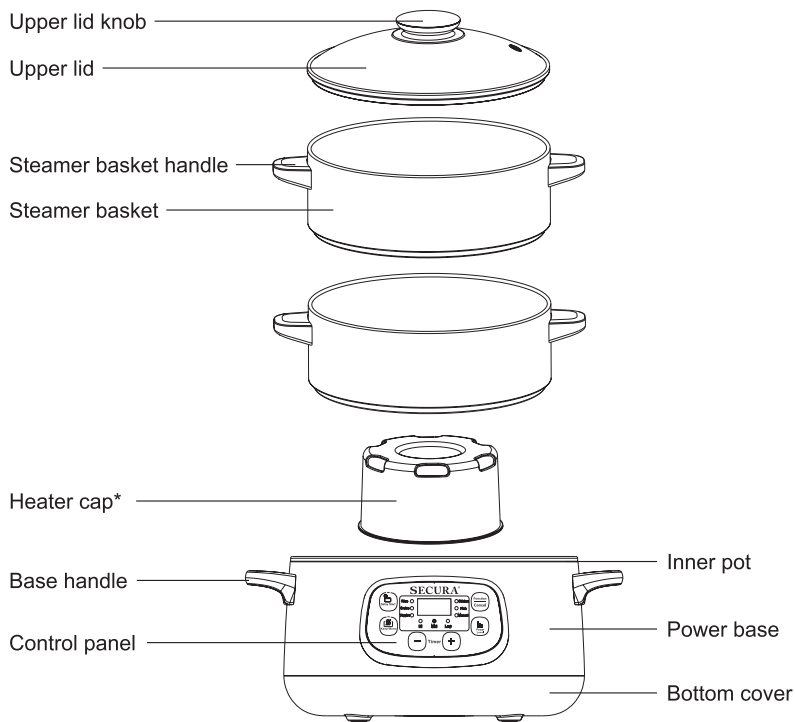
**FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS**

2-TIER STAINLESS STEEL ELECTRIC STEAMER

DIRECTIONS FOR USE

1. Remove all packaging materials and stickers from the product;
2. Wash the steamer basket, lid, and inner pot prior to using the appliance for the first time;
3. Place the appliance in an area where steam can escape freely and where it won't damage the counter, walls or cabinets.

PARTS IDENTIFICATION

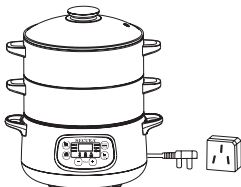


Note: the above product diagram is for reference only.

*The heater cap functions as the booster for steaming and prevents the boiling water from overflowing the steamer basket.

2-TIER STAINLESS STEEL ELECTRIC STEAMER

HOW TO USE

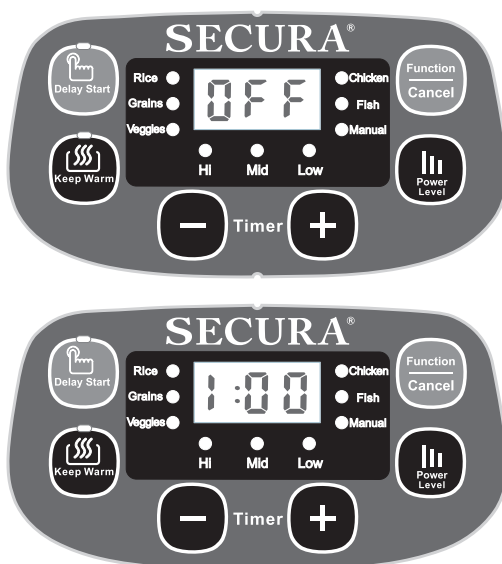
1. Put the steamer on a level surface when in use. 2. Add appropriate amount of water to the inner pot according to the steaming time (minutes) needed. The maximum water level (1.8 quart) corresponds to 60 minutes of steaming. Never fill the device above the Maximum Level mark.	
3. Place the heater cap in the center of the inner pot.	
4. Put one or two steamer basket(s) on top of the inner pot, and put food in the steamer basket.	
5. Close the lid and plug the appliance in the outlet (fixed 3-prong grounding-type outlet).	
6. Press the Function/Cancel Button to select your desired cooking feature. The steamer will start working after 5 seconds. You can also adjust the Power Level, Delay Start, Keep Warm, cooking time and keep warm time.	
7. Once the steaming time ends, the appliance will switch to keep warm mode.	

CONTROL PANEL

When the steamer is plugged into the outlet, you will hear an audible beep followed by the screen displaying "OFF". The steamer is in standby mode.

1. Delay Start Button

When the Delay Start button is pressed, you will hear an audible beep, and the Delay Start indicator will begin to flash. The Delay Start function will activate at the default time of "1:00" (1 hour). Press the "+" or "-" buttons to adjust the Delay Start duration. The maximum Delay Start duration is "9:59" (9 hours and 59 minutes). After setting the Delay Start duration, press the Function/Cancel button within 5 seconds, otherwise it will switch to standby mode automatically. The Delay Start indicator will remain on, and the timer will start counting down. Upon completion for Delay Start cycle, the Delay Start indicator will turn off and the steamer will begin the selected function.



2. Function/Cancel Button

When the steamer is in standby mode, the screen will display OFF, and all indicators will be off. Press the Function/Cancel button to cycle through 6 pre-set cooking functions: Chicken, Fish, Manual, Veggies, Grains and Rice. The default cooking times for Chicken, Fish, Manual, Veggies, Grains and Rice are 14, 12, 30, 8, 50 and 30 minutes respectively. The default times recommended are for reference purposes only. Depending on the amount and type of food, times should be adjusted accordingly. The Delay Start function will still be effective if you have already set it. When you select your desired function the relevant indicator light will flash, and the relevant default time will be displayed on the screen. The default power level is "Hi" (1200 w). You can also select Mid (800 w) or Low (400 w). The function indicator light will display a solid light rather than flashing. When the cooking cycle ends, the screen will display "0:00", then switch to Keep Warm mode.

If you press the Function/Cancel button while the steamer is functioning, it will return to the standby mode, and the screen will display OFF.

2-TIER STAINLESS STEEL ELECTRIC STEAMER

3. "+" and "-" Button

Using the "+" or "-" buttons to set the cooking time. Short press the "+" or "-" buttons to adjust the time in "0:01" increments. Press and hold the buttons to increase or decrease in 5-minute increments. The cooking time duration is between "0:05" (5 minutes) and "1:00" (1 hour). The maximum duration is "1:00". When "1:00" is displayed, press the "+" button, the screen will then display "0:05". When "0:05" is displayed, press the "-" button, the screen will then display "1:00".

To set the Delay Start time press the "+" or "-" button. Short pressing the "+" or "-" buttons will adjust the time in "0:10" increments. Long pressing the "+" or "-" buttons will adjust the time in continual "0:10" increments. The Delay Start duration is between "9:59" and "0:10". When "9:59" is displayed, press the "+" button, the screen will then display "0:00". When "0:00" is displayed, press the "-" button, the screen will display "9:59".

4. Keep Warm

When the cooking cycle ends, the steamer will switch to Keep Warm mode at the power level of "Mid" (800w) automatically. The Keep Warm indicator light will be on and the screen will display "1:00". The default time for Keep Warm is 1 hour. Two other power levels of Hi and Low can be manually selected by pressing the Power Level button. You can also use the "+" or "-" buttons to set your desired duration of Keep Warm. When the Keep Warm cycle ends, the steamer will switch to standby mode, and the screen will display "OFF".

5. Power Level

Press the Power Level button to select Hi (1200w), Mid (800w) or Low (400w). The default power level for each function is "Hi". The default power level for Keep Warm is "Mid". Please note that some functions automatically change power levels to suit varied cooking needs, as follows:

Function	Time (min)	Power Level	Power Level Switch
Chicken	14	Hi	Works at "Hi" level for 14 minutes, then turns to "Keep Warm" for 1 hour. If you select a cooking duration longer than 15 minutes, the steamer will work at "Hi" level for 15 minutes, then at "Mid" level until the end of the duration. After that, switches to "Keep Warm" for 1 hour.
Manual	30	Hi	Works at "Hi" level for 15 minutes, then at "Mid" level until the end of the duration. After that, switches to "Keep Warm" for 1 hour.
Grain	50	Hi	Works at "Hi" level for 15 minutes, then "Low" level until the end of the duration. After that, switches to "Keep Warm" for 1 hour.
	50	Mid	Works at "Mid" level for 15 minutes, then "Low" level until the end of the duration. After that, switches to "Keep Warm" for 1 hour.
Rice	30	Hi	Works at "Hi" level for 15 minutes, then "Mid" level until the end of the duration. After that, switches to "Keep Warm" for 1 hour.
Veggies	8	Hi	Works at "Hi" level for 8 minutes, then turns to "Keep Warm" for 1 hour. If you select a cooking duration longer than 15 minutes, the steamer will work at "Hi" level for 15 minutes, then at "Mid" level until the end of the duration. After that, switches to "Keep Warm" for 1 hour.

Note: Boil-Dry Protection

Should a boil-dry situation arise, the steamer will stop heating. The screen will display "EOO", and there will be audible beeps. The steamer thermostat will reset and the screen will display OFF after the steamer cools down completely. The steamer will then switch to standby mode.



CLEANING AND MAINTENANCE

1. After use, please disconnect the electric plug from the mains outlet.
2. The steamer baskets, heater cap and lid can be cleaned using appropriate detergent and sponge. Please do not use hard steel wire to avoid damaging the surface with abrasion. All the parts except the power base are dishwasher safe.
3. Remove mineral build-up: Fill the inner pot to the MAX line with equal parts warm water and vinegar (50% white vinegar and 50% warm water). Boil for 20-30 minutes to remove the scale. If the scale still remains, you may repeat for two more times to remove as much of the mineral build-up as possible, then clean the inner pot with water.
4. Do not immerse the power base in liquid. The outer surface of the appliance can only be wiped with a wet towel. Do not rinse with water to avoid leakage and malfunction.
5. Due care should be taken when using or moving the appliance. Do not move the appliance while it is in use.
6. When the product is not used for a long time, place it in a box and store in a dry place.

TROUBLESHOOTING GUIDE

1. The indicator light for working is not on

- a. Is the electrical outlet connected to a power supply?
- b. Is the power cord properly plugged into the electrical outlet?
- c. Is the electrical outlet turned off or does it have poor contact?

2. Overcooked or undercooked

- a. Is there too little or too much water which has affected steaming times?
- b. Is the time set too long or too short? Too long steaming time results in overcooked food, and too short steaming time results in undercooked food.

If after reviewing the troubleshooting guide, the problem is not resolved, do not attempt to repair or disassemble the unit by yourself. Please contact us at CustomerCare@thesecura.com for assistance.

COOKING TIME

The recommended times for steaming and seasoning food have been highlighted in the table provided, this has been provided as reference only. We do advise that these recommended times should be adjusted appropriately according to the actual cooking conditions. Examples of this for instance are when cooking frozen fish, meat and other large portions of frozen food, it would be reasonable to extend cooking times by 10 to 15 minutes. For smaller sized frozen portions, the cooking time can be extended by 5 minutes. The times illustrated in the provided table refer to food portions placed in the bottom tier of the steamer, and is based on cooking from initially cold water at 60°F at an altitude below 2600 feet. When cooking food on the top tier we recommend increasing the cooking time by 5 to 8 minutes. At altitudes of 2600 to 6500 feet, for each 300 feet, we recommend increasing cooking times by one minute respectively.

2-TIER STAINLESS STEEL ELECTRIC STEAMER

Food	Amount	Suggested Seasoning	Time (minutes)
EGGS			
Soft cooked	15 eggs		12
Hard Cooked	15 eggs		20
RICE			
White	1 cup with 1 1/4 cups water	Salt, pepper, butter and olive oil	30
	1 1/2 cups with 1 1/2 cups water	Salt, pepper, butter and olive oil	35
Brown	1 cup with 1 1/2 cups water	Salt, pepper, butter and olive oil	50
FRESH VEGETABLES			
Asparagus	8 oz. trimmed fresh	Chervil or Savory	10 to 12
Broccoli	1 bunch	Basil or Dill	8 to 10
Cabbage	1 1/2 lbs.	Oregano and Basil	16 to 18
Carrots	1 lb. peeled and sliced	Tarragon or Mint	12 to 14
Cauliflower	about 1 lb. fresh florets	Coriander or Celery seeds	12 to 14
Corn on the cob	3 medium sized fresh cut into 3-inch pieces	Dill or Marjoram	11 to 13
Green beans	1 lb. trimmed whole beans	Thyme and/or Savory	10 to 12
Red or brown skin, medium, quartered	1 1/2 lbs.	Rosemary or Dill	22 to 24
Snow peas	1/2 lb. trimmed fresh whole peas	Ginger and Garlic	7 to 9
Spinach	8 ounces fresh whole spinach	Garlic and Parsley	4 to 6
Squash, Zucchini or Yellow squash	1 1/2 lbs. cut into 1-inch chunks	Basil and /or Garlic	18 to 20
Sweet potatoes	1 1/2 lbs. cut into 1 1/2-inch chunks	Ginger or whole Cloves	24 to 26
FROZEN VEGETABLES			
Frozen peas	1 lb.	Thyme and /or Rosemary	6 to 8
Frozen mixed vegetables	1 lb.	Garlic or Oregano	8 to 10
REHEATING			
Reheat baked dish or frozen entree	4x4-inch piece of either cold baked lasagna or cooked frozen entree		18 to 20
POULTRY			
Boneless chicken breasts	1 1/2 lb.	Fresh Sage or Thyme	30
MEAT			
Hot dogs	1 lb. Package		14 to 16
FISH			
Fish fillets	Salmon- 3 fillets about 11b.	Dill and/or Garlic	14 to 16
	Tilapia -3 fillets about 1 1/2 lbs.	Chervil and Dill	12 to 14
Salmon steaks	2 steaks, total wt. 1 1/4 lbs.	Dill and Garlic	18 to 20
Crab	King crab legs, about 11b.	Lemon slices	20 to 22
	Snow crab clusters, about 1 1/2 lbs.	Lemon and Marjoram	16 to 18
Lobster tails	3 tails, about 1 % lbs.	Lemon slices or wedges	19 to 21
Shrimp	1 1/2 lbs. shelled and deveined	Lemon and Garlic	14 to 16

Note:**How to Cook Steamed Rice**

1. Place 1 cup of rice in a fine-mesh strainer and rinse under cold water until the water runs clear.
2. Place the rice with 1 1/4 cups of drinking water in a separate bowl (not included). Place the bowl onto the steamer basket.
3. Close the lid and plug the appliance to the outlet.
4. Press the Function/Cancel button to select the RICE function. After 5 seconds the cooking will begin and continue for 30 minutes. Once the steaming time ends, the steamer will switch to keep warm mode. Unplug the steamer from the outlet.
5. The steamed rice is ready. Fluff with a fork and serve.

2-TIER STAINLESS STEEL ELECTRIC STEAMER

TECHNICAL INFORMATION

Model	DZG-A80A1
Rated Voltage	AC120V 60Hz
Rated Power	H 1200W / M 800W / L 400W
Capacity of Water Reservoir	1.8 Qt
Capacity of Steamer	8.5 Qt
Product Dimensions	250x295x350mm / 9.8x11.6x13.8 in
Packaging Dimensions	310×310×380 mm / 12.2x12.2x15.0 in
Net Weight	2.49 kg / 5.5 lb
Gross Weight	3.19 kg / 7.0 lb

DISPOSAL



When this appliance has reached the end of its life, please dispose of the unit properly. This and other electrical appliances contain valuable materials that can be recycled. Electronic waste may be harmful to our environment if not disposed of properly. We ask that you follow your governing agency's rules and regulations when disposing of electronic appliances. Please find an authorized recycling facility near you.

CONTACT

If you have any questions or concerns not addressed in this user manual, please call our customer service department at 888-792-2360 (North America) or email: CustomerCare@thesecura.com.

Please read the operating instructions before using this product.

Please keep the original box, packing materials and all documentation in the event that service is required.

SECURA®

Manufacturer's Limited Warranty

The Manufacturer of this product warrants to the original purchaser of this product that this product will be free from defects in material and workmanship under normal use and service for 2 years from date of purchase. Manufacturer will, at its option, repair or replace with a new or refurbished product. Providing a replacement product does not renew or extend the warranty period from the original date of purchase. The Manufacturer reserves the right, before having any obligation under this limited warranty, to inspect the product, and all costs of shipping the product for inspection and warranty service shall be borne solely by the purchaser.

For the fastest processing of a warranty claim, the Purchaser should e-mail CustomerCare@thesecura.com and include the product name and model #, proof of original purchase, complete contact information, and detailed information about the issue, including pictures when applicable.

The manufacturer's limited warranty is valid only in accordance with the following conditions:

1. The product is purchased directly from manufacturer or an authorized reseller or distributor.
2. Only the original purchaser is covered by this warranty. This warranty is not transferable.
3. Product is for personal use only. This warranty is void if the product is used in a commercial or institutional establishment.
4. This warranty does not cover normal wear and tear or damage caused by misuse, abuse, negligence, accident, acts of nature, or unauthorized modification or repair.
5. Purchaser must present acceptable proof of purchase for the product.
6. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Secura, Inc.
CustomerCare@thesecura.com
Lake Forest, California

SECURA®

Secura Bestsellers

Duxtop Portable 1800W
Induction Cooktop



Secura 1700W Electric
2-in-1 Grill Griddle



Secura Triple Basket
Electric Deep Fryer



Secura Electric
Hot Air Fryer



Secura Automatic Burr
Coffee Grinder



Duxtop Whole-Clad Tri-Ply Premium Cookware



Secura Automatic Milk
Frother



Secura Electric
Hot Pot Kettle



Secura Electric
Water Kettle



Secura Electric
Wine Opener



Secura Premium
Wine Aerator



Secura, Inc.

888-792-2360 (North America)

CustomerCare@thesecura.com

www.thesecura.com

Lake Forest, California

For the fastest processing of a warranty claim, the owner should e-mail CustomerCare@thesecura.com and include the product name and model #, proof of original purchase, complete contact information, and detailed information about the issue, including pictures when applicable.