

**READ BEFORE USE
LIRE AVANT UTILISATION
LEA ANTES DE USAR**

Visit www.hamiltonbeach.com for our complete line of products and Use and Care Guides – as well as delicious recipes, tips, and to register your product online!

Rendez-vous sur www.hamiltonbeach.ca pour notre liste complète de produits et de nos manuels utilisateur – ainsi que nos délicieuses recettes et nos conseils !

iViste www.hamiltonbeach.com (EE. UU.) o www.hamiltonbeach.com.mx (México) para ver otros productos de Hamilton Beach o para contactarnos!

Questions?

Please call us – our friendly associates are ready to help.
USA: 1.800.851.8900

Questions ?

N'hésitez pas à nous appeler – nos associés s'empresseront de vous aider.

CAN : 1.800.267.2826

¿Preguntas?

Por favor llámenos – nuestros amables representantes están listos para ayudar.

EE. UU.: 1.800.851.8900

MEX: 01 800 71 16 100

Le invitamos a leer cuidadosamente este instructivo antes de usar su aparato.

Hamilton Beach®



Digital Steamer Cuiseur à vapeur numérique Vaporera Digital

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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. Read all instructions.
2. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning use of the appliance by a person responsible for their safety.
3. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
4. Do not touch hot surfaces. Use handles or knobs. Use pot holders when removing hot containers.
5. To protect against a risk of electrical shock do not immerse cord, plug, or base in water or other liquid.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning.
7. Do not operate any appliance with a damaged supply cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Supply cord replacement and repairs must be conducted by the manufacturer, its service agent, or similarly qualified persons in order to avoid a hazard. Call the provided customer service number for information on examination, repair, or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or an electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot food, water, or other hot liquids.
13. To disconnect, turn unit OFF (⏻) and then remove plug from wall outlet.
14. Do not use appliance for other than intended use.
15. Lift and open cover carefully to avoid scalding, and allow water to drip into the steam bowl.
16. Do not place the unit directly under cabinets when operating as this product produces large amounts of steam. Avoid reaching over the product when operating.
17. Vessel may remain hot after unit is turned off.

SAVE THESE INSTRUCTIONS

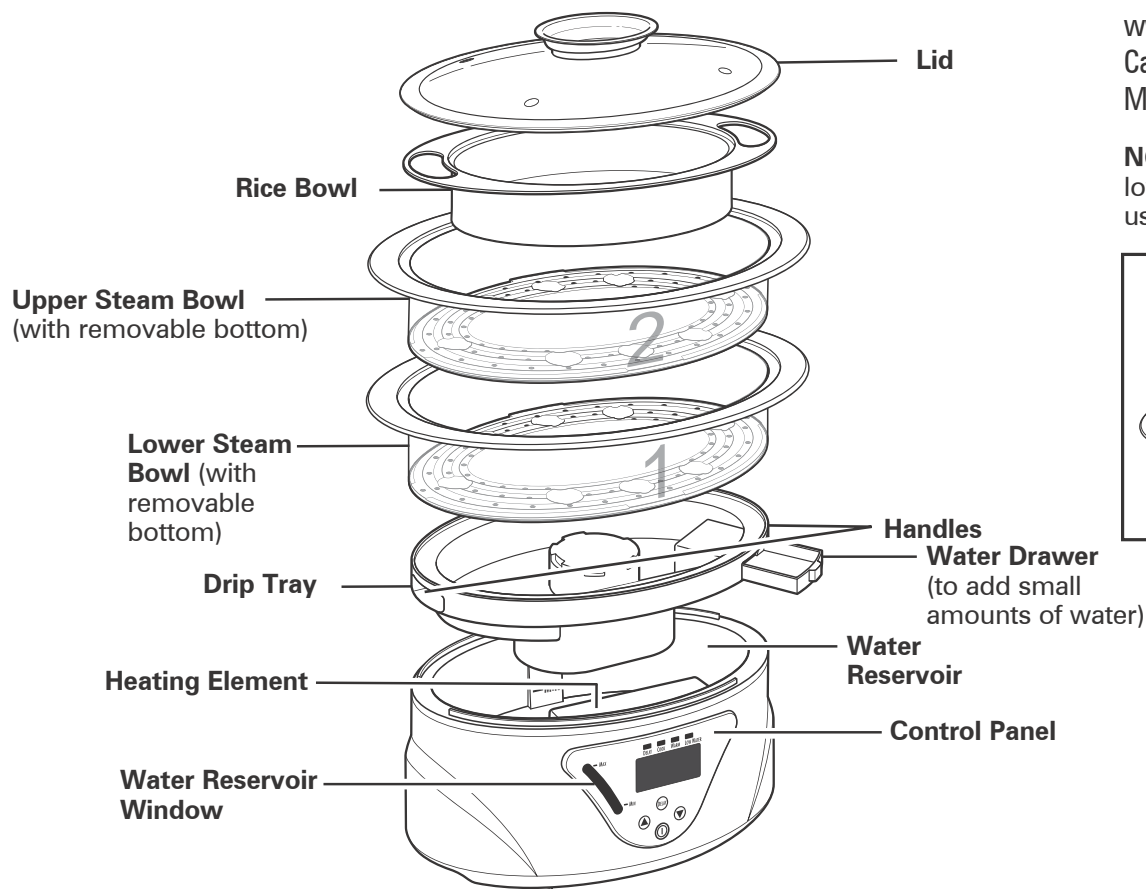
Other Consumer Safety Information

This appliance is intended for household use only.

⚠ WARNING Electrical Shock Hazard: This appliance is provided with a polarized plug (one wide blade) to reduce the risk of electric shock. The plug fits only one way into a polarized outlet. Do not defeat the safety purpose of the plug by modifying the plug in any way or by using an adapter. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, have an electrician replace the outlet.

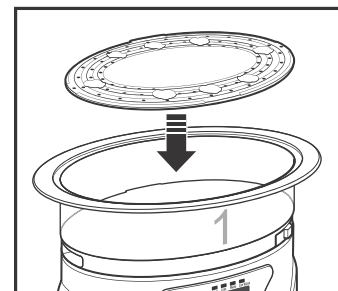
The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in or tripping over a longer cord. If a longer cord is necessary, an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the appliance. 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 accidentally tripped over.

Parts and Features



To order parts:
US: 1.800.851.8900
www.hamiltonbeach.com
Canada: 1.800.267.2826
Mexico: 01 800 71 16 100

NOTE: Both the upper and lower steam bowls may be used as an egg tray.



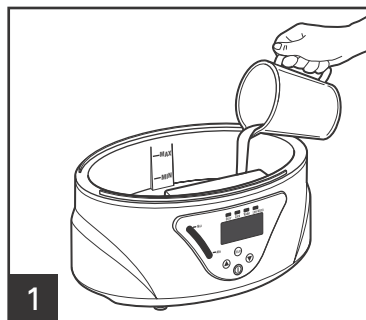
How to Steam

BEFORE FIRST USE: Wash lid, rice bowl, steaming and drip trays, and removable bottoms in warm, soapy water.

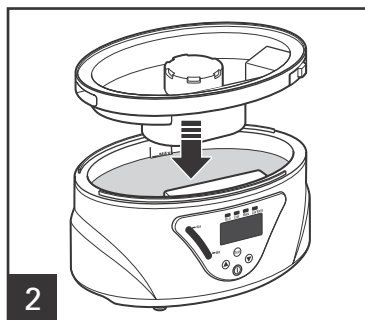
Dry thoroughly.

Wipe interior of water reservoir with a damp, nonabrasive cloth.

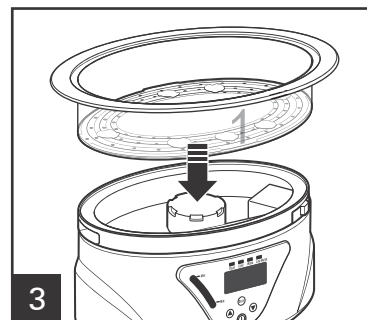
Never operate steamer without water in the reservoir, or use a liquid other than water for cooking purposes, since this may damage the unit.



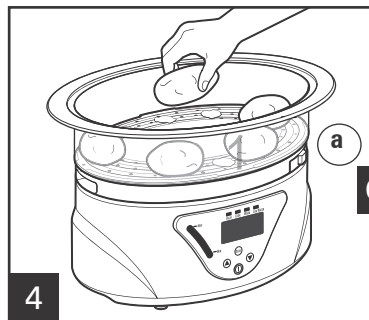
1 Fill water reservoir to MAX line.



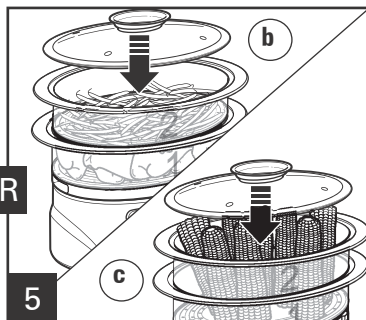
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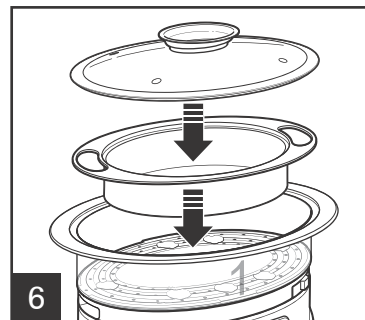


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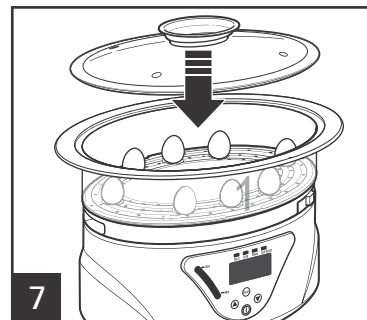


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OR



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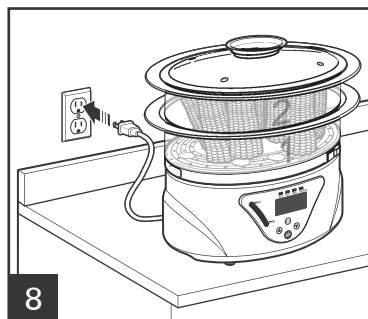
Steaming bowls may be used three ways:

- 1 single steaming bowl. Place bowl number 1; see (a) above.
- 2 steaming bowls together. Place bowl 1 on base and top with bowl 2; see (b) above.
- Remove bottom from bowl 2 (upper bowl) for larger foods; see (c) above.

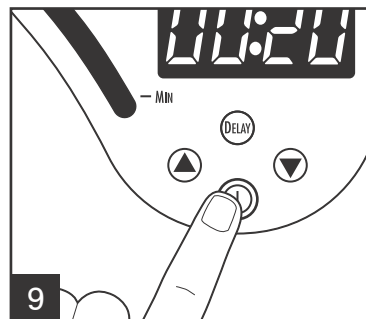
To cook rice: Ensure water reservoir is filled to MAX line. Place rice and water into rice bowl; then insert rice bowl into lower steaming bowl.

To hard-cook eggs: Place bottom in bottom of bowl with egg holder side up. Stand eggs in egg holder (maximum of 8 large eggs).

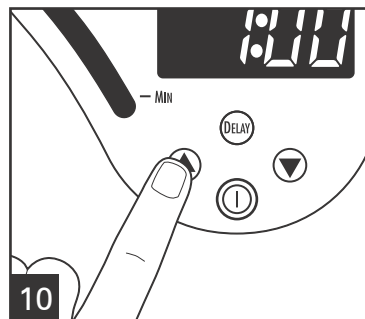
How to Steam (cont.)



Product will beep when plugged in and turned on.

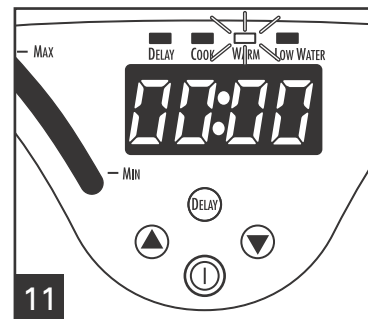


Press **ON/OFF** (⏻) button to initiate steaming cycle.

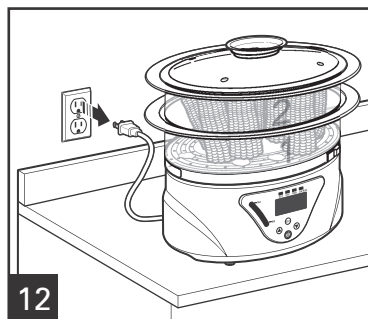


To adjust the desired cooking time, press the up or down arrows. Max steam time is 1 hour.

NOTE: If no adjustment is made to cooking time, the unit will begin steaming after approximately 5 seconds.

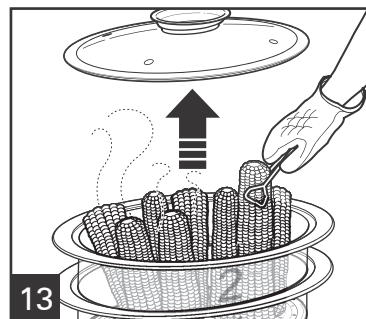


The unit will switch to **WARM** mode for up to 1 hour. The **WARM** mode can be cancelled at any time by pressing the **ON/OFF** (⏻) button.

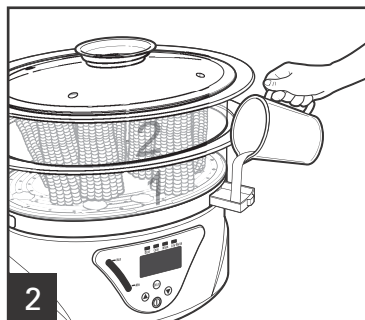
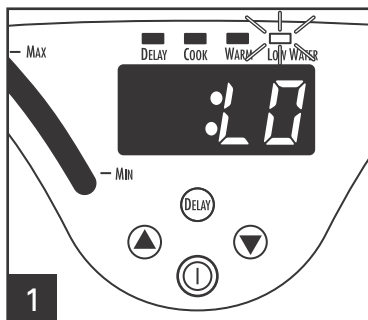


Unit beeps when turned off and beeps again when unplugged.

NOTE: Unit will automatically shut off after 1 hour of keep warm time.



For Low Water:

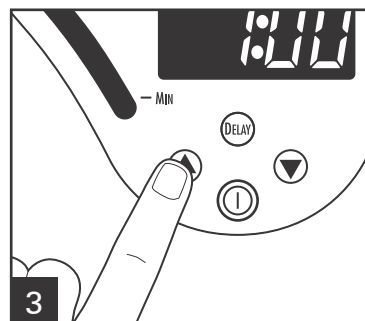
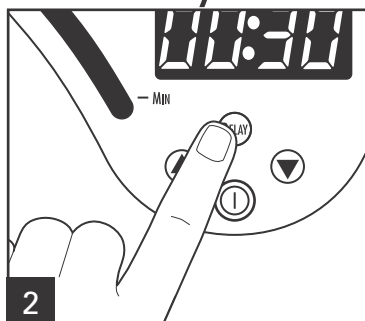
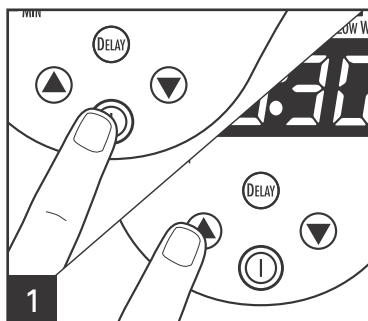


Unit will beep, display will tell you the water is low, and the LOW WATER light will come on. To Add Water: Pull out water drawer and gradually fill with water. Check the viewing window to see water level.

NOTE: Raw meat should NEVER be cooked using Delay Start Timer. Visit www.foodsafety.gov for more information on safe food handling.

- Cooking/steaming will begin once the unit has completed the delay time countdown.
- The steamer will switch to WARM mode for up to 1 hour after cooking ends.
- If the water level in the steamer becomes too low, it will switch OFF and flash "--," Fill the unit with water to the MAX line; then push the **ON/OFF** (ⓘ) button to restart the steamer. The LOW WATER indicator light will also illuminate.

How to Set Delay Start Timer



Press up or down arrows to set delay time. After approximately 5 seconds, the display will show the selected delay time and the unit will begin to count down. After the delay time expires, steamer will switch to cooking mode and steam for selected cook time.

Press **ON/OFF** (ⓘ) button and then up or down arrows to set cooking time. Press **DELAY** button. The display will flash 00:30 as the default delay time. Minimum set time is 30 minutes and maximum delay time is 24 hours.

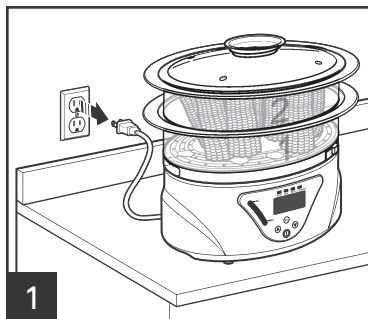
Steaming Chart

Steamer Cooking Times (approximate) are based on steaming with cold water filled to the MAX Fill line. Steamer will switch to WARM after cooking time.

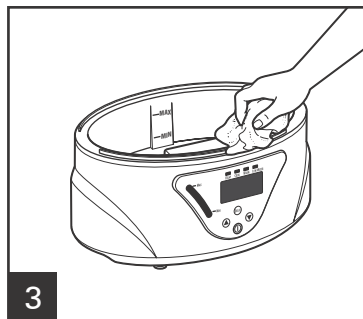
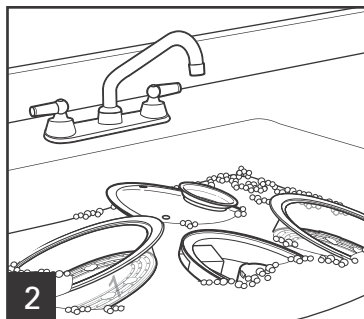
FOOD ITEM	WEIGHT/NUMBER	APPROXIMATE COOKING TIME
Asparagus, thin stalks	1 pound (454 g)	14–20 minutes
Baby Carrots	1 pound (454 g)	18–25 minutes
Broccoli Flowerettes from 1 head	1/2 to 3/4 pound (227 g to 340 g)	18–22 minutes
Cauliflower Flowerettes from 1 head	1 to 1 1/4 pounds (454 g to 567 g)	18–22 minutes
Corn on the Cob, halved	4 ears	18–22 minutes
Green Beans	1 pound (454 g)	12–16 minutes
Sugar Snap Peas	1 pound (454 g)	13–18 minutes
Squash, yellow and green, 1/2-inch (1.3 cm) thick slices	1 pound (454 g)	16–20 minutes
Whole Small Red Potatoes	1 pound (454 g)	28–32 minutes
Boneless, Skinless Chicken Breasts	3 (5 oz. [142 g] each)	14–18 minutes
Hot Dogs	8	12–15 minutes
Salmon Steaks, 1-inch (2.5 cm) thick	1 1/2 pounds (680 g)	18–22 minutes
Salmon Fillet	1 pound (454 g)	16–20 minutes
Swordfish Steak, 1-inch (2.5 cm) thick	1 1/2 pounds (680 g)	16–20 minutes
Tilapia Fillets	1 pound (454 g)	13–17 minutes
Little Neck Clams or Steamers	1 pound (454 g)	15–19 minutes
Shrimp, deveined with tails (16/20 count)	1 pound (454 g)	11–15 minutes
Lobster Tail, 4 to 5 oz.	4 (4 to 5 oz. [113 g to 142 g] each)	18–22 minutes
Eggs, large	8	20–22 minutes
Long-Grain White Rice	1 cup (237 ml) rice/1 cup (237 ml) water	32–35 minutes
Long-Grain Brown Rice	1 cup (237 ml) rice/1 1/4 to 1 1/2 cups (296 ml to 355 ml) water	67–70 minutes

Cleaning

⚠ WARNING Electrical Shock Hazard.
Do not immerse base in water or other liquid.



Unplug unit and allow all parts to cool completely.



Troubleshooting

PROBLEM	PROBABLE CAUSE/SOLUTION
Drip tray and/or steaming bowls tilt/are unstable.	• Drip tray installed incorrectly. Reorient the drip tray and place tray 1 first.
Unit will not turn on.	• Check to ensure unit is plugged in.
Steaming takes too long/little or no steam.	• Heating element has accumulated deposits. Clean by putting 5 Tablespoons (74 ml) white vinegar into water reservoir; then fill water reservoir with tap water to the MIN line. Turn unit on and set timer for 5 minutes. Allow liquid to cool and then wash/dry all pieces thoroughly.
Rice cooked in rice bowl is under/overcooked.	• Water level is too low, or lid not placed on steam bowl. Ensure only one steaming bowl is used. Ensure lid is placed securely on steam bowl.
Unit does not shut off after steaming.	• Unit has switched to Keep Warm mode. Turn steamer off if desired, or allow unit to keep food warm until ready to eat.
Food not cooked uniformly.	• Steaming bowl overcrowded with food. Leave enough space for adequate steam flow.
Food done in bottom tray, but not done in top tray.	• Food cooks faster in bottom tray. Always place the longer cooking food items in lower tray. Or, place one tray (with the longer cooking food) onto the base and let steam first; then later add the second tray with the shorter cooking food. Try not to block steam holes.

Limited Warranty

This warranty applies to products purchased and used in the U.S. and Canada. This is the only express warranty for this product and is in lieu of any other warranty or condition.

This product is warranted to be free from defects in material and workmanship for a period of five (5) years from the date of original purchase in Canada and one (1) year from the date of original purchase in the U.S. During this period, your exclusive remedy is repair or replacement of this product or any component found to be defective, at our option; however, you are responsible for all costs associated with returning the product to us and our returning a product or component under this warranty to you. If the product or component is no longer available, we will replace with a similar one of equal or greater value.

This warranty does not cover glass, filters, wear from normal use, use not in conformity with the printed directions, or damage to the product resulting from accident, alteration, abuse, or misuse. This warranty extends only to the original consumer purchaser or gift recipient. Keep the original sales receipt, as proof of purchase is required to make a warranty claim. This warranty is void if the product is used for other than single-family household use or subjected to any voltage and waveform other than as specified on the rating label (e.g., 120V ~ 60 Hz).

We exclude all claims for special, incidental, and consequential damages caused by breach of express or implied warranty. All liability is limited to the amount of the purchase price. **Every implied warranty, including any statutory warranty or condition of merchantability or fitness for a particular purpose, is disclaimed except to the extent prohibited by law, in which case such warranty or condition is limited to the duration of this written warranty.** This warranty gives you specific legal rights. You may have other legal rights that vary depending on where you live. Some states or provinces do not allow limitations on implied warranties or special, incidental, or consequential damages, so the foregoing limitations may not apply to you.

To make a warranty claim, do not return this appliance to the store. Please call 1.800.851.8900 in the U.S. or 1.800.267.2826 in Canada or visit hamiltonbeach.com in the U.S. or hamiltonbeach.ca in Canada. For faster service, locate the model, type, and series numbers on your appliance.