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Hamilton beach steamer manual

Make mealtime more exciting and your plate more nutritionally balanced with colorful, vitamin-packed foods. It's easy with the Hamilton Beach Digital Steamer. Add your choice of vegetables, seafood, or chicken breasts and you're minutes away from serving a satisfying steamed meal the whole family will enjoy. With a Food Steamer in your kitchen, you can take advantage of the bounty of healthy, in-season produce at your local farmer's market or grocery store. If you're lucky enough to have your own garden, you can reap the rewards and the satisfaction of steaming your own freshly picked vegetables. Once you add gently steamed vegetables and seafood to your meal rotation, canned and frozen foods lose their appeal. Don't be surprised if the Digital Steamer earns a permanent place on your kitchen counter because it's so versatile and easy to use. Fill it with water, place one or two of the transparent bowls filled with food atop the base and set the cooking timer. You're free to complete other tasks as food steams, because when your food is ready, it sounds a beep and automatically switches to warm for one hour. Steaming a balanced meal The Digital Food Steamer lets you prepare a whole meal in one, easy-to-use appliance. You can steam seafood or chicken breasts in the bottom bowl and vegetables in the top. Since food cooks faster in the bottom bowl, always place food with longer steaming times on first, closer to the base. Another option for cooking different types of food is to place one bowl (filled with food with longer steaming times) onto the base and steam first; then later add the second bowl filled with food that has shorter steaming times. For example, green beans and squash have shorter cooking times; foods with longer cooking times include red potatoes, sliced carrots, chicken breasts, and fish steaks. Steaming white and brown rice The rice bowl is designed for steaming rice and small amounts of food inside the steaming bowl. To steam rice, place rice and water into the rice bowl. Fill the water reservoir to the MAX line, place the rice bowl inside the lower steaming bowl and top with the lid. Food that is ready when you are The next time you have a workout, sports activity, or meeting that interferes with your family's mealtime, let the Digital Food Steamer take over. To set DELAY START, fill the water reservoir to the MAX line and place food into one or two steaming bowls. Press the up/down arrows to set your delay time. When your delay time expires, food will steam for your selected cooking time, then switch to warm for up to one hour. Do not use DELAY START for raw fish, seafood, meat or poultry. Start time can be set up to 24 hours in advance for ultimate convenience. Get alerted when the water level is too low This steamer will automatically turn off if the water runs low. It will power off, beep, the display will flash '-.-', and the LOW WATER light will illuminate. To add water you don't have to take the steamer apart; simply pull out the water drawer and gradually fill with water. Check the viewing window to see water level, and restart the steamer. Three Ways to Steam Single Steam Bowl - use to steam rice or a single type of food Two Steam Bowls - use to cook two different foods at the same time A Single, Larger Steam Bowl - remove the divider between the bowls to steam large foods such as corn on the cob or a head of broccoli Test Kitchen Tips: Cook eggs from soft to hard-cooked by placing the bottom of either the upper or lower steam bowl with the egg holder side up. Place up to 8 large eggs upright in the stand, then fill the water reservoir to the MAX line. Place the drip tray on top of the water reservoir, add the steam bowl, and place the lid securely on top. Then just set the cooking time according to the type of eggs you desire for perfect eggs every time! Cook larger foods like corn on the cob or a head of broccoli by placing both the lower steam basket and upper steam basket on the water reservoir. Remove the bottom of the upper bowl to create a single, larger capacity steam bowl great for steaming larger foods. Steam an entire balanced meal at one time by using both the lower steam bowl and upper steam bowl at the same time. Steam seafood or chicken breasts in the bottom bowl and vegetables in the top! Food cooks faster in the bottom bowl, so always place food with longer steaming times in the lower steam bowl, closer to the base. Hamilton Beach 37530A Digital Food Steamer for Quick, Healthy Cooking - Use Manual - Use Guide PDF. Documents: Go to download! Owner's manual - (English) Steamer User Manual Hamilton Beach 37530A How to Make Rice RICE MEASURING CUP INFORMATION NOTE: Do not throw away the rice measuring cup that comes with your unit. This is an important tool in using your rice cooker successfully and its size is standard in the rice industry. One rice measuring cup equals 6 oz. (177 ml) or approximately 3/4 cup U.S. standard. Add desired amount of uncooked rice to pot; then fill with water to corresponding water line or follow package directions. Example: If you add 3 level rice cups of rice to the cooking pot, add water to the "3" line of the cooking pot. DO NOT exceed 10-cup MAX fill line. Carefully place cooking pot straight down on base. Make sure cooking pot is securely seated by rotating the pot left and right. NOTE: Make sure bottom of cooking pot is not bent or warped, or it will not conduct heat correctly. Plug into wall outlet; all lights will flash on control panel. If program is not selected, OR after pressing CANCEL (O), the rice cooker control panel will flash for 15 seconds and the rice cooker will turn off. Press SELECT MODE to select White Rice, Quick Rice, or Whole Grain function. Light will glow for function selected. Press START (I) to start cooking OR unit will start automatically in 5 seconds. Once a mode is selected, the default time for that mode is displayed. The digital rice cooker will adjust the cooking time throughout the cooking cycle based on the amount of rice and moisture in the cooker. You may notice that the cooker will place a hold on the time or significantly decrease cooking time as the moisture content changes. When finished cooking, cooker will switch to Keep Warm and light will glow. Display will track Keep Warm time for up to 12 hours. After 12 hours, the rice cooker will turn off. OR, press CANCEL (O) to turn off. TIP: If you prefer a softer rice, let cooked rice rest on Keep Warm at least 10 to 15 minutes. WARNING! Burn Hazard: Never use lid handle to carry cooker when contents are hot. Newest Added: 37508 35033 35034 35021 29885 Tags: Hamilton Beach Countertop Oven, Hamilton Beach 31107D, Hamilton Beach 31225, Hamilton Beach Countertop Oven And Toaster, Hamilton Beach Steamers Use Manual, Hamilton Beach Can Opener, Hamilton Beach Rice Cooker Manual 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31 32 33 34 35 36 37 38 39 40 41 42 43 44 45 46 47 48 49 50 51 52 Unit will not turn on. Delay start time too short/too long. Steaming takes too long/little or no steam. Rice cooked in rice bowl is under/overcooked. Unit beeps and displays " _ _ " Unit does not shut off after steaming. Food not cooked uniformly. Food done in bottom tray, but not done in top tray. PROBABLE CAUSE/SOLUTION • Drip tray installed incorrectly. Reorient the drip tray by looking for the marking on the handle of the drip tray that reads "RIGHT" and place tray properly onto base. • Check to ensure unit is plugged in. • Adjust to a shorter or longer delay time. • Removable collar not properly installed in water reservoir. Readjust removable collar to fit around heating element. • Heating element has accumulated deposits. Clean by putting 5 Tbsp. 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. • Water level is too low, lid not placed on steam bowl, or removable collar not properly installed. Ensure only one steaming bowl is used and/or readjust removable collar to fit properly around heating element. Ensure lid is placed securely on steam bowl. • Not enough water in reservoir. Add water to reservoir so it is between MIN/MAX lines. • Unit has switched to Keep Warm mode. Turn steamer off if desired, or allow unit to keep food warm until ready to eat. • Steaming bowl overcrowded with food. Leave enough space for adequate steam flow. • 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. 840182400 ENv03.qxd; Layout 1 6/17/09 3:42 PM Page 9

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