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› [KRUPS](#) /

› [KRUPS 652-70 OptiSteam Plus 2-Tier Steamer Instruction Manual](#)

KRUPS 652-70

KRUPS OptiSteam Plus 2-Tier Steamer Instruction Manual

MODEL: 652-70

Introduction

This manual provides essential instructions for the safe and efficient operation, maintenance, and care of your KRUPS OptiSteam Plus 2-Tier Steamer, model 652-70. Please read all instructions carefully before first use and retain this manual for future reference.

The KRUPS OptiSteam Plus is designed for steaming various foods, including vegetables, fish, and rice. It features two steaming trays and a dedicated rice bowl, allowing for versatile meal preparation.

Product Components



Figure 1: Fully assembled KRUPS OptiSteam Plus 2-Tier Steamer. This image displays the base unit, two transparent steaming trays stacked, and the lid. The control dial and water level indicator are visible on the front.



Figure 2: KRUPS OptiSteam Plus Steamer configured with a single steaming tray and the rice bowl inserted. This view highlights the versatility for different cooking needs.

The steamer consists of the following main parts:

- **Base Unit:** Contains the heating element and water reservoir.
- **Water Reservoir:** Located within the base unit, accessible via the external fill spout.
- **External Fill Spout:** For adding water during operation, with a water level indicator.
- **Steaming Trays:** Two transparent trays (13-cup and 10-cup capacity) for holding food. The larger tray can be divided.
- **Rice Bowl:** A 6-cup capacity bowl for cooking rice.
- **Lid:** Covers the top steaming tray.
- **Timer Dial:** A 60-minute mechanical timer with an automatic shut-off and bell.

Setup and First Use

1. **Unpacking:** Carefully remove all packaging materials and components from the box.
2. **Cleaning:** Before first use, wash the steaming trays, rice bowl, and lid in warm, soapy water. Rinse thoroughly and dry. The trays and rice bowl are dishwasher safe. Wipe the base unit with a damp cloth. Do not immerse the base unit in water.
3. **Placement:** Place the steamer on a stable, flat, heat-resistant surface, away from walls or cabinets to allow for steam ventilation.
4. **Water Fill:** Fill the water reservoir with cold tap water up to the MAX level indicated on the external fill spout. Do not exceed the MAX line.
5. **Initial Run (Optional):** For the first use, it is recommended to run the steamer empty for 10-15 minutes to remove any manufacturing residues. Discard the water after this cycle.

Operating Instructions

Follow these steps for steaming food:

1. **Add Water:** Ensure the water reservoir is filled to the appropriate level. You can add water through the external fill spout during operation if needed.
2. **Prepare Food:** Place your desired food items into the steaming trays. For rice, use the provided rice bowl and place it in one of the steaming trays. Avoid overfilling the trays to allow for proper steam circulation.

3. **Assemble Steamer:** Place the steaming trays onto the base unit, stacking them as required. Ensure the lid is securely placed on the top tray.
4. **Set Timer:** Plug the steamer into a suitable electrical outlet. Turn the 60-minute timer dial to the desired steaming time. The steamer will begin producing steam within 30 seconds.
5. **Monitor Water Level:** Periodically check the water level indicator. If the water level becomes too low, add more water through the external fill spout.
6. **Completion:** When the set time elapses, the steamer will automatically shut off and a bell will sound. Carefully remove the lid, using oven mitts, as hot steam will escape.
7. **Serve:** Carefully remove the steamed food.

Caution: Always use oven mitts when handling hot parts of the steamer. Do not touch hot surfaces.

Maintenance and Cleaning

Regular cleaning ensures optimal performance and extends the life of your steamer.

1. **Unplug and Cool:** Always unplug the steamer from the power outlet and allow it to cool completely before cleaning.
2. **Wash Removable Parts:** The steaming trays, rice bowl, and lid are dishwasher safe. Alternatively, wash them by hand in warm, soapy water, then rinse and dry thoroughly.
3. **Clean Base Unit:** Wipe the exterior of the base unit with a damp cloth. Do not use abrasive cleaners or scouring pads. Never immerse the base unit in water or any other liquid.
4. **Descaling:** Over time, mineral deposits (limescale) may build up in the water reservoir, especially in areas with hard water. To descale:
 - Fill the water reservoir with a mixture of equal parts white vinegar and water.
 - Run the steamer for 15-20 minutes with the trays empty.
 - Unplug, allow to cool, and pour out the vinegar solution.
 - Rinse the reservoir thoroughly with fresh water several times to remove any vinegar odor.
 - Repeat if necessary.
5. **Storage:** Ensure all parts are clean and dry before storing. The trays and rice bowl can be stacked for compact storage.

Troubleshooting

Problem	Possible Cause	Solution
Steamer does not turn on.	Not plugged in; timer not set; no water in reservoir.	Ensure unit is plugged in. Turn the timer dial to the desired cooking time. Fill the water reservoir.
Insufficient steam production.	Low water level; mineral buildup.	Add water to the reservoir. Perform descaling procedure.
Food not cooking evenly or taking too long.	Overfilled trays; food cut too large; lid not sealed properly.	Do not overfill trays. Cut food into smaller, uniform pieces. Ensure lid is correctly placed.
Water leaking from base.	Overfilled reservoir; components not assembled correctly.	Do not fill water above the MAX line. Ensure trays are seated properly on the base.

If the problem persists after attempting these solutions, please contact KRUPS customer support.

Specifications

Model: 652-70

Brand: KRUPS

Color: White

Material: Stainless Steel (heating element), Plastic (trays, base)

Item Weight: Approximately 5 pounds (2.27 kg)

Product Dimensions: 12.25 x 9.75 x 12.5 inches (31.1 x 24.8 x 31.8 cm)

Steaming Trays: 2 (13-cup and 10-cup capacity)

Rice Bowl: 6-cup capacity

Timer: 60-minute mechanical with automatic shut-off

UPC: 010942116080

Warranty Information

The KRUPS OptiSteam Plus 2-Tier Steamer, model 652-70, comes with a limited one-year warranty. This warranty covers defects in materials and workmanship under normal household use from the date of original purchase. It does not cover damage resulting from misuse, abuse, accident, alteration, or commercial use.

For specific terms and conditions, or to make a warranty claim, please refer to the warranty card included with your product or visit the official KRUPS website.

Customer Support

For further assistance, questions, or to purchase replacement parts, please contact KRUPS customer support.

Website: www.krups.com (Please note: This is a placeholder link, refer to your product documentation for the official support website.)

Phone: Refer to the contact information provided on the KRUPS website or your product packaging for regional support numbers.

