

Rival FSD201

Rival FSD201 8-Quart Digital Food Steamer User Manual

Model: FSD201

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons. Read all instructions carefully before using this appliance.

- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance base in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact customer service for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.

PRODUCT OVERVIEW

The Rival FSD201 is an 8-quart digital food steamer designed for efficient and healthy cooking. It features a double-decker design, allowing for steaming multiple food items simultaneously. The transparent steaming bowls enable easy monitoring of the cooking process.



Image 1: The Rival FSD201 8-Quart Digital Food Steamer, fully assembled and in use, steaming broccoli in the upper basket and salmon fillets in the lower basket. The unit is white with clear steaming bowls and lid.

Key features include an electronic control panel with a digital time display, an adjustable 60-minute timer with audible tones, and a rapid-steam function for quick heating. The design incorporates a removable middle divider to maximize capacity and easy-grip handles for safe handling.



Image 2: A close-up view of the digital control panel on the Rival FSD201 food steamer. It shows a digital display, timer buttons, and an On/Off button, along with a water level indicator on the left side.

Components:

- Base Unit with Heating Element
- Water Reservoir
- 2 Transparent Steaming Bowls
- Removable Middle Divider
- Rice Bowl
- Juice-Catching Tray
- Lid

ASSEMBLY

Before first use, wash all removable parts (steaming bowls, rice bowl, juice-catching tray, lid) in warm, soapy water. Rinse thoroughly and dry. The base unit should only be wiped with a damp cloth.

1. Place the base unit on a stable, flat, heat-resistant surface.
2. Insert the juice-catching tray into the base unit. Ensure it sits securely.
3. Place the first transparent steaming bowl onto the juice-catching tray. If using the removable middle divider, place it inside this bowl.
4. If using two steaming levels, place the second transparent steaming bowl on top of the first.
5. Place the lid securely on the top steaming bowl.

SETUP FOR OPERATION

1. Ensure the steamer is assembled correctly with the juice-catching tray in place.
2. Fill the water reservoir in the base unit with cold water. Use the transparent water-level indicator on the side of the base to ensure the water level is between the MIN and MAX marks. Do not overfill.
3. Place your food items into the steaming bowls. For rice, use the provided rice bowl and place it within one of the steaming bowls.
4. Place the lid on the top steaming bowl.
5. Plug the power cord into a standard electrical outlet. The digital display will illuminate.

OPERATING INSTRUCTIONS

The Rival FSD201 features an electronic control panel for precise steaming.

1. **Setting the Timer:** Use the timer buttons (usually marked with '+' and '-') to adjust the desired steaming time. The digital display will show the selected time, up to 60 minutes.
2. **Starting Steaming:** Press the "On/Off" button to begin the steaming process. The rapid-steam function will quickly heat the water to produce steam.
3. **Monitoring:** The transparent steaming bowls allow you to observe the food as it cooks.
4. **Audible Alert:** Once the set steaming time has elapsed, the steamer will emit an audible tone to indicate that cooking is complete.
5. **Stopping Operation:** To stop steaming before the timer finishes, press the "On/Off" button.
6. **Adding Water During Operation:** If the water level becomes too low during steaming, carefully add water through the water inlet on the side of the base unit. Do not remove the steaming bowls or lid while steam is escaping.
7. **After Steaming:** Carefully remove the lid, lifting it away from you to avoid steam burns. Use oven mitts or heat-resistant gloves when handling hot steaming bowls.

COOKING GUIDE (GENERAL)

Steaming times can vary based on the type, quantity, and freshness of food. The following are general guidelines:

Food Item	Preparation	Approximate Steaming Time
Vegetables (e.g., broccoli, carrots)	Cut into uniform pieces	10-20 minutes
Fish Fillets	Seasoned, single layer	10-15 minutes
Chicken Breast (boneless)	Cut into 1-inch pieces	15-25 minutes
Rice (in rice bowl)	1 cup rice to 1.5 cups water	25-35 minutes

Always ensure food is cooked to a safe internal temperature. Adjust steaming times as needed for desired tenderness and doneness.

CLEANING AND MAINTENANCE

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

- Before Cleaning:** Always unplug the steamer from the electrical outlet and allow it to cool completely before cleaning.
- Removable Parts:** The steaming bowls, rice bowl, juice-catching tray, and lid are dishwasher safe (top rack recommended) or can be washed by hand in warm, soapy water. Rinse thoroughly and dry.
- Base Unit:** Wipe the exterior of the base unit with a damp cloth. Do not immerse the base unit in water or any other liquid.
- Mineral Deposits:** Over time, mineral deposits may accumulate on the heating element. To remove, fill the water reservoir with a mixture of 1 part white vinegar and 2 parts water. Run the steamer for 20-30 minutes. Unplug, let cool, then rinse the reservoir thoroughly. Repeat if necessary.
- Storage:** Ensure all parts are clean and dry before storing. Store the steamer assembled or with parts nested to save space.

TROUBLESHOOTING

If you encounter issues with your Rival FSD201 steamer, refer to the following common problems and solutions:

- Steamer does not turn on:**
 - Ensure the power cord is securely plugged into a working electrical outlet.
 - Check if the outlet is functional by plugging in another appliance.
 - Verify that the water reservoir has sufficient water. The steamer may have a safety shut-off if the water level is too low.
- Steamer produces little or no steam:**
 - Ensure the water reservoir is filled to the appropriate level.
 - Check for mineral deposits on the heating element and clean as described in the "Cleaning and Maintenance" section.
 - Ensure the lid is properly seated on the steaming bowls to prevent steam from escaping.
- Food is not cooking evenly or taking too long:**
 - Avoid overcrowding the steaming bowls. Ensure there is enough space for steam to circulate.
 - Cut food into uniform sizes for even cooking.
 - Ensure the lid is securely in place.
 - Check the water level; low water can reduce steaming efficiency.

If the problem persists after attempting these solutions, please contact Rival customer service for further assistance.

SPECIFICATIONS

- Brand:** Rival
- Model:** FSD201 (also referred to as CKSTGRFM18MR-ECO)

- **Capacity:** 8 Quarts
- **Product Dimensions:** 14.5"L x 10"W x 10.5"H
- **Item Weight:** 4 Pounds
- **Type:** Electric Digital Food Steamer
- **Features:** Electronic double-decker design, adjustable 60-minute digital timer, audible timer tones, rapid-steam function, removable middle divider, transparent water-level indicator, easy-grip handles.
- **UPC:** 048894743641
- **Date First Available:** December 7, 2003

WARRANTY AND SUPPORT

For warranty information or technical support, please contact Rival customer service. Keep your purchase receipt as proof of purchase for any warranty claims.

Contact information for Rival can typically be found on their official website or on the product packaging.

© 2023 Rival. All rights reserved.