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## Pyrex P25U000/5042

# PYREX Pyroflam Steamer Set 2L Instruction Manual

Model: P25U000/5042

## 1. INTRODUCTION

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Thank you for choosing the PYREX Pyroflam Steamer Set 2L. This instruction manual provides essential information for the safe and effective use, care, and maintenance of your new ceramic steamer. Please read this manual thoroughly before first use and retain it for future reference.

## 2. SAFETY INSTRUCTIONS

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Always follow these safety guidelines to prevent injury or damage to the product:

- **Handle with Care:** The Pyroflam Steamer is made of ceramic. Avoid dropping or subjecting it to sudden impacts, which can cause breakage.
- **Temperature Changes:** Avoid extreme and sudden temperature changes. Do not place a hot steamer directly into cold water or onto a cold surface, and vice versa. Allow the steamer to cool down gradually before washing.
- **Hot Surfaces:** Always use oven mitts or heat-resistant gloves when handling the steamer during or after cooking, as it will become very hot.
- **Cooktop Compatibility:** This steamer is suitable for use on most cooker tops, **except induction hobs**. Ensure your cooktop is compatible before use.
- **Oven Use:** The steamer is oven safe. Ensure there is adequate space around the steamer in the oven for proper heat circulation.
- **Lid Usage:** The lid should be handled with care when hot. Steam can escape from under the lid, causing burns.
- **Children:** Keep the steamer out of reach of children, especially when hot.

## 3. PRODUCT OVERVIEW

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The PYREX Pyroflam Steamer Set 2L is a versatile vitro-ceramic cookware item designed for healthy cooking, particularly steaming vegetables. It consists of a casserole dish and a matching lid.



An image showing the complete PYREX Pyroflam Steamer Set, including the transparent ceramic casserole dish and its matching lid.

### Components:

- **2L Vitro-Ceramic Casserole Dish:** The main cooking vessel, designed for even heat distribution.
- **Matching Lid:** Helps to retain heat and steam during cooking.

## 4. SETUP

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Before using your PYREX Pyroflam Steamer Set for the first time, follow these steps:

1. **Unpack:** Carefully remove all packaging materials and labels from the steamer and lid.
2. **Initial Cleaning:** Wash the casserole dish and lid thoroughly with warm, soapy water. Rinse well and dry completely with a soft cloth.
3. **Inspect:** Check the steamer for any signs of damage or defects. Do not use if damaged.

## 5. OPERATING INSTRUCTIONS

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### General Steaming:

1. Add a small amount of water (approximately 1-2 cm) to the bottom of the casserole dish. Ensure the water level is below the food you intend to steam.
2. Place your vegetables or other food items into the casserole dish.
3. Cover the dish with the lid.
4. Place the steamer on a suitable cooktop (**excluding induction**) over medium heat, or inside a preheated oven.
5. Allow the water to heat and produce steam, which will cook the food. Cooking times will vary depending on the food type and quantity.
6. Monitor the water level during cooking and add more hot water if necessary to prevent the dish from boiling dry.
7. Once cooking is complete, carefully remove the steamer from the heat source using oven mitts.

### Oven Use:

The Pyroflam Steamer is oven safe. It can be used for baking, roasting, or keeping food warm. Always preheat your oven to the desired temperature before placing the steamer inside. Ensure the steamer is at room temperature before placing it in a hot oven to avoid thermal shock.

### Cooktop Use:

The steamer can be used directly on gas, electric, and ceramic hobs. **It is not suitable for induction cooktops.** Use a burner size appropriate for the base of the casserole dish to ensure even heating and prevent damage to handles or sides from direct flame exposure.

## 6. CARE AND MAINTENANCE

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Proper care will extend the life of your PYREX Pyroflam Steamer Set.

- **Cleaning:** Hand washing is recommended for best results and to preserve the finish. Use warm, soapy water and a non-abrasive sponge or cloth. For stubborn food residues, soak the dish in warm, soapy water before cleaning. While the product is dishwasher safe, frequent dishwasher use may dull the finish over time.
- **Avoid Abrasives:** Do not use abrasive cleaners, scouring pads, or metal utensils, as these can scratch the ceramic surface.
- **Storage:** Store the steamer and lid in a dry place. If stacking, place a soft cloth or paper towel between items to prevent scratching.

## 7. TROUBLESHOOTING

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### Food Sticking:

If food sticks to the bottom, soak the dish in warm, soapy water for 15-30 minutes before attempting to clean. Avoid using metal scrapers.

### Discoloration:

Minor discoloration may occur over time with certain foods or high heat. This is generally cosmetic and does not affect performance. Regular cleaning can help minimize this.

### Cracks or Chips:

If you notice any cracks or chips, discontinue use immediately. Damaged ceramic can be unsafe and may

shatter.

## 8. SPECIFICATIONS

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Feature	Specification
Brand	Pyrex
Model Number	P25U000/5042
Material	Vitro-Ceramic
Capacity	2 Liters
Color	Transparent
Shape	Round
Product Dimensions	12.99 x 11.42 x 7.2 inches
Item Weight	7.13 pounds
Oven Safe	Yes
Cooktop Compatibility	Gas, Electric, Ceramic (Not Induction)
Dishwasher Safe	Yes (Hand wash recommended)

## 9. WARRANTY AND SUPPORT

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For warranty information, please refer to the documentation provided at the time of purchase or visit the official Pyrex website. If you require further assistance or have questions not covered in this manual, please contact Pyrex customer support through their official channels.