

Pyrex Pyroflam Borosilicate Clear Glass Steamer Basket, 20cm

Pyrex Borosilicate Clear Glass Steamer Basket 20cm User Manual

Model: Pyroflam Borosilicate Clear Glass Steamer Basket, 20cm

INTRODUCTION

Thank you for choosing the Pyrex Borosilicate Clear Glass Steamer Basket. This manual provides essential information for the safe and effective use, care, and maintenance of your new steamer basket. Please read these instructions carefully before first use and retain them for future reference.

This 20cm steamer basket is designed for healthy cooking, allowing you to steam a variety of foods. Made from borosilicate glass, it offers excellent thermal resistance and a hygienic, non-porous surface that does not stain or retain flavors.

IMPORTANT SAFETY INSTRUCTIONS

- **Heat Resistance:** The borosilicate glass is resistant to high heat (up to 300°C) and can be used in/on any kitchen appliance except induction cooktops.
- **Thermal Shock:** While borosilicate glass has excellent thermal shock resistance, avoid extreme and sudden temperature changes. Do not place a hot steamer directly onto a cold, wet surface.
- **Handling Hot Items:** Always use oven mitts or heat-resistant gloves when handling the hot steamer basket.
- **Inspection:** Before each use, inspect the glass for any chips, cracks, or damage. Do not use if damaged, as it may shatter.
- **Children:** Keep out of reach of children.
- **Freezer to Oven/Stovetop:** This product is safe to use directly from the freezer to the stovetop or oven.

SETUP AND FIRST USE

Before using your Pyrex Steamer Basket for the first time, wash it thoroughly with warm, soapy water. Rinse well and dry completely.



Image: The Pyrex Borosilicate Clear Glass Steamer Basket, 20cm, showcasing its transparent design.

The steamer basket is designed to fit on top of a saucepan of appropriate size (typically 20cm diameter) with a lid. Ensure a stable fit to prevent steam from escaping excessively from the sides.

OPERATING INSTRUCTIONS

Steaming Food

- 1. Prepare the Pot:** Select a saucepan that the steamer basket can sit securely on. Fill the saucepan with water, ensuring the water level is below the bottom of the steamer basket when placed on top.
- 2. Add Food:** Place your desired food items (vegetables, fish, dumplings, etc.) into the Pyrex steamer basket. Do not overcrowd the basket to allow for even steam circulation.
- 3. Assemble:** Place the steamer basket onto the saucepan. Cover the steamer basket with a suitable lid (if not using a Pyrex lid, ensure it fits well to trap steam).
- 4. Steam:** Bring the water in the saucepan to a boil over medium-high heat. Reduce heat to maintain a steady simmer, allowing the steam to cook the food. Cooking times will vary depending on the food type and quantity.
- 5. Monitor Water Level:** Periodically check the water level in the saucepan to ensure it does not boil dry. Add more hot water if necessary.

6. **Serve:** Once food is cooked to your preference, carefully remove the lid (away from your face to avoid steam burns) and then remove the steamer basket using oven mitts. Serve immediately.



Image: The Pyrex Steamer Basket in active use, steaming fish fillets and various vegetables.



Image: A close-up view of food, including zucchini rolls and other vegetables, prepared for steaming in the Pyrex basket.

CARE AND MAINTENANCE

Cleaning

- **Dishwasher Safe:** The Pyrex Borosilicate Clear Glass Steamer Basket is dishwasher safe. Place it on the top rack for best results.
- **Hand Washing:** For hand washing, use warm, soapy water and a non-abrasive sponge or cloth. Rinse thoroughly and dry completely to prevent water spots.
- **Stubborn Food Residue:** If food residue sticks to the holes or rim, soak the basket in hot water with dish soap immediately after use. Use a soft brush to gently remove any remaining particles. Avoid using abrasive cleaners or scouring pads, as these can scratch the glass.

Storage

Store the steamer basket in a dry place. If stacking with other cookware, place a soft cloth or paper towel between items to prevent scratches.

TROUBLESHOOTING

- **Food Not Steaming Evenly:**
 - Ensure the water in the saucepan is boiling or simmering steadily.
 - Do not overcrowd the steamer basket; allow space for steam to circulate.
 - Check that the lid is properly seated to trap steam.
- **Steamer Basket Wobbles on Pot:**
 - Verify that the saucepan diameter is appropriate for the 20cm steamer basket. A snug fit is ideal.
 - Ensure the saucepan rim is clean and free of debris.
- **Water Boiling Dry Too Quickly:**
 - Use a saucepan with sufficient capacity for water.
 - Reduce the heat once the water is boiling to maintain a gentle simmer.
 - Ensure the lid is tightly fitted to minimize steam escape.

SPECIFICATIONS

Model Name	Pyroflam Borosilicate Clear Glass Steamer Basket
Size	20cm Diameter
Material	Borosilicate Glass
Color	Transparent
Capacity	1.5 Liters (approximate)
Item Weight	1.24 Kilograms
Oven Safe	Yes
Dishwasher Safe	Yes
Freezer Safe	Yes

Microwave Safe	Yes
Manufacturer	Pyrex

WARRANTY AND SUPPORT

Pyrex offers a 25-year guarantee against manufacturer defects for this product. Please retain your proof of purchase for warranty claims.

For further assistance, product information, or to make a warranty claim, please visit the official Pyrex website or contact their customer support. Refer to the packaging for specific contact details or visit [the Pyrex Store on Amazon](#).



Image: Front view of the Pyrex Steamer Basket packaging, highlighting the brand and key features.