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## Sunbeam B011OKWYRG

# Sunbeam Instant Steam Product Instruction Manual

Model: B011OKWYRG

## INTRODUCTION

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Thank you for purchasing the Sunbeam Instant Steam food steamer. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your appliance. Please read all instructions carefully before first use and retain this manual for future reference.

## IMPORTANT SAFETY INFORMATION

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When using electrical appliances, basic safety precautions should always be followed, including:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or steamer 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. Return appliance to the nearest authorized service facility 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.

## PARTS DESCRIPTION

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Familiarize yourself with the components of your Sunbeam Instant Steam food steamer:

- A. Steamer Base:** Houses the heating element and water reservoir.
- B. Water Reservoir:** Area where water is added for steam generation.
- C. Steaming Basket:** Where food is placed for steaming.
- D. Rice Bowl (if applicable):** For steaming rice or smaller items.
- E. Lid:** Transparent lid to cover the steaming basket.
- F. Timer Dial:** Used to set the steaming time.
- G. Power Indicator Light:** Illuminates when the steamer is operating.



*Image: The Sunbeam Instant Steam food steamer fully assembled, showing the clear lid, steaming basket, and white base with control dial.*



*Image: The Sunbeam Instant Steam food steamer disassembled, displaying its main components: the white base, the clear steaming basket, and the clear lid.*

## SETUP AND FIRST USE

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1. **Unpack:** Carefully remove all packaging materials and labels from the steamer.
2. **Clean:** Before first use, wash the steaming basket, rice bowl (if included), and lid in warm, soapy water. Rinse thoroughly and dry. Wipe the steamer base with a damp cloth. Do not immerse the base in water.
3. **Placement:** Place the steamer base on a flat, stable, heat-resistant surface, away from walls or cabinets to allow for steam ventilation.
4. **Fill Water Reservoir:** Fill the water reservoir in the steamer base with clean tap water up to the MAX fill line. Do not overfill.
5. **Assemble:** Place the steaming basket onto the steamer base. If using, place the rice bowl inside the steaming basket.

## OPERATING INSTRUCTIONS

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Follow these steps for effective steaming:

1. **Prepare Food:** Wash and prepare your food items. Cut larger items into smaller, uniform pieces for even cooking.
2. **Load Steaming Basket:** Place food loosely in the steaming basket. Do not overcrowd to allow steam to circulate freely.
3. **Cover:** Place the lid securely on top of the steaming basket.

4. **Plug In:** Plug the power cord into a standard electrical outlet.
5. **Set Timer:** Turn the timer dial clockwise to the desired steaming time. The power indicator light will illuminate. Refer to the steaming guide below for recommended times.
6. **Steaming Process:** Steam will begin to generate within minutes. The steamer will automatically shut off and the indicator light will turn off when the timer reaches zero.
7. **Serve:** Carefully remove the lid, using oven mitts as steam will be hot. Remove the steaming basket and serve food.
8. **Unplug:** Always unplug the steamer from the outlet after use.



*Image: A close-up view of the Sunbeam Instant Steam's front panel, showing the timer dial, power indicator light, and printed steaming guides for various food types like poultry, fish, carrots, broccoli, shrimp, potato, corn on cob, and apple.*

### Steaming Guide (Approximate Times)

Food Item	Approximate Steaming Time (Minutes)
Poultry (thin slices)	15-20
Fish fillets	10-15
Shrimp	10-15
Broccoli florets	7-12
Carrots (sliced)	25-30

Food Item	Approximate Steaming Time (Minutes)
Potatoes (diced)	15-20
Corn on Cob	25-35
Apples (sliced)	12-15

*Note: Steaming times are approximate and may vary based on food quantity, size, and desired doneness. Always ensure food is cooked thoroughly.*

## CARE AND CLEANING

Proper cleaning ensures the longevity and performance of your steamer.

- Unplug and Cool:** Always unplug the steamer and allow it to cool completely before cleaning.
- Wash Removable Parts:** The steaming basket, rice bowl, and lid are dishwasher safe (top rack only) or can be washed by hand in warm, soapy water. Rinse thoroughly and dry.
- Clean Base:** Wipe the exterior of the steamer base with a damp cloth. Do not immerse the base in water or any other liquid.
- Descaling:** Mineral deposits (limescale) may build up in the water reservoir over time, especially in hard water areas. To descale:
  - Fill the water reservoir with 1 cup of white vinegar and 1 cup of water.
  - Run the steamer for 20-30 minutes.
  - Unplug and allow to cool. Pour out the vinegar solution.
  - Rinse the reservoir thoroughly with fresh water several times to remove any vinegar residue.
  - Repeat if necessary. Descale regularly, depending on water hardness.
- Storage:** Ensure all parts are clean and dry before storing. Store the steamer assembled or disassembled in a cool, dry place.

## TROUBLESHOOTING

Refer to this section for common issues and their solutions.

Problem	Possible Cause	Solution
Steamer does not turn on.	Not plugged in; power outlet not working; timer not set.	Ensure plug is securely in outlet; check outlet with another appliance; turn timer dial to desired time.
No steam is being produced.	Water reservoir is empty or too low.	Add water to the reservoir up to the MAX fill line.
Food is not cooking evenly or taking too long.	Steaming basket overcrowded; lid not properly sealed; insufficient water; mineral buildup.	Do not overcrowd basket; ensure lid is secure; check water level; descale the unit.
White mineral deposits in reservoir.	Hard water buildup.	Perform descaling procedure as described in the "Care and Cleaning" section.

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

## PRODUCT SPECIFICATIONS

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Feature	Detail
Model	B011OKWYRG
Brand	Sunbeam
Color	White
Material	Stainless Steel (heating element), Plastic (body)
Capacity	5 Quarts
Item Weight	3.7 Pounds
Product Dimensions (L x W x H)	8.9 x 8.4 x 12.3 inches
Power Source	Electric
First Available Date	July 15, 2015

## WARRANTY INFORMATION

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Sunbeam products are manufactured to the highest quality standards. For specific warranty details, please refer to the warranty card included with your purchase or visit the official Sunbeam website. Typically, a limited warranty covers defects in material and workmanship for a specified period from the date of purchase.

This warranty does not cover damage resulting from misuse, abuse, accident, alteration, or unauthorized repair. Proof of purchase is required for warranty claims.

## CUSTOMER SUPPORT

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For further assistance, product registration, or to inquire about replacement parts, please contact Sunbeam Customer Service:

**Website:** [www.sunbeam.com](http://www.sunbeam.com) (Please note: This is a placeholder URL as no specific support URL was provided in the input. Refer to your product packaging for the correct website.)

**Phone:** Refer to your product packaging or the Sunbeam website for regional contact numbers.

When contacting support, please have your product model number (B011OKWYRG) and date of purchase ready.