

Rosewill RHST-15001

Rosewill Electric Food Steamer RHST-15001 User Manual

Model: RHST-15001

1. INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, maintenance, and care of your Rosewill Electric Food Steamer, Model RHST-15001. Please read this manual thoroughly before first use and retain it for future reference.

The Rosewill RHST-15001 is a versatile 800W electric food steamer designed for healthy cooking. It features a 9.5-quart capacity with three stackable, BPA-free tiers, allowing for simultaneous steaming of various foods. Key features include fast steam heating within 40 seconds, a 60-minute timer, and an automatic shut-off function for safety and convenience.



Image 1.1: Fully assembled Rosewill Electric Food Steamer with food in its three tiers.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.

- To protect against electrical shock, do not immerse cord, plugs, or the base unit 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.
- 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.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
- **Proposition 65 Warning:** This product may contain chemicals known to the State of California to cause cancer and/or reproductive harm.

3. PRODUCT COMPONENTS

Familiarize yourself with the parts of your Rosewill Electric Food Steamer:

1. **Lid:** Transparent cover for steam retention.
2. **Steaming Baskets (3 tiers):** Stackable, BPA-free plastic baskets for holding food.
3. **Rice Bowl:** A dedicated bowl for cooking rice, typically placed in one of the steaming baskets.
4. **Drip Tray:** Collects condensation and food juices, preventing them from mixing with the water reservoir.
5. **Water Reservoir:** Base unit where water is heated to produce steam.
6. **Water Level Indicator:** Transparent window on the base to monitor water level.
7. **Water Inlet:** External opening for refilling water during operation.
8. **Timer Dial:** Controls steaming duration (up to 60 minutes).
9. **Power Indicator Light:** Illuminates when the steamer is operating.

Versatile, Stackable 3-tier Design

9.6 QT capacity allows simultaneous cooking of multiple ingredients, saving time

3-tier 9.6QT



Fish



Chicken

2-tier 6.4QT



Seafood



Grains

1-tier 3.2QT



Eggs



Vegetables



Image 3.1: Visual representation of the steamer's stackable tiers and their capacities for various food types.

4. SETUP AND FIRST USE

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Wash the steaming baskets, rice bowl, drip tray, and lid in warm, soapy water. Rinse thoroughly and dry. The base unit should only be wiped with a damp cloth.
3. **Assemble:** Place the drip tray onto the base unit. Then, stack the desired number of steaming baskets on top of the drip tray. Place the lid on the uppermost basket.
4. **Fill Water Reservoir:** Fill the water reservoir with clean water up to the "MAX" line indicated on the water level indicator. Do not overfill.
5. **Initial Run (Optional but Recommended):** For first use, operate the steamer empty for 15 minutes to remove any manufacturing residues. Discard the water afterwards.

5. OPERATING INSTRUCTIONS

5.1 Steaming Food

1. **Prepare Food:** Wash and prepare your food items. Cut larger items into smaller, uniform pieces for

even cooking.

2. **Load Baskets:** Place food directly into the steaming baskets. For rice, use the provided rice bowl and place it within a steaming basket. Ensure food is not packed too tightly to allow steam circulation.
3. **Assemble Steamer:** Place the drip tray on the base unit, then stack the loaded steaming baskets. Place the lid securely on top.
4. **Fill Water:** Ensure the water reservoir is filled to an appropriate level for your cooking time. For longer steaming, fill to the MAX line.
5. **Plug In:** Connect the power cord to a suitable electrical outlet. The power indicator light will illuminate.
6. **Set Timer:** Turn the timer dial clockwise to the desired steaming time. Refer to the cooking guide below for recommended times. The steamer will begin heating immediately.
7. **Monitor Water Level:** During extended cooking, monitor the water level indicator. If the water level becomes low, you can refill through the external water inlet without removing the baskets.
8. **Completion:** The steamer will automatically shut off when the timer reaches zero or if the water reservoir becomes empty (boil-dry protection). The power indicator light will turn off.
9. **Serve:** Carefully remove the lid (steam will be hot) and then the baskets using oven mitts. Serve food immediately.

5.2 Steam Cooking Guide

The following table provides approximate steaming times. Adjust based on food quantity, size, and desired doneness.

Healthy Steaming Of Various Foods

Retain essential nutrients in food.



Vegetables 20-30min



Rice 45-50min



Fish 16-20min



Dumpling 25-45min



Seafood 12-20min



Eggs 12-15min



Chicken 22-25min



Grains 17-29min



Meat 20-35min

Image 5.1: Visual guide for steaming various foods with recommended cooking durations.

Approximate Steaming Times

Food Item	Approximate Time
Vegetables	20-30 minutes
Rice	45-50 minutes
Fish	16-20 minutes
Dumplings	25-45 minutes
Seafood (e.g., Shrimp)	12-20 minutes
Eggs	12-15 minutes
Chicken	22-25 minutes
Grains	17-29 minutes
Meat	20-35 minutes

5.3 Refilling Water During Operation

If the water level drops too low during cooking, the steamer's boil-dry protection will activate, and the unit will shut off. To continue steaming, you can add water through the external water inlet:

- Carefully pour water into the water inlet located on the side of the base unit.
- Monitor the water level indicator to ensure you add sufficient water.
- Once enough water is added, the steamer will resume operation if the timer has not expired.



Image 5.2: Demonstrating the convenient water inlet for refilling during operation.

5.4 Safety Features

The Rosewill Electric Food Steamer is equipped with safety features for user protection:

- **Automatic Shut-off:** The steamer automatically turns off when the set timer expires.
- **Boil-Dry Protection:** If the water reservoir runs out of water during operation, the heating element will automatically shut off to prevent damage to the unit and ensure safety.

Safe Cooking

Built-in boil dry protection safety function.



Image 5.3: Visual representation of the built-in boil-dry protection system.

6. MAINTENANCE AND CLEANING

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

1. **Unplug and Cool:** Always unplug the steamer from the power outlet and allow it to cool completely before cleaning.
2. **Disassemble:** Remove the lid, steaming baskets, rice bowl, and drip tray from the base unit.
3. **Wash Removable Parts:** The steaming baskets, rice bowl, drip tray, and lid are dishwasher-safe. Alternatively, wash them by hand with warm, soapy water and a soft sponge. Rinse thoroughly and dry.
4. **Clean 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.
5. **Descaling (Periodically):** Mineral deposits may accumulate in the water reservoir over time. To descale, fill the reservoir with a mixture of equal parts water and white vinegar. Run the steamer for 20-30 minutes. Unplug, let cool, then drain and rinse the reservoir thoroughly.
6. **Storage:** The stackable design allows for compact storage. Ensure all parts are clean and dry before storing.

Fast Cleanup & Convenient Storage

Dishwasher-safe 3 tier stackable plastic baskets and removable base.



Image 6.1: Illustrating the ease of cleaning and dishwasher-safe components.

7. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Steamer does not turn on.	Not plugged in; power outlet malfunction; timer not set.	Ensure the steamer is securely plugged into a working outlet. Turn the timer dial to the desired cooking time.
No steam is being produced.	Water reservoir is empty or too low; heating element malfunction.	Check water level and refill if necessary. Ensure the unit is plugged in and the timer is set. If problem persists, contact support.
Food is not cooking evenly or taking too long.	Baskets overloaded; food pieces too large; insufficient water; lid not properly sealed.	Do not overload baskets. Cut food into uniform sizes. Ensure adequate water and that the lid is securely placed. Increase steaming time if needed.

Problem	Possible Cause	Solution
Steamer shuts off prematurely.	Water reservoir is empty (boil-dry protection activated).	Refill the water reservoir through the external inlet. The steamer will resume operation if the timer has not expired.
Water leakage from the base.	Drip tray not correctly seated; water reservoir overfilled.	Ensure the drip tray is properly positioned. Do not fill water above the MAX line.

8. SPECIFICATIONS

- **Model:** RHST-15001
- **Brand:** Rosewill
- **Power:** 800W
- **Capacity:** 9.5 Quarts (total)
- **Tiers:** 3 Stackable, BPA-Free Baskets
- **Timer:** 60-minute mechanical timer with auto shut-off
- **Material:** Polypropylene (BPA-Free)
- **Product Dimensions:** 12.2"L x 9.25"W x 15.63"H
- **Item Weight:** 4.55 Pounds
- **Color:** White
- **UPC:** 686906676275, 840951115459, 782195378491

Easy Control & Steam Cooking Guide

Easily determine the steaming time for your favorite foods.






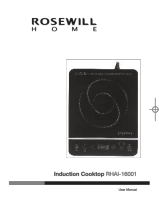


Image 8.1: Dimensions of the steamer and an overview of the control panel.

9. WARRANTY AND SUPPORT

For warranty information, product support, or service inquiries, please contact Rosewill customer service. Details regarding your product's specific warranty coverage can typically be found on the manufacturer's website or included with your purchase documentation.

Rosewill Customer Service: Please refer to the contact information provided on the Rosewill official website or your product packaging for the most up-to-date support options.

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 <p>9.5-Quart (9L), 3-Tier Food Steamer RHST-15001</p>	<p>Rosewill 9.5-Quart (9L), 3-Tier Food Steamer RHST-15001 User Manual</p> <p>User manual for the Rosewill 9.5-Quart (9L), 3-Tier Food Steamer, model RHST-15001. Includes instructions for use, cleaning and maintenance, parts list, safety instructions, specifications, and cooking times for various foods.</p>
 <p>Induction Cooktop RHAI-15001</p>	<p>Rosewill Induction Cooktop RHAI-15001 Operation Manual & User Guide</p> <p>Comprehensive operation manual for the Rosewill Induction Cooktop RHAI-15001. Learn about safety precautions, operating instructions, cookware selection, maintenance, troubleshooting, and product specifications.</p>
 <p>200Mbps Powerline Pass-Through Fast Ethernet Adapter RPLC-201P</p>	<p>Rosewill RPLC-201P 200Mbps Powerline Pass-Through Fast Ethernet Adapter User Manual</p> <p>This user manual provides comprehensive instructions for the Rosewill RPLC-201P 200Mbps Powerline Pass-Through Fast Ethernet Adapter, covering package contents, hardware introduction, utility installation and usage, network setup, specifications, and safety warnings.</p>
 <p>Induction Cooktop RHAI-16001</p>	<p>Rosewill RHAI-16001 Induction Cooktop User Manual</p> <p>User manual for the Rosewill RHAI-16001 Induction Cooktop, covering safety precautions, operating instructions, cookware selection, maintenance, troubleshooting, and product specifications.</p>
 <p>HDD Docking Station RX-DU101</p>	<p>Rosewill RX-DU101 HDD Docking Station User Manual</p> <p>User manual for the Rosewill RX-DU101 HDD Docking Station, detailing hardware installation, specifications, features, and package contents.</p>
 <p>True Wireless Stereo Bluetooth Earphones RW-T52</p>	<p>Rosewill RW-T52 True Wireless Stereo Bluetooth Earphones User Manual</p> <p>User manual for Rosewill RW-T52 True Wireless Stereo Bluetooth Earphones, covering package contents, specifications, charging, pairing, operation, troubleshooting, and storage/maintenance.</p>



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9.5-Quart 9L , 3-Tier Food Steamer **RHST-15001** User Manual 9.5-Quart 9L , 3-Tier Food Steamer **RHST-15001** User Manual Instruction for use 1. Using warm water and mild dish soap, wash all the removable parts and the inside of the water tank, then rinse and dry. 2. Place the base unit on a stable su...

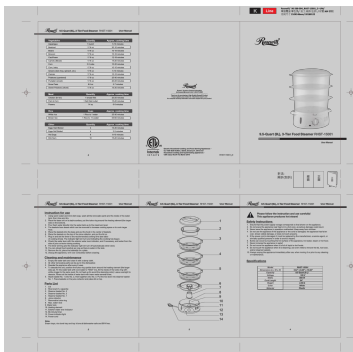
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[Rosewill 9.5-Quart \(9L\), 3-Tier Food Steamer RHST-15001 User Manual](#)

User manual for the Rosewill 9.5-Quart (9L), 3-Tier Food Steamer, model RHST-15001. Includes instructions for use, cleaning and maintenance, parts list, safety instructions, specifications, and cooking times for various foods.

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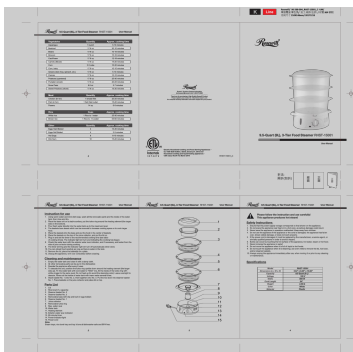
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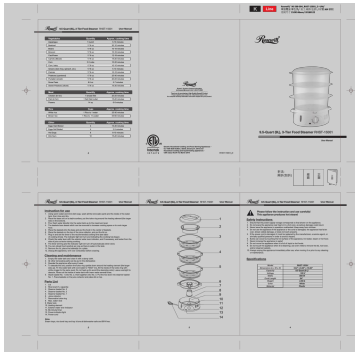


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