

KRUPS 649

KRUPS Optisteam Food Steamer

MODEL 649 USER MANUAL

Important Safeguards

When using electrical appliances, basic safety precautions should always be followed, 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 appliance 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.

Product Components

Familiarize yourself with the parts of your KRUPS Optisteam Food Steamer.



Image 1: The KRUPS Optisteam Food Steamer, Model 649, shown assembled with its base unit, clear steaming basket, and transparent lid. The control panel and water level indicator are visible on the front of the base.

1. **Lid:** Transparent cover for the steaming basket.
2. **Steaming Basket:** Removable basket for holding food during steaming.
3. **Base Unit:** Contains the heating element and water reservoir.
4. **Water Level Indicator:** Shows the current water level in the reservoir.
5. **Control Knob/Timer:** Used to set the steaming duration.

Setup

Before first use, and for each subsequent use, follow these steps:

1. **Unpack:** Carefully remove all packaging materials and labels from the steamer.
2. **Initial Cleaning:** Wash the steaming basket and lid in warm, soapy water. Rinse thoroughly and dry. Wipe the base unit with a damp cloth. Do not immerse the base unit in water.
3. **Position:** Place the steamer on a stable, flat, heat-resistant surface, away from walls or cabinets to allow steam to escape freely.
4. **Fill Water Reservoir:** Fill the water reservoir in the base unit with cold tap water up to the 'MAX' level indicated. Do not overfill.
5. **Assemble:** Place the steaming basket onto the base unit, ensuring it is seated correctly.

Operating Instructions

Follow these steps to steam your food:



Image 2: The KRUPS Optisteam Food Steamer, Model 649, shown in use with a variety of fresh vegetables, including bell peppers, zucchini, broccoli, and mushrooms, placed inside the clear steaming basket.

1. **Prepare Food:** Wash and cut food items as desired. Place them evenly in the steaming basket. Do not overload the basket to ensure even steaming.
2. **Place Lid:** Securely place the transparent lid on top of the steaming basket.
3. **Plug In:** Plug the power cord into a standard electrical outlet.
4. **Set Timer:** Turn the control knob to set the desired steaming time. Refer to the 'Cooking Guide' section for approximate steaming times. The steamer will begin to heat and produce steam.
5. **Monitor Water Level:** If steaming for extended periods, monitor the water level indicator. If the water level drops too low, the steamer may automatically shut off. You may add water through the side opening if available, or carefully remove the basket and add water to the reservoir.
6. **Completion:** Once the set time has elapsed, the steamer will automatically turn off. The indicator light will extinguish.
7. **Serve:** Carefully remove the lid, being mindful of hot steam. Use oven mitts or a towel to lift the hot steaming basket and transfer food to a serving dish.
8. **Unplug:** Always unplug the appliance from the outlet after use.

Cooking Guide

The following are approximate steaming times. Adjust according to food quantity, size, and desired doneness.

Food Item	Preparation	Approximate Steaming Time
Broccoli florets	Small to medium pieces	8-12 minutes
Carrots	Sliced or diced	10-15 minutes
Asparagus	Whole spears	6-10 minutes
Fish fillets	1-inch thick	8-12 minutes
Chicken breast	Boneless, skinless, 1-inch thick	15-20 minutes

Food Item	Preparation	Approximate Steaming Time
Rice	Use a heat-safe bowl in the basket	20-30 minutes (depending on type)

Always ensure food is cooked to a safe internal temperature.

Maintenance and Cleaning

Regular cleaning and maintenance will prolong the life of your steamer.

- Unplug and Cool:** Always unplug the steamer and allow it to cool completely before cleaning.
- Wash Removable Parts:** The lid and steaming basket can be washed in warm, soapy water or placed in the dishwasher (if dishwasher-safe, check product markings). Rinse thoroughly and dry.
- Clean Base Unit:** Wipe the exterior of the base unit with a damp cloth. Do not use abrasive cleaners or scouring pads. Never immerse the base unit in water.
- Descaling:** Over time, mineral deposits (limescale) may build up in the water reservoir. To descale, fill the reservoir with a mixture of equal parts water and white vinegar. Run the steamer for 15-20 minutes. Unplug, let cool, then empty and rinse the reservoir thoroughly several times with fresh water.
- Storage:** Ensure all parts are dry before storing. Store the steamer in a cool, dry place.

Troubleshooting

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

- Steamer not producing steam:**
 - Check if the unit is properly plugged into a working outlet.
 - Ensure the water reservoir is filled to the appropriate level.
 - Verify that the timer is set and has not run out.
 - Check for mineral buildup in the heating element; descale if necessary.
- Food not cooking evenly or taking too long:**
 - Ensure the steaming basket is not overloaded. Arrange food in a single layer for best results.
 - Cut food into uniform sizes to promote even cooking.
 - Check that the lid is securely in place to prevent steam from escaping.
 - Increase steaming time if needed.
- Water leaking from the base:**
 - Ensure the steaming basket is correctly seated on the base unit.
 - Do not overfill the water reservoir beyond the 'MAX' line.
 - Inspect the base for any cracks or damage. If damaged, discontinue use and contact customer support.

Specifications

Feature	Detail
Brand	KRUPS
Model Number	649
Color	White
Material	Stainless Steel (heating element), Plastic (body)

Feature	Detail
Item Weight	5.3 Pounds
Capacity	13 Cups
Power Source	Electric
Product Dimensions	13 x 9.3 x 17.8 inches

Warranty and Support

Specific warranty information for the KRUPS Optisteam Food Steamer Model 649 is not available in this document. For detailed warranty terms, product support, or to inquire about replacement parts, please refer to the official KRUPS website or contact KRUPS customer service directly. Keep your proof of purchase for warranty claims.