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Kalorik DG 33761

Kalorik Electric Food Steamer User Manual

Model: DG 33761

Introduction

Thank you for purchasing the Kalorik Electric Food Steamer. This appliance is designed to provide a healthy and convenient way to cook a variety of foods using steam. Its multi-tiered design allows for simultaneous cooking of different ingredients, making meal preparation efficient. Please read this manual thoroughly before first use to ensure proper operation and to maximize the lifespan of your steamer.

Important Safety Instructions

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

- Read all instructions before operating the steamer.
- 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.

Parts and Features

Familiarize yourself with the components of your Kalorik Electric Food Steamer:



Figure 1: All components of the Kalorik Electric Food Steamer, including the base, three steaming baskets, rice bowl, drip tray, and lid.



Figure 2: The Kalorik Electric Food Steamer assembled with empty steaming baskets, ready for use.

1. **Base Unit:** Contains the heating element and water reservoir.
2. **Water Reservoir:** Holds water for steaming. Features a transparent design for easy monitoring.
3. **Heating Element:** Generates steam.
4. **Timer Dial:** Controls steaming time up to 60 minutes.
5. **Drip Tray:** Collects condensation and food juices, keeping the water reservoir clean.
6. **Steaming Baskets (3):** BPA-free, stackable baskets for holding food.
7. **Rice Bowl:** A dedicated bowl for cooking rice or other grains within a steaming basket.
8. **Lid:** Covers the top steaming basket to contain steam.

Setup

Before first use, wash all removable parts (steaming baskets, rice bowl, drip tray, lid) in warm, soapy water. Rinse thoroughly and dry. Wipe the base unit with a damp cloth.

1. Place the base unit on a stable, heat-resistant surface.

2. Fill the water reservoir with cold water up to the MAX fill line. Do not overfill.
3. Place the drip tray onto the base unit.
4. Stack the desired number of steaming baskets onto the drip tray. You can use one, two, or all three baskets depending on your cooking needs.
5. If cooking rice, place the rice bowl into one of the steaming baskets.
6. Place the lid securely on the top steaming basket.



Figure 3: The steamer base with the drip tray and a single steaming basket in place, illustrating initial setup.

Operating Instructions

Follow these steps to operate your Kalorik Electric Food Steamer:

1. Prepare your food: Wash, peel, and cut food as needed. Place food loosely in the steaming baskets to allow steam to circulate.
2. Assemble the steamer as described in the "Setup" section. Ensure the water reservoir is filled and the drip tray is in place.
3. Plug the power cord into a standard electrical outlet.
4. Set the desired steaming time using the timer dial. The timer can be set for up to 60 minutes. The steamer will begin to heat

immediately.

5. The steamer will automatically shut off and a bell will ring when the set time has elapsed or when the water reservoir is empty.
6. Carefully remove the lid, using oven mitts as steam will be hot. Remove the steaming baskets.
7. Serve food immediately.

Steaming Guide (Approximate Times)

Food Item	Preparation	Approximate Steaming Time
Vegetables (Broccoli, Carrots, Green Beans)	Cut into uniform pieces	10-20 minutes
Fish Fillets	Seasoned	10-15 minutes
Chicken Breast (boneless)	Cut into 1-inch pieces	20-25 minutes
Rice	Use rice bowl, 1 cup rice to 1.5 cups water	25-35 minutes
Eggs (Hard-boiled)	Place directly in basket	12-15 minutes

Note: Steaming times are approximate and may vary based on food quantity, size, and desired doneness. Always ensure food is cooked to a safe internal temperature.



Figure 4: The Kalorik Electric Food Steamer in operation, demonstrating its multi-tiered capacity for cooking various foods simultaneously.

Maintenance and Cleaning

Regular cleaning and maintenance will ensure the longevity and optimal performance of your steamer.

1. **Before Cleaning:** Always unplug the steamer from the electrical outlet and allow it to cool completely before cleaning.
2. **Removable Parts:** The steaming baskets, rice bowl, drip tray, and lid are dishwasher safe (top rack recommended) or can be washed by hand in warm, soapy water. Rinse thoroughly and dry.
3. **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.
4. **Water Reservoir/Heating Element:** After several uses, mineral deposits (limescale) may build up on the heating element. To remove, fill the water reservoir with a mixture of 1 part white vinegar and 2 parts water. Run the steamer for 20-30 minutes. Unplug, let cool, then pour out the solution and rinse the reservoir thoroughly. Wipe clean with a damp cloth. Repeat if necessary.
5. **Storage:** Ensure all parts are clean and dry before storing. The baskets can be nested for compact storage.

Troubleshooting

If you encounter issues with your Kalorik Electric Food Steamer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Steamer does not turn on.	Not plugged in; no water in reservoir; timer not set.	Ensure unit is plugged in; fill water reservoir; set timer past the 'off' position.
Little or no steam produced.	Insufficient water; mineral buildup on heating element.	Add more water; descale the heating element as per cleaning instructions.
Food not cooking evenly or taking too long.	Overloaded baskets; food cut too large; lid not properly sealed.	Do not overload baskets; cut food into smaller, uniform pieces; ensure lid is securely placed.
Timer sticks or does not advance.	Internal mechanism issue.	If persistent, contact customer support. Ensure it's not simply at the end of its cycle.
Water leaks from base.	Drip tray not correctly seated; reservoir overfilled.	Ensure drip tray is properly in place; do not fill water above MAX line.

Specifications

Key technical specifications for the Kalorik Electric Food Steamer:

- **Model:** DG 33761
- **Power:** 800 Watts
- **Capacity:** 9 Quarts (total across 3 tiers)
- **Material:** BPA-free Plastic and Metal
- **Dimensions:** Approximately 11.38 x 11 x 11.63 inches (L x W x H)
- **Item Weight:** 3.9 Pounds
- **Timer:** 60-minute mechanical timer with auto shut-off
- **Color:** White
- **UPC:** 737079448401, 848052000179, 041498139759



Figure 5: Diagram showing the approximate dimensions of the Kalorik Electric Food Steamer.

Warranty and Support

Kalorik products are manufactured to the highest quality standards. This product is covered by a limited warranty against defects in material and workmanship. For detailed warranty information, product registration, or technical support, please visit the official Kalorik website or contact their customer service department.

Kalorik Official Website: www.kalorik.com

Customer Service: Refer to the website for contact information, including phone numbers and email support.

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