Classic Cuisine 82-KIT1012

Classic Cuisine 6.3 Quart Electric Vegetable Steamer & Rice Cooker

Model: 82-KIT1012 User Manual

Important Safeguards

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

- Read all instructions before operating 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. Contact customer support for assistance.
- 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 is for household use only.

Product Overview & Components

The Classic Cuisine Electric Steamer and Rice Cooker is designed for convenient and healthy meal preparation. It features a two-tier system for cooking multiple foods simultaneously.



Image 1: Exploded View of Steamer Components. This image displays the individual parts of the steamer: the See-Through Lid, Rice Bowl, Upper Steam Tray, Lower Steam Tray, Drip Tray, and Base unit.

Familiarize yourself with the following components:

- **See-Through Lid:** Allows monitoring of cooking progress.
- **Rice Bowl:** For cooking rice, quinoa, or other grains.
- **Upper Steam Tray:** For steaming various foods.
- **Lower Steam Tray:** For steaming various foods, can be used with or without the upper tray.
- **Drip Tray:** Collects condensation and food juices.
- **Base Unit:** Contains the heating element, water reservoir, timer, and water level indicator.



Image 2: Steamer Features. This image highlights key features: Egg Holders (can cook up to 16 eggs), Water Level Viewing Window, and the Easy to Use Built-in Timer. It also notes that all parts except the base are dishwasher safe.

Setup & Assembly

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

1. Place the base unit on a stable, heat-resistant surface.
2. Insert the drip tray into the base unit. Ensure it is seated correctly.
3. Add clean water to the water reservoir in the base unit. Fill to the desired level, ensuring it is between the 'MIN' and 'MAX' marks on the water level viewing window. Do not overfill.
4. Place the lower steam tray onto the drip tray.
5. If using, place the upper steam tray onto the lower steam tray.
6. Place the lid on top of the uppermost steam tray.

Operating Instructions

This appliance allows for steaming a variety of foods, including vegetables, fish, eggs, and rice.



Image 3: Steamer in Operation. This image shows the steamer actively cooking, with asparagus in the upper tray and shrimp in the lower tray, demonstrating its two-tier cooking capability.

General Steaming

1. Follow the assembly steps above, ensuring the water reservoir is filled.
2. Place food directly into the steam trays. For smaller items or items that may fall through, use the rice bowl or parchment paper.
3. Place the lid securely on top.
4. Plug the power cord into a standard 120V AC outlet.
5. Turn the timer dial to the desired cooking time. The indicator light will illuminate, signifying that the steamer is operating.
6. When the timer reaches '0', the steamer will automatically turn off, and the indicator light will extinguish.
7. Carefully remove the lid, steam trays, and food using oven mitts or heat-resistant gloves, as steam will be hot.

Cooking Rice and Grains

1. Add desired amount of rice or grains and water to the rice bowl. Refer to the grain packaging for water-to-grain

ratios.

2. Place the rice bowl into the lower or upper steam tray.
3. Proceed with general steaming instructions, setting the timer according to the rice type (typically 20-40 minutes).

Steaming Eggs

The steam trays feature integrated egg holders, allowing you to steam up to 16 eggs simultaneously.

1. Place eggs into the designated egg holders on the steam trays.
2. Proceed with general steaming instructions. For hard-boiled eggs, typically steam for 12-15 minutes. Adjust for desired doneness.

Adding Water During Operation

If steaming for extended periods, the water level may drop. The water level viewing window allows you to monitor this. To add water, carefully pour water into the designated refill opening on the side of the base unit. Do not remove the steam trays or lid while adding water.

Cooking Guidelines

For specific cooking times and preparation methods for various foods, refer to the complete cooking guide included with your Classic Cuisine Electric Steamer. This guide provides detailed instructions for items such as asparagus, potatoes, chicken, and scallops.

Cleaning and Maintenance

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

1. Always unplug the steamer from the power outlet and allow it to cool completely before cleaning.
2. **Removable Parts:** The lid, rice bowl, upper steam tray, lower steam tray, and drip tray are dishwasher-safe. Alternatively, wash them by hand in warm, soapy water, rinse thoroughly, and dry.
3. **Base Unit:** Never immerse the base unit in water or any other liquid. Wipe the exterior of the base unit with a damp cloth. For stubborn stains, use a mild non-abrasive cleaner. Ensure the base unit is completely dry before storage or next use.
4. **Mineral Deposits:** Over time, mineral deposits may accumulate on the heating element. To remove, fill the water reservoir with a mixture of equal parts water and white vinegar. Run the steamer for 20-30 minutes. Unplug, let cool, then rinse the reservoir thoroughly. Repeat if necessary.
5. **Storage:** Store the assembled steamer in a clean, dry place.

Troubleshooting

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

- **Steamer does not turn on:**
  - Ensure the power cord is securely plugged into a working outlet.
  - Check that the timer dial is set to a cooking time and not '0'.
  - Verify there is sufficient water in the reservoir.
- **Insufficient steam production:**
  - Check the water level in the reservoir and refill if necessary.
  - Ensure the lid is properly seated on the steam trays to prevent steam from escaping.

- Clean any mineral deposits from the heating element as described in the 'Cleaning and Maintenance' section.

- **Food not cooking evenly or taking too long:**
  - Ensure food is arranged in a single layer and not overcrowded in the steam trays.
  - Cut larger food items into smaller, uniform pieces for more even cooking.
  - Verify the lid is securely in place.
  - Adjust cooking time as needed based on food type and quantity.

Specifications

Brand	Classic Cuisine
Model Number	82-KIT1012
Capacity	6.3 Quarts
Product Dimensions	11"D x 11"W x 12.25"H
Power Source	Corded Electric
Voltage	120 Volts
Wattage	800 watts
Material	Plastic
Special Features	See-Through Lid, Timer
Product Care Instructions	Dishwasher Safe (removable parts), Hand Wash (base)

Customer Support & Warranty

For product support, warranty information, or to inquire about replacement parts, please contact Classic Cuisine customer service. Refer to the product packaging or the official Classic Cuisine website for the most current contact details.

Classic Cuisine is committed to providing quality products. Please ensure you are purchasing genuine Classic Cuisine products from authorized sellers to ensure product authenticity and support.

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