

SUPOR SZ26B5C1

SUPOR SZ26B5C1 26cm 2-Tier Stainless Steel Steamer Instruction Manual

Model: SZ26B5C1

1. INTRODUCTION

Thank you for choosing the SUPOR SZ26B5C1 26cm 2-Tier Stainless Steel Steamer. This versatile cookware is designed to help you prepare healthy and delicious meals by steaming, boiling, and simmering. Crafted from high-grade 304 stainless steel, it offers durability and efficient heat distribution. The convenient glass lid allows for easy monitoring of your food without interrupting the cooking process. This manual provides essential information for the safe and effective use of your new steamer.



Image: The SUPOR SZ26B5C1 2-Tier Steamer fully assembled with its glass lid.

2. PRODUCT COMPONENTS

The SUPOR SZ26B5C1 2-Tier Steamer consists of the following parts:

- **Base Pot:** The main pot for boiling water or cooking soups/stews.
- **Lower Steamer Insert:** A perforated insert that sits above the base pot for steaming.
- **Upper Steamer Insert:** A second perforated insert that stacks on top of the lower insert for additional steaming capacity.
- **Glass Lid:** A transparent lid with a steam vent, allowing you to monitor cooking without lifting.
- **Handles:** Heat-resistant handles on all pots and inserts for safe handling.



Image: An exploded view showing all individual components of the steamer.

3. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all components from the packaging.
2. **Initial Cleaning:** Before first use, wash all parts (base pot, steamer inserts, and glass lid) with warm, soapy water. Rinse thoroughly and dry completely.
3. **Assembly:**
 - Place the base pot on a stable cooking surface.
 - Pour the desired amount of water into the base pot (ensure water level is below the bottom of the steamer insert).
 - Place the lower steamer insert onto the base pot.
 - If using, place the upper steamer insert onto the lower insert.
 - Cover with the glass lid.

4. OPERATING INSTRUCTIONS

4.1. Steaming

1. Fill the base pot with water, ensuring it does not touch the bottom of the steamer insert(s).
2. Place your food (e.g., vegetables, fish, dumplings) in the steamer insert(s). Do not overcrowd to allow for proper steam circulation.
3. Place the steamer insert(s) onto the base pot and cover with the glass lid.
4. Place the steamer on your cooktop (compatible with all cooktops, including induction).
5. Bring the water to a boil over medium-high heat. Once steam is visible, reduce heat to maintain

a steady simmer.

6. Steam for the recommended time for your specific food. The glass lid allows you to monitor progress.
7. Carefully remove the lid, tilting it away from you to avoid steam burns. Use oven mitts when handling hot parts.



Image: The steamer in active use on a stovetop, demonstrating its functionality.

4.2. Boiling and Simmering

The base pot can be used independently for boiling or simmering. Simply remove the steamer inserts and use the base pot with the glass lid for cooking soups, stews, pasta, or other dishes.



Image: The steamer configured for simultaneous boiling in the base pot and steaming in an upper tier.

4.3. Video Demonstrations

Review: Using the Steamer Pot for Daily Cooking

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Video: A seller's review demonstrating the daily use of a steamer pot, highlighting its features and benefits for cooking various foods.

VENTION Stainless Steel Steamer Pot

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Video: A demonstration of the VENTION Stainless Steel Steamer Pot, showcasing its multi-layered design and versatility for steaming different dishes like buns, fish, and eggs, and also for making soup. It also highlights its compatibility with induction cookers and space-saving storage.

SUNHOUSE Steamer Pot | Healthy Cooking Made Simple

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Video: A short clip demonstrating the SUNHOUSE Steamer Pot, emphasizing how it simplifies healthy cooking by steaming vegetables like broccoli and corn. It highlights the cool-touch silicone handles and the clear glass lid for easy monitoring.

5. MAINTENANCE AND CLEANING

- **After Each Use:** Wash all components with warm, soapy water. Use a soft sponge or cloth to prevent scratching the stainless steel surface.

- **Stubborn Stains:** For food residue, soak the pot in warm water before cleaning. A non-abrasive cleaner designed for stainless steel can be used for tougher stains.
- **Drying:** Dry all parts thoroughly after washing to prevent water spots and maintain the luster of the stainless steel.
- **Storage:** The pot and steam inserts stack for compact storage, saving space in your kitchen.

6. TROUBLESHOOTING

- **Insufficient Steam:** Ensure the water level in the base pot is adequate and the lid is properly seated to prevent steam escape. Increase heat if necessary to maintain a steady boil.
- **Food Not Cooking Evenly:** Avoid overcrowding the steamer inserts. Arrange food in a single layer or with sufficient space for steam to circulate.
- **Water Spots/Discoloration:** This is common with stainless steel and hard water. Use a mixture of vinegar and water or a specialized stainless steel cleaner to remove spots. Ensure thorough drying after washing.
- **Handles Getting Hot:** While designed to be heat-resistant, prolonged exposure to high heat may cause handles to warm. Always use oven mitts or pot holders for safety.

7. SPECIFICATIONS

Feature	Description
Model	SZ26B5C1
Brand	SUPOR
Material	High-grade 304 Stainless Steel
Color	Silver
Product Dimensions (L x W x H)	26L x 26W x 29H Centimetres
Included Components	SUPOR 26cm Hao Bang Shou SS 2-Tier Steamer (Base Pot, 2 Steamer Inserts, Glass Lid)
Cooktop Compatibility	All cooktops, including induction



Image: Detailed dimensions of the steamer components.

8. WARRANTY AND SUPPORT

This SUPOR Steamer comes with a **1-year warranty** from the date of purchase, covering manufacturing defects under normal household use. Please retain your proof of purchase for warranty claims.

For further assistance, product support, or warranty inquiries, please contact SUPOR customer service. Contact information can typically be found on the product packaging or the official SUPOR website.