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Secura DZG-A80A1

Secura Electric Food Steamer User Manual

Model: DZG-A80A1

INTRODUCTION

Thank you for choosing the Secura Electric Food Steamer, Model DZG-A80A1. This appliance is designed to provide a healthy and efficient way to cook a variety of foods using steam. Steaming helps retain nutrients and flavors without the need for added oils. Please read this manual thoroughly before operating your new steamer to ensure safe and optimal performance. Keep this manual for future reference.



Image: Secura Electric Food Steamer, Model DZG-A80A1, showcasing its design and functionality.

IMPORTANT SAFETY INFORMATION

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons. Read all instructions carefully.

- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse the power base, cord, or plug 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.
- Boil-dry protection: The steamer will automatically shut off if the water reservoir runs dry during operation.

PRODUCT COMPONENTS

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

- **Power Base:** Contains the heating element and control panel.
- **Water Reservoir:** Located within the power base, where water is added for steaming.
- **Heater Cap:** Sits over the heating element.
- **Steamer Baskets (2):** Stackable stainless steel baskets for holding food.
- **Steamer Upper Lid:** Glass lid with a non-slip knob to cover the baskets.
- **Control Panel:** Digital display with buttons for timer, functions, and power level.

ELABORATE DESIGN

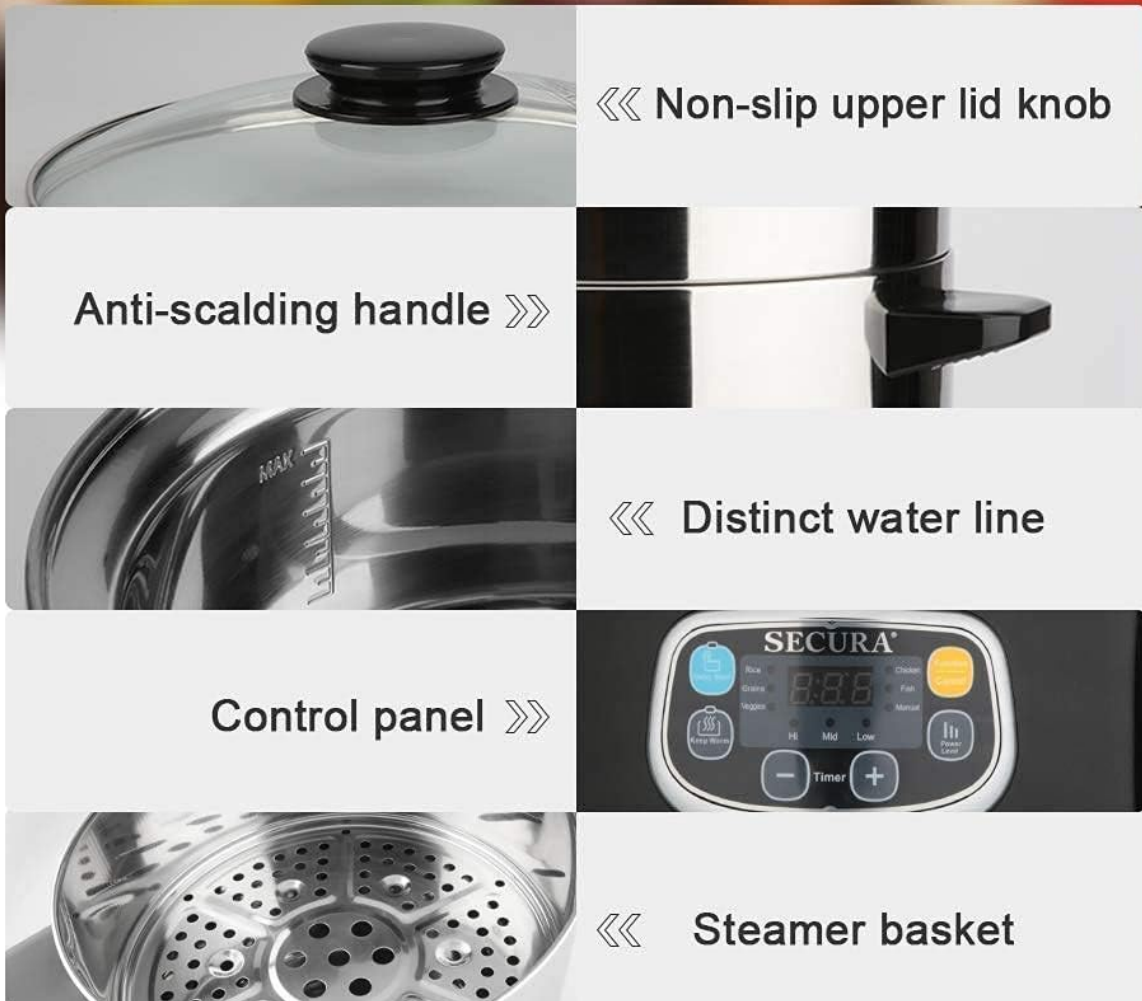


Image: Detailed view of the steamer's components including the non-slip lid knob, anti-scalding handle, distinct water line, control panel, and steamer basket.



PREPARE A COMPLETE MEAL WITH 2-TIER ELECTRIC STEAMER

2-tier electric steamer meets different cooking needs

Image: The Secura Electric Food Steamer disassembled, illustrating the power base, two stackable steamer baskets, and the glass lid.

SETUP

Before first use, wash all removable parts (steamer baskets, lid) in warm, soapy water. Rinse thoroughly and dry. Wipe the power base with a damp cloth.

1. Place the power base on a stable, flat, heat-resistant surface.
2. Ensure the heater cap is properly seated over the heating element inside the water reservoir.
3. Fill the water reservoir with clean water up to the MAX line. Do not exceed the MAX line.
4. Place one or both steamer baskets onto the power base. If using two baskets, stack them securely.
5. Place the food to be steamed into the baskets. Do not overfill.
6. Cover the top basket with the glass lid.
7. Plug the power cord into a 120V 60Hz electrical outlet. The digital display will illuminate.

OPERATING INSTRUCTIONS

The Secura Electric Food Steamer features a digital control panel for easy operation.



Image: Close-up of the digital control panel, showing buttons for Delay Start, Keep Warm, Timer, Power Level, and pre-set functions for Rice, Grains, Veggies, Chicken, and Fish.

Basic Steaming

1. Follow steps 1-7 from the "Setup" section.
2. Press the desired food function button (Rice, Grains, Veggies, Chicken, Fish) or the "Manual" button. The display will show a default steaming time.
3. Adjust the steaming time using the "Timer +" and "Timer -" buttons.
4. Press the "Power Level" button to select High, Mid, or Low steaming intensity if desired (default is High).
5. The steamer will begin heating. Steam will generate within approximately 15 seconds.
6. Once the set time expires, the steamer will beep and automatically switch to the "Keep Warm" function (approximately 176°F / 80°C) for up to 1 hour.
7. Carefully remove the lid, using oven mitts, and then remove the steamed food.

Delay Start Function

This feature allows you to set a delayed start time for your steaming cycle, up to 10 hours in 1-hour increments.

1. Prepare the steamer with water and food as described in the "Setup" section.
2. Press the "Delay Start" button.
3. Use the "Timer +" and "Timer -" buttons to set the desired delay time.
4. Select your desired food function (e.g., Rice, Veggies) and adjust its steaming time.
5. The steamer will count down the delay time, then automatically begin the steaming cycle.

Keep Warm Function

After a steaming cycle is complete, the steamer automatically enters a "Keep Warm" mode, maintaining food temperature at approximately 176°F (80°C) for up to 1 hour. You can also manually activate this function by pressing the "Keep Warm" button.

Example: Cooking Rice



COOK RICE

- 

1. Clean one cup of rice with water.
- 

2. Place the rice in a bowl (not included), add 1 1/4 cups of drinking water, then place onto the steamer basket.
- 

3. Press the Function/Cancel button to select RICE function.
- 

4. After 30 minutes the steamed rice will be ready.

Image: Visual guide demonstrating the four steps to cook rice using the steamer.

1. Clean one cup of rice with water.
2. Place the cleaned rice in a heat-safe bowl (not included), add 1 1/4 cups of drinking water, then place the

bowl onto a steamer basket.

3. Press the "Function/Cancel" button to select the RICE function.
4. After approximately 30 minutes, the steamed rice will be ready.

MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and hygiene of your steamer.



Image: The steamer's removable components laid out, highlighting the ease of cleaning due to its design.

Daily Cleaning

1. Always unplug the steamer from the power outlet and allow it to cool completely before cleaning.
2. Wash the steamer baskets, lid, and heater cap in warm, soapy water. These parts are dishwasher-safe.
3. Wipe the exterior of the power base with a damp cloth. **DO NOT immerse the power base in water or rinse it under a tap** to avoid electrical hazards and malfunction.
4. Ensure all parts are thoroughly dry before storing or next use.

Removing Mineral Build-up (Descaling)

Over time, mineral deposits may accumulate in the water reservoir, especially in areas with hard water. This can affect performance. Descale your steamer regularly:

1. Fill the inner pot (water reservoir) with equal parts water and white vinegar (50% water and 50% warm white vinegar). **DO NOT exceed the MAX line.**
2. Run a steaming cycle (e.g., 20-30 minutes) with the vinegar solution.
3. After the cycle, unplug the steamer and allow the solution to cool completely.
4. Carefully pour out the solution. Wipe away any remaining scale with a soft cloth or sponge **DO NOT use hard steel wire or abrasive cleaners** to avoid damaging the surface.
5. Rinse the water reservoir thoroughly with clean water several times to remove any vinegar residue.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Steamer does not turn on.	Not plugged in; power outage; faulty outlet.	Ensure plug is securely in a working outlet. Check household circuit breaker.
No steam is generated.	No water in reservoir; insufficient water; mineral build-up.	Add water to the reservoir (ensure it's above MIN line). Descale the steamer if necessary.
Food is not cooking evenly or taking too long.	Overfilled baskets; lid not properly sealed; insufficient water; mineral build-up.	Do not overfill baskets. Ensure lid is securely in place. Check water level. Descale the steamer.
Steamer automatically shuts off during operation.	Boil-dry protection activated (water reservoir is empty).	Add water to the reservoir. The steamer will resume operation once water is added and power is cycled.
Display shows an error code.	Internal malfunction.	Unplug the unit, wait a few minutes, then plug it back in. If the error persists, contact customer support.

SPECIFICATIONS

- **Model:** DZG-A80A1
- **Brand:** Secura
- **Power:** 1200W
- **Voltage:** 120V
- **Frequency:** 60Hz
- **Capacity:** 8.5 Quarts (total for two baskets)
- **Material:** Stainless Steel (baskets), Glass (lid)
- **Product Dimensions (L x W x H):** 11.6" x 9.8" x 13.8"
- **Item Weight:** 6.8 Pounds
- **Included Components:** Electric Food Steamer Power Base, Heater Cap, Plug, Steamer Basket * 2, Steamer Upper Lid, User Manual

WARRANTY AND SUPPORT

Secura offers a 2-year warranty on this product, ensuring your satisfaction and providing peace of mind for years to come. This warranty covers defects in materials and workmanship under normal use.

For warranty claims, technical support, or any questions regarding your Secura Electric Food Steamer, please contact Secura Customer Service. Please have your model number (DZG-A80A1) and proof of purchase ready when contacting support.

Contact Information: Please refer to the contact details provided on the Secura official website or your product packaging for the most up-to-date support information.