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› [OXO Good Grips Silicone Pressure Cooker Steamer Basket User Manual](#)

OXO 11263100

OXO Good Grips Silicone Pressure Cooker Steamer Basket User Manual

Model: 11263100

1. PRODUCT OVERVIEW

The OXO Good Grips Silicone Pressure Cooker Steamer Basket is designed to simplify steaming in various cooking environments, including pressure cookers and traditional pots. Its flexible silicone construction and thoughtful design ensure efficient and convenient food preparation.

- **High Walls:** Keeps food contained and away from boiling water.
- **Stay-Cool Handles:** Allows for safe and stable transfer of food.
- **Flexible Design:** Pleats allow the steamer to fit pots with a 7-inch diameter or greater.
- **Compact Storage:** Handles fold inward and hook onto feet for space-saving storage.
- **Versatile Use:** Ideal for pressure cookers, but also suitable for stovetop steaming.
- **Easy to Clean:** One-piece construction and dishwasher-safe material.



Image 1.1: The OXO Good Grips Silicone Pressure Cooker Steamer Basket in its open position, showcasing its vibrant green color and perforated base for efficient steaming.

2. SETUP AND COMPATIBILITY

Before first use, wash the steamer basket thoroughly with warm, soapy water or in a dishwasher. Ensure it is completely dry before storage or use.

2.1 Pot Compatibility

The steamer basket is designed with flexible pleats to accommodate various pot sizes. It fits pots with a minimum diameter of 7 inches (18 cm) or wider. The flexible handles can fold inward to allow the pot lid to close properly.

**Steamer flexes
to fit pots
7-in/18 cm
or wider**



Image 2.1: The green silicone steamer basket placed inside a pressure cooker, demonstrating how its pleated design allows it to flex and fit various pot diameters, here filled with small potatoes and onions.



Image 2.2: A visual representation of the steamer basket's dimensions, showing a height of 10.0 inches (25.4 cm) and a width of 12.0 inches (30.4 cm) when fully expanded.

3. OPERATING INSTRUCTIONS

3.1 Steaming in a Pressure Cooker

1. Place the desired amount of water (typically 1-2 cups) into the inner pot of your pressure cooker. Ensure the water level is below the bottom of the steamer basket.
2. Unroll the steamer basket and place it into the inner pot. The flexible pleats will adjust to the pot's size.
3. Place your food items (vegetables, fish, etc.) into the steamer basket. The high walls will help contain the contents.
4. Fold the handles inward and lock them together to ensure the pressure cooker lid can close properly.
5. Secure the pressure cooker lid and set it to your desired pressure cooking time according to your recipe.
6. Once cooking is complete and pressure is released, use the stay-cool handles to safely lift the steamer basket out of the hot pot.



Perfect for pressure cookers

Image 3.1: The steamer basket inside a pressure cooker, holding a piece of cooked meat garnished with rosemary, illustrating its suitability for pressure cooking.

3.2 Steaming on a Stovetop

1. Add water to a pot, ensuring the water level is below the steamer basket.
2. Place the unrolled steamer basket into the pot.
3. Arrange food items within the basket.
4. Cover the pot with a lid and bring the water to a boil. Reduce heat to maintain a simmer and steam until food is cooked to your preference.
5. Use the stay-cool handles to carefully remove the hot steamer basket from the pot.



Image 3.2: A hand lifting the steamer basket, filled with carrots and cauliflower, out of a stovetop pot, demonstrating the ease of use with its handles.



Image 3.3: The steamer basket filled with shrimp, positioned inside a pot, ready for steaming.

Stay-cool handles allow for safe transfer

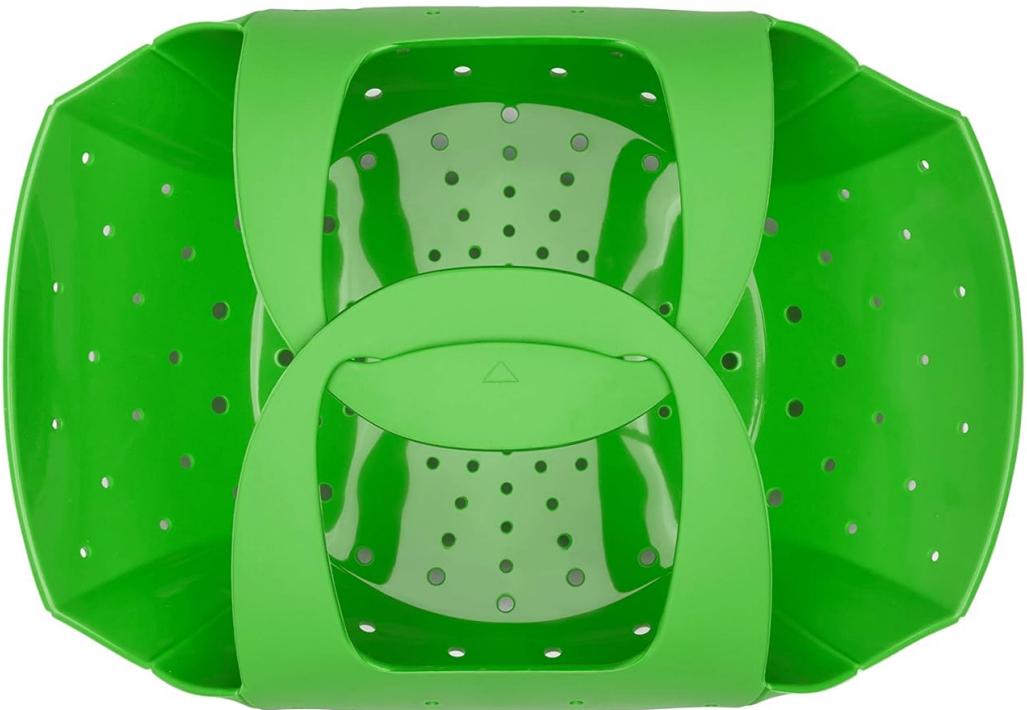


Image 3.4: A top-down view of the steamer basket with its handles locked together, highlighting the stay-cool feature for safe handling.

3.3 Official Product Video

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Video 3.1: An official product video from OXO demonstrating the features and use of the OXO Good Grips Pressure Cooker Steamer, including its flexibility and ease of handling.

4. MAINTENANCE AND CARE

The OXO Good Grips Silicone Pressure Cooker Steamer Basket is designed for easy cleaning and long-lasting use.

- **Dishwasher Safe:** The steamer basket is completely dishwasher safe for convenient cleaning.
- **Hand Washing:** For hand washing, use warm, soapy water and a soft sponge. Rinse thoroughly and allow to air dry completely before storing.
- **Storage:** To save space, the steamer basket can be rolled up and its handles hooked onto its feet for compact storage.



Image 4.1: Hands demonstrating how to fold the steamer basket's handles and hook them onto its feet, preparing it for compact storage.

Handles hook onto feet for compact storage



Image 4.2: The steamer basket rolled up into a compact form, with its handles secured, ready for space-saving storage.

5. TROUBLESHOOTING

This section addresses common questions or minor issues you might encounter with your steamer basket.

- **Steamer does not fit in my pot:** Ensure your pot has a diameter of at least 7 inches (18 cm). The silicone is flexible, but there are limits to its expansion.
- **Food is not steaming evenly:** Ensure there is sufficient water in the pot and that the water is simmering or boiling consistently. Avoid overfilling the basket, which can restrict steam circulation.
- **Handles are hot:** While designed to stay cool, extreme heat or prolonged exposure to steam can warm the handles. Always use caution and consider oven mitts if necessary.

6. SPECIFICATIONS

Feature	Detail
Brand	OXO
Model Number	11263100

Material	Silicone
Color	Green
Item Weight	8.4 ounces (0.53 Pounds)
Product Dimensions (L x W x H)	9.9 x 6.6 x 4.1 inches
Dishwasher Safe	Yes
UPC	719812687896

7. WARRANTY AND SUPPORT

OXO stands by the quality of its products. The OXO Good Grips Silicone Pressure Cooker Steamer Basket is covered by the **OXO Better Guarantee**.

If you experience an issue with your OXO product, please contact OXO for a repair or replacement. OXO values customer feedback and uses it to improve its products.

For further assistance or to learn more about OXO products, please visit the [Official OXO Store on Amazon](#).