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› [Sunbeam](#) /

› [Sunbeam Oster Instant Steam 4710 Vegetable Food Rice Cooker 900w User Manual](#)

Sunbeam 4710

Sunbeam Oster Instant Steam 4710 Food Steamer User Manual

Model: 4710

INTRODUCTION

Thank you for choosing the Sunbeam Oster Instant Steam 4710 Food Steamer. This appliance is designed for efficient and healthy cooking of a variety of foods, including vegetables, rice, poultry, and fish, using the power of steam. Please read this manual thoroughly before first use to ensure safe operation and optimal performance.

IMPORTANT SAFEGUARDS

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

- 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 appliance 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.

COMPONENTS

The Sunbeam Oster Instant Steam 4710 Food Steamer consists of several key components:

- **Lid:** Transparent lid to monitor cooking progress.
- **Steaming Basket:** Main basket for holding food.
- **Rice Bowl:** Smaller bowl for cooking rice or other grains within the steaming basket.
- **Drip Tray:** Collects condensation and food juices.
- **Water Reservoir:** Base unit where water is heated to produce steam.
- **Timer Dial:** Controls cooking duration.
- **Power Cord:** For electrical connection.



Image: The Sunbeam Oster Instant Steam 4710 Food Steamer, fully assembled, showing the base unit, steaming basket, and transparent lid.



Image: Another view of the Sunbeam Oster Instant Steam 4710 Food Steamer, highlighting its compact design and clear steaming components.

SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Before first use, wash the steaming basket, rice bowl, drip tray, and lid in warm, soapy water. Rinse thoroughly and dry. The base unit should only be wiped with a damp cloth.
3. **Assemble:** Place the drip tray onto the base unit. Position the steaming basket on top of the drip tray. If using, place the rice bowl inside the steaming basket. Finally, place the lid on top of the steaming basket.
4. **Fill Water Reservoir:** Fill the water reservoir with clean tap water up to the MAX fill line. Do not overfill.
5. **Placement:** Place the assembled steamer on a stable, heat-resistant surface, away from walls or cabinets to allow steam to escape freely.

OPERATING INSTRUCTIONS

Follow these steps to operate your Sunbeam Oster Instant Steam 4710 Food Steamer:

1. **Prepare Food:** Wash and prepare your food items. Cut larger items into smaller, uniform pieces for even cooking.
2. **Load Steaming Basket:** Place food loosely in the steaming basket. Do not overcrowd to allow steam to circulate. If cooking rice, place rice and water in the rice bowl, then place the bowl in the steaming basket.
3. **Secure Lid:** Place the lid securely on the steaming basket.
4. **Plug In:** Plug the power cord into a standard electrical outlet.

5. **Set Timer:** Turn the timer dial clockwise to the desired cooking time. The steamer will begin to heat and produce steam. Refer to the cooking guide below for approximate times.
6. **Monitor Water Level:** If steaming for extended periods, monitor the water level in the reservoir. If it runs low, carefully add more water through the side opening, if available, or by lifting the steaming basket.
7. **Completion:** The steamer will automatically shut off when the timer reaches zero.
8. **Serve:** Carefully remove the lid, using oven mitts as steam will be hot. Remove the steaming basket and serve food immediately.

Approximate Steaming Times

The steamer features a convenient guide on its base for common food items. These are approximate times and may vary based on quantity, size, and desired doneness.



Image: Close-up view of the steamer's base, displaying recommended steaming times for poultry (15-20 min), fish (10-15 min), shrimp (10-15 min), and potato (15-20 min).



Image: Close-up view of the steamer's base, displaying recommended steaming times for carrots (25-30 min), broccoli (7-12 min), corn on cob (25-35 min), and apple (12-15 min).

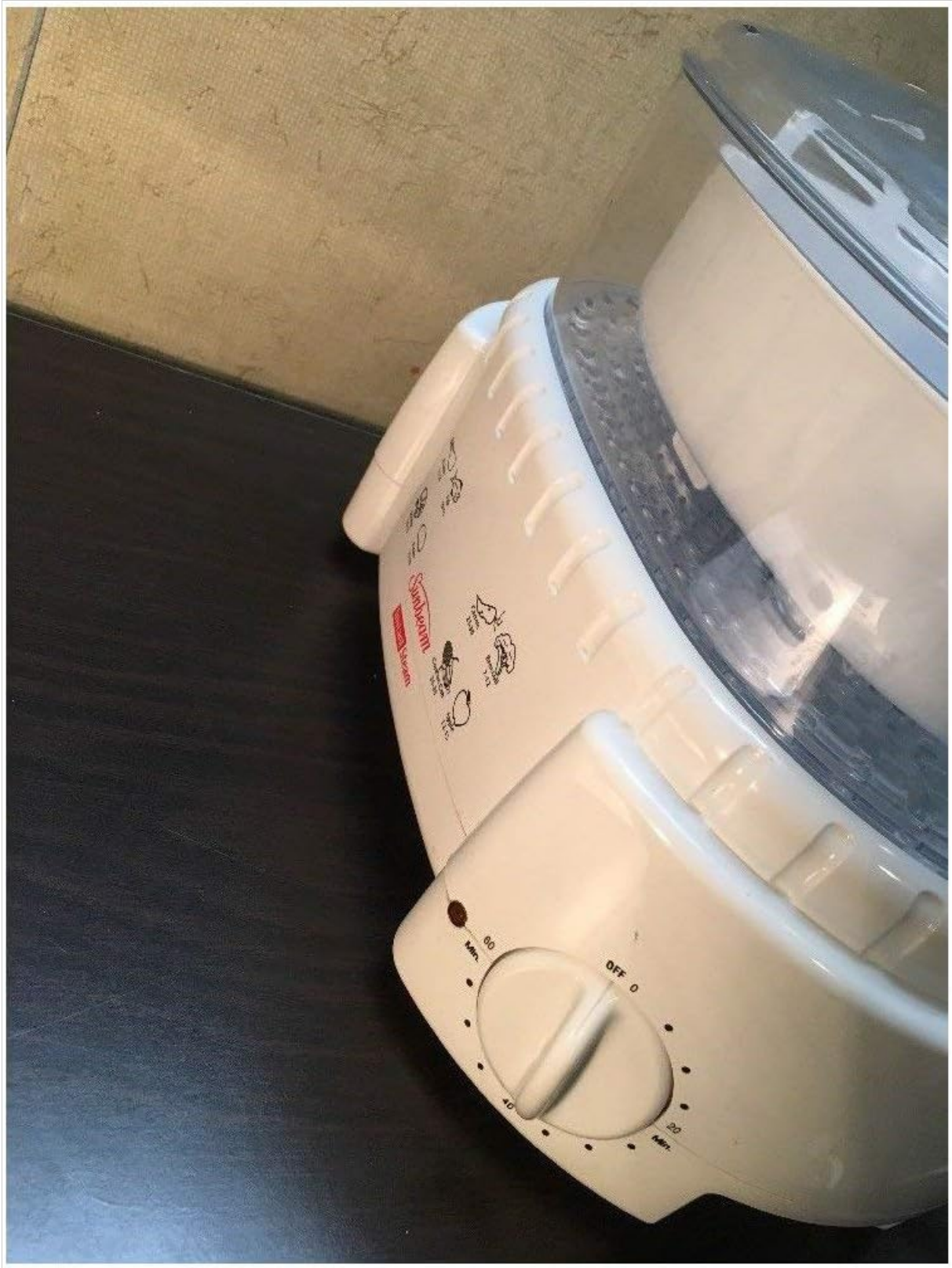


Image: Close-up of the timer dial on the Sunbeam Oster Instant Steam 4710, showing settings from OFF to 60 minutes.

General Steaming Guide

Food Item	Approximate Steaming Time
Poultry (cut pieces)	15-20 minutes
Fish Fillets	10-15 minutes
Shrimp	10-15 minutes

Food Item	Approximate Steaming Time
Potatoes (cubed)	15-20 minutes
Carrots (sliced)	25-30 minutes
Broccoli Florets	7-12 minutes
Corn on the Cob	25-35 minutes
Apples (sliced)	12-15 minutes
Rice (in rice bowl)	Approx. 20-30 minutes (check for doneness)

Note: Cooking times are approximate and may need adjustment based on food quantity, freshness, and desired texture. Always ensure food is cooked thoroughly.

MAINTENANCE AND CLEANING

Proper cleaning and maintenance will extend the life of your steamer.

- Unplug and Cool:** Always unplug the steamer from the electrical outlet and allow it to cool completely before cleaning.
- Wash Removable Parts:** The lid, steaming basket, rice bowl, and drip tray are dishwasher safe (top rack only) or can be washed by hand in warm, soapy water. Rinse thoroughly and dry.
- Clean 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.
- Descaling:** Mineral deposits (limescale) may build up in the water reservoir over time, especially in areas with hard water. To descale:
 - Fill the water reservoir with 1 cup of white vinegar and 2 cups of water.
 - Run the steamer for 20-30 minutes.
 - Unplug and allow to cool. Pour out the vinegar solution.
 - Rinse the reservoir thoroughly with fresh water several times to remove any vinegar residue.
 - Wipe dry. Perform descaling every 1-2 months depending on water hardness.
- Storage:** Ensure all parts are clean and dry before storing. Store the steamer in a cool, dry place.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Steamer does not turn on.	Not plugged in; timer not set; no water in reservoir.	Ensure power cord is securely plugged into a working outlet. Turn timer dial to desired cooking time. Fill water reservoir to appropriate level.
Little or no steam produced.	Insufficient water in reservoir; mineral buildup.	Add water to the reservoir. Perform descaling procedure as described in the Maintenance section.

Problem	Possible Cause	Solution
Food not cooking evenly or taking too long.	Overcrowding the basket; food pieces too large; lid not sealed properly.	Do not overcrowd the steaming basket. Cut food into uniform, smaller pieces. Ensure the lid is seated correctly on the steaming basket. Increase cooking time if necessary.
Water leaking from base.	Drip tray not positioned correctly; reservoir overfilled.	Ensure the drip tray is properly seated on the base unit. Do not fill water above the MAX fill line.

SPECIFICATIONS

Brand: Sunbeam

Model Number: 4710

Capacity: 3 Quarts

Power Source: Corded Electric

Wattage: 900 watts

Product Dimensions: 18.62 x 13.54 x 10.2 inches

Item Weight: 5.68 Pounds

Special Feature: Automatic Shut Off

Product Care Instructions: Hand Wash (removable parts)

UPC: 027045027137







WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the original product packaging or contact Sunbeam customer service. Keep your purchase receipt as proof of purchase.

For further assistance, you may visit the official Sunbeam website or contact their customer support line. Specific contact details are typically provided with the product documentation.



Related Documents - 4710

 <p>Sunbeam Rice Perfect Deluxe 7 7 cup 'Jar Style' Rice Cooker with steamer Instruction/Recipe Booklet RC5600</p>	<p>Sunbeam Rice Perfect Deluxe 7 RC5600: Instruction and Recipe Booklet</p> <p>Comprehensive guide for the Sunbeam Rice Perfect Deluxe 7 (RC5600) rice cooker, including safety precautions, features, usage instructions, care, and a variety of recipes for rice, vegetables, fish, seafood, and poultry.</p>
 <p>Sunbeam RICE COOKER + SAUTÉ 10 CUP RC5700</p>	<p>Sunbeam Rice Cooker + Sauté 10 Cup User Guide</p> <p>User guide for the Sunbeam Rice Cooker + Sauté 10 Cup, including safety precautions, operating instructions, care and cleaning, recipes, and steaming guides for vegetables, fish, seafood, and poultry.</p>
 <p>Sunbeam Aviva™ Pressure Cooker with Slow Cooker, Rice Cooker, Steamer and Frypan functions PE6100 Instruction/Recipe Booklet PE6100</p>	<p>Sunbeam Aviva™ PE6100 Pressure Cooker: Instruction & Recipe Booklet</p> <p>User manual and recipe guide for the Sunbeam Aviva™ PE6100 Pressure Cooker. Learn to use its pressure cook, slow cook, rice, steam, and frypan functions with detailed instructions and helpful tips.</p>
 <p>Sunbeam Power Steam Handheld Steamer Défroiseur à main Power Steam MODEL / MODÈLE: 32610046 Owner's Guide / Mode d'emploi READ AND SAVE THESE INSTRUCTIONS LIREZ ET GARDER CES INSTRUCTIONS</p>	<p>Sunbeam Power Steam Handheld Steamer Model 32610046 Owner's Guide</p> <p>Official owner's guide and instructions for the Sunbeam Power Steam Handheld Steamer, model 32610046. Learn about important safeguards, operating instructions, care, cleaning, and troubleshooting.</p>
 <p>Sunbeam Steam Burst Handheld Steamer Défroiseur à main Steam Burst MODEL / MODÈLE: 32610047 110W / ARTICULÉ: 110W Owner's Guide / Mode d'emploi www.sunbeam.com</p>	<p>Sunbeam Steam Burst Handheld Steamer: Owner's Guide & Operating Instructions</p> <p>This guide provides comprehensive instructions for using, cleaning, and maintaining the Sunbeam Steam Burst Handheld Steamer. Learn about safety precautions, operating modes, and troubleshooting tips for effective garment care.</p>
 <p>Sunbeam Power Steam Fabric Steamer Défroiseur à main Power Steam MODEL / MODÈLE: 32610048 110W / ARTICULÉ: 110W Owner's Guide / Mode d'emploi www.sunbeam.com</p>	<p>Sunbeam Power Steam Fabric Steamer Owner's Guide GCSBHS-100 GCSBHS-200</p> <p>Owner's guide for the Sunbeam Power Steam Fabric Steamer (Models GCSBHS-100, GCSBHS-200). Includes important safety instructions, product features, accessories, operating procedures, care and cleaning, and troubleshooting tips.</p>