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## Meyer 70050-T

# Meyer Stainless Steel 3-Level Multi Steamer Instruction Manual

Model: 70050-T

## INTRODUCTION

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Thank you for choosing the Meyer Stainless Steel 3-Level Multi Steamer. This versatile kitchen appliance is designed to simplify your cooking process, allowing you to steam, boil, and stew multiple dishes simultaneously. Crafted from high-quality stainless steel with an induction-compatible base, it offers efficient and healthy cooking for a variety of meals.

This manual provides essential information for the safe and effective use of your new multi-steamer. Please read it thoroughly before first use and retain it for future reference.

# MEYER



## 3-In-1 Multi Steamer

Image: The Meyer Stainless Steel 3-Level Multi Steamer fully assembled, showcasing its sleek design and multiple tiers.

### PRODUCT COMPONENTS

Your Meyer 3-Level Multi Steamer (28cm/8.5L) includes the following components:

- **Base Pot (7 L):** The bottom tier, suitable for boiling, stewing, or as a casserole/stock pot.
- **Two Steamer Inserts:** Perforated stainless steel trays for steaming food.
- **Shatter-Resistant Glass Lid:** Features a smartly designed handle that allows it to stand vertically, saving counter space.



*The steamer can be easily disassembled into pieces and washed in a dishwasher as well*

Image: The Meyer Multi Steamer disassembled, showing the base pot, two steamer inserts, and the lid.

## SETUP AND ASSEMBLY

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Before first use, wash all components with mild soap and water, then rinse thoroughly and dry.

1. Place the base pot on a stable cooking surface (suitable for all cooktops, including induction).
2. Fill the base pot with the required amount of water for steaming or ingredients for boiling/stewing.
3. If steaming, place the first steamer insert onto the base pot. Arrange food on the insert.
4. For multi-level steaming, place the second steamer insert on top of the first. Arrange additional food.
5. Cover the top steamer insert with the glass lid.

# Perfect for...



**Steaming**



**Boiling**



**Stewing**

Image: The Meyer Multi Steamer in use, with food placed in the steamer inserts, ready for cooking.

## OPERATING INSTRUCTIONS

### General Steaming

1. Ensure the base pot contains sufficient water (do not overfill).
2. Place food in the steamer inserts, ensuring even distribution for optimal steam circulation.
3. Cover with the glass lid.
4. Place the steamer on your cooktop and set to medium-high heat.
5. Once water boils and steam is generated, reduce heat to maintain a steady steam.
6. Cook until food is tender and thoroughly heated. Cooking times will vary based on food type and quantity.

### Using the Base Pot as a Casserole/Stock Pot

The 7-liter base pot can be used independently for boiling, stewing, or preparing casseroles and biryanis. Simply place it on your cooktop and use as you would any standard pot.

### Simultaneous Cooking

One of the key benefits of this multi-steamer is its ability to cook and steam simultaneously. For example, you can prepare a curry or soup in the base pot while steaming idlis or vegetables in the upper tiers. This saves time, effort, and cooking gas.



**Save time, effort & cooking gas**

Image: The Meyer Multi Steamer on a gas stove, demonstrating its compatibility with various cooktops.



**A smartly designed lid**

Image: Close-up of the steamer's smartly designed lid, which can be placed vertically to save counter space.

Your browser does not support the video tag.

Video: A demonstration of the Meyer 3-Level Multi Steamer in action, showcasing its versatility for preparing various dishes like steamed chicken, momos, and stuffed tomatoes.

## CARE AND MAINTENANCE

Proper care will ensure the longevity and performance of your Meyer Multi Steamer.

- **Cleaning:** Avoid cleaning the steamer before it has cooled down. Stainless steel should be brought to normal room temperature before cleaning.
- **Washing:** Use mild soap and water. The steamer is dishwasher safe.
- **Avoid Abrasives:** Do not use steel wool or any kind of abrasive cleaners on your stainless steel steamer. Instead, use sponges, plastic scrubbers, or a soft cloth.
- **Salt Usage:** Avoid adding salt to cold water when boiling. Adding salt to cold water can cause pitting on the surface of the stainless steel.
- **Storage:** All components nest together, saving storage space in your kitchen cabinets.

1. Avoid cleaning a steamer before it has cooled . Stainless steel need to be brought to normal room temperature before cleaning them.
2. Avoid adding salt to cold water . While boiling chickpeas, kidney beans and even dal we add salt in cold water – but that’s just allowing the surface of the steamer to pit.
3. Don’t use steel wool or any kind of abrasive cleaners on your stainless steel steamer. Instead use sponges, plastic scrub or a soft cloth to clean your stainless steel cookware.

Image: Text detailing specific care instructions for the Meyer Stainless Steel Multi Steamer.

## SPECIFICATIONS

Feature	Detail
Brand	Meyer
Model Number	70050-T
Material	Stainless Steel
Capacity	8.5 litres (Base Pot: 7 litres)
Colour	Silver
Lid Material	Glass
Cooktop Compatibility	All cooktops, including induction
Dishwasher Safe	Yes

Oven Safe	Yes
Item Weight	4 kg 870 g
Country of Origin	Thailand

## TROUBLESHOOTING

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If you encounter any issues with your Meyer Multi Steamer, please refer to the following common troubleshooting tips:

- **Insufficient Steam:** Ensure there is enough water in the base pot and that the lid is properly sealed. Increase heat if necessary to bring water to a rolling boil.
- **Food Not Cooking Evenly:** Avoid overcrowding the steamer inserts. Ensure food pieces are of similar size for consistent cooking. Rearrange food if needed to allow better steam circulation.
- **Sticking Food:** Lightly grease the steamer inserts before placing food, especially for items like momos or idlis.
- **Discoloration on Stainless Steel:** This can sometimes occur due to mineral deposits from water or high heat. It can often be removed with a stainless steel cleaner or a mixture of vinegar and water.

## WARRANTY AND SUPPORT

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Your Meyer Stainless Steel 3-Level Multi Steamer comes with a **2-year warranty** against manufacturing defects. Please retain your proof of purchase for warranty claims.

For further assistance, product support, or warranty inquiries, please contact Meyer customer service through their official website or the retailer where the product was purchased.