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> [COSTWAY 4-Tier Stainless Steel Steamer Pot Instruction Manual](#)

## COSTWAY 49465-CYKC

# COSTWAY 4-Tier Stainless Steel Steamer Pot Instruction Manual

Model: 49465-CYKC

## INTRODUCTION

Thank you for choosing the COSTWAY 4-Tier Stainless Steel Steamer Pot. This versatile cooking appliance is designed to provide efficient and healthy steaming for a variety of foods. Constructed from high-grade stainless steel with a tempered glass lid, it offers durability and ease of use. Its multi-layer design allows for cooking multiple items simultaneously, making it an ideal addition to any kitchen. This manual provides essential information for the proper assembly, operation, maintenance, and care of your steamer pot.

## PRODUCT COMPONENTS

Your COSTWAY 4-Tier Steamer Pot includes the following parts:

- 1 x Bottom Pot (8qt capacity)
- 2 x Steamer Pots (3.6qt capacity each)
- 2 x Steaming Septa (perforated trays)
- 1 x Tempered Glass Lid with Stainless Steel Handle



Multi-purpose



Dishwasher  
Safe



Easy storage  
design



Large Capacity

*Image: All components of the COSTWAY 4-Tier Steamer Pot.*

## SETUP AND ASSEMBLY

The COSTWAY 4-Tier Steamer Pot is designed for flexible use, allowing you to assemble it with one, two, or three steaming layers depending on your cooking needs.

- 1. Base Layer:** Place the largest pot (bottom pot) on a stable cooking surface. This pot will hold the water for steaming.
- 2. First Steamer Layer:** If using a steaming layer, place one of the steaming septa into the bottom pot. Then, place a steamer pot on top of the bottom pot, ensuring it sits securely.
- 3. Additional Steamer Layers:** For more steaming capacity, place the second steaming septa into the first steamer pot, and then place the second steamer pot on top.
- 4. Lid Placement:** Finally, place the tempered glass lid securely on the topmost steamer pot or directly on the bottom pot if using it as a stockpot.



*Image: The COSTWAY 4-Tier Steamer Pot fully assembled.*

## **OPERATING INSTRUCTIONS**

Follow these steps for effective and safe steaming:

1. **Add Water:** Pour an appropriate amount of water into the bottom pot. Ensure the water level is below the steaming septa to prevent direct contact with food.
2. **Prepare Food:** Place your food items onto the steaming septa in the steamer pots. Avoid overcrowding to allow for proper steam circulation.
3. **Assemble Steamer:** Stack the steamer pots and septa as desired, then place the lid securely on top.
4. **Heat Source:** Place the assembled steamer on a compatible stove. The 3-layer composite bottom ensures even heating and is compatible with various stove types, including induction, electric, gas, and radiant cooktops.

## Compatible with a Variety of Stoves



Gas Furnace



Furnace



Induction



Radiant

*Image: Stove compatibility for the steamer pot.*

5. **Begin Steaming:** Turn on your stove to a medium-high heat setting. Once the water boils, steam will rise through the layers, cooking your food. The arched lid design provides ample space for larger items, and the tempered glass allows for monitoring without lifting the lid.
6. **Monitor Water Level:** Periodically check the water level in the bottom pot, especially during longer cooking times, to prevent it from boiling dry.
7. **Food Capacity:** The large capacity allows for cooking significant quantities of food. The bottom pot has an 8qt capacity, and each steamer pot has a 3.6qt capacity.



*Image: Steamer pot in active use on a stove.*

**Steam circulates quickly and food cooks quickly**



*Image: Steam circulation within the pot for efficient cooking.*

## Large Capacity Meets Your Daily Cooking Needs



X 7



X 12



X 3

Image: Examples of large capacity cooking.

## MAINTENANCE AND CLEANING

Proper care will extend the life and maintain the performance of your steamer pot.

- **Dishwasher Safe:** All components of the COSTWAY 4-Tier Steamer Pot are dishwasher safe for convenient cleaning.
- **Hand Washing:** For best results and to maintain the polished finish, hand washing with warm soapy water is recommended. Use a soft sponge or cloth to avoid scratching the stainless steel.
- **Drying:** After washing, thoroughly dry all parts to prevent water spots and maintain the luster of the stainless steel.
- **Ergonomic Handles:** The handles are designed for comfortable and safe handling, protecting your hands from heat.
- **Multi-purpose Steamer:** The separate steamer pots can also be used as washing baskets for vegetables or other ingredients.



**1**  
Separate steamer can also be used as a washing basket.



**2**  
Ergonomic handles protect your hands from being scalded.



**3**  
Fast reflux of thickened steamed slices.

*Image: Detailed features including separate steamer use and handle design.*

## TROUBLESHOOTING

If you encounter any issues with your steamer pot, consider the following:

- **Insufficient Steam:** Ensure there is enough water in the bottom pot and that the lid is securely placed to prevent steam from escaping.
- **Uneven Cooking:** Avoid overcrowding the steamer layers. Ensure food is spread out to allow for even steam distribution.
- **Water Spots/Discoloration:** This can occur with hard water. To minimize, dry the pot immediately after washing. For existing spots, a solution of vinegar and water can be used, followed by thorough rinsing and drying.

For further assistance, please contact COSTWAY customer support.

## SPECIFICATIONS

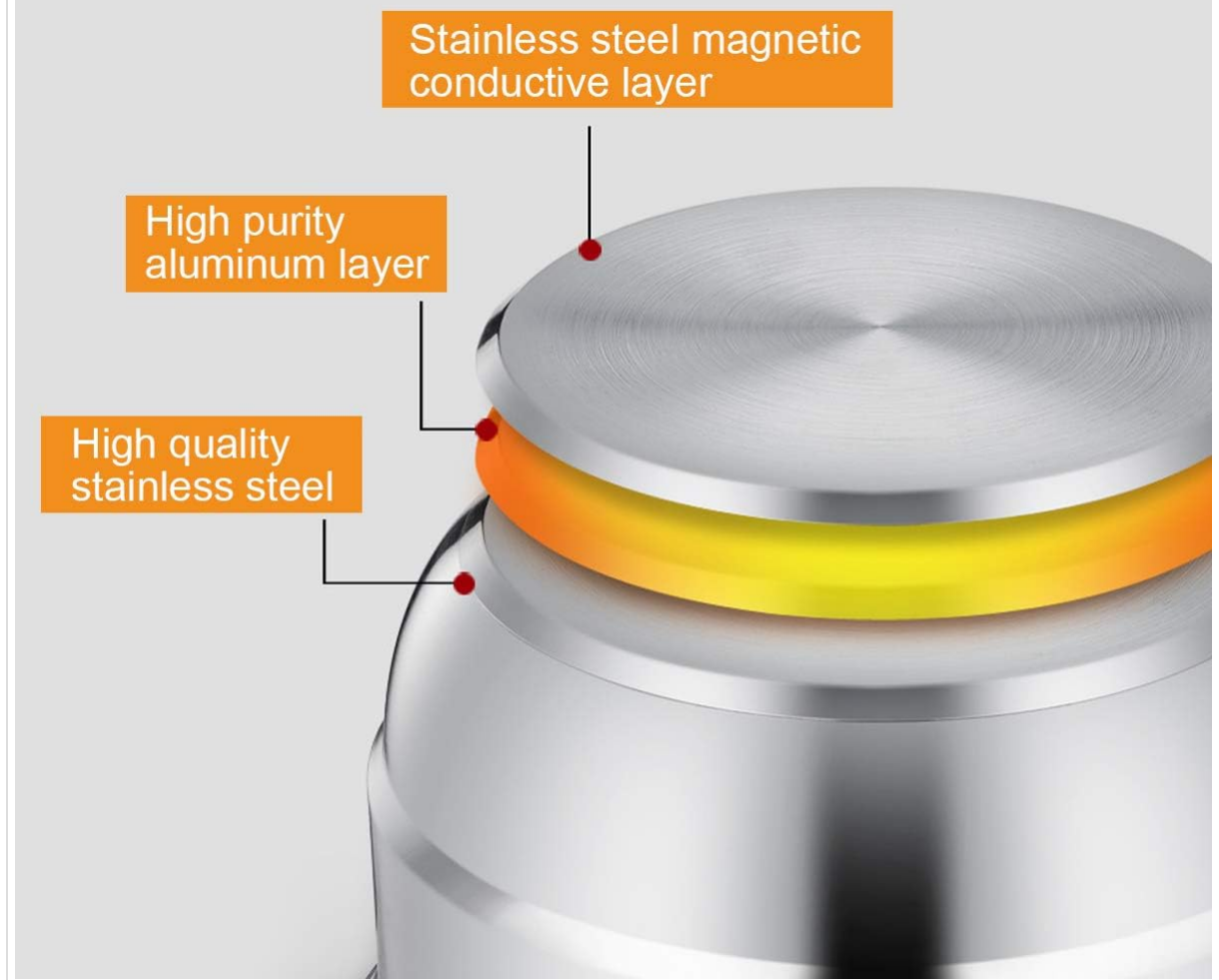
Feature	Detail
Brand	COSTWAY

Feature	Detail
Model Number	49465-CYKC
Material	Stainless Steel, Tempered Glass Lid
Finish Type	Polished
Color	Silver
Overall Dimensions (L x W x H)	14.5 x 10.5 x 15.5 inches
Item Weight	6.84 pounds
Bottom Pot Capacity	8 Quarts
Steamer Pot Capacity (each)	3.6 Quarts
Stove Compatibility	Induction, Electric, Gas, Radiant
Dishwasher Safe	Yes
Oven Safe	Yes



Image: Product dimensions.

## Three-layer Composite Structure



*Image: Three-layer composite structure of the pot base.*

### **WARRANTY AND SUPPORT**

For warranty information, product support, or any questions not covered in this manual, please contact COSTWAY customer service directly. Refer to your purchase documentation or the official COSTWAY website for contact details.