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> Angoily Stainless Steel Steamer Instruction Manual

## Angoily B098TSFD69

# Angoily Stainless Steel Steamer Instruction Manual

Model: B098TSFD69

## INTRODUCTION

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Thank you for choosing the Angoily Stainless Steel Steamer. This manual provides essential information for the safe and efficient use of your new steamer. Please read these instructions carefully before first use and retain them for future reference.

## PRODUCT OVERVIEW

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### Key Features:

- **Premium Stainless Steel Construction:** Ensures durability, strong load capacity, and resistance to rust, stains, corrosion, and cracks.
- **Versatile Compatibility:** Suitable for all stovetops, including induction, oven, gas, and radiant cooktops.
- **Visible Glass Lid:** Allows monitoring of food without releasing heat, preserving texture, nutrients, and aromas.
- **2-Stage Modular Design:** Can be used as a single-layer steamer, a double-layer steamer, or the base pot can be used independently as a stockpot or frying pan.
- **Multifunctional Use:** Ideal for steaming various foods such as dumplings, dim sum, meats (beef, chicken, turkey), and vegetables. Also functions as a baby food maker or strainer.

### Components:

1. Base Pot (Stockpot)
2. Steamer Insert (Perforated tray)
3. Glass Lid with Handle
4. Side Handles (on base pot and steamer insert)



Figure 1: Angoily Stainless Steel Steamer with dimensions (10.2 inches / 26.0 cm diameter, 6.3 inches / 16.0 cm height).

## SAFETY INSTRUCTIONS

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- Always use oven mitts or pot holders when handling hot steamer components.
- Be cautious of hot steam when lifting the lid. Lift the lid away from your face to avoid steam burns.
- Ensure the water level in the base pot does not completely evaporate during steaming to prevent damage to the pot and stovetop.
- Do not immerse a hot steamer in cold water, as this can cause thermal shock and damage the material.
- Keep out of reach of children when in use.
- Verify that the steamer is stable on the stovetop before heating.

## SETUP

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1. **Unpack:** Carefully remove all components from the packaging.
2. **Initial Cleaning:** Before first use, wash all parts (base pot, steamer insert, lid) with warm, soapy water. Rinse thoroughly and dry completely.
3. **Assembly:**

- Place the base pot on a stable, level surface.
- If using as a steamer, place the steamer insert into the base pot.
- Place the lid on top of the steamer insert or base pot.

**PRACTICAL**

Stainless steel health material



**DURABLE**

It's very easy to clean

Figure 2: Interior view of the steamer, showing the stainless steel construction and perforated insert for steaming.

## OPERATING INSTRUCTIONS

### Steaming Food:

1. Fill the base pot with water. Ensure the water level is below the bottom of the steamer insert.
2. Place the steamer insert into the base pot.
3. Arrange food items (e.g., vegetables, dumplings, fish) on the steamer insert. Do not overcrowd to allow steam circulation.
4. Cover with the glass lid.
5. Place the steamer on your chosen stovetop (induction, gas, electric, radiant).
6. Heat the water to a boil. Once boiling, reduce heat to maintain a steady steam.
7. Steam for the recommended time for your specific food. Use the transparent lid to monitor progress.
8. Carefully remove the lid, lifting it away from you to avoid steam.
9. Using oven mitts, carefully remove the steamer insert and serve the food.

# PREMIUM MATERIALS



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## DURABLE

No choice of stove, practical and convenient,  
multi-layer can be used freely



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## STURDY

Large capacity, which can accommodate more  
delicacies



Figure 3: Example of food preparation for steaming, showing dumplings in a steamer basket.

### Using the Base Pot Independently:

The base pot can be used as a standalone stockpot for soups, stews, or boiling, or as a frying pan for sautéing. Ensure the pot is clean and dry before use. Follow standard cooking practices for your stovetop.



Figure 4: The Angoily steamer in use on an induction cooktop, highlighting its versatility.

## MAINTENANCE AND CLEANING

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- **After Each Use:** Allow the steamer to cool completely before cleaning.
- **Dishwasher Safe:** All components are dishwasher compatible. Place them on the top rack if possible to prevent damage.
- **Hand Washing:** For best results and to prolong the life of your steamer, hand wash with warm, soapy water and a soft sponge. Rinse thoroughly and dry immediately to prevent water spots.
- **Stubborn Stains:** For burnt-on food, soak the pot in warm, soapy water before scrubbing. A paste of baking soda and water can also be used for gentle abrasion.
- **Thermal Shock:** Avoid sudden temperature changes (e.g., placing a hot pot under cold water) as this can warp the metal.
- **Storage:** Store all components clean and dry in a cool, dry place.

## TROUBLESHOOTING

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Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Food not steaming properly	Insufficient water, lid not sealed, food overcrowded.	Add more water, ensure lid is properly sealed, reduce food quantity.
Water boiling dry quickly	Heat too high, not enough initial water.	Reduce heat, add more water, monitor water level during cooking.
Water spots or discoloration on stainless steel	Minerals in water, improper drying.	Clean with vinegar solution, dry immediately after washing.
Handles getting too hot	High heat setting, prolonged cooking.	Always use oven mitts or pot holders. Reduce heat if possible.

## SPECIFICATIONS

Attribute	Detail
Brand	Angoily
Model Number	B098TSFD69
Material	Stainless Steel, Glass (Lid)
Item Dimensions (LxWxH)	26 x 20 x 16 cm (10.2 x 7.9 x 6.3 inches)
Item Diameter	26 cm (10.2 inches)
Item Weight	625 Grams
Shape	Round
Finish Type	Polished
Stovetop Compatibility	Induction, Gas, Electric, Radiant, Oven Safe
Dishwasher Safe	Yes
Country of Origin	China

## WARRANTY AND SUPPORT

Specific warranty information for this product is not provided in the available data. For warranty claims or technical support, please contact the manufacturer, Angoily, directly or refer to the retailer's return policy where the product was purchased.

For further assistance, please visit the [Angoily brand store](#).