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BUYDEEM G563-A501

BUYDEEM G563-A501 Electric Food Steamer User Manual

Comprehensive instructions for setup, operation, and maintenance of your BUYDEEM G563-A501 Electric Food Steamer.

Components	Introduction	Safety Information	Product
Setup	Operation	Maintenance	Troubleshooting
			Specifications

1. INTRODUCTION

Thank you for purchasing the BUYDEEM G563-A501 Electric Food Steamer. This appliance is designed to provide a convenient and healthy way to prepare various foods through steaming, slow cooking, and warming functions. Please read this manual thoroughly before use to ensure safe and optimal operation.



Image: The BUYDEEM G563-A501 Electric Food Steamer, showing its two-tier stainless steel design and control panel.

2. IMPORTANT SAFETY INFORMATION

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury to persons.

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse the cord, plugs, or the appliance base 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.
- 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.

3. PRODUCT COMPONENTS

The BUYDEEM G563-A501 steamer consists of several key components designed for efficient and safe food preparation.



Image: An exploded view illustrating the main components of the steamer, including the heat-resistant glass lid, 18/8 stainless steel large steamer tray, BPA-free plastic parts, and the 5L water reservoir.

- **Main Unit:** Houses the heating element and control panel.
- **Water Reservoir:** 5-liter capacity, located in the main unit. Features MIN/MAX water level indicators and an individual water inlet for refilling during operation.

- **Steamer Trays:** Includes an 18/8 stainless steel large steamer tray. The two-tier design allows for steaming multiple items simultaneously.
- **Lid:** Heat-resistant DURAN® Glass lid (Temperature Tolerance 150°C) with a handle.
- **Control Panel:** Features a rotary knob for time selection, 'Start/Pause' and 'Stop' buttons, and a 'Warm' function button. Progress lights indicate remaining time.
- **Glass Stew Pots:** Two included glass stew pots for slow cooking functions.

4. SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Before first use, wash all removable parts (steamer trays, lid, glass stew pots) with warm, soapy water. Wipe the main unit with a damp cloth. Ensure all parts are dry before assembly.
3. **Placement:** Place the main unit on a stable, flat, heat-resistant surface, away from walls or other appliances to allow for proper ventilation.
4. **Fill Water Reservoir:** Open the water inlet cover on the side of the main unit. Fill the water reservoir with clean water up to the 'MAX' line. Do not exceed the 'MAX' line.
5. **Assemble:** Place the steamer tray(s) onto the main unit. If using two tiers, stack them securely. Place the lid on top.

5. OPERATING INSTRUCTIONS

5.1. Steaming Food

1. Ensure the water reservoir is filled to an appropriate level (between MIN and MAX).
2. Place food items directly onto the steamer tray(s) or into heat-safe dishes on the trays.
3. Cover with the lid.
4. Plug the appliance into a power outlet.
5. Use the rotary knob on the control panel to select the desired steaming time. Suggested steam times for various foods are listed on the side of the unit.
6. Press the 'Start/Pause' button to begin steaming. The progress lights will illuminate.
7. If the water level becomes low during operation, the unit will alert you and pause. Refill water through the side inlet.
8. Once the timer completes, the unit will automatically stop. Carefully remove the lid, being mindful of hot steam.

Extend 5-Quart Capacity

Develop your imagination



Image: The BUYDEEM G563-A501 steamer in use, demonstrating its two-tier capacity for steaming a whole chicken and various vegetables.



Image: A detailed view of the steamer's control panel, showing the timer knob, 'Preset', 'Warm', 'Menu' buttons, and progress light bar.

5.2. Slow Cook Mode

The steamer includes two glass stew pots for slow cooking. This mode is suitable for soups, yogurt, bird's nest, and porridge.

1. Place ingredients into the glass stew pots.
2. Place the stew pots onto the steamer tray(s) within the main unit.
3. Cover with the lid.
4. Select the 'Slow Cook' option (if available via 'Menu' button) or set a longer manual time using the rotary knob, referring to the suggested times for slow cooking.
5. Press 'Start/Pause' to begin.



Steam Mode

Extra Large Cooking Capacity
Cooks for up to 5 people

Slow Cook Mode

2 in 1 Slow cooker & Rice cooker
Great for Simmering Soups & Rice

Image: The steamer displaying both its steaming capabilities for various foods and its slow cook function with the included glass stew pots.

5.3. Keep Warm Function

After steaming or slow cooking, the unit can automatically switch to a 'Keep Warm' mode for up to 2 hours to maintain food temperature.

- To activate, press the 'Warm' button after cooking is complete, or it may activate automatically depending on the selected program.
- Tap the 'Warm' button again to turn it off or back on.

5.4. Official Product Video

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Video: An official product video from BUYDEEM US showcasing the G52 Electric Food Steamer, highlighting its compact size, time settings, keep warm function, dual boil-dry protection, individual water inlet, and versatility for various foods like broccoli, shrimp, and fish. While for a slightly different model (G52), the features and operation are highly relevant to the G563-A501.

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Video: An official product video from BUYDEEM US demonstrating the G32 Electric Food Steamer, showing the preparation of corn, fish, and boiled eggs. This video illustrates the ease of use and the types of meals that can be prepared with BUYDEEM steamers, which is applicable to the G563-A501 model.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your steamer.

- Unplug:** Always unplug the steamer from the power outlet and allow it to cool completely before cleaning.
- Wash Removable Parts:** The steamer trays, lid, and glass stew pots can be washed by hand with warm, soapy water or placed in the dishwasher.
- Clean Main Unit:** Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water or any other liquid.
- Descaling:** Over time, mineral deposits may accumulate in the water reservoir. To descale, fill the reservoir with a mixture of equal parts water and white vinegar. Run the steamer for 20-30 minutes. After the cycle, unplug, let cool, and rinse thoroughly. Repeat if necessary.
- Storage:** Ensure all parts are dry before storing. Store the steamer in a cool, dry place.

7. TROUBLESHOOTING

If you encounter any issues with your BUYDEEM G563-A501 Electric Food Steamer, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Steamer does not turn on.	Not plugged in; power outlet malfunction; unit not assembled correctly.	Ensure the power cord is securely plugged into a working outlet. Check if the main unit and trays are correctly assembled.
No steam is produced.	Insufficient water in the reservoir; unit not turned on.	Fill the water reservoir to the recommended level. Press 'Start/Pause' to begin operation.
Food is not cooking evenly.	Overcrowding the trays; uneven food size.	Avoid overcrowding the steamer trays. Cut food into uniform sizes for even cooking.
Water indicator shows low water, or unit stops unexpectedly.	Water level is below the minimum mark.	Refill the water reservoir through the side inlet. The unit features dual boil-dry protection and will auto shut-off if water is too low.

8. SPECIFICATIONS



Image: A visual representation of the steamer's dimensions, indicating its length, width, and height.

- **Model:** G563-A501
- **Brand:** BUYDEEM
- **Power:** 1500W
- **Capacity:** 10 Quarts (5 Liters water reservoir)
- **Material:** Food-grade Stainless Steel (18/8), 316 Stainless Steel heating chassis, BPA-free plastic parts, DURAN® Glass lid.
- **Color:** Green
- **Product Dimensions:** 13.18" L x 11.22" W x 15.7" H
- **Item Weight:** 19.11 pounds
- **UPC:** 810059970892

9. WARRANTY AND SUPPORT

For warranty information, product support, or service inquiries, please refer to the warranty card included with your product or contact BUYDEEM customer service directly. Keep your purchase receipt as proof of purchase.

