

[manuals.plus](#) /› [BUYDEEM](#) /› [BUYDEEM G32 Electric Food Steamer 1.6QT User Manual](#)

BUYDEEM G32

BUYDEEM G32 Electric Food Steamer User Manual

Model: G32 | Brand: BUYDEEM

1. INTRODUCTION

Thank you for choosing the BUYDEEM G32 Electric Food Steamer. This appliance is designed to provide a convenient and healthy way to steam various foods, preserving their nutrients and natural flavors. Please read this manual thoroughly before use to ensure safe and optimal operation.

2. IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the main unit 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.

3. PRODUCT COMPONENTS

The BUYDEEM G32 Electric Food Steamer consists of the following main parts:

- **Main Unit:** The base of the steamer containing the heating element and control panel.
- **Stainless Steel Pot:** The inner pot where water is added for steaming. Features MIN/MAX water level markings.
- **Steaming Tray:** A perforated tray that sits above the water, holding the food to be steamed.
- **High-Arch Lid:** A stainless steel lid designed to direct condensation away from food, preserving flavor and nutrition.



Figure 3.1: Components of the BUYDEEM G32 Steamer, highlighting the food-grade 304 Stainless Steel and PC/ABS materials.

4. SETUP AND FIRST USE

1. Unpack all components and remove any packaging materials.
2. Wipe the exterior of the main unit with a damp cloth.
3. Wash the stainless steel pot, steaming tray, and lid with warm, soapy water. Rinse thoroughly and dry.
4. Place the main unit on a stable, heat-resistant surface.
5. Fill the stainless steel pot with water, ensuring it is between the MIN and MAX water level lines.



Figure 4.1: Water level markings inside the stainless steel pot.

6. Place the steaming tray into the pot.
7. Plug the power cord into a suitable electrical outlet.

5. OPERATING INSTRUCTIONS

5.1. Steaming Food

1. Ensure the water level in the pot is appropriate for the steaming duration.
2. Place your desired food items onto the steaming tray.
3. Cover the steamer with the high-arch lid.

QUICK STEAMING WITH NO LEAKS

The high-arched lid directs condensation to the sides, keeping water from dripping onto the food and affecting its taste.



Figure 5.1: High-arch lid design for efficient steaming and flavor preservation.

4. Rotate the timer knob on the control panel to select the desired steaming time (5-60 minutes). The progress light bar will illuminate to indicate the selected time.



Figure 5.2: Adjusting the timer knob on the control panel.

5. Press the **START/PAUSE** button to begin steaming. The progress lights will indicate the cooking stage.
6. To pause steaming, press the **START/PAUSE** button again. Press it once more to resume.
7. To stop steaming at any time, press the **STOP** button.
8. Once the timer completes, the steamer will automatically shut off and emit an audible signal.
9. Carefully remove the lid, steaming tray, and food. Use oven mitts as steam will be hot.

5.2. Suggested Steam Times

The following are general guidelines. Adjust times based on food quantity and desired doneness.

Food Item	Suggested Time
Vegetables	10-15 minutes
Eggs	10-15 minutes
Seafood	10-15 minutes
Corn/Potatoes	30-40 minutes
Bun/Dumpling	15-20 minutes
Meat	20-30 minutes
Grains	25-40 minutes



Figure 5.3: Steaming vegetables in the BUYDEEM G32 Steamer.



Figure 5.4: Steaming eggs in the BUYDEEM G32 Steamer.



Figure 5.5: Steaming seafood in the BUYDEEM G32 Steamer.



Figure 5.6: Steaming meat in the BUYDEEM G32 Steamer.



Figure 5.7: Steaming grains in the BUYDEEM G32 Steamer.

6. KEY FEATURES

- **Compact Design:** Measuring 11" x 10" x 8" with a 1.6 QT capacity, ideal for small kitchens or 1-2 servings.

COMPACT SIZE

1.6Qt capacity with space-saving design,
perfect for 1-2 servings.



Figure 6.1: Compact size of the BUYDEEM G32 Steamer.

- **Quick Steam:** High-arched lid design prevents condensation from dripping onto food, ensuring faster cooking and preserving taste.
- **8-Time Settings:** Offers cooking durations from 5 to 60 minutes with a clear progress light bar.
- **Triple Dry Protection:** Enhanced safety features include automatic shut-off when water boils dry (with red refill indicator), overheating protection, and automatic power-off if temperature remains high.

TRIPLE DRY PROTECTION



Pauses automatically if water is low.



Stops automatically if overheated.



Powers off automatically if the temp stays high.



*The round ceramic plate is not included.

Figure 6.2: Triple Dry Protection features.

- **Healthy Cooking:** Designed to lock in nutrients and flavor, supporting a healthy lifestyle.
- **Durable Materials:** Constructed with food-grade 304 Stainless Steel for corrosion resistance and durability, and PC/ABS material for heat insulation and stability.

7. MAINTENANCE AND CLEANING

1. Always unplug the steamer from the power outlet and allow it to cool completely before cleaning.
2. The stainless steel pot, steaming tray, and lid are dishwasher safe or can be washed by hand with warm, soapy water. Rinse thoroughly and dry.
3. Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water or any other liquid.
4. For stubborn residue in the pot, use a non-abrasive sponge or cloth.
5. Store the steamer in a dry place when not in use.

8. TROUBLESHOOTING

If you encounter issues with your BUYDEEM G32 Electric Food Steamer, please refer to the following common problems and solutions:

- Steamer does not turn on:** Ensure the power cord is securely plugged into a working outlet. Check if the timer knob is set and the START/PAUSE button has been pressed.
- No steam is being produced:** Verify that there is sufficient water in the stainless steel pot. The water level should be between the MIN and MAX markings.
- Food is not cooked thoroughly:** Increase the steaming time. Ensure the lid is properly seated to prevent steam from escaping.
- Red refill indicator light is on:** This indicates low water. The steamer will pause or shut off automatically. Add more water to the pot.
- Steamer shuts off unexpectedly:** This may be due to the Triple Dry Protection activating (low water or overheating). Check water levels and allow the unit to cool if it was overheated.

If problems persist, please contact BUYDEEM customer support.

9. SPECIFICATIONS

Feature	Detail
Model Number	G32
Brand	BUYDEEM
Color	Arctic White
Material	Stainless Steel, PC, ABS
Capacity	1.6 Quarts (1.5 Liters)
Product Dimensions	8" L x 10" W x 11" H
Item Weight	5.85 pounds
Is Electric	Yes
UPC	810059972841
Manufacturer	BUYDEEM
Date First Available	August 30, 2024

10. WARRANTY AND SUPPORT

For any questions, concerns, or support needs regarding your BUYDEEM G32 Electric Food Steamer, please contact the BUYDEEM support team. They are available to assist you with product inquiries, troubleshooting, and warranty information.

Contact information can typically be found on the official BUYDEEM website or through your purchase platform.

11. PRODUCT VIDEO

Your browser does not support the video tag.

Video: An overview of the BUYDEEM G32 Electric Food Steamer, demonstrating its features and ease of use for preparing various steamed dishes.

© 2024 BUYDEEM. All rights reserved.