

BUYDEEM G52

BUYDEEM G52 5.3 Quart Electric Food Steamer Instruction Manual

Model: G52

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

- Read all instructions before operating the steamer.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical 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.
- The appliance is UL certified, ensuring compliance with safety standards.

PRODUCT OVERVIEW

The BUYDEEM G52 Electric Food Steamer is designed for efficient and healthy cooking. It features a 5.3-quart capacity, a user-friendly control panel, and safety mechanisms for reliable operation.



Figure 1: BUYDEEM G52 Electric Food Steamer. This image displays the main unit of the steamer, highlighting its compact design, the control panel with timer settings, and the handle for easy portability.

The bundle includes a CT1004 Ceramic Plate, suitable for various steaming needs.



Figure 2: CT1004 Ceramic Plate. This image shows the rectangular ceramic plate included with the steamer, designed for cooking various food items.

Components:

- Main Steamer Base with Water Reservoir
- Steaming Basket
- Lid
- CT1004 Ceramic Plate
- Power Cord

SETUP

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Initial Cleaning:** Before first use, wash the steaming basket, lid, and ceramic plate with warm, soapy water. Rinse thoroughly and dry. Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.
3. **Place on a Stable Surface:** Position the steamer on a flat, stable, heat-resistant surface, away from walls or cabinets to allow for steam ventilation.
4. **Fill Water Reservoir:** Open the water inlet and fill the water reservoir with clean, cold water up to the MAX fill line. Do not overfill. Ensure the water level is above the MIN line.
5. **Assemble:** Place the steaming basket onto the main unit, then place the ceramic plate inside the basket if desired. Cover with the lid.

OPERATING INSTRUCTIONS

The BUYDEEM G52 steamer features intuitive controls for easy operation.

1. **Prepare Food:** Place your desired food items into the steaming basket or onto the ceramic plate. Ensure food is arranged to allow steam circulation.
2. **Connect Power:** Plug the power cord into a standard electrical outlet. The steamer will enter standby mode.
3. **Set Steam Time:** Use the rotary knob on the control panel to select one of the 7 preset timings: 5, 10, 15, 20, 30, 45, or 60 minutes. The selected time will be displayed.
4. **Start Steaming:** Press the **START/PAUSE** button to begin the steaming process. The indicator light will illuminate.
5. **Pause/Resume:** During operation, you can press the **START/PAUSE** button to temporarily pause steaming. Press it again to resume.
6. **Auto Keep Warm Function:** To activate the 2-hour auto keep warm function, press the **WARM** button before or during steaming. The steamer will automatically switch to keep warm mode once the steaming cycle is complete. The steamer remembers your last setting.
7. **Boil-Dry Protection:** The steamer is equipped with dual boil-dry protection. If the water level falls below the minimum, a refill indicator will alert you, and the steamer will enter standby mode. Refill the water reservoir, and the steamer will automatically resume. If water runs out completely, the auto shut-off feature will activate to prevent overheating.
8. **Stop Steaming:** To stop the steaming process at any time, press the **STOP** button.
9. **After Steaming:** Once the steaming cycle is complete, carefully remove the lid, using oven mitts as steam will be hot. Remove the steaming basket and food. Unplug the appliance.

SUGGESTED STEAM TIMES

The following are general guidelines for steaming various foods. Adjust times based on food quantity, size, and desired doneness. Refer to the control panel for quick reference.



Figure 3: Steamer in operation with suggested timings. This image illustrates the steamer in use, showing various foods being steamed and providing a visual guide to suggested cooking times for items like eggs, broccoli, chicken, and grains.

Approximate Steaming Times

Food Item	Approximate Time	Notes
Eggs	5-10 minutes	Depending on desired doneness (soft to hard-boiled)
Broccoli	10-15 minutes	For tender-crisp florets
Chicken (small pieces)	20-30 minutes	Ensure internal temperature reaches 165°F (74°C)
Fish Fillets	10-15 minutes	Until flaky

Food Item	Approximate Time	Notes
Shrimp	5-7 minutes	Until pink and opaque
Grains (e.g., rice)	30-45 minutes	Use appropriate water-to-grain ratio in ceramic plate
Sweet Potatoes (cubed)	20-30 minutes	Until fork-tender

MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the life of your steamer.

- Always Unplug:** Before cleaning, always unplug the steamer from the power outlet and allow it to cool completely.
- Wash Removable Parts:** The steaming basket, lid, and ceramic plate are dishwasher safe or can be washed by hand with warm, soapy water. Rinse thoroughly and dry.
- Clean Main Unit:** Wipe the exterior of the main unit with a damp cloth. Do not use abrasive cleaners or scouring pads. Never immerse the main unit or power cord in water or any other liquid.
- Clean Water Reservoir:** After each use, empty any remaining water from the reservoir. Wipe the interior with a damp cloth.
- Descaling:** Mineral deposits (limescale) may build up in the water reservoir over time, especially in hard water areas. To descale, fill the reservoir with a mixture of equal parts water and white vinegar. Let it sit for 20-30 minutes, then empty and rinse thoroughly. For stubborn deposits, you may run a short steaming cycle with the vinegar solution (without food), then rinse multiple times.
- Storage:** Ensure all parts are clean and dry before storing. Store the steamer in a cool, dry place.

TROUBLESHOOTING

Common Issues and Solutions

Problem	Possible Cause	Solution
Steamer does not turn on	Not plugged in; power outlet issue; appliance malfunction	Ensure power cord is securely plugged into a working outlet. Check household circuit breaker.
No steam produced	Insufficient water in reservoir; boil-dry protection activated	Add water to the reservoir up to the MAX line. The steamer will resume operation.
Food not cooking properly	Incorrect steaming time; too much food; lid not properly sealed	Increase steaming time. Reduce food quantity or cut into smaller pieces. Ensure lid is securely placed.
Refill indicator active	Water level below minimum	Add water to the reservoir. The steamer will automatically restart.

Problem	Possible Cause	Solution
Unusual odors or sounds	First use; mineral deposits; foreign object	A slight odor on first use is normal. Clean and descale the steamer. Ensure no foreign objects are in the reservoir. If problem persists, discontinue use and contact customer support.

SPECIFICATIONS

- **Model:** G52
- **Capacity:** 5L / 5.3 Quarts
- **Dimensions (approx.):** 13.2 inches (L) x 12.2 inches (W)
- **Materials:** 304 Stainless Steel, Tempered Glass
- **Certification:** UL Certified
- **Preset Timings:** 5, 10, 15, 20, 30, 45, 60 minutes
- **Keep Warm Function:** 2-hour automatic
- **Safety Features:** Dual Boil-Dry Protection (refill indicator, auto shut-off)

WARRANTY AND SUPPORT

The BUYDEEM G52 Electric Food Steamer is manufactured with quality and care. For warranty information or technical support, please refer to the warranty card included with your product or contact BUYDEEM customer service directly. Please have your model number (G52) and purchase information ready when contacting support.

For further assistance, visit the official BUYDEEM website or contact their customer support channels.