

AIRMSEN TL-1230

AIRMSEN Glass Food Steamer TL-1230 User Manual

Model: TL-1230 | 8.5QT 2-Tier & External Water Tank

INTRODUCTION

Thank you for choosing the AIRMSEN Glass Food Steamer. This appliance is designed to provide a healthy and efficient way to cook a variety of foods using steam. Made with heat-resistant borosilicate glass and food-grade 18/8 stainless steel, it ensures oil-free cooking without microplastics or chemical risks. Please read this manual thoroughly before first use to ensure safe operation and optimal performance.



Image: Exploded view of the steamer, emphasizing healthy materials and the absence of harmful substances.

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 the cord, plugs, or 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 the cord hang over the edge of a 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.
- Ensure the external water tank is properly seated before operation.
- The steamer features built-in boil-dry and overheat protection for safe operation.

PRODUCT COMPONENTS

The AIRMSEN Glass Food Steamer consists of the following main parts:

- **Main Body:** Contains the heating element and control panel.
- **External Water Tank:** Removable 2QT tank for water supply.
- **Glass Steamer Rack (Lower):** First tier for steaming food.
- **Stainless Steel Tray:** Used within the glass steamer rack.
- **Glass Steamer Rack (Upper):** Second tier for steaming food.
- **Glass Lid:** Covers the top steamer rack.



Image: Fully assembled AIRMSEN Glass Food Steamer.

SETUP AND FIRST USE

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Wash the glass steamer racks, stainless steel trays, and lid with warm, soapy water. Rinse thoroughly and dry. Wipe the main body with a damp cloth.
3. **Assemble:** Place the main body on a stable, flat surface. Insert the external water tank into its slot at the back of the main body. Place the lower glass steamer rack onto the main body, followed by the stainless steel tray. If using two tiers, place the upper glass steamer rack on top of the lower one, then the lid.
4. **Initial Run (Recommended):** Before steaming food, perform an empty steaming cycle to remove any manufacturing residues. Fill the water tank to the MAX line, run a short steaming program (e.g., 10 minutes), then discard the water.

OPERATING INSTRUCTIONS

1. Filling the Water Tank

The steamer features a 2QT removable external water tank. This allows you to add water at any time, even during operation.

- Pull out the external water tank from the back of the main unit.
- Fill the tank with tap or distilled water up to the MAX fill line.
- Slide the water tank back into its position until it clicks securely.



Keep Warm Mode

Auto: 30 Min (Select Programs)
Manual Set: 60 Min (Default)
Adjustable: 1-60 Min

Image: Demonstrating how to fill the external water tank.

2. Placing Food

- Arrange food evenly in the stainless steel trays within the glass steamer racks. Do not overcrowd to allow for proper steam circulation.
- For larger items like a whole chicken or lobster, remove the middle divider to create a single, taller steaming space. The steamer can accommodate items up to 4.7 inches in height.



0-12 Hour Delay Start

Default 6 hours
Adjustable in 5-minute increments



Image: Flexible steaming space, showing single and double-tier configurations.

3. Selecting a Cooking Program and Time

The steamer features 8 preset programs and customizable timer settings.

1. Plug in the steamer. The control panel will illuminate.
2. Turn the central knob to select a preset program (e.g., Vegetables, Seafood, Fish, Potato, Rice, Shrimp, Sweet Potato, Corn).
3. Press the knob to confirm the selection. The default time for the preset will be displayed.
4. To customize the cooking time, turn the knob to adjust the time in 1-minute increments.
5. Press the "Start/Cancel" button to begin steaming.



Image: Control panel with preset cooking options and functions.

4. Delay Start Function

The steamer offers a 0-12 hour delay start function, allowing you to prepare meals in advance.

- After selecting your desired cooking program and time, press the "Delay Start" button.
- Turn the knob to set the delay time (in 5-minute increments).
- Press "Start/Cancel" to activate the delay timer. The steamer will begin cooking after the set delay.



Image: Visual representation of the delay start feature.

5. Keep Warm Mode

For staple food modes, the steamer automatically switches to a 30-minute keep-warm mode upon completion. You can also manually set the keep-warm time from 1 to 60 minutes.

6. Fast Heating

The 1200W heating tube system generates steam in approximately 5 seconds, significantly reducing cooking time. Most vegetables and seafood can be steamed within minutes.

Electric Food Steamer

Sea foodFishCornTemp High00:00Low WaterShrimpSweet PotatoRice

VegetablesPotatoDescalingKeep Warm

Sea food(12 min)

Fish(15 min)

Corn(30 min)

Vegetables(8 min)

Potato(30 min)

Shrimp(12 min)

Sweet Potato(35 min)

Rice(35 min)

Image: Fast cooking with high power, showing steam circulation.

7. Safety Features

The steamer is equipped with:

- **Low Water Protection:** Automatically shuts off if water level is too low.
- **Overheat Protection:** Prevents the appliance from overheating.

Image: Low Water and Overheat Protection indicators.

8. Official Product Videos

AIRMOSEN Electric Steamer for Cooking

Your browser does not support the video tag.

Video: A detailed overview of the AIRMOSEN Electric Steamer, demonstrating its features and cooking capabilities.

AIRMOSEN Healthy Glass Steamer for Cooking

Your browser does not support the video tag.

Video: Showcasing the health benefits and glass construction of the AIRMOSEN Steamer, with various food preparations.

AIRMOSEN Glass Food Steamer for Cooking - No Toxic

Your browser does not support the video tag.

Video: Highlighting the non-toxic materials and safe cooking aspects of the AIRMOSEN Glass Food Steamer.

MAINTENANCE AND CLEANING

1. Daily Cleaning

- Unplug the steamer and allow it to cool completely before cleaning.
- The glass baskets and stainless steel trays are dishwasher safe. Alternatively, wash them with warm, soapy water and a soft sponge.
- Wipe the main body with a damp cloth. Do not immerse the main body in water.
- The removable external water tank can be washed with warm, soapy water.

Easy to Clean



Rinse Safe



Dishwasher Safe

Image: Easy cleaning, showing rinse and dishwasher safe components.

2. Descaling Function

If you use tap water regularly, descaling is recommended once a month to prevent mineral buildup.

- Add citric acid or white vinegar to the water tank. Follow the instructions on the descaling agent for proper ratios.
- Select the "Descaling" program on the control panel. This program runs for 50 minutes.
- After the descaling cycle, discard the water and rinse the tank thoroughly. Run a cycle with clean water to flush out any residue.

Easy to Use



Refill the water tank



Add your food



Select a cooking program

Image: Descaling function with recommended cleaning agents.

TROUBLESHOOTING

If you encounter issues with your AIRMSEN Glass 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 issue; appliance malfunction.	Ensure the power cord is securely plugged into a working outlet. Check the circuit breaker.
No steam is being produced.	Water tank is empty or not properly seated; heating element issue.	Fill the water tank. Ensure the tank is correctly inserted. If the issue persists, contact customer support.
Food is not cooking evenly.	Overcrowding; uneven food placement.	Do not overcrowd the steamer baskets. Arrange food in a single layer for best results. Cut larger food items into smaller, uniform pieces.
Chemical smell during first use.	Manufacturing residues.	Perform an initial empty steaming cycle with clean water as described in the "Setup and First Use" section. Repeat if necessary until the smell dissipates.
Water leakage.	Water tank not properly seated; damaged tank.	Ensure the external water tank is fully and correctly inserted. Inspect the tank for cracks or damage.

SPECIFICATIONS

Feature	Detail
Model Number	TL-1230
Brand	AIRMSEN

Feature	Detail
Color	Beige
Capacity	8.5 Quarts (2-Tier)
Material	Glass, Polypropylene, Silicone, Stainless Steel
Product Dimensions (L x W x H)	15.1" x 11" x 11.8"
Item Weight	13.9 pounds
Power	1200W
Water Tank Capacity	2QT (External, Removable)
Included Components	Glass steamer rack, stainless steel tray, main body, instruction manual

WARRANTY AND SUPPORT

AIRMTEN products are designed for durability and performance. For specific warranty details, please refer to the warranty card included with your product or visit the official AIRMTEN website. If you have any questions, require technical assistance, or need to report an issue, please contact AIRMTEN customer support:

- **Online Support:** Visit the [AIRMTEN Store on Amazon](#) for FAQs and contact information.
- **Email:** Refer to your product packaging or warranty card for the customer service email address.

Please have your model number (TL-1230) and purchase date ready when contacting support.

© 2026 AIRMTEN. All rights reserved.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question