

Oster®

User Manual

Food Steamer/ Rice Cooker

MODEL 5711-33



P. N. 109779

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- **READ ALL INSTRUCTIONS.**
- Do not touch hot surfaces. Use potholders when removing cover or handling hot containers to avoid steam burns.
- To protect against electrical shock, do not immerse cord, plug or base unit in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use. Unplug before putting on or taking off parts, and allow to cool before cleaning.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to an authorized service facility for examination, repair or adjustment.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not operate appliance while empty or without water in the reservoir.
- 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 food or water or other hot liquids.
- Do not use appliance for other than intended use.
- Lift and open cover carefully to avoid scalding and allow water to drip into steamer.
- The use of accessory attachments not recommended by this appliance manufacturer may cause hazards.

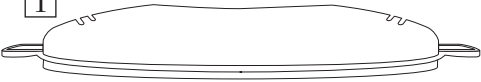
SPECIAL INSTRUCTIONS

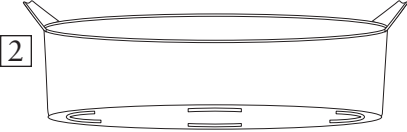
- To avoid a circuit overload, do not operate another high wattage appliance on the same circuit.
- Extension cords may be used if care is exercised in their use. If extension cord is used:
 - (a) The electrical rating of the extension cord should be at least that of the appliance.
 - (b) The longer cord should be arranged so that it will not drape over the counter or tabletop where it can be pulled on by children or tripped over.
- Do not immerse base unit in water or other liquids.
- This comment is only for users in U.S.A. and Canada. This appliance has a polarized plug (*one blade is wider than the other*). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

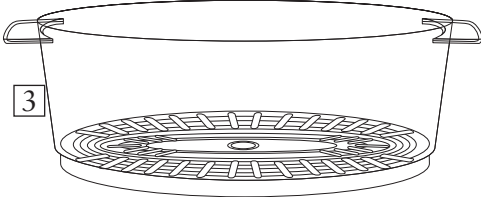
This Unit Is for Household Use Only

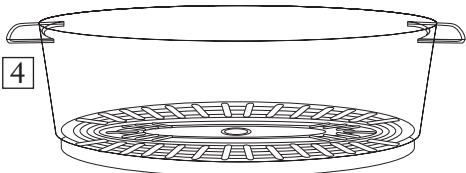
**SAVE THESE
INSTRUCTIONS**

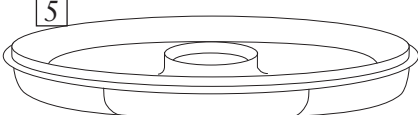
PARTS DESCRIPTION


- 


1. Lid
- 

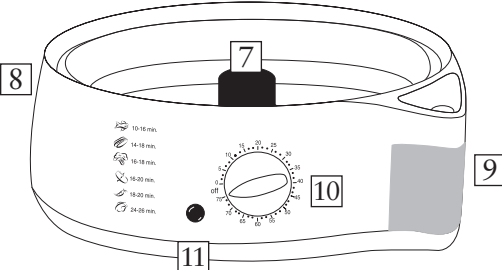
2. Rice Bowl
- 


3. Upper Steaming Bowl
- 


4. Lower Steaming Bowl
Can Be Used As Egg Tray
- 


5. Drip Tray
- 

6. Heating Element Sleeve
- 

7. Heating Element
- 

8. Base Unit
- 

9. Water Inlet
- 

10. Timer
- 

11. Light

before using

Read Carefully Before Using Your New Steamer

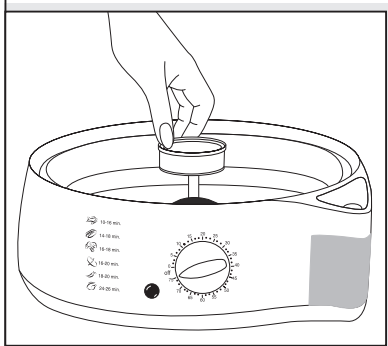
Before the First Use

- Check that the voltage rating on the base corresponds to the main voltage in your home.
- Remove any labels or stickers from appliance.
- Thoroughly wash lid, rice bowl, upper steaming bowl, lower steaming bowl, drip tray and heating element sleeve in warm, soapy water before first use, then rinse and dry carefully. The heating element sleeve must be installed around the heating element for proper operation.
- Wipe the inside of the water reservoir with a damp cloth.

Instant Steam Function

Included is a heating element sleeve. Before cooking, when this sleeve is placed around the heating element, the steam function will automatically produce steam in 35 seconds. Do not operate the steamer without the heating element sleeve.

PLEASE NOTE: The heating element sleeve may be removed to allow cleaning of the heating element. On the heating element sleeve, there is a small indentation (cut) which should face downward when replaced on the heating element.



HEATING ELEMENT SLEEVE

Using Your Steamer

Place unit on a flat, sturdy surface with adequate clearance (*i.e., do not place under wall cabinets*). The steamer unit and components are not for use in ovens (*microwave, convection or conventional*) or on stovetop.

(*Step 1A*) Fill water reservoir with clean water only. Do not put any other liquids or add any salt, pepper, etc., in the water reservoir. Make sure the water does not exceed the HI fill level or go lower than the LO fill level as indicated inside the water reservoir. Then place the drip tray on the base. (*Step 1B*)

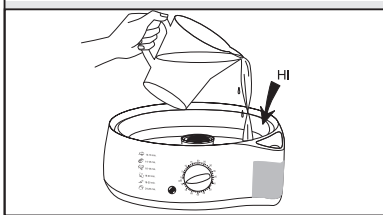
Or you can fill the water reservoir from the water inlet. There are MAX and MIN lines on the water box to indicate the water level. Even while food is still cooking, if the water box shows that the water level is low, you can add water accordingly to the water inlet without moving any of the steaming bowls. (*Step 2*)

NOTE: WATER SHOULD NEVER GO LOWER THAN LO (MIN) LINE.

To Use Upper or Lower Steaming Bowl

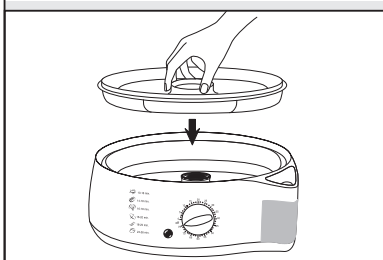
(*Step 3*) Place vegetable, seafood or other foods without sauce or liquid into the steaming bowl. Arrange food in center of bowl. Try not to block steam vents. You can use lower steaming bowl as an egg tray by directly placing a total of 8 eggs on it.

STEP 1A



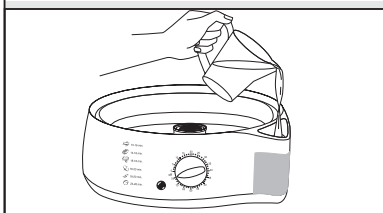
FILLING WATER RESERVOIR

STEP 1B



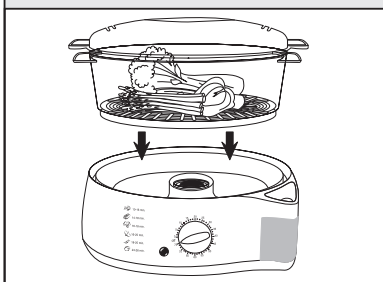
DRIP TRAY

STEP 2



WATER INLET

STEP 3



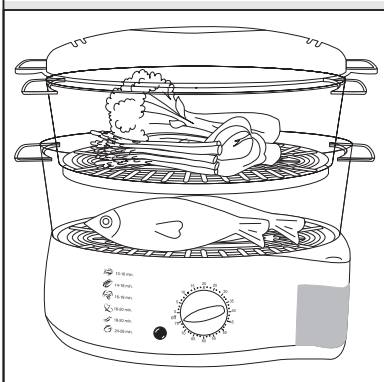
UPPER OR LOWER STEAMING BOWLS

For Double Tier Steamer

Both the upper and lower steaming bowls fit onto the drip tray and base. Place the largest piece of food with longest cooking time in the lower steaming bowl. Place the lower steaming bowl on top of the drip tray and base and place the upper steaming bowl directly on top of the lower steaming bowl.

Cooking times are estimates and depend on the quantity, size, required degree of cooking and temperature of food. Consider all the cooking time given in the following guide as suggested times for double tier steamer.

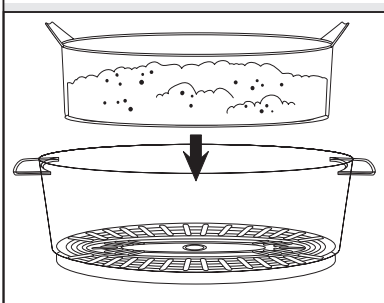
When handling and removing hot components, use POTHOLDERS to avoid burns from hot steam.



MULTI-TIERED STEAMING

Using the Rice Bowl

Place rice or other foods with sauce or liquid in rice bowl. Place rice bowl in the lower steaming bowl and cover with the lid. Plug into wall outlet and set timer. When food is well cooked, unplug unit.



RICE BOWL

Timer Setting

(Maximum 75 Minutes)

Set the timer to the recommended cooking time (*steaming times can be adjusted as per your experiment*). The light turns on and steam comes in 35 seconds. The light will turn off when cooking is completed and the timer will give a signal bell.

Care and Cleaning

- Unplug cord from outlet. Before cleaning, allow Steamer to cool.
- Never immerse the Base, Cord or Plug in water.
- Empty the drip tray and the water reservoir. If there is a small amount of water remaining inside the water box, you can just turn the unit upside down and water will come out from the water inlet.
- Wash lid, steaming bowl, rice bowl and drip tray in hot, soapy water. Rinse and dry all parts, or wash on top rack of dishwasher.
- Clean reservoir with soapy water then wipe with damp cloth.
- Do not use abrasive cleaners
- The lower steaming bowl and the rice bowl can be stored inside the upper steaming bowl with the lid on top.
- In hard water areas, the scale may build up on the heating element. If scale is allowed to accumulate, the steam could turn off before the food is cooked. So, after 7-10 uses, pour 3 cups clear vinegar into the water reservoir then fill with water up to the HI level. Do not place lid, steaming bowl, rice bowl and drip tray in this procedure.
- Plug in and set timer to 20 minutes. When the timer rings, unplug cord from outlet. Allow the unit to cool completely before emptying the water reservoir. Use cold water to rinse the water reservoir several times.

Reheating: Breads and Leftovers

1. Do not wrap or cover when reheating breads.
2. When reheating leftovers in the rice bowl, always spread leftovers evenly in RICE BOWL and use aluminum foil to cover.
4. Experiment with reheating leftovers.

Rice and Grains

1. There are many types of rice. Follow specific directions for variety used.
2. Accurately measure rice and water then combine in rice bowl.
Pour specified amount of water in water reservoir. Cover and steam.
3. For softer rice, increase by 1 – 2 tablespoons the water mixed with rice by the specified amount of water on the chart. For firmer rice decrease water mixed with rice by the same amount.
4. Check doneness and consistency of rice at minimum time specified for each type, stirring rice at the same time.
5. When checking/stirring rice, be careful not to drip the condensate into the rice bowl which would reduce the quality and flavor of the steamed rice.
6. Use only clean water in water reservoir
7. Rice may be seasoned with salt, pepper or butter after steaming.

Type of Rice	Combined In Rice Bowl		Approx. Time (Minutes)
	Rice Amount	Water	
Brown			
Regular	1/2 cup	1 cup	42 – 45
Parboiled	1 cup	1-1/2 cups	45 – 50
Long Grain and Wild Rice Mix			
Regular (6 oz. pkg.)	Mix	1-1/2 cups	50 – 55
Quick Cooking (6-1/2 oz. pkg.)	Mix	1-3/4 cups	18 – 20
Instant	1 cup	1-1/2 cups	15 – 18
White			
Regular	1 cup	1-1/2 cups	45 – 50
Long Grain	1 cup	1-2/3 cups	50 – 55

Vegetables

1. Clean the vegetables thoroughly. Cut off stems; trim, peel or chop if necessary. Smaller pieces steam faster than larger ones.
2. Quantity, quality, freshness and size/uniformity, temperature of frozen food, may affect steam timing. Adjust water amounts and cooking time as desired.
3. Frozen vegetables should not be thawed before steaming.
4. Some frozen vegetables should be placed in the rice bowl and covered with a piece of aluminum foil during steaming. The frozen foods should be separated or stirred after 10-12 minutes. Use a long-handled fork or spoon to separate or stir foods.

Variety	Weight or Number of Pieces	Approx. Time (Minutes)
Artichokes, Whole	4 whole, tops trimmed	30 – 32
Asparagus, Spears	1 pound	10 – 14
Beans, Green/Wax	1/2 pound	10 – 14
Cut or Whole	1 pound	12 – 16
Beets	1 pound, cut	25 – 28
Broccoli, Spears	1 pound	10 – 14
Brussel Sprouts	1 pound	15 – 18
Cabbage	1 pound, sliced	16 – 18
Celery	1/2 pound, thinly sliced	14 – 16
Carrots	1 pound, thinly sliced	10 – 14
Cauliflower, Whole	1 pound	10 – 14
Corn on the Cob	3 – 5 ears	25 – 30
Eggplant	1 pound	16 – 18
Mushrooms, Whole	1 pound	25 – 30
Okra	1 pound	18 – 20
Onions	1/2 pound, thinly sliced	12 – 14
Parsnips	1/2 pound	10 – 14
Peas	1 pound shelled	12 – 13
Peppers, Whole	Up to 4 medium (<i>not stuffed</i>)	12 – 13
Potatoes, Whole – Red	1 pound, about 6 small	35 – 45
Rutabaga	1 medium, diced	28 – 30
Spinach	1/2 pound	14 – 16
Squash Summer Yellow and Zucchini	1 pound, sliced	12 – 14
Winter Acorn and Butternut	1 pound	22 – 24
Turnips	1 pound, sliced	20 – 22
All Frozen Vegetables	10 ounces	28 – 50

Fish and Seafood

1. The steaming times listed in the chart are for fresh, frozen or fully thawed seafood and fish. Before steaming, clean and prepare fresh seafood and fish.
2. Most fish and seafood cook very quickly. Steam in small portions or in amounts as specified.
3. Clams, oysters and mussels may open at different times. Check the shells to avoid overcooking.
4. You may steam fish fillets in the RICE BOWL. Serve steamed seafood and fish plain or use seasoned butter or margarine, lemon or favorite sauces.
5. Adjust steaming times accordingly.

Variety	Weight or Number of Pieces	Approx. Time (Minutes)
Clams in Shell		
Littlenecks/Cherrystones	1 pound	12 – 14
Crab		
King Crab, legs/claws	1/2 pound	20 – 22
Soft Shell	8 – 12 pieces	10 – 12
Lobster		
Tails	2 – 4	16 – 18
Split	1 to 1-1/4 pounds	18 – 20
Whole, Live	1 to 1-1/4 pounds	18 – 20
Mussels		
(fresh in shell)	1 pound	14 – 16
Oysters		
(fresh in shell)	3 pounds	18 – 20
Scallops(fresh)		
Bay (shucked)	1 pound	14 – 16
Sea (shucked)	1 pound	18 – 20
Shrimp		
Medium in shell	1 pound	12 – 14
Large/Jumbo in shell	1 pound	16 – 18
Fish		
Whole	1/2 to 3/4 pound	18 – 25
Dressed	1/2 to 3/4 pound	18 – 25
Fillets	1 pound	18 – 25
Steaks	1 pound, 1-inch thick	20 – 25

Meat

Variety	Weight or Number of Pieces	Approx. Time (Minutes)
Beef		
Chuck	1 pound	28 – 30
Hamburger	1 pound	18 – 22
Meatballs	1 pound	22 – 24
Chicken		
Pieces	1 pound (2 – 4 pieces)	26 – 30
Lamb		
Cubes	1 pound	26 – 28
Pork		
Cubes	1 pound	26 – 28
Hot Dogs	1 pound	10 – 16
Pre-Cooked Sausage	1 pound	10 – 16

Eggs

Variety	Weight or Number of Pieces	Approx. Time (Minutes)
In the Shell		
Soft-Cooked	1 – 8	12 – 15
Hard-Cooked	1 – 8	15 – 18
“Eggs-in-a-Cup”		
Crack raw egg into custard cup, season with salt, pepper and butter or margarine, if desired.		
Soft-Cooked	1 – 4	10 – 12
Hard-Cooked	1 – 4	12 – 14
Poached		7 – 8
Step One: Pour 2 cups water in rice bowl. Steam to heat water.		
Step Two: Crack egg in small bowl, slide into hot water in rice bowl. Steam until poached.		
Scrambled		7 – 8
Beat 6 eggs together and 2 Tbsp. milk in rice bowl.		
Season with salt and pepper.		
Stir eggs halfway through cooking.		

One Year Limited Warranty

Sunbeam Products, Inc., or if in Canada, Sunbeam Corporation (Canada) Limited (collectively "Sunbeam") warrants that for a period of one year from the date of purchase, this product will be free from defects in material and workmanship. Sunbeam, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty.

This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. Sunbeam dealers, service centers, or retail stores selling Sunbeam products do not have the right to alter, modify or any way change the terms and conditions of this warranty.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than Sunbeam or an authorized Sunbeam service center. Further, the warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

What are the limits on Sunbeam's Liability?

Sunbeam shall not be liable for any incidental or consequential damages caused by the breach of any express, implied or statutory warranty or condition.

Except to the extent prohibited by applicable law, any implied warranty or condition of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty.

Sunbeam disclaims all other warranties, conditions or representations, express, implied, statutory or otherwise.

Sunbeam shall not be liable for any damages of any kind resulting from the purchase, use or misuse of, or inability to use the product including incidental, special, consequential or similar damages or loss of profits, or for any breach of contract, fundamental or otherwise, or for any claim brought against purchaser by any other party.

Some provinces, states or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights that vary from province to province, state to state or jurisdiction to jurisdiction.

How to Obtain Warranty Service

In the U.S.A.

If you have any question regarding this warranty or would like to obtain warranty service, please call 1 800 667-8623 and a convenient service center address will be provided to you.

In Canada

If you have any question regarding this warranty or would like to obtain warranty service, please call 1 800 667-8623 and a convenient service center address will be provided to you.

In the U.S.A., this warranty is offered by Sunbeam Products, Inc., located in Boca Raton, Florida 33431. In Canada, this warranty is offered by Sunbeam Corporation (Canada) Limited, located at 5975 Falbourn Street, Mississauga, Ontario L5R 3V8.

PLEASE DO NOT RETURN THIS PRODUCT TO ANY OF THESE ADDRESSES OR TO THE PLACE OF PURCHASE.

Printed in China

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