

Digital Food Steamer

Deni[®]

Model #7550

IMPORTANT!

Please keep these instructions and your original box packaging.

www.deni.com



INSTRUCTIONS
FOR PROPER USE AND CARE

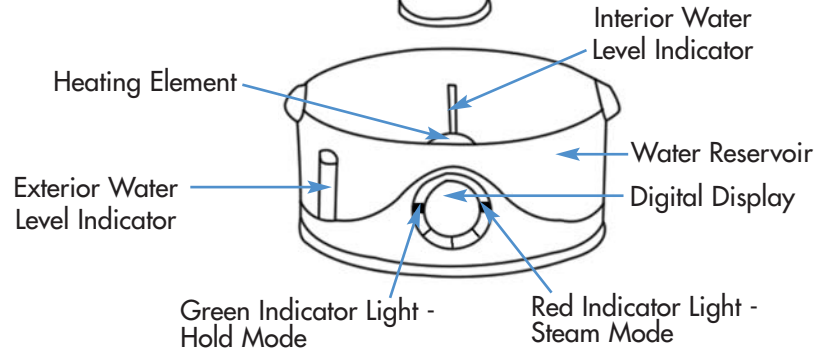
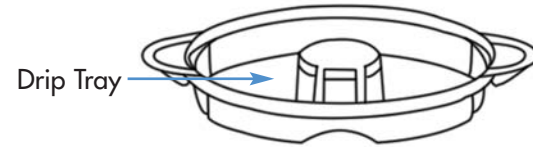
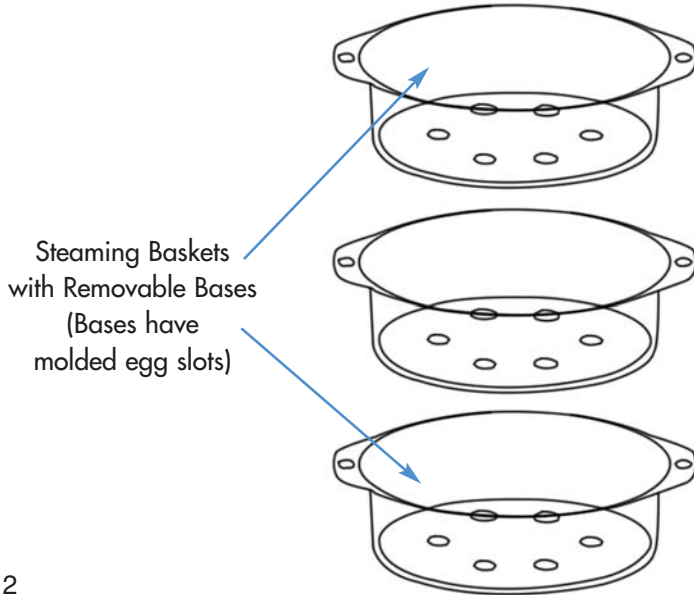
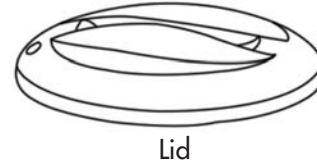
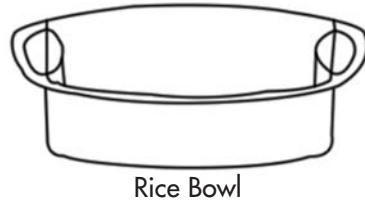
IMPORTANT SAFEGUARDS

When using this electrical appliance, safety precautions should always be observed, including the following:

- Read all of the instructions before using.
- Close adult supervision must be provided when this appliance is used by or near children.
- Keep steamer out of the reach of children.
- Using attachments not recommended or sold by Keystone Manufacturing Co., Inc. may cause hazards.
- Do not operate with a damaged cord or plug. If the appliance is not working as it should, has been dropped or damaged, left outdoors or dropped into water, do not use it and return it to the manufacturer for proper service and replacement or repair.
- Do not let cord hang over the edge of the table or counter, or touch hot surfaces.
- Do not operate appliance without water or while taking food out.
- Cooking surfaces will get hot. Use potholders when handling cover and hot containers to avoid burns.
- The rice bowl will get hot during use. Be sure to use a potholder when removing from steaming basket.
- Use caution when removing the lid. Make sure the vent hole is facing away from you. Lift the far side first to avoid a rush of steam being directed at you. NOTE: The steaming baskets **must** be removed from the steamer before the food is removed to avoid scalding.
- Avoid reaching over the steamer when in use.
- Be sure there is water in the reservoir prior to use.
- Make sure appliance is off before unplugging from wall outlet.
- Always unplug before cleaning and removing parts.
- For indoor use only.
- Do not place near hot gas or electric burner.
- Do not use near or under curtains or cupboards.
- Always use in a well ventilated area.
- To protect against electrical shock, do not immerse plug, cord or water reservoir in water or any other liquid.
- To prevent work surfaces from becoming excessively wet, place a drip mat or towel on the work surface underneath the unit to absorb the water.
- Do not use an extension cord with this steamer. However, if one is used, it must have a rating equal to or exceeding the rating of this appliance.
- The steamer is for household use only.
- The steamer should not be used for other than the intended use.
- Extreme caution should be used when moving any appliance containing hot food or liquid.
- Servicing or repair should only be completed by a qualified technician.
- The steamer has a polarized AC (Alternating Current) plug (one blade is wider than the other). This plug will fit in a polarized outlet only one way, as a safety feature. Reverse the plug if the plug does not fit fully in the outlet. Contact a qualified electrician if it still does not fit. Do not attempt to defeat this safety feature.

SAVE THESE INSTRUCTIONS

FEATURES

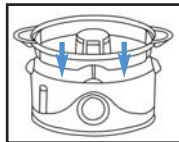
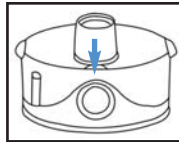


Before First Use

1. Remove all packing materials and literature.
2. Wash all removable parts in warm soapy water. Rinse and dry all parts thoroughly. Wipe the water reservoir with a clean damp cloth. **NEVER** immerse the water reservoir in water or any other liquid. **NEVER** clean any parts in a dishwasher.

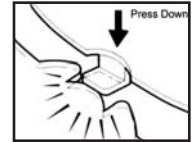
How To Assemble

1. Make sure the unit is unplugged before assembling.
2. Place the base on a flat, level surface.
3. Position the turbo ring around the heating element. (The largest end sits on the bottom of the water reservoir.)
4. Fill the water reservoir with cold or warm water to the max level. Use fresh water with each use.
5. Position the drip tray over the water reservoir. Whenever possible, use the retained liquid in the drip tray for making gravies, sauces, soups, etc.



6. Insert the removable bases inside the baskets.

- a) Align the hook on one side of the base to the underneath of one of the slots on the steaming basket.
- b) Press the base down on the opposite side until it clicks into place. The middle and top bases can be removed to obtain a larger cooking space. To remove the bases, push up from underneath.



7. Position the steaming baskets.

- a) Place the food in the steaming baskets.
- b) The baskets are labeled 1, 2, and 3 for easy positioning.
- c) Position basket 1 on the lower level, 2 on the middle level, and 3 on the top level.
- d) Be sure there is a removable base in basket 1.



How To Operate

To set the digital clock:

1. Plug the steamer into a wall outlet. The display will show the time.
2. Adjust the clock to the current time by pressing the +/- buttons. Note: the time will increase in 10 minute intervals and decrease in 1 minute intervals.
3. Press the **"Program"** and **On/Off** buttons at the same time. A beep will sound.
4. Increase or decrease the steaming time by pressing the +/- buttons. Note: the time will increase in 10 minute intervals and decrease in 1 minute intervals.
5. Press the **"Program"** button to set the steaming time.

Immediate Steam Mode:

1. Push the **On/Off** button until the display shows 45.
2. Set the steaming time by pressing the +/- buttons. The time will change in 5 minute intervals. Press any button to stop the procedure.
3. After the steaming time is set, the unit will sound for 2 seconds and the red indicator light will illuminate. The clock will begin to count down.
4. When setting the time to 0, the electric timer will return to the clock mode automatically. The maximum steaming time is 90 minutes.
5. When steaming, press the +/- button to change the set time. Press the **On/Off** to stop the steam process. The display will return back to clock mode.

Timing The Steam Mode:

1. Press the **"Program"** button. The display will blink and "Prog" will appear on the upper left of the display.
2. Set the time by pressing the +/- button. The time will increase and decrease in 10 minute intervals.
3. Press the **"Program"** button until the display shows 45. Press the +/- button to adjust the steaming time.
4. Press the **"Program"** button again. The display will show the time and "Prog". This indicates the start of the timing steam mode.
5. When the start time is reached, the unit will sound, the red indicator light will illuminate and the steamer will begin to steam.
6. If you want to cancel the timing steam mode, press the **"Program"** button. This will return the unit back to the clock mode.

At the end of steaming:

1. The steamer will automatically go into a hold mode after the steaming time is finished.
2. The display will show the time and a holding symbol. The green indicator light will illuminate.
3. The hold mode will warm for 2 minutes every 8 minutes, after the unit stops steaming. (You will hear a click when the unit turns on and off.)
4. To cancel the hold mode, press the **On/Off** button. The display will return to the clock mode.

Cleaning and Maintenance

It is important to thoroughly clean the unit after each use to avoid the build up of food residue.

1. Unplug and allow the appliance to cool completely before cleaning.
2. Empty the water reservoir and wipe with a clean, damp cloth. **DO NOT** immerse the water reservoir in water.
3. Wash all removable parts in warm soapy water or place on the top rack in the dishwasher.
4. Be sure that the turbo ring is cleaned regularly.
5. The steaming baskets can be stacked inside one another for compact storage.

Descaling the appliance:

1. Descale the appliance after every eight uses.
2. Position the turbo ring upside down (largest part on top) around the heating element.
3. Fill the water tank up to the **MAX** level with cold water.
4. Fill the inside of the turbo ring with white vinegar to the same level.
5. **DO NOT** heat up. (This will eliminate the descaling odor.) Let sit over night.
6. After the unit has soaked, rinse out the inside of the water tank with warm water, several times. Dry thoroughly.

Hints and Tips

- **Read all the instructions and save for future reference.**
- The water level should be topped off if it falls too low.
- The lid should be kept on at all times during steaming.
- To ensure even cooking, single items of food should be the same thickness. Thicker foods may take longer to cook.
- Arrange the food in a single layer. Be sure the food doesn't touch the sides of the unit.
- Any of the levels can be used for cooking rice, pasta, fruit, and eggs.
- Foods that require gentle steaming or shorter cooking times should be placed on the top level.
- Food that requires longer cooking time should be placed on the lower rack.
- Poultry or fish can be placed in any of the steaming baskets. However, juices may drip and transfer flavors to the lower levels of food. Wrap fish in foil or parchment paper to retain the juices.
- Protect lower levels of delicate foods from condensation drips by laying a sheet of parchment paper on the above surface.

QUICK REFERENCE GUIDES

The following charts are guidelines only and will vary depending upon individual tastes and textures.

Steaming Fish

Whole Fish	Weight	Time
Bream	7 oz	8-10 mins
Dab	7 oz	9-10 mins
Herring	4 oz	4-5 mins
Mackerel	5 oz	5-7 mins
Mullet	7 oz	8-10 mins
Red Snapper	7 oz	8-10 mins
Sardine	3.5 oz	2-3 mins
Lemon Sole	7 oz	15-17 mins
Trout	9 oz	3-5 mins

Steaks or Fillets	Weight	Time
Petrale Sole	4 pieces, 5 oz each	10-12 mins
Cod	4 pieces, 5 oz each	5-8 mins
Coley	4 pieces, 5 oz each	6-8 mins
Hake	4 pieces, 5 oz each	5-6 mins
Haddock	4 pieces, 5 oz each	5-7 mins
Salmon	4 pieces, 5 oz each	7-9mins
Shark	4 pieces, 5 oz each	10-12 mins
Skate Wings	4 pieces, 5 oz each	5-8 mins
Squid Rings		3-5 mins
Tuna	4 pieces, 5 oz each	10-12 mins

Steaming Vegetables

Vegetables	Time
Jerusalem Artichokes (peeled & sliced)	12-15 mins
Asparagus (large)	6-8 mins
Asparagus (tips or small)	3-4 mins
Egg Plant (whole)	8-12 mins
Egg Plant (cubed)	5-6 mins
Baby Corn	3-5 mins
Beet (use rice bowl, whole)	90 mins
Broccoli (florets)	10-12 mins
Brussel Sprouts	10-15 mins
Cabbage (white, shredded)	8-10 mins
Carrot (1/4 inch slices)	12-15 mins
Cauliflower (florets)	10-15 mins
Cauliflower (whole)	20-25 mins
Celery (heart)	10-15 mins
Celery (sticks)	10-12 mins

Vegetables	Time
Chicory (whole)	10-12 mins
Zucchini (whole)	10-12 mins
Zucchini (sliced)	5-6 mins
Fennel (cut in half)	10-15 mins
French Beans	3-5 mins
Leeks (sliced)	10-12 mins
Snap Pea	3-4 mins
Winter Squash (1/2 inch slices)	8-10 mins
Mushrooms	3-5 mins
Peas	10-12 mins
Peppers (Capsicum, whole)	10-12 mins
Potatoes (new)	40-45 mins
Spinach	2-3 mins
Sugar Snap Peas	3-5 mins
Rutabaga (cubed)	12-15 mins
Turnip (cubed)	10-12 mins

Steaming Poultry

Bird	Weight	Time	Browning
Time			
Duck Breast*	4, 5 oz pieces	15-20 mins	8 mins
Poussin	21 oz	15-20 mins	5 mins
Turkey Thigh	12-14 oz	35-45 mins	5 mins
Turkey Breast	4, 5 oz pieces	15-20 mins	Not Required
Half Chicken	21 oz	40-50 mins	5 mins
Chicken Breast	8 oz	15-20 mins	5 mins
Chicken Leg	8 oz	20-25 mins	5 mins

* Extend your cooking time if you want your duck more well done.

Other Foods

Eggs (each removable base has 6 built-in egg holders)

Soft Boiled	Medium	6-9 mins
Hard Boiled	Medium	15-20 mins

Timing for eggs will vary depending on freshness.

Fruit

Apples (whole)	7-10 mins
Apples (sliced)	3-5 mins
Pears (whole)	5-7 mins
Pears (sliced)	3-5 mins

Timing for fruit will vary depending on ripeness.

Rice

	Weight	Water	Time
Brown Rice	4 oz	2 cups	40-45 mins
White Rice	4 oz	2 cups	35 mins
Basmati	4 oz	2 cups	35 mins

Pasta

	Weight	Water	Time
Dried	4 oz	3 cups	25 mins
Fresh	4 oz	3 cups	10-12 mins
Fresh Filled	9 oz	3 cups	12-15 mins

RECIPES

Salmon with Green Sauce

Ingredients

Four 6 oz. salmon fillets
Salt and black pepper to taste

Sauce

1 cup chopped parsley
1 cup chopped cilantro
4 garlic cloves finely minced
2 tsp. salt
2 tbsp. lemon juice
Freshly squeezed orange juice as needed

Method

1. Combine all of the ingredients for the sauce, except the orange juice, into a blender and mix well. If mixture is too thick add some orange juice. The sauce can be very smooth or somewhat chunky depending upon your preference.
2. Fill the water reservoir to the MAX level.
3. Pour the sauce over the salmon and place the seasoned fillets in the steaming baskets. Do not let the pieces overlap. If necessary, place one salmon fillet in each basket.
4. Place the lid on the steamer.
5. Set the steam cooking function for about 8 minutes or until desired doneness is achieved.
6. The remaining sauce can be served with the steamed salmon.

Amaretto Infused Steamed Apple Compote with Almond Butter

Ingredients

4 firm ripe apples, peeled and sliced into 6 to 8 pieces
1 tbsp. amaretto
2 tbsp. sugar
1 tsp. ground cinnamon

Almond Butter

4 tbsp. softened butter
2 tbsp. ground almonds
2 tbsp. amaretto

Method

1. Combine the apples, sugar, and cinnamon and allow to marinate for 10 minutes.
2. Combine the ingredients for the almond butter in a small bowl and mix until well blended.
3. Fill the water reservoir of the steamer to the MAX level and add 2 tsp. of amaretto.
4. Place the apples in single layers in the steam baskets.
5. Cover and set the steam function for about 3-5 minutes until the apples are cooked through but are still firm.
6. Divide the steamed apples into 4 small bowls and garnish with a dollop of almond butter.

CUSTOMER SERVICE

If you have any questions or problems regarding the operation of your Deni Food Steamer, call our customer service department toll free:

Monday through Friday
8:30 a.m. to 5:00 p.m.
(Eastern Standard Time)

1-800-DENI-VAC

1-800-336-4822

or E-mail us at
custserv@deni.com

www.deni.com

Deni by Keystone Manufacturing Company, Inc.®

ONE-YEAR LIMITED WARRANTY

Your Deni Food Steamer is warranted for one year from date of purchase or receipt against all defects in material and workmanship. Should your appliance prove defective within one year from date of purchase or receipt, return the unit, freight prepaid, along with an explanation of the claim. If purchased in the U.S.A. or other country, please send to: Keystone Manufacturing Company, Inc. 33 Norris Street, Buffalo, NY 14207. If purchased in Canada, please send to: Keystone Manufacturing Company, Inc., 151 Cushman Road, St. Catherines, Ontario L2M 6T4. (Please package your appliance carefully in its original box and packing material to avoid damage in transit. Keystone is not responsible for any damage caused to the appliance in return shipment.) Under this warranty, Keystone Manufacturing Company, Inc. undertakes to repair or replace any parts found to be defective.

This warranty is only valid if the appliance is used solely for household purposes in accordance with the instructions. This warranty is invalid if the unit is connected to an unsuitable electrical supply, or dismantled or interfered with in any way or damaged through misuse.

We ask that you fill in the details on your warranty card and return it within one week from date of purchase or receipt.

This warranty gives you specific legal rights. You may also have other rights which vary from state/province to state/province.