

COOKING STEAMER

Model 94924

ASSEMBLY AND OPERATING INSTRUCTIONS



Due to continuing improvements, actual product may differ slightly from the product described herein.



**TO PREVENT SERIOUS INJURY,
READ AND UNDERSTAND ALL WARNINGS
AND INSTRUCTIONS BEFORE USE.**

3491 Mission Oaks Blvd., Camarillo, CA 93011
Visit our Web site at: <http://www.harborfreight.com>

Copyright© 2006 by Harbor Freight Tools®. All rights reserved. No portion of this manual or any artwork contained herein may be reproduced in any shape or form without the express written consent of Harbor Freight Tools.

For technical questions and replacement parts, please call 1-800-444-3353.

PRODUCT SPECIFICATIONS

Overall Dimensions	8-1/4" H x 9" Dia. (with Lid on)
Steamer Body Dimensions	7" Dia. x 3-5/8" H
Inside Depth	2-14" Deep
Water Level Markings	500ML MAX.\250ML Min.
Heat Plate Materials	Aluminum-Alloy
Auto Shut-Off Timer	Knob/Dial with Red Indicator Light, 0-60 Minutes
Maximum Weight	9.55 Lbs.

SAVE THIS MANUAL

You will need this manual for the safety warnings and precautions, assembly, operating, inspection, maintenance and cleaning procedures, parts list and assembly diagram. Keep your invoice with this manual. Write the invoice number on the inside of the front cover. Keep this manual and invoice in a safe and dry place for future reference.

IMPORTANT SAFEGUARDS

READ AND UNDERSTAND ALL INSTRUCTIONS

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

1. **Read all instructions.**
2. **Do not touch hot surfaces.** Use handles or knobs.
3. **To protect against electrical shock do not immerse cord, plugs, or the main unit in water or other liquid.** Only the Plastic Lid (1) and the Steam Bowl (2) may be immersed for cleaning. Thoroughly clean and dry these parts prior to first use and before every subsequent use.
4. **Close supervision is necessary when any appliance is used by or near children.**
5. **Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.**
6. **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 the nearest authorized service facility for examination, repair, or adjustment.

7. **The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.**
8. **Do not use outdoors.**
9. **Do not let cord hang over edge of table or counter, or touch hot surfaces.**
10. **Do not place on or near a hot gas or electric burner, or in a heated oven.**
11. **Extreme caution must be used when moving an appliance containing very hot liquids.**
12. **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.**
13. **Do not use appliance for anything other than intended use.**
14. **Maintain labels and nameplates on the Cooking Steamer.** These carry important information. If unreadable or missing, contact Harbor Freight Tools for a replacement.
15. **Use personal safety devices, they reduce the risk for injury.** Always wear oven mittens when handling hot cookware.
16. **Maintain a safe working environment.** Keep the work area well lit. Make sure there is adequate surrounding workspace. Always keep the work area free of obstructions, grease, oil, trash, and other debris. Do not use the **Cooking Steamer** in areas near flammable chemicals, dusts, and vapors. Do not use this product in a damp or wet location.
17. **Do not touch hot surfaces.** Use handles or knobs and wear oven mittens.
18. **Do not use metal utensils with the Cooking Steamer.** They may cause fire and the risk of electric shock.
19. **Do not operate the Cooking Steamer near draperies, curtains, and walls.** These flammable materials may catch fire from this electric appliance.
20. **Always unplug the Cooking Steamer from its electrical outlet and allow the product to cool completely before performing any inspection, maintenance, or cleaning procedures.**
21. **Do not clean with metal scouring pads.** Metal pieces can break off the pads and touch electrical parts, leading to risk of shock.
22. **Do not store anything other than the manufacturer’s recommended accessories in this unit when not in use.**
23. **Keep bystanders and children at a distance while operating the Cooking Steamer.** This product becomes hot and emits steam capable of burning hands and other body parts.

24. **Before first use and after every use, thoroughly clean the Cooking Steamer.**
25. **CAUTION: Do not immerse in water.**
26. **Do not open the Lid (1) when cooking. Never touch the outer portion of the Base (3) of the Cooking Steamer before it is cooled down.**
27. **The warnings, precautions, and instructions discussed in this instruction manual cannot cover all possible conditions and situations that may occur. It must be understood by the operator that common sense and caution are factors which cannot be built into this product, but must be supplied by the operator.**
28. **When cooking, all meats must be cooked to an internal temperature of 160° F.**

SAVE THESE INSTRUCTIONS.

Power Cord Safety

1. A short power supply cord is to be provided to reduce risks of becoming entangled in or tripping over a longer cord.
2. Longer extension cords are available and may be used if care is exercised in their use.
3. If a long extension cord is used,
 - a. the marked electrical rating of the (detachable power supply cord or) extension cord should be at least as great as the electrical rating of the appliance,
 - b. if the appliance is of the grounded type, the extension cord should be a grounding type 3-wire cord, and
 - c. the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

UNPACKING

When unpacking, check to make sure all the parts shown on the **Parts List on page 9** are included. If any parts are missing or broken, please call Harbor Freight Tools at the number shown on the cover of this manual as soon as possible.

REV 03/07

HOUSEHOLD USE ONLY

OPERATING INSTRUCTIONS

NOTE: For additional information regarding the parts listed in the following pages, refer to the **Assembly Diagram on page 9.**

Before using, wash the Plastic Lid (1) and the Steam Bowl (2) in hot, soapy water, taking care to rinse completely. Dry with a soft cloth.

1. Before using the Cooking Steamer, check the bottom of the Steam Bowl (2), the Aluminum Plate (10), and Heater (11) in the Body (3). Be sure they are clear of any foreign matter.
See **FIGURE 1** and the Assembly Drawing on page 9.

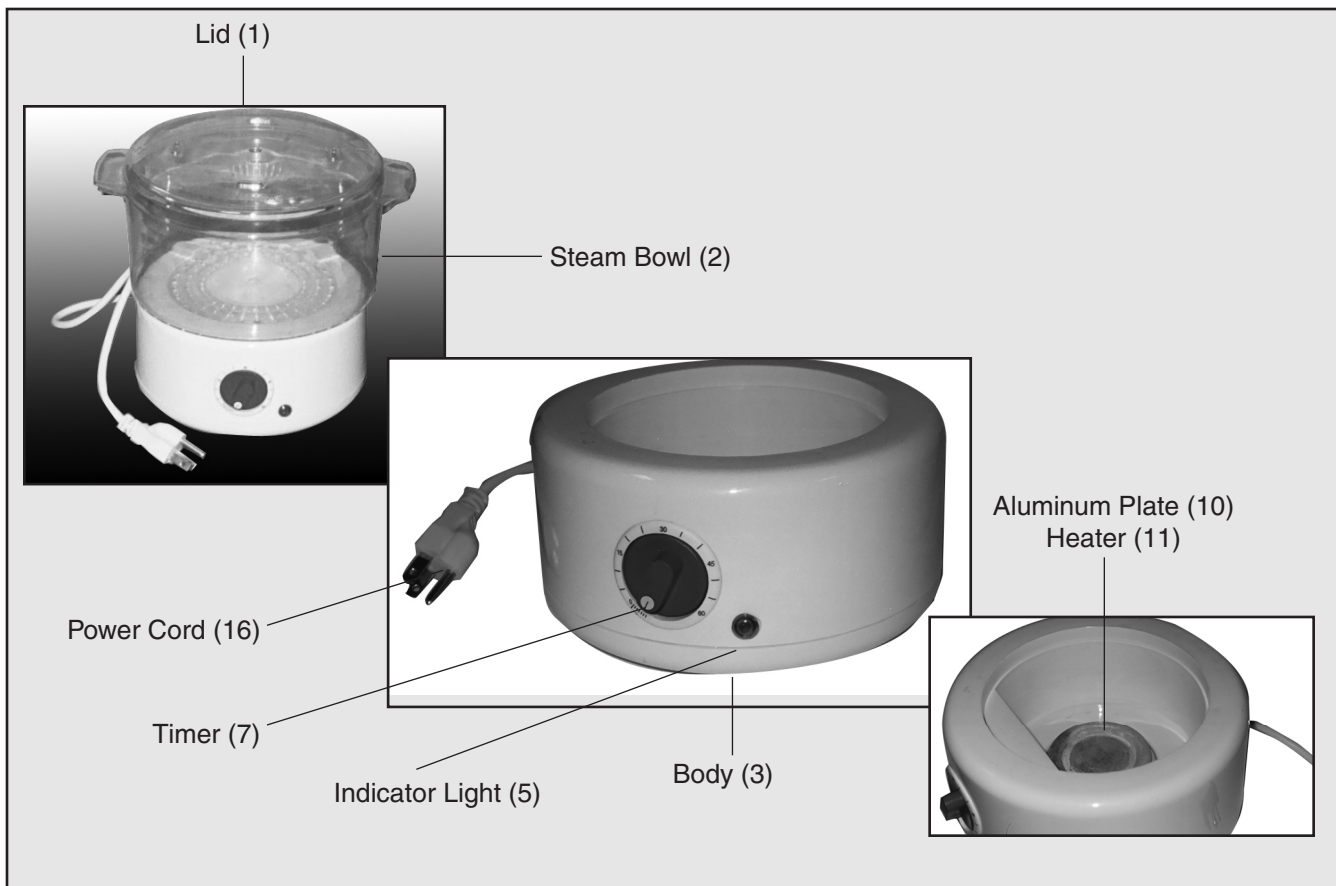


FIGURE 1

OPERATING INSTRUCTIONS (continued)

2. Be sure all parts are in good working condition. Please check that the voltage indicated on the bottom of the appliance is in accordance with the main voltage in your home. Make sure the Knob (9) is in the OFF position before plugging in the Cooking Steamer.
See **FIGURE 1** on page 5 and the Assembly Drawing on page 9.
3. Depending on the food you are steaming, refer to the cooking instructions on the following page and the markings on the inside of the Body (3) before placing water in the Steamer. Pour the required amount of cold water into the Body (3) of the Cooking Steamer. Do not use wine, meat or vegetable stock, or any other fluid.
4. Place the food in the Steam Bowl (2). Place the plastic Lid (1) securely on top of the Bowl. Do not add herbs or spices before the end of cooking. Be sure the Lid and handles on the Steam Bowl are perfectly in line. Do not overfill the Steam Bowl (2). The steam must be able to circulate and escape freely.
5. Place the Steam Bowl (2) with Lid (1) on top of the Body (2) and gently turn it to the left and right, to seat it properly.
6. Plug in the Power Cord (16). The indicator Light (5) will light up. Do not plug in the unit until you are ready to cook. The food will spoil if it sits in the Cooker Steamer too long before you cook it.
7. Turn the Knob (9) and set the desired time on the Dial (8). (See Cooking Guide on page 7). You may add water to the reservoir if some foods, according to personal taste, require a longer cooking time.
8. Once cooking time is completed, unplug the Steamer. Carefully remove the Steam Bowl (2). Sit it on a level, heat-treated surface. With a hot pad holder (not provided), gently remove the Lid (1), tilting it away from you to avoid being burned by steam escaping from the Steamer.
9. To serve the food, turn the Lid (1) over and slide it under the Steam Bowl (2). This will act as an elevated stand to prevent damaging the surface below.
10. **CAUTION:** The Cooking Steamer emits steam capable of causing burns.
11. When handling the Body (3), always use oven mittens (not provided). After cooling, pour out any remaining water and dry the Body (3) thoroughly with a soft towel. After serving the food, clean all remaining food from the Steam Bowl (2) and submerge the Bowl and Lid (1) in hot, soapy water. Wash and rinse with hot water. Dry thoroughly and store with the Body (3).

CLEANING INSTRUCTIONS

1. Before cleaning, remove the plug from the wall socket.
2. Allow the Cooking Steamer to cool down.
3. Do not use abrasive products when cleaning. This product is not dishwasher safe.
4. Clean the inner and outer portions of the Base (3) with a damp cloth. Tip the Base over a sink and remove all remaining liquid. Wipe the inside with a damp cloth and allow to dry.
5. Never submerge the Base (3) of this product in water or flush with water.

STEAM COOKING INSTRUCTIONS

Food	Amount	Water Level	Minutes
Asparagus	16 oz. or 1 Lb.	Minimum	12-15
Broccoli	8 oz.	Minimum	08-11
Cabbage	8 oz.	Minimum	10-13
Sliced Carrots	8 oz.	Minimum	10-12
Cauliflower	1 Head	Minimum	13-16
Chicken Breasts*	2 Pieces	Minimum	30-40
Clams*	1 lb.	Minimum	10-15
Corn	3 Ears	Minimum	20-23
Crab*	2	Minimum	40-45
Hard Boiled Egg*	6	Minimum	15-25
Fish Fillets*	8 oz.	Minimum	20-40
Peas	1-1/4 Cups	Minimum	15-17
Sliced Potatoes	8 oz.	Minimum	10-12
Sausages*	5	Minimum	20-25
Prawns*	1 lb.	Minimum	11-14


*All meats must be cooked to an internal temperature of 160° F.

NOTE:

Pour the required quantity of water into the Base before connecting to the power supply.

REV 03/07

INSPECTION, MAINTENANCE, AND CLEANING

1.  **WARNING!** Make sure the Power Switch (16) of the Cooking Steamer is in its “OFF” position and that the appliance is unplugged from its electrical outlet and allowed to cool before performing any inspection, maintenance, or cleaning procedures.
2. **BEFORE EACH USE**, inspect the general condition of the Cooking Steamer. Check for loose screws, misalignment or binding of moving parts, cracked or broken parts, damaged electrical wiring, and any other condition that may affect its safe operation. If abnormal noise or vibration occurs, have the problem corrected before further use. **Do not use damaged equipment.**
3. After each use, wash the Lid (1) and the Steamer Bowl (2) in hot soapy water, taking care to rinse completely. Dry with a soft cloth.
4. Clean the outside of the Cooking Steamer with a clean damp cloth. Never use abrasive cleaners; they will damage the unit. You may use a mild detergent. Never submerge the Base (3), or any other part not mentioned in number 3 above, in water or any other liquid.
5. Clean the Aluminum Plate (10) and the Heater (11) with a dry cloth to remove residue. Then, wipe it with a damp cloth. Allow it to dry completely before reusing. You must keep the Aluminum Plate (10) and the Heater (11) free from any foreign objects or the Cooking Steamer will not operate properly.
Note: Improper cooking may cause unpleasant odors when using the Cooking Steamer.

PARTS LIST

Part	Description	Q'ty
1	Lid	1
2	Steam Bowl	1
3	Body	1
4	Light Cover	1
5	Light	1
6	Timer Holder	1
7	Timer	1
8	Dial	1
9	Knob	1
10	Aluminum Plate	1
11	Heater	1
12	Thermostat Holder	1
13	Heat-Resistant Plate	1
14	Bottom	1
15	PVC Foot	1
16	Power Cord	1
17	Insulated Plate	1
18	Thermostat 25010A 127C	1

NOTE: Some parts are listed and shown for illustration purposes only, and are not available individually as replacement parts.

PLEASE READ THE FOLLOWING CAREFULLY

THE MANUFACTURER AND/OR DISTRIBUTOR HAS PROVIDED THE PARTS LIST AND ASSEMBLY DIAGRAM IN THIS MANUAL AS A REFERENCE TOOL ONLY. NEITHER THE MANUFACTURER OR DISTRIBUTOR MAKES ANY REPRESENTATION OR WARRANTY OF ANY KIND TO THE BUYER THAT HE OR SHE IS QUALIFIED TO MAKE ANY REPAIRS TO THE PRODUCT, OR THAT HE OR SHE IS QUALIFIED TO REPLACE ANY PARTS OF THE PRODUCT. IN FACT, THE MANUFACTURER AND/OR DISTRIBUTOR EXPRESSLY STATES THAT ALL REPAIRS AND PARTS REPLACEMENTS SHOULD BE UNDERTAKEN BY CERTIFIED AND LICENSED TECHNICIANS, AND NOT BY THE BUYER. THE BUYER ASSUMES ALL RISK AND LIABILITY ARISING OUT OF HIS OR HER REPAIRS TO THE ORIGINAL PRODUCT OR REPLACEMENT PARTS THERETO, OR ARISING OUT OF HIS OR HER INSTALLATION OF REPLACEMENT PARTS THERETO.

ASSEMBLY DIAGRAM

