



# THE SECURA 3-TIER STAINLESS STEEL FOOD STEAMER

USER MANUAL





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# Safety Information

Congratulations on your purchase of the Secura 3-Tier Stainless Steel Food Steamer. Please adhere to the following safety guidelines when you use this product. Read this manual in its entirety before using the product.

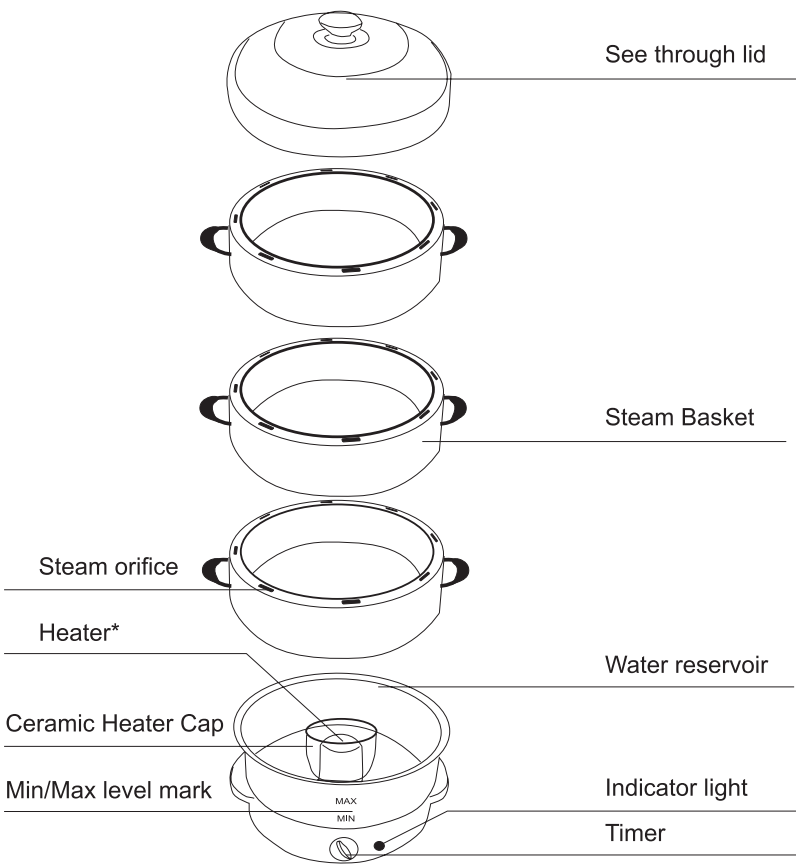
## Basic Safety

- Surfaces will become hot, use the handles and knobs to move and manipulate the steamer.
- This unit must not be immersed in water. The plug, cord and base can present shock hazards if they're immersed in liquid.
- Keep away from children and watch children when the product is in use.
- This product must be unplugged when not in use and prior to cleaning.
- The unit must be allowed to cool off before being disassembled or cleaned.
- If the cord or plug is damaged, do not use the unit. Do not use the unit if it is damaged from dropping or other ill-treatment.
- This unit is not intended to be used with accessory attachments not specifically recommended by the manufacturer. Doing so may cause injury.
- Indoor use only!
- Keep the cord away from hot surfaces and the edges of tables and counters.
- Exercise caution when moving the appliance when it contains hot liquid.
- Turn the Steamer off before unplugging it.
- Use according to the following directions only.
- Only use with grounded extension or power supply cords.
- Make sure that any extension cords do not present trip hazards.

# Directions for Use

- 1. Remove all packing materials and stickers from the product.
- 2. Wash the product prior to the first use.
- 3. Place the product in an area where steam has room to escape and where it won't damage the counter, walls or cabinetry.

## Diagram of the Secura Steamer



\*To extend your food steamer's lifespan, descale according to the instruction in this manual (page 9).

## Filling the Steamer

Never fill the device above the Maximum Level mark. Fill with hot or cold tap water to a level in between the maximum and minimum indicators. Never add seasonings or anything else to the water used for steaming.

The Secura food steamer allows you to steam a variety of foods within baskets that prevent the flavors from mixing. There are three baskets provided and they can be used simultaneously without mingling the flavors. Among the foods that can be cooked in the device are:

- Vegetables
- Soft- or hard-cooked eggs
- Fish, including steaks, whole fish and fillets, as well as other seafood
- Boneless chicken and turkey breasts
- Hot dogs
- White or brown rice

**Mixing Rice:** Add the rice directly to the basket. Add enough water to cover the rice in 1/2 inch of liquid.

If you have items with different cooking times, add the item with the longest cooking time to the bottom basket, the item with the next longest cooking time to the next basket and the item with the shortest cooking time to the top basket. For example, if you were steaming a meal of rice, meat and vegetables, the order of the foods would be: rice in the bottom, meat in the middle and vegetables on the top.

**Note:** There is enough water in the reservoir to provide 60 minutes of cooking time. You can add water as needed. The device will shut off automatically when the water level gets low.

**Safety First!:** Always use oven mitts or a pot holder when removing the lid or the steaming baskets from the Secura Steamers. Keep your face away from the lid when opening it to avoid steam.

# Cooking Chart

Food	Amount	Suggested Seasoning	Time
<b>EGGS</b>			
Soft cooked	15 eggs		12 minutes
Hard Cooked	15 eggs		20 minutes
<b>RICE</b>			
White	1cup with 1 ¼ cups water	Salt, pepper, butter and olive oil	30 minutes
	1 ½ cups with 1 ½ cups water	Salt, pepper, butter and olive oil	35 minutes
Brown	1cup with 1 ½ cups water	Salt, pepper, butter and olive oil	50 minutes
<b>FRESH VEGETABLES</b>			
Asparagus	8 oz. trimmed fresh	Chervil or Savory	10 to 12 minutes
Broccoli	1 bunch	Basil or Dill	8 to 10 minutes
Cabbage	1 small head about 1 ½ lbs.	Oregano and Basil	16 to 18 minutes
Carrots	1lb. peeled and sliced	Tarragon or Mint	12 to 14 minutes
Cauliflower	1head - about 1lb.fresh florets	Coriander or Celery seeds	12 to 14 minutes
Corn on the cob	3medium sized fresh cut into 3-inch pieces	Dill or Marjoram	11 to 13 minutes
Green beans	1lb. trimmed whole beans	Thyme and/or Savory	10 to 12 minutes
Red or brown skin, medium, quartered	1 ½ lbs.	Rosemary or Dill	22 to 24 minutes
Snow peas	1/2 lb. trimmed fresh whole peas	Ginger and Garlic	7 to 9 minutes
Spinach	8 ounces fresh whole spinach	Garlic and Parsley	4 to 6 minutes
Squash , Zucchini or Yellow squash	1 ½ lbs. cut into 1-inch chunks	Basil and /or Garlic	18 to 20 minutes
Sweet potatoes	1 ½ lbs. cut into 1 ½ inch chunks	Ginger or whole Cloves	24 to 26 minutes

Food	Amount	Suggested Seasoning	Time
<b>FROZEN VEGETABLES</b>			
Frozen peas	1lb.	Thyme and /or Rosemary	6 to 8 minutes
Frozen mixed vegetables	1lb.	Garlic or Oregano	8 to 10 minutes
<b>REHEATING</b>			
Reheat baked dish or frozen entrée	4×4-inch piece of either cold baked lasagna or cooked frozen entrée		18 to 20 minutes
<b>POULTRY</b>			
Boneless chicken breasts	1 ½ lb.	Fresh Sage or Thyme	30 minutes
<b>MEAT</b>			
Hot dogs	1lb. Package		14 to 16 minutes
Food	Amount	Suggested Seasoning	Time
<b>FISH</b>			
Fish fillets	Salmon- 3 fillets about 1lb.	Dill and/or Garlic	14 to 16 minutes
	Tilapia -3 fillets about 1 ½ lbs.	Chervil and Dill	12 to 14 minutes
Salmon steaks	2 steaks, total wt. 1 ¼ lbs.	Dill and Garlic	18 to 20 minutes
<b>FISH</b>			
Crab	King crab legs, about 1lb.	Lemon slices	20 to 22 minutes
	Snow crab clusters, about 1 ½ lbs.	Lemon and Marjoram	16 to 18 minutes
Lobster tails	3 tails, about 1 ½ lbs.	Lemon slices or wedges	19 to 21 minutes
Shrimp	1 ½ lbs. shelled and deveined	Lemon and Garlic	14 to 16 minutes



## How the Steam360 Technology Works

Each of the steam baskets is provided with steam orifices around the basket that allow the steam to rise up through them instead of through the food in steam bowls. Fresh steam can pass along to the next steam basket. This prevents the flavors from mixing with one another but still provides excellent cooking times and results. The Secura Steamer with Steam360 technology may be used to cook any variety of foods without worries about their flavors mixing.

## Cleaning and Maintenance

Cleaning the Secura Steamer is vital to proper function. Remember to clean the device after each use.

### Steamer Basket and the Lid

You can wash these in warm water. These parts are also dishwasher safe; top rack only. Rinse and dry the lid prior to storage.

### Water Reservoir

The reservoir must be emptied prior to cleaning. Simply tip the unit to empty the water out of it. Clean the unit with sudsy, warm water. Never immerse the unit. This part of the unit is not safe for the dishwasher.

If there are stubborn spots in the reservoir, use a plastic mesh or plastic brush to scrub them. The unit may be rinsed in warm water.

### Exterior

Wipe clean with a damp cloth.

#### **IMPORTANT:**

Never use abrasive pads, scouring cleanser or bleach to clean this unit.

Keep the stainless steel surface dry prior to storage.

Stainless steel is corrosion-resistant but not corrosion-proof. Warm and high humidity atmosphere can increase the speed of corrosion and therefore require more frequent maintenance. Following the above mentioned cleaning and maintenance procedure, your stainless steel appliance will last a lifetime. If rust spots develop on stainless steel surface, do not panic. This does not mean the product is defective. We recommend cleaning stainless steel surface with cleansers like Bon Ami Polishing Cleanser or Bar Keeper's Friend Cookware Cleanser and Polish.

# Descaling

In some cases, mineral deposits from the water will cause clogging or even damage the steamer. To alleviate this and to ensure that steam flows throughout the entire cooking process, go through the following procedure at least once every 3 months. In areas with particularly hard water, you may wish to do this more often.

1. Fill the water reservoir with a mix of water and white vinegar at a 1:1 ratio. Fill to the maximum level. Never use a chemical descaler for this process.
2. Place all baskets and lids in their correct positions.
3. Plug the unit in.
4. Set the timer for 25 minutes.
5. Pour out the vinegar and water mixture and clean according to the instructions.



## *Manufacturer's Limited Warranty*

The Manufacturer of the Secura food steamer provides warranty protection to the original purchaser from an authorized reseller or distributor of the Secura Steamer. The product is warranted against defects in materials and workmanship under normal use for a period of 1 year after the date of purchase. The manufacturer will, at their own option, repair or replace the device with a new or refurbished device. The manufacturer reserves the right to inspect the product before having any obligation under this limited warranty. Any costs related to shipping and to warranty service will be the responsibility of the purchaser.

The following conditions must apply for the manufacturer's warranty to be valid:

- The product must be purchased from an authorized reseller
- The warranty only covers the original purchaser and is non-transferrable
- The warranty does not cover commercial or institutional use
- Normal wear and tear, as well as abuse, negligence, misuse and unauthorized repair and modification are not covered by this warranty.
- Original receipt must be presented by purchaser.
- This warranty does not affect other rights you have under the law

Manufactured by  
Secura Inc.  
Brookfield, Wisconsin, USA

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## Secura Bestsellers

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Secura Turbo Oven 777MH & 798DH



Secura Turbo Oven Mini CO-05MH & CO-05DH



Duxtop Induction Cooktop 8100MC & 8300ST



Secura Water Heater and Warmer AX-400 & AX-650-2



Secura Ice Cream Maker with Self-Refrigerating Compressor



Duxtop Whole-clad Tri-ply Premium cookware set



Secura Hot & Cool Mist Ultrasonic Facial Steamer

