



2-TIER 10 INCH PREMIUM BAMBOO STEAMER USER GUIDE



LID

BASKETS



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WARNINGS & PRECAUTIONS

FAILURE TO FOLLOW THESE INSTRUCTIONS WILL INVALIDATE ANY GUARANTEE

- The Feed the Masses 10", 2-Tier Premium Bamboo Steamer is intended for domestic use only. Do not use in commercial or industrial settings.
- Not for use outdoors
- Do not use in microwaves, ovens, or freezers
- Do not allow children to play with this product
- Check the product for damage before use, do not use if damaged.
- Metal utensils can scratch or chip the bamboo and cause breakage.
- Use wooden or silicone utensils only.
- Use suitable sized pan or wok for the Bamboo Steamer to securely sit in.
- Do not overload the Bamboo Steamer
- Always wear oven gloves when handling the Bamboo Steamer; steam can cause serious burns.
- Warning! Take extra caution when removing the lid, escaping steam can cause serious burns.
- Do not leave the Bamboo Steamer unattended while in use.
- Hand-wash only; this Bamboo Steamer is not dishwasher safe.
- Do not clean the Bamboo Steamer with any abrasive chemicals, solvents, or detergents; this may damage the bamboo surface.
- Wash thoroughly with warm water and mild dish soap before use. Rinse immediately.
- During cleaning, do not soak steamer in water for more than 5 minutes.
- Lay the lid and baskets separately and let air dry for before storing to prevent mildew

CLEANING & MAINTENANCE INSTRUCTIONS

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- Lay the lid and baskets separately and let air dry for 2 days before storing to prevent mildew.
- Store the lid and baskets separately in a cool, dry area.

CAUTION: Failure to follow this instruction presents the risk of mold or mildew growth, which can lead to the bamboo cracking. Avoid storing in plastic to prevent condensation.

CAUTION: Do not store items on top of or inside of the baskets or lid.

INSTRUCTIONS FOR USE

1. Wash thoroughly with warm water and soap before use. Rinse thoroughly.
2. This steamer is designed without twine/string holding the baskets together, so it is easier to clean. For even easier cleaning, creating a divide between the food to be steamed and the basket is recommended. This can be accomplished by lining the bottom of the basket with parchment paper or cabbage/lettuce leaves. Using banana leaves or corn husks is an alternative and adds more flavor to the food. Whatever you line the steamer with should be porous to allow steam to come up through the bottom of the steamer and circulate around the food to cook it.
3. Lay the food in the basket (place leaves or paper first if desired) in a single layer (never stack food), ensuring there is enough space around it so food will not stick together during cooking.
4. Alternatively, a light, heat-proof plate may be placed directly on the basket as long as it is small enough that steam can circulate around it.
5. Assemble the baskets one on top of the other and place the lid on top.
6. Fill a suitable pan or wok to a depth of at least 2 inches of water.
7. **WOK:** If using a wok, the water must come up high enough to submerge the bottom of the rim of the steamer in water to prevent it from scorching. The water must also be low enough so the bubbling water doesn't touch the bottom of the inside bed of the steamer and the food sitting on it.
8. Use a medium heat to bring the water to a simmer. Simmering water has slow, gentle, small bubbles.
9. Place the Bamboo Steamer inside the wok/pan using oven gloves to handle the steamer. Allow the simmering water to cook the food, checking the progress of the food occasionally.
10. Once the water in the wok/pan is simmering, it will start to evaporate. Allow the food to steam for as long as the recipe indicates, but keep an eye on it and add boiling water as needed. Make sure you're not adding cold water, or it will stop simmering and interrupt the cooking process.
11. Warning! Take extreme caution when removing the lid as escaping steam can cause scalding.
12. Once the food has cooked, remove the steamer from the water using oven gloves and turn the stove off. Use plastic/silicon tongs or spoon to remove the food from the baskets.

CAUTION: Using oven gloves is highly recommended when checking or removing food to protect against steam escaping through the baskets.

DISPOSAL INFORMATION

Please recycle where facilities exist. Check with your local authority for recycling advice.

WARRANTY

To register your product and find out if you qualify for a free extended warranty, go to: www.feedthemasses.com/warranty.

Please retain a proof of purchase receipt or statement as proof of the purchase date.
The warranty only applies if the Bamboo Steamer is used solely in the manner outlined in the User Guide and all instructions have been followed accurately.
Failing to use the Bamboo Steamer in the manner outlined in this User Guide will invalidate the warranty.
Returned goods will not be accepted unless they are re-packaged in their original color box.
Made in China for Feed the Masses