

RICARDO

ELECTRIC HOT DOG STEAMER

*user care, instruction manual
and warranty*



Thank you for purchasing the **RICARDO** electric hot dog steamer.
Before using this product, please read the user care and instruction manual carefully.

IMPORTANT SAFEGUARDS

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When using electrical appliances, basic safety precautions should always be followed to prevent fire, electric shock, serious personal injury and/or property damage, including the following.

READ ALL INSTRUCTIONS CAREFULLY BEFORE FIRST USE.

- ::: This appliance is not a toy and should not be used by children. Keep appliance and its cord out of the reach of children and pets. Close adult supervision is necessary when any appliance is used near children.
- ::: Always place the appliance on a flat, stable and heat-resistant surface. Do not use the appliance on temperature sensitive surfaces.
- ::: Do not place the appliance on or near a hot gas or electric burner or in a heated oven or microwave oven.
- ::: This appliance is intended for household use only. Do not use outdoors.
- ::: Do not operate the appliance directly under kitchen cabinets as it generates steam.
- ::: Keep away from curtains, wall coverings, clothing, dish towels or other flammable materials. While in use, provide adequate space above and around the appliance for air circulation.
- ::: Use the product in a well-ventilated area.
- ::: Do not operate the appliance with the water container empty as it could damage the appliance.
- ::: This appliance generates heat and escaping steam during use. Please ensure that proper precautions are taken to prevent the risk of burns, fire or other injury to persons or damage to property.
- ::: **ATTENTION** The appliance may become hot during use. Use extreme caution when opening the lid as hot steam will escape and may cause scalding. Do not touch hot surfaces. Use protective oven mitts to avoid burns or serious personal injury. Always use utensils to handle hot food.
- ::: Do not attempt to move or relocate the appliance while it is in use.
- ::: Do not use the appliance for anything other than its intended use. Do not use attachments or accessories that are not recommended or sold by the manufacturer.
- ::: Do not leave the appliance unattended. Always unplug the appliance from the electrical outlet when not in use.
- ::: All parts must be hand washed. Do not place in the dishwasher.
- ::: Unplug the appliance and allow all parts to cool down completely before disassembling, handling or attempting to clean.
- ::: Do not let the power cord hang (over the edge of a table or counter) to avoid tripping or touch hot surfaces.
- ::: Do not operate the appliance with a damaged cord or plug, after the appliance malfunctions or has been damaged in any manner. Do not attempt to repair this product yourself. If there is a problem, please call 1-866-226-9222.
- ::: To protect against electrical shock, never immerse the power cord, the plug or the base in water or other liquids.
- ::: Do not plug or unplug the product into/from the electrical outlet with wet hands.
- ::: Use the provided plug only.

- ::: Connect the power plug to an easily accessible outlet so that the appliance can be unplugged immediately in the event of an emergency.
- ::: The cord for this appliance should be plugged into a 120 V AC electrical wall outlet.
- ::: Always unplug appliance from the electrical outlet before cleaning or when not in use. To unplug, grasp the plug and pull it from the electrical outlet. Never pull the cord.
- ::: The device must not be operated via an external timer or remote control.

SAVE THESE INSTRUCTIONS - FOR HOUSEHOLD USE ONLY

NOTES ON THE PLUG

For safety reasons, this appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug can only be inserted one way into the electrical outlet. If the plug does not fit correctly into the outlet, reverse the plug and insert into the outlet. If it still does not fit, contact a qualified electrician for further assistance. Do not alter the plug or attempt to modify the plug in any way.

NOTES ON THE CORD

A short power-supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if care is exercised in their use.

IF AN EXTENSION CORD IS USED:

- ::: Minimize the risk of overheating by using the shortest UL or ETL listed cord possible.
- ::: The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
- ::: The longer cord should be arranged so that it will not drape over a countertop or tabletop where it can be tripped over, snagged, or pulled on unintentionally (especially by children).

ELECTRIC POWER

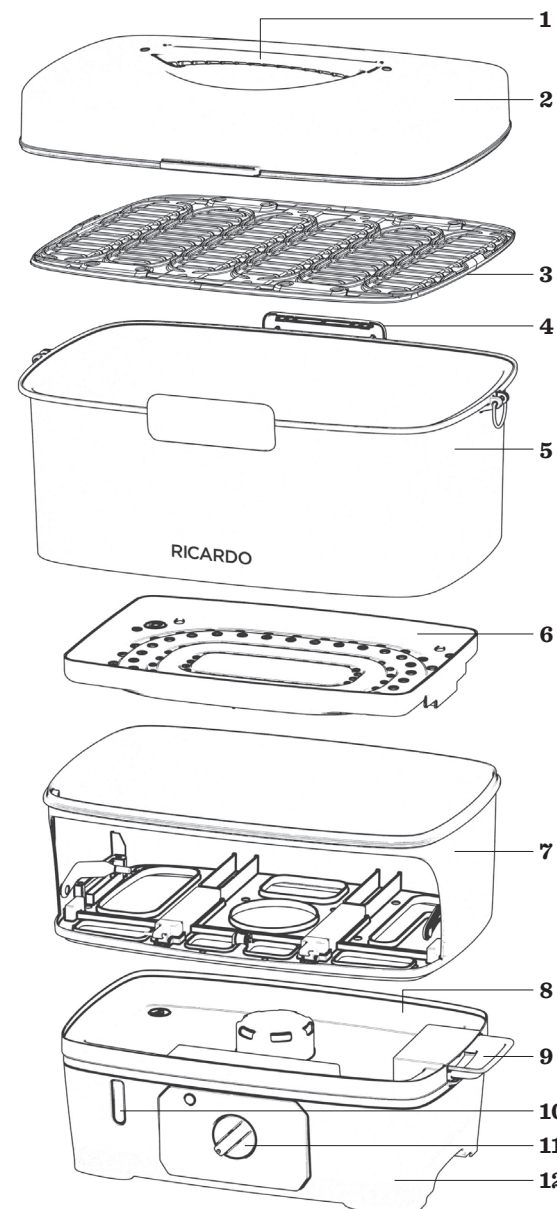
If the electrical circuit is overloaded with other appliances, the appliance may not operate properly. It should be plugged into a separate electrical circuit.

TECHNICAL DATA

Main voltage: 120V / Frequency: 60Hz / Power consumption: 800 watts

PARTS IDENTIFICATION

Product may vary slightly from diagram.



1. Carrying handle
2. Lid (F)
3. Bread tray (E)
4. Locking clips
5. Bread and vegetable steamer (D)
6. Sausage tray (C)
7. Sausage steamer (B)
8. Drip tray (A)
9. Retractable water-fill spout
10. Water level indicator
11. 60-minute adjustable timer
12. Steamer base

BEFORE FIRST USE

- 1- Read all instructions and important safeguards.
- 2- Remove all packaging materials and ensure that all items have been received in good condition.
- 3- Tear up all plastic bags as they can pose a risk to children.
- 4- Do not plug the appliance into an electrical outlet before it is ready to be used.
- 5- Wash all parts (except the base) in hot soapy water and dry thoroughly.

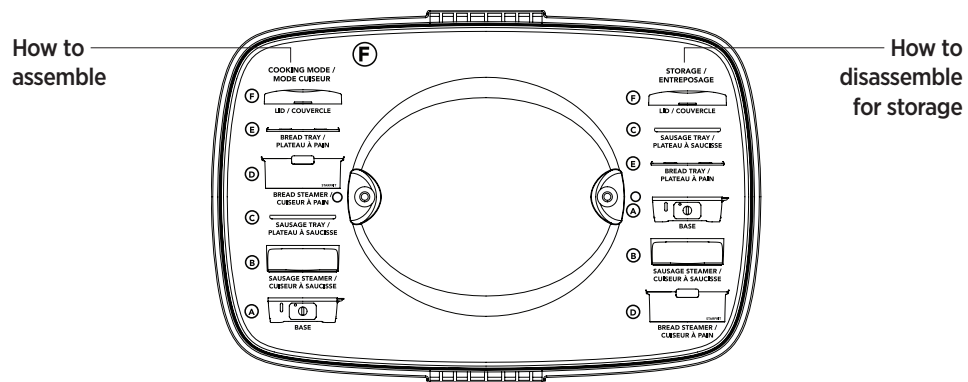
WARNING: Do not place any parts in the dishwasher.

- 6- Rinse the steamer base with hot water and dry thoroughly. **WARNING:** Do not immerse the steamer base, the power cord or the power plug in water or any liquid.

NOTE: Do not use abrasive cleaners or scouring pads or any other object that could scratch.

ASSEMBLING

NOTE: All parts are marked with a letter from **(A)** to **(F)** to indicate the order of assembly. Pictograms are engraved under the lid (shown below) as quick reference for assembly and storage.



- 1- First, place the steamer base on a flat level surface and place the drip tray **(A)** on top of the steamer base.
- 2- Place the sausage steamer **(B)** on top of the steamer base, make sure it sits flat. **NOTE:** You can also place the bread steamer directly on top of the steamer base.
- 3- Insert the sausage tray **(C)** inside the sausage steamer **(B)**.
- 4- Place the bread steamer **(D)** on top of sausage steamer **(B)**, make sure it sits flat.
- 5- Insert the bread tray **(E)** inside the bread steamer **(D)**, making sure the side with bread markings is upward.
- 6- Place the lid **(F)** on top of the bread steamer **(D)**. Use the side locking clips to securely attach the lid.

USING THE ELECTRIC HOT DOG STEAMER

During first use of the appliance, smoke and/or a slight odour may occur from the appliance because of the initial warming process of the materials. This is normal and will quickly disappear. It will not recur after appliance has been used a few more times.

- 1- Place the appliance on a flat, dry, stable and heat resistant surface. With the appliance unplugged, assemble all parts according to the ASSEMBLING section.
- 2- Open the water-fill spout on the side of the appliance and fill the steamer base with water to the MAX line shown on the water level indicator. Do not overfill passed the MAX line.



NOTE: Always ensure the water level is above MIN level before operating the appliance. **Never use any liquids other than water.**

- 3- Open the sliding door on the sausage steamer to access the sausage tray. Place up to 12 sausages on the tray and close the door.
- 4- Open the lid to access the bread steamer and place up to 12 buns. **Use the markings on the bread tray to avoid obstructing the steam vents located on each side of the bread tray.** Buns should be stacked on two rows.
- 5- Plug the power cord into a 120V AC wall outlet to turn the appliance on.
- 6- Set the timer to the desired cooking time (maximum of 60 minutes). The LED indicator will illuminate, indicating the product is heating.
- 7- When cooking time is up, the light will go off and the unit will shut down; unplug the power cord from the wall outlet.

WARNING

- ::: Do not operate the appliance directly under kitchen cabinets.
- ::: Use extreme caution when opening the lid or sausage steamer during or after cooking. Hot steam will escape and may cause scalding. Use protective oven mitts to avoid burns or serious personal injury.
- ::: Always use utensils to handle hot food.
- ::: Always unplug the product when not in use.
- ::: Do not add salt or seasoning to the food while steaming. You may season food once cooking is over in a separate plate.

HELPFUL TIPS

::: The appliance can be used to steam a wide variety of food. Use the bread steamer to steam vegetables and the sausage steamer to steam seafood, fish, smoked meat, dumplings and more.



::: When steaming large quantities of food, stir the food halfway through the steaming process.

::: To prevent drippings from the bread steamer falling into other food in the sausage steamer, use a small plate or tray to steam food.

::: The bread steamer (D) can be placed directly on the base (A), make sure it sits flat.



::: **Remove the bread tray when using the bread steamer for anything other than bread.**

::: Do not steam frozen food.

GUIDE FOR STEAM COOKING

The suggested steaming times given below are provided for reference only. Actual cooking times may vary.

FOOD	SERVING	SUGGESTED STEAMING TIME
Hot dogs (6" sausages and buns)	12	12 minutes
Asparagus / Green beans		7 to 10 minutes
Broccoli / Cauliflower (cut into florets)		8 to 12 minutes
Brussels sprouts		14 to 18 minutes
Carrots (sliced / Nantes)		12 to 16 minutes
Baby potatoes		25 to 35 minutes
Dumplings (fresh)		12 to 14 minutes
Dumplings (frozen) *		14 to 16 minutes
Steam buns *		12 to 14 minutes
Smoked meat		12 minutes (stir halfway through cooking)
Lobster	1 - 1 ½ lb	12 minutes
Fish fillets (thin) *	175 g each	6 to 8 minutes
Fish steaks (thick) *	175 g each	10 to 12 minutes

* To prevent food from sticking to the bottom of the tray/basket, line with parchment paper.

CLEANING

IMPORTANT: Unplug the appliance and allow all parts to cool down completely before handling or attempting to clean.

1- Disassemble all parts.

2- Drain any remaining water from the steamer base and the drip tray.

3- Wash all parts (except the base) in hot soapy water and dry thoroughly. Wash after each use.

WARNING: Do not wash any parts in the dishwasher. **All parts must be hand washed.**

4- Rinse the steamer base with hot water and dry thoroughly after each use. **WARNING:** Do not immerse the steamer base, the power cord or the power plug in water or any liquid.

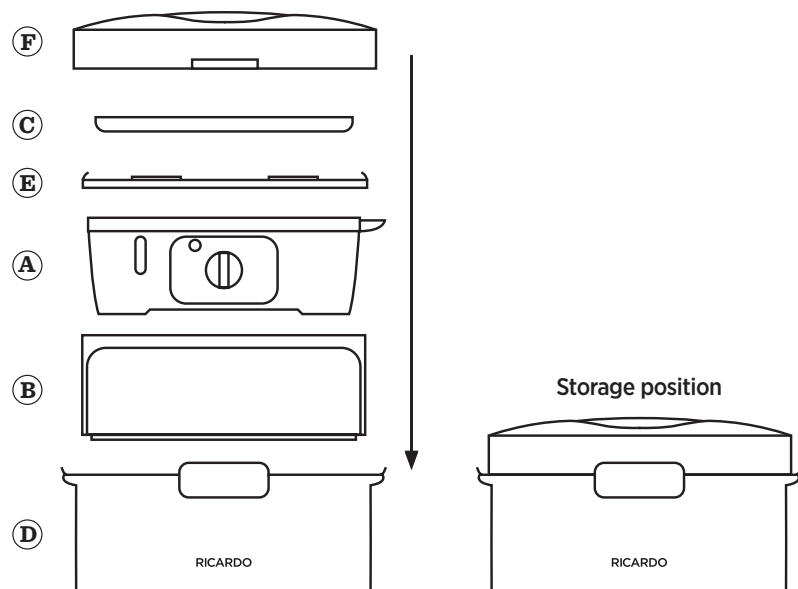
NOTES

::: Do not use abrasive cleaners or scouring pads or any other object that could scratch.

::: Over time, scale deposits may build into the base. Lime scale comes in the appearance of white-colored or rusty looking build-up on the inner base of the appliance. This is normal. Descale the appliance regularly using water and vinegar. **Do not use descaling products.**

STORAGE

Ensure all pieces are clean and dry before storing. The appliance is designed with nestable components for compact storage and transportation. Follow the order shown below to easily stack all components together for storage:



NOTE: All parts are marked with a letter from **(A)** to **(F)** to indicate the order of assembly/disassembly. Above pictograms are also engraved under the lid as quick reference for assembly and disassembly for storage.

Store appliance in a dry, clean place. When not in use, the power cord may be wrapped under the base of the appliance. Never wrap the cord tightly as this could place undue stress on the cord where it connects to the appliance, causing it to fray and break. Keep it loosely coiled.

2-YEAR LIMITED WARRANTY

This warranty covers any defects in materials and workmanship for a period of two (2) years from the date of the original purchase. Please retain your original receipt as a proof of the purchase date. Any complaints must be registered within the warranty period. The product will be repaired, replaced (parts or entire appliance) or refunded at our sole discretion. Shipping charges may apply.

This warranty does not cover normal wear and tear of parts, stains, scratches, discoloration or damage resulting from any of the following: negligent use or misuse of the product including failure to clean the product regularly, use for commercial purposes, accident, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than a **RICARDO** authorized service agent. Stains, discoloration and minor scratches on the inside and outside of the appliance constitute normal use, do not affect performance and are not covered by this warranty.

For assistance or general information regarding this product and the warranty, please contact our customer service:

::: by e-mail: kitchenproducts@ricardocuisine.com

::: by phone: 1-866-226-9222

