

STX
International

evolution



EVOLUTION FOOD STEAMER INSTRUCTION MANUAL

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SAFETY INSTRUCTIONS

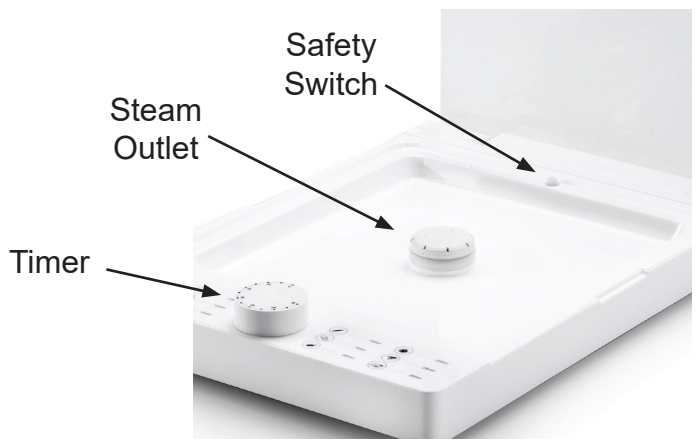
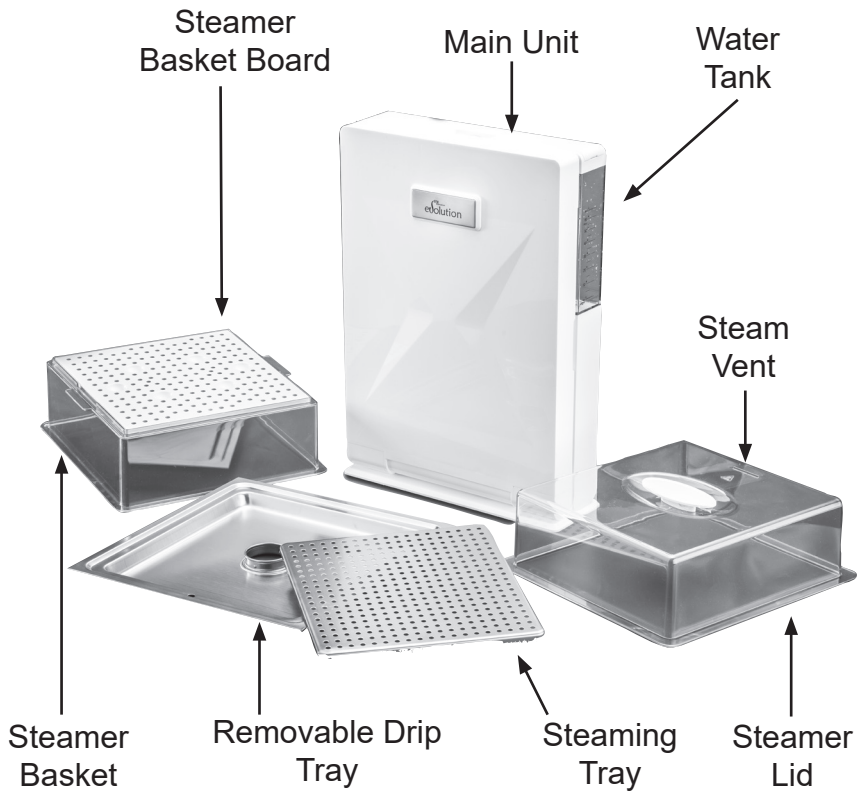
1. Please read all instructions prior to operating this appliance. Please keep this manual for future reference. Failure to comply with the safety instructions and/or operating instructions contained in this manual will void any warranty. The manufacturer/seller accepts no liability for damages caused by failure to comply with the owner's manual or negligent use of this product.
2. Never leave this appliance unattended during usage.
3. Keep out of the reach of children, pets, or anyone needing close supervision.
4. This device gets hot and produces steam. Care must **always** be taken when touching any portion of this device while in use or during the cooling process.
5. Do not use if the power cord or controls have been damaged in any way. Contact the seller before attempting any repairs to this product.
6. Ensure that the unit is turned off prior to plugging into or unplugging this unit from any electrical outlet. Keep the unit unplugged when not in use.
7. This device is not intended for commercial use.
8. Do not attempt to move this device while it is in operation.
9. Never plug this device into a damaged outlet. Ensure the proper voltage of the outlet. **This appliance uses 110/120 Volt grounded outlets only.**
10. Do not plug this device into an extension cord that is not rated for the power requirements of this appliance.
11. Always allow for proper cooling time before touching, cleaning, storage, refilling, or removal of any of the components from this appliance.
12. The use of any attachment or accessory not provided by the manufacturer/seller is **NOT** recommended and will **VOID THE WARRANTY.**
13. Do not immerse this appliance or the plug in water. Please refer to the **CLEANING AND MAINTENANCE** section of this manual for proper cleaning and care of this appliance.

- 14. ALWAYS ENSURE** that there is adequate water in the water tank prior to plugging in the appliance and/or turning the appliance on. **DO NOT** overfill the water tank. A Maximum Fill mark is indicated on the water tank.
15. Steam is produced during operation. Please keep hands and face away from the steam outlets including, but not limited to, the steam vent on the steamer lid and the steam outlet of the appliance. The steamer lid and removable drip pan also become hot during cooking. When you open the steamer lid during cooking use proper cooking gloves for protection to avoid scalding. Allow enough cooling time (approximately 5 minutes) after usage before removing the drip tray, steamer lid, etc.
16. Do not expose the unit to high heat. Do not place the unit near or on an operating stove.
17. Do not use this appliance for more than 1 hour. Usage for longer periods of time might lead to overflow of condensation water in the drip pan and damage to the appliance. Monitor the drip tray water levels to ensure that the level of water condensation does not overflow the tray. Care must be taken because this water condensation in the drip tray results in both a hot water accumulation and a hot drip tray. Allow proper cooling time (approximately 5 minutes) before handling the drip tray or condensation water.
- 18. DO NOT REMOVE** the water tank from the unit. Doing so can damage the tank sealing ring. Empty the water tank after use by allowing proper cooling time (approximately 5 minutes), ensure that the unit is turned off, unplug the unit from the power outlet, remove the drip pan, steamer basket, steamer lip, steam basket board, and steaming tray. Then fold the appliance back to its storage mode and open the water tank cover and pour out residual water.



CAUTION: SURFACE OF APPLIANCE MAY BE HOT DURING USE. CARE MUST BE TAKEN WHEN TOUCHING THIS APPLIANCE DURING USE. KEEP OUT OF THE REACH OF CHILDREN, PETS, OR ANYONE NEEDING CLOSE SUPERVISION.

PARTS DESCRIPTION



BEFORE USE

Remove all of the packaging materials before use. Retain the packaging material and shipping box in a safe area away from children. The appliance may emit some smoke and a characteristic smell when first used. This is normal and will dissipate with use. Wash the steaming tray and the steamer basket board before use. (See Cleaning and Maintenance section of this manual)

OPERATING INSTRUCTIONS

1. Open the folded steamer and place it on a flat, dry, and stable surface.
2. Ensure that all components are present.
3. The stainless steel drip pan is designed with two holes. The larger hole allows the pan to fit over the steam outlet. The smaller hole aligns with the safety switch (the safety switch is on the opposite side of the timer - see Parts Description pg 4). Place removable stainless steel drip tray on the base of the appliance exposing both the steam outlet and safety switch. Place the steaming tray on top of the drip tray. Food to be steamed can be placed on the steaming tray.
4. Add **distilled* water** to the tank. Do not overfill the water tank. Do not fill past the max. fill line.
**It is recommended to use only distilled water in the unit, this will prevent the build up of calcium deposits on and in the unit.*
5. Place the steamer lid over the steamer tray so that the steam vent is closer to the water tank (opposite of the timer). If necessary, place the steamer basket first with the steamer basket board on top to provide room for additional food and then place the steamer lid (again with the vent closer to the water tank). Ensure that the steamer lid/basket depresses the Safety Switch.
6. Plug the appliance into a grounded electrical outlet. Ensure that the electrical cord is not exposed to heat, open flame, or near a sharp object that may damage the cord. Keep the cord free from children, pets, or anyone needing supervision and in a safe area where it cannot be accidentally snagged.

7. Rotate the timer knob clockwise to the desired cooking time to turn the unit on. Once the unit is on a blue indicator light will turn on in the bottom of the water tank. It may take 10 to 15 seconds for the steam to be produced once the timer is set.

*Care should be taken when setting the timer. You may add time during a timing cycle, but you **CANNOT** decrease the time setting once it has been set. Removal of the lid and/or steamer basket during use will cause safety switch to be released and the unit will stop steaming.*

If you wish to stop the appliance before the timer has run out, you can unplug the appliance from the wall, this will stop the steam while the timer finishes.

8. The timer will ding when the desired time has elapsed and the blue light in the water tank will turn off. Wait 4-5 minutes (to prevent scalding) and remove the steamer lid and steamer basket using cooking gloves for safety. Remove food. If cooking meat, poultry, or fish it is always advisable to check the temperature with a good quality food thermometer to ensure thorough preparation.
9. Once the drip tray has cooled it can be removed and emptied.

NOTE: Maximum weight for steaming tray/steamer basket board is 1.1 lbs (500g).

NOTE: This appliance is equipped with a safety switch. The drip tray has a hole that aligns with the safety switch. When the steamer basket or steamer lid is placed on the drip tray, it engages the safety switch. The appliance will not operate if the switch is not engaged.

CLEANING AND MAINTENANCE

1. Clean the appliance after each use. Before cleaning, unplug the appliance and ensure that the appliance has cooled. After it has cooled, remove the drip tray, steaming tray, etc., fold the appliance to its storage mode, open the water tank cover and pour out residual water from the tank.
2. Wash accessories with clean water and wipe the unit with a clean, soft cloth. You may use a mild, non-abrasive dish washing detergent (i.e. Dawn). The stainless steel steaming tray and drip tray can be washed in a dishwasher.
Do NOT use gasoline, paint thinner, bleach, polishing powder, metal brushes, nylon brushes, steel wool, or abrasive cleaners to clean the appliance.
Do NOT immerse the appliance in water.
3. Make sure all parts are clean and dry prior to storing. Store in a safe and dry environment.

CLEANING THE WATER TANK & STEAM OUTLET

Distilled water is recommended for regular use of the unit and when cleaning. If you are not using distilled water for regular use and your water has a high mineral content, calcium deposits (scale) may accumulate in the water tank and steam outlet. It is recommended to descale the appliance regularly to prolong the life span of your steamer.

1. Add a mixture of white vinegar and distilled water (50/50) into the water tank (Do not use other chemicals).
2. Plug in the appliance.
3. Turn the timer knob to 20-25 minutes and allow steam to circulate.
4. When the timer dings, unplug the appliance and allow it to cool. Then pour out the vinegar mixture.
5. Add purified water into the tank and then steam 10 minutes. Allow cooling and then remove water. The water tank and steam outlet should be descaled.

VEGETABLE STEAMING RECOMMENDATION* GUIDE

*Steaming Guide is only intended as a guide. Cooking times will vary greatly depending on the size, age, and type of vegetable and personal preferences in taste.

Vegetable	Proportions	Minutes
Artichokes	Whole artichokes	25-40
Asparagus	Whole spears, peeled thick spears	7-13
Asparagus	2-inch slices	4-7
Beans, green or wax	Whole beans	6-10
Beets, small or medium	Whole, unpeeled clean beets (peel off skins after steaming)	35-50
Beets, green	Cleaned and chopped	7-9
Broccoli Florets		3-4
Broccoli Spears		5-6
Broccolini		4-5
Cabbage	Sliced	8-10
Cabbage	Quartered	20-23
Carrots	Whole, baby	10-12
Cauliflower	Florets	5-10
Cauliflower	Heads (without core)	15-20
Celery Root (celeriac)	1/4-inch thick matchstickes	5-7
Celery Stalks	1/2-inch thick slices	4-9
Corn (on cob)	Husk removed	8-14
Chicory (endives)	Cut lengthwise in half	5-10
Daikon Radishes	Peeled, cut in chunks	8-12
Fennel	Bulbs cut 1/2-inch slices	8-10
Greens	Kale, chard	5-10
Greens	Spinach, watercress, escarole Cooked until wilted	3-5

VEGETABLE STEAMING RECOMMENDATION* GUIDE Cont.

Vegetable	Proportions	Minutes
Jerusalem Artichokes (sunchokes)	Sliced	5-8
Kohlrabi	Peeled, 1/2-inch cubes	5-8
Leeks	Whole	10-15
Leeks	Cut in half	5-8
Okra	Whole	6-8
Onion	Whole, pearl, peeled	8-12
Parsnips	1-inch pieces	8-10
Peas, green	Shelled peas	2-4
Peas, snap	Whole pods	5-6
Peas, snow	Whole pods	10
Potatoes	Small	10-15
Potatoes	Cut in half	8-12
Potatoes, new	Whole, scrubbed clean	15-20
Potato, sweet	1-inch pieces	12-15
Radishes	Whole	7-14
Scallions	1/2-inch slices	3-5
Spinach	Whole leaves	3-5
Squash, butternut	1-inch cubes	7-10
Squash	Whole	25-30
Turnips	1/2-inch cubes	8-12
Swiss Chard	Coarsely chopped leaves	3-5
Zucchini	1/2- to 1-inch slices	5-8

EGGS can be placed on the steamer basket board (with egg holders) for cooking. It is recommended eggs cook for 10 minutes.

COOKING GUIDELINES FOR FISH AND MEATS

Note: Always measure meat/poultry temperature with an accurate food thermometer.

The amount of time to cook meats, poultry and fish is not included because it will vary based on the thickness of the pieces being steamed.

Item	Temperature
Fish, fully cooked, USDA Recommended	145°F
Fish, rare, Not recommended by USDA	116-120°F
Fish, medium rare, Not recommended by USDA	120-130°F
Poultry, fully cooked, USDA Recommended (includes ground chicken and turkey)	165°F
Poultry, medium (requires pasteurization - see USDA guidelines)	140-150°F
Beef & Other Red Meats (includes lamb, veal steak, chops and duck breast), fully cooked, USDA Recommended	145°F (measured in thickest portion, within 3 minutes rest)
Whole Muscle Meat (i.e. Steak), rare, Not recommended by USDA	125-130°F
Whole Muscle Meat (i.e. Steak), medium, Not recommended by USDA	135-140°F
Ground meat, burgers, meatloaf, and sausage (except poultry), fully cooked, USDA Recommended	160°F
Pre-cooked ham and hot dogs, USDA Recommended	160°F

**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*

TROUBLE SHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
No steam production.	<ol style="list-style-type: none"> 1. The appliance is not plugged in. 2. Steamer basket is not engaging the safety switch. 3. No water in tank. 4. Steamer delay protection. 	<ol style="list-style-type: none"> 1. Plug unit into a grounded electrical outlet. 2. Properly cover the steam basket again. 3. Add adequate water to tank. 4. Wait approx. 25 seconds and steam will be produced.
Timer knob does not work.	Appliance is not plugged in.	Plug unit into a grounded electrical outlet.
Indicator light does not illuminate.	<ol style="list-style-type: none"> 1. The appliance is not plugged in. 2. Steamer basket is not engaging the safety switch. 3. Timer is not on. 	<ol style="list-style-type: none"> 1. Plug unit into a grounded electrical outlet. 2. Properly cover the steam basket again. 3. Turn on the timer knob.
The appliance cannot be folded.	Magnet has been weakened due to high temperature exposure.	Keep away from high heated areas. Contact the importer.

STX **3-YEAR** WARRANTY *International*

All STX International Products come with a 3-Year Guarantee, valid only in the 48 Contiguous United States. If you purchase this product and ship it to a destination outside of the 48 Contiguous United States this warranty becomes null and void.

The first 30 Days are covered by a Money Back or Replacement Guarantee from the date of the receipt of the product. If your product becomes damaged in shipment or is found to be defective in any way during this period, we will replace or issue a complete refund for your product upon return. We will pay all shipping involved during this first 30-day period.

The remainder of the 3 Years (after the first 30 days) is covered by a FREE REPAIR Guarantee (parts and labor included). If anything becomes defective during this period we will fix the issue and provide a full service inspection to your product, shipping (to & from) will be paid by the buyer. Please email us at Info@STXInternational.com to set up a service request.

Returns of New/Unused Products

If you have Buyer's Remorse and decide that you do not want the product, it must be returned NEW & UNUSED in the original box and you will pay the return shipping. PLEASE NOTE: There will be a 10% Restocking Fee and original Shipping Costs (if applicable) will not be refunded. **Used product cannot be returned.**

How To Register Your Warranty

Go to www.STXInternational.com. Click on "Register Your Warranty" tab and fill out the form. This is a fully secure website. Your information will never be sold or misused in any way. This registration site is strictly for order verification that will be used to speed up the process should you ever need to use your Warranty for service.

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QUESTIONS, PROBLEMS OR COMPLIMENTS?

*Thank You for purchasing this
STX International Product!
We are grateful for your business!*

All of our STX International Products are inspected then sealed with our NEW Product Seal prior to shipment. Our goal is to ensure Quality, Completeness, and Satisfaction for your order.

**For Any Questions, Problems, or
Compliments please call or email us.**



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