

NuWave
8-piece Bamboo Kit
for the Precision Induction Wok

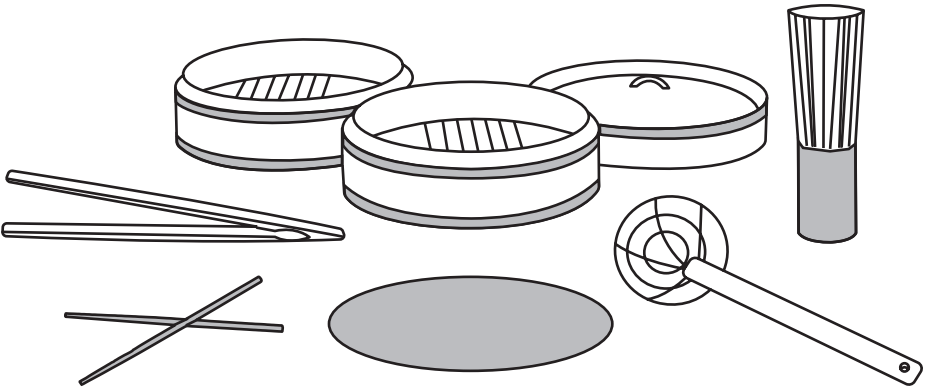


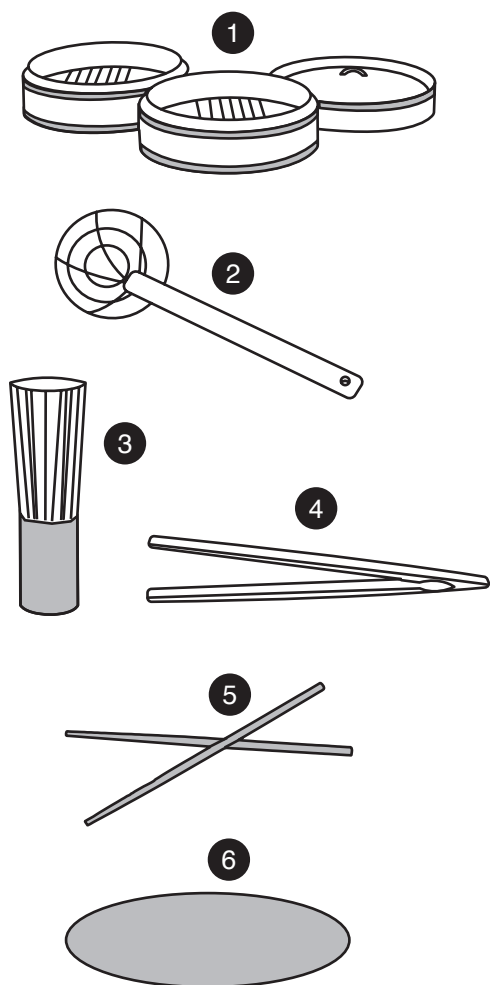
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PARTS DESCRIPTIONS

Using bamboo steamer baskets to cook food is one of the best and healthiest methods, as it both enhances the flavors and helps retain nutrients. The traditional steamer is made of bamboo and is ideal for steaming meats, fish, vegetables, and dumplings. The NuWave Precision Induction Wok is perfect for use with your Steamer Baskets in your 8-piece Bamboo Kit.



- 1 Bamboo Steamer with Lid**
Part #: 31764
- 2 Bamboo Skimmer (Spider)**
Part #: 31761
- 3 Wok Brush**
Part #: 31762
- 4 Bamboo Tongs**
Part #: 31763
- 5 Chopsticks**
Part #: 31765
- 6 Wax Paper Sheets**
Part #: 31766

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS

1. Check all contents to make sure there is no damage.
2. The Steamer Basket is NOT intended for outdoor use.
3. DO NOT put the Steamer Basket in an oven, a microwave, or freezer.
4. NEVER place Baskets on fire or a heat source, as they will burn.
5. The Steamer Basket is not a toy. Keep children away from the Basket.
6. NEVER leave Steamer Baskets unattended while in use.
7. Always make sure there is a proper amount of water in the wok or pan under the Steamer Basket before and during the cooking process. Top off water if it gets too low.
8. Bring water up to a simmer when using Steamer Baskets, and NOT a boil.
9. Use wood or silicone tools only with the Steamer Baskets. Metal utensils can damage or scratch the bamboo.
10. Handle the Steamer Baskets with oven mitts or gloves. Use Bamboo Tongs to handle, move, or remove contents within Steamer Basket.
11. Open the Lid of the Steamer Basket away from you, as the steam released can burn.

BEFORE FIRST USE

1. Before using 8-piece Bamboo Kit, wash all pieces with warm, soapy water. Rinse all pieces well.
2. Soak Baskets (and all pieces) in hot water for 30 minutes.
3. After Baskets have soaked, steam the Baskets, stacked with lid on, and with no contents, over a wok or pan.
 - Pour in water. Water level should be 1 inch from bottom of basket. Do not let Basket touch the water.
 - Set bottom Steamer Basket securely in center of wok or saucepan. Set top Steamer Basket securely on top of bottom Basket. Place Lid on top.
 - Steam over simmering water, not boiling water.
4. Remove baskets with oven gloves, separate each, and allow to cool with Lid off.
5. Wipe baskets with a dry cloth or folded paper towels and allow to air-dry.

COOKING WITH STEAMER BASKET

Use NuWave Precision Induction Wok Base and NuWave carbon steel Wok, or other wok or saucepan with Steamer Baskets.

1. Fill bottom of wok or saucepan with water.
 - Water level should come up to 1 inch under the bottom of Steamer Basket when it is placed in.
2. Set bottom Steamer Basket securely in center of wok or saucepan.
 - Do not let the Basket touch the water.
3. Bring water up to a simmer using medium heat.
 - Add herbs or spices to water to enhance flavor of steamed food (optional).

COOKING WITH STEAMER BASKET (CONTINUED)

4. Line the bottom of each Steamer Basket with Wax Paper Sheet.
 - Wax Paper Sheets will keep foods from sticking to Basket and make cleanup easier.
5. Place food items in bottom of each Basket on Wax Paper Sheet.
 - When arranging food on bottom, allow space between each item.
 - Allow space between food and side of Basket.
 - Foods with longer steaming times should be in bottom Basket.
6. Set second Steamer Basket on top of bottom Basket and place Lid on top.
7. Periodically check water level under Steamer Baskets.
 - Always use oven mitts or gloves when lifting side of Baskets together to check the water level or to add water.
8. If same food item is in both Baskets, using oven mitts, switch the positions of the Baskets to ensure even cooking, if necessary. Carefully open Lid away from you when switching Baskets. **CAUTION:** Steam can burn.
9. When food is cooked, turn off the heat. Using oven mitts, remove Baskets and set down together.
 - Carefully open Lid away from you.
CAUTION: Steam can burn.
10. Using the Bamboo Tongs, remove each piece.

CARE & MAINTENANCE

1. Hand-wash Baskets only. Use hot soapy water and rinse well. Air-dry completely before storing.
 - Steamer Baskets are NOT dishwasher safe.
 - Clean after each use.
 - Do not use harsh detergents.
2. Use a soft nylon brush, nailbrush, or cloth to carefully remove any remaining food particles stuck on Steamer Baskets along with mild soapy water. Rinse again with hot water. (Only use supplied Bamboo Brush for cleaning the Wok.)
 - Air-dry completely.
3. For tougher food particle removal, add small amount of solution of equal parts water and white vinegar to area.
 - Scrub area with nailbrush or nylon brush (not too firmly).
 - Rinse well with hot water to remove vinegar smell and/or steam Basket again. Air-dry completely.
4. Store Baskets with Lid off in a warm, well-ventilated area.

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FOR HOUSEHOLD USE ONLY

Model: 31760

For patent information please go to: www.nuwavenow.com/legal/patent

Designed & Developed in USA by:

NuWave, LLC

1755 N. Butterfield Rd.
Libertyville, IL 60048, U.S.A.

Customer Service:

1-877-689-2838 • help@nuwavenow.com

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