



## FOOD STEAMER User Guide

Item: 779572

*Recipes  
Inside!*



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Thank you for purchasing a Ginny’s Brand Food Steamer. Healthy meals are just minutes away and hard-boiled eggs are a cinch to peel...every time! With 2 bowls, this steamer can cook 1 egg or a whole dozen at once—or an entire meal with meat in 1 bowl and vegetables in the other. Enjoy!

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# IMPORTANT SAFEGUARDS

## **READ CAREFULLY BEFORE USING AND SAVE THESE INSTRUCTIONS!**

- FOR HOUSEHOLD USE ONLY. DO NOT USE THIS APPLIANCE FOR OTHER THAN ITS INTENDED USE.
- Remove all packaging materials and labels before first use.
- Wash all removable parts before first use and wipe the inside of the reservoir with a damp cloth. See Cleaning & Care.
- A short cord is provided to reduce the hazards resulting from tripping or entanglement. DO NOT drape the cord over a counter or tabletop where it can be pulled on or tripped over. DO NOT wrap the cord tightly around the appliance, as this could cause the cord to fray or break.
- We DO NOT recommend using an extension cord with this appliance. However, if an extension cord is used, the marked electrical rating should be at least as great as the electrical rating of this appliance.
- CLOSE SUPERVISION IS NECESSARY WHEN USING THIS APPLIANCE NEAR CHILDREN.
- A fire may occur if this appliance is used near flammable materials, including curtains, towels, walls, etc. DO NOT place any paper, plastic or other nonfood items in the appliance. DO NOT place the appliance or its cord on or near a heated surface or in a heated oven.
- Always use this appliance on a stable, dry, heat-resistant surface.
- DO NOT use near water.
- DO NOT use an accessory or attachment not recommended by Ginny's, as this may cause injury or damage the appliance.
- Keep hands, hair and clothing away from all hot surfaces.
- Always use oven mitts when handling hot food or appliances. DO NOT attempt to move an appliance when it is hot or has hot contents.
- DO NOT use outdoors.
- Turn off and unplug this appliance when not in use.
- THERE ARE NO SERVICEABLE PARTS INSIDE THIS APPLIANCE.
- DO NOT USE AN APPLIANCE WITH A DAMAGED CORD OR PLUG, OR AFTER THE APPLIANCE MALFUNCTIONS OR HAS BEEN DAMAGED IN ANY MANNER.
- Appliances/tools contain valuable materials that can be recycled. Dispose of old appliances/tools using appropriate collection systems in accordance with federal and local regulations.

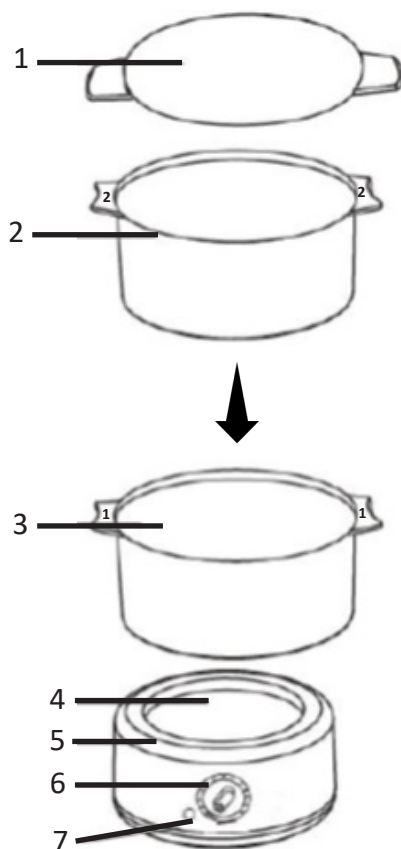
# ELECTRICAL SAFETY

This appliance is equipped with a polarized plug in which 1 prong is wider than the other. This is a safety feature to reduce the risk of electrical shock. The plug will fit into a polarized outlet only 1 way. If you are unable to insert the plug into the outlet, try reversing the plug. If it still does not fit, contact a qualified electrician. DO NOT attempt to modify the plug in any way. Ginny's cannot accept any liability for damage or injury resulting from failure to observe these safety procedures.

## SPECIFICATIONS

POWER RATING	120V, 60W, 400W
RESERVOIR WATER CAPACITY	20 oz.
CORD LENGTH	32"
DIMENSIONS	9½" W x 10" H x 7½" D
MODEL	10116A1

# GET TO KNOW YOUR APPLIANCE



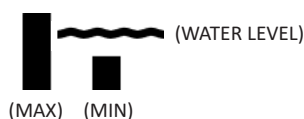
1. Lid
2. Upper Steaming Bowl  
(marked with "2")
3. Lower Steaming Bowl  
(marked with "1")
4. Water Reservoir
5. Base
6. Timer Dial
7. Power Light

# HOW TO OPERATE

## WARNINGS:

- **DO NOT** operate this steamer while empty or without water in the reservoir.
- **DO NOT** operate steamer directly under hanging cabinets.
- **Always** be cautious of hot steam escaping when lid or bowls are moved!

1. Fill the water reservoir between MAX/MIN lines with clean water only. DO NOT use any other liquids; DO NOT add any herbs, spices, etc., to the water.



2. Place desired food (without sauce or other liquid) into the steaming bowl(s). If using both bowls, place the largest piece of food with longest cooking time in the lower steaming bowl.
3. Place the lower bowl on the base (and place the upper bowl on top of lower bowl, if desired).
4. Put the lid on top.
5. Plug the power cord into an electrical outlet.
6. Per your recipe, set the timer (1–60 minutes). The power light will come on and steam will begin to generate.
7. When cooking time expires, the power light will go out. Unplug the cord from the outlet.
8. Using oven mitts and a long-handled spoon or tongs, carefully remove the hot food from bowls.

**Note:** Cooking times are estimates and depend on the size of food portions. The following cooking tables represent **suggested** times using both upper and lower steamer bowls. Adjust water amount and cooking time as needed.

Boiled eggs	Amount	Minutes
Hard	1–12	16–20
Soft	1–12	12–15

# HOW TO OPERATE

Vegetable	Weight	Cooking Time (minutes)
Artichokes (tops trimmed)	½–1 lb.	33–40
Asparagus	1 lb.	13–17
Beans (green or wax)	8 oz.	13–19
Beets (sliced)	1 lb.	28–31
Broccoli florets	1 lb.	10–17
Brussels sprouts	1 lb.	18–21
Cabbage (sliced)	1 lb.	19–21
Celery (sliced)	8 oz.	17–19
Carrots (sliced)	1 lb.	13–17
Cauliflower florets	1 lb.	13–25
Corn on the cob	2–3 lbs.	28–33
Eggplant (sliced)	1 lb.	19–21
Mushrooms	1 lb.	28–33
Okra	1 lb.	21–23
Onions (sliced)	8 oz.	15–17
Parsnips (sliced)	8 oz.	13–17
Peas (shelled)	1 lb.	15–16
Peppers (not stuffed)	¼–1 lb.	15–16
Potatoes (1" slices)	1 lb.	38–48
Rutabaga (diced)	1 lb.	31–33
Spinach	8 oz.	17–19
Summer squash (sliced)	1 lb.	15–17
Winter squash (diced)	1 lb.	25–27
Turnips (diced)	1 lb.	23–25
Frozen vegetables	10 oz.	31–53

- Tips:**
- Plunge boiled eggs into ice water to stop the cooking process and make peeling easier.
  - Cut vegetables into similar sizes for even steaming.
  - Frozen vegetables should not be thawed before steaming.

# HOW TO OPERATE

Meat/Poultry	Weight	Cooking Time (minutes)
Beef (cut into cubes)	1 lb.	31–33
Hamburger	8 oz.	21–25
Meatballs	1 lb.	25–27
Chicken (2–4 small pieces)	3–12 oz.	29–33
Lamb (cut into cubes)	1 lb.	29–31
Pork (cut into cubes)	1 lb.	19–31
Hot Dogs	1 lb.	13–19
Sausage (precooked)	1 lb.	13–19

Seafood	Weight	Cooking Time (minutes)
Clams in shell	1 lb.	15–17
King crab leg pieces	8 oz.	23–25
Soft shell crab	2–8 oz.	13–15
Lobster tail	5–10 oz.	19–21
Mussels in shell	1 lb.	17–19
Oysters in shell	1 lb.	21–23
Bay scallops	1 lb.	17–19
Sea scallops	1 lb.	21–23
Shrimp in shell	1 lb.	15–17
Shrimp (large) in shell	1 lb.	15–21
Fish (whole)	8 oz.	21–28
Fish (filet)	1 lb.	21–28
Fish (1" steak)	1 lb.	23–28

- Tips:**
- Smaller pieces steam faster than large ones.
  - Frozen foods require longer steaming times than fresh.
  - Most fish and seafood cook very quickly—monitor closely.
  - Clams, oysters and mussels may open at different times—monitor closely to avoid overcooking.



# CLEANING & CARE

1. Turn off and unplug the steamer.
2. Always allow the appliance to cool completely before cleaning.
3. DO NOT use abrasive pads or harsh cleaning solutions.
4. Use a soft cloth, sponge or rubber spatula to remove any stuck-on food or residue.
5. Wash the lid and bowls in warm soapy water. These items may also be cleaned in a dishwasher (top rack only).
6. Empty the water reservoir. Wipe the reservoir with a damp cloth; a mild detergent may be used if needed, but rinse well.
7. Wipe the exterior of the base with a damp cloth, as needed.
8. In hard water areas, scale may build up in the reservoir. If scale is allowed to accumulate, the steamer could malfunction. To clean:
  - a. As needed, pour white vinegar into the reservoir to the MIN line, then fill with water up to the MAX line.
  - b. **DO NOT place bowls and lid on the base.**
  - c. Plug the cord into an outlet and set the timer to 20 minutes.
  - d. When the timer expires, unplug the cord and allow the unit to cool completely.
  - e. Empty the reservoir and use cold water to rinse several times.
9. **DO NOT immerse any cord, plug or electrical appliance into water.**

# RECIPES

## *Classic Egg Salad*

8 hard-boiled eggs, peeled and chopped  
4 green onions, minced  
1 stalk celery, minced  
5 Tbsp. sweet pickle relish

3 Tbsp. mayonnaise  
1 Tbsp. yellow mustard  
salt & pepper, to taste

1. See page 6 for egg-boiling instructions.
2. Mix all ingredients in a container with a lid.
3. Cover and refrigerate 1–2 hours before serving.

Serves 4

## *Salmon and Asparagus with Yogurt Sauce*

1 cup water	¼ cup plain Greek yogurt
2 small salmon fillets	1 tsp. lemon juice
salt & pepper	1 tsp. dried dill weed
10 spears of asparagus, trimmed	

1. To avoid cross contamination, wash hands and utensils after touching raw seafood.
2. Fill the reservoir with water between MIN/MAX lines.
3. Sprinkle the salmon with salt and pepper and place in the steamer, skin down.
4. Put the asparagus spears on top of the salmon, cover and steam for 10–20 minutes (salmon should flake easily with a fork when done and asparagus should be bright green).
5. To make the yogurt sauce, mix together the yogurt, lemon juice and dill in a small bowl. Salt & pepper to taste.
6. Remove the asparagus and salmon from the steamer, drizzle all with yogurt sauce and serve.

Serves 2

# RECIPES

## *Lemon Chicken with Green Beans*

1 boneless skinless chicken breast	2 lemons, sliced
garlic powder	8 oz. fresh green beans
salt & pepper	1 tsp. olive oil
½ tsp. red chili flakes	

1. To avoid cross contamination, wash hands, cutting boards, utensils, etc. after touching raw poultry. DO NOT rinse raw poultry.
2. Cut the chicken into 1" slices and sprinkle with garlic powder and salt & pepper to taste.
3. Fill the reservoir with water between MIN/MAX lines.
4. Place the chicken into the lower bowl and sprinkle on the pepper flakes. Layer lemon slices over the chicken.
5. Toss the beans with the olive oil and sprinkle with salt & pepper to taste. Put the beans in the upper bowl and layer on the remaining lemon slices.
6. Steam for 30 minutes or until chicken reaches 165° F internal temperature.

Serves 2

## *Bacon-Bleu Cheese Deviled Eggs*

6 hard-boiled eggs, peeled	salt & pepper, to taste
¼ cup mayonnaise	paprika
1 tsp. prepared yellow mustard	2–3 Tbsp. bleu cheese crumbles
5–6 pickled jalapeno rings, minced	3 strips bacon, cooked and chopped
2 tsp. sugar	

1. See page 6 for egg-boiling instructions.
2. Cut the boiled eggs in half lengthwise and carefully scoop out the yolks into a bowl. Set the whites aside.
3. Mash the yolks with a fork and stir in the mayonnaise, mustard, jalapenos, sugar and salt & pepper. Stir until smooth.
4. Using a small spoon, fill the egg white halves with the yolk mixture.
5. Sprinkle with paprika and garnish with the bleu cheese and bacon.
6. Cover and chill for at least 1 hour before serving.

Makes 12

# RECIPES

## *Turkey Dumplings with Ginger*

Dumplings:

- 1 lb. ground turkey
- 3 green onions, minced
- 1 inch fresh ginger, grated
- 1 Tbsp. cooking sherry
- 2 Tbsp. soy sauce
- ½ tsp. sesame oil
- 2–3 shakes of white pepper
- ½ tsp. salt
- 12 oz. wonton wrappers

Dipping Sauce:

- ¼ cup soy sauce
- ¼ cup rice vinegar
- 2 Tbsp. cooking sherry
- 1 tsp. sesame oil
- 1 Tbsp. grated ginger
- ½ tsp. chili-garlic sauce

1. Wash hands with soap and water. To avoid cross contamination, wash hands, utensils, cutting boards, etc. after touching raw poultry.
2. With your hands, thoroughly mix the dumpling ingredients (except the wrappers) in a large bowl.
3. Place a 1½–2 tsp. of the meat mixture on the center of a wrapper.
4. Moisten the wrapper edges with water (use your fingers) and fold the wrapper over to form a triangle; pinch the edges to seal.
6. Repeat steps 2–4 until all the mixture is used up. Dumplings will stick together, so keep in a single layer or separate with wax paper.
7. Whisk together the sauce ingredients in a small bowl and set aside.
8. Fill the steamer reservoir with water between MIN/MAX lines and spray the bottoms of the steamer bowls with cooking spray.
9. Steam in batches of about 10 dumplings in single layers for 15–20 minutes, or until the meat is cooked through (165° F internal temperature).
10. Serve hot with dipping sauce.

Makes 50–60 dumplings

# RECIPES

## *Asian Vegetables*

2 carrots, sliced	2 tsp. sesame oil, divided
2 stalks celery, sliced	¼ cup soy sauce
1 head broccoli, cut into florets	¼ tsp. ground ginger
3 cloves garlic, minced	1–2 tsp. toasted sesame seeds

1. Fill the reservoir with water between MIN/MAX lines.
2. Place the carrots and celery in the lower bowl and the broccoli in the upper bowl. Steam for 15 minutes.
3. While the vegetables are steaming, cook the garlic in 1 tsp. oil in a small saucepan over medium heat, just until fragrant.
4. Stir in the remaining tsp. of oil, soy sauce and ginger. Remove from heat.
5. Toss the steamed vegetables in a large bowl with the soy sauce mixture and sesame seeds.

Serves 4

## *Spicy Shrimp*

½ tsp. cayenne pepper	½ tsp. garlic powder
½ tsp. paprika	12 oz. raw shrimp, peeled and deveined
½ tsp. salt	½ lemon, cut into wedges

1. To avoid cross contamination, wash hands and utensils after touching raw seafood.
2. Fill the reservoir with water between MIN/MAX lines.
3. In a small bowl, mix the first 4 ingredients.
4. Rinse the shrimp and pat dry with paper towels. Divide the shrimp evenly between the upper and lower bowls.
5. Sprinkle the seasoning mixture over the shrimp and steam for 15 minutes or until the shrimp color turns opaque.
6. Serve with the lemon wedges

Serves 4–6

# RECIPES

## *Steamed Zucchini and Summer Squash*

1 zucchini squash	½ sweet onion
1 summer squash	salt & pepper, to taste

1. Slice zucchini and summer squash into ½" slices.
2. Thinly slice the onion.
3. Toss all together with salt and pepper.
4. Steam for 10–15 minutes or until just tender.

Serves 2

## *Dijon Potato Salad*

1 cup mayonnaise	6 hard-boiled eggs, sliced
¼ cup apple cider vinegar	2 stalks celery, chopped
⅓ cup Dijon mustard	3 Tbsp. onion, minced
⅓ cup prepared yellow mustard	6 green onions, sliced
salt & pepper	10 jalapeno rings, minced
6 large potatoes, steamed and sliced	

1. See page 6 for egg-boiling instructions and see page 7 for steaming potatoes.
2. In a large bowl, whisk together the mayo, vinegar and mustards until smooth. Salt & pepper to taste.
3. Stir in the potatoes, eggs, celery, onions and jalapenos until well coated. Refrigerate for at least 1 hour before serving.

Serves 6–8

## NOTES

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# WARRANTY

Ginny's warrants this product free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Ginny's will repair or replace, at its option, defective parts at no charge provided the product is returned freight prepaid with proof of purchase to Ginny's. Allow 2–4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU OF ALL OTHER WARRANTIES AND CONDITIONS, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.



**Intertek**

Ginny's, Inc.  
1112 7th Avenue  
Monroe, WI 53566

Customer Service: 800-544-1590  
8:00 a.m. to Midnight CST, Monday through Friday