

IMPORTANT NOTICE

Please read operating instructions before using this product. Please keep original box and packing materials in the event that service is required.

WOLFGANG PUCK

USE AND CARE

TRIPLE STEAMER



For questions or concerns please contact customer service at:

W.P. Appliances, Inc. • P.O. Box 3150 • Hallandale, FL 33008

Toll-free: 800-275-8273 • Hours: M - F 8:30am - 5:00pm EST
www.wphousewares.com • Printed in China

Model BETFS020



Model BETFS020

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- 1 Read all instructions.**
- 2** Do not touch hot surfaces. Use handles or knobs.
- 3** To protect against electrical shock do not immerse cord, plug, or the steamer housing in water or other liquid.
- 4** Close supervision is necessary when any appliance is used by or near children.
- 5** Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- 6** Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
- 7** The use of accessory attachments not recommended by the W.P. Appliances, Inc. may cause injuries.
- 8** Do not use outdoors.
- 9** Do not let cord hang over edge of table or counter, or touch hot surfaces.
- 10** Do not place on or near a hot gas or electric burner, or in a heated oven.
- 11** Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 12** To disconnect, turn any control to “off,” then remove plug from wall outlet.
- 13** Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

Additional Safety Information

GROUNDING INSTRUCTIONS:

This appliance must be grounded. It is equipped with a 3-wire cord having a grounded plug.

NOTE:

This appliance is rated 1,500 watts and should be the only appliance operating on the circuit. The plug must be plugged into an outlet which is properly installed and grounded.

WARNING:

Improper use of the grounded wire can result in the risk of electric shock. Consult a qualified electrician if necessary. Do not attempt to defeat this safety feature by modifying the plug.

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. If it is necessary to use an extension cord, it should be positioned such that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over and:

- A** Use only 3-wire extension cord with 3-blade grounding plug.
- B** The marked rating of the extension cord must be equal to or greater than the rating of this appliance.

Before Your First Use

Wash all parts according to the Care & Cleaning Section of this manual.

Other Safety Precautions

- A** Only fill the Water Reservoir with cold water. Do not fill with warm or hot water, salt, pepper, seasonings, herbs, wine, stock or any other liquid.
- B** Make sure the Water Reservoir is filled up to the MAX line as indicated on the Water Level Window. Do not overfill the Water Reservoir above the MAX line and never allow the water level to fall below the MIN line to prevent damaging the appliance. Water can be added during the steaming process via the Drip Tray Water Spout.
- C** Steamer Housing, Steamer Baskets, Steamer Trays, Lids, and Steamer Basket Handles will become very hot while cooking. Do not touch them with your hands during operation.
- D** To avoid burn injury, keep away from the Steam Vent on the Lid when steamer is in use.
- E** Before turning on the steamer, ensure that the Drip Tray, Basket(s), Steamer Tray(s), and Lid(s) are properly assembled onto the Housing. This will prevent scalding injury as a result of the hot steam coming from the Housing.



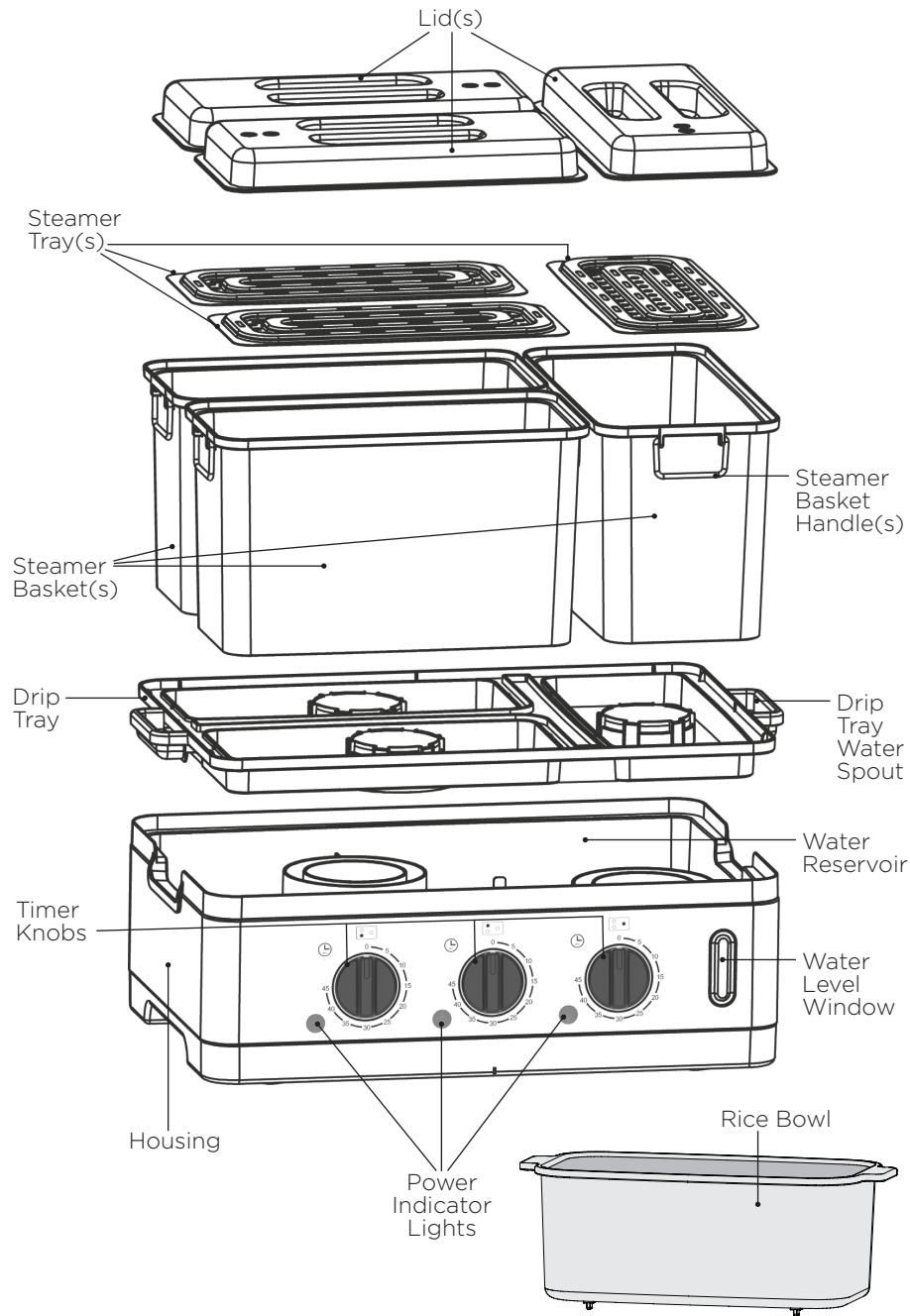
In the beginning, there was Wolfgang Puck. There were cooks and there were kitchens and there were people eating food, but the world had never seen anything like Spago — with its California cuisine, its casual elegance, and its chef whose genuine warmth and love of craft redefined the dining experience. And they came — from LA and from everywhere — to experience the future. Wolfgang Puck shaped the modern culinary landscape: he was the first celebrity chef, the inventor of fusion cuisine, the first in farm-to-table. His work is inspired by California living, and an insistence on only the freshest ingredients. From his legendary fine dining icons, his entrepreneurial spirit has built an empire — from

dining, to catering, to products for the home — touching the lives of millions around the globe. Today, as always, Chef Puck is earnestly, restlessly, tirelessly at work behind the scenes inventing what's next. He is driven by a genuine love of his craft, a passion for what's possible, and its potential to change the world.

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Know Your Steamer



Actual product may differ slightly from illustrations on this page

Assembling Your Steamer

- 1 Place the Housing on a stable, level surface.
- 2 Place the Drip Tray (used for collecting all kinds of liquid dripped from the steaming baskets, such as gravy, sauce, water and soup) on top of the Housing.
- 3 Place the Steamer Tray (universal and can be place in any of the three baskets) inside the Steamer Basket ensuring that it is lying flat and centered at the bottom of the Steamer Basket.
- 4 Place the Lid on the Steamer Basket.
- 5 The assembled baskets are universal and can be placed in any position on the Drip Tray. Ensure the bottom of basket covers the rectangular shape on the Drip Tray.

Using Your Steamer

- 1 Fill the Water Reservoir to the MAX line as indicated on the Water Level Window. Do not overfill the Water Reservoir above the MAX line and never allow the water level to fall below the MIN line to prevent damage to your steamer. Water can be added during the steaming process via the Drip Tray Water Spout.
- 2 **Note:** This steamer is rated 1,500 watts and should be the only appliance operating on the circuit.
- 3 Place food in the assembled Steamer Basket. Use 1, 2 or all 3 Baskets and Rice Bowl as needed for your recipe.
- 4 Plug in the power cord to a standard 120V AC outlet.
Note: If using the Rice Bowl it must only be used in the assembled Steamer Basket. Never place the Rice Bowl directly on the Drip Tray.
- 5 Turn the Timer Knob to set your desired steaming time, the maximum time is 45 minutes.
- 6 The Power Indicator will light up when the corresponding Timer Knob is turned on.
Warning: Housing, Steamer Baskets, Steamer Trays, Lids, and Steamer Basket Handles will become very hot while cooking. To prevent a burn injury always handle with an oven mitt or protective, dry towel. DO NOT place anything on top of the Lids during cooking to prevent overheating, and never place your hands over the vents on the Lids.
- 7 When the cooking time is over, the Power Indicator Light will go out and the signal bell will sound.
- 8 Unplug the steamer. Wait for about 4 - 5 min for the steamer to cool down. Then, open the Lid and release the remaining steam.

Steaming Rice

- 1 As a general guideline use 1/2 cup of white rice to 1 cup of water. When cooking brown rice, add an additional 2 tablespoons of water. Adjust to suit your own personal taste. White rice takes approximately 30 minutes to cook whereas brown rice will take 45 minutes.
- 2 Put rice and water in the Rice Bowl.
- 3 Place the Rice Bowl into the Steamer Basket and cover with Lid.

Steaming Chart

Steaming times stated in the below table are for reference only. The times may vary depending on the food size, portion and freshness as well as personal preferences. Please adjust cooking time accordingly.

Food Type	Portion	Steaming Time
Fish Fillets	1-2 fillets	5-8 min
Boneless, Skinless Chicken Breast	1-2 breasts	8-10 min
Tender Beef	1-2 pieces	6-8 min
Pork Chops	1-2 chops	8-10 min
Carrots/Potatoes/Turnips/Squash	1/2 - 1 lb	18-20 min
Spinach/Arugula	4 cups	3 min
Broccoli/Cauliflower/Green Beans	3 cups	5-7 min
Eggs	1-15 eggs	7-12 min
Peas	2 cups	3 min
Kale/Collards/Swiss Chard/Turnip Greens	4 cups	6-8 min

Rice Type	Rice	Boiling Water	Steaming Time
White Rice	1/2 cup	1 cup	30 min
Brown Rice	1/2 cup	1 cup + 2 tablespoons	45 min

Care & Cleaning

- Before cleaning the appliance, turn Timer Knob off (O) and unplug the appliance. Let the assembled steamer cool down entirely before cleaning.
- Do not immerse the Housing or power cord in water or any other liquid.
- Do not clean any parts with an abrasive cleaning tool or cloth (such as steel wool).
- The following parts can be placed in the dishwasher or hand washed with warm soapy water and rinsed thoroughly:
 - Steamer Basket
 - Steamer Trays
 - Steamer Lids
 - Rice Bowl
- The following parts should be hand washed only with warm soapy water and rinsed thoroughly:
 - Drip Tray
 - Steamer Housing Water Reservoir: Wipe with a clean damp soapy nonabrasive cloth and rise with a damp nonabrasive wet cloth and dry thoroughly. To prevent damage to the appliance or possible electric shock do not place the Housing in the dishwasher or immerse in water.

Recipes

Shrimp With Cocktail Sauce

Makes 2-3 servings

INGREDIENTS

For the Shrimp:

1 to 1 1/2 pounds large shrimp, thawed, peeled and deveined

For the Cocktail Sauce:

2 tablespoons horseradish

1 tablespoon lemon juice

1 teaspoon Worcestershire sauce

1/2 cup ketchup

METHOD

1. Fill the water reservoir with water up to the MAX line on the water level window, fit with drip tray then add steamer basket.
2. Place shrimp into steamer basket and cover (use additional steamer baskets if needed).
3. Set timer knob to 4 minutes.
4. Steam for 4 minutes or until pink and just cooked through.
5. While steaming, stir together all cocktail sauce ingredients in a small bowl.
6. When steaming is complete, remove and serve shrimp with cocktail sauce.

Old Fashioned Porridge

Makes 1-2 servings

INGREDIENTS

1/2 cup old fashioned rolled oats
1 cup boiling water
Pinch of kosher salt
1/4 cup dark raisins

METHOD

1. Fill the water reservoir with water up to the MAX line on the water level window, fit with drip tray then add steamer basket.
2. Place all ingredients into the rice bowl and stir.
3. Place rice bowl into steamer basket and cover.
4. Set timer knob to 30 minutes.
5. Cook for 30 minutes or until oats are thickened.
6. When cooking is complete, remove and serve.

Anise Ricotta Dessert

Makes 6 servings

INGREDIENTS

1 teaspoon anise seeds
2 cups ricotta cheese
4 tablespoons granulated sugar
4 large egg yolks
1 large egg

METHOD

1. Apply nonstick spray to six 4-ounce ramekins or silicone baking cups.
2. In a food processor, combine all ingredients until smooth.
3. Divide mixture between ramekins.
4. Fill the water reservoir with water up to the MAX line on the water level window, fit with drip tray then add 3 steamer baskets.
5. Place 2 ramekins into each steamer basket and cover.
6. Set timer knobs to 18 minutes.
7. Steam for 18 minutes or until centers are wobbly when tapped.
8. When steaming is complete, remove, garnish as desired and serve.

Sage Delicata Squash

Makes 2 servings

INGREDIENTS

2 delicata squash, cut into rings
1 tablespoon vegetable oil
1 small yellow onion, sliced
A few fresh sage leaves
Kosher salt and fresh pepper to taste

METHOD

1. Fill the water reservoir with water up to the MAX line on the water level window, fit with drip tray then add steamer basket.
2. Place all ingredients into the steamer basket and cover.
3. Set timer knob to 10 minutes.
4. Steam for 10 minutes or until squash is tender.
5. When steaming is complete, remove, garnish as desired and serve.

Tilapia & Lima Beans

Makes 2 servings

INGREDIENTS

1 small yellow onion, sliced
2 tilapia fillets
Kosher salt and fresh pepper to taste
2 cups lima beans
2 cups yellow squash, sliced

METHOD

1. Fill the water reservoir with water up to the MAX line on the water level window, fit with drip tray then add 3 steamer baskets.
2. Place onions into one steamer basket, top with fish, season to taste then cover and set timer knob for 8 minutes.
3. Place lima beans into second steamer basket, cover and set timer knob for 10 minutes.
4. Place squash into third steamer basket, cover and set timer knob for 10 minutes.
5. Steam for 8-10 minutes or until fish is just cooked through and vegetables are tender.
6. When steaming is complete, remove, garnish as desired and serve.

Root Vegetable Puree

Makes 3-4 servings

INGREDIENTS

2 parsnips, peeled and cut into 1-inch chunks
2 turnips, peeled and cut into 1-inch chunks
1 pound sweet potatoes, peeled and cut into 1-inch chunks
4 tablespoons unsalted butter
1/2 cup buttermilk
Kosher salt and fresh pepper to taste

METHOD

1. Fill the water reservoir with water up to the MAX line on the water level window, fit with drip tray then add steamer basket.
2. Place parsnips, turnips and potatoes into steamer basket and cover (use additional steamer baskets if needed).
3. Set timer knob to 18 minutes.
4. Steam for 18 minutes or until vegetables are tender.
5. When steaming is complete, transfer vegetables to a food processor.
6. Add remaining ingredients to food processor then puree until smooth.
7. Remove, garnish as desired and serve.

Lamb Meatballs

Makes 2-3 servings

INGREDIENTS

1 pound ground lamb
1 large egg
2 tablespoons whole milk
1 slice bread, torn into bits
Kosher salt and fresh pepper to taste
6 garlic cloves, chopped
1 tablespoon mint leaves, chopped
2 teaspoons oregano, chopped
1 tablespoon lemon juice

METHOD

1. In a mixing bowl, combine all ingredients together.
2. Shape mixture into 10 meatballs.
3. Fill the water reservoir with water up to the MAX line on the water level window, fit with drip tray then add 2 steamer baskets.
4. Apply nonstick cooking spray to the steamer trays inside the baskets.
5. Place 5 meatballs into each steamer basket and cover.
6. Set timer knobs to 10 minutes.
7. Steam for 10 minutes or until cooked through.
8. When steaming is complete, remove and serve.

Easy Kale Salad

Makes 2 servings

INGREDIENTS

1/2 cup long-grain white rice
1 cup vegetable stock, boiling
1/2 cup black olives, sliced
1 bunch green onions, chopped
1/4 cup cashews
1/4 cup raisins
3 tablespoons balsamic vinegar
2 tablespoons olive oil
2 cups kale, julienned
Kosher salt and fresh pepper to taste

METHOD

1. Fill the water reservoir with water up to the MAX line on the water level window, fit with drip tray then add steamer basket.
2. Place the rice, stock, olives and green onions into the rice bowl.
3. Place rice bowl into steamer basket and cover.
4. Set timer knob to 30 minutes.
5. Steam for 30 minutes or until rice is tender.
6. When steaming is complete, transfer to a mixing bowl and let cool for 15 minutes.
7. Add remaining ingredients and stir.
8. Garnish as desired and serve.

Chicken & Brussels Sprouts

Makes 2 servings

INGREDIENTS

1 boneless, skinless chicken thigh, thinly sliced
1 garlic clove, chopped
1 coin fresh ginger, chopped
Soy sauce to taste
2 cups Brussels sprouts, halved
2 tablespoons hoisin sauce, for serving
Sesame seeds, for serving

METHOD

1. Fill the water reservoir with water up to the MAX line on the water level window, fit with drip tray then add steamer basket.
2. In a small bowl stir together the chicken, garlic, ginger and soy sauce.
3. Place chicken and Brussels sprouts into steamer basket and cover.
4. Set timer knob to 8 minutes.
5. Steam for 8 minutes or until chicken is cooked through and Brussels sprouts are crisp tender.
6. When steaming is complete, remove, garnish as desired and serve drizzled with hoisin and sesame seeds.

Lemon Pepper Chicken Dinner

Makes 2 servings

INGREDIENTS

4 boneless, skinless chicken legs, raw
Lemon pepper seasoning to taste
6 petite red bliss potatoes, thinly sliced
2 cups broccoli florets
1 tablespoon unsalted butter, melted

METHOD

1. Fill the water reservoir with water up to the MAX line on the water level window, fit with drip tray then add 2 steamer baskets.
2. Season chicken, potatoes and broccoli with lemon pepper.
3. Place chicken into one steamer basket, cover then set timer knob to 8 minutes.
4. Place potatoes and broccoli into second steamer basket, cover then set timer knob to 8 minutes.
5. Steam for 8 minutes or until chicken is cooked through and potatoes are tender.
6. When steaming is complete, transfer to a serving plate.
7. Drizzle butter over the vegetables before serving.

Hawaiian Salad

Makes 4 servings

INGREDIENTS

4 raw boneless pork chops, cubed
Kosher salt and fresh pepper to taste
3 cups green cabbage, shredded
1 carrot, finely julienned
1 bunch green onions, thinly sliced
1/2 cup pineapple, diced
1/4 cup coconut, toasted
1/3 cup mayonnaise
3 tablespoons honey
1 tablespoon soy sauce
2 tablespoons lime juice

METHOD

1. Fill the water reservoir with water up to the MAX line on the water level window, fit with drip tray then add 2 steamer baskets.
2. Season pork with salt and pepper.
3. Divide cubed pork between 2 steamer baskets and cover.
4. Set timer knobs to 8 minutes.
5. Steam for 8 minutes or until cooked through.
6. When steaming is complete, transfer to a bowl and let cool for 10 minutes.
7. Add remaining ingredients to the bowl then toss to combine.
8. Garnish as desired and serve.

BBQ Tuna

Makes 2 servings

INGREDIENTS

2 tuna fillets
Store-bought BBQ rub to taste

METHOD

1. Fill the water reservoir with water up to the MAX line on the water level window, fit with drip tray then add steamer basket.
2. Season tuna with BBQ rub on all sides.
3. Place tuna into steamer basket and cover.
4. Set timer knob to 4 minutes.
5. Steam for 4 minutes or until desired doneness.
6. When steaming is complete, transfer to a serving platter.
7. Garnish as desired and serve.

Wasabi Steamed Potatoes

Makes 3-4 servings

INGREDIENTS

1 1/2 pounds small potatoes, quartered
2 tablespoons dark sesame oil
2 tablespoons wasabi or to taste
Kosher salt to taste
1 bunch green onions, sliced
1/4 cup vegetable stock, hot

METHOD

1. Fill the water reservoir with water up to the MAX line on the water level window, fit with drip tray then add steamer basket.
2. Place potatoes into steamer basket and cover (use additional steamer baskets if needed).
3. Set timer knob to 18 minutes.
4. Steam for 18 minutes or until potatoes are tender.
5. When steaming is complete, transfer potatoes to a mixing bowl.
6. Add remaining ingredients and toss until coated.
7. Garnish as desired and serve.

Lemon Dill Salmon

Makes 2 servings

INGREDIENTS

1 lemon, sliced into rounds
2 salmon fillets
Montreal steak seasoning to taste
4 sprigs fresh dill

METHOD

1. Fill the water reservoir with water up to the MAX line on the water level window, fit with drip tray then add steamer basket.
2. Arrange lemon slices in the bottom of the steamer basket.
3. Place salmon on top of lemon slices, season with Montreal steak seasoning, top with dill and cover.
4. Set timer knob to 6 minutes.
5. Steam for 6 minutes or until salmon is just cooked through.
6. When steaming is complete, transfer to a serving platter.
7. Garnish as desired and serve.

Creamy Asparagus & Tomatoes

Makes 4 servings

INGREDIENTS

1 pound asparagus spears, cut into 2-inch lengths
2 cups grape tomatoes
Kosher salt and fresh pepper to taste
1/2 cup mayonnaise
1 tablespoon fresh lemon juice
1 tablespoon grainy mustard

METHOD

1. Fill the water reservoir with water up to the MAX line on the water level window, fit with drip tray then add 2 steamer baskets.
2. Divide asparagus and tomatoes between steamer baskets and cover.
3. Set timer knobs to 4 minutes.
4. Steam for 4 minutes or until crisp tender.
5. When steaming is complete, transfer to a mixing bowl and let cool for 10 minutes.
6. Add remaining ingredients then toss to coat.
7. Garnish as desired and serve.

Notes

Limited Warranty

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt with date of purchase and item is also an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

To obtain service under the terms of this warranty, call Toll Free (800) 275-8273.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND CANADA AND DOES NOT COVER:

- Damages from improper installation.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than an authorized dealer or service center.

This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state (province) to state (province).

Proof of purchase required to validate the warranty.

Shipping and handling charges may apply.