

Tupperware® SmartSteamer



Key Features and Benefits

- Healthy, tasty, steamy.
- The Tupperware® SmartSteamer blocks microwaves from directly cooking foods.
- Microwaves are directed to the Water Tray, causing the water to boil and the steam to rise.
- Two-tiered stacking system lets you steam one or two foods at once using the Steamer Base and Colander Tray.
- Allows for fat-free cooking while retaining nutrients, fatty acids and vitamins.
- Food colors are vibrant, textures stay firm and natural flavors are enhanced.
- Colander Tray is suitable for serving on the table when placed on reversed Cover.
- Colander Tray allows stack-steaming and preparing an entire meal all at once.
- Flavor your dishes by adding spices and herbs to the water in the Water Tray. **DO NOT use low-fat stock, essential oils or wine as substitutes for the water in the Water Tray.**
- Saves space compared to electric steamers and is safe to manipulate and carry.

Cover

- Two tabs permit safe handling while opening the cover after steaming (lift cover away from face to avoid injury).
- Revolutionary unique design that shields the food from microwaves.

Colander Tray

- Flat colander tray specially designed for stacking.

Steamer Base

- Only perforated on the steamer base.
- Specific and unique design that shields the food from microwaves, allowing steam cooking in the microwave oven.

Water Tray

- Two handles allow safe handling of the Tupperware® Smart Steamer.

Product Specifications

Care: Dishwasher safe.

Cautionary Instructions:

- **DO NOT USE IN A MICROWAVE HIGHER THAN 1,200 WATTS.**
- Do not cook for more than 25 minutes at a time.
- Let the product and the microwave oven cool down before re-using.
- Always pour cold water into the Water Tray and ensure it is never empty. Always fill to at least the 1¾-cup/400 mL minimum filling line.
- Always place the product at least 2⁷/₅ cm away from the top and sides of your microwave oven. If you have a microwave oven with a tray or a shelf, remove those from the oven and place the Tupperware® SmartSteamer directly on the bottom of your microwave oven. If you have a microwave oven with a turning plate, always center the product on the turning plate and make sure the plate rotates.

- **Capacity:** Water Tray 1¼ qt/400 mL • Steamer Base 10.5cup/ 2.5 L • Colander Tray 2.5 cup/ 0.6 L
- **Dimensions:** 10.3 x 5.4"/26.3 x 13.7 cm
- **Mold Numbers:** • Water Tray 6508 • Steamer Base 6504 • Base Shield 6506 • Colander Tray 6509 • Cover 6988
• Cover Shield 6507
- **Limited Lifetime Warranty**

How to Position

Healthy, tasty, steamy. The two-tiered Tupperware® SmartSteamer has a revolutionary design that directs microwave away from your foods and heats the water below for an entire steamed meal.

How to Demonstrate

- "The SmartSteamer is very easy to use! Just add water, place food inside, stack and steam for extraordinary and gourmet results."
- "The Steamer Base and the Cover have an inner shield that keeps microwaves from reaching the foods, so the microwaves bounce back and are directed to the water in the Water Tray."
- "The water in the Water Tray turns to steam which rises through the holes in the bottom of the Steamer Base."
- "The steam then cooks the food placed in the Steamer Base and the optional Colander Tray."
- "You can cook an entire meal at once by placing your vegetables and/or starch like potatoes in the steamer base and you poultry or fish in the Colander Tray. It steams everything from vegetables and fruit, to corn and potatoes to tofu, poultry, fish and seafood."
- "Steaming guidelines for various vegetables, fruits, starches, meat, and fish are included in the insert along with some delicious recipes to start steaming complete meals in minutes."
- "The SmartSteamer is a breakthrough innovation in microwave steaming technology. Now you can eat healthy, tasty food and save money on energy!"
- "Keeps food warm—leave hot water in the Water Tray, or pour warm water to avoid prolonging the cooking process (advisable for green vegetables)—keeps food warm for up to 30 minutes."

Benefits of Steaming Food

- Steam cooking is thought to pre-date the discovery of fire. Asian cooking has always used steaming as their primary cooking method, resulting in flavorful, healthy and quick meals.

Efficient Cooking

- Vegetables cook faster and retain their natural color.
- Easier cleanup as no saucepans are required.

Wellness Cooking

- Steaming allows cooking any type of food and is a well-known method for fat-free cooking that allows foods to retain nutrients, fatty acids, minerals and vitamins.
- Steaming does not mean bland cooking. The colors are more vibrant, the texture stays firm, the natural flavors are better preserved and the herbs or condiments can develop their aroma fully. Perfect for the whole family.

Advice and Tips

- Choose quality vegetables and fruits—preferably in season, as they will contain more vitamins.
- Frozen ingredients are a good alternative to fresh produce as they have high nutritional qualities. You can steam frozen foods by adjusting cooking time as outlined in the Cooking Guidelines. For best results, avoid thick sections of frozen foods.
- Ensure there is some space in between foods to allow the steam to circulate.
- Thicker foods may take longer to steam. For best results cut foods so that all pieces are of similar size.
- Remove the thick stems from cabbage, cauliflower and broccoli.
- Marinating fish or meat prior to steaming or adding toppings, seasoning or sauces will significantly enhance flavor and appearance.

