

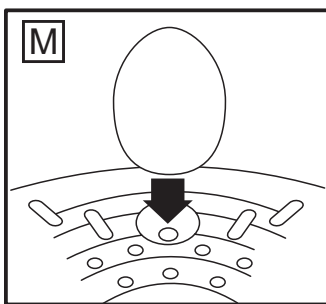
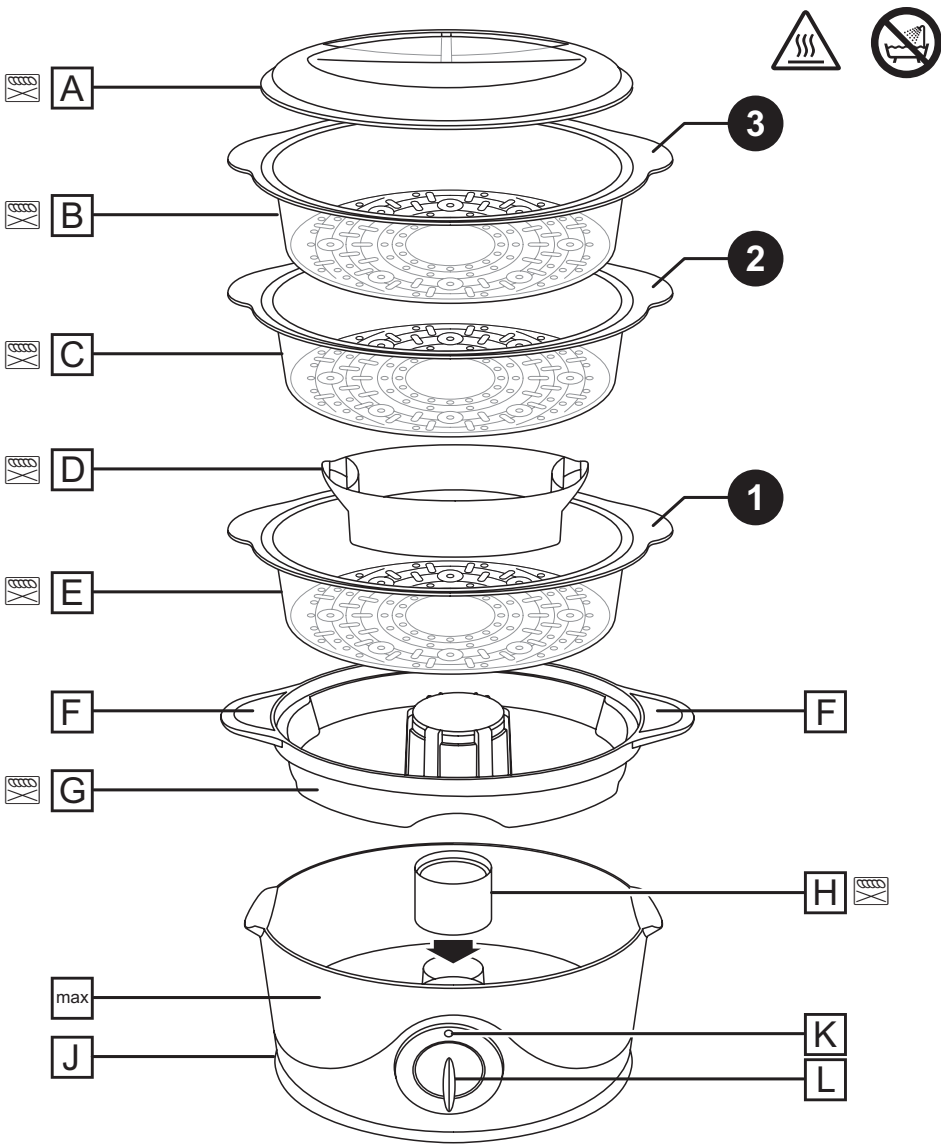


Russell Hobbs



instructions

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Read the instructions, keep them safe, pass them on if you pass the appliance on. Remove all packaging before use.

IMPORTANT SAFEGUARDS

Follow basic safety precautions, including:

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been supervised/instructed and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be done by children unless they are older than 8 and supervised. Keep the appliance and cable out of reach of children under 8 years.

If the cable is damaged, it must be replaced by the manufacturer, its service agent, or someone similarly qualified, to avoid hazard.

 Don't immerse the appliance in liquid.

 The surfaces of the appliance will get hot during use.

- Don't put frozen meat or poultry in the appliance – defrost fully before use.
- Cook meat, poultry, and derivatives (mince, burgers, etc.) till the juices run clear. Cook fish till the flesh is opaque throughout.
- Don't reach over the appliance, and keep hands, arms, face, etc. clear of the escaping steam.
- Don't cover the appliance or put anything on top of it.
- Unplug the appliance when not in use.
- Don't use accessories or attachments other than those we supply.
- Don't use the appliance for any purpose other than those described in these instructions.
- Don't use the appliance if it's damaged or malfunctions.

HOUSEHOLD USE ONLY

PARTS

- | | |
|------------------|--|
| A. Lid | G. Drip tray |
| B. Number 3 bowl | H. Steam guide |
| C. Number 2 bowl | J. Base unit |
| D. Rice basket | K. Light |
| E. Number 1 bowl | L. Timer |
| F. Fill point |  Dishwasher safe (top rack) |

BEFORE USING FOR THE FIRST TIME

Wash all removable parts in warm soapy water, rinse and dry.

ASSEMBLY

1. Place your steamer on a flat, level, heat resistant surface. Allow adequate ventilation space on all sides to prevent damage to cabinets, walls, etc.
2. Place the steam guide around the heating element.
3. Position the drip tray securely over the base unit.
4. Place the steaming basket(s) on top of the drip tray. The basket handles are labelled 1, 2, and 3. Position basket 1 on the lowest level, 2 on the middle level, and 3 on the top level.
5. Place the lid on top of the uppermost steaming basket.

FILLING

1. Fill the base unit with fresh cold tap water. Never fill above the **max** mark.
2. You can fill the base unit directly or through the fill points in the drip tray.
- When topping up the water level during steaming, always use the fill points.

COOKING RICE

1. Add the dry rice and water to the rice bowl in the ratio according to the package directions.
2. Place the rice bowl into the bottom steaming basket.
3. Fit the lid on the steaming basket.
4. Set the timer for 15 - 20 minutes.
5. Check that the rice is cooked to your liking. Adjust the steaming times if not.
- When you are using multiple steaming baskets, always cook rice in the lowest basket.
- Brown rice and wild rice cooking times will differ.

USING YOUR STEAMER

1. Ensure the base unit is filled. Monitor the water level throughout steaming.
2. Plug in your steamer.
3. Turn the timer clockwise to the time required. The light will come on.
4. Within about 20 seconds, steam will start to fill the baskets.
5. When the timer runs down, a bell will sound, and the heating element will switch off.
6. To stop steaming before the timer has finished, unplug the unit. **DO NOT** try to turn the timer anticlockwise because this will damage it.

WARNING

Use extreme caution when removing the baskets. Never remove all the baskets together. Remove the baskets one at a time starting with the top one. Use oven gloves or similar to help protect against burns from hot steam.

BOILING DRY

In the event that all of the water has been used up during steaming (boil-dry), a protection device will switch your steamer off. If this happens, unplug the base unit, let it cool for a couple of minutes, then top it up and restart the steamer.

SUGGESTED STEAMING TIMES

These foods are best cooked using your steamer from cold. Fill the base unit with cold water, add the ingredients and set the timer according to the table.

Food (fresh)	Notes	Time (minutes)
Broccoli	Cut into 1-2 cm florets/pieces	13-15
Green Beans	Lay flat in the basket	13-15
Carrots	Slice approx. ½ cm thick	17-19
Cabbage (savoy)	Shred or cut into pieces	11-13
Asparagus	Lay flat in the basket	11-13
Courgettes	Slice approx. ½ cm thick	9-11
Sprouts	Whole (approx. 2 cm in diameter)	13-15
Cauliflower	Cut into 1-2 cm florets/pieces	15-17
Sweetcorn	Whole, on the cob	17-21
Potatoes	New potatoes or potatoes cut into 1-2 cm pieces	21-23

The following foods should be cooked once steam is being produced by your steamer. Add the ingredients to the basket(s) and cover with the lid but don't put the baskets onto the drip tray until steam is being produced. Once steaming, carefully put the basket(s) with the food inside onto the drip tray using oven gloves or similar and start timing.

Food (fresh)	Notes	Time (minutes)
Boiled egg	Soft / Medium / Hard / Well done. Stand eggs upright in the large recesses in the baskets (Fig. M).	5-6/7-8/9-10/11-12
Poached egg	Place in a ramekin or small dish	5-6
Chicken breast	Butterfly or dice into 1-2cm pieces	12-14
Salmon/round fish	Cod, Haddock, etc.	7-9
Flat white fish	Plaice, Sole, Basa, etc.	3-4
Steak fish	Tuna, Swordfish, etc.	7-9
Mussels	Stir half way through cooking	8-10
King prawns	Remove shells. Steam for 2-3 minutes or until the prawns have cooked all the way through. Stir half way through cooking.	

HINTS, TIPS AND FOOD SAFETY

- Ensure the base unit always contains an adequate level of water during use.
- The steaming lid should be kept on at all times during steaming.
- To stop steaming at any time, unplug the unit. DO NOT try to turn the timer anticlockwise because this will damage it.
- Arrange food in a single layer.
- Uniformly cut foods will steam more evenly.
- Stir food halfway through a longer steam cycle for more even steaming.
- Foods that require longer cooking times should be placed in lower steaming baskets.
- Place foods that require gentle steaming or shorter cooking times in higher baskets.
- You'll need to experiment to find the times which suit your favourite foods and food combinations.
- Use the rice bowl to cook any foods that are in a sauce or liquid.
- Poultry or fish juices may drip and transfer flavours. To help prevent this, wrap them in foil.
- Don't use mussels that are open prior to cooking. Steam until the shells open fully, and discard any that aren't open after cooking.
- Cook meat, poultry, etc. until the juices run clear. Cook fish till the flesh is opaque throughout.
- You should cook leaf vegetables as little as possible, to keep them green and crisp. Plunging them into iced water will stop the cooking process.

CARE AND MAINTENANCE

1. Unplug the appliance and let it cool.
2. Remove lid, baskets, drip tray, steam guide and rice basket.
3. Empty the base unit and wipe with a clean, damp cloth. DO NOT immerse the base unit in water.
4. Wash all removable parts in warm soapy water or in the top rack of the dishwasher.

STORING

1. Switch off the appliance, unplug it and let it cool.
2. For convenience you can nest the baskets inside each other when storing. Put the rice basket inside basket 1. Fit basket 1 inside basket 2 then fit them both inside basket 3.

DE-SCALING YOUR STEAMER

Over time, mineral deposits can affect your steamer's performance. Removing these deposits (or de-scaling) is recommended every 3 months.

1. Make about 600ml of descaling solution following the manufacturer's instructions. Pour the solution into the base unit.

2. Fit the steam guide, drip tray, one steaming basket and the lid.
 3. Steam for 20 minutes
 4. Unplug the unit and allow it to cool completely.
 5. Pour out the descaling solution.
 6. Rinse the base unit and drip tray several times with cold water until all traces of descaler have been removed.
 7. Wash all removable parts in warm soapy water or on the top rack of the dishwasher.
- Products returned under guarantee with faults due to scale will be subject to a repair charge.



ENVIRONMENTAL PROTECTION

To avoid environmental and health problems due to hazardous substances in electrical and electronic goods, appliances marked with this symbol mustn't be disposed of with unsorted municipal waste, but recovered, reused, or recycled.

SERVICE

If you ring Customer Service, please have the Model No. to hand, as we won't be able to help you without it. It's on the rating plate (usually underneath the product).

The product isn't user-serviceable. If it's not working, read the instructions, check the plug fuse and main fuse/circuit breaker. If it's still not working, consult your retailer.

If that doesn't solve the problem – ring Customer Service – they may be able to offer technical advice.

If they advise you to return the product to us, pack it carefully, include a note with your name, address, day phone number, and what's wrong. If under guarantee, say where and when purchased, and include proof of purchase (till receipt). Send it to:

Customer Service

Spectrum Brands (UK) Ltd

Fir Street, Failsworth, Manchester M35 0HS

email: support@russellhobbs.com

telephone: 0845 658 9700 (local rate number)

GUARANTEE

Defects affecting product functionality appearing within two years of first retail purchase will be corrected by replacement or repair provided the product is used and maintained in accordance with the instructions. Your statutory rights are not affected. Documentation, packaging, and product specifications may change without notice.



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