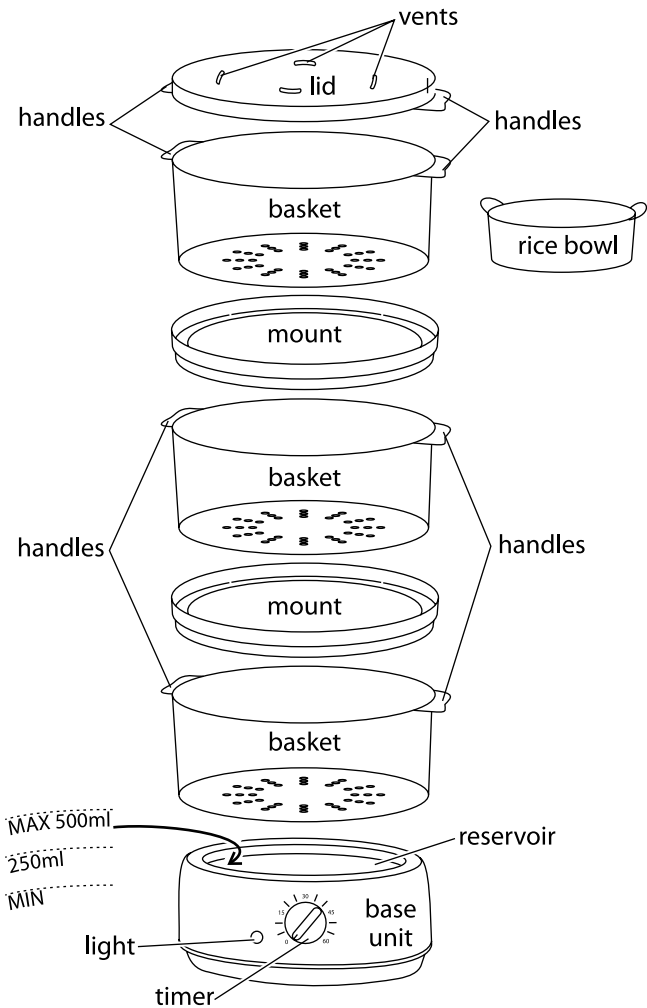




instructions

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

STOP **IMPORTANT SAFEGUARDS**

Follow basic safety precautions, including:

- 1 The steamer must only be used by a responsible adult. Use and store the steamer out of reach of children.
- 2 Don't put the steamer in liquid, don't use it in a bathroom, near water, or outdoors.
- 3 Don't put frozen meat or poultry in the steamer – defrost fully before use.
- 4 Fill the reservoir at least to the MIN mark, but not above the MAX mark. If you overfill, it may spit boiling water and you may damage the steamer.
- 5 Fill the reservoir with boiling water, not cold water, otherwise the food may not cook properly.
- 6 Don't touch the hot surfaces of the base unit, lid or baskets.
- 7 Use oven gloves or a cloth when lifting the lid or baskets, and lift them only by the handles.
- 8 Don't reach over the top of the steamer. Steam will escape from the vents, the baskets, and the base unit.
- 9 Keep hands, arms, face, etc. clear of steam from the vents, and when lifting the lid or baskets,
- 10 Position the steamer on a stable, level, heat resistant surface, close to a power socket, and out of reach of children.
- 11 Route the cable so that it doesn't overhang and can't be tripped over or caught accidentally.
- 12 Don't use the steamer near or below curtains, shelves, or cupboards, as the escaping steam may damage them.
- 13 Don't line the baskets – you'll block the steam holes.
- 14 Don't cover the steamer during use.
- 15 Unplug the steamer when not in use, before moving and before cleaning. Let it cool down fully before cleaning and storing away.
- 16 Don't use accessories unless we supply them.
- 17 Don't use the steamer for any purpose other than those described in these instructions.



- 18 Don't connect the steamer via a timer or remote control system.
- 19 Don't use the steamer if it's damaged or malfunctions.
- 20 If the cable is damaged, return the steamer, to avoid hazard.

household use only



PREPARATION

- 1 Put the base unit on a stable, level, heat-resistant surface, close to a power socket, and out of reach of children.
 - 2 Steam will escape, so don't put it near curtains, under shelves or cupboards, or near anything that might be damaged by the escaping steam.
 - 3 Have dinner plates or a tray handy to put the baskets on afterwards, as they'll drip. This would be a good time to set out serving spoons, tongs, etc. for emptying the baskets. Don't forget the oven gloves.
 - 4 Boil 500ml (1 pint) of water in a kettle. Don't use cold water – the food may not cook properly.
-



FILL THE RESERVOIR

- 5 Fill the reservoir to the MAX mark with 500ml (1 pint) of boiling water. This'll give you at least 60 minutes steaming, enough time for most foods.
 - * Filling to MAX will probably avoid a boil-dry, even if you completely forget about the steamer.
 - 6 Don't add anything to the water. Seasonings, marinades, etc. should be added to the food, not the steaming water. They won't circulate with the steam, they'll just concentrate in the reservoir, possibly damaging the surfaces of the reservoir and element.
-



FITTING THE BASKETS

- 7 Sit one of the baskets on the base unit.
- 8 If you're only using one basket, jump to point 11 below.
- 9 If you're using another basket, fit a mount to the top of the first basket, then sit the second basket on top of this.
- 10 If you're using the third basket, fit the other mount to the top of the second basket, then sit the third basket on top.

STEAM ROOM

- 11 To allow the steam to circulate
 - a) pack food loosely in the baskets
 - b) whenever possible, use single layers of food
 - c) leave spaces between the pieces
 - d) when layering food in a basket, leave spaces between the pieces in each layer to let steam circulate through the layers
-

UNIFORMITY

- 12 For uniform cooking
 - a) cut all pieces of food in a basket to roughly the same size
 - b) put larger pieces, or food with long cooking times, nearest the reservoir
 - c) put smaller pieces, or food with short cooking times, furthest from it
-

OVERCOOKING

- 13 Don't worry too much about overcooking – steaming is a relatively gentle cooking method and a few minutes extra generally won't matter.
 - 14 Don't overcook fish though – it'll chew like rubber and taste like cardboard.
- ★ Juices will drip into the basket below, so don't cook delicate flavours under strong ones. Really strong or greasy foods (like game or oily fish) are best cooked separately.
-

FIT THE LID

- 15 Fit the lid to the topmost basket.
 - 16 Don't steam without the lid in place. The food won't cook, the water won't last, and you'll fill the kitchen with steam.
-

START COOKING

- 17 Check that the timer is turned to 0 (off).
- 18 Plug the base unit into the power socket (switch the socket on, if it's switchable).
- 19 Turn the timer clockwise to set the time you want.
- 20 The light will come on to let you know the element is working.

21 When the timer returns to 0, the element will switch off, and the light will go out.

★ The timer is clockwork, it will continue to whirr till its spring has wound down. Don't worry about this – if the light is off, the element is off.

EMPTYING

22 Unplug the base unit (switch the socket off first, if it's switchable).

23 Everything will be hot – use oven gloves or a cloth – use the handles.

24 Steam will escape from the baskets – keep hands, face, etc. away from the area above the steamer. Don't lean over it.

25 When you lift the lid, angle it to direct steam away from your body.

26 Put the lid on a plate or tray – water will drip from it.

27 Lift the baskets off and set them down on plates or a tray.

28 Let any water remaining in the reservoir cool, then pour it out. Keep the cable out of the way so it doesn't get wet.

OVER 60 MINUTES?

30 If you intend to steam for more than 60 minutes, keep an eye on the water level and/or the timer, top up the reservoir with boiling water at about the half way mark, and reset the timer.

topping up

- switch off (turn the timer to 0)
 - carefully lift the baskets off the base unit
 - pour boiling water slowly into the reservoir.
 - don't fill above MAX
 - carefully replace the baskets on the base unit
 - switch on – set the timer to the cooking time you need
-

CRISP VEGETABLES

31 Cook leaf vegetables lightly, then plunge them into iced water to stop the cooking process.

BOILING DRY

32 Don't worry – we thought of this and fitted a thermostat.

- 33 It's still not a good idea (letting it boil dry), as you lose control of the cooking process, but it needn't be a disaster.
- 34 In the event of a boil-dry occurring (that sounds better than "if you forget, and let it boil dry", doesn't it?) the thermostat will cut off power to the element, but the light will remain lit, unless the timer has returned to 0.
- 35 The thermostat will cycle on and off till either (a) you add water, or (b) the timer switches the steamer off.
- 36 Unplug the base unit, let it cool for a few minutes, then fill up with boiling water and start again.
- 37 When calculating the time, allow for the whole of the time already spent steaming, and part of the time between running dry and restarting, as the cooking process won't have stopped immediately the reservoir ran dry.
- 38 If you watch the cooking process carefully, there's no reason why the rescue operation shouldn't be 100% successful.
- 39 If it isn't, then a piquant sauce should do the trick – try something with lemon or lime in it first. If all else fails, ginger, garlic, or chilli will hide absolutely anything.
-

STOPPING EARLY

- 40 To stop the cooking process, unplug the base unit from the power socket.
- 41 Remember – everything will be hot. Use oven gloves and take care.
-

TIMING

The times given are in minutes, for a single layer of food, in the bottom basket, used on its own. Extend these times:

- if two or three baskets are used – the steam has to heat more food
- generally, the further the food is from the element, the longer it'll take to cook.
- if food is layered within a basket

You'll need to experiment to find the times and positions that suit your favourite foods and food combinations.

meat and poultry	quantity	time
chicken breasts (boneless fillets)	400g (1lb)	20-30
frankfurter sausages (prick before cooking)	400g (1lb)	15

fish and seafood	quantity	time
fish fillets, fresh	200g (½lb)	10
fish steaks, fresh	200g (½lb)	12-17
prawns, fresh	400g (1lb)	6-8
lobster tail, frozen	2 pieces	20-22
mussels, fresh	400g (1lb)	10-15

★ Discard any mussels that are open prior to cooking, steam the remaining mussels till the shells open fully, and discard any mussels that aren't open after cooking.

vegetables	quantity	time
artichokes, fresh	2-3 medium	40-45
asparagus	400g (1lb)	15
beans, green	400g (1lb)	18-20
broccoli	400g (1lb)	15
brussels sprouts	400g (1lb)	15-18
cabbage	1 head, cut up	20
carrots, sliced	400g (1lb)	15
cauliflower	1 head, cored	15
corn on the cob, fresh		15
courgettes, sliced	400g (1lb)	10
mushrooms, fresh	200g (½lb)	10-13
peas, green, shelled	400g (1lb)	12-15
peppers, deseeded & sliced	1 pepper	10
potatoes, peeled and chopped	900g (2lb)	20
potatoes, new, whole	10-12	20-25
spinach, fresh	200g (½lb)	10

◆ CHECK THAT IT'S COOKED

Check that food is properly cooked before serving.

If in doubt, cook it a bit more.

Cook fish till it appears opaque and can be flaked easily.

Cook meat till the juices run clear.

CARE AND MAINTENANCE

- 1 Unplug the steamer and let it cool down fully.
- 2 Wash the lid, baskets, and mounts in warm, soapy water, then rinse thoroughly and dry.
- 3 Wipe the base unit, inside and out, with a clean damp cloth. Stubborn stains may be removed with a little washing-up liquid, but make sure you remove all trace of it before using the steamer.
- 4 Don't put the base unit in water or any other liquid.
- 5 Don't put any part of the steamer in a dishwasher.
- 6 Don't use harsh or abrasive cleaning agents or solvents.

SCALE

- 7 In time, scale deposits may build up on the surfaces of the reservoir and element. These deposits will impair the efficiency of the steamer, and may shorten its working life.
- 8 Ensure the kitchen is well ventilated, as heating vinegar causes an unpleasant smell.
- 9 Don't fit the baskets or lid.
- 10 Fill the reservoir with 250ml of white vinegar, plug the base unit into the power socket, and set the timer to 20 minutes.
- 11 After the 20 minutes is up, leave it to cool completely, then pour out the vinegar and rinse the reservoir several times with cold water, to remove all trace of the vinegar.
- 12 Dry the base unit thoroughly.
- 13 Don't use anything other than white vinegar.

UK WIRING INSTRUCTIONS

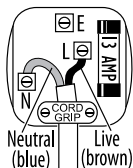
The product doesn't need an earth.

It has a 13A BS1362 fuse in a 13A BS1363 plug.

To replace the plug, fit the blue wire to N, and the brown wire to L. Fit the cord grip.

If in doubt, call an electrician.

Don't use a non-rewireable/moulded plug unless the fuse cover is in place. If you remove the plug, dispose of it.





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: service@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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