

Steam Cuisine

1000 cl



easy store

Instructions for use

REF 5062264
ADHOC STUDIO



Please follow the instructions for use and carefully follow the directions for use.

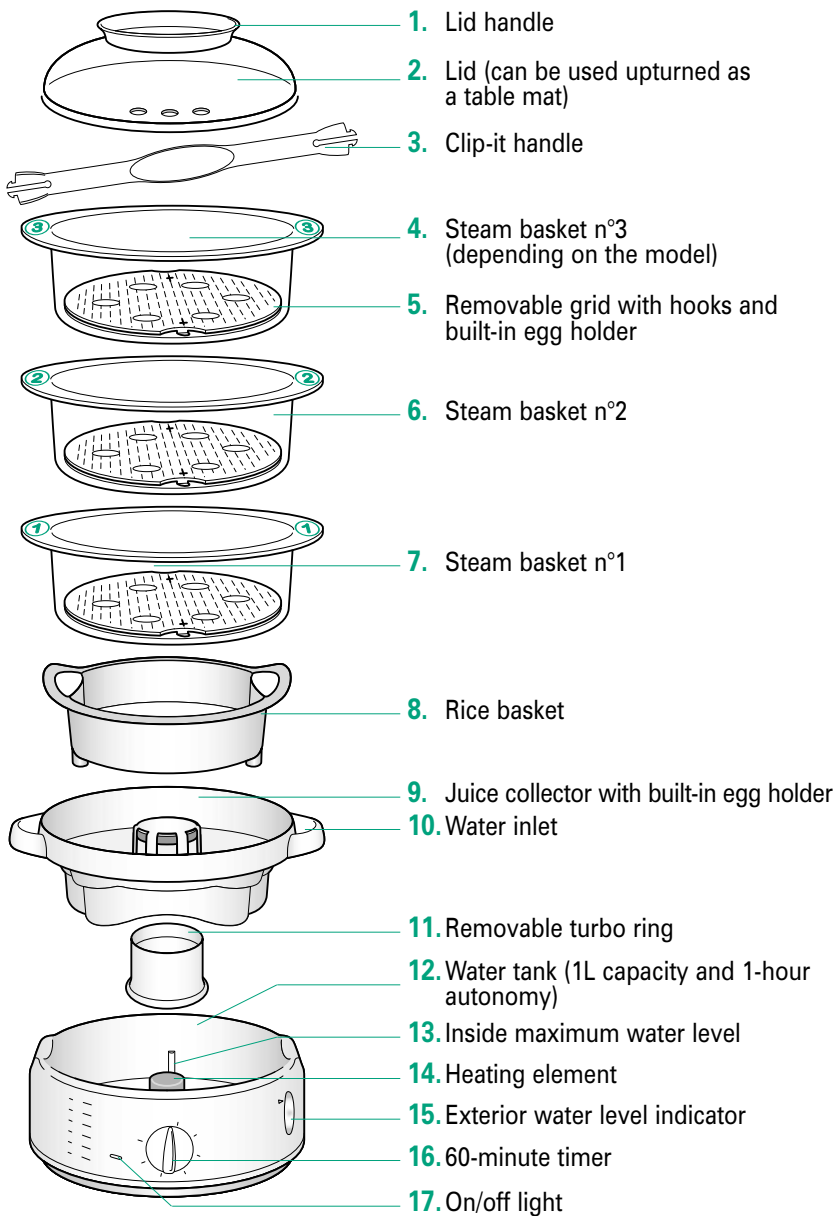


This appliance produces boiling hot steam.

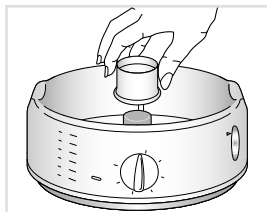
Safety instructions

This appliance complies with the safety regulations and conditions in effect, and with the following:

- Household appliance directive 89/336/CEE modified by directive 93/68/CEE
- Low Voltage Directive 72/23/CEE modified by directive 93/68/CEE.
- Check that the power supply voltage corresponds to that shown on the appliance (alternating current).
- Given the diverse standards in effect, if the appliance is used in a country other than that in which it is purchased, have it checked by an approved service centre.
- Do not place the appliance near a heat source or in a hot oven, as serious damage could result.
- Use a flat and stable work surface, away from any water splashes.
- Never leave the appliance in operation unattended. Keep away from children.
- Do not leave the cord hanging.
- Always plug the appliance into an earthed socket.
- Do not unplug the appliance by pulling on the cord.
- Do not use the appliance if:
 - the appliance or the cord is damaged.
 - the appliance has fallen or shows visible damage or does not work properly.In the event of the above, the appliance must be sent to the closest approved Service Centre.
- If the power supply cable is damaged, it must be replaced by the manufacturer, the after-sales service or a similarly qualified person in order to avoid any risk.
- **Burns can occur by touching the hot surface of the appliance, the hot water, the steam or the food.**
- Always unplug the appliance:
 - immediately after use,
 - when moving it,
 - prior to any cleaning or maintenance.
- Never immerse the appliance in water !
- Do not place the appliance near a wall or a closet - the steam produced by the appliance can cause damage.
- Do not move the appliance when it is full of liquids or hot foods.
- This appliance is designed for domestic use only. In case of professional use, inappropriate use or failure to comply with the instructions, the manufacturer accepts no responsibility and the guarantee does not apply.




Preparation




Prior to use

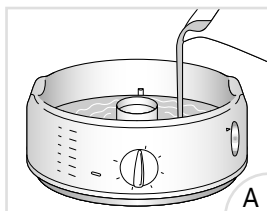
- Using warm soapy water, wash all the removable parts and the inside of the water tank.
- Rinse and dry.

 Do not immerse the water tank in water when cleaning.

Preparing the steam cooker


- Place the cooker on a stable surface.
- Place the turbo ring around the heating element.

 Keep away from any objects which could be damaged by the steam.




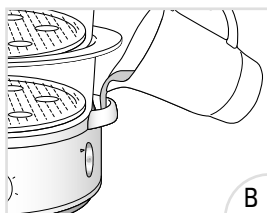
Filling the water tank

- There are two ways to fill the water tank:
 1. Pour the water directly into the water tank, up to the maximum level, and pour the water into the turbo ring (fig. A).

 Do not use seasoning or any other liquid other than water in the water tank.

2. Pour the water into the water tank through the water inlets, up to the maximum level (fig B).

 Make sure there is water in the tank prior to use.

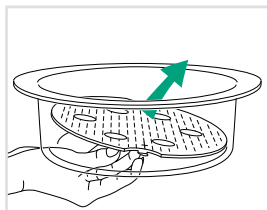
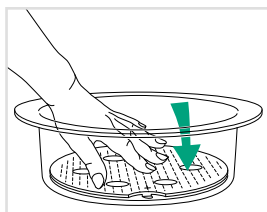


- Place the juice collector in the tank and adjust it properly.
- Use fresh water with each use.

Positioning the removable grids

 Check that the grid is always in basket n°1, placed on the juice collector.

- The baskets have grids which can be removed to obtain a larger cooking space or to cook larger foods.
- To position the grids:
 - Place the basket on the table.
 - Hold the grid right side up (hooks toward the bottom).
 - Centre the grid inside the basket.
 - Press on the hooks until the grid is locked into place.
- For baskets n°2 and n°3 (depending on the model), make sure that the grid hooks are properly inserted.
- To remove the grids, push up from underneath.



Wiring instructions UK only

WARNING:

This appliance must be earthed.

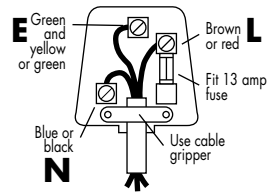
Important: the wires in this lead are coloured in accordance with the following codes:

Green and Yellow: Earth

Blue: Neutral

Brown: Live

Connect the Green/Yellow wire to the terminal in the plug marked " E " (or by the earth symbol) or coloured Green or coloured Green and Yellow. Connect the Brown wire to the terminal in the plug marked " L " or coloured Red. Connect the Blue wire to the terminal in the plug marked " N " or coloured Black. A 13 amp fuse should be fitted when the appliance is connected to a BS 1363 plug. Seek professional advice if you are unsure of the correct procedure for the above.



Voltage

This appliance is designed to run on 230 - 240 volts AC only. Check that the mains supply corresponds to that shown on the rating plate of the appliance. If the appliance is to be used in any country other than that of purchase, it should be checked by an approved Service Dealer. Standards can vary from country to country.

About your factory fitted plug

(supplied with certain models only)

The lead is already fitted with a plug incorporating a 13 amp fuse. If the plug does not fit your socket outlet, see next paragraph. Should you need to replace the fuse in the plug supplied, a 13 amp approved BS 1362 fuse must be used.

The fuse cover is an important part of the plug. Please ensure that it is always refitted. If you lose this cover please do not use the plug. You may contact TEFAL for a replacement.

If the plug supplied does not fit your socket outlet, it should be removed from the mains lead and disposed of safely. The flexible cord insulation should be stripped back as appropriate and a suitable alternative plug fitted. The replacement plug must be equipped with a 13 amp fuse.

Important: If the electrical cord of this appliance is damaged, it must only be replaced by an authorised Service Dealer. The safety of this appliance complies with the technical regulations and standards in force.

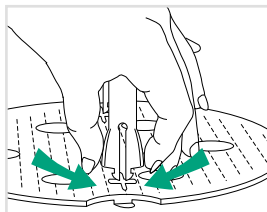
Helpline:

For any problems or queries please telephone:

0845 602 1454 (UK - CALLS CHARGED AT LOCAL RATE)

(01) 47 51947 (IRELAND)

Preparation

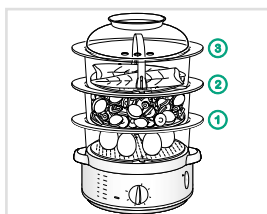


Your steam cooker comes with a clip-it handle which makes it easy to remove the cooked food from the basket without harming it (fish, asparagus tips, etc ...)

- Clip the tip of the clip-it handle on the grid.
- Squeeze the tip of the handle to unclip it.

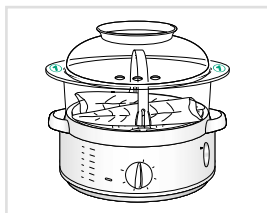


When you use the "clip-it" handle with a basket, do not clip the grid into that basket, simply lay the grid, in order to remove it more easily.



Positioning the baskets

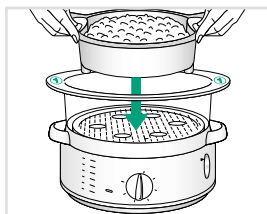
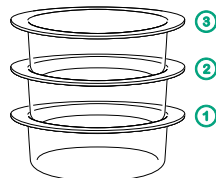
- Place the food in the basket.
- Place the baskets on top of the juice collector.
- The baskets are numbered: 1, 2 and 3 (depending on the model).
 - Always put basket n°1 on the juice collector.
 - Then place basket n°2.
 - Then basket n°3 (depending on the model).
- Put the lid on. (The lid fits on all the baskets).



Only use the "clip-it" handle on the top basket.

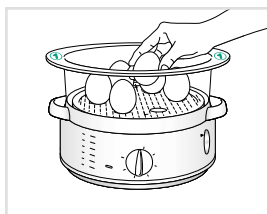


Always place the baskets in the right order.



To cook rice

- Place the rice basket in the steam basket.
- Put the rice and the water in the rice basket (see the table of cooking times).



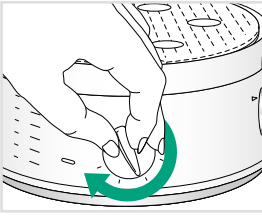
To cook eggs

- Place the eggs in the built-in egg holders.




For best results, do not put too much food in the baskets.

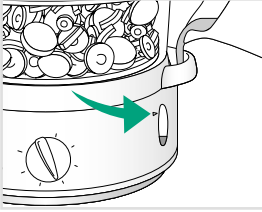
Steam cooking



Choose the cooking time

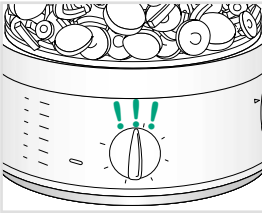
- Plug the appliance in.
- Set the timer for the recommended cooking times.
- When the red light is on, the steam cooking has begun.

 In order to set the timer, the appliance must be plugged in.



During cooking

- Check the water level during cooking by looking at the exterior water level indicator.
- If necessary, add water through the water inlets.



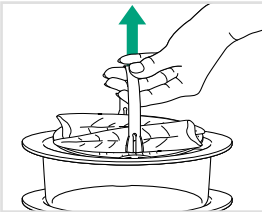
At the end of cooking

- The appliance switches off automatically.
- The timer rings.
- The on light goes off.
- To stop the appliance ahead of time, turn the timer to the 0 position.

 If there is no more water, the appliance switches off automatically.

Re-heating

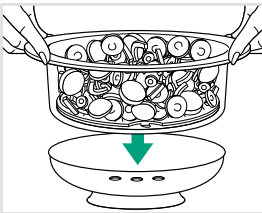
- You can reheat food (see the table of cooking times).



Removing the food from the steam baskets

- Lift the lid by the handle.
- Remove the steam basket.
- Place the steam basket on a plate or on the upturned lid.

 Use oven gloves to handle the baskets and the lid.



Afterwards

- Unplug the appliance.
- Let it cool completely before putting it away.


 Check that the juice collector has cooled sufficiently before removing it.

Table of cooking times

Fish - Shellfish

Food	Type	Amount	Cooking Time
Fillet of fish	Frozen	250 g	10 - 12 min.
	Fresh	250 g	6-8 min.
Steak	Tuna	250/400 g	10-12 min.
	Salmon	250/400 g	12-14 min.

Meat - Poultry

Food	Type	Amount	Cooking Time
Chicken	Fillets	250 g	12-15 min.
		450 g	30-35 min.
Sausages (Prick them prior to cooking)	Knackwurst sausage	400 g	10 min.
	Frankfort sausage	400 g	15 min.

Vegetables

Food	Type	Amount	Cooking Time
Artichokes (cut the stem off)	Fresh	3 average sized artichokes	45-50 min.
Asparagus (leave space between the asparagus so the steam can circulate)	Fresh	400 g	13-15 min.
	Frozen	400 g	16-18 min.
Broccoli	Fresh	400 g	16-18 min.
	Frozen	400 g	15-18 min.
Cabbage (in quarters)	Fresh	400 g	40-45 min.
Carrots (sliced thin)	Fresh	400 g	20-22 min.
Mushrooms	Fresh	200 g	12-15 min.
Courgettes (Zucchini)	Fresh	400 g	16-18 min.
Spinach	Fresh	250 g	8-10 min.
	Frozen	400 g	18-20 min.
Green beans (thin) (leave space between the green beans so the steam circulates)	Fresh	400 g	35-40 min.
	Frozen	400 g	25-28 min.
Peas	Fresh	400 g	10-12 min.
	Frozen	400 g	15-18 min.
Potatoes (for shorter cooking time, slice the potatoes)	Fresh	10-12 small	20-22 min.

Rice - Grains - Pasta

Food	Rice Amount	Water Amount	Cooking Time
White rice	200 g/2 pers.	300 ml	25 min.
	300 g/2 pers.	450 ml	35 min.
Brown rice	200 g/2 pers.	300 ml	35 min.
Couscous grain (medium grain)	150 g/2 pers.	300 ml	5-10 min.
Pasta (spaghetti)	120 g/2 pers.	500 ml	18-20 min.

Other Foods

Food	Type	Amount	Cooking Time
Eggs	Hard-boiled	6	18 min.
	Soft-boiled	6	10 min.
Apples/Pears	Fresh	4 average	15-18 min.

Re-heating

Food	Type	Amount	Cooking Time
Meat	Pieces		10-20 min.
Pasta			10-20 min.
Vegetables			5-15 min.



Cooking times are indicative and may vary depending on the size of the food, the space between the food, the amount of food, and individual preferences.



For foods with different cooking times: place the larger items or the items which require longer cooking times in basket n°1. As these cook, add basket n°2 filled with the more rapidly cooked items.

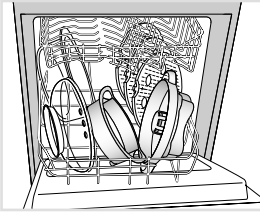


Use oven gloves when handling the baskets during the cooking time.



The longest cooking time (indicated in the recipe tables) corresponds to food cooked in basket n°3.

Cleaning and maintenance

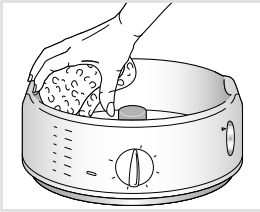


Cleaning the appliance

- Empty the water tank and clean it with a dampcloth.
- All the other removable parts can be put in the dishwasher.
- Clean the turbo ring regularly.

 Do not use abrasive cleaning products.

 Do not immerse the water tank in water.

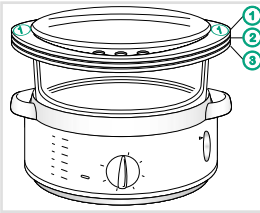


Removing scale build-up from the appliance

- Fill the tank with 1/3 white vinegar and 2/3 water to the maximum filling level.
- Operate the appliance for 30 minutes without the baskets and lid.
- Rinse out the inside of the water tank with warm water several times.

 Descale from the appliance every 8 uses.

 Do not use other scale-removing products.



Storing the baskets

- The baskets can be stacked.
- Place basket n°3 (depending on the model) on the juice collector, then stack basket n°2, then basket n°1, then the lid.