

# morphy richards



## 2 tier / 3 tier turbo food steamer



### Two year guarantee

**This guarantee is valid in the UK and Ireland only.** It is in your interest to retain the retailers receipt as proof of purchase. Please quote the following information if the product develops a fault. These numbers can be found on the base of the product.

Model No. \_\_\_\_\_ Serial No. \_\_\_\_\_

All Morphy Richards products are individually tested before leaving the factory. In the unlikely event of any appliance proving to be faulty within 28 days of purchase it should be returned to the place of purchase for it to be replaced.

If the fault develops after 28 days and within 24 months of original purchase, you should contact the Helpline number quoting Model number and Serial number on the product, or write to the address below. You will be asked to return the product (in secure, adequate packaging) to the address below along with a copy of proof of purchase. Subject to the exclusions set out below (see 'Exclusions') the faulty appliance will then be repaired or replaced and dispatched usually within 7 working days of receipt.

If for any reason this item is replaced during the 2 year guarantee period, the guarantee on the new item will be calculated from original purchase date. Therefore it is vital to retain your original till receipt or invoice to indicate the date of initial purchase.

To qualify for the 2 year guarantee the appliance must have been used according to the

manufacturers instructions. For example kettles should have been regularly descaled or an iron cord should have been stored as recommended by the instructions.

#### EXCLUSIONS


Morphy Richards shall not be liable to replace or repair the goods under the terms of the Guarantee where:

- 1 The fault has been caused or is attributable to accidental use, misuse, negligent use or used contrary to the manufacturers recommendations or where the fault has been caused by power surges or damage caused in transit.
- 2 The appliance has been used on a voltage supply other than that stamped on the products.
- 3 Repairs have been attempted by persons other than our service staff (or authorised dealer).
- 4 Where the appliance has been used for hire purposes or non-domestic use.
- 5 Morphy Richards are not liable to carry out any type of servicing work, under the guarantee.
- 6 Plastic filters for all Morphy Richards kettles and coffee makers are not covered by the guarantee.

This guarantee does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This guarantee is offered as an additional benefit and does not affect your statutory rights as a consumer.

# Important Safeguards

Before using your electrical appliances for the first time please read these safeguards.

- 1 Read all the instructions.
- 2 Do not touch hot surfaces. Use oven gloves or a cloth when removing lid or handling hot containers as hot steam will escape.
- 3 To protect against the risk of electrical shock do not put appliance in water or in any other liquid.
- 4 Close supervision is necessary when any appliance is used near children.  
**NEVER ALLOW A CHILD TO USE THIS PRODUCT.**
- 5 Unplug from the socket when not in use, before putting on or taking off attachments, and before cleaning.
- 6 Do not operate any appliance with a damaged lead or plug, or after an appliance has malfunctioned, or has been dropped or damaged in any way. Contact Morphy Richards for advice on examination, repair, or electrical or mechanical adjustment.
- 7 The use of attachments or tools not recommended by Morphy Richards may cause fire, electric shock or injury.
- 8 Do not use outdoors.
- 9 DO NOT let the mains lead overhang the edge of the table or work-top, or touch hot surfaces.
- 10 DO NOT PLACE THE APPLIANCE ON OR NEAR A HOT GAS OR ELECTRIC HOB, OR IN A HEATED OVEN.
- 11 Extreme caution must be used when moving an appliance containing hot food, water, or other hot liquids.
- 12 Do not use the appliance for other than intended use.
- 13 To open, lift the lid toward yourself to allow steam to escape in the opposite direction.
- 14 Do not place the turbo steamer directly under kitchen wall cupboards when operating as it produces large amounts of steam. Avoid reaching over the steamer when operating.
- 15 Some water will remain in the water reservoir after the steamer has turned off, this is normal.
- 16 Do not use any steamer parts in a microwave or on any cooking/heated surfaces.
- 17 Fill the reservoir with water before plugging the power cord into the socket outlet, otherwise the appliance may be damaged.
- 18 Always make sure the water level does not fall below the minimum level indicated by the  symbol.

## SAVE THESE INSTRUCTIONS

### Electrical Requirements

Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C. (Alternating Current).

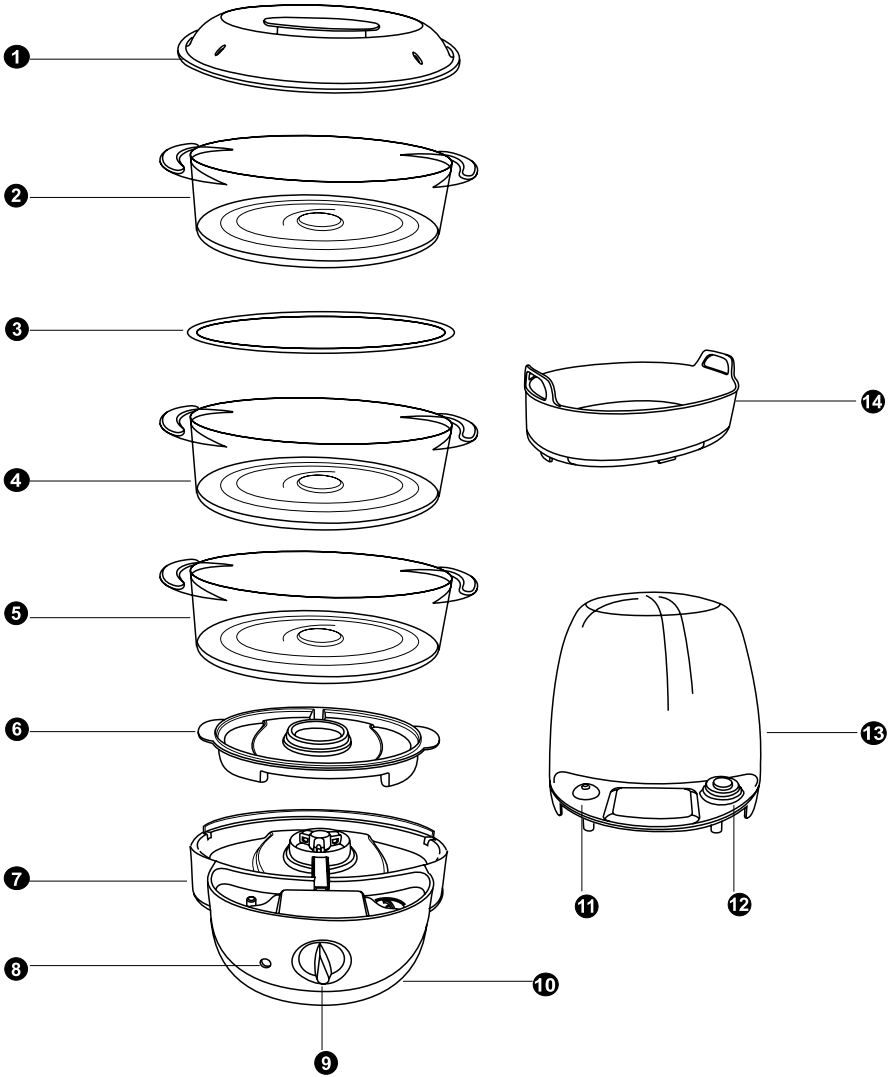
#### **For appliances supplied with fitted plug.**

If the socket outlets in your home are not suitable for the plug supplied with this appliance the plug should be removed and the appropriate one fitted.

**IMPORTANT : THE PLUG REMOVED FROM THE MAINS LEAD, IF SEVERED, MUST BE DESTROYED AS A PLUG WITH BARED FLEXIBLE CORD IS HAZARDOUS IF ENGAGED INTO A LIVE SOCKET OUTLET.**

Should the fuse in the 13 amp plug require changing a 13 amp BS1362 fuse must be fitted

# Features



- 1** Lid
- 2** Upper steaming bowl (3 tier model only)
- 3** Bowl adaptor (3 tier model only)
- 4** Middle steaming bowl
- 5** Lower steaming bowl
- 6** Drip tray
- 7** Container base

- 8** On/Off light
- 9** 60 minute timer
- 10** Water reservoir base
- 11** Water outlet valve
- 12** Water fill cap
- 13** Water reservoir
- 14** Rice tray

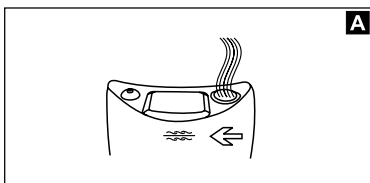
# Cooking with the turbo steamer


See steaming guide for suggested cooking times and techniques.

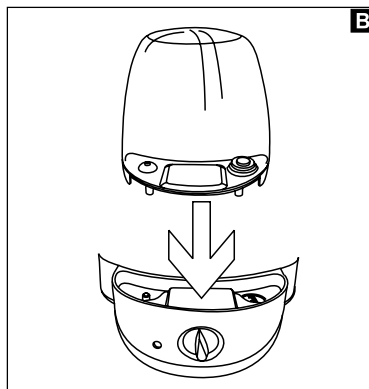
**Before using your turbo steamer for the first time, wash all the parts except the main unit ⑦ and ⑩.**

## Assembling the turbo steamer

- 1 Remove the water reservoir ⑬ by lifting it upwards from the reservoir base ⑩. Remove the water fill cap ⑫ (located underneath the reservoir), by turning in an anti-clockwise direction and pulling out .



- 2 Fill the water reservoir to its maximum indicated by the  symbol. **A** Do not use broth or other liquids. Do not add anything to water in the reservoir. (The steaming system is designed for use with cold water only). Do not add boiling water to the reservoir.
- 3 Replace the water fill cap ⑫ and turn in a clockwise direction until it locks in place.
- 4 Replace the water reservoir ⑬ on to the water reservoir base ⑩ **B** .



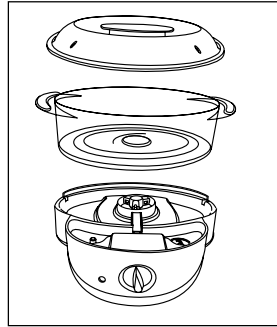
- 5 Hold the drip tray ⑥ by the handles and place it into the container base ⑦ by lining up the cut-out in the drip tray ⑥ with the matching shape inside the base. Ensure that it sits flat.

**Tip :** The drip tray is used to collect juices so they can be used for gravies, sauces, soup, stock, etc.

- 6 You can now place the food into the steaming bowls provided. To your convenience you can either use one, two or three tier (on some models) as they stack up on the top of one another.
- 7 Place the lid ① on the upper steaming bowl.
- 8 Put the steaming bowl(s) onto the container base ⑦.
- 9 Plug the cord into the electrical socket.
- 10 Refer to the cooking guide page 7 and set the timer ⑨ for the desired cooking time. Steaming will begin almost instantly. Make sure that the on/off light ⑧ is lit.
- 11 When the cooking time is up the on/off light ⑧ will go off and the turbo steamer will shut off automatically. Using oven gloves or a cloth promptly remove the steaming bowls.
- 12 **DO NOT REMOVE THE DRIP TRAY ⑥ UNTIL IT HAS COOLED COMPLETELY.**

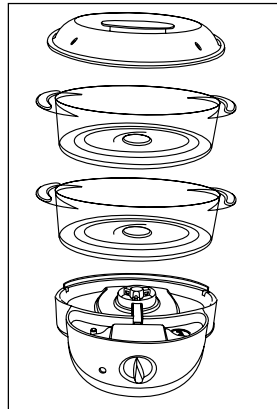
# Basic Steaming

- Place the lower steaming bowl on to the steamer base. Use this configuration for steaming one type of food such as peeled potatoes. Take care to arrange the food so that some of the holes in the bottom of the bowl remain clear, allowing proper steam flow.



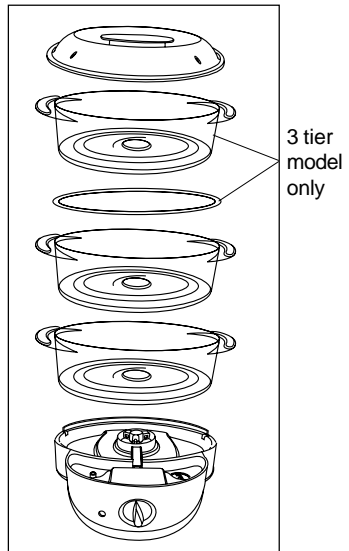
## 2 tier steaming

- Stacked steaming is a convenient method of preparing several foods at the same time. Place the lower steaming bowl onto the steamer base. Place the middle steaming bowl onto the lower steaming bowl.
- Always place the largest pieces of food with the longest cooking time in the lower steaming bowl. You may place different foods in the upper and lower bowls, but as condensation will drip from the upper bowl be sure the flavours compliment each other.
- If steaming meat, fish or poultry and vegetables, always place the meat, fish or poultry in the lower bowl so that juices from raw or partially cooked meat cannot drip onto other foods. Cover with the lid and continue steaming.




## 3 tier steaming

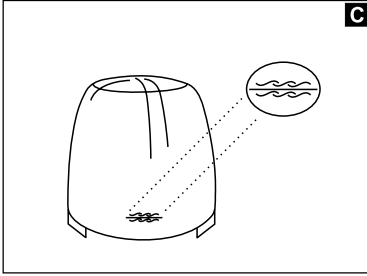
- Place the lower steaming bowl onto the steamer base. Place the middle steaming bowl onto the lower steaming bowl. Place the bowl adaptor over the top of the middle steaming bowl and place the upper steaming bowl on top. Cover with the lid. Always place the largest pieces of food with the longest cooking time in the lower steaming bowl.
- Steaming times for food in the upper bowl are usually slightly longer so allow an extra 3-5 minutes due to a large volume of food being cooked and due to extra time being needed to reach temperature.
- If foods with different cooking times are being steamed start the food with the longest cooking time in the lower bowl. Then when the remaining steaming time reaches that of the food with the shortest cooking time, carefully remove the lid with oven gloves or cloth and place the upper bowl on top.



# Refilling water reservoir

If steaming for a long period it may be necessary to add extra water.

- 1 The steamer will require refilling if the water in the reservoir **13** reaches the  symbol **C**.

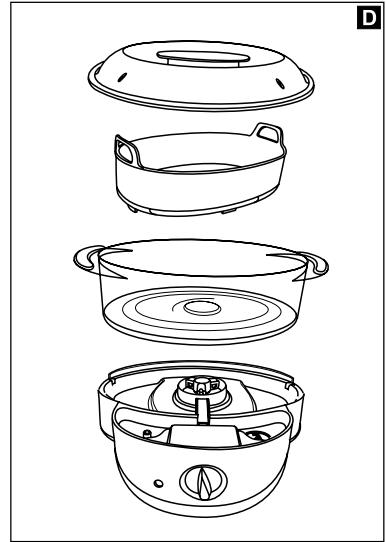


- 2 Remove the water reservoir by lifting upwards from the reservoir base **10**. Refill the water reservoir and place it back onto the reservoir base.

# Cooking rice

The turbo steamer comes with a special container that allows you to cook rice to perfection drawing **D**.

- 1 Fill water reservoir **13** with cold tap water. Do not use wine, broth or other liquids. Do not add anything to the water in the reservoir.
- 2 Put the lower steaming bowl **5** onto the base.
- 3 Add rice and water to the rice bowl **14**.
- 4 Place rice bowl **14** with rice and water into the steaming bowl.
- 5 Place the lid **1** on the steaming bowl. Plug the unit into an electrical outlet.
- 6 Set the timer **9** for the desired cooking time.
- 7 When cooking time has been completed. Unplug the cord carefully remove steaming bowl from the container base **7** (using oven cloths or a cloth) and remove the lid.
- 8 Using oven gloves carefully lift the rice bowl **14** out by its handles.



# Useful hints and tips

- Steaming times stated in the cooking guide are only a guide. Times may vary depending on the size of the food pieces, spacing of the food in the steamer bowl, quantity of food, freshness of food and personal preference. As you become familiar with the steamer, adjust the cooking times as necessary.
- A single bowl of food steams faster than with 2 or 3 bowls in use. Therefore, the cooking time for a larger quantity of food will be longer.
- For best results, be sure pieces of food are similar in size. If pieces vary in size and layering is required, place smaller pieces on top.
- Do not crowd food in steaming bowl or rice bowl. Arrange the food with spaces between pieces to allow for maximum steam flow.
- Always use the drip tray to prevent drips splashing.
- Never steam meat, poultry or seafood from frozen. Always completely thaw first.

# Cooking guide

- The cooking times shown below are only a guide and should be adjusted accordingly to suit your tastes.
- Times shown are based on foods being cooked in the lower steaming bowl. Foods in the upper steaming bowl may take slightly longer.
- While the majority of foods cook in much less than 60 minutes, longer cooking times may require adding additional water to the water reservoir. Follow refill instructions. Remember to reset the timer. Use product graphics for guidance.

<b>FRESH FRUIT &amp; VEGETABLES</b>	<b>COOKING TIME</b>	<b>SUGGESTIONS</b>
Asparagus, whole spears (450g)	10 to 12 mins	Lie flat in bowl, crisscross layers if necessary
Apples, whole peeled and cored (4 to 6)	20 to 25 mins	Use high quality baking apples
Baby sweetcorn (225g)	16 to 18 mins	
Broccoli, florets (225g)	8 to 10 mins	
Brussel sprouts (225g)	10 to 12 mins	
Cabbage, sliced (450g)	8 to 10 mins	
Carrots, cut into 1/4 inch slices (450g)	10 to 12 mins	
Cauliflower, florets (450g)	8 to 10 mins	
Corn on the cob (2-3 ears)	35 to 45 mins	
Green beans (450g)	16 to 18 mins	
Mushrooms, whole (450g)	8 to 10 mins	
Pears, whole peeled and cored (4 to 5)	15 to 20 mins	Stand upright in bowl
Potatoes, new baby (450g)	23 to 25 mins	Place around edges of the steaming basket
Potatoes, baking cut into 5 cm cubes (900g)	19 to 21 mins	
Snow peas (450g)	8 to 10 mins	
Squash, cut into 5 cm cubes (450g)	12 to 14 mins	
<b>FROZEN VEGETABLES</b>	<b>COOKING TIME</b>	<b>SUGGESTIONS</b>
Brussel sprouts (450g)	10 to 12 mins	
Carrots baby (450g)	12 to 14 mins	

Corn on the cob (2-3 ears)	16 to 18 mins
Sweet peas (450g)	20 to 22 mins
Spinach (450g)	23 to 25 mins

## **RICE AND PASTA**

### **COOKING TIME**

### **SUGGESTIONS**

Brown rice (1 cup)	37 to 40 mins	Put in rice bowl, along with 1 1/4 cups water
White rice (1 cup)	26 to 28 mins	Put in rice bowl, along with 1 1/4 cups water
Macaroni pasta (3 cups)	25 to 28 mins	Put pasta in rice bowl along with 3 cups of water

## **MEAT AND POULTRY**

### **COOKING TIME**

### **SUGGESTIONS**

Beef, sirloin or fillet mignon sliced 1.5 cm approx thick (225g)	5 to 7 mins	Trim any excess fat
Chicken, skinless and boneless breast (650g)	15 to 17 mins	Layer carefully to allow for steam flow
Chicken drumsticks (450g)	22 to 25 mins	Layer carefully to allow for steam flow
Hot dogs (450g) tinned sausage	6 to 8 mins	Pierce skin before cooking
Pork Chops, bone in, about 1.5 cm thick (4 chops)	10 to 12 mins	Trim off excess fat
Pork tenderloin, sliced 1.5 cm thick (450g)	10 to 12 mins	Trim off excess fat

## **FISH AND SEAFOOD**

### **COOKING TIME**

### **SUGGESTIONS**

Fish fillets, such as sole, cod, haddock or trout (450g)	9 to 11 mins	Layer carefully to allow for steam flow
Fish steaks, salmon or sword fish (450g)	9 to 11 mins	Layer carefully to allow for steam flow
Mussels (450g)	6 to 10 mins	Steaming is done when shells are completely open. Discard any shells that do not open.
Scallops (450g)	9 to 11 mins	
Shrimp, peeled (225g)	6 to 8 mins	Layer carefully to allow for steam flow



# Care and Cleaning

CAUTION; ALLOW STEAMER TO COOL BEFORE WASHING. TURN TIMER TO OFF. UNPLUG THE CORD FROM OUTLET.

## Bowls, lid and drip tray

Bowls, lid, drip tray and detachable steam nozzle may be washed in a dishwasher (top rack only). Alternatively, wash in hot soapy water, rinse and dry thoroughly. Prolonged dishwasher use could discolour these parts.

## Water reservoir

Fill the removable water reservoir with warm water and rinse. Wipe dry with a soft cloth. Do not place in a dishwasher as it may get damaged.

Do not use abrasive cleaners to clean any part of the steamer.

The steamer base may be wiped with a clean damp cloth.

**Do not immerse the steamer base, cord or plug in water or in any other liquid.**

## Descaling your food steamer

Occasionally, you may need to remove mineral deposits (known as descaling) from the steaming system. This is normal and will depend on the degree of hardness of the water in your area. If you notice a slowing in steam production or a lengthening of steaming times, you should descale the steaming system.

- 1 Fill the water reservoir half full with clear, white vinegar. Place the drip tray, lower steaming bowl and lid onto the steamer base. Position the water reservoir in place.

- 2 Set the timer for 25 minutes to begin steaming. Allow the steamer to operate until the bell rings.
- 3 Allow the steamer to cool completely. Pour out the vinegar in the drip tray. Empty any remaining vinegar in the water reservoir.
- 4 Rinse the water reservoir several times with cold water. Allow all parts to dry completely before storing.

# Recipes

## Poached Eggs

4 eggs  
4 teaspoons sour cream  
 $\frac{1}{2}$  teaspoon freshly grated nutmeg  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{1}{2}$  teaspoon pepper

Break one egg into each of 4 ramekins. Add a teaspoon of the sour cream to each. Season with nutmeg, salt and pepper.

Place the ramekins into the steaming bowl. Cover and cook for 5-7 minutes. Remove ramekins and serve.

Tip : Try flavouring the sour cream with a little saffron, paprika or curry powder to add a little zip to these delicate treats.

Variations : Try adding a small amount of cooked diced ham or cooked crumbled bacon to each ramekin before cooking. Or, for a vegetarian dish, add diced cooked vegetables and shredded cheese before cooking.

## Sausage and potatoes with mustard seed

Makes 4 servings.  
450g kielbasa, smoked sausage or other pre-cooked sausage  
450g new baby potatoes  
1 cup light (whipping) cream  
2 tablespoons Dijon-style mustard  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{1}{4}$  teaspoon pepper

Peel the baby potatoes. Slice the sausage into 1 inch pieces. Place the sausage and potatoes into the steaming bowl. Cover and cook for 20 to 25 minutes.

Meanwhile, heat the cream and mustard in a small saucepan over low heat. Do not boil. Season with salt and pepper. Pour mustard sauce into a small sauce boat.

Remove the sausage and potatoes from the steamer, arrange on a serving plate. Serve with mustard sauce.

## Chicken Supreme with Tarragon

Makes 4 servings.  
4 boneless, skinless chicken breasts (about 650g)  
 $\frac{1}{2}$  teaspoon pepper  
2 tablespoons fresh tarragon, chopped, or 2 teaspoons dried  
1  $\frac{3}{4}$  cups light (whipping) cream  
1 teaspoon salt

Season the chicken breasts with half of the pepper and half of the tarragon. Place chicken in the steaming bowl, arranging chicken to allow for steam flow. Cover and cook for 14 to 17 minutes.

Meanwhile, combine the cream, salt and remaining pepper and tarragon in a medium saucepan over medium heat. Bring to a boil. Remove from heat.

Remove the chicken from the steamer. Slice and arrange on a serving platter. Pour the tarragon sauce over the top. Serve immediately.

Tip : For stronger flavour sauce, try substituting the tarragon with rosemary.

## Banana packets

Makes 4 servings.  
4 firm bananas  
Vanilla extract  
Lemon juice  
4 teaspoons sugar  
Whipped cream

Peel each banana. Cut each banana in half, lengthwise. Sprinkle each half with a few drops of lemon juice.

On each of four large sheets (9 x 12 inches) of aluminium foil, place one banana half. Sprinkle each with a few drops of vanilla extract and 1 teaspoon of the sugar. Top each with the other banana half. Roll each foil sheet into a tight packet.

Place foil packets into the steaming bowl. Cover and cook for 9-11 minutes. Remove packets from the steamer and unwrap. Serve each banana with a spoonful of whipped cream.

Tip : If desired, bananas can also be served with a small amount of rum poured over each.

## Sole on a bed of mushrooms

Make 4 servings.

900g fresh sole fillets  
225g fresh mushrooms  
1 tablespoon lemon juice  
1 cup parsley  
2 cloves of garlic  
1 teaspoon salt  
 $\frac{1}{2}$  teaspoon pepper  
4 teaspoons butter

Chop the parsley and garlic, mix together. Clean, slice and distribute mushrooms evenly. Sprinkle with 1 teaspoon lemon juice. On each of 4 sheets of aluminium foil (10x13 inches) lay out one fourth of the mushrooms. Top with some of the parsley garlic mixture. Sprinkle with salt and pepper.

Cut the sole fillets into serving size portions, if necessary. Place the fillets onto the mushrooms, sprinkle with 2 teaspoons lemon juice and the rest of the parsley-garlic mixture.

Wrap each foil sheet into a packet. Place packets into the steaming bowl. Cover and cook for 10 to 12 minutes. Remove from steamer and unwrap. Serve each with 1 teaspoon butter on top.

Tip : Try substituting the butter with salad dressing or mayonnaise for a tasty summer dish.

## Cauliflower with chive cream

Make 4 servings.

900g cauliflower florets  
 $1\frac{3}{4}$  cups light (whipping) cream  
2 tablespoons chives, chopped  
1 teaspoon salt  
 $\frac{1}{2}$  teaspoon pepper

Clean the cauliflower florets and place in the steaming bowl. Cover and cook for 10 to 12 minutes.

Meanwhile combine the cream, salt and pepper in a medium saucepan over medium heat. Heat to almost boiling point. Add the chopped chives.

Remove the cauliflower from the steamer. Arrange a serving platter. Pour the chive sauce over the top. Serve immediately.

Tip : Serve this elegant dish with poultry or fish fillets.

## Salmon steaks with fennel

Make 4 servings.

4 salmon steaks, each about 2 cm thick  
2 tablespoons fennel seed  
 $\frac{1}{4}$  cup butter, melted  
1  $\frac{1}{2}$  teaspoons lemon juice  
1 teaspoon salt  
 $\frac{1}{2}$  teaspoon pepper

Season the salmon steaks with salt and pepper. Sprinkle with fennel seed. Place each steak into the steaming bowl. Cover and cook for 6 to 8 minutes.

Mix together the melted butter and lemon juice. Remove the salmon from the steamer. Carefully remove any skin from the cooked salmon. Arrange salmon on a serving platter. Brush with butter-lemon mixture and serve.

Tip : For a more traditional flavour, substitute the fennel seed with dill leaves.

## Caramel custard

Makes 4 servings.

3 cups milk  
1 cup sugar  
3 eggs  
 $\frac{1}{4}$  teaspoon vanilla extract  
1 teaspoon water

Heat  $\frac{1}{2}$  cup of sugar and 1 teaspoon water in a medium saucepan over low heat, stirring constantly, for 8-10 minutes, until a golden caramel syrup forms.

Divide the caramel between 4 custard ramekins, making sure to cover the bases and sides well.

Scald the milk in a double boiler. Set aside. Beat the eggs and remaining  $\frac{1}{2}$  cup of sugar with an electric mixer on medium speed.

Slowly add the scalded milk to the mixture. Beat at low speed for 1 minute, or until mixed thoroughly. Add the vanilla, continue mixing at low speed for 1 additional minute.

Divide the custard mixture evenly into caramel prepared ramekins. Cover each with a small square of aluminium foil. Place each ramekin into the steaming bowl. Cover and cook for 10 minutes. Remove ramekins from the steamer and allow to cool. When cooled, turn each custard out onto a serving plate and serve.

## Gammon

Gammon 450g

Place a piece of gammon in a pan, bring to the boil and drain.

Steam the gammon for approximately 25 minutes.

## Rice pudding

$\frac{1}{2}$  cup round grain rice

2 cups milk

1  $\frac{1}{2}$  tablespoons honey

Place ingredients in the rice bowl. Cook for approximately 1 hour.

*Morphy Richards products are intended for household use only.*

*Morphy Richards has a policy of continuous improvement in product quality and design.*

*The Company, therefore, reserves the right to change the specification of its models at any time.*

# morphy richards