



Russell Hobbs

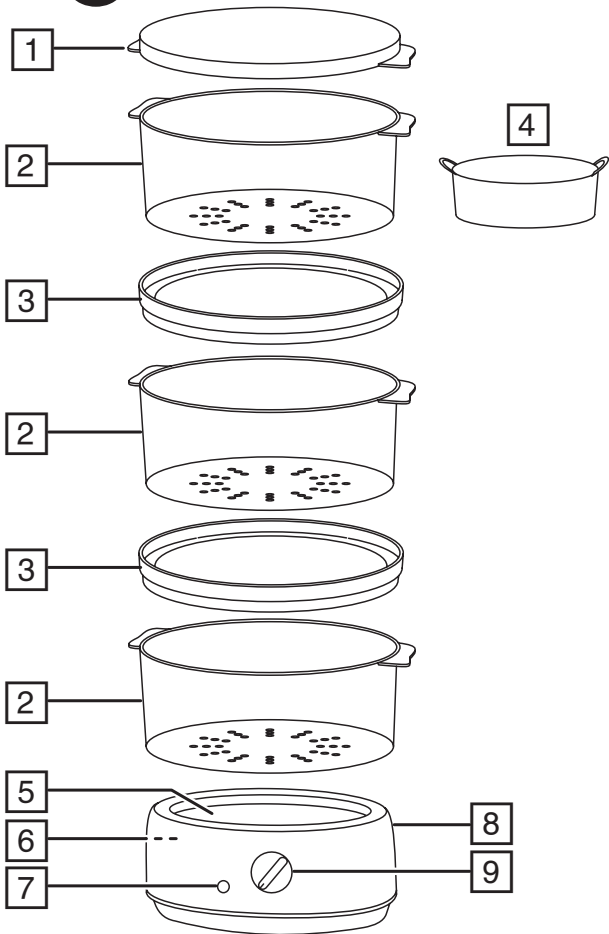


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Read the instructions, keep them safe, pass them on if you pass the appliance on.
Remove all packaging before use.

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.

 Do not use this appliance near bathtubs, showers, basins or other vessels containing water.

 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

- | | |
|--------------|-------------------|
| 1. Lid | 6. Level markings |
| 2. Basket | 7. Light |
| 3. Mount | 8. Base unit |
| 4. Rice bowl | 9. Timer |
| 5. Reservoir | |

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. Sit one of the baskets on the base unit.
3. 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.
4. 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.
5. Place the lid on top of the uppermost steaming basket.

FILLING

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.

- Don't add anything to the water. Seasonings, marinades, etc. should be added to the food, not the steaming water. They will possibly damaging the surfaces of the reservoir and element.

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. When the timer returns to **0**, the element will switch off, and the light will go out.
- 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, a protection device will switch your steamer off, but the light will remain lit (unless the timer has returned to 0).

The thermostat will cycle on and off till either;

- you add water,
- the timer switches the steamer off.

Unplug the base unit, let it cool for a few minutes, then fill it with boiling water and start again.

SUGGESTED STEAMING TIMES

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.

Food	Quantity	Time (minutes)
Chicken breasts (boneless fillets)	400g (1lb)	20-30
Frankfurter sausages 400g (1lb) (prick before cooking)	400g (1lb)	15
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

Vegetables	Quantity	Time (minutes)
Artichokes, fresh	2-3 medium	40-45
Asparagus	400g (1lb)	15
Beans, green	400g (1lb)	18-20

Vegetables	Quantity	Time (minutes)
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

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. Wash the lid, baskets, and mounts in warm, soapy water, then rinse thoroughly and dry.
 3. Empty the base unit and wipe with a clean, damp cloth. DO NOT immerse the base unit in water.
- Don't put any part of the steamer in a dishwasher.

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.

- Ensure the kitchen is well ventilated, as heating vinegar causes an unpleasant smell.
 - Don't fit the baskets or lid.
1. Fill the reservoir with 250ml of white vinegar, plug the base unit into the power socket, and set the timer to 20 minutes.
 2. 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.
 3. Dry the base unit thoroughly.
- Don't use anything other than white vinegar.

RECYCLING



To avoid environmental and health problems due to hazardous substances, appliances and rechargeable and non-rechargeable batteries marked with one of these symbols must not be disposed of with unsorted municipal waste. Always dispose of electrical and electronic products and, where applicable, rechargeable and non-rechargeable batteries, at an appropriate official recycling/collection point.

SERVICE

If you ring, have the model number to hand, as we won't be able to help without it. It's on the rating plate (usually underneath the product).

The product isn't user-serviceable. If it isn't 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 for advice.

If they tell 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: 0345 658 9700 (local rate number)

Please note: If you have purchased the product within the last 6 months, please contact the retailer in the first instance to deal with any matters relating to warranty.

GUARANTEE

Defects affecting product functionality appearing within the guarantee period will be corrected by replacement or repair at our option provided the product is used and maintained in accordance with the instructions. Your statutory rights are not affected.

Guarantee period = 2 years from first retail purchase.

To claim an extra 1 year guarantee, register your product online within 28 days of purchase. Register at: www.russellhobbs.co.uk/productregister/

Consumables are guaranteed only for their recommended lifecycle. Replacement/ Spare parts* are excluded and are only covered by a 1 year warranty.

* Examples include filters, removable grill plates, drip trays/crumb trays etc.

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