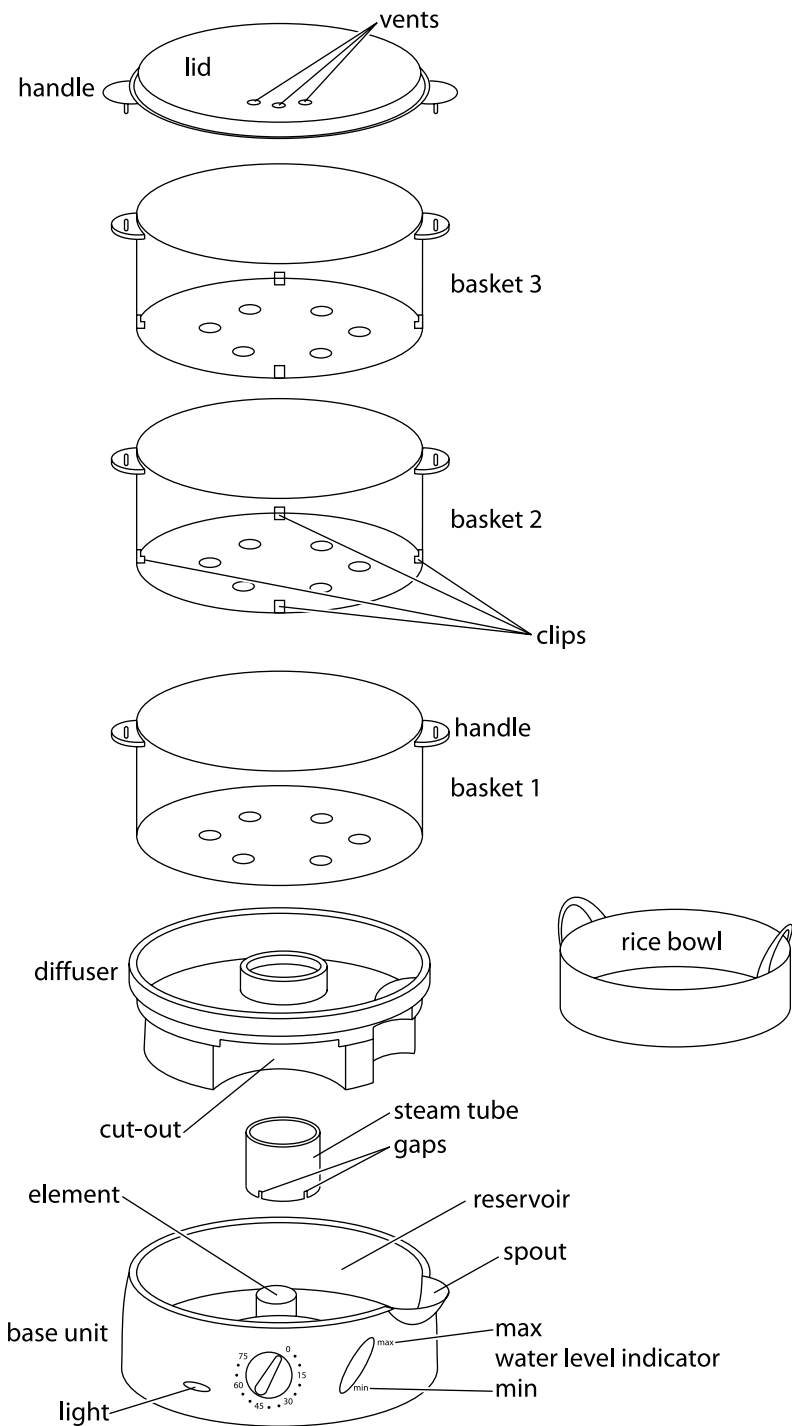




Russell Hobbs




instructions



Read the instructions and keep them safe. If you pass the steamer on, pass on the instructions too. Remove all packaging, but keep it till you know the steamer works.

important safeguards

Follow basic safety precautions, including:

- 1 The steamer must only be used by or under the supervision of a responsible adult. Use and store the steamer out of reach of children.
- 2 Don't put the base unit in liquid. Don't use the steamer in a bathroom, near a source of water, or outdoors. 
- 3 Don't put frozen meat or poultry in the steamer, defrost fully before use.
- 4 Don't fill the reservoir above **max** (1.1 litre/1¾ pints), or it may spit boiling water, and you may damage the steamer.
- 5 Don't touch the hot surfaces of the base unit, lid, baskets, rice bowl, or diffuser. Use oven gloves or a cloth, and lift them only by the handles.
- 6 Don't reach over the steamer.
- 7 Keep hands, arms, face, etc. clear of steam from the vents, lid, baskets, diffuser, and rice bowl.
- 8 Sit the steamer on a stable, level, heat-resistant surface.
- 9 Route the cable so it doesn't overhang and can't be tripped over or caught.
- 10 Steam will escape. Don't put the steamer near curtains, under shelves or cupboards, or near anything that might be damaged by the escaping steam.
- 11 Don't line the baskets with paper, foil, etc. You'll block the steam holes.
- 12 Don't cover the steamer or put anything on top of it.
- 13 Keep the steamer and cable away from hotplates, hobs and burners.
- 14 Unplug the steamer when not in use, before moving and before cleaning. Let it cool down fully before cleaning and storing away.
- 15 Don't use accessories or attachments unless we supply them.
- 16 This appliance must not be operated by an external timer or remote control system.
- 17 Don't use the steamer for any purpose other than those described in these instructions.
- 18 Don't use the steamer if it's damaged or malfunctions.
- 19 If the cable or plug is damaged, return the steamer, to avoid hazard.

household use only

preparation

- 1 Sit the base unit on a stable, level, heat-resistant surface.
- 2 Route the cable so it doesn't overhang and can't be tripped over or caught.
- 3 Steam will escape. Don't put the steamer near curtains, under shelves or cupboards, or near anything that might be damaged by the escaping steam.
- 4 Have dinner plates or a tray handy, to put the baskets on afterwards, as they'll drip.
- 5 This would be a good time to set out serving spoons, tongs, etc. for emptying the baskets. Don't forget the oven gloves.

fit the steam tube

- 6 Fit the steam tube round the element, with the gaps at the bottom.

fill the reservoir

- 7 Fill the reservoir to **max** (1.1 litre/1¾ pint) with fresh cold water.
- 8 This'll give over 60 minutes steaming, enough time for most foods.
- 9 Even if you don't intend to steam for 60 minutes, we recommend filling the reservoir to **max**, to ensure (a) you don't run out of steam, and (b) there's enough water left to prevent the food from drying out, if you can't empty it right away.
- 10 Don't add anything to the water. Any seasonings, marinades, etc. should be added to the food itself, not to the water. If you put them in the water, they won't circulate, and they may damage the surfaces of the reservoir and element.

fit the diffuser

- 11 Sit the diffuser on top of the base unit. It'll only fit one way, as there's a cut-out at the front, to fit over the back of the timer assembly.
- 12 The diffuser directs the steam through the holes in the bottom basket. It also prevents the heater and reservoir being overwhelmed by juices from the cooking foods.

fit the basket(s)

- 13 The baskets are not identical:
 - a) basket 1 has a fixed bottom, baskets 2 and 3 have removable bottoms
 - b) basket 1 is the smallest, basket 3 is the biggest
 - c) for storage, basket 1 fits inside basket 2, which fits inside basket 3
 - d) for steaming, basket 1 sits on the diffuser, basket 2 sits on basket 1, and basket 3 sits on basket 2
 - e) the lid fits all the baskets
- 14 You can use 1, 2, or 3 basket(s) – if you're using more than 1, the cooking times shown on pages 6 and 7 might need extending:

for 1 basket	fit basket 1 on top of the diffuser, then put food into the basket
for 2 baskets	fit basket 2 on top of basket 1, then put food into basket 2
for 3 baskets	fit basket 3 on top of basket 2, then put food into basket 3
fit the lid	fit the lid to the topmost basket before steaming

be careful with flavours

- 15 Juices from the upper basket(s) will drip into the basket(s) below. Don't put delicate flavours below strong ones, or vegetables below greasy foods.

steam room

- 16 To allow the steam to circulate:
 - a) pack food loosely in the baskets
 - b) leave spaces between the pieces
 - c) whenever possible, use single layers of food
 - d) if you must use more than one layer of food, leave enough space between the pieces to let the steam circulate through the layers

uniformity

- 17 For uniform cooking:
 - a) try to 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

fit the lid

18 Fit the lid on the topmost basket.

19 Don't try to steam without the lid in place. The food won't cook, the water won't last, and you'll fill the kitchen with steam.

power up

20 Make sure the timer is off (0), then plug the base unit into the power socket (switch the socket on, if it's switchable).

set the timer

21 Turn the timer clockwise to set the time you want.

22 The light will glow to let you know the element is working.

23 When the timer returns to 0, it'll ding, then it'll turn off the element and light.

overcooking

24 Don't worry too much about overcooking, steaming is a relatively gentle cooking method, so a few minutes extra generally won't matter.

25 Don't overcook fish – it'll chew like rubber and taste like cardboard, or it'll fall apart.

stopping early

26 If you want to stop the steamer early, either turn the timer back to 0, or simply unplug the steamer (switch the socket off first, if it's switchable).

over 60 minutes?

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

topping up

a) pour fresh cold water into the reservoir via the spout

b) keep an eye on the water level indicator, fill it up to, but not above **max**

c) pour slowly to avoid splashing

whole chicken? – no problem!

28 To steam a bulky item, such as a whole chicken:

a) sit the chicken in basket 1

b) prise up the base of basket 2, to release the base from its retaining clips

c) lift the base out of the basket

d) sit basket 2 on top of basket 1, and put the lid on the topmost basket

e) to steam something really big, you can also remove the base from basket 3

emptying

29 Check that the light is off, then unplug the steamer (switch the socket off first, if it's switchable).

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

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

32 When you lift the lid, angle it to direct steam away from you.

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

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

35 Remove the diffuser carefully – the juices will be hot, and they may stain if spilt.

36 Let the reservoir cool, then empty it via the spout.

boiling dry

- 37 Don't worry, we thought of this and fitted a thermal cut-out.
- 38 In the event of a boil-dry occurring (that sounds much better than "if you forget and let it boil dry", doesn't it) the cut-out will switch the heater off.
- 39 It's still not a good idea, as you lose control of the cooking process, but it needn't be a disaster (more of an "Oops, I hope no-one's looking!") – rescue is possible.
- 40 Unplug the steamer, let it cool for a couple of minutes, then top it up and restart.
- 41 When calculating the time needed, 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.
- 42 If you watch the cooking process carefully, there's no reason why the rescue operation shouldn't be 100% successful.
- 43 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.

cooking times

- 44 Use these times only as a guide. They're for a single layer of food, in basket 1.
- 45 Extend these times:
- a) if 2 or 3 baskets are used, as the steam has to heat more food
 - b) if a particular food is cooked in the second or third basket
 - c) if food is layered within a basket
- 46 Generally, the further the food is from the element, the longer it'll take to cook.
- 47 You'll need to experiment to find the times and positions that suit your favourite foods and food combinations.

food safety

- 48 Check that food is properly cooked before serving. If in doubt, cook it a bit more.
- 49 Cook meat, poultry, and derivatives (mince, burgers, etc.) till the juices run clear.
- 50 Cook fish till the flesh is opaque throughout.

food	quantity	time
artichokes, fresh	2-3 medium sized	40-45 minutes
asparagus	400g (1lb)	10 minutes
beans, green	400g (1lb)	15-20 minutes
broccoli	400g (1lb)	10 minutes
brussels sprouts	400g (1lb)	15 minutes
cabbage	1 head, cored and cut into eighths	15 minutes
carrots, sliced	400g (1lb)	10-15 minutes
cauliflower	1 head, cored	15 minutes
corn on the cob, fresh	up to 4 cobs	15 minutes
courgettes, sliced	400g (1lb)	10 minutes
mushrooms, fresh	200g (½lb)	10-13 minutes
peas, green, shelled	400g (1lb)	12 minutes
peppers, deseeded & sliced	1 whole pepper	8-10 minutes
potatoes, peeled & chopped	900g (2lb)	20 minutes
potatoes, new, whole	10-12	20-25 minutes
spinach, fresh	200g (½lb)	6-8 minutes

food	quantity	time
poultry		
chicken breasts (skinless/boneless)	400g (1lb)	20-30 minutes
fish and seafood		
prawns, fresh	400g (1lb)	6-8 minutes
lobster tail, frozen	2 pieces	20-22 minutes
fish fillets, fresh, 6-13mm (¼-½") thick	200g (½lb)	10 minutes
fish steaks, fresh, 19-25mm (¾-1") thick	200g (½lb)	12-17 minutes
clams/mussels, fresh	400g (1lb)	10-15 minutes
* Don't use clams or mussels that are open prior to cooking. Steam till the shells open fully, and discard any that aren't open after cooking.		

crisp vegetables

51 Leaf vegetables should be cooked as little as possible, to keep them green and crisp. Plunging into iced water will stop the cooking process (plunging the food, that is).

gravy/sauce

52 Don't automatically discard the juices collected in the diffuser. You can make gravy (or sauce, if your posh) from these juices. They'll be diluted by condensed steam, but they can be reduced in a pan to form the basis of a very nice gravy or sauce.

53 If you cook shellfish using basket 1 on its own, and the minimum amount of water, the juices in the diffuser will give you a fine, delicate sauce, if reduced to about half, thickened with unsalted butter, then seasoned to taste.

the rice bowl

54 When cooking rice, don't fill the rice bowl more than half full with rice, then add water to the rice bowl. This is in addition to the water in the reservoir.

55 The volume of water should be roughly one and a quarter times the volume of rice.

56 Put the rice bowl in the topmost basket. If you put rice underneath other foods, the juices will alter the flavour of the rice, and the additional liquid may make it mushy.

57 Rice should take 15 to 20 minutes, depending on type, quantity, and personal taste.

58 Till you get used to it, we suggest you try a bit after 15 minutes, then cook for longer if it's not cooked the way you want it.

care and maintenance

1 Unplug the steamer (switch the socket off first, if it's switchable) and let it cool down fully.

2 Wash the lid, rice bowl, baskets, and diffuser in warm, soapy water, rinse and dry.

3 Wipe the base unit, inside and out, with a 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 of the parts in a dishwasher, you'll damage the surface finishes.

6 Don't use harsh or abrasive cleaning agents or solvents.

descale regularly – even in soft water areas

7 Limescale may be white, coloured, even rusty-looking, but it's normally visible.

8 Phosphate scale isn't generally visible, but it's there, even in soft water areas.

9 Overheating due to scale can reduce the heater's life, and set off the thermal cut-out.

- 10 So, even in a soft water area, descale regularly, to help keep the steamer in working order.
 - 11 Make sure the kitchen is well ventilated – you'll be heating vinegar, and hot vinegar doesn't smell very nice.
 - 12 Don't fit the diffuser, baskets, rice bowl, or lid.
 - 13 Fill the reservoir with 600ml (1 pint) white (clear) vinegar, plug it into the wall socket, and set the timer to 20 minutes.
 - 14 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.
 - 15 Dry the base unit thoroughly.
 - 16 Don't use anything other than white (clear) vinegar, and don't use a proprietary descaler.
- ★ Products returned under guarantee with faults due to scale will be subject to a repair charge.

here are a few recipes to get you started

Italian style asparagus with balsamic dressing

fresh asparagus	500g, trimmed
pine nuts	50g
Parmesan	25g, grated
salt and pepper	

dressing

balsamic vinegar	2 tbsp
fresh garlic	1 clove, crushed
vine tomatoes	3-4, roughly chopped
olive oil	3-4 tbsp
fresh basil	large bunch, roughly chopped

Steam the asparagus in the bottom basket for about 10 minutes or till it's cooked the way you like it. Meanwhile mix the dressing ingredients. Lay the asparagus on a warm plate, pour over the dressing and sprinkle with nuts and Parmesan. Season to taste and serve immediately.

cheesy stuffed tomatoes with spinach and brown rice

beef tomatoes	4
Cheddar cheese	50g, grated
fresh Parmesan	25g, grated
cooked brown rice	75g (uncooked weight)
spinach (cooked)	250g frozen weight or 1 large packet
French mustard	½ tsp
sour cream	1 tbsp
ground cumin	1 tsp
salt and pepper	

Cut the tomatoes across, scoop out and roughly chop the insides. Combine the chopped tomato with the other ingredients, and stuff the tomatoes. Wrap each tomato in foil, put them in the steamer, and cook for 10 minutes.

steamed cod in lime and black pepper, with garlic and herb vegetable parcel

cod fillets	4 (or use 1 cod loin)
fresh lime	zest and juice of 1
five spice seasoning	½ tsp
olive oil	½ tbsp
sea salt and pepper	

herby garlic vegetable parcel

courgette	1, small, cut into chunks
red onion	1, sliced
baby corn	4-6, sliced lengthways
green beans	handful, trimmed
new potatoes	3-4, sliced thinly
asparagus	3, sliced
fresh garlic cloves	2-3, sliced thinly
pepper	

Mix the vegetables and garlic in a bowl, and season with pepper. Pour on to a large piece of kitchen foil, fold into a parcel, and seal well. Put the fish, seasonings, and oil in a bowl, and coat well. Put the vegetable parcel in the bottom basket, the fish in the basket above, and steam for about 15 minutes.

salmon steaks with basil sauce and vegetable medley

salmon steaks	4
basil sauce	
fresh basil leaves	large bunch, roughly chopped
lemon juice	2 tbsp
olive oil	1 tbsp
garlic	1, clove crushed
parmesan	25g, grated
pine nuts	
crème fraiche	2 tbsp
salt and pepper	

vegetable medley

red pepper	½, cut into strips
yellow pepper	½, cut into strips
mushrooms	4-6 sliced
baby corn	4-6, sliced lengthways
mangeltout	small handful
asparagus tips	6
salt and pepper	
dry white wine	
dried mixed herbs	1 tsp

Put the vegetables on a large piece of foil and add white wine, dried herbs and seasoning. Fold the foil round the vegetables to make a parcel, and put it in the bottom basket. Put the salmon in the second basket (above the veg) and cook for 12-15 minutes. Meanwhile, process the sauce ingredients, warm them gently in a saucepan, then serve over the salmon and vegetables.

chicken with creamy wholegrain mustard sauce and herby new potatoes

chicken fillets	4, skinless
butter	25g
garlic	1 clove, crushed
shallots	2, finely chopped
wholegrain mustard	2 tbsp
french mustard	1 tsp
dry white wine	125ml
water	3 tbsp
honey	1 tsp
dried thyme	1 tsp
single cream	3 tbsp
new potatoes	10-12
olive oil	1 tbsp
fresh herbs	1 bunch, roughly chopped (basil, parsley, tarragon etc.)
salt and pepper	

Put the potatoes, olive oil and fresh herbs in a large bowl, and mix till the potatoes are coated. Put the potatoes into the bottom basket, put the chicken fillets into the second basket (above the potatoes), and put the lid on. Steam for about 25 minutes, till cooked through.

Meanwhile, melt the butter in a saucepan and fry the shallots along with the garlic. Stir in the mustards, wine, honey, water and thyme. Cook over a medium heat for about 5 minutes till reduced slightly. Remove from the heat and stir in the cream. Season to taste. Serve the sauce over the chicken and potatoes.

chicken stuffed with creamy pesto

chicken fillets	4, skinless
fresh basil	1 packet or large bunch
fresh Parmesan	50g
cream cheese	100g, softened
live oil	1 tsp
fresh garlic	2 cloves
pine nuts	50g
salt and pepper	

Process the basil, garlic, pine nuts, Parmesan and olive oil till fairly smooth. Stir into the cream cheese and season. Slit the chicken breast to make pockets and fill with the creamy pesto filling. Secure with cocktail sticks, wrap into foil parcels, and steam for 30-35 minutes. Spoon "escaped" sauce over the fillets.

sticky toffee pudding

walnuts	100g, chopped
butter	75g
soft brown sugar	100g
single cream	60ml
lemon juice	2 tbsp
eggs	2, beaten
self raising flour	100g

Cream the butter and sugar. Stir in the cream. Add a little egg, then some flour, and repeat till they're finished. Add the lemon juice and walnuts and mix well. Spoon into a dish, cover with foil, and steam for 40-45 minutes.

moist lemon sponge

caster sugar	100g
butter	75g
lemon	1, juice and zest of
eggs	2, medium
milk	100ml
lemon curd	3 tbsp
vanilla extract	2 tsp
self raising flour	100g

In a bowl, beat the sugar and butter till light and fluffy. Stir in the lemon juice, zest, vanilla extract and lemon curd. In a jug, add the eggs to the milk and beat lightly. Set aside. Fold some of the flour into the creamed butter, then a little of the egg mixture. Repeat till they're finished. Spoon into a dish, cover with foil, and steam for 45 minutes.

chocolate cake

butter	50g
light vegetable oil	2 tbsp
golden syrup	2 tbsp
milk	50ml
eggs	2, whisked
caster sugar	125g
cooking chocolate	100g (melted)
vanilla extract	2 tsp
self raising flour	125g
cocoa powder	35g
boiling water	100ml

Dissolve the cocoa powder in the boiling water and set aside to cool. Meanwhile, cream the butter and sugar, add half of the eggs then half of the flour. Repeat till they're finished. Add the other ingredients and mix well. Spoon into a dish, cover with foil and steam for 45 minutes.

steamed chocolate custard

milk	150ml
single cream	150ml
eggs	2, medium
dark chocolate	75g, roughly chopped or broken
caster sugar	75g
vanilla extract	1 tsp
salt	pinch

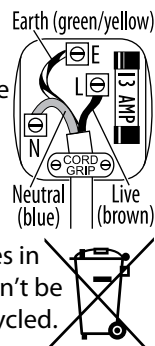
Heat the cream and milk in a pan, but don't let them boil. Remove from the heat and stir in the chocolate and half the sugar, stirring well to dissolve. Whisk the eggs with the salt, vanilla extract and remaining sugar. Let the milk mixture cool slightly before pouring in the eggs and sugar. Pour into a dish, cover loosely with foil and steam for 20 minutes, till set.

connection

The product must be earthed. It has a 13A BS1362 fuse in a 13A BS1363 plug. To replace the plug, fit the green/yellow wire to ⊕ or E, 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 plug unless the fuse cover is in place. If you remove the plug, dispose of it.

wheelie bin symbol

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, Salton Europe Ltd, Failsworth, Manchester M35 0HS

email: service@saltoneurope.com

telephone: 0845 658 9700 (local rate number)

guarantee

Defects affecting product functionality appearing within one year of 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.

online

www.russellhobbs.co.uk for more products