

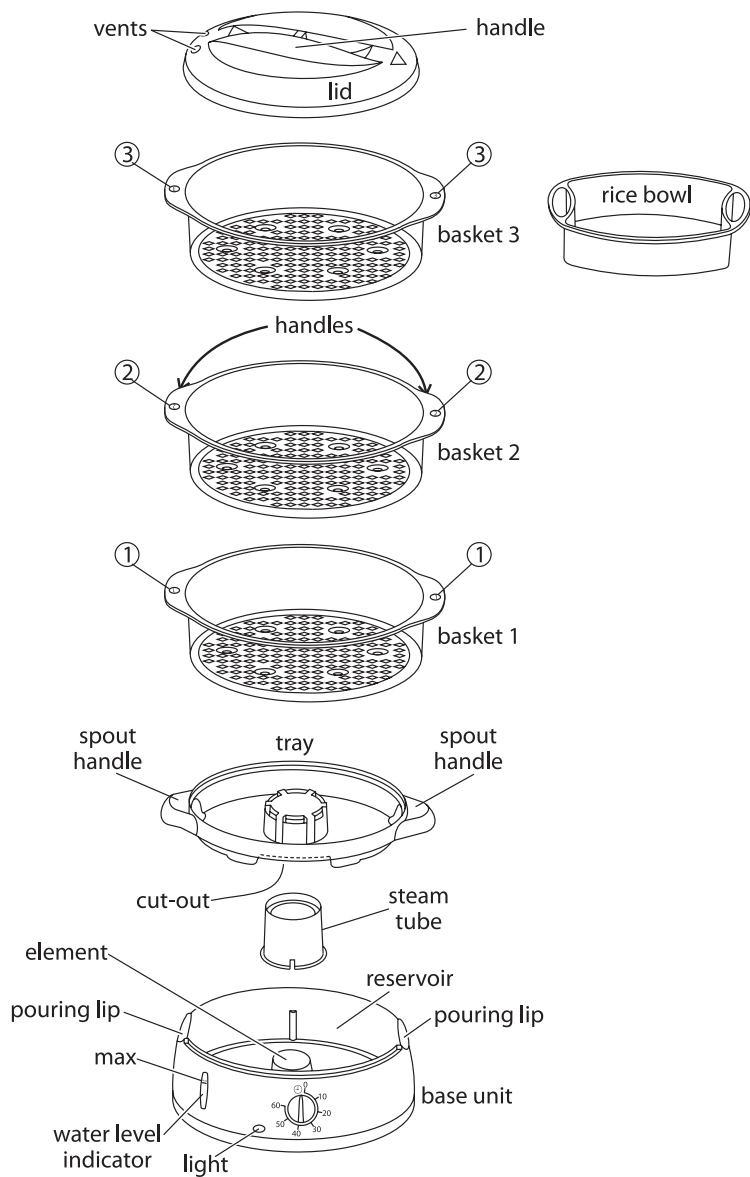


Russell Hobbs



instructions

£10,000 prize draw
PLUS Free Rewards Gallery
Register online now to
collect your reward
See back for
details



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



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 appliance 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 touch the hot surfaces of the base unit, lid, baskets, rice bowl, or tray. Use oven gloves or a cloth, and lift them only by the handles.
- 5 Don't reach over the steamer while it's hot, steam will escape from the vents in the lid, and the edges of the baskets.
- 6 Don't use the steamer near or under curtains, shelves, cupboards, or anything that might be damaged by the escaping steam.
- 7 Don't cover the steamer or put anything on top of it.
- 8 Unplug the steamer when not in use, before moving, and before cleaning.
- 9 Don't use accessories or attachments unless we supply them.
- 10 This appliance must not be operated by an external timer or remote control system.
- 11 Don't use the steamer for any purpose other than those described in these instructions.
- 12 Don't use the steamer if it's damaged or malfunctions.
- 13 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 caught or tripped over.
- 3 Have dinner plates handy to put the lid and baskets on after use, as they'll drip.
- 4 Set out serving spoons, tongs, etc. for emptying the baskets.
- 5 **Don't forget the oven gloves.**



FILL THE RESERVOIR

- 6 Fill the reservoir to **max** (1.2 litres) with fresh cold water.
 - 7 This'll give up to 60 minutes steaming, enough time for most foods.
 - 8 Even if you don't intend to steam for 60 minutes, it's best to fill the reservoir, to ensure you don't run out of steam.
 - 9 Don't add anything to the water. Seasonings, marinades, etc. should be added to the food itself, not to the water.
- ★ Check that the steam tube is sitting on the floor of the reservoir, and centred on the element.



ASSEMBLY

- 10 Sit the tray on the base unit.
- 11 The basket handles are marked 1, 2, and 3.
 - 1 basket fit basket 1 on top of the tray, then put food in the basket
 - 2 baskets fit basket 2 on top of basket 1, then put food in basket 2
 - 3 baskets fit basket 3 on top of basket 2, then put food in basket 3



FILLING

- 12 Juices from the upper baskets will drip into the baskets below, so don't put delicate flavours below strong ones, or vegetables below greasy foods.

- 13 To allow the steam to circulate:
 - a) pack food loosely in the baskets
 - b) whenever possible, use single layers of food
 - c) if you must use more than one layer of food, leave space between the pieces to let the steam circulate through the layers
 - d) don't line the baskets with paper, foil, or anything that will block the steam holes
- 14 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 tray
 - c) put smaller pieces, or food with short cooking times, furthest from it

FIT THE LID

- 15 Fit the lid on the topmost basket.
- 16 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.

SWITCH ON

- 17 Plug the base unit into a power socket (switch the socket on, if it's switchable).
- 18 Turn the timer clockwise to the time required.
- 19 The light will glow.
- 20 Within about 20 seconds, steam will start to fill the baskets.
- 21 When the timer returns to 0, a bell will sound, and the steamer will switch off.

EMPTYING

- 22 Unplug the steamer (switch the socket off first, if it's switchable).
- 23 Everything will be hot – use oven gloves or a cloth – use the handles.
- 24 When you lift the lid, angle it to direct steam away from your body.
- 25 Rest the lid on a plate.
- 26 Lift the baskets off the steamer and set them down on plates.
- 27 Remove the tray carefully – the juices will be hot, and they may stain if spilt.
- 28 Empty the reservoir via one of the pouring lips at the sides.

STOPPING EARLY

- 29 If you want to stop the steamer early, unplug it.
- 30 Don't turn the timer back to 0 – you'll damage it.

COOKING TIMES AND FOOD SAFETY

- 31 Use these times only as a guide. They're for a single layer of food, in the bottom basket.
- 32 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
- 33 Generally, the further the food is from the element, the longer it'll take to cook.
- 34 You'll need to experiment to find the times and positions that suit your favourite foods.
- 35 Check that food is properly cooked before serving. If in doubt, cook it a bit more.
- 36 Cook meat, poultry, and derivatives (mince, burgers, etc.) till the juices run clear.
- 37 Cook fish till the flesh is opaque throughout.

food	quantity	time
vegetables		
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

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
mussels, fresh	400g (1lb)	10-15 minutes

✱ Don't use mussels that are open prior to cooking. Steam till the shells open fully, and discard any that aren't open after cooking.

✱ To keep leaf vegetables green and crisp, cook lightly, then plunge into iced water (the vegetables, that is).

THE RICE BOWL

38 When cooking rice, fill the rice bowl no more than half full with rice.

39 Add water to the rice bowl – roughly one and a quarter times the volume of rice (the rice will absorb some of the water).

40 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.

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

42 We suggest you try it after 15 minutes, then cook for longer if necessary.

OVER 60 MINUTES?

43 If you intend to steam for more than 60 minutes:

- either** keep an eye on the water level and/or the timer, top up the reservoir with water at about the half way mark, and reset the timer
- or** set the timer for half the steaming time, then the bell will alert you to top up the reservoir – then reset the timer

44 To top up, pour water slowly into the fill valve on the reservoir lid.

45 Don't fill above **max**.

BOILING DRY

- 46 Don't worry, we thought of this and fitted a thermal cut-out.
- 47 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!").
- 48 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 steamer off.
- 49 Unplug the base unit, let it cool for a couple of minutes, then top it up and restart the steamer.
- 50 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.
- 51 If you watch the cooking process carefully, there's no reason why the rescue operation shouldn't be 100% successful.
- 52 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.

CARE AND MAINTENANCE

- 53 Unplug the steamer and let it cool down fully.
- 54 Wash the lid, rice bowl, baskets, and tray in warm, soapy water, rinse and dry.
- 55 Wipe the base unit with a damp cloth.
- 56 Don't put the base unit in water or any other liquid.
- 57 Don't put any of the parts in a dishwasher, you'll damage the surface finishes.
- 58 Don't use harsh or abrasive cleaning agents or solvents.
- 59 Eventually, some foods will leave stains – don't worry about them. If the stains won't come out, then they can't affect the taste of your food.

STACKING AND STORING

- 62 For ease of storage, basket 1 fits inside basket 2, which fits inside basket 3.


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 **All scale** causes overheating, reduces the heater's life, and may trigger the boil-dry cut-out.
- 10 So, even with soft water, descale regularly, to help keep the steamer in working order.
- 11 Make sure the kitchen is well ventilated, hot vinegar doesn't smell nice.
- 12 Don't fit the tray, 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.

WIRING INSTRUCTIONS UK plugs only

The product must be earthed.

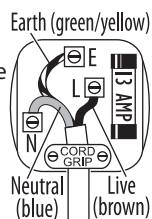
It has a 13A BS1362 fuse in a 13A BS1363 plug.

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.



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, call 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) Limited, 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.

ONLINE

www.russellhobbs.co.uk for more products

REGISTRATION AND PRIZE DRAW

Collect your free reward, and a chance to win £10,000.

Visit www.productregister.co.uk/rhobbs