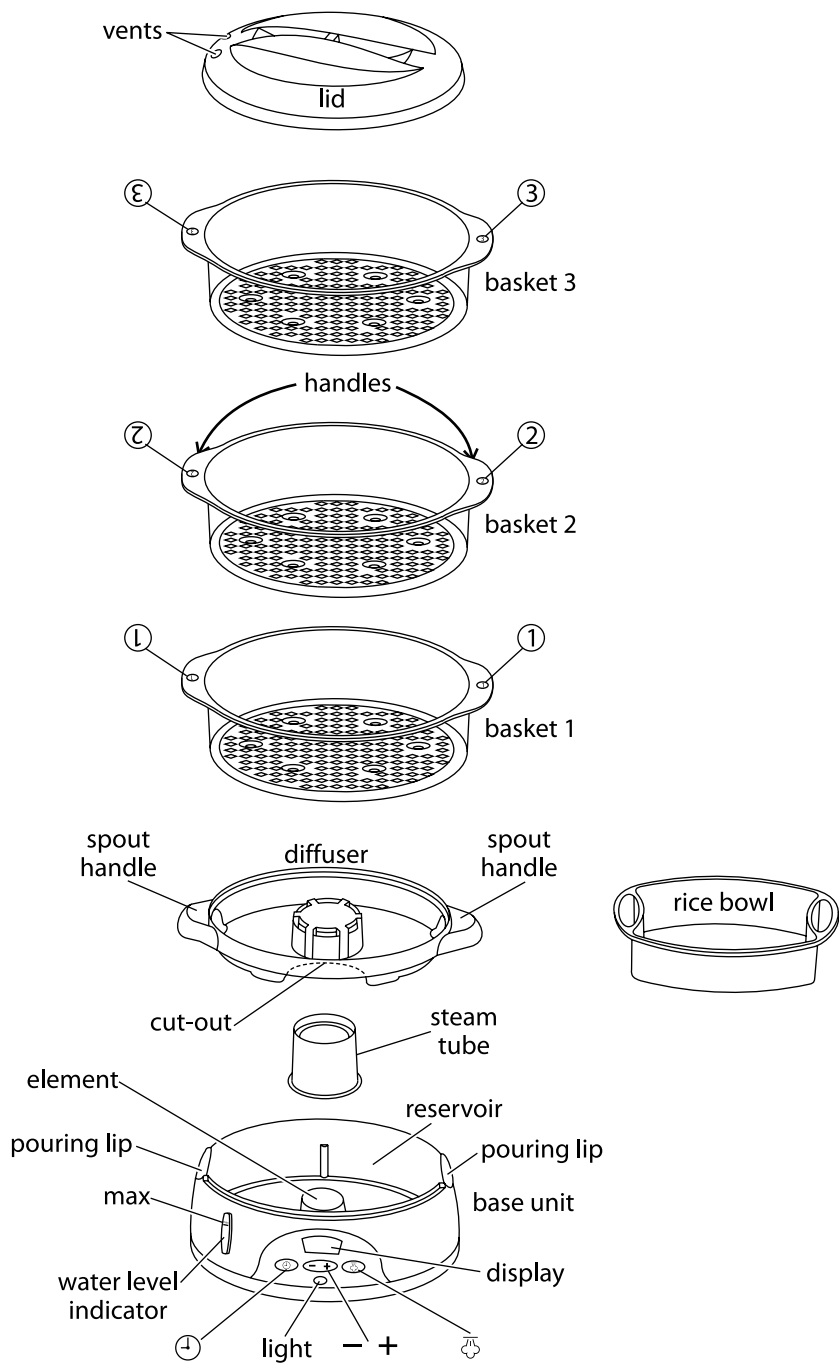




# Russell Hobbs




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 This appliance 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 Fill the reservoir to **max** (1.2litre/2pt). Don't fill above **max**, 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 appliance, and keep hands, arms, face, etc. clear of the escaping steam.
- 7 Keep hands, arms, face, etc. clear of steam from the vents, and when lifting the lid, baskets, diffuser, or 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.

## **fill the reservoir**

- 7 Fill the reservoir to **max** (1.2litre/2pt) with fresh cold water.
- 8 This'll give up to 60 minutes steaming, enough time for most foods.
- 9 Even if you don't intend to steam for 60 minutes, you must fill the reservoir to **max**, to ensure (a) you don't run out of steam, and (b) there's enough water left for the keep warm function.
- 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 control panel.
- 12 The diffuser directs the steam through the steam holes in the bottom basket. It also prevents the heater and reservoir being overwhelmed by juices from the cooking foods.

## **fit the baskets**

- 13 The basket handles are marked: 1, 2, and 3.
  - 1 basket fit basket 1 on top of the diffuser, then put food into the basket
  - 2 baskets fit basket 2 on top of basket 1, so the rim on the underside of basket 2 fits inside the top of basket 1, then put food into basket 2
  - 3 baskets fit basket 3 on top of basket 2, so the rim on the underside of basket 3 fits inside the top of basket 2, then put food into basket 3

## **be careful with flavours**

- 14 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**

- 15 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 space between the pieces to let the steam circulate through the layers

## **uniformity**

- 16 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

## **overcooking**

- 17 Don't worry too much about overcooking, steaming is a relatively gentle cooking method, so a few minutes extra generally won't matter.
- 18 Don't overcook fish – it'll chew like rubber and taste like cardboard.


## fit the lid

19 Fit the lid on the topmost basket.

20 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

21 Plug the base unit into a power socket (switch the socket on, if it's switchable).

22 The display will show either , if the time hasn't been set before, or the current time, if it has been set before.


## setting the current time


23 You don't have to set the time in order to use the steamer, but it doesn't take long, and it can come in handy.

- a) Press the  and  buttons together, then release them. The display will beep.
- b) Press and release the **+** button to increase the time by 10 minutes, till the display is just past the correct time.
- c) Now press and release the **-** button to reduce the time by 1 minute, till the display shows the correct time.
- d) When the time is correct, press and release the  button. The steamer will remember the time even when unplugged.

## setting the steaming time

24 Check the water level is at **max**, and the lid is correctly fitted.

- a) Press and release the  button.
- b) The display will show 45 flashing.
- c) Press and release the **+** button to increase the time by 5 minutes.
- d) Press and release the **-** button to reduce the time by 5 minutes.
- e) When the display shows the time you want, leave the buttons alone.
- f) After a couple of seconds, the display will beep and the light will glow red, to show that the steamer has started heating up.


29 If you don't press the **+** or **-** buttons within 4 seconds of pressing the  button, the flashing will stop, and the steaming time will be set at 45 minutes. The display will beep, and the light will glow red, to show the steamer has started heating up.

30 Don't worry, you can adjust the time even while the steamer is working.

31 The display will count down from the time set.

32 You may use the **+** and **-** buttons to adjust the time even while the steamer is working. If you increase the steaming time, check the water level.

## stopping early

33 If you want to stop the steamer early, press and release the  button.

34 The steamer will beep, the light will go out, and the display will revert to real time.

## keep warm

35 When the steaming time is over, the steamer will beep, the light will glow green, the display will revert to real time, and the steamer will go into "keep warm" mode.

36 In "keep warm" mode, the heater will cycle on for 2 minutes and off for 6 minutes, to generate enough steam to keep the food warm.

37 Don't leave it for too long in "keep warm" mode, or it may run out of water.

38 To stop it, press and release the  button.

## **over 60 minutes?**

39 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 beep will alert you to top up the reservoir – don't forget to reset the timer

## **topping up**

- a) pour water into the reservoir via the spout handles
- b) keep an eye on the water level indicator, fill it up to, but not above **max**
- c) pour slowly to avoid splashing

## **boiling dry**

- 40 Don't worry, we thought of this and fitted a thermal cut-out.
- 41 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!").
- 42 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.
- 43 Unplug the base unit, let it cool for a couple of minutes, then top it up and restart the steamer.
- 44 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 not have stopped immediately the reservoir ran dry.
- 45 If you watch the cooking process carefully, there's no reason why the rescue operation shouldn't be 100% successful.
- 46 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.

## **emptying**

- 47 Check that the light is off, then unplug the base unit from the power socket (switch the socket off first, if it's switchable).
- 48 Everything will be hot – use oven gloves or a cloth – use the handles.
- 49 Steam will escape from the baskets – keep hands, face, etc. away from the area above the steamer. Don't lean over it.
- 50 When you lift the lid, angle it to direct steam away from your body.
- 51 Put the lid on a plate or tray – water will drip from it.
- 52 Lift the baskets off the steamer and set them down on plates or a tray.
- 53 Remove the diffuser carefully – the juices will be hot, and they may stain if spilt.
- 54 Let the reservoir cool, then empty it via the pouring lips, to avoid wetting the controls or the cable.

## **cooking times**

- 55 Use these times only as a guide. They're for a single layer of food, in basket 1.
- 56 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
- 57 Generally, the further the food is from the element, the longer it'll take to cook.

58 You'll need to experiment to find the times and positions that suit your favourite foods and food combinations.

## food safety

59 Check that food is properly cooked before serving. If in doubt, cook it a bit more.

60 Cook meat, poultry, and derivatives (mince, burgers, etc.) till the juices run clear.

61 Cook fish till the flesh is opaque throughout.

food	quantity	time
<b>vegetables</b>		
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

food	quantity	time
<b>vegetables</b>		
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
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## 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.

## the rice bowl

62 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.

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

64 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.

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

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

## **care and maintenance**

- 1 Unplug the steamer 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 **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 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.

## **stacking and storing**

The baskets have been designed to stack, to occupy less storage space than conventional steamers.

Reverse the order of the baskets. Sit basket 3 on top of the diffuser, put basket 2 inside basket 3, put basket 1 inside basket 2, put the rice bowl inside basket 1, and put the lid on top of the lot.



## notes

## notes

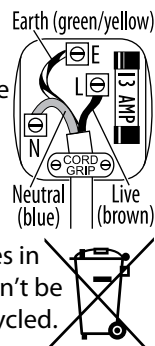
## notes

## 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:

Pack carefully, with a note of 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 Returns (address below right).

### Customer Service

(correspondence only)

Salton Europe Ltd  
Failsworth  
Manchester  
M35 0HS

### Customer Returns

Salton Europe Ltd  
Heath Mill Road  
Wombourne  
Wolverhampton  
WV5 8AQ

Customer Service ([service@saltoneurope.com](mailto: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](http://www.russellhobbs.co.uk) for more products