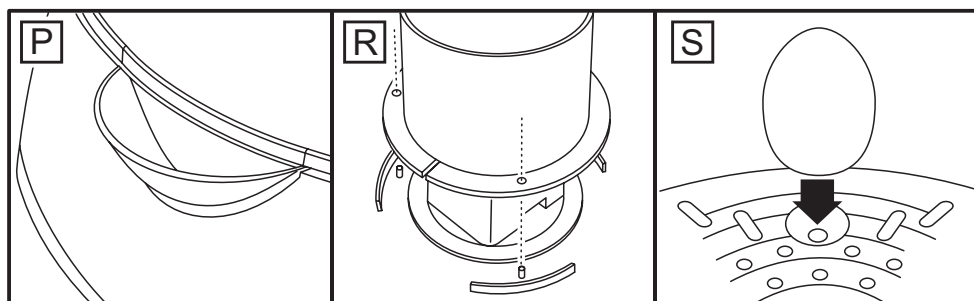
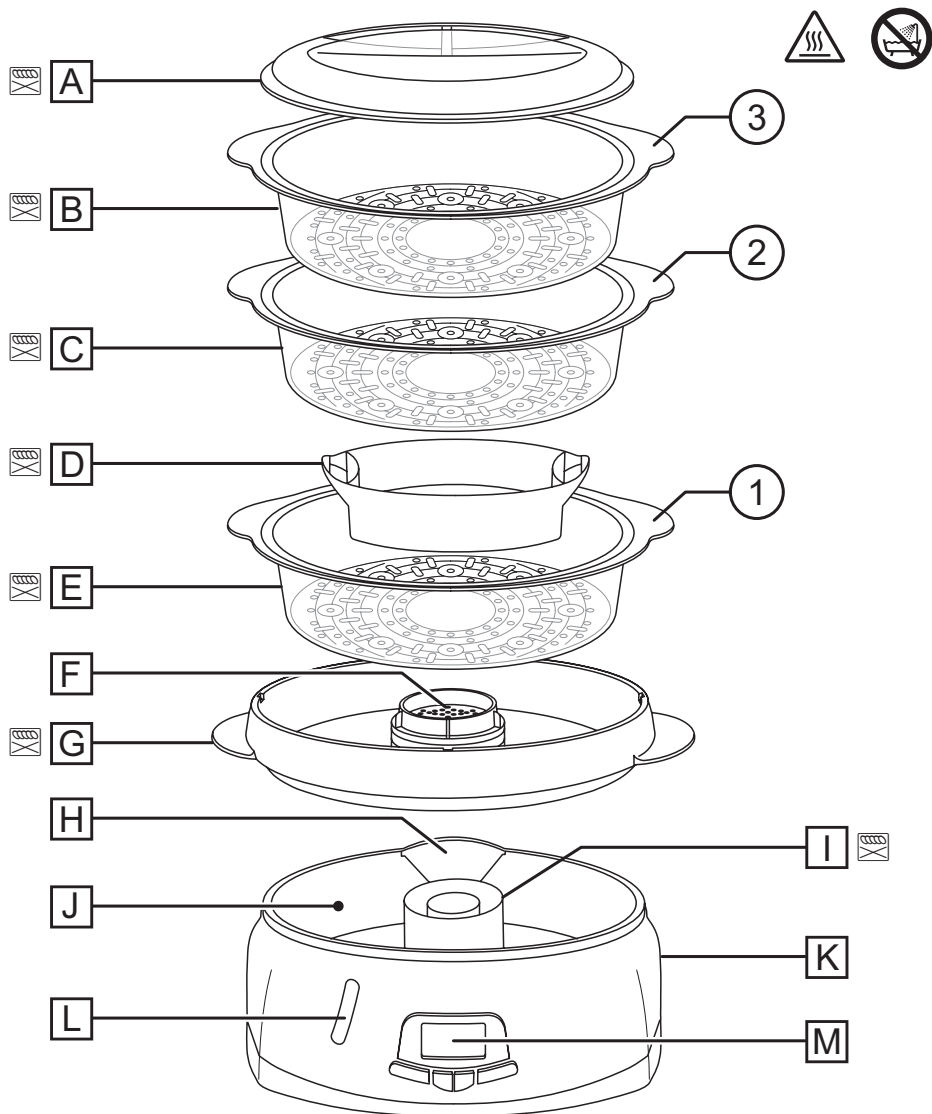




Russell Hobbs



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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.

 Don't immerse the appliance in liquid.

 The surfaces of the appliance will get hot during use. The heating element surface will remain hot for some time after 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

- | | |
|--------------------|--|
| A. Lid | H. Water fill inlet |
| B. Number 3 basket | I. Steam guide |
| C. Number 2 basket | J. Water reservoir |
| D. Rice bowl | K. Base unit |
| E. Number 1 basket | L. Water level window |
| F. Infuser | M. Control panel |
| G. Drip tray |  Dishwasher safe (top rack) |

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. Place the steam guide around the heating element. The three holes in the guide must go over the three pins (Fig R).
3. Position the drip tray securely over the water reservoir.
4. Place the steaming basket(s) on top of the drip tray. The basket handles are labeled 1, 2, and 3. Position basket 1 on the lowest level, 2 on the middle level, and 3 on the top level.
5. Place the lid on top of the uppermost steaming basket.

FILLING


1. Fill the water reservoir with fresh cold tap water. The level should be above the Min and below the Max marks of the water window. Never fill above Max.
2. You can fill the reservoir directly or through the water fill inlet at the rear (Fig P).
- When topping up the water level during steaming, always use the water fill inlet.

INFUSER

The infuser can be used during steaming to add flavour. Wet the screen slightly then add any of the following ingredients to the screen:

- Herbs and spices (whole or coarsely chopped)
- Garlic cloves (whole or sliced)
- Thin slices of citrus fruits such as lemon or lime

COOKING RICE





1. Add the dry rice and water to the rice bowl in the ratio according to the package directions.
2. Place the rice bowl into the bottom steaming basket.
3. Fit the lid on the steaming basket.
4. Set the timer for 25 - 30 minutes and press the  button.
5. Check that the rice is cooked to your liking. Adjust the steaming times if not.
- When you are using multiple steaming baskets, always cook rice in the lowest basket.
- Brown rice and wild rice cooking times will differ.

PROGRAMMING YOUR STEAMER

Setting the clock

1. Plug in your steamer.
2. The digital clock will display **00:00**.
3. Press the **TIME** button once. The hour digits will begin to flash.
4. Press + or - until the correct hour appears on the display. The clock is set in 24 hour format.
5. Press the **TIME** button again. The minute digits will begin to flash.
6. Press + or - until the correct minute appears on the display.
7. After 20 seconds, the clock's digits will stop flashing to indicate the clock is set.
- If your steamer is unplugged or power to it is interrupted, the time will need to be reset.

Setting the Steaming Time

1. Ensure the water reservoir is filled. Monitor this throughout steaming.
2. Press the **TIME** button repeatedly until the  on the display screen aligns with the nearest steam time you require.
3. If you need to adjust the time, use the + and - buttons until the display shows the exact time you require.
4. Press the  button to begin steaming. The timer will count down in one-minute increments.
5. When steaming is complete, your steamer will beep several times and an arrow  will appear above the steaming finished icon (.
6. The heating element will switch off.

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 mitts or similar to help protect against burns from hot steam.

Suggested steaming times

These foods are best cooked using your steamer from cold. Fill the reservoir with cold water, add the ingredients and set the timer according to the table.

Food (fresh)	Notes	Time (minutes)
Broccoli	Cut into 1-2 cm florets/pieces	13-15
Green Beans	Lay flat in the basket	13-15
Carrots	Slice approx. ½ cm thick	17-19
Cabbage (savoy)	Shred or cut into pieces	11-13
Asparagus	Lay flat in the basket	11-13
Courgettes	Slice approx. ½ cm thick	9-11
Sprouts	Whole (approx. 2 cm in diameter)	13-15
Cauliflower	Cut into 1-2 cm florets/pieces	15-17
Sweetcorn	Whole, on the cob	17-21
Potatoes	New potatoes or potatoes cut into 1-2 cm pieces	21-23



The following foods should be cooked once steam is being produced by your steamer. Add the ingredients to the basket(s) and cover with the lid but don't put the baskets onto the drip tray until steam is being produced. Once steaming, carefully put the basket(s) with the food inside onto the drip tray using oven gloves or similar and start timing.

Food (fresh)	Notes	Time (minutes)
Boiled egg	Soft / Medium / Hard / Well done	5-6/7-8/9-10/11-12
Poached egg	Place in a ramekin or small dish	5-6
Chicken breast	Butterfly or dice into 1-2cm pieces	12-14
Salmon/round fish	Cod, Haddock, etc.	7-9
Flat white fish	Plaice, Sole, Basa, etc.	3-4
Steak fish	Tuna, Swordfish, etc.	7-9
Mussels	Stir half way through cooking	8-10
King prawns	Remove shells. Steam for 2-3 minutes or until the prawns have cooked all the way through. Stir half way through cooking.	


Using the Auto Delay Feature

You can delay the start of cooking by using the auto delay feature.

IMPORTANT This function is only recommended for rice and vegetables and should not be used for meat or eggs.

- Follow steps 1- 4 of **Setting the Steaming Time**
- Press the + and – buttons simultaneously. An arrow ▼ will appear over the delay cooking icon  and the hour digit will begin to flash. To exit auto delay, press the + and – buttons simultaneously again.
- The delay is set in hours and minutes (not by selecting a sepecific time). Press + or - until your desired number of delayed hours/minutes appears on the display.
- Press the **TIME** button. The minute digits will begin to flash.
- Press + or - until your desired number of delayed minutes appears on the display.
- Press the  button to begin your auto delay.

HINTS, TIPS AND FOOD SAFETY

- Ensure the water level always remain above the Min mark of the water level window.
- The steaming lid should be kept on at all times during steaming.
- To stop steaming at any time, press the  button .
- 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. Switch off the appliance, unplug it and let it cool.
2. Remove lid, baskets, drip tray, steam guide and rice bowl.
3. Empty the water reservoir and wipe with a clean, damp cloth. DO NOT immerse the base unit in water.
4. Wash all removable parts in warm soapy water or in the top rack of the dishwasher.

STORING

1. Unplug the appliance and let it cool down before cleaning or storing away.
2. For convenience you can nest the baskets inside each other when storing. Put the rice bowl inside basket 1. Fit basket 1 inside basket 2 then fit them both inside basket 3.

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.

1. Make about 1 litre of descaling solution following the manufacturer's instructions. Pour the solution into the water reservoir.
2. Fit the steam guide, drip tray, one steaming basket and the lid.
3. Steam for 25 minutes
4. Unplug the unit and allow it to cool completely.
5. Pour out the descaling solution.
6. Repeat steps 1–4 using water only. Repeat until all traces of descaler have been removed.
7. Wash all removable parts in warm soapy water or on the top rack of the dishwasher.



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.

RECIPES

POTATO, SPRING ONION AND CRÈME FRAICHE SALAD (serves 4)

- | | |
|--|---------------------------|
| • 200g new potatoes | • 3g chilli powder |
| • 1 bunch spring onions, finely sliced | • ½ bunch fresh coriander |
| • 120g crème fraîche | • Salt and pepper |
| • 3g paprika | |

Steam the potatoes for about 15-20 minutes. Remove when cooked and allow them to cool. Once cooled cut the potatoes into 1-2 cm pieces. Put all of the ingredients into a bowl and mix together before serving.

RUSSIAN SALAD (serves 6)

- | | |
|--------------|--|
| • 4 potatoes | • Mayonnaise |
| • 2 carrots | • ¼ bunch fresh flat leaf parsley, chopped |
| • 30g peas | • Salt and pepper |

Steam the potatoes and peeled carrots until soft. Remove when cooked and allow them to cool. Once cooled, peel and dice the potatoes and dice the carrots. Mix the potatoes, carrots, peas and mayonnaise together in a bowl. Season and stir in the parsley.

CRUSHED POTATOES WITH OLIVE OIL (serves 4)

- | | |
|----------------------------|-------------------|
| • 200g new potatoes | • ½ bunch chives |
| • 2 shallots, finely diced | • Salt and pepper |
| • 30ml olive oil | |

Steam the potatoes for approx. 15-20 minutes until they start to be soften. Remove when cooked and allow them to cool. Heat the olive oil in a pan then add the shallots and cook for 2-3 minutes (without browning). Add the potatoes and lightly crush with a fork. Season, then stir in the chives.

CHILLI PORK BALLS (makes approx. 12)

- 500g pork mince
- 1 red chilli, seeds removed, finely diced
- 10g fresh ginger, finely diced
- 2 spring onions, finely diced
- 3g ground cumin
- 3g paprika
- 2 garlic cloves, finely chopped
- ½ bunch fresh coriander
- Salt and pepper

Mix all the ingredients together in a bowl. Divide the mixture up into equal amounts and roll into suitably sized balls. Keep the mix well compacted to avoid it breaking up during cooking. Steam for 10-12 minutes or until the juices run clear.

SEA BREAM WITH GINGER AND SPRING ONION (serves 4)

- 6 fillets fish, approx. 150g each
- 20g fresh ginger, finely grated
- 6 spring onions, finely sliced
- 2 lemon, juice and zest
- 75ml white wine
- 30ml Olive oil
- Salt and pepper

Take a piece of kitchen foil approx. 15cm by 25cm and a piece of baking paper approx. 5cm by 10 cm. Lay the tin foil down and place the baking paper centrally on top of it. Place a fish fillet on top of the baking paper. Repeat for each fish fillet. Divide the other ingredients evenly between the fillets and season. Bring the four edges of the tin foil together above the fish to create a parcel. Place the parcels into the steamer basket and steam for about 12 minutes or until the fish is starting to flake.