

SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed. Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.

Children aged from 8 years and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children should be supervised to ensure that they do not play with the appliance.

Unless they are older than 8 and supervised, children should not perform cleaning or user maintenance.

This appliance is not a toy.

This appliance contains no user-serviceable parts. If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm. Keep the appliance and its power supply cord out of the reach of children.

Keep the appliance out of the reach of children when it is switched on or cooling down.

Keep the power supply cord away from any parts of the appliance that may become hot during use.

Keep the appliance away from other heat emitting appliances.

Do not leave the appliance unattended whilst connected to the mains power supply.

Do not move the appliance whilst it is in use.

Do not use the appliance if the water level exceeds the max. fill mark.

Do not use the appliance if the water level is less than the minimum fill mark.

Do not put any liquid other than water into this appliance.

Do not touch any sections of the appliance that may become hot or the heating components of the appliance, as this could cause injury.

Use of an extension cord with the appliance is not recommended.

This appliance should not be operated by means of an external timer or separate remote control system, other than that supplied with this appliance.

The heating element retains heat after use. The outer surface of the appliance may get hot during operation.

Caution: Hot surface – do not touch the hot section or heating components of the appliance.

Take care not to pour water on the heating element.

Exercise caution if removing the lid during normal use as it will get very hot and steam may be emitted.

Use heat-resistant oven gloves to avoid injury.

WARNING: KEEP THE APPLIANCE AWAY FROM FLAMMABLE MATERIALS.

CARE AND MAINTENANCE

Always check that the steamer is unplugged from the mains power supply and has fully cooled before performing any cleaning or maintenance.

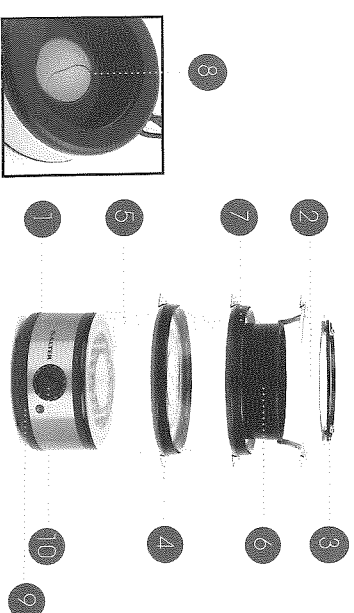
STEP 1: Wipe the steamer base unit with a soft, damp cloth and dry thoroughly.

STEP 2: Clean the accessories in warm, soapy water, then rinse and dry thoroughly. Do not immerse the steamer base unit in water or any other liquid.

Never use harsh or abrasive cleaning detergents or scourers to clean the steamer or its accessories, as this could cause damage.

Note: The steamer should be cleaned after each use.

DESCRIPTION OF PARTS



1. 3-Tier Steamer Base Unit
2. Lid
3. Vent(s)
4. Handle(s)
5. Steam basket(s)
6. Rice bowl
7. Mount(s)
8. Reservoir
9. Power indicator light
10. Timer control dial

INSTRUCTIONS FOR USE

BEFORE FIRST USE

Clean the steamer following the instructions in the section entitled 'Care and Maintenance'.

Note: When using the steamer for the first time, a slight smoke or odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the steamer.

USING THE 3-TIER STEAMER

STEP 1: Fill the reservoir with approx. 400 ml of boiling water; do not exceed the max. fill mark. This will be enough water to provide approx. 60 minutes of steaming, which is sufficient for most foods. Different types of food require different cooking times; consult the recipe or food packaging and make sure that the food is cooked thoroughly before serving.

STEP 2: Position one of the steam baskets onto the steamer base unit.

STEP 3: Place the ingredients to be steamed into the first steam basket.

STEP 4: If more than one tier is required, place a mount over the first steam basket and then fit the second steam basket on top.

STEP 5: Repeat steps 3-4 for the third tier, if required.

STEP 6: Fit the lid and secure into place.

STEP 7: Plug in and switch on the steamer at the mains power supply.

STEP 8: Select the required cooking time by rotating the timer control dial in a clockwise direction. The power indicator light will illuminate to signal that the steamer is heating up.

STEP 9: Once cooking is complete and the set time has elapsed, the steamer will automatically turn off. It is important to check immediately that the food has been cooked thoroughly, if it has not, reset the timer and cook as required. If the food is cooked before the timer has fully counted down, rotate the timer control dial in anticlockwise direction to '0'.

STEP 10: Switch off and unplug the steamer from the mains power supply.

STEP 11: Carefully remove the lid using heat-resistant oven gloves.

STEP 12: Empty the contents into a bowl or onto a plate, using a pair of heat-resistant tongs (not included). If more than one tier has been used, use heat-resistant oven gloves to carefully remove the steam basket and mount to gain access to the next layer of food.

Note: Filling the reservoir to the max. fill mark will help to prevent it from boiling dry.

Always add boiling water to the reservoir before starting to cook; water can be boiled in the reservoir if required but this is not recommended.

The timer may occasionally whir, even after it has counted down. This is normal; the steamer and its heating element will have definitely turned off.

Caution: Exercise caution when removing the lid, steam baskets and mounts, as they will get very hot during use and steam may be emitted. Use heat-resistant oven gloves to avoid injury.

COOKING GUIDE

The distance between food and the reservoir at the base of the steamer will affect the length of cooking time required. It is recommended to use the bottom tier for foods that cook for longer, such as meat and poultry. The middle tier is best suited to vegetables and seafood. The top tier is for foods that can cook sufficiently with less steam like rice or peas. We recommend experimenting with cooking times and positioning to find the right balance.

Note: Always check that food is piping hot and cooked thoroughly before serving.

Frozen vegetables will take longer to steam; consult the food packaging instructions for best results. Do not overfill the steamer tiers as this will affect the distribution of steam and result in undercooked foods.

WARNING: DO NOT ADD ANYTHING TO THE WATER. ANY SEASONINGS OR MARINADES SHOULD BE ADDED DIRECTLY TO THE FOOD, OTHERWISE THEY WILL COLLECT IN THE RESERVOIR AND COULD CAUSE DAMAGE. NOMINAL VOLTAGE IS STILL PRESENT EVEN WHEN THE THERMOSTAT IS TURNED TO THE OFF POSITION. TO PERMANENTLY SWITCH OFF THE STEAMER, DISCONNECT IT FROM THE MAINS POWER SUPPLY.

COOKING RICE

STEP 1: When cooking rice, fill the rice bowl no more than half full with uncooked rice.

STEP 2: Add water to the rice bowl; use slightly more water than rice, as the rice will absorb the water.

STEP 3: Place the rice bowl on the top tier of the steamer; do not use the bottom tier for rice as the juices from other foods may alter the flavour.

STEP 4: The rice should take approx. 25-30 minutes to cook, depending upon the type of rice and the amount of rice used. Check the rice after 20 minutes and continue to cook until ready to eat.

STORAGE

The steamer must be cool, clean and dry before storing in a cool, dry place.

Never wrap the cord tightly around the steamer; wrap it loosely to avoid causing damage.


SPECIFICATIONS

Product code: EK2726 Output: 500 W

Input: 220-240 V ~ 50/60 Hz

If this product does not reach you in an acceptable condition, please contact our Customer Services Department at www.saltercookshop.com. Please have your delivery note to hand as details from it will be required if you wish to return this product; please return it to the retailer from where it was purchased with your receipt (subject to their terms and conditions). Go to www.saltercookshop.com/instruction-manuals.html and search EK2726 to access the instruction manual for your product.

The crossed out wheeble bin symbol on this item indicates that this appliance needs to be disposed of in an environmentally friendly way when it becomes of no further use or has worn out. Contact your local authority for details of where to take the item for recycling.

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FULL INSTRUCTION MANUAL AT
www.saltercookshop.com/instruction-manuals.html
PRODUCT CODE: EK2726

3-Tier Steamer

QUICK START GUIDE

Find us on  www.facebook.com/SalterCookshop

Manufactured by:
UP Global Sourcing UK Ltd,
UK, Manchester OL9 0DD,
Germany, 51149 Köln,
MADE IN CHINA.

www.saltercookshop.com

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