





## Food steamer

### **Dear Customer,**

Before using the appliance, the user should read the following instructions carefully.

### **Connection to the mains supply**

The appliance should only be connected to an earthed socket installed in accordance with the regulations. Make sure that the supply voltage corresponds with the voltage

marked on the rating label of the appliance. This product complies with all relevant CE-labelling directives.

### **Familiarisation**

1. Housing
2. Water container
3. Juice collection tray
4. Steaming top
5. Stacking ring
6. Lid
7. Rice container
8. Water level indicator
9. Water feeder opening
10. Timer
11. Indicator light
12. Power cord with plug
13. Rating label (on underside of appliance)

### **Important safety instructions**

- Before the appliance is used, the main body as well as any attachments fitted should be checked thoroughly for any defects. Should the appliance, for instance, have been dropped onto a hard surface, it must not be used any longer: even invisible damage may have adverse effects on the operational safety of the appliance.
- During operation, the appliance must be placed on a surface resistant to heat and water.
- Do not position the food steamer on or near hot surfaces or open flames such as hot-plates or gas flames. Do not operate the appliance underneath sensitive objects or furniture such as wall-cupboards, as hot steam is emitted from the lid during use.
- Always switch off and remove the plug from the wall socket after use, as well as
  - in cases of malfunction, and
  - during cleaning.
- When removing the plug from the wall socket, never pull on the power cord; always grip the plug itself.
- Do not let the power cord hang free, and

keep the cord well away from hot parts of the appliance.

- When operating this appliance, ensure that
  - only genuine accessories are used,
  - the appliance is under supervision at all times,
  - the water container has been filled with clean water.
- The accessible housing surfaces become very hot during operation. Do not touch any part of the appliance except the handles.
- Always use an oven cloth when removing the rice container. **Caution:** when removing the lid or lifting off the steaming tops, beware of escaping steam and hot condensation water dripping off: **danger of scalding!**
- Children are not aware of the dangers that may occur when operating electrical appliances. Therefore keep such appliances away from children.
- No responsibility can be/will be accepted if damage results from improper use, or if these instructions are not complied with.
- This appliance is intended for domestic use only and not for commercial applications.
- In order to comply with safety regulations and to avoid hazards, repairs of electrical appliances must be carried out by qualified personnel, including the replacement of the power cord. If repairs are needed, please send the appliance to one of our customer service departments. The addresses can be found in the appendix to this manual.

### **Before using for the first time**

Remove any packing materials completely, and clean the appliance as described in the section ***General care and cleaning*** below.

### **Operation**

- Before the appliance is used, the water container must be filled with cold, clean water, observing the **maximum** marking.

- Fit the juice collection tray onto the housing and make sure it is safely attached.
- The steaming tops can be stacked as desired. However, ensure that a stacking ring is placed between the steaming tops.
- Place the food to be cooked into the steaming top. Larger food items require a longer cooking time; they should therefore be placed in the lower steaming top.
- When steaming food, always use the steaming tops. Do not place food directly into the water container or the juice collection tray.
  - When cooking rice, the rice container must be placed into the lower steaming top. Fill the container with a maximum of 375g of rice.
  - Place the steaming tops onto the juice collection tray.
  - Close the lid.
  - Carefully check that all parts of the assembly have been correctly fitted and are safely connected.
  - Insert the plug into a suitable wall socket.
  - Set the timer to the desired steaming time. The indicator light will light up. The appliance is now switched on.
  - While steaming is in progress, a certain amount of water evaporates from the water container. To prevent the water from evaporating completely, it is important to replenish the water in good time. Refill with a sufficient amount of water through the water feeder opening. .
  - Once the programmed steaming time has elapsed, an acoustic signal is heard and the indicator light goes out.
  - Carefully proceed to lift off the steaming tops from the appliance and place them on a surface resistant to heat and water.
  - Always use an oven cloth when removing the rice container: touch the container only by its handles.
  - Always remove the plug from the wall socket after use; allow sufficient time for the appliance to cool down.

### Useful hints

- To ensure proper steam circulation, make sure that the pieces of food are evenly spaced and not placed too close to each other inside the steaming top.
- The steaming time largely depends on various factors such as size, quality, consistency and nature of the food to be cooked, as well as the spacing between the pieces.
- Generally, best results are achieved when the pieces are similar in size. However, should it be necessary to steam pieces of different sizes, the larger pieces should be placed in the lower insert.
- If different types of food are to be placed in the steaming tops, ensure first that their flavours are compatible.
- In addition, when steaming different types of food with different cooking

times, place those items with the longest cooking time in the lower steaming top. To ensure that all food will be ready at the same time, we recommend the following method: begin with steaming the larger items (i.e. those items that are placed in the lower insert) first, until their remaining cooking time equals the cooking time of the food yet to be cooked; now add the other steaming top(s) to the assembly.

- When steaming larger food quantities, carefully remove the lid halfway through the steaming process, turn over the food and put the lid back on. **Caution:** beware of escaping steam. There is a **danger of scalding**.
- The juice collected in the juice collection tray during the steaming process can be used for sauces etc.

Type of food		Weight (in g)	Steaming time (in minutes)	Remarks
Fish fillet	fresh	250	8	prepare prior to steaming
Fish steak	eel, herring	250	10	prepare prior to steaming
Lobster	fresh	2 pieces	6:30	
Mussels, clams	fresh	500	8	

Chicken parts	boneless	500	10	remove fat
Mutton	steak	500	11	remove fat
Pork	steak	500	13	remove fat
Beef	steak	500	11	remove fat

Cauliflower	fresh	500	14	turn halfway through the steaming process
Potatoes	fresh	500	14	turn halfway through the steaming process
Spinach	fresh	250	7	
Vegetables	fresh	250	8	
Mushrooms	fresh	250	12	turn halfway through the steaming process

Rice		375	32	fill the rice container with 375ml of cold water first
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The cooking/steaming times listed are approximate times only, as each food to be steamed is

of different nature and consistency.

### **General care and cleaning**

- Before cleaning the appliance, ensure it is disconnected from the power supply and has cooled down completely.
- To avoid the risk of electric shock, do not clean the appliance with water and do not immerse it in water.
- Do not use abrasives or harsh cleaning solutions.
  - The exterior of the appliance may be cleaned with a damp, lint-free cloth.
  - The lid, steaming tops, rice container and juice collection tray can be cleaned with hot water or in a dish-washer.
  - Pour any remaining water from the water container and wipe it clean.

### **Descaling**

Depending on the frequency of use as well as the water quality in your area, lime deposits may build up on the heating element. It is advisable to remove any such deposits at regular intervals. A mixture of water and three tablespoons of vinegar essence is suitable.

- Fill the water container to its **maximum** marking.
- Add three tablespoons of vinegar essence.
- Do **not** fit any attachments.
- Insert the plug into a wall socket.
- Set the timer to 5 minutes.
- Do **not** inhale the fumes emitted during the descaling process.
  - Once the acoustic signal is heard, remove the plug from the wall socket and allow sufficient time for the appliance to cool down.
  - Empty the water container.
- Do not pour descalers down enamel-coated sinks.
  - Pour any remaining water from the water container and wipe it clean.

### **Additional accessories**

Additional steaming tops may be obtained

through the SEVERIN Service, quoting the article number of the appliance.

However, do not stack more than a total of 3 steaming tops at any time.

### **Guarantee**

This product is guaranteed against defects in materials and workmanship for a period of two years from the date of purchase. Under this guarantee the manufacturer undertakes to repair or replace any parts found to be defective, providing the product is returned to one of our authorised service centres. This guarantee is only valid if the appliance has been used in accordance with the instructions, and provided that it has not been modified, repaired or interfered with by any unauthorised person, or damaged through misuse.

This guarantee naturally does not cover wear and tear, nor breakables such as glass and ceramic items, bulbs etc. If the product fails to operate and needs to be returned, pack it carefully, enclosing your name and address and the reason for return. If within the guarantee period, please also provide the guarantee card and proof of purchase.

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