



digital steamer



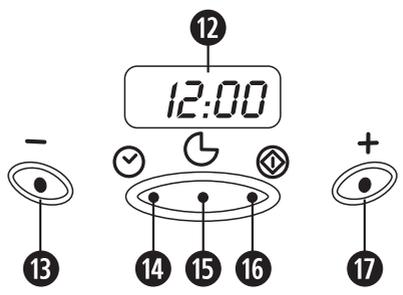
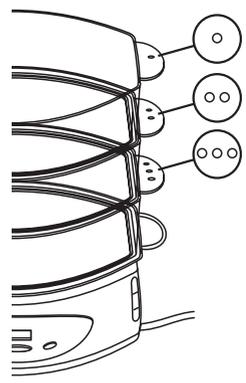
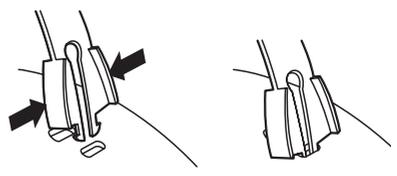
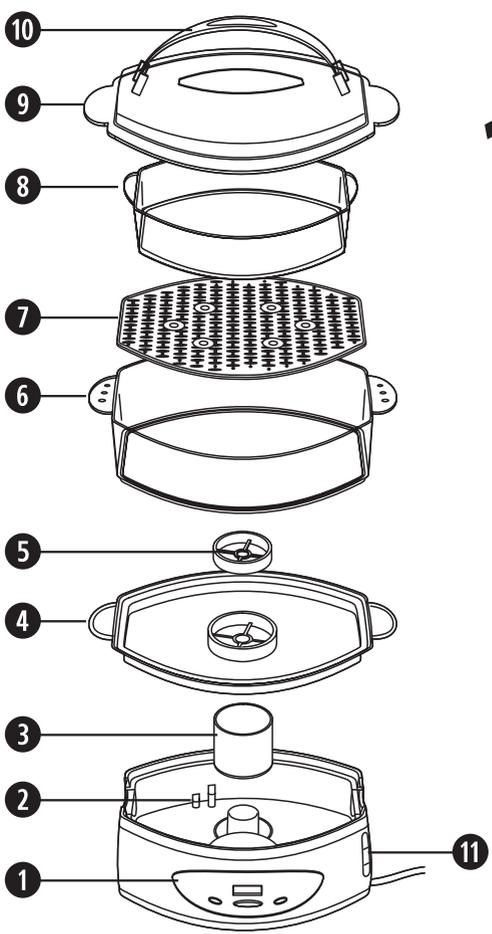
Please read these instructions before operating the appliance and retain them for future use.

- ⚠ This product is not suitable for use by children, and may not be suitable for persons requiring supervision unless they receive instruction by a competent person on how to safely use the product. Children should be supervised to ensure that they do not play with the product.
- ⚠ This appliance generates heat during use. Adequate precaution must be taken to prevent the risk of burns, scalds, fires or other damage to persons or property caused by touching the appliance whilst in use or during cooling.
- ⚠ Never use this appliance for anything other than its intended use. This appliance is for household use only. Do not use this appliance outdoors.
- ⚠ Always ensure that hands are dry before handling the plug or switching on the appliance.
- ⚠ Always use the appliance on a stable, dry, level and heat-resistant surface.
- ⚠ This appliance must not be placed on or near any potentially hot surfaces (such as a gas or electric hob).
- ⚠ The power cord is not replaceable by the user. Always return the appliance if the power cord is damaged to avoid any hazard.
- ⚠ Do not use the appliance if it has been dropped, if there are any visible signs of damage or if it is leaking.
- ⚠ Ensure the appliance is switched off and unplugged from the supply socket after use, before fitting or removing parts and before cleaning.
- ⚠ Always allow the appliance to cool before cleaning or storing.
- ⚠ Never immerse any part of the appliance or power cord and plug in water or any other liquid.
- ⚠ Never let the power cord hang over the edge of a worktop, touch hot surfaces or become knotted, trapped or pinched.
- ⚠ Never leave the appliance unattended when in use.
- ⚠ Ensure that there is adequate ventilation around the appliance during operation. Do not use under shelves or cupboards or near any surface where steam may cause a problem.

features

- 1 Control panel**
- 2 Internal minimum and maximum water fill marks**
- 3 Steam tube**
Directs steam upwards through the steaming bowls
- 4 Drip tray**
- 5 Herb infuser**
Allows you to add fresh or dried herbs to infuse their flavour into your cooking.
- 6 Steaming bowl (x 3)**
You can use one, two or all three steaming bowls. The bowl handles are marked with 1, 2 or 3 dots to enable you to identify them.
- 7 Removable bowl grid (x 3)**
Can be removed from each steaming bowl to enable larger items such as lobsters to be steamed. Any grid can be fitted into any bowl.
- 8 Rice bowl**
- 9 Lid**
- 10 Lid handle**
Gently squeeze the ends together and insert the prongs into the largest slots in the lid.
- 11 External water gauge**
- 12 LCD display**
- 13 Decrease button**
- 14 Set time/set timer button**
- 15 Program button**
- 16 Start/Stop/Cancel button**
- 17 Increase button**

Due to our policy of continuous improvement, the actual product may differ slightly from the one illustrated in these instructions.



before first use and assembly

Before first use

1. Remove all packaging, promotional materials and stickers. Remove the plastic film covering the LCD digital display.
2. Wash the lid, steaming bowls, steaming grids, rice bowl, handle, herb infuser and steam tube in warm, soapy water. Rinse and dry thoroughly with a soft dry cloth.
3. Wipe the outside and inside of the base unit with a barely damp cloth. Never immerse the appliance, power cord or plug in water or any other liquid.
4. Position your steamer on a dry, level and stable worktop. Ensure that your steamer is not positioned under a cupboard or shelf or near any furnishings or wallpaper that could be damaged by hot steam.

Assembly

1. Fit the steam tube. One edge of the steam tube has a rim and a small slot in it. This edge must face downwards.
2. Fit the drip tray. Never operate your steamer without the drip tray fitted.
3. If required, fit the herb infuser. Place one or two teaspoons of freshly chopped or dried herbs onto the herb diffuser.
4. Fit the steam bowl(s). The bowls have dots on the handles. The bowl with the three dots on the handle is fitted first, then the bowl with two dots, then the bowl with one dot. You can use one, two or three steaming bowls depending on your cooking requirements. You must always fit at least one steam bowl and it must have a grid fitted.
5. If required, fit the rice bowl. The rice bowl can be placed in any of the steamer bowls.
6. Fit the lid.

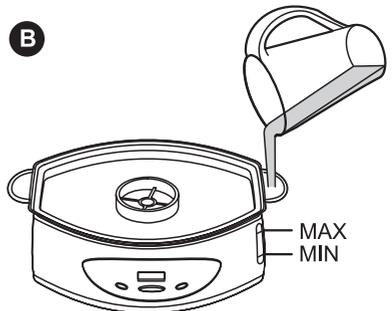
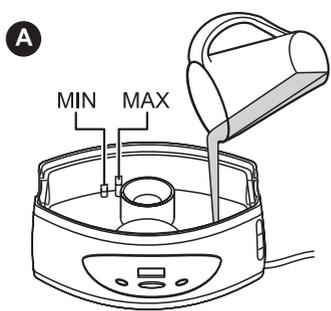
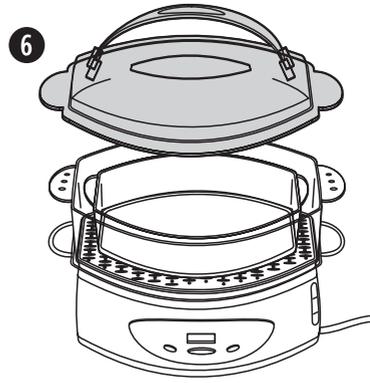
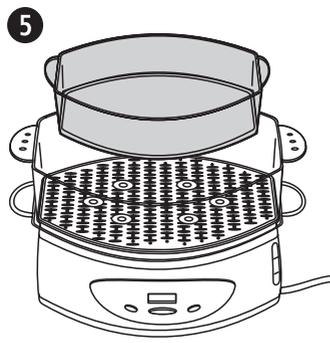
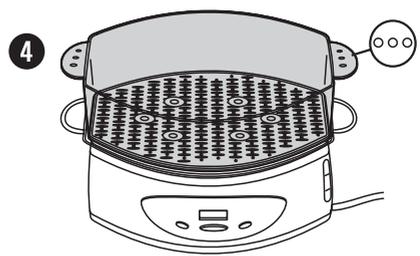
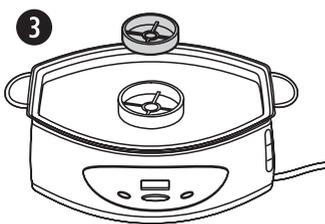
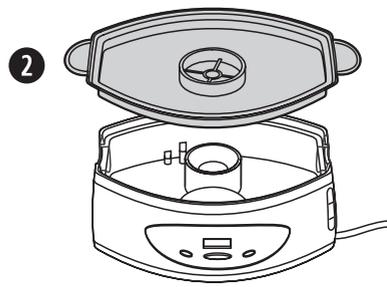
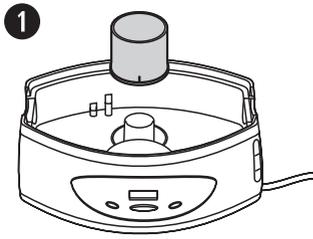
Note

The bowl grids can be removed from the bowls by pushing them up from underneath. You can fit or remove the grids according to your cooking requirements but the lowest steaming bowl must always have a grid fitted.

Filling with water

You must only use water to fill your steamer. To accelerate the warm up period, you can use hot (not boiling) water. You can fill your steamer in one of two ways:

- A At step 1 of assembly, use a jug and pour water directly into the reservoir. Make sure the water level is not below the MIN mark or above the MAX mark.
- B Using a jug, pour water through the filling aperture in the drip tray. Using the water gauge on the side of your steamer, make sure the water level is not below the MIN mark or above the MAX mark. This method is used during steaming to keep the water level topped up as required.



using your steamer

▲ Hot steam will escape from your steamer during use. Always make sure that the lid is securely fitted during use. Take care when removing the lid. Always use oven gloves.

Setting the clock

Each time you plug your steamer in the clock will require setting. You can still use your steamer to cook food but you will need to set the clock if you are going to use the timer cooking feature.

Press the program button. The hours will flash.	
Use the increase/decrease buttons to set the hours. The hours are set in 24 hour format.	+ -
Press the set time/set timer button. The minutes will flash.	
Use the increase/decrease buttons to set the minutes.	+ -
Press the set time/set timer button. The clock is now set.	

Immediate cooking

Immediate cooking does not require the clock to be set. Add the food to your steamer and fill it with water.

Press the increase button until the required cooking time is displayed. The clock is set in 5 minute increments from 5 to 60 minutes.	+
Press the start/stop/cancel button. The water gauge will light up red and the dot icon on the display will flash during cooking.	

Your steamer will start cooking and the display will count down in minutes. When the cooking time is finished, your steamer will beep for approximately 30 seconds. Your steamer will automatically enter the keep warm mode unless you cancel cooking or disconnect it from the supply socket.

Cancel cooking

Press and hold the start/stop/cancel button for two seconds to cancel the cooking and keep warm functions, or to silence the alarm.



Note

When you cancel cooking or the keep warm function, the alarm will sound to alert you that cooking/warming has stopped. Press the start/stop/cancel button to silence the alarm.

Timed Cooking

Timed cooking allows you to decide what time cooking will begin. Note that you need to set the clock to the correct time of day before programming a timed cooking session.

Set the time you want cooking to start:

Set the clock as previously described	
Press the set time/set timer button. The hours will flash.	
Use the increase/decrease buttons to set the hours. The hours are set in 24 hour format.	+ -
Press the set time/set timer button. The minutes will flash.	
Use the increase/decrease buttons to set the minutes.	+ -
Press the set time/set timer button.	

Set the cooking time:

The display will show :00. Use the increase/decrease buttons to set the cooking time. The time is set in 5 minute increments from 5 to 60 minutes.	+ -
Press the set time/set timer button to end programming.	

A clock icon will appear on the LCD display indicating that the delay timer has been set. At the selected time, your steamer will start cooking. The water gauge will light up red and the dot icon on the display will flash during cooking.

using your steamer

Keep warm function

Food is best served immediately after cooking. The keep warm function is designed to keep food warm while you are serving your meal. The keep warm function will automatically start after the cooking time has finished and will operate for approximately 60 minutes.

In order for the keep warm function to operate the water level must be at or above the MIN marking on the water level indicator.

When the keep warm function is in operation, the keep warm symbol will flash on the digital display. The water gauge illumination will cycle between green and red as your steamer cycles on and off.

The keep warm function can be cancelled at any time. To cancel, simply press the start/stop/cancel button for two seconds. An alarm will sound to confirm that the setting has been cancelled. The alarm will stop after approximately 30 seconds. Alternatively you can cancel the alarm by pressing the start/stop/cancel button.

Using the rice bowl

1. Put 1 volume of rice and 1½ volumes of water into the rice bowl (maximum 250g of rice).
2. Place the rice bowl centrally into the steaming bowl.

Although the rice bowl can be used in any of the steaming bowls, it's best to place it in the top bowl so that juices and condensation from the other steaming bowls don't flavour the rice or make it too wet.

Herb Infuser

Herbs can be placed in the herb infuser to enhance your cooking. Place one or two teaspoons of your chosen chopped fresh (or dried) herb onto the infuser and use the steamer as normal. The herb's flavour will infuse the food in all three steaming bowls.

Remove, empty and clean the herb infuser after each use.

Boil Dry Condition

It is important to never let your steamer boil dry. Always fill the reservoir with an adequate amount of water and top it up during cooking when required. The water level should always be between the MIN and MAX markings. In the event that the steamer does boil dry, the heating element will cycle on and off. To restore normal operation, top up the water level.

- Check the water level regularly to ensure the unit does not boil dry. If the water level is getting low, carefully add water through one of the filling apertures in the drip tray.
- Steaming times are only a guide. Times will vary depending on the size, freshness, spacing of the food in the bowl and personal preference.
- As you become familiar with your steamer you can adjust cooking times to suit.
- A single layer of food steams faster than several layers.
- The cooking time for a large quantity of food will increase.
- Do not overload the steaming bowl.
- When steaming large quantities of food, remove the lid halfway through cooking and stir using a long handled utensil. Make sure you wear oven gloves.
- Only add salt to the steaming bowl when cooking is complete and the bowl has been removed from the steamer. This will prolong the life of the heating element.
- Always place larger pieces of food or those with a longer cooking time in the lower steaming bowls.
- When using multiple steaming bowls you may place different types of food in the different bowls. However, condensation will drip from the upper to the lower bowls so make sure all flavours complement each other.
- When using multiple steaming bowls, always place meat and poultry in the lowest bowl so the juices from the raw and partially cooked meat do not drip onto other foods.

steaming guidelines

Food	Quantity	Time	Notes
Fresh fish fillets	250g	10 - 12 mins	
Fresh mussels	250g	8 - 10 mins	Stir half way through cooking
Prawns - fresh	400g	6-8 mins	
Carrots - fresh sliced	400g	20 - 22 mins	Stir half way through cooking
Peas - fresh	400g	12 mins	
Runner beans - fresh	400g	35 - 40 mins	Arrange beans to let steam through
Broccoli - fresh	400g	16 - 18 mins	
Cauliflower	1 head, core removed	15 mins	
Artichokes - fresh	2 medium	45-50 mins	Cut off the base
New potatoes - fresh	10-12 small	20-22 mins	
Corn on the cob - fresh	4	15 mins	
White rice	200g + 300ml water	25 mins	If you are cooking brown rice add 10 minutes to the cooking time
Couscous	150g + 300ml water	5-6 mins	
Spaghetti	120g + 500ml water	18-20 mins	
Brussel sprouts	200g	18-20 mins	

⚠ Always ensure your steamer is switched off, has cooled down and is unplugged from the mains supply before cleaning. Do not immerse your steamer or power cord and plug in water or any other liquid.

Do not use abrasive cleaning materials (e.g. steel wool) or cleaning agents, to clean any part of your steamer.

- Remove the food from the steaming bowls.
- The drip tray collects water during the steaming process - ensure that this and the remaining water in the reservoir have fully cooled before emptying.
- Wash the drip tray, herb infuser, rice bowl, steaming bowls, grids, steam tube and lid in warm soapy water. Rinse and dry thoroughly before storing.
- Using a jug, fill the reservoir with a little warm soapy water. Swill the mixture around using a clean cloth. Pour the the soapy water away and rinse the reservoir with clean water several times. Do not hold the base unit under a running tap.

Descaling

If you notice a build up of hard water limescale on the heating element of your steamer you may need to descale it.

1. Pour 3 cups of white vinegar into the water reservoir and fill to the MAX mark with water. Do not fit any other parts of your steamer.
2. Plug in your steamer and set the timer to 20 minutes. When the timer beeps, unplug your steamer from the supply socket. Allow it to completely cool before emptying the reservoir.
3. Using a jug, carefully flush the reservoir several times with clean water. Do not hold the base unit under a running tap.

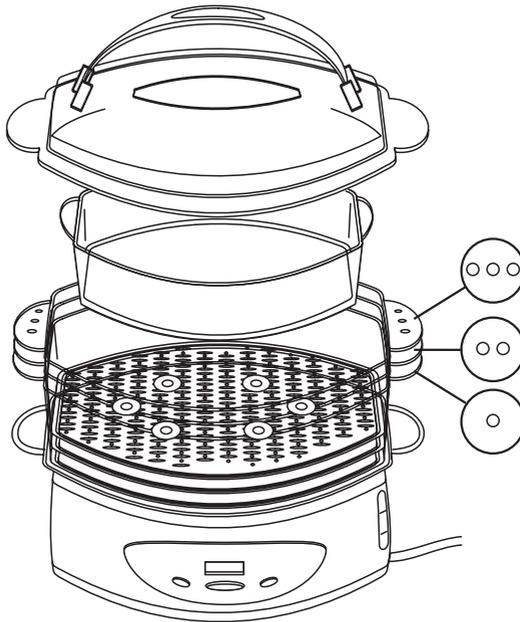
storing

⚠ Always ensure your steamer is switched off, has cooled down and is unplugged from the mains supply before storing.

Make sure that all the parts of your steamer are clean and dry before storing them.

The steamer bowls and grids are designed so that they stack together for compact storage.

1. Fit the bowl marked with one dot to the drip tray.
2. Place the bowl marked with two dots inside the first bowl.
3. Place the bowl marked with three dots inside the second bowl.
4. Place the rice bowl inside the third bowl.
5. Fit the lid.



connection to the mains supply

⚠ This appliance must be earthed.

This appliance is fitted with either a moulded or rewirable BS1363, 13 amp plug. The fuse should be rated at 13 amps and be ASTA approved to BS1362.

If the fuse in a moulded plug needs to be changed, the fuse cover must be refitted. The appliance must not be used without the fuse cover fitted.

If the plug is unsuitable, it should be dismantled and removed from the supply cord and an appropriate plug fitted as detailed below. If you remove the plug it must not be connected to a 13 amp socket and the plug must be disposed of immediately.

The wires of the mains lead are coloured in accordance with the following code:

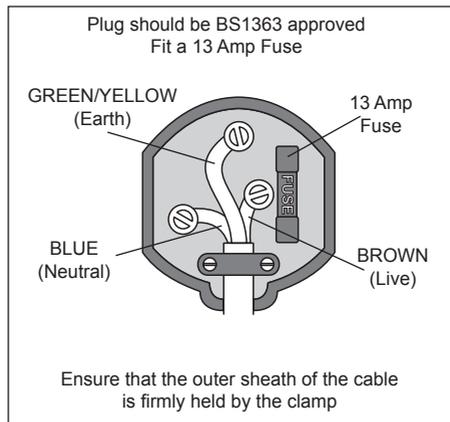
GREEN/YELLOW = EARTH BLUE = NEUTRAL BROWN = LIVE

The wire which is coloured GREEN/YELLOW must be connected to the terminal in your plug which is marked with an E or by the earth symbol (\perp) or coloured GREEN or GREEN /YELLOW.

The wire which is coloured BLUE must be connected to the terminal in your plug which is marked with the letter N or coloured BLACK.

The wire which is coloured BROWN must be connected to the terminal in your plug which is marked with the letter L or coloured RED.

If any other plug is used, a 13 amp fuse must be fitted either in the plug or adaptor or at the distributor board.



after sales service

These appliances are built to the very highest of standards. There are no user serviceable parts. Follow these steps if the unit fails to operate:

1. Check the instructions have been followed correctly.
2. Check that the fuse has not blown.
3. Check that the mains supply is functional.

If the appliance will still not operate, return the appliance to the place it was purchased for a replacement. To return the appliance to the Customer Service Department, follow the steps below:

1. Pack it carefully (preferably in the original carton). Ensure the unit is clean.
2. Enclose your name and address and quote the model number on all correspondence.
3. Give the reason why you are returning it.
4. If within the guarantee period, state when and where it was purchased and include proof of purchase (e.g. till receipt).
5. Send it to our Customer Service Department at the address below:

Customer Service Department

Pulse Home Products Limited

Middleton Road

Royton

Oldham

OL2 5LN, UK.

Telephone: 0161 621 6900 Fax: 0161 626 0391

e-mail: info@pulse-uk.co.uk

This product is guaranteed for a period of 1 year from the date of purchase against mechanical and electrical defects.

This guarantee is only valid if the appliance is used solely for domestic purposes in accordance with the instructions provided, that it is not connected to an unsuitable electricity supply, dismantled or interfered with in any way or damaged through misuse. Under this guarantee we undertake to repair or replace free of charge any parts found to be defective.

Nothing in this guarantee or the instructions relating to the product excludes, restricts or otherwise affects your statutory rights.

In line with our policy of continuous development, we reserve the right to change this product, packaging and documentation without notice.



Vine Mill, Middleton Road, Royton, Oldham OL2 5LN, UK
www.breville.co.uk

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