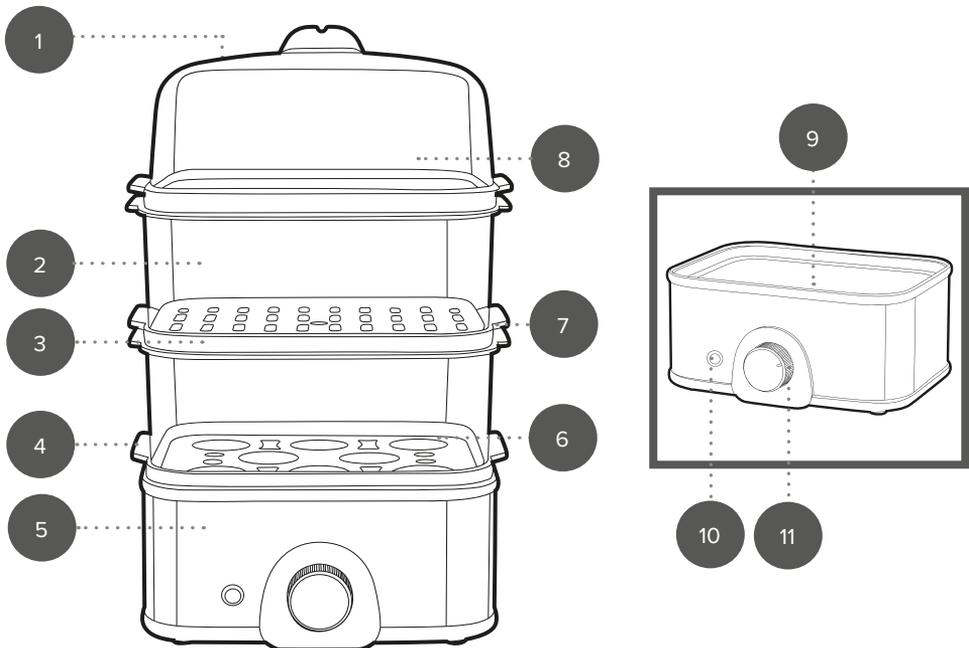


# User manual

3 tier steamer



1. Vent
2. Steam baskets (qty. 2)
3. Steamer trays (qty. 2)
4. Steamer tray handles (qty. 6)
5. Steamer base unit
6. Egg tray

7. Steam basket handles (qty. 6)
8. Top basket
9. Reservoir
10. Power indicator light
11. Timer control dial

Please retain instructions for future reference.

## **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.
- If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, cease using the product immediately to avoid potential injury.
- This appliance contains no user serviceable parts, 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 appliance and its power supply cord away from heat or sharp edges that could cause damage.
- 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 immerse the appliance in water or any other liquid.
- Do not operate the appliance with wet hands.
- Do not leave the appliance unattended whilst connected to the mains power supply.
- Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.
- Do not pull or carry the appliance by its power supply cord.
- Do not use the appliance if it has been dropped, if there are visible signs of damage or if it is leaking.
- Do not use the appliance for anything other than its intended use.
- Do not use any accessories other than those supplied.
- Do not use this appliance outdoors.
- Do not store the appliance in direct sunlight or in high humidity conditions.
- 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.
- Switch off the appliance and disconnect it from the mains power supply before changing or fitting accessories.
- Always unplug the appliance after use and before any cleaning or user maintenance.
- Always ensure that the appliance has cooled fully after use before performing any cleaning or maintenance or storing away.
- Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.
- 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.
- This appliance is intended for domestic use only. It should not be used for commercial purposes.
- 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.



**WARNING:** Keep the appliance away from flammable materials.

### Boil-dry switch-off

The steamer is fitted with an automatic switch-off, built in to prevent it from boiling dry. Should there not be enough water in the reservoir, the boil-dry switch-off will automatically operate and the heating element will switch off. If this happens:

**STEP 1:** Switch off and unplug the steamer from the mains power supply.

**STEP 2:** Allow the steamer to cool for approx. 15 minutes.

**STEP 3:** Using heat-resistant oven gloves, carefully disassemble the steamer.

**STEP 4:** Refill the reservoir with cold water; do not exceed the max. fill mark.

**STEP 5:** Reassemble the steamer and reset the timer. The boil-dry switch-off should reset and steaming can commence.

### 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. 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.

## Removing limescale

Limescale can develop over time and may affect the performance and lifespan of the steamer. It is recommended to use a commercial descaling agent to remove limescale regularly, at least once a month.

**STEP 1:** Add the descaling solution to the reservoir, following the manufacturer's instructions.

**STEP 2:** Plug in and switch on the steamer at the mains power supply and set the timer to 20 minutes or for the length of time specified on the descaling product.

**STEP 3:** Once the 20 minutes are up, allow the solution to fully cool before emptying the reservoir and rinsing several times. Dry thoroughly.



**WARNING:** Do not leave the steamer unattended whilst removing limescale.

## Instructions for use

### Before first use

**STEP 1:** Before connecting to the mains power supply, 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.

**STEP 3:** Place the steamer base unit onto a stable, heat-resistant surface, at a height that is comfortable for the user.



**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 steamer

**STEP 1:** Fill the reservoir with approx. 500 ml of 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 steamer trays or the egg tray onto the steamer base unit and place the steam baskets on top.

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

**STEP 4:** If more than one tier is required, place a steamer tray 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:** Be careful not to overfill the top steam basket as food may spill over when removing it.

**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 tray 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. It will take approx. 5 minutes for water to boil and produce steam once it has been added to the reservoir; account for this in the cooking time. When cooking eggs, use the egg tray and the bottom steam basket for the best results.



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

**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. Be careful when removing the steamer baskets that the correct steamer tray is picked up. The basket trays are not connected and could lead to spillages.

### Steaming for longer than 60 minutes

When steaming for longer than 60 minutes, it is important to keep an eye on the water level in the reservoir. If the water level falls below halfway:

**STEP 1:** Rotate the timer control dial to '0', noting down the cooking time that has already elapsed.

**STEP 2:** Using heat-resistant oven gloves, remove the lid, steam baskets and trays, until the reservoir can be accessed.

**STEP 3:** Top-up the reservoir with boiling water to the max. fill mark.

**STEP 4:** Carefully reassemble the steamer.

**STEP 5:** Reset the timer to the remaining cooking time.

### 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 eggs, 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 asparagus. Experiment with cooking times and the positioning of foods within the steamer. It is recommended to only fill one steamer basket with frozen food.

The following is a guideline for cooking certain types of ingredients in a single layer in the bottom steam basket of the steamer.

This is a guideline only and cooking should always be monitored.

Extend the cooking times if:

a) 2–3 steam baskets are used, as the steam will have more ingredients to cook.

b) Ingredients are layered within the same steam basket.

| Food                       | Amount                    | Approx. cooking time |
|----------------------------|---------------------------|----------------------|
| <b>Meat and poultry</b>    |                           |                      |
| Chicken breasts (boneless) | 400 g                     | 20–30 mins           |
| Frankfurter sausages       | 400 g                     | 15 mins              |
| <b>Fish and seafood</b>    |                           |                      |
| Fish fillets (fresh)       | 200 g                     | 10 mins              |
| Fish steaks (fresh)        | 200 g                     | 12–17 mins           |
| Prawns (fresh)             | 400 g                     | 6–8 mins             |
| <b>Vegetables</b>          |                           |                      |
| Asparagus                  | 400 g                     | 15 mins              |
| Broccoli                   | 400 g                     | 20 mins              |
| Brussel sprouts            | 400 g                     | 15–18 mins           |
| Cabbage                    | 1 head, cut up            | 20 mins              |
| Carrots                    | 400 g, sliced             | 15 mins              |
| Cauliflower                | 1 head, cored             | 15 mins              |
| Corn on the cob (fresh)    | 1                         | 15 mins              |
| Courgettes                 | 400 g, sliced             | 10 mins              |
| Green beans                | 400 g                     | 18–20 mins           |
| Green peas                 | 400 g, shelled            | 12–15 mins           |
| Mushrooms (fresh)          | 200 g                     | 10–13 mins           |
| New potatoes               | 10–12, whole              | 20–25 mins           |
| Peppers                    | 1, deseeded and sliced    | 10 mins              |
| Potatoes                   | 900 g, peeled and chopped | 20 mins              |
| <b>Eggs</b>                |                           |                      |
| Soft-boiled                | Up to 8 eggs              | 11–12 mins           |
| Medium-boiled              | Up to 8 eggs              | 14–15 mins           |
| Hard-boiled                | Up to 8 eggs              | 19–20 mins           |



**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.

## Hints and tips

1. Chop ingredients so that they are roughly the same size.
2. If steaming larger ingredients, place them into the lower steam basket, closest to the reservoir.
3. To allow room for steam to circulate, pack ingredients loosely in the steam baskets, using single layers where possible and leaving space between the ingredients.
4. It is advised to have a plate or tray to hand when disassembling the steamer after use, as the steam baskets and lid will drip.

## 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: EK5885

Input: 220–240 V ~ 50/60 Hz

Output: 400–500 W



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