

| Food                    | Amount                    | Approx. cooking time |
|-------------------------|---------------------------|----------------------|
| 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              |
| Spinach (fresh)         | 200 g                     | 10 mins              |



**NOTE:** Always check that food is piping hot and cooked thoroughly before serving. Experiment with cooking times and the positioning of foods within the steamer. Frozen vegetables will take longer to steam; consult the food packaging instructions for best results.

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.

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

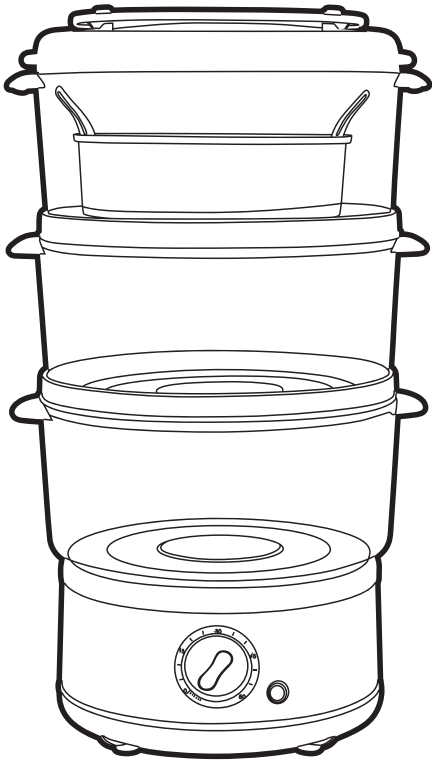
The steamer must be cool, clean and dry before storing in a cool, dry place.  
Never wrap the cord tightly around the steamer; wrap it loosely to avoid causing damage.

Specifications

Product code: EK2726  
Input: 220–240 V ~ 50–60 Hz  
Output: 500 W

User manual

3 tier steamer

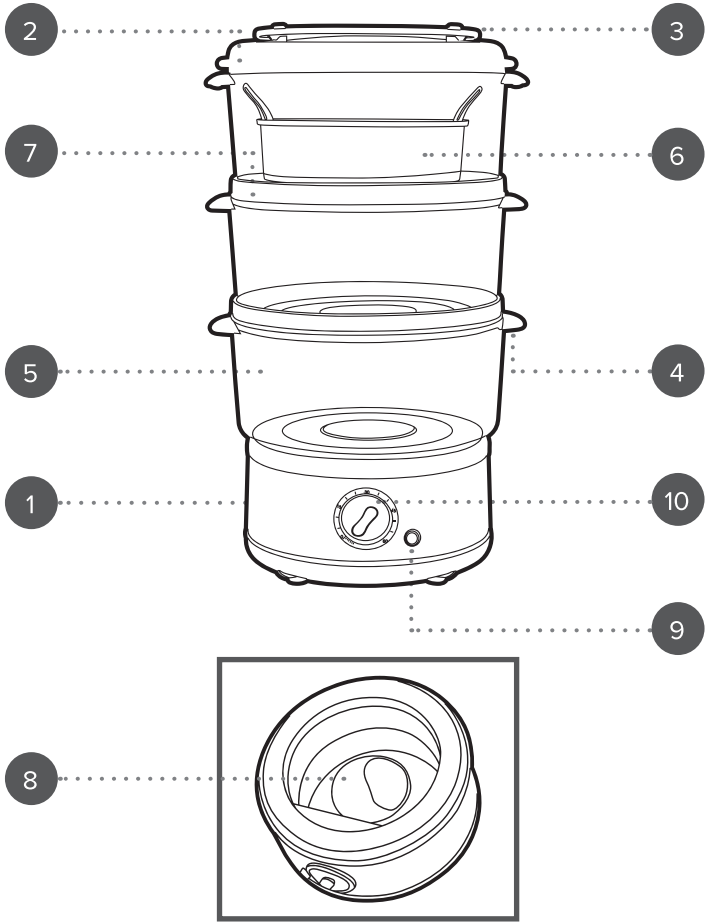


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For any further queries, visit [www.progresscookshop.com](http://www.progresscookshop.com).

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**MADE IN CHINA.**  
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Description of parts



1.

Steamer base unit
2.

Lid
3.

Vents
4.

Handles
5.

Steam baskets (qty. 3)
6.

Rice bowl
7.

Mounts (qty. 2)
8.

Reservoir
9.

Power indicator light
10.

Timer control dial

Please retain instructions for future reference.

Dos and don'ts

Switch off the steamer and disconnect it from the mains power supply before changing or fitting attachments.

Do not use the steamer if it has been dropped, if there are visible signs of damage or if it is leaking.  
Do not use parts if they are loose, damaged or broken.

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 boiling 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

**STEP 1:** Before attempting any cleaning or maintenance, unplug the steamer from the mains power supply and allow to fully cool.  
**STEP 2:** Wipe the steamer base unit with a soft, damp cloth and dry thoroughly.  
**STEP 3:** Clean the accessories in warm, soapy water, then rinse and dry thoroughly. Never use harsh or abrasive cleaning detergents or scourers to clean the toaster, as this could damage the surface.

**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 have elapsed, allow the solution to fully cool before emptying the reservoir and rinsing several times and drying thoroughly.

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

Instructions for use

Before first use

Before using the steamer for the first time, 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 steamer

**STEP 1:** Place the steamer base unit onto a stable, heat-resistant surface, at a height that is comfortable for the user. Fill the reservoir with approx. 500 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:** The top steamer basket should always be placed on last before fitting the lid and securing into place. Be careful not to overfill the top layer as food may spill over when removing the lid.  
**STEP 7:** Securely place the lid on top of the top steamer basket  
**STEP 8:** Plug in and switch on the steamer at the mains power supply.  
**STEP 9:** 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 10:** 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 11:** Switch off and unplug the steamer from the mains power supply.  
**STEP 12:** Carefully remove the lid using heat-resistant oven gloves.  
**STEP 13:** Empty the contents of the top steamer basket 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 whirr, even after it has counted down. This is normal; the steamer and its heating element will have 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.

**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.

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 mounts, 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. 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:  
1. 2–3 steam baskets are used, as the steam will have more ingredients to cook.  
2. Ingredients are layered within the same steam basket.

| Food                       | Amount         | Approx. cooking time |
|----------------------------|----------------|----------------------|
| Meat and poultry           |                |                      |
| Chicken breasts (boneless) | 400 g          | 20–30 mins           |
| Frankfurter sausages       | 400 g          | 15 mins              |
| Fish and seafood           |                |                      |
| Fish fillets (fresh)       | 200 g          | 10 mins              |
| Fish steaks (fresh)        | 200 g          | 12–17 mins           |
| Prawns (fresh)             | 400 g          | 6–8 mins             |
| Lobster tail (frozen)      | 2 pieces       | 20–22 mins           |
| Mussels (fresh)            | 400 g          | 10–15 mins           |
| Vegetables                 |                |                      |
| Artichokes (fresh)         | 2–3 medium     | 40–45 mins           |
| Asparagus                  | 400 g          | 15 mins              |
| Broccoli                   | 400 g          | 15 mins              |
| Brussel sprouts            | 400 g          | 15–18 mins           |
| Cabbage                    | 1 head, cut up | 20 mins              |

# Important safety

Please read carefully

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.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities and knowledge, if they have been supervised/instructed and understand the hazards involved.
- Children shall not play with the appliance.
- Children should not perform cleaning or user maintenance, unless they are older than 8 and supervised.
- 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 allow the power supply cord to hang over worktops, touch hot surfaces or become twisted.
- Do not immerse the electrical components of this appliance in water or any other liquid.
- Do not operate the appliance with wet hands or if any connections are wet.
- 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 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.
- If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into the water.
- Always unplug the appliance after use and allow it to cool fully before any cleaning, user maintenance or storing away.
- Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.
- This appliance should not be operated by means of an external timer or separate remote control system.
- Use of an extension cord with the appliance is not recommended.
- This appliance is intended for domestic use only. It should not be used for commercial purposes.



**CAUTION:** Hot surface – do not touch hot sections or heating components of the appliance.



**WARNING:** Boiling water and steam can cause serious injury; exercise extreme caution when using this appliance.



**EN | Disposal of Waste Batteries and Electrical and Electronic Equipment**



This product is labelled with this crossed out wheel bin symbol in accordance with European Directive 2012/19/EC to indicate that it must not be disposed of with your other household waste. Due to the presence of hazardous substances, mixtures or components, electrical and electronic devices that are not subject to selective sorting are potentially dangerous to the environment and human health. Please check your local city office or waste disposal service for the return and recycling of this product.

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