Congratulations on purchasing our Salton Food Steamer. Each unit is manufactured to ensure safety and reliability. Before using this appliance for the first time, please read the instruction manual carefully and keep it for future reference.

FEATURES OF THE SALTON FOOD STEAMER

- BPA Free Plastic
- Sturdy 2 tier design
- Retains maximum food flavour and nutrients
- 60 minute timer with bell to signal end of cooking time
- Great for seafood
- Rice bowl included
- Power-on light
- Water level indicator
- Auto shut-off and boil dry protection
- Water top up lip with steam trap facility
- 1000W
- For domestic use only
Important safeguards
Take basic safety precautions, including:

NOTE: Don’t put the mains lead, plug, or base unit in water or any other liquid. Don’t use the steamer in a bathroom or near any source of water, and don’t use it outdoors.

1. Always ensure that the voltage on the rating label corresponds to the mains voltage in your home.
2. Incorrect operation and improper use can damage the appliance and cause injury to the user.
3. The steamer should be used by or under the direct supervision of a responsible adult.
4. The appliance is intended for household use only. Commercial use invalids the warranty and the supplier cannot be held responsible for injury or damage caused when using the appliance for any other purpose than that intended.
5. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
6. Don’t put frozen meat or poultry in the steamer — defrost fully before use.
7. Fill the reservoir at least to the Min mark, but not above the Max mark. If you overfill, it may spit boiling water and you may damage the steamer.
8. Fill the reservoir with boiling water, not cold water, otherwise the food may not cook properly.
9. Don’t touch the hot surfaces of the base unit, lid, baskets, rice bowl, or diffuser.
10. Use oven gloves or a cloth when lifting the lid, baskets, diffuser, or rice bowl, and lift them only by the handles.
11. Don’t reach over the top of the steamer. Steam will escape from the vents, the baskets, and the base unit.
12. Keep hands, arms, face, etc. clear of steam from the vents, and when lifting the lid, baskets, diffuser, or rice bowl,
13. Position the steamer on a firm, level, heat resistant surface, close to a power socket, and out of reach of children.
14. Route the mains lead so that it doesn't overhang and can't be tripped over or caught accidentally.
15. Don’t use the steamer near or below curtains, shelves, or cupboards, as the escaping steam may damage them.
16. Don’t line the baskets with paper, foil, etc. — you’ll block the steam holes.
17. Don’t cover the steamer during use.
18. Keep the steamer and the mains lead away from hotplates, hot hobs and burners.
19. Unplug the steamer when not in use, before moving and before cleaning and let it cool down fully before cleaning and storing away.
20. Don’t use accessories or attachments other than those we supply.
21. Don’t use the steamer for any purpose other than those described in these instructions.
22. Don’t use the steamer if it’s damaged or malfunctions. If the mains lead or plug is damaged, the steamer must be returned in order to avoid hazard.
23. DO NOT carry the appliance by the power cord.
24. Household use only.

Parts Diagram
Preparation

1. Put the base unit on a firm, level, heat-resistant surface, close to a power socket, and out of reach of children.
2. Steam will escape, so don’t put it near curtains, under shelves or cupboards, or near anything that might be damaged by the escaping steam.
3. Have dinner plates or a tray handy to put the baskets on afterwards, as they’ll drip. This would be a good time to set out serving spoons, tongs, etc. for emptying the baskets. Don’t forget the oven gloves.
4. Boil 1.5 litre of water in a kettle. Don’t use cold water — the food may not cook properly

Fill the reservoir

Check that the steam trap is sitting in its grooves in front of the spout— it lets water into the reservoir, but prevents steam escaping from the spout.

Fill the reservoir via the spout.
Use 1.5 litre of boiling water. This’ll give you a bit more than 60 minutes steaming, enough time for most foods.

Don’t add anything to the water. Seasonings, marinades, etc. should be added to the food, not the steaming water. They won’t circulate with the steam, they’ll just concentrate in the reservoir, possibly damaging the surfaces of the reservoir and element.

Fit the diffuser

The diffuser directs the steam from the element through the steam holes in the bottom basket. It also prevents the heater and reservoir being overwhelmed by juices from the cooking foods.

Fit the basket(s)

There are two baskets and an adaptor. Sit one basket on the diffuser. If you’re using both baskets, fit the adaptor to the bottom of the second basket, and sit it on top of the first basket.

Fit the adaptor

Sit the adaptor on the table, with the outer and inner rims underneath, sit the basket on top of it, and lever the slots on the inner rim of the adaptor, one at a time, over the 4 pips round the bottom of the basket.
Steam room

To allow the steam to circulate

a) Pack food loosely in the baskets
b) Whenever possible, use single layers of food
c) Leave spaces between the pieces
d) When layering food in a basket, leave spaces between the pieces in each layer to let the steam circulate through the layers

Uniformity

1. For uniform cooking
   a) Try to cut all pieces of food in a basket to roughly the same size
   b) Put larger pieces, or food with long cooking times, nearest the reservoir
   c) Put smaller pieces, or food with short cooking times, furthest from it
2. Don’t worry too much about overcooking — steaming is a relatively gentle cooking method and a few minutes extra generally won’t matter
3. Don’t overcook fish — it’ll chew like rubber and taste like cardboard
   nb Juices from the upper basket will drip into the basket below. Don’t put delicate flavours below strong ones, or vegetables below greasy foods.

Fit the lid

Put the lid on top.
Don’t try to steam without the lid in place. The food won’t cook, the water won’t last, and you’ll fill the kitchen with steam.

Start cooking

1. Make sure the timer is turned to 0, then plug the unit into the power socket switch the socket on.
2. Turn the timer clockwise to set the time you want.
3. The light will come on to let you know the element is working.
4. When the timer returns to 0, the element will switch off, the light will go out, and the timer will ring.

Emptying

1. Make sure the timer is turned to 0, then unplug the base unit from the power socket (switch the socket off first).
2. Everything will be hot — use oven gloves or a cloth — use the handles.
3. Steam will escape from the baskets — keep hands, face, etc. away from the area above the steamer. Don’t lean over it.
4. When you lift the lid, angle it to direct steam away from your body.
5. Put the lid on a plate or tray — water will drip from it.
6. Lift the baskets off and set them down on plates or a tray before serving.
7. Take care when removing the diffuser — apart from being very hot, the juices are likely to stain if spilt.
8. Leave any water remaining in the reservoir to cool, then pour it out via the spout. Keep the mains lead out of the way so it doesn’t get wet.
Over 60 minutes?

If you intend to steam for more than 60 minutes

a) Keep an eye on the water level and/or the timer, top up the reservoir with boiling water at about the half way mark, and reset the timer or b) set the timer for half the steaming time, then the bell will alert you to top up the reservoir — don’t forget to reset the timer

Topping up

1. Use boiling water
   a. Pour it slowly into the reservoir via the spout
   b. Keep an eye on the water level window — don’t fill it above MAX
   c. Pour slowly to avoid splashing
2. Crisp vegetables
   Cook leaf vegetables lightly, to keep them green and crisp — plunging into iced water will stop the cooking process (plunging the food, that is).
   Don’t worry — we thought of this and fitted a thermostat.
3. It’s still not a good idea, as you lose control of the cooking process, but it needn’t be a disaster (more of an “Oops — I hope no-one’s looking”).
4. In the event of a boil-dry occurring (that sounds much better than “if you forget and let it boil dry”, doesn’t it) the thermostat will cut off power to the element, but the light will remain on.
5. The thermostat will cycle on and off until you remember to add water, or until the timer returns to 0 and switches off.
6. Unplug the base unit, let it cool for a couple of minutes, then fill up with boiling water and start again.
7. When calculating the time needed, allow for the whole of the time already spent steaming, and part of the time between running dry and restarting, as the cooking process won’t have stopped immediately the reservoir ran dry.
8. If you watch the cooking process carefully, there’s no reason why the rescue operation shouldn’t be 100% successful.
9. If it isn’t, then a piquant sauce should do the trick — try something with lemon or lime in it first. If all else fails, ginger, garlic, or chilli will hide absolutely anything.

Stopping early

1. To stop the cooking process, turn the timer anti-clockwise to 0.

Remember — everything will be hot. Use the oven gloves and take care.
The rice bowl

When cooking rice, add water to the rice bowl in addition to the water in the reservoir. The volume of water added to the rice bowl should be roughly one and a quarter times the volume of the rice.
Put the rice bowl in the topmost basket. If you don’t, juices from other foods will alter the flavour of the rice, and the additional liquid may make it mushy.

Timing

The times given in the cooking guide opposite are for a single layer of food in the bottom basket, used on its own.

Extend these times

a) if both baskets are used — the steam has to heat more food
b) if a particular food is cooked in the second. Generally, the further the food is from the element, the longer it’ll take to cook.
c) if food is layered within a basket
You’ll need to experiment to find the times and positions which suit your favourite foods and food combinations.

Cooking times

The cooking times are given as a guide only. Check that food is properly cooked before serving. If in doubt, cook it a bit more.
Fish is cooked when it appears opaque and can be flaked easily. Cook meat till the juices run clear.

CLEANING AND MAINTENANCE

Make sure the unit is switched off and disconnected from the power supply before cleaning.
The body, frame and honeycomb can be cleaned with a lightly damp cloth. Do not use any type of detergents or solutions.
When the unit is not in use, clean it, seal it in a plastic bag and store in a dry place.
To clean excess dust that may accumulate on the reflective area, use hairdryer or the blow function of your vacuum to remove the dust build-up.

NOTE: If the power supply cord or plug is damaged, a Home of Living Brands service centre or an official agent must replace it.

If service becomes necessary within the warranty period the appliance should be returned to an approved Home of Living Brands (Pty) Ltd service centre. Servicing outside the warranty period is still available, however it will be chargeable.
CHANGING THE PLUG

Should the need arise to change the fitted plug, follow the instructions below. This unit is designed to operate on 230V current only. Connecting to other power sources may damage the appliance. Connect a three-pin plug as follows:

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

- Green/Yellow = Earth
- Blue = Neutral
- Brown = Live
W A R R A N T Y

1. Home of Living Brands (Pty) Limited warrants to the original purchaser of this product (“the customer”) that this product will be free of defects in quality and workmanship which under normal personal, family or household use and purpose may manifest within a period of 1 (one) year from the date of purchase (“warranty period”).

2. Where the customer has purchased a product and it breaks, is defective or does not work properly for the intended purpose, the customer must notify the supplier from whom the customer bought the product (“the supplier”) thereof within the warranty period. Any claim in terms of this warranty must be supported by a proof of purchase. If proof of purchase is not available, then repair, and/or service charges may be payable by the customer to the supplier.

3. The faulty product must be taken to the supplier’s service centre to exercise the warranty.

4. The supplier will refund, repair or exchange the product in terms of this warranty subject to legislative requirements. This warranty shall be valid only where the customer has not broken the product himself, or used the product for something that it is not supposed to be used for. The warranty does not include and will not be construed to cover products damaged as a result of disaster, misuse, tamper, abuse or any unauthorised modification or repair of the product.

5. This warranty will extend only to the product provided at the date of the purchase and not to any expendables attached or installed by the customer.

6. If the customer requests that the supplier repairs the product and the product breaks or fails to work properly within 3 (three) months of the repair and not as a result of misuse, tampering or modification by or on behalf of the customer, then the supplier may replace the product or pay a refund to the customer.

7. The customer may be responsible for certain costs where products returned are not in the original packaging, or if the packaging is damaged. This will be deducted from any refund paid to the customer.

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