2 TIER FOOD STEAMER

INSTRUCTIONS / WARRANTY

Model No : SFS800
Read these instructions before use and keep them safe. If you pass the steamer on, pass on the instructions too. Remove all packaging, but keep it till you’re satisfied the steamer is working.

**Important safeguards**

Take basic safety precautions, including:

1. 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.
2. The steamer should be used by or under the direct supervision of a responsible adult.
3. Don’t put frozen meat or poultry in the steamer — defrost fully before use.
4. 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.
5. Fill the reservoir with boiling water, not cold water, otherwise the food may not cook properly.
6. Don’t touch the hot surfaces of the base unit, lid, baskets, rice bowl, or diffuser.
7. Use oven gloves or a cloth when lifting the lid, baskets, diffuser, or rice bowl, and lift them only by the handles.
8. Don’t reach over the top of the steamer. Steam will escape from the vents, the baskets, and the base unit.
9. Keep hands, arms, face, etc. clear of steam from the vents, and when lifting the lid, baskets, diffuser, or rice bowl,
10. Position the steamer on a firm, level, heat resistant surface, close to a power socket, and out of reach of children.
11. Route the mains lead so that it doesn’t overhang and can’t be tripped over or caught accidentally.
12. Don’t use the steamer near or below curtains, shelves, or cupboards, as the escaping steam may damage them.
13. Don’t line the baskets with paper, foil, etc. — you’ll block the steam holes.
14. Don’t cover the steamer during use.
15. Keep the steamer and the mains lead away from hotplates, hot hobs and burners.
16. Unplug the steamer when not in use, before moving and before cleaning, and let it cool down fully before cleaning and storing away.
17. Don’t use accessories or attachments other than those we supply.
18. Don’t use the steamer for any purpose other than those described in these instructions.
19. 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.

**Household use only**
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
6. 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.
7. Fill the reservoir via the spout.
8. Use 1.5 litre of boiling water. This’ll give you a bit more than 60 minutes steaming, enough time for most foods.
9. 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
9. 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)
10. 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
11. 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
12. 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
13. 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
Overcooking
14. Don’t worry too much about overcooking — steaming is a relatively gentle cooking method and a few minutes extra generally won’t matter.
15. 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
16. Put the lid on top.
17. 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
18. Make sure the timer is turned to 0, then plug the unit into the power socket switch the socket on.
19. Turn the timer clockwise to set the time you want.
20. The light will come on to let you know the element is working.
21. When the timer returns to 0, the element will switch off, the light will go out, and the timer will ring.

Emptying
22. Make sure the timer is turned to 0, then unplug the base unit from the power socket (switch the socket off first).
23. Everything will be hot — use oven gloves or a cloth — use the handles.
24. Steam will escape from the baskets — keep hands, face, etc. away from the area above the steamer. Don’t lean over it.
25. When you lift the lid, angle it to direct steam away from your body.
26. Put the lid on a plate or tray — water will drip from it.
27. Lift the baskets off and set them down on plates or a tray before serving.
28. Take care when removing the diffuser — apart from being very hot, the juices are likely to stain if spilt.
29. 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?
30. 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
31. a) Use boiling water
   b) Pour it slowly into the reservoir via the spout
   c) Keep an eye on the water level window — don’t fill it above MAX
   d) Pour slowly to avoid splashing

Crisp vegetables
32. Cook leaf vegetables lightly, to keep them green and crisp — plunging into iced water will stop the cooking process (plunging the food, that is).
Boiling dry
33. Don’t worry — we thought of this and fitted a thermostat.
34. 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”).
35. 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.
36. The thermostat will cycle on and off until you remember to add water, or
until the timer returns to 0 and switches off.
37. Unplug the base unit, let it cool for a couple of minutes, then fill up with
boiling water and start again.
38. 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.
39. If you watch the cooking process carefully, there’s no reason why the
rescue operation shouldn’t be 100% successful.
40. 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
41. To stop the cooking process, turn the timer anti-clockwise to 0.
42. 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.
Care and maintenance

First — unplug the steamer and let it cool down fully.

Wash the lid, rice bowl, baskets, diffuser, and steam trap in warm, soapy water, then rinse thoroughly and dry.

Wipe the base unit, inside and out, with a clean damp cloth. Stubborn stains may be removed with a little washing-up liquid, but make sure you remove all trace of it before using the steamer.

Don’t put the base unit in water or any other liquid.

Don’t put any of the parts in a dishwasher, you’ll damage surface finishes.

Don’t use harsh or abrasive cleaning agents or solvents.

### Table: Rice Cooking (Top Tier)

<table>
<thead>
<tr>
<th>Food Categories</th>
<th>Quantity</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Vegetables</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Artichokes, fresh</td>
<td>2-3 medium sized</td>
<td>40-45 minutes</td>
</tr>
<tr>
<td>Asparagus</td>
<td>400g</td>
<td>15 minutes</td>
</tr>
<tr>
<td>Beans, green</td>
<td>400g</td>
<td>18-20 minutes</td>
</tr>
<tr>
<td>Broccoli</td>
<td>400g</td>
<td>15 minutes</td>
</tr>
<tr>
<td>Brussels sprouts</td>
<td>400g</td>
<td>15-18 minutes</td>
</tr>
<tr>
<td>Cabbage</td>
<td>1 head, cored and cut into eighths</td>
<td>20 minutes</td>
</tr>
<tr>
<td>Carrots, sliced</td>
<td>400g</td>
<td>15 minutes</td>
</tr>
<tr>
<td>Cauliflower</td>
<td>1 head, cored</td>
<td>15 minutes</td>
</tr>
<tr>
<td>Corn on the cob, fresh</td>
<td></td>
<td>15 minutes</td>
</tr>
<tr>
<td>Courgettes, sliced</td>
<td>400g</td>
<td>10 minutes</td>
</tr>
<tr>
<td>Mushrooms, fresh</td>
<td>200g</td>
<td>10-13 minutes</td>
</tr>
<tr>
<td>Peas, green, shelled</td>
<td>400g</td>
<td>12-15 minutes</td>
</tr>
<tr>
<td>Peppers, deseeded &amp; sliced</td>
<td>1 whole pepper</td>
<td>10 minutes</td>
</tr>
<tr>
<td>Potatoes, white, all purpose, peeled &amp; chopped</td>
<td>900g</td>
<td>20 minutes</td>
</tr>
<tr>
<td>Potatoes, new, whole</td>
<td>10-12</td>
<td>20-25 minutes</td>
</tr>
<tr>
<td>Spinach, fresh</td>
<td>250g</td>
<td>10 minutes</td>
</tr>
<tr>
<td><strong>Meat and poultry</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chicken breasts (boneless fillets)</td>
<td>400g</td>
<td>20-30 minutes</td>
</tr>
<tr>
<td>Frankfurter sausages (prick before cooking)</td>
<td>400g</td>
<td>15 minutes</td>
</tr>
<tr>
<td><strong>Fish and seafood</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mussels, fresh</td>
<td>400g</td>
<td>10-15 minutes</td>
</tr>
<tr>
<td>Don’t use mussels that are open prior to cooking. Steam until the shells open fully, and discard any that aren’t open after cooking.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Prawns, fresh</td>
<td>400g</td>
<td>6-8 minutes</td>
</tr>
<tr>
<td>Lobster tail, frozen</td>
<td>2 pieces</td>
<td>20-22 minutes</td>
</tr>
<tr>
<td>Fish fillets, fresh, 6-13mm</td>
<td>200g</td>
<td>10 minutes</td>
</tr>
<tr>
<td>thick, plaice, mackerel, trout etc.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fish steaks, fresh, 19-25mm</td>
<td>200g</td>
<td>12-17 minutes</td>
</tr>
<tr>
<td>Rice Cooking (Top Tier)</td>
<td>500g</td>
<td>+/- 30 minutes</td>
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Scale
In time, scale deposits may build up on the interior surfaces of the reservoir and element. These deposits will impair the efficiency of the steamer, and may shorten its working life.

To descale
Ensure the kitchen is well ventilated, as heating vinegar causes an unpleasant smell.
Don’t fit the juice collector, baskets, rice bowl, or lid.
Fill the reservoir with 600ml white vinegar, plug it into the power socket, and set the timer to 20 minutes.
After the 20 minutes is up, leave it to cool completely, then pour out the vinegar and rinse the reservoir several times with cold water, to remove all trace of the vinegar.
Dry the base unit thoroughly.
Don’t use anything other than white vinegar, and don’t use a proprietary descaler.

Service
Hints before returning for service:
1. Has the plug been wired correctly and are the wires tight under their screws?
2. Is your household socket working properly?
If service becomes necessary within the warranty period the appliance should be returned to an approved Amalgamated Appliance (Pty) Ltd. Service Centre. Servicing outside the warranty period is still available but this will be chargeable.

Connect three-pin plug as follows:

(N) Blue
(L) Brown

(N) Neutral
(L) Live
After sales service
The appliance isn’t user-serviceable. If it’s not working properly, check:
1. You’ve followed the instructions correctly.
2. The plug fuse hasn’t blown.
3. The main supply fuse/circuit breaker hasn’t blown/tripped.
If it still doesn’t work, consult your retailer. If your retailer fails to solve your problem, and you need to return it to us, proceed as follows:
1. Pack it carefully.
2. Enclose your name, address, and daytime telephone number.
3. Tell us what’s wrong with it. If it’s under guarantee, state where and when it was bought, and include proof of purchase (e.g. till receipt).
4. Send it to Customer Service Dept, at the address at the end of this leaflet.
5. They’ll give you an estimate for inspection/repair.

Spare parts
Phone Customer Service Dept on 0845 658 9700 (calls charged at local rate) or email service@saltoneurope.com. Tell them the Model No. (on the product’s rating label), and the part(s) you need. They’ll give you the price(s). Then:
Either order spares using MASTERCARD or VISA.
Or fill in this form (or a copy), and send it, with a cheque or postal order payable to Salton Europe Ltd, to Customer Service Dept.

Name: ...........................................................................................................
Address: ...........................................................................................................
........................................................................................................................ Post Code: .........................

<table>
<thead>
<tr>
<th>Model No.</th>
<th>Part(s) required</th>
<th>Quantity</th>
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I enclose a cheque/postal order for £ ........ in full payment.
WARRANTY

Amalgamated Appliances (Pty) Limited ("the Supplier") warrants to the original purchaser of this product ("the Customer") that this product will be free of defects in material and workmanship which under normal, personal, family or household purpose manifest themselves within a period of 365 days from the date of purchase or in respect of commercial or professional purposes, manifest themselves within a period of 90 days from the date of purchase. Any claim in terms of the warranty must be supported by a proof of purchase. If such proof is not available, then notwithstanding anything to the contrary herein, the Supplier's normal charge for service and/or spares will be payable by the Customer upon collection of the repaired product. If a claim is made in terms of the aforesaid warranty within the first 7 days from the date of purchase, the faulty product will be exchanged (provided that the product is in its original packaging with all accessories). Falling return of the product within 7 days, the Supplier's liability shall be limited to the return of the product or parts thereof, to the replacement or repair (in the sole discretion of the Supplier, or its duly authorised service dealer) of the product to eliminate any defect in workmanship or materials found to be due exclusively to any acts or omission on the parts of the Suppliers, of which defects the Supplier shall have been notified in writing by the Customer within the aforesaid warranty period. The warranty provided herein and the obligations of the Supplier as aforesaid are in lieu of, and the Customer waives, all other warranties, guarantees, conditions or liabilities, express or implied, arising by law or otherwise, including without limitation, any obligation of the Supplier in respect of any injury, loss or damage (direct, indirect or consequential) arising out of the use of, or inability to use, this product and whether or not occasioned by the Supplier's negligence (gross or otherwise) or any act or omission on its part. The warranty does not include and will not be construed to cover products damaged as a result of disaster, misuse, abuse or any non-authorised modification of the product. The warranty does not include replacement of light bulbs, heater bars, paper bags or any glass, plastic bowl or jug or other expendables. During the warranty period the product should be taken to a service centre of the Supplier or one of its duly authorised service agents. The Supplier neither assumes nor authorises any other person to assume for it, any additional liability in connection with the sale or servicing of its products.