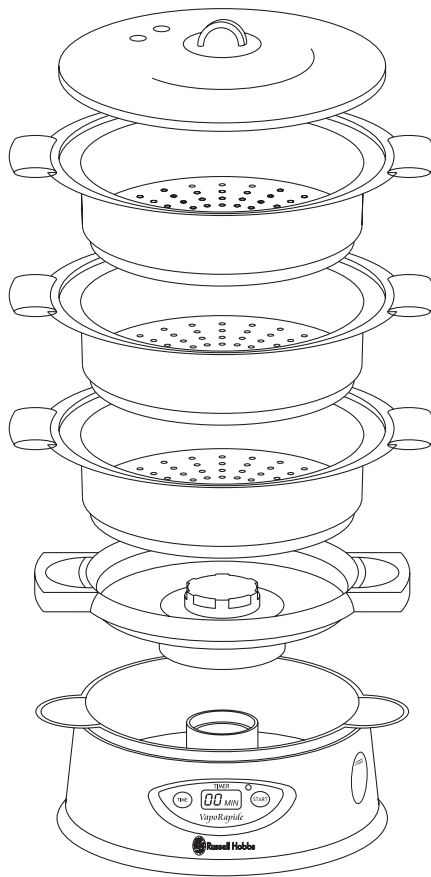


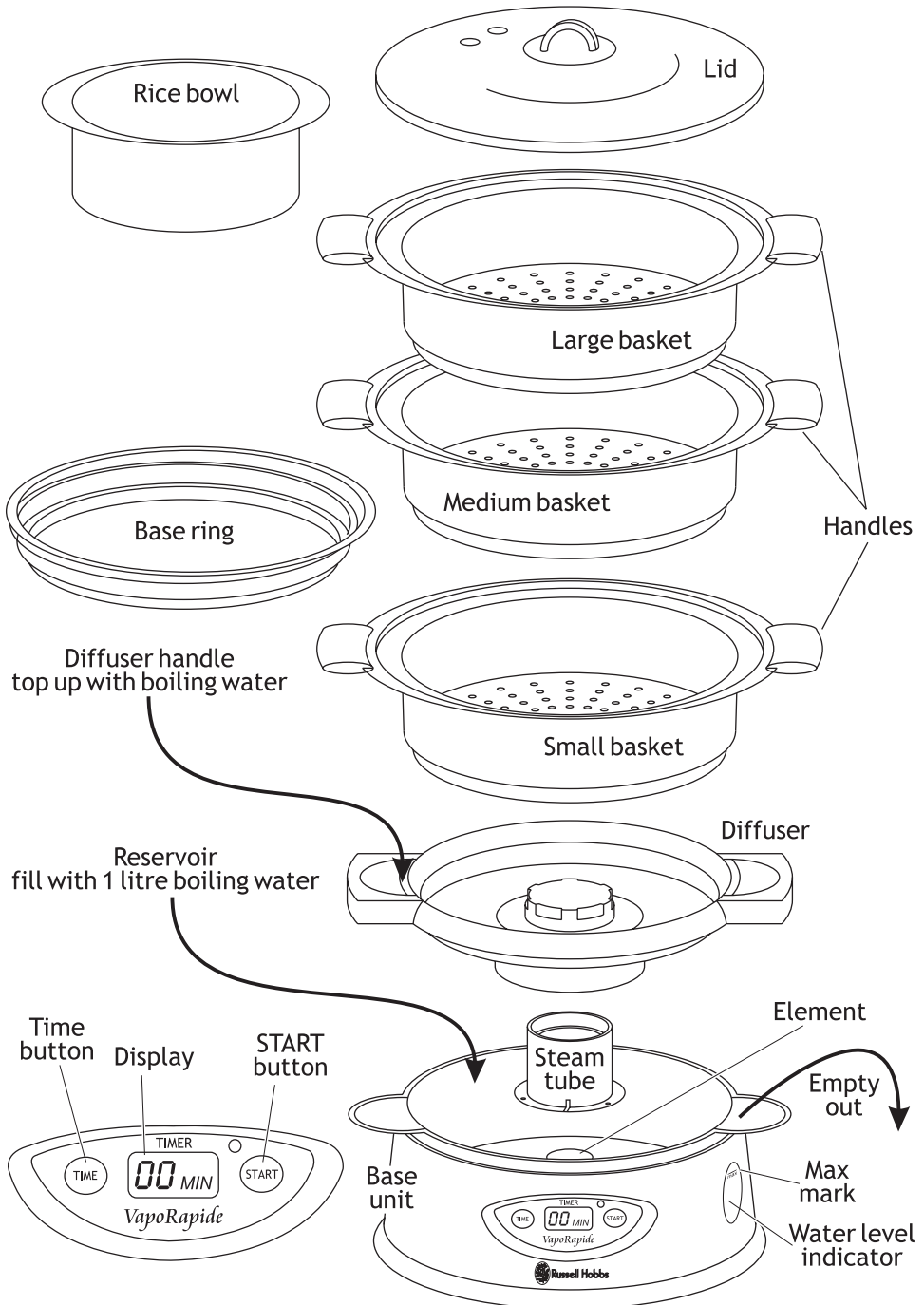
Russell Hobbs

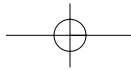


VAPORAPIDE STEAMER

Model No. 10211

Instructions and Guarantee





Read these instructions before use and keep them safe. If you pass the appliance on, pass on the instructions too.

Remove all packaging, but keep it until you are satisfied that the product is working.

You may find a plastic label on the product, listing its features – peel this off.

IMPORTANT SAFEGUARDS

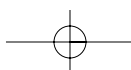
When using electrical appliances, follow basic safety precautions, including the following:

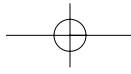
1. Don't put the mains lead, plug, or base unit in water or any other liquid. Don't use the steamer in the bathroom or near any source of water, and don't use it outdoors.
2. The steamer should be used by or under the direct supervision of a responsible adult.
3. Don't put frozen meat or poultry in the steamer – defrost fully before use.
4. Fill the reservoir up to, but not over, the max mark (890ml/1½ pt). If you overfill, boiling water may be ejected, and you may damage the steamer.
5. Don't touch the hot surfaces of the base unit, lid, baskets, rice bowl, or diffuser.
6. Use oven gloves or a cloth when lifting the lid, baskets, diffuser, or rice bowl, and lift them only by the handles.
7. Don't reach over the top of the steamer. Steam will escape from the vents, the baskets, and the base unit.
8. Keep hands, arms, face, etc. clear of the escaping steam when lifting the lid, baskets, diffuser, or rice bowl,
9. Position the steamer on a firm, level, heat resistant surface, close to a power socket, and out of reach of children.
10. Route the mains lead so that it doesn't overhang and can't be caught accidentally or tripped over.
11. Don't use the steamer near or below curtains, shelves, or cupboards, as the escaping steam may damage them.
12. Don't line the baskets with paper, foil, etc. – you'll block the steam holes.
13. Don't cover the steamer during use.
14. Keep the steamer and the mains lead away from hotplates, hot hobs and burners.
15. Unplug the steamer when not in use, before moving and before cleaning, and let it cool down fully before cleaning and storing away.
16. Don't use accessories or attachments other than those we supply.
17. Don't use the steamer for any purpose other than those described in these instructions.
18. Don't operate the steamer after it malfunctions or if the mains lead or plug is damaged. There are no user-serviceable parts. It must be returned for repair or replacement in order to avoid hazard.



Electric shock risk

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. Shorten the mains lead by winding excess lead round the cord storage area underneath the base unit.
4. 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.
5. Fit the steam tube round the element.
6. Boil 1 litre (1 $\frac{3}{4}$ pt) of water in a kettle.

Fill the reservoir

7. Fill the reservoir to the max mark (1l/1 $\frac{3}{4}$ pt) with the boiling water. This'll give you about 60 minutes steaming, enough time for most foods.
8. 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

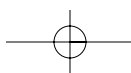
9. The diffuser directs the steam from the steam tube through the steam holes in the bottom basket. It also prevents the heater and reservoir being overwhelmed by juices from the cooking foods.

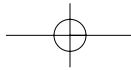
Fill the basket(s)

10. Put the diffuser on top of the reservoir, then for
 - 1 basket) fit the bottom basket (the smallest) on top of the diffuser, then put food into the basket
 - 2 baskets) put the second basket on top of the bottom basket, so the rim on its underside fits inside the wall of the bottom basket, then fill it
 - 3 baskets) put the third basket (the biggest) on top of the second basket, so the rim on its underside fits inside the wall of the second basket, and fill it

Steam room

11. 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





Uniformity

12. 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 the reservoir
- d) Don't worry too much about overcooking – steaming is a relatively gentle cooking method and a few minutes extra generally won't matter
- e) Don't overcook fish – it'll chew like rubber and taste like cardboard

NB Juices from the upper basket(s) will drip into the basket(s) below. Don't put delicate flavours below strong ones, or vegetables below greasy foods.

Fit the lid

13. Put the lid on top, so that its rim fits inside the wall of the topmost basket.
14. 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.

Plug it in

15. Plug the base unit into the power socket (switch the socket on, if switchable).
16. The timer will beep and the display will show 00 MIN.

Set the timer

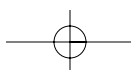
17. Press and release the TIME button to increase the time in 5 minute steps till it shows the time you want.
18. If you go past 60 minutes, it'll revert to 00.

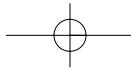
Start

19. Press the START button.
20. The indicator light will come on to let you know the element is working, MIN will flash on the display, and the timer will count down.
21. When the timer returns to 0, the element will switch off, the light will go out, and the timer will beep to nag you into emptying the baskets.

Emptying

22. Press the START button to cut off the beeper.
23. Unplug the base unit from the power socket.
24. Everything will be hot – use oven gloves or a cloth – use the handles.
25. Steam will escape from the baskets – keep hands, face, etc. away from the area above the steamer. Don't lean over it.
26. When you lift the lid, angle it to direct steam away from your body.
27. Put the lid on a plate or tray.
28. Lift the baskets off and set them down on plates or a tray before serving.
29. Take care when removing the diffuser – apart from being very hot, the juices are likely to stain if spilt.
30. Leave any water remaining in the reservoir to cool, then pour it out via one of the handles, to avoid getting the controls or the mains lead wet.



**Over 60 minutes?**

31. If you intend to steam for more than 60 minutes
 - a) either keep an eye on the water level and/or the timer, and top up the reservoir with boiling water at about the half way mark
 - b) or set the timer for half the steaming time, then the beep will alert you to top up the reservoir

Topping up

32. To top up
 - a) Use boiling water
 - b) Pour it slowly into the reservoir via the diffuser handles
 - c) Keep an eye on the water level indicator – don't let it get above max
 - d) Pour slowly to avoid splashing

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 will not have stopped immediately the reservoir ran dry.
39. If you watch the cooking process, 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.

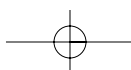
Early stopping

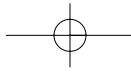
41. If you want to stop the cooking process for any reason, switch the socket off, and unplug the steamer.
42. Remember – everything will be hot. Use the oven gloves and take care.

Swapping the baskets

If you want to carry on steaming, but you've got something in the bottom basket and you don't want to empty it, put the base ring on top of the diffuser and sit on of the other baskets on it.

The bottom of the base ring fits the diffuser, and the steps inside fit the bases of the middle and top baskets.





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. Juices from other foods will alter the flavour of the rice, and the additional liquid may make it mushy.

Timing

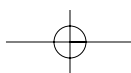
The times given in the cooking guide on page 9 are for a single layer of food in the bottom basket, used on its own.

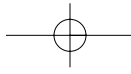
Extend these times

- a) if two or three baskets are used, as the same amount of steam is having to heat a greater volume of food
- b) if a particular food is cooked in the second or third basket. Generally speaking, 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.

Fish is cooked when it appears opaque and can be flaked easily. Cook meat until the juices run clear. Leaf vegetables should be cooked as little as possible, to keep them green and crisp – plunging into iced water will stop the cooking process (plunging the food, that is).





Care and maintenance

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

Cleaning

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

We don't recommend using a dishwasher, as this may affect the surface finish of the baskets, etc.

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 use harsh or abrasive cleaning agents or solvents.

Descaling

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 the reservoir and element, fill the reservoir with 600ml (1pt) white vinegar, plug it into the power socket, and set the timer to 20 minutes.

Ensure the kitchen is well ventilated while doing this, as heating the vinegar will give off an unpleasant smell.

Don't fit the juice collector, baskets, rice bowl, or lid.

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.

Pour from the end of the reservoir, to prevent liquid getting to the timer at the front, or the mains lead at the rear.

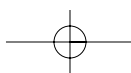
Dry the base unit thoroughly.

Don't use any liquid other than white vinegar, and don't use a proprietary descaler.

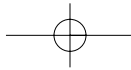
Stacking and storing

The baskets have been designed to stack, to occupy less storage space than conventional steamers.

Fit the diffuser, then the base ring, then reverse the order of the baskets. Sit the largest basket on top of the base ring, put the middle basket inside it, then put the smallest basket inside the middle one. Now put the rice bowl inside smallest basket and put the lid on top of the lot. The total height is about 28cm (11 inches)



Vegetables		
Artichokes, fresh	2-3 medium sized	40-45 minutes (top up the reservoir)
Asparagus	400g (1lb)	15 minutes
Beans, green	400g (1lb)	18-20 minutes
Broccoli	400g (1lb)	15 minutes
Brussels sprouts	400g (1lb)	15-18 minutes
Cabbage	1 head, cored and cut into eighths	20 minutes
Carrots, sliced	400g (1lb)	15 minutes
Cauliflower	1 head, cored	15 minutes
Corn on the cob, fresh		15 minutes
Courgettes, sliced	400g (1lb)	10 minutes
Mushrooms, fresh	200g (½lb)	10-13 minutes
Peas, green, shelled	400g (1lb)	12-15 minutes
Peppers, deseeded & sliced	1 whole pepper	10 minutes
Potatoes, white, all purpose, peeled & chopped	900g (2lb)	20 minutes
Potatoes, new, whole	10-12	20-25 minutes
Spinach, fresh	250g (½lb)	10 minutes
Meat and poultry		
Chicken breasts (boneless fillets) (depending on size and thickness)	400g (1lb)	20-30 minutes
Frankfurter sausages (prick before cooking)	400g (1lb)	15 minutes
Fish and seafood		
Mussels, fresh	400g (1lb)	10-15 minutes
Don't use mussels that are open prior to cooking. Steam until the shells open fully. Discard any that don't open after cooking.		
Prawns, fresh	400g (1lb)	6-8 minutes
Lobster tail, frozen	2 pieces	20-22 minutes
Fish fillets, fresh, 6-13mm (¼-½") thick, plaice, mackerel, trout etc.	200g (½lb)	10 minutes
Fish steaks, fresh, 19-25mm (¾-1") thick, salmon, cod, tuna etc.	200g (½lb)	12-17 minutes
Rice, cereal and pasta		
White rice, 2 servings	200g with 300ml water	35-40 minutes
Brown rice, 2 servings	200g with 300ml water	45-50 minutes (top up the reservoir)
Couscous, 2 servings	150g with 300ml water	10-12 minutes
Pasta (spaghetti), 2 servings	100g with 500ml water	20 minutes




Connection to the mains supply

Check that the voltage marked on the appliance corresponds with the supply voltage.

The appliance must be earthed. It's supplied with three-core mains lead and a 13A plug complying with BS1363. If the fuse needs replacing, use a 3A ASTA or BSI approved fuse conforming to BS1362.

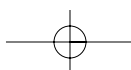
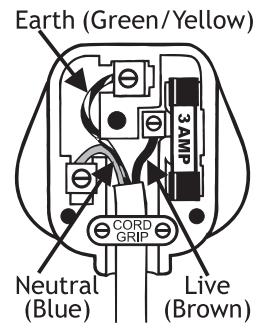
This appliance conforms to EC Directive 92/31/EEC with respect to Electromagnetic Compatibility

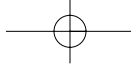
If the plug needs replacing

Connect the Green/Yellow wire (Earth) to the terminal marked E or . Connect the Blue wire (Neutral) to the terminal marked N. Connect the Brown wire (Live) to the terminal marked L. Fasten the cord grip securely. If in doubt consult an electrician.

If the plug supplied is non-rewireable (moulded)

Don't use the plug unless the fuse cover is in place. If you need to remove the plug, cut it from the mains lead and dispose of it. To avoid electric shock, don't re-use the plug or put it into a socket.





After sales service

This appliance isn't user-serviceable. If it isn't working properly, check that:

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.
4. If under guarantee, state where and when bought, and include proof of purchase (e.g. till receipt).
5. Send it to Customer Service Dept, at the address at the end of this leaflet.
6. They'll give you an estimate for inspection/repair.

SPARE PARTS

Phone Customer Service Dept on 0161-947-3111. Tell them the Model No. (on the product's rating label), and the part(s) you need. They'll give you the price(s).

You may then:

Either order spares by phone 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.

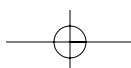
 Your Name:

Your Address:

Post Code:

Model No.	Part(s) required	Quantity

I enclose a cheque/postal order for £ in full payment.

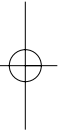
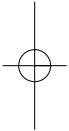




GUARANTEE

Any defect affecting the functionality of the appliance which becomes apparent within one year of its purchase will be corrected by free repair or replacement provided that it has been used and maintained in accordance with the instructions and has not been abused or misused in any way. Your statutory rights are not affected.

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



Customer Service Dept
Salton Europe Ltd, Failsworth, Manchester M35 0HS England
Telephone 0161-947-3111 Fax 0161-684-8712
Leaflet No: 436-152

