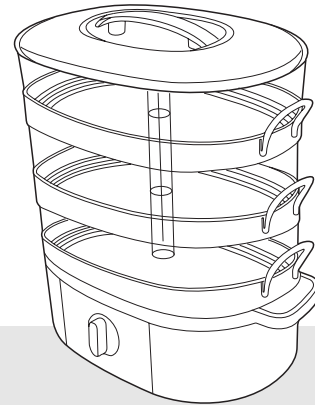


morphy richards®

2-in-1 stainless steel steamer



Please read and keep these instructions



getting the best from your
new food steamer...

- For steaming large quantities of food or foods with similar cooking times, use your steam tube to equalise the cooking times in all tiers.
- Easy fill water tank at the sides of the steamer.

2year
guarantee



www.morphyrichards.com

Important safety instructions

The use of any electrical appliance requires the following of basic common sense safety rules.

Primarily there is danger of injury or death and secondly the danger of damage to the appliance. These are indicated in the text by the following two conventions:

WARNING: Danger to the person!

IMPORTANT: Damage to the appliance!

In addition we offer the following essential safety advice.

Personal safety

- Do not touch hot surfaces. Use oven gloves or a cloth when removing the lid or handling hot containers as hot steam will escape.
- **WARNING: To protect against fire, electric shock and personal injury do not immerse cord, plugs, or appliance in water or other liquid.**
- **WARNING: Extreme caution must be used when moving the steamer when containing hot food, water, or other hot liquids.**
- Unplug from the socket when not in use, before putting on or taking off attachments, and before cleaning.
- Do not operate any appliance with a damaged lead or plug, or after an appliance has malfunctioned, or has been dropped or damaged in any way. Contact Morphy Richards for advice on examination, repair or electrical or mechanical adjustment.
- Do not fill above the maximum level. If the steamer is overfilled, boiling water may be ejected which can scald.

Location

- Do not use outdoors.
- Ensure that this appliance is situated out of reach of children.

- Do not place directly under kitchen wall cupboards when in use as it produces large amounts of steam. Avoid reaching over the steamer when in use.

Mains lead

- The mains lead should reach from the socket to the base unit without straining the connections.
- Do not let the cord hang over the edge of the table or counter and keep it away from any hot surfaces.
- Do not let the lead run across an open space e.g. between a low socket and table.

Children

- Never allow a child to operate this appliance. Teach children to be aware of dangers in the kitchen, warn them of the dangers of reaching up to areas where they cannot see properly or should not be reaching.

Other safety considerations

- Do not use attachments or tools not recommended by Morphy Richards this may cause fire, electric shock or injury.
- To open, lift the lid off towards yourself but tilted away from you.
- Do not use any steamer parts in a microwave or on any cooking/heated surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not leave it in a damp and corrosive environment.
- Do not switch the steamer on unless it contains at least 1 cup of water, otherwise the steamer may be damaged.
- Always make sure the water does not fall below the minimum level.

Electrical requirements

Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C. (Alternating Current).

If the socket outlets in your home are not suitable for the plug supplied with this appliance, the plug should be removed and the appropriate one fitted.

WARNING: The plug removed from the mains lead, if severed, must be destroyed as a plug with bared flexible cord is hazardous if engaged into a live socket outlet.

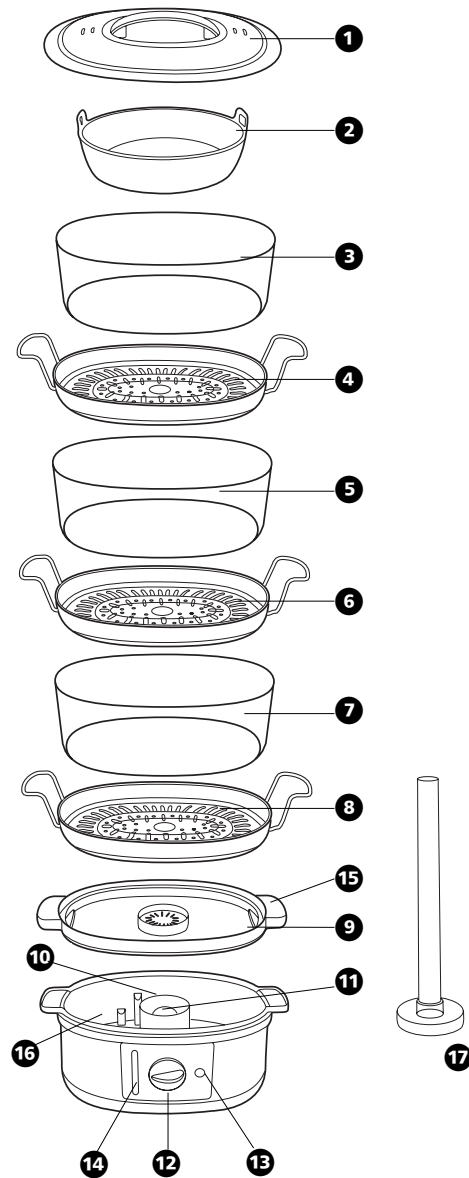
Should the fuse in the 13 amp plug require changing, a 13 amp BS1362 fuse must be fitted.

WARNING: This appliance must be earthed.

Features

- 1 Lid
- 2 Rice bowl
- 3 Top ring
- 4 Top tray
- 5 Middle ring
- 6 Middle tray
- 7 Bottom ring
- 8 Bottom tray
- 9 Drip tray
- 10 Mantle
- 11 Heater
- 12 60 minute timer
- 13 Indicator light
- 14 Water level gauge
- 15 Add water hole
- 16 Main unit/water reservoir
- 17 Steam tube

Illustration



Before use

Before using your steamer for the first time, wash all parts except the main unit.

- Do not remove the drip tray until it has cooled completely.

Using

- Fill the water reservoir with pure water to the maximum level.
 - Do not use broth or other liquids. Do not add anything to the water in the reservoir. The system is designed for use with cold water only, do not use hot water.
- Put the mantle around the heater.
- Fit the drip tray. The drip tray is used to collect juices so they can be used for gravies, sauces, soup or stock, etc.
- Fit the clear rings to the steamer trays.
- Place food into the steaming bowls. According to the amount and kind of foods to be cooked, you can use one, two or three bowls as they stack up on the top of each other. (see diagram below).
- Place the lid on the upper steaming bowl.
- Plug into the electrical socket.
- Refer to the cooking guide and adjust the timer for the desired cooking time, the on/off light will glow. Steaming will begin.
- After the set time the on/off light will go out, the bell will ring and the steamer will switch off automatically. Using oven gloves or a cloth promptly remove the steaming bowls.

Configurations

Single bowl

Use one bowl for steaming one type of food such as peeled potatoes. Take care to arrange the food so that some of the holes in the bottom of the bowl remain clear, allowing steam to flow.

Two bowls

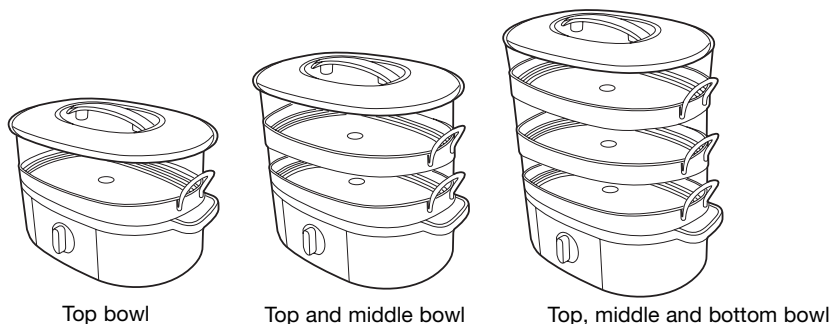
Always place the largest pieces of food with the longest cooking time in the lower steaming bowl. Place different foods in the upper and lower bowls, but as condensation will drip from the upper bowl be sure the flavours complement each other.

If steaming meat, fish or poultry together with vegetables, always place the meat, fish or poultry in the lower bowl so that juices from the raw meat cannot drip onto other foods.

Three bowls

Always place the largest pieces of food with the longest cooking time in the lower steaming bowl.

Steaming times for food in the upper bowl are usually slightly longer so allow an extra 3-5 minutes due to a large volume of food being cooked and due to extra time being needed to reach temperature.



Top bowl

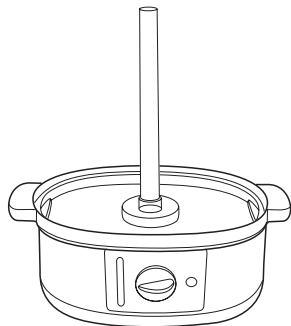
Top and middle bowl

Top, middle and bottom bowl

If foods with different cooking times are being steamed start the food with the longest cooking time in the lower bowl. If steaming meat, fish or poultry together with vegetables, always place the meat, fish or poultry in the lower bowl so that juices from raw or partially cooked meat cannot drip onto other foods.

Steam tube usage

- To equalise cooking times in all tiers, use the steam tube.
 - Only use when you want to steam a large quantity of 1 type of food.
- 1 Put the mantle around the heater.
 - 2 Fit the drip tray.
 - 3 Fit the steaming tube to the drip tray (as shown in the diagram).
 - 4 Place the bottom tray over the steam tube and align the tube to the hole in the bottom of the tray.
 - 5 Fit the clear ring.
 - 6 Arrange the food within the tier.
 - 7 Fit the other tiers in the same way.
 - 8 Refer to the cooking guide and set the timer for the desired time.
 - 9 After the set time the bell will ring and the steamer will switch off automatically.
 - 10 Using oven gloves or a cloth promptly remove the steaming bowls.



Refilling reservoir

If steaming for a long period it may be necessary to add extra water.

Fill with water through the 'add water hole' by using a suitable filling jug.

Cooking rice

The steamer comes with a container that allows you to cook rice to perfection.

- 1 Add rice and water to the rice bowl in equal proportions.
- 2 Place the rice bowl with rice and water into a steaming tray, without steam tube fitted.
- 3 Proceed as described previously for steaming.

Useful hints and tips

- Always ensure meat is placed below other food types.
- Steaming times stated in the cooking guide are only a guide. Times may vary depending on size of the food pieces, spacing of the food in the steamer bowl, quantity of food, freshness of food and personal preference. As you become familiar with the steamer, adjust the cooking times as necessary.
- A single bowl of food steams faster than with 2 or 3 bowls in use. Therefore, the cooking time for a larger quantity of food will be longer.
- For best results, be sure pieces of food are similar in size. If pieces vary in size and layering is required, place smaller pieces on top.
- Do not crowd food in the steaming bowl or rice bowl. Arrange the food with spaces between pieces to allow for maximum steam flow.
- Always use the drip tray to prevent drips splashing.
- Never steam meat, poultry or seafood from frozen. Always completely thaw first.

Cooking guide

- The cooking times shown below are only a guide and should be adjusted according to suit your tastes.
- While the majority of foods cook in less than 60 minutes, longer cooking times may require adding additional water to the water reservoir. Follow refill instructions. Remember to reset the timer as the steamer will switch off when the timer runs out.

Food type	Bottom bowl	Middle bowl	Top bowl	Any tier with steam tube fitted
Rice	25-30 mins	30-35 mins	35-40 mins	25-30 mins
Fish	8-10 mins	10-15 mins	15-18 mins	8-10 mins
Poultry	25-28 mins	28-30 mins	30-35 mins	25-28 mins
Vegetables	15-30 mins	20-30 mins	25-35 mins	15-30 mins
Eggs	18 mins	18-20 mins	20-25 mins	18-20 mins

Care and cleaning

WARNING: Allow steamer to cool before washing. Turn timer to off and unplug from the mains socket.

Bowls, lid and drip tray

The clear rings and drip tray may be washed in a dishwasher (top rack only). Alternatively, wash in hot soapy water, rinse and dry thoroughly. Prolonged dishwasher use could discolour these parts.

The metal trays and lid must be handwashed only.

Steamer base

The steamer base may be wiped with a clean, damp cloth. Wipe dry with a soft cloth.

Do not use abrasive cleaners to clean any part of the steamer.

WARNING: Do not immerse the steamer base, cord or plug in water or in any other liquid.

Helpline

If you have any difficulty with your appliance, do not hesitate to call us. We're more likely to be able to help than the store from where you bought it.

Please have the following information ready to enable our staff to deal with your query quickly:

- Name of the product
- Model number and serial number as shown on the underside of the appliance.



Your two year guarantee

It is important to retain the retailers receipt as proof of purchase. Staple your receipt to this back cover for future reference.

Please quote the following information if the product develops a fault. These numbers can be found on the base of the product.

Model no. Serial no.

All Morphy Richards products are individually tested before leaving the factory. In the unlikely event of any appliance proving to be faulty within 28 days of purchase it should be returned to the place of purchase for it to be replaced.

If the fault develops after 28 days and within 24 months of original purchase, you should contact the Helpline number quoting Model number and Serial number on the product, or write to Morphy Richards at the address shown.

You may be asked to return the product (in secure, adequate packaging) to the address below along with a copy of proof of purchase.

Subject to the exclusions set out below (see Exclusions) the faulty appliance will then be repaired or replaced and dispatched usually within 7 working days of receipt.

If for any reason this item is replaced during the 2 year guarantee period, the guarantee on the new item will be calculated from original purchase date. Therefore it is vital to retain your original till receipt or invoice to indicate the date of initial purchase.

To qualify for the 2 year guarantee the appliance must have been used according to the manufacturers instructions. For example kettles should have been regularly descaled.

EXCLUSIONS

Morphy Richards shall not be liable to replace or repair the goods under the terms of the guarantee where:

- 1** The fault has been caused or is attributable to accidental use, misuse, negligent use or used contrary to the manufacturers recommendations or where the fault has been caused by power surges or damage caused in transit.
- 2** The appliance has been used on a voltage supply other than that stamped on the products.
- 3** Repairs have been attempted by persons other than our service staff (or authorised dealer).
- 4** Where the appliance has been used for hire purposes or non domestic use.
- 5** Morphy Richards are not liable to carry out any type of servicing work, under the guarantee.
- 6** Plastic filters for all Morphy Richards kettles and coffee makers are not covered by the guarantee.

This guarantee does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This guarantee is offered as an additional benefit and does not affect your statutory rights as a consumer.

- This guarantee is valid in the UK and Ireland only.

Morphy Richards products are intended for household use only

Morphy Richards has a policy of continuous improvement in product quality and design. The Company, therefore, reserves the right to change the specification of its models at any time.

morphy richards®

The After Sales Division,
Registered address
Morphy Richards Ltd, Mexborough,
South Yorkshire, England, S64 8AJ

Helpline (office hours)
UK 0870 060 2612
Republic of Ireland 1800 409119

FS48750M UK Rev 1 03/05