



Russell Hobbs®

Smart in the kitchen...



3 tier digital
stainless steel steamer
model RHST3

instructions and warranty

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plugs or steamer base in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Contact Consumer Service for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, press START/OFF button, then remove the plug from wall outlet.
13. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

This product is for household use only

Additional Important Safeguards

CAUTION HOT SURFACES: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

1. A person who has not read and understood all operating and safety instructions is not qualified to operate this appliance. All users of this appliance must read and understand this instruction manual before operating or cleaning this appliance.
2. If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into the water!
3. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not operate this appliance while it is touching or near curtains, wall coverings, clothing, dishtowels or other flammable materials.
4. To reduce the risk of fire, do not leave this appliance unattended during use.
5. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair the malfunctioning appliance!
6. The cord to this appliance should only be plugged into a 120V AC electrical wall outlet.
7. Do not use this appliance in an unstable position.
8. Do not use the food steamer if the drip tray or steamer base, or if any steamer bowl is cracked or damaged.
9. Make sure the food steamer is unplugged and the steaming water has cooled before transporting or cleaning.
10. **Never plug the food steamer in until you:** snap the steam ring into position around the heat element. Next, fill the steamer base with water and then place the drip tray inside the steamer base.
11. To avoid burns, keep hands and face clear of the lid's steam vents during cooking.

WARNING: Steam is hot and can cause burns. Keep hands and face away from vents in the lid. Use protective oven mitts to remove steamer bowls from the base and to lift the lid. When removing the lid after steaming, always tilt lid away from your face to avoid burns caused from steam.

12. The steamer base and components are not for use in ovens (microwave, convection or conventional) or on stove-top.

CAUTION: While steaming, make sure the food steamer is placed in a secure area that will not be bumped or pushed or disturbed in any manner.

13. Make sure the bottom (B) steamer bowl is securely sitting in position on the steamer base. Make sure the bottom of every stacked bowl is securely locked into the tabs and grooves along the top rim of the steamer bowl below it, and that the food is contained and evenly distributed within each bowl. Make sure the lid is properly affixed before pressing the START/OFF button to begin steaming.

polarized plug

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

short cord instructions

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Do not use an extension cord with this product.

plasticizer warning

CAUTION: To prevent plasticizers from migrating from the finish of the countertop or tabletop or other furniture, place NON-PLASTIC coasters or placemats between the appliance and the finish of the countertop or tabletop.

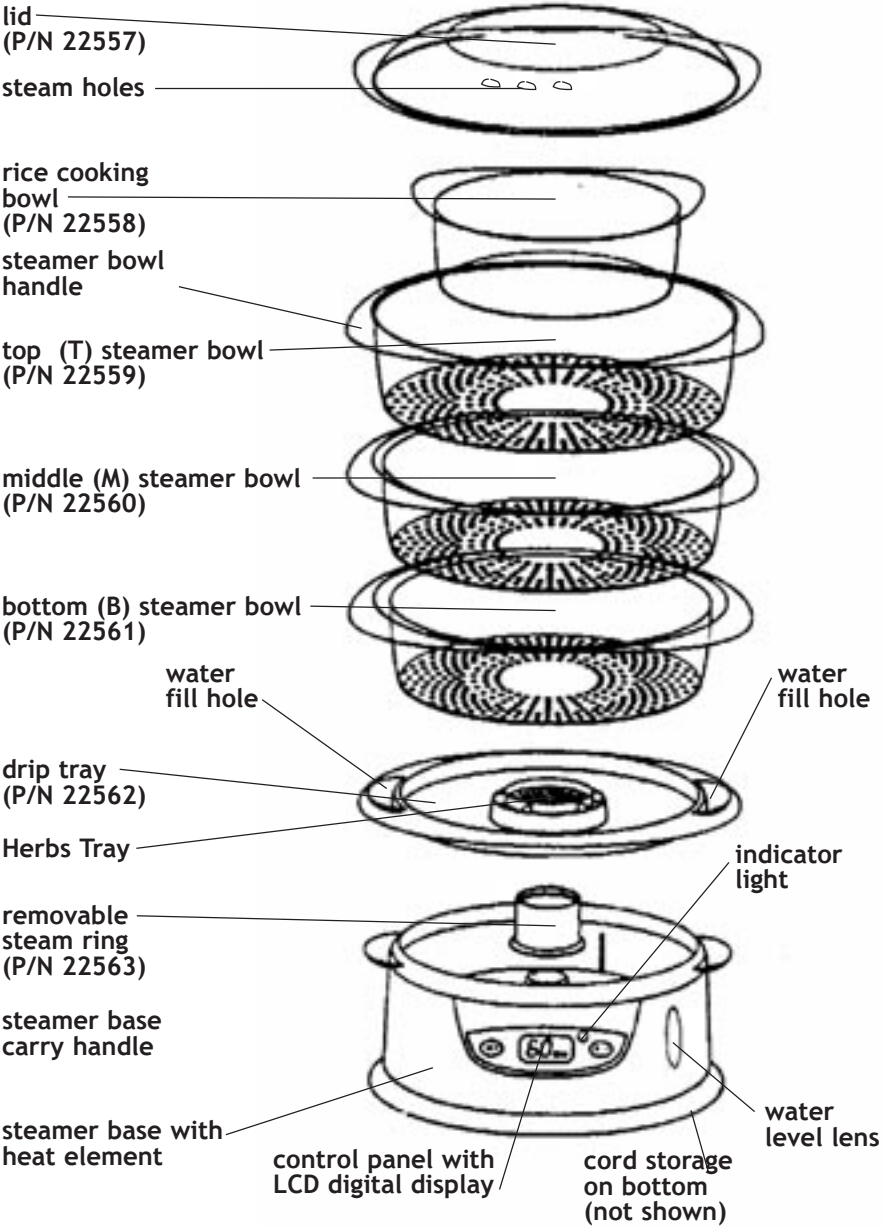
Failure to do so may cause the finish to darken, permanent blemishes may occur or stains can appear.

electric power

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

**getting to know your Russell Hobbs®
3 tier digital steamer**

product may vary slightly from illustrations



before using for the first time

IMPORTANT: Never place lid, rice cooking bowl, steamer bowls or drip tray on a hot stove or in a microwave.

Before using your 3 tier digital steamer for the first time, we suggest you become familiar with all of its parts. Read all instructions and cautions carefully.

1. Unpack your food steamer and accessories. Remove any labels from the outer stainless steel surfaces.
2. Before steaming foods, clean lid, rice cooking bowl, steamer bowls and drip tray in mild dishwashing detergent. Rinse thoroughly and dry.

CAUTION: Do not immerse cord, plug, or steamer base with heat element in water or other liquids.

3. We recommend placing a large heat-resistant tray, protective mat or kitchen towel on your countertop to serve as a resting area to place steamer bowls when checking cooking progress.

operating instructions

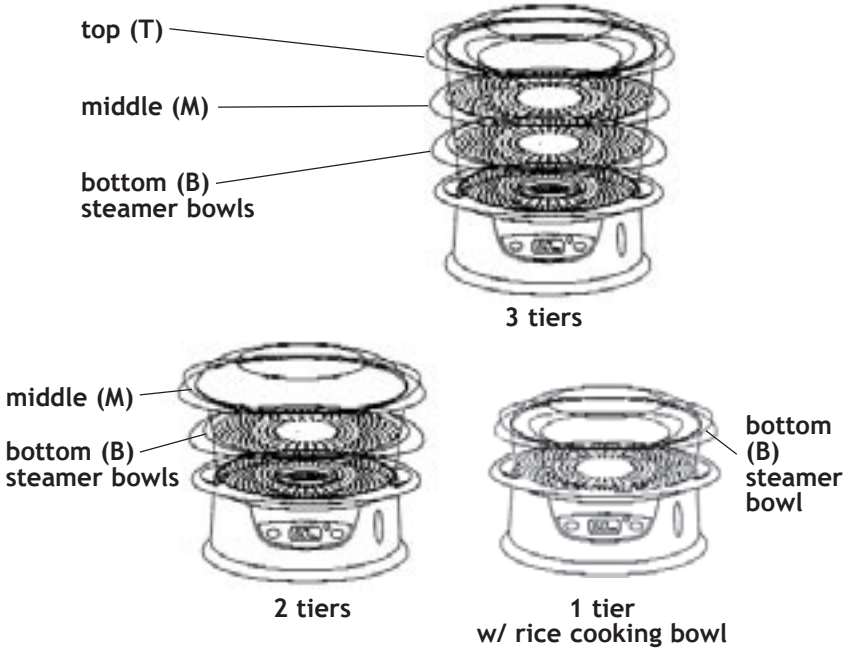
1. Make sure the steamer is unplugged.
2. Place unit on a flat sturdy surface with adequate clearance. Keep children away from the steamer.
3. Place the steam ring around the heat element. The 3 holes in the steam ring fit over 3 tabs on the floor of the steamer base. Press down firmly until the steam ring snaps into position.
4. Place the drip tray onto the steamer base making sure that it fits correctly onto the base and it is level. Both water fill holes in the drip tray handles will fit perfectly into the steamer base handles. With a measuring cup or any spouted vessel, fill the steamer base to the MAX mark (5 cups) on the water level lens. Other liquids, such as wine or broths and additional ingredients such as salt, pepper or spices may be added to the water. When cooking is completed, finish seasoning steamed food to taste. This amount of water/liquid will steam for about 1 hour.
5. To enhance the flavor of steamed foods, add fresh or dried herbs, spices or fresh ginger to the herb tray in the center of the drip tray.

NOTE: When steaming foods for longer than 1 hour, it may be necessary to refill the steamer base during steaming. Use a spouted vessel and add water through either water fill hole.

6. There are 3 steamer bowls. Use the markings on the steamer bowl handles to identify the bottom (B), middle (M), and top (T) steamer bowls and their positions. (See illustrations on next page.) Place foods to be cooked into the various steamer bowls.
7. The bottom of every stacked bowl locks into the tabs and grooves along the top rim of the steamer bowl below it.

operating instructions (continued)

8. When using a single steamer bowl, use only the bottom (B) bowl. When using 2 tiers (dual steamer bowls), use the bottom (B) bowl and rest the middle (M) bowl with lid on top.



NOTE: It is important that food is contained and evenly distributed within each bowl.

CAUTION: Make sure the bottom steamer bowl is securely sitting in position on the steamer base. Make sure the bottom of every stacked bowl is securely sitting inside the rim of the steamer bowl below it, and that the food is evenly distributed within each bowl.

CAUTION: While steaming, make sure the food steamer is placed in a secure area that will not be bumped or pushed or disturbed in any manner or where steam could damage upper cabinets, curtains, etc.

CAUTION: ALWAYS REPLACE THE BOTTOM STEAMER BASKET ONTO THE STEAMER BASE.

operating instructions (continued)

- Place the denser foods that need to cook the most in the bottom steamer bowl, closest to the steam. To ensure all pieces in the steamer bowl will be cooked within the same time frame, cut food in each bowl to a uniform size and distribute food evenly throughout the bowl.
- When cooking in multiple steamer bowls with foods requiring various steaming times, place the food to be finished first in the top steamer bowl.
- When the steamer and steamer bowls and lid are properly set up, plug the unit into a 120V AC electric outlet. The indicator light will illuminate and "00 MIN" will appear on the LCD display.



- Press the TIME button. A signal will sound and "05 MIN" will appear on the LCD display.
- Press the TIME Button again; a signal will sound and "10 MIN" is displayed. Each time the button is pressed, a signal will sound and the time will advance in increments of 5 minutes to a maximum preset time of 60 minutes. (*Hint: Hold down the button to fast advance.*)
- When cooking with multiple steamer bowls, set the timer to the shortest steaming time. When the first steaming time is reached, the indicator light will turn off and the steamer will beep as an alert. The beeping will continue until either the START/OFF button is pushed or the cord is removed from the outlet. Press the START/OFF button to stop steaming. Use protective oven mitts to remove the lid. Check the top (T) bowl food for desired doneness. If the top (T) bowl's food is finished cooking, remove it and replace the lid onto the middle steamer bowl.
- Press the TIME button to reset the timer to the desired cooking time (in 5 minute increments). Press the START/OFF button to begin steaming. The indicator light will illuminate. The time on the control panel will count down until it reaches 00:00. The steamer will turn itself off. The indicator light will turn off and the steamer will beep as an alert. The beeping will continue until either the START/OFF button is pushed or the cord is removed from the outlet. Press the START/OFF button to stop the beeping.

operating instructions (continued)

WARNING: Steam is hot and can cause burns. Keep hands and face away from vents in the lid. Use protective oven mitts to remove steamer bowls from the base and to lift the lid. When removing the lid after steaming, always tilt lid away from your face to avoid burns caused from steam.

16. To check the food in the bottom (B) steamer bowl, remove the middle (M) bowl and lid and place onto a large heat-resistant tray, protective mat or place onto a kitchen towel spread out over your countertop. If it still requires more steaming time, replace the middle steamer bowl on top of the bottom (B) steamer bowl. Make sure the bowls are securely in position over the steamer base. Replace the lid.
17. Press the TIME Button and reset the timer for the desired cooking time of the remaining food. Press the START/OFF button and continue steaming until all food is cooked to your satisfaction.
18. If, after checking, you are ready to serve the food, press the START/OFF button to turn the unit OFF. The indicator light will turn off. Unplug the food steamer from the outlet.

CAUTION: NEVER PLACE EITHER THE middle steamer bowl or the top steamer bowl directly onto the steamer base.

suggestion: Place an outstretched kitchen towel, large heat-resistant tray, or protective mat onto the counter next to the food steamer. This will become a useful surface to place steamer bowls when checking for doneness or removing bowls from the stack.

to refill the steamer base with water during steaming

1. When steaming foods for long periods of time, (more than approximately 1 hour) it will be necessary to replenish the water in the steamer base.

WARNING: When cooking foods for more than 1 hour, check the water level lens. Since the food steamer cannot operate properly when the water level is too low, you must refill when water reaches below the MINIMUM marking.

2. Use a spouted vessel and add water through either water fill hole to refill the steamer base during steaming . Make sure that the water reaches the MAX line. Add more water as necessary.
3. **NOTE:** When steaming for extended periods of time, it may be necessary to remove water from the drip tray. Using protective oven mitts, remove bowl(s) and lid. Using a heat-resistant long handled ladle or spoon, remove the majority of the water from the drip tray, making sure that the water level always remains close to the MAX line. Replace the bowl(s) with lid and continue cooking.

using the rice cooking bowl to steam rice

Use the rice cooking bowl to prepare light and fluffy rice: cook brown or white rice, and even wild rice.

1. Add the rice and water amounts listed on the rice steaming chart to the rice bowl. The amount of water will be less than listed on the rice package because the steamer will retain moisture.
2. Place the rice cooking bowl into the bottom steamer bowl. Add **NO MORE THAN 1 cup** of rice plus the amount of water and other ingredients suggested on the rice steaming chart. The amount of water will vary depending on the type of rice or grain.
3. Place the steamer bowl securely onto the steamer base for cooking, then add the lid.
4. Press the **TIME** button to set the timer to steam rice for the amount of time suggested on the rice steaming chart below. Press the **START/OFF** button. The indicator light will illuminate and the unit will begin steaming.
5. Note that if the cooking time is longer than 1 hour, it will be necessary to replenish the water in the steamer base. Consult the operating instructions for detailed refilling procedures.
6. When the steaming time is reached, the steamer will turn itself off. The indicator light will turn off and the steamer will beep as an alert. The beeping will continue until either the **START/OFF** button is pushed or the cord is removed from the outlet. Press the **START/OFF** button to stop the beeping.
7. Use protective oven mitts to remove the lid. **Always tilt lid away from your face when removing.** If excess liquid remains in the rice cooking bowl after rice is done, then use a spoon or ladle to remove the excess water, a little at a time. Replace the lid and press the **TIME** button and set timer to allow the steamer to continue to cook for an additional 5 minutes. Press the **START/OFF** button. The indicator light will illuminate and the unit will begin steaming. Take care not to let the steamer base or the grains boil dry.

hints for steaming rice

1. There are many types of rice. Follow specific directions for the variety used.
2. For softer rice, increase the amount of water indicated in the chart by 1 to 2 tablespoons. For firmer rice, decrease the amount of water added to the rice cooking bowl by 1 to 2 tablespoons.
3. At the end of the suggested cooking time specified on the chart, use protective oven mitts to remove the lid. Always tilt lid away from your face when removing to avoid burns. Be careful not to allow condensed water to spill into the rice cooking bowl since this would reduce the quality and flavor of the steamed rice. Stir the rice in the rice cooking bowl and check its doneness and consistency.
4. Rice may be seasoned with salt, pepper, or butter after steaming.

rice steaming chart

type of rice grain	amount of raw rice	amount of cold water	suggested cooking time*
White rice, short, regular, Long, or extra long	1 cup	1-1/4 cups	35 to 45 min.
Brown rice, regular, Long, or short grain	1 cup	1-1/4 cup	50 to 60 min.
Long grain & wild rice	1 cup	1-2/3 cups	55 to 60 min.
Rice mix (1 package)	5 to 7 oz.	1-2/3 cups	45 to 50 min.

*approximate times are offered as guidelines only. Cooking times may vary.

NOTE: Do not remove lid until ready to serve.

hints for best results

1. When placing food into the steamer bowls, make certain not to block all of the steam holes. This is especially important when cooking with multiple steamer bowls. There must be adequate air circulation around the food to ensure even steaming on all levels.

WARNING: DO NOT OVERFILL STEAMING BASKETS AS THIS WILL IMPAIR THE STEAMING ABILITY OF THE APPLIANCE. ONLY FILL BASKETS APPROXIMATELY HALF FULL WITH FOOD.

NOTE: When steaming large quantities of food, it may become necessary to rearrange the food. Use protective oven mitts to remove the lid. Always tilt lid away from your face when removing to avoid burns caused from steam. Gently move food; then replace lid immediately when finished.

2. Experiment with various vegetables and combinations. Using the recipes and the Cooking Guide supplied in this booklet, you may experiment and adjust your cooking times to your personal taste.
3. When steaming foods for long periods of time (more than 1 hour) use a cup with a spout filled with water to refill food steamer when necessary. Consult the operating instructions for detailed refilling procedures.

steaming fresh vegetables

1. Clean vegetables thoroughly. Cut off stems; peel or chop if necessary. Smaller pieces steam faster than larger ones.
2. Quantity, quality, freshness and size/uniformity may affect steaming times. Adjust steaming time as desired.

WARNING: When cooking foods for more than 1 hour, check the water level lens. At the MAX water level, the steamer will operate for approximately 60 minutes. At the MIN water level, the steamer will run approximately 15 minutes. You must refill when water reaches the MINIMUM marking. Follow the water-filling instructions previously described in this instruction manual.

user maintenance instructions

WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, DO NOT REMOVE THE BOTTOM COVER. NO USER-SERVICEABLE PARTS ARE INSIDE. REPAIR SHOULD BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY.

descaling

We recommend that you descale your 3 tier steamer after every 7 to 10 uses because mineral deposits can form a coating on the steam ring, drip tray, heat element, and in the steamer base, causing longer steaming times and possibly an off flavor in the foods.

1. Fill the steamer base using equal parts of water and vinegar: approximately 2 cups water + 2 cups vinegar. Make sure the steam ring is in place. Add the drip tray.
2. Follow steaming instructions except do not add steamer bowls or lid.
3. Set the timer for 20 to 25 minutes. Unplug steamer when timer sounds. Wait until the steamer and vinegar solution has cooled down before attempting to empty the drip tray and steamer base.
4. Rinse steamer base, steam ring and drip tray several times with fresh, cold water. Hand wash thoroughly to remove all traces of the vinegar.
5. Wipe exterior with a damp cloth.

care and cleaning

CAUTION: Unplug and allow steamer and water to cool completely before emptying water from the drip tray and steamer base and before cleaning.

IMPORTANT: Always empty the steamer base and drip tray and clean the steam ring after each use. Fill with clean water before each use.

1. Press the START/OFF button to turn the steamer OFF. The indicator light will turn OFF.
2. Unplug and allow steamer, steam ring, drip tray and water to cool completely before cleaning.
3. Use the 2 handles on the drip tray to carefully lift the drip tray out of the steamer base. Raise it up high enough to clear the heat element under the drip tray.
4. Remove the steam ring to clean.
5. The steamer lid, steamer bowls, drip tray and steam ring are top rack dishwasher safe or they can be washed by hand in warm, soapy water. Rinse thoroughly. Dry the steamer base and all accessories after each cleaning.
6. Clean the stainless steel outside of the steamer with a soft, damp cloth.

CAUTION: DO NOT IMMERSE CORD, PLUG OR STEAMER UNIT IN WATER OR OTHER LIQUID.

to store

Unplug the 3 tier steamer from the wall outlet and clean all parts. Be sure all parts are dry before storing. The 3 steamer bowls, in position, and the rice cooking bowl, nest themselves inside each other for easy storage.

Store appliance in its box or in a clean, dry place. Never store it while it is hot, wet or still plugged in. Use the cord storage area located on the bottom of the unit. Never wrap power cord around the appliance.

fresh vegetable steaming chart

The times in the steaming chart are approximate. Set the timer and check for doneness at the suggested cooking time; continue cooking if necessary. The size and shape of the food, as well as personal taste, may call for adjustments. If you want softer vegetables, add more water if necessary, and steam for additional time. Do not allow the water in the steamer base to boil dry.

NOTE: Foods that steam in the top (T) or middle (M) bowl(s) may require additional cooking time.

vegetable	amount (approximate)	suggested cooking time*
Artichoke, whole	3 medium, tops trimmed	50 to 55 min.
Asparagus, spears	1 lb.	20 to 25 min.
Beans, green/wax, cut or whole	1 lb.	45 to 55 min.
Broccoli, spears	1/2 to 1 lb.	35 to 45 min.
florets	1/2 to 1 lb.	20 to 25 min.
Brussels sprouts	1 lb.	25 to 30 min.
Cabbage, 1/8 wedges	1 head	45 to 50 min.
Carrots, 2-inch chunks	1 lb.	25 to 30 min.
Cauliflower	1 medium head chunked	35 to 40 min.
florets	1/2 to 1 lb.	35 to 40 min.
Corn on the cob	3 small	35 to 45 min.
Mushrooms, whole	1 lb.	10 to 15 min.
Parsnips, whole	1 lb.	40 to 50 min.
Potatoes, new, Whole	2 lb.	45 to 55 min.
Rutabaga, quartered	1 lb.	55 to 65 min.
Spinach	12 oz.	10 to 15 min.
Summer squash:		
Yellow and Zucchini, 1/2-inch slices	1 lb.	10 to 15 min.
Turnips, halved	1 lb.	45 to 60 min.
Winter squash, cut in half, or to fit in bowl, skin up	1 squash	30 to 50 min.

*Approximate times are offered as guidelines only. Cooking times may vary.

steaming fish, poultry & pre-cooked meats

1. The steaming times listed in the chart are for fresh or frozen (fully thawed) fish or shellfish. Before steaming, clean and prepare fresh seafood.
2. Use lettuce leaves under fish fillets and fish steaks to catch some of the juice and to make removing the fish easier.
3. Clams, oysters and mussels may open at different times. Check the shells to avoid over-cooking.
4. Marinate fish to impart flavors before cooking. Serve steamed seafood plain or use seasoned butter or margarine, lemon or add your favorite sauces after steaming.
5. Adjust steaming times accordingly to suit your personal taste.

NOTE: Foods that steam in the top (T) or middle (M) bowl(s) may require additional cooking time.

fish steaming chart

fish / shellfish	weight or nu. of pieces (approximate)	suggested cooking time*
Clams in shell		
littlenecks	6	15 to 20 min.
cherrystones	4	20 to 25 min.
Crab, pre-cooked king crab, legs/claws	6	20 to 25 min.
Lobster tails	2	20 to 30 min.
Oysters in shell	6	20 to 25 min.
Scallops		
bay (shucked)	12	15 to 20 min.
sea (shucked)	12	15 to 20 min.
Shrimp, medium, in shell	12	5 to 10 min.
Fish		
whole trout	2 small	15 to 20 min.
fillets	3	15 to 22 min.
steaks	2	20 to 25 min.

*Approximate times are offered as guidelines only. Cooking times may vary.

pre-cooked meat & poultry steaming chart

meat/poultry	weight or number of pieces	suggested cooking time*
Chicken breasts, boneless, skinless	to fit in bowl	30 to 40 min.
Hot dogs	1 package	15 to 20 min.
Pre-cooked sausage	1 lb.	15 to 20 min.

*Approximate times are offered as guidelines only. Cooking times may vary.

boiled egg steaming chart

boiled eggs in shell	number of large eggs	suggested cooking time
Soft boiled	1 to 6	10 min.
Medium boiled	1 to 6	15 min.
Hard boiled	1 to 6	20 min.

boiled eggs, in cup

1. Place 1 raw egg into each custard cup coated with butter. Season with salt and pepper, if desired. Place custard cup(s) into bottom steamer bowl.
2. Cover with lid.

boiled eggs in cup	number of large eggs	suggested cooking time
Soft boiled	1 to 4 custard cups	10 to 15 min.
Hard boiled	1 to 4 custard cups	15 to 20 min.

scrambled eggs

1. In a small bowl, beat 6 eggs together. Add 2 tablespoons milk and seasonings.
2. Coat rice cooking bowl with butter. Add egg mixture.
3. Stir eggs about halfway through cooking, when the eggs start to set around the edge.

scrambled eggs	number of large eggs	suggested cooking time
Scrambled	6	20 to 25 min.

Recipes

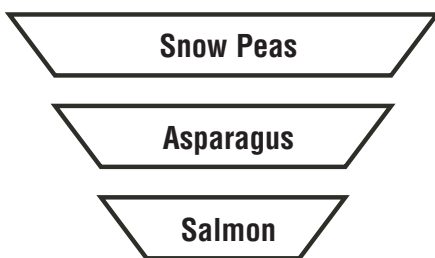
delicious classic egg salad with dill

Makes about 2-1/2 cups, enough for 4 sandwiches

6 large hard-boiled eggs, peeled and diced into 3/8" cubes
1/4 cup mayonnaise
2 tablespoons minced red onion
3 tablespoons chopped fresh dill
1 medium celery stalk, chopped finely
3 to 6 Claussen® dill hamburger sliced pickles, chopped
1 tablespoon ground mustard
1 garlic clove, minced
1/2 teaspoon salt
red pepper flakes to taste

1. Allow eggs to cool, then peel off the shells.
2. Combine all ingredients in large mixing bowl. Add additional seasonings after tasting.

3 tier meal:



Asian glazed salmon with steamed asparagus and pea pods

- 2 (4-oz.) salmon fillets, skin removed
- 1/4 cup sesame oil
- 1/4 cup soy sauce
- 1/4 cup brown sugar
- 1/4 cup chopped green onions
- 1 tablespoon grated ginger
- 1 garlic clove, minced
- 2 large lettuce leaves
- 1 lb. asparagus spears (very thin)
- 1 lb. snow peas

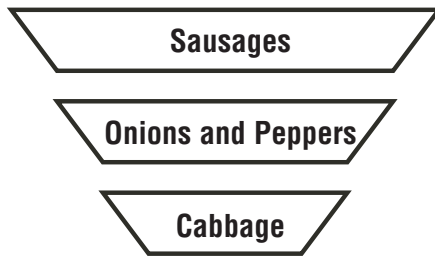
Fresh cut ginger for herb tray

1. Combine the sesame oil, soy sauce, brown sugar, green onions, ginger and garlic together in a locking plastic bag. Place the salmon into the marinade and refrigerate at least 30 minutes.
2. Place fresh ginger into the herb tray.
3. Place the lettuce leaves in the bottom (B) bowl and lay the salmon fillets on top of the lettuce leaves. Set securely in place on the base.
4. Place the asparagus in the middle (M) bowl and place securely on top of the bottom (B) bowl.
5. Place the snow peas in the top (T) bowl and place securely on top of the middle (M) bowl.
6. Set the timer for 15 to 20 minutes. Check all foods for doneness. Continue cooking if necessary.

Arrange salmon on a platter with vegetables, garnish with additional fresh chopped green onions, sprinkle with sesame seeds and serve.

NOTE: Use very thin-stalked asparagus if possible. If asparagus are thick, peel woody outside (with potato peeler) first.

3 tier meal:



smoked turkey sausage with cabbage, onions and peppers

1 (14 to 16 oz.) package smoked turkey sausage,
cut into 6 pieces

1/2 head cabbage, cut into 1-inch chunks

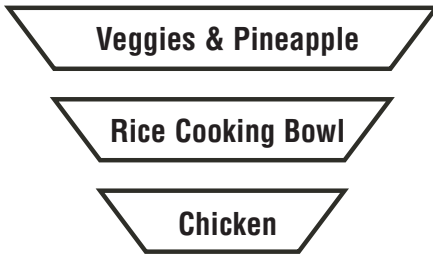
1 onion, cut into 1-inch chunks

1 green pepper, cut into 1-inch chunks

1 red pepper, cut into 1-inch chunks

1. Separate cabbage leaves and place into the bottom (B) bowl. Set securely in place on the base and add the lid. Set the timer for 10 minutes.
2. While the cabbage is cooking, place the onions and peppers in the middle (M) bowl. When timer sounds, remove lid, hold onto the bowl handle and stir cabbage. Then set the middle (M) bowl securely in place on top of the bottom (B) bowl and add the lid. Set the timer for another 10 minutes.
3. Cut the sausage and place into the top (T) bowl. When the timer sounds, remove the lid, hold onto the bowl handle and stir the onions and peppers. Then set the top (T) bowl firmly on top of the middle (M) bowl, and add the lid. Set the timer for 20 minutes.
4. Check to make sure sausages are heated through. Continue cooking if necessary.

3 tier meal:



sweet & dour chicken breast dinner

2 chicken breasts, boneless and skinless
Lawrey's® Seasoning Salt

1 cup long grain white rice
1-1/4 cups water

1/2 medium onion, thinly sliced
1/2 green pepper, sliced
4 oz. mushrooms, sliced
1 can water chestnuts, drained
1/2 cup fresh bean sprouts (or 5 oz. canned bean sprouts, drained)
1 cup candied dried pineapple

sweet & sour sauce

1 cup chili sauce
1/2 cup grape jelly

1. Season chicken breasts with seasoning salt and add to bottom (B) bowl. Set securely in place on the base.
2. Place the rice and water into the rice cooking bowl. Place the middle (M) bowl securely on top of the bottom (B) bowl and add the rice cooking bowl.
3. Place onion, green pepper, mushrooms, water chestnuts, bean sprouts, and dried pineapple in the top (T) bowl. Set the top (T) bowl securely on top of the middle (M) bowl and add the Lid.
4. Set the timer for 45 minutes. Check foods for doneness. Continue cooking if necessary.
5. Combine the chili sauce and grape jelly. Heat in the microwave until hot. Mix thoroughly.
6. Arrange rice on a platter. Add chicken breasts and vegetables. Pour hot sweet/sour sauce over the top to serve. Sprinkle 3 tablespoons sesame seeds over top, if desired.

LIMITED ONE YEAR PRODUCT WARRANTY

Warranty: This Russell Hobbs® product is warranted to be free from defects in materials and workmanship for a period of one (1) year from the original purchase date. This product warranty covers only the original consumer purchaser of the product.

Warranty Coverage: This warranty is void if the product has been damaged by accident in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel, normal wear and tear, improper assembly, installation or maintenance abuse or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in Canada, and does not extend to any units which have been used in violation of written instructions furnished with the product or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

Implied Warranties: ANY WARRANTIES IMPLIED WHICH THE PURCHASER MAY HAVE ARE LIMITED IN DURATION TO ONE (1) YEAR FROM THE DATE OF PURCHASE. Some states and provinces do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

Warranty Performance: During the above one-year warranty period, a product with a defect will be either repaired or replaced with a comparable model (at the store's option) when the product is returned to the place of purchase. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement within the warranty period.

Important Notice: If any parts are missing or defective, return this product to the place of purchase.

For Out of Warranty Service and any other questions or comments please direct them to the Consumer Relations Department. Please write to, call or email:

Consumer Relations Dept.
P.O. Box 6916
Columbia, MO 65205-6916
USA
1(800) 233-9054
Email: salton@saltonusa.com
www.esalton.com

Limitation of Remedies: No representative or person is authorized to assume for us any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability, breach of warranty, and breach of contract. Repair, replacement or refund shall be the sole remedy of the purchaser under this warranty, and **in no event shall Russell Hobbs® be liable for any incidental or consequential damages, losses or expenses.** Some states and provinces do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

Legal Rights: This warranty gives you specific legal rights, and you may also have other rights which vary from state to state/province.