

SALTER®
Let's **GO Healthy.**



3-TIER STEAMER

NUTRITIOUS MEALS FOR THE WHOLE FAMILY

SALTER®

3-TIER STEAMER

Nutritious meals for the whole family

*"I love creating delicious,
nutrient-packed meals
with my Salter steamer"*

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Please read all of the instructions carefully and retain for future reference.

Safety Instructions

When using electrical appliances, basic safety precautions should always be followed.

Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.

Children aged from 8 years and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children should be supervised to ensure that they do not play with the appliance.

Unless they are older than 8 and supervised, children should not perform cleaning or user maintenance.

This appliance is not a toy.

This appliance contains no user serviceable parts. If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.

Keep the appliance and its power supply cord out of the reach of children.

Keep the appliance out of the reach of children when it is switched on or cooling down.

Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.

Keep the power supply cord away from any parts of the appliance that may become hot during use.

Keep the appliance away from other heat emitting appliances. Do not immerse the electrical components of this appliance in water or any other liquid.

Do not operate the appliance with wet hands.
Do not leave the appliance unattended whilst connected to the mains power supply.
Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.
Do not pull or carry the appliance by its power supply cord.
Do not use the appliance if it has been dropped, if there are visible signs of damage or if it is leaking.
Do not use the appliance for anything other than its intended use.
Do not use any accessories other than those supplied.
Do not use this appliance outdoors.
Do not store the appliance in direct sunlight or in high humidity conditions.
Do not move the appliance whilst it is in use.
Do not use the appliance if the water level exceeds the max. fill mark.
Do not use the appliance if the water level is less than the minimum fill mark.
Do not put any liquid other than water into this appliance.
Do not touch any sections of the appliance that may become hot or the heating components of the appliance, as this could cause injury.
Do not use sharp or abrasive items with this appliance; use only heat-resistant plastic or wooden spatulas to avoid damaging the non-stick surface.
Switch off the appliance and disconnect it from the mains power supply before changing or fitting accessories.
Always unplug the appliance after use and before any cleaning or user maintenance.
Always ensure that the appliance has cooled fully after use before performing any cleaning or maintenance or storing away.
Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.

Use of an extension cord with the appliance is not recommended. This appliance should not be operated by means of an external timer or separate remote control system, other than that supplied with this appliance.

This appliance is intended for domestic use only. It should not be used for commercial purposes.

The outer surface of the appliance may get hot during operation.

Caution: Hot surface – do not touch the hot section or heating components of the appliance.

Warning: Keep the appliance away from flammable materials. If the heating plate surface is cracked, switch off the appliance to avoid the possibility of electric shock.

Boil-dry Switch-off

The steamer is fitted with an automatic switch-off, built in to prevent it from boiling dry. Should there not be enough water in the reservoir, the boil-dry switch-off will automatically operate and both the heating element and the power indicator light at the front of the unit will switch off. The water level can also be monitored from the window at the front of the unit. If this happens:

STEP 1: Switch off and unplug the steamer from the mains power supply.

STEP 2: Carefully disassemble the steamer using heat-resistant oven gloves to avoid injury.

STEP 3: Refill the reservoir with boiling water; do not exceed the max. fill mark.

STEP 4: Reassemble the steamer and reset the timer. The boil-dry switch-off should reset and steaming can commence.

Note: When disassembling the steamer while steaming, condensation may drip from the steam baskets.

Care and Maintenance

Switch off and unplug the steamer from the mains power supply and allow it to cool fully.

STEP 1: Wipe the steamer base unit with a soft, damp cloth and allow to dry thoroughly.

STEP 2: Clean the accessories in warm, soapy water, then rinse and dry thoroughly. Do not immerse the steamer base unit in water or any other liquid.

Never use harsh or abrasive cleaning detergents or scourers to clean the steamer or its accessories, as this could cause damage.

Note: The steamer should be cleaned after each use.

Removing Limescale

Limescale can develop over time and may affect the performance and lifespan of the steamer. It is recommended to use a commercial descaling agent to remove limescale from the steamer regularly, at least once a month.

STEP 1: Invert the steam tube so that the narrow side is at the bottom.

STEP 2: Add the descaling solution to the inside of the steam tube, following the manufacturer's instructions.

STEP 3: Plug in and switch on the steamer at the mains power supply and set the timer to 20 minutes or for the length of time specified on the descaling product.

STEP 4: Once the 20 minutes are up, allow the solution to fully cool before emptying the reservoir and rinsing several times. Dry thoroughly.

Warning: Do not leave the steamer unattended whilst removing limescale.

Getting Started

Remove the appliance from the box.

Remove any packaging from the appliance.

Place the packaging inside the box and either store or dispose of safely.

In the Box

3-Tier Steamer base unit

Drip tray

Steam tube

3 steam baskets

Rice bowl

Lid

Instruction manual

Features

800 W power

9 litre capacity

3 steam baskets

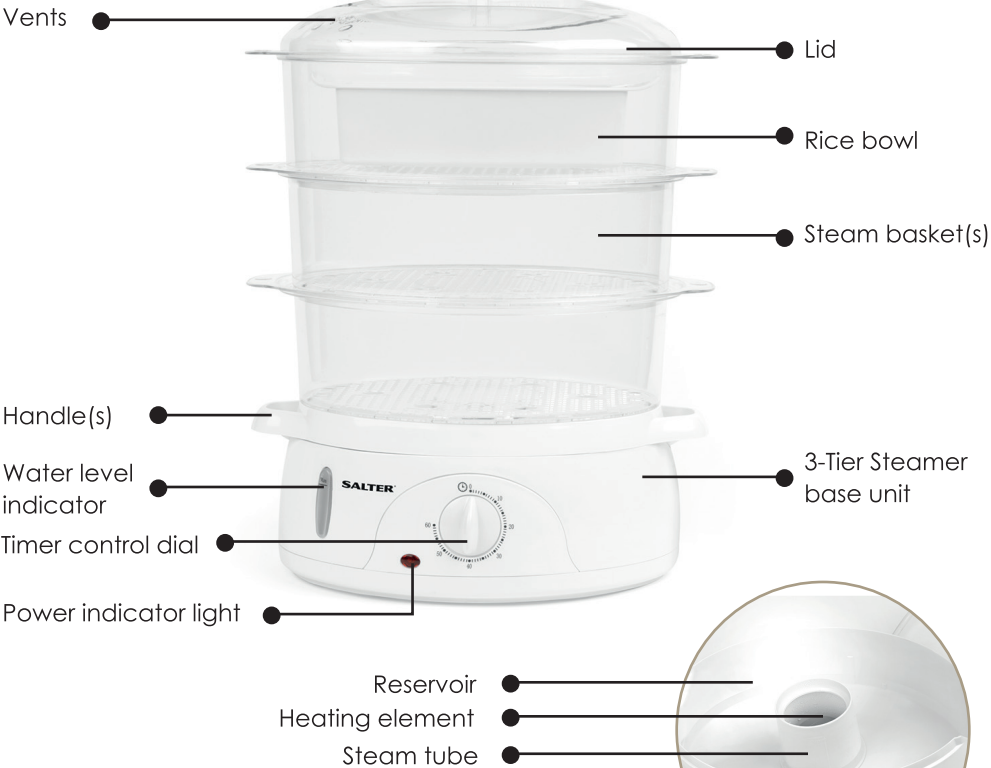
Collapsible tiers for easy storage

Water level indicator

60-minute timer

Includes rice bowl

Description of Parts



Instructions for Use

Before First Use

STEP 1: Check that the steamer is switched off and unplugged from the mains power supply.

STEP 2: Wipe the steamer base unit with a soft, damp cloth and allow to dry thoroughly.

STEP 3: Clean the accessories in warm, soapy water, then rinse and dry thoroughly. Do not immerse the steamer base unit in water or any other liquid.

Never use harsh or abrasive cleaning detergents or scourers to clean the steamer or its accessories, as this could cause damage.

STEP 4: Place the steamer base unit onto a stable, heat-resistant surface, at a height that is comfortable for the user.

Note: When using the steamer for the first time, a slight odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the steamer.

Using the 3-Tier Steamer

STEP 1: Check that steamer is switched off and unplugged from the mains power supply.

STEP 2: With the reservoir empty, place the steam tube over the heating element with the wide side at the bottom.

STEP 3: Fill the reservoir up to the max. fill mark with water; do not exceed this point. This will be enough water to provide approx. 60 minutes of steaming, which is sufficient for most foods. Different types of food require different cooking times; consult the recipe or food packaging and check that the food is cooked thoroughly throughout before serving.

STEP 4: Fit the drip tray over the reservoir, then position one of the steam baskets onto the drip tray. Always place the steam basket marked with the number 1 first, followed by 2 and then 3.

STEP 5: Place the ingredients to be steamed into the first steam basket. If more than one tier is required, fit the second steam basket on top.

STEP 6: Repeat for the third tier, if required.

STEP 7: Fit the lid.

STEP 8: Plug in and switch on the steamer at the mains power supply.

STEP 9: Select the required cooking time by rotating the timer control dial in a clockwise direction. The power indicator light will illuminate to signal that the steamer is heating up.

STEP 10: Once cooking is complete and the set time has elapsed, the steamer will automatically turn off. It is important to check immediately that the food has been cooked thoroughly; if not, add water whilst wearing heat-resistant oven gloves and reset the timer as required. If the food is cooked before the timer has fully counted down, switch the steamer off at the power supply.

STEP 11: Switch off and unplug the steamer from the mains power supply.

STEP 12: Carefully remove the lid using heat-resistant oven gloves.

STEP 13: Empty the contents into a bowl or onto a plate, using a pair of heat-resistant tongs (not included). If more than one tier has been used, use heat-resistant oven gloves to carefully remove the steam basket to gain access to the next layer of food.

Note: Filling the reservoir to the max. fill mark will help to prevent it from boiling dry. Always preheat the water in the reservoir before starting to cook. The timer may occasionally whirl, even after it has counted down. This is normal; the steamer and its heating element will have turned off. During cooking, periodically check the water level using the power indicator light and water level window. Top up if necessary.

Caution: Exercise caution when removing the lid and steam baskets, as they will get very hot during use and steam may be emitted. Use heat-resistant oven gloves to avoid injury.

Warning: Do not add anything to the water. Any seasonings or marinades should be added to the food, otherwise they will collect in the reservoir and could cause damage. Nominal voltage is still present even when the thermostat is turned to the off position; to permanently switch off the steamer, disconnect it from the mains power supply.

Steaming for Longer than 60 Minutes

When steaming for longer than 60 minutes, it is important to monitor on the water level in the reservoir. If the water level reaches the bottom, more water needs to be added.

STEP 1: Switch off the steamer at the mains power supply and allow it to cool.

STEP 2: Using heat-resistant oven gloves, remove the lid and steam baskets and set to one side, so that the reservoir can be accessed.

STEP 3: Top up the reservoir with boiling water to the max. fill mark.

STEP 4: Carefully reassemble the steamer.

STEP 5: Plug in and switch on the steamer at the mains power supply and reset the timer with the remaining cooking time.

Cooking Guide

The following is a guideline for cooking certain types of ingredients, in a single layer, in the bottom steam basket of the steamer.

This is a guideline only and cooking should always be monitored.

Extend the cooking times if:

- a) 2–3 steam baskets are used, as the steam will have more ingredients to cook
- b) Ingredients are layered within a steam basket.

Food	Amount	Approx. Cooking Time
Meat and Poultry		
Chicken breasts (boneless)	400 g	20–30 mins
Frankfurter sausages	400 g	15 mins
Fish and Seafood		
Fish fillets (fresh)	200 g	10 mins
Fish steaks (fresh)	200 g	12–17 mins
Prawns (fresh)	400 g	6–8 mins
Lobster tail (frozen)	2 pieces	20–22 mins
Mussels (fresh)	400 g	10–15 mins
Vegetables		
Artichokes (fresh)	2–3 medium	40–45 mins
Asparagus	400 g	15 mins
Broccoli	400 g	15 mins
Brussell sprouts	400 g	15–18 mins
Cabbage	1 head, cut up	20 mins
Carrots	400 g, sliced	15 mins
Cauliflower	1 head, cored	15 mins
Corn on the cob (fresh)	1	15 mins
Courgettes	400 g, sliced	10 mins
Green beans	400 g	18–20 mins
Green peas	400 g, shelled	12–15 mins
Mushrooms (fresh)	200 g	10–13 mins
New potatoes	10–12, whole	20–25 mins
Peppers	1, deseeded and sliced	10 mins
Potatoes	900 g, peeled and chopped	20 mins
Spinach (fresh)	200 g	10 mins

Note: The further food is away from the heating element, the longer the cooking time.
Experiment with cooking times and the positioning of foods within the steamer.
Always check that food is piping hot and cooked thoroughly before serving.

Cooking Rice

STEP 1: When cooking rice, fill the rice bowl no more than half full with uncooked rice.

STEP 2: Add water to the rice bowl; use slightly more water than rice, as the rice will absorb the water.

STEP 3: Place the rice bowl on the top tier of the steamer; do not use the bottom tier for rice as the juices from other foods may alter the flavour.

STEP 4: The rice should take approx. 25–30 minutes to cook, depending upon the type of rice and the amount of rice used. Check the rice after 20 minutes and continue to cook until ready to eat.

Hints and Tips

1. Cut ingredients so that they are roughly the same size.
2. If steaming larger ingredients, place them into the lower steam basket, closest to the reservoir.
3. To allow room for steam to circulate, pack ingredients loosely in the steam baskets, using single layers where possible and leaving space between the ingredients.
4. It is advised to have a plate or tray to hand when disassembling the steamer after use, as the steam baskets and lid will drip.

Storage

Check that the steamer is cool, clean and dry before storing in a cool, dry place. Never wrap the cord tightly around the steamer; wrap it loosely to avoid causing damage.

Do not store the cord inside the steamer.

Specifications

Product code: EK2846

Input: 220–240 V ~ 50/60 Hz

Output: 800 W

Connection To The Mains

Please check that the voltage indicated on the product corresponds with your supply voltage.

Important

As the colours in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, please proceed as follows:

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

Blue Neutral (N)

Brown Live (L)

Green/Yellow Earth ($\perp$)

FOR UK USE ONLY - Plug fitting details
(where applicable).

The wire coloured **BLUE** is the **NEUTRAL** and must be connected to the terminal marked **N** or coloured **BLACK**.

The wire coloured **BROWN** is the **LIVE** wire and must be connected to the terminal marked **L** or coloured **RED**.

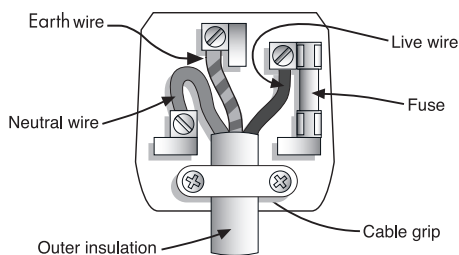
The wire coloured **GREEN/YELLOW** must be connected to the terminal marked with the letter **E** or marked $\perp$.

On no account must either the **BROWN** or the **BLUE** wire be connected to the **EARTH** terminal ($\perp$).

Always ensure that the cord grip is fastened correctly.

The plug must be fitted with a fuse of the same rating already fitted and conforming to BS 1362 and be ASTA approved.

If in doubt, consult a qualified electrician who will be pleased to do this for you.



Non-Rewireable Mains Plug

If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use one that is ASTA approved one (conforming to BS 1362 of the same rating).

If in doubt, consult a qualified electrician who will be pleased to do this for you.

If you need to remove the plug, **DISCONNECT IT FROM THE MAINS**, then cut it off the mains lead and immediately dispose of it safely. Never attempt to reuse the plug or insert it into a socket outlet as there is a danger of an electric shock.

**UP Global Sourcing UK Ltd.,
Victoria Street, Manchester OL9 0DD. UK.**

If this product does not reach you in an acceptable condition please contact our Customer Services Department by one of the following methods:

Telephone: 0161 934 2240*

*Telephone lines are open Monday–Friday, 9 am–5 pm (Closed Bank Holidays)

Email: customercare@upgs.com

Fax: 0161 628 2126

Please have your delivery note to hand as details from it will be required.

If you wish to return this product, please return it to the retailer from where it was purchased with your receipt (subject to their terms and conditions).

Guarantee

All products purchased as new carry a manufacturer's guarantee; the time period of the guarantee will vary dependent upon the product. Where reasonable proof of purchase can be provided, Salter will provide a standard 12 month guarantee with the retailer from the date of purchase. This is only applicable when products have been used as instructed for their intended, domestic use. Any misuse or dismantling of products will invalidate any guarantee.

Under the guarantee, we undertake to repair or replace free of any charge any parts found to be defective. In the event that we cannot provide an exact replacement, a similar product will be offered or the cost refunded. Any damages from daily wear and tear are not covered by this guarantee, nor are consumables such as plugs, fuses etc.

Please note that the above terms and conditions may be updated from time to time and we therefore recommend that you check these each time you revisit the website.

Nothing in this guarantee or in the instructions relating to this product excludes, restricts or otherwise affects your statutory rights.

The crossed out wheelie bin symbol on this item indicates that this appliance needs to be disposed of in an environmentally friendly way when it becomes of no further use or has worn out. Contact your local authority for details of where to take the item for recycling.



3
YEAR

GUARANTEE*

*To be eligible for the extended guarantee,
go to www.saltercookshop.com
and register your product.



Find us on 

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UP Global Sourcing UK Ltd.,
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