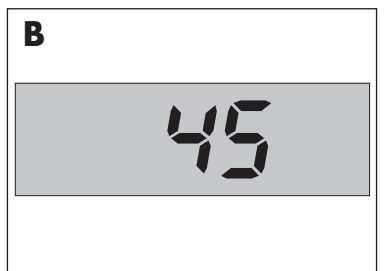
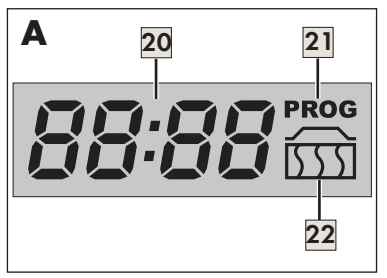


■ Steamer



GB Steamer
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The following icons / symbols are used in this instruction manual:

	Read instruction manual!		Warning - Hot surfaces!
	Observe caution and safety notes!		Keep children away from electrical devices!
	Risk of explosion!	W	Watts (Effective power)
	Caution - electric shock! Danger to life!	V~	Volt (AC)
	Food-safe!		Check that the device, mains lead and plug are in good condition!
	Proper procedure and handling.		Risk of fire!
	Dispose packaging and appliance in an environmentally-friendly way!		

Steamer

● Introduction



We are pleased that you have chosen this product. Fold out the page with the pictures and familiarise yourself with the functions of the appliance before the initial operation. For this, read the following instruction manual and the safety advices carefully. Only use the appliance as described and for the stated ranges of use. Keep this instruction manual safely. Hand out all documents to third persons when passing on the appliance.

● Intended Use

The appliance is designed for steaming food. The steamer may only be used in dry and confined spaces. Other uses or modifications of the appliance are not intended and harbour considerable risks. For damage arising from not intended use, the manufacturer does not assume liability. The appliance is not designed for commercial use.

● Technical Data

Nominal voltage:	220-240V ~ 50Hz
Nominal power:	800W
Volume steam trays:	3l
Volume rice bowl:	1l
Dimensions:	31,3 x 23,1 x 39,8 cm (W x D x H)
Weight:	2.05 kg

● Scope of Supply

Check the scope of supply for completeness as well as the intactness of the product and all components immediately after unpacking.

- 1 x Base of the appliance
- 1 x Turbo ring
- 1 x Condensate collection basin
- 3 x Steam trays
- 1 x Rice bowl (1 l)
- 1 x Cover
- 1 x Instruction manual

● Description of Components

- 1 Cover
- 2 Rice bowl
- 3 Upper steam tray (3)
- 4 Middle steam tray (2)
- 5 Egg cups (recesses)
- 6 Lower steam tray (1)
- 7 Condensate collection basin
- 8 Turbo ring
- 9 MIN mark
- 10 Base of the appliance / water tank
- 11 Heating element
- 12 Water level indicator
- 13 LCD-display
- 14 ON / OFF button
- 15 Pilot lamp
- 16 PLUS / MINUS button
- 17 PROG button ("programming")
- 18 Power cord with mains plug
- 19 MAX mark
- 20 Time indicator
- 21 PROG symbol ("programming")
- 22 Keep-warm symbol


● Safety




⚠ WARNING! Read all safety advices and instructions. Non-observance of the safety advices and instructions may cause electric shock, fire and / or bad injuries.

KEEP ALL SAFETY ADVICES AND INSTRUCTIONS FOR THE FUTURE!



Avoid injuries and damage of the electrical appliance:

-  **DANGER OF LIFE AND ACCIDENT FOR BABIES AND CHILDREN!** Never leave children unsupervised with the packing material and the product. There is the hazard of choking by packing material and the hazard of life by burns. Children often underrate the risks. Always keep children away from the product.

-  Do not operate the appliance in explosive environments, where inflammable liquids or gases are located.
- Children and persons, not having the knowledge or experience in operating the appliance or having handicaps of physical, sensorial or mental nature must not operate the appliance without supervision or instruction by a person, responsible for their safety. Children must be supervised in order to ensure that they do not play with the appliance.
- **ATTENTION!** Never leave the steamer unattended during operation.
-  **ATTENTION! HAZARD OF BURNS!** The appliance will become very hot during use. Beware of getting in contact with the ascending steam or the hot food.
- Always lift the cover **1** slowly, turning away from you and let the steam exhaust backwards. Do not bend over the appliance during steam generation. Use oven cloths when touching the cover **1** and the steam trays **3**, **4**, **6**. Use a long fork or tongs when checking if the food is done.
- Pull the mains plug after each use. Never let the cord **18** hang down over the edge of the work surface so that the appliance can not be pulled down accidentally.
- Let the appliances completely cool down, before you remove the remaining water from the base of the appliance / water tank **10**.
-  **ATTENTION! HAZARD OF FIRE!** Do not operate the steamer in the proximity of or below curtains, wall cupboards or other inflammable materials.
- Place the appliance on a heat resistant surface (no varnished tables, no table cloths). Do not operate it in the vicinity of other sources of heat (oven, gas flame). Otherwise, the appliance and / or pieces of furniture may be damaged.
- Place the appliance on an even, stable surface at a safe distance to walls and cupboards in order to avoid any damage caused by steam rising.


- Always fill the base of the appliance / water tank **10** with sufficient water for the period of steaming. Do not cover the base of the appliance / water tank **10** with aluminium foil or any other material. If not observed, this can lead to an overheating of the appliance. Damage of the appliance is the consequence.
- Never immerse the appliance in water and always pull the mains plug before cleaning or transporting it.



FOOD-SAFE! The taste and smell of your food are not detrimentally affected by this product.



Avoid the hazard of life by electric shock:

- Make sure that the details on the rating label are in conformity with your mains voltage. Only connect the unit to alternating current.
- Do not at all operate this unit with an external timer or a separate telecontrol system.
-  Check the power cord **18** regularly for damage or deterioration.
- Do not operate the appliance when the power cord **18** or the mains plug is damaged.

ATTENTION! A damaged power cord **18** presents a hazard of life by electric shock.

- Have appliances, which do not work faultlessly or which are damaged, immediately and only checked and repaired by the after-sales service.
- Do not use the power cord **18** for unplugging the appliance. Keep the power cord **18** away from hot surfaces, sharp edges and mechanical forces. Damaged or entangled cords **18** increase the risk of an electric shock.
- Do not operate the appliance outside. Never let the power cord **18** become wet or damp during operation.
- Unplug the power cord **18** when you are not operating the appliance.

● Use Original Accessories

Only use accessories and additional equipment stated in the instruction manual. The use of other products or accessories than recommended in the instruction manual may present a risk of injuries for you.

● Prior to Initial Use

Clean all detachable parts prior to the initial use with warm soapy water and dry them carefully. Wipe the interior of the base of the appliance / water tank **10** with a damp cloth.

● Initial Operation

Observe the mains voltage. The mains voltage of the power source must be in conformity with the details on the rating label of the appliance. Appliances declared with 230 V can also be operated with 220 V.

- Place the base of the appliance **10** on a stable, even surface.
- Then place the black turbo ring **8** onto the heating element **11** mounted in the centre. Make sure that the larger side faces downwards.
- Now fill the base of the appliance / water tank **10** with cold water up to the MAX mark **19**.
Note: Consider that the base of the appliance / water tank **10** has to be filled with water at least up to the MIN mark **9**.
- ▲ **ATTENTION! HAZARD OF BURNS!**
Make sure that the water does not exceed the MAX mark **19**. Otherwise, hot water may spurt out of the appliance during operation.
ATTENTION! Do not add anything like seasonings etc. to the water. This may affect the steam flow and / or damage the surface of the base of the appliance / water tank **10** and the heating element **11**.
- Now place the black condensate collection basin **7** onto the base of the appliance **10**. Make sure that the semi-circular elevation

points to the front towards the keypad and is level. Thus, the turbo ring **8** will be kept in position.

- Place the food in the steam trays **3**, **4**, **6**.
- Ensure that all parts are positioned correctly before switching on the appliance.

ATTENTION! Never use bowls or other parts, not especially produced for this appliance. Otherwise, there may be the risk of injuries and/or damage of the appliance.

- Now place the steam trays **3**, **4**, **6** in 1-2-3 succession (please see the markings on the handles) on top of the condensate collection basin **7**.
- Place the cover **1** centrally so that the upper steam tray **3** is completely closed and no steam can exhaust.
- Connect the mains plug **18** to a suitable socket.
- The LC display **13** shows "45" (see Fig. B)

Now your steamer is ready for use.

● Setting the clock

Proceed as follows:

- Simultaneously press the PROG **17** and ON/OFF **14** buttons for 2-3 seconds. A signal tone will be heard on releasing the buttons.
- Press the PLUS button **16** to increase the time indicator **20** by 10 minutes each time. Press the MINUS button **16** to reduce the time indicator **20** by 1 minute each time.
- Press the PROG button **17** to confirm your setting.
- The LCD-display **13** will now show the current clock time (clock time mode).

● Using Immediate-Start Function

Note: Consider that the base of the appliance/water tank **10** has to be filled with water at least up to the MIN mark **9**. Ensure that the turbo ring **8** in addition to the condensate collection basin **7** has been correctly positioned.

- Press the ON/OFF button **14**. The LCD display **13** will show the factory-set steaming time of 45 minutes (see fig. B).
- Press the PLUS/MINUS button **16** to increase the steaming time in 5-minute steps or decrease it in 1-minute steps.

Note: The maximum steaming time is 90 minutes.

Note: Be aware that you might have to replenish water when the steaming time is longer.

Use the openings on the sides of the condensate collection basin **7** for refilling. If the base of the appliance/water tank **10** is filled up to the MAX mark **19**, it will be sufficient for approx. 1 hour of steaming.

⚠ **ATTENTION! HAZARD OF BURNS!**

Make sure that the water does not exceed the MAX mark **19**. Otherwise, hot water may spurt out of the steamer during operation.

- Press the ON/OFF button **14**. The device sounds a beep. The red indicator light **15** comes on and the device starts the steaming process.
- The LCD-display **13** will indicate the remaining steaming time.

⚠ **ATTENTION! HAZARD OF BURNS!** The appliance will become hot during use. Beware of getting in contact with the ascending steam or any components.

- If the set steaming time is elapsed, the appliance will automatically switch back to the keep-warm mode (see "keep-warm mode").

Note: You can increase the steaming time at any time in 5-minute steps or decrease it in 1-minute steps by pressing the PLUS/MINUS button **16**. As soon as the steaming time is set manually to "0", the device switches automatically into the warm mode (see "Warm mode").

⚠ **ATTENTION! HAZARD OF BURNS!**

Always lift the cover **1** slowly, turning away from you and let the steam exhaust backwards. Do not bend over the appliance during steam generation. Use oven cloths when touching the cover **1** and the steam trays **3**, **4**, **6**. Use a long fork or tongs when checking if the food is done.

- Press the ON/OFF button **14** to terminate the steaming process prematurely or to switch off

the appliance. The indicator on the LCD-display **13** switches back to the time indicator **20** again (see fig. A).

Note: If the supply of water is used up during use, a signal tone will sound. The steaming process gets stopped. The indicator on the LCD-display **13** switches back to the time indicator **20** again (see fig. A). Therefore, regularly check the water level on the water level indicator **12** and replenish sufficient water in good time!

⚠ **ATTENTION! HAZARD OF BURNS!**

Make sure that the water does not exceed the MAX mark **19**. Otherwise, hot water may spurt out of the steamer during operation.

● Using Delay-Start Function

Note: Consider that the base of the appliance / water tank **10** has to be filled with water at least up to the MIN mark **9**. Ensure that the turbo ring **8** as well as the condensate collection basin **7** are positioned correctly.

- Press the PROG button **17**. In the LCD-display **13**, the time indicator **20** as well as the PROG symbol **21** (see fig. A) will appear.
- Press the PLUS / MINUS button **16**, to increase the delay time in 10-minute steps or decrease it in 1-minute steps to achieve the desired delay.

Note: The set delay time refers to the current clock time. That means if you set a delay time of 30 minutes at 13:00, the steaming process will start at 13:30. The maximum delay time is 24 hours.

- Press the PROG button **17** again.
- Press the PLUS / MINUS button **16** to increase the steaming time in 5-minute steps or decrease it in 1-minute steps.

Note: The maximum steaming time is 90 minutes.

Note: Be aware that you might have to replenish water when the steaming time is longer. Use the openings on the sides of the condensate collection basin **7** for refilling. If the base of the appliance / water tank **10** is filled up to the MAX mark **19**, it will be sufficient for approx. 1 hour of steaming.

- Press the PROG button **17** again. In the LCD-display **13** the time indicator **20** as well as the PROG symbol **21** will appear. The delay-start is now activated.
- If the set delay time is elapsed, a signal tone will sound, the pilot lamp **15** will glow red and the appliance will start the steaming process automatically.

⚠ **ATTENTION! HAZARD OF BURNS!**

The appliance will become hot during use. Beware of getting in contact with the ascending steam or any components.

Note: The device starts to beep as soon as the water in the reservoir is exhausted. The steaming process is interrupted. Check the water level in the reservoir regularly by referring to the water level indicator **12** and add more water in good time.

⚠ **ATTENTION! HAZARD OF BURNS!**

Make sure that the water does not exceed the MAX mark **19**. Otherwise, hot water may spurt out of the steamer during operation.

- Press the PROG button **17** to terminate the delay start. The PROG symbol **21** in the LCD-display **13** will go out.

● Keep-Warm Mode

If the steaming time is elapsed, the appliance will automatically switch over to keep-warm mode.

- In the LCD-display **13** the time indicator **20** as well as the keep-warm symbol **22** will appear.
- The pilot lamp **15** will glow green.
- The water is heated repeatedly in cycles in the warm mode to keep the food warm at a temperature of approx. 60 - 70 °C.

⚠ **ATTENTION! HAZARD OF BURNS!** The appliance will become hot during use. Beware of getting in contact with the ascending steam or any components.

- The keep-warm mode will remain active until the supply of water is used up or you press a button.
- Press the ON / OFF button **14** to terminate the keep-warm mode.

● Using Several Steam Trays

- Place the largest food or this with the longest steaming time (e.g. also rice) in the lower steam tray [6].
- Please note that the steaming times in the upper [3] and middle steam tray [4] increase by 5 - 10 minutes. Consider this when setting the steaming time.
- Taste of foods can spread through condensed water. Therefore, generally place meat and fish in the lower steam tray [6]. Let the lower steam tray [6] empty if you want to prepare food with longer steaming time first. Place then fish or meat in the lower steam tray [6] at the desired time.

⚠ ATTENTION! HAZARD OF BURNS!

Always lift the cover [1] slowly, turning away from you and let the steam exhaust backwards. Do not bend over the appliance during steam generation. Use oven cloths when touching the cover [1] and the steam trays [3], [4], [6]. Use a long fork or tongs when checking if the food is done.

- Place the food with the longer steaming time in the lower steam tray [6], if you want to prepare food with different steaming times. Carefully remove the cover [1] and place the next steam tray [3], [4] on top of the lower when the steaming time is that of the food to be steamed. Place the cover [1] carefully on top again.



Useful tips

The steaming times shown in the chart are only approximate. Times can vary according to the size of food, quantities in the steaming trays [3], [4], [6], the freshness of food and personal tastes. When you are more familiar with the steamer, you can adjust the steaming times.

- Please note that one layer of food will steam more quickly than several layers. Therefore, the steaming time increases with the quantity of food, e.g. 1000g of cauliflower florets require longer than 500g.
- Make sure that all pieces are of a similar size. So you achieve an optimal result.

- If pieces are of different sizes and have to be layered, place the smaller pieces on top.
- Do not cram food into the steam trays [3], [4], [6]. Leave enough room between the pieces to ensure a good supply of steam circulation.
- When steaming larger amounts, stir the food with a long-handled spoon after half of the steaming time.
- Never steam frozen meat, poultry or seafood. Always thaw everything completely first.
- All of the times shown in the steaming chart apply to their use with cold water. To slightly reduce steaming times, use warm (not boiling) water.
- The rice bowl [2] is an ideal container for steaming other food such as fruit, vegetables, puddings etc.

● Steaming chart

The steaming times shown in the chart are only approximate. Times can vary according to the size of food, quantities in the steaming trays [3], [4], [6], the freshness of foods and personal tastes. Therefore, we recommend checking the condition with a long utensil (fork or skewer) towards the end of the set steaming time. The steaming times apply to the quantities shown in the chart. If not specified otherwise, all steaming times refer to the use of the lower steam tray [6]. Food in the upper [3] and middle steam trays [4] requires 5-10 minutes longer. All times shown in the chart apply to their use with cold water.

Vegetables	Type	Quantity	Steaming time	Recommendations
Artichokes	fresh	2-3, medium size	50-55 minutes	
Asparagus	fresh	400 g	15-20 minutes	lay flat in steam tray 3, 4, 6
	frozen	400 g	15-20 minutes	criss-cross 2nd layer to allow steam flow
Beans, green	fresh	400 g	25-30 minutes	stir halfway through steaming time
	frozen	400 g	35-40 minutes	
Broccoli	fresh	400 g	15-20 minutes	stir halfway through steaming time
	frozen	400 g	20-25 minutes	
Brussels sprouts	fresh	400 g	20-25 minutes	stir halfway through steaming time
Cabbage	fresh, chopped	400 g	35-40 minutes	stir halfway through steaming time
Carrots	fresh, sliced	400 g	20-25 minutes	stir halfway through steaming time
Corn on the cob	fresh, whole		approx. 15 minutes	turn 180° halfway through steaming time
Cauliflower	fresh, florets	400 g	15-20 minutes	stir halfway through steaming time
	frozen	400 g	20-25 minutes	
Green squashes	fresh, in slices	400 g	15-20 minutes	stir halfway through steaming time
Mushrooms	fresh	200 g	15-20 minutes	stir halfway through steaming time
Peas	frozen	400 g	15-20 minutes	stir halfway through steaming time
Potatoes	peeled and chopped	900 g	25-30 minutes	stir halfway through steaming time
New potatoes	fresh, whole	400 g	30-35 minutes	
Spinach	fresh	250 g	10-15 minutes	
	frozen	400 g	15-20 minutes	

Tips:

- Cut off thick stems from cauliflower, broccoli and cabbage.
- Steam leafy, green vegetables for the shortest possible time as they lose colour easily.

- Salt and season vegetables after steaming for best results.
- Frozen vegetables need not be thawed before steaming.

Fish and Seafood	Type	Quantity	Steaming time	Recommendations
Lobster, tails	fresh	2 queues	20-25 minutes	meat will be opaque; cook longer if necessary
Fish, fillets	frozen	250 g	10-15 minutes	
	fresh	250 g	10-15 minutes	
Fish, thick steaks	salmon, cod	250/400 g	10-15 minutes	
	tuna	400 g	15-20 minutes	
Mussels	fresh	400 g	10-15 minutes	steaming is done when shells are completely open
Oysters	fresh	6 pieces	15-20 minutes	steaming is done when shells are completely open
Prawns	fresh	400 g	10-15 minutes	stir halfway through steaming time

Tips:

- Fish is done as its colour turns opaque.
- Frozen fish may be steamed without defrosting if separated before steaming and the cooking time is extended.

- Add lemon wedges and herbs while steaming to improve flavour.

Poultry	Type	Quantity	Steaming time	Recommendations
Chicken	boneless breast	400 g	15-20 minutes	remove skin before cooking
	drumsticks	400 g	20-30 minutes	after steaming, brown skin under grill if desired

Meat and Type sausages	Type	Quantity	Steaming time	Recommendations
Beef	in slices, fillet steak or roast beef	250 g	10-15 minutes	trim all fat; steamed beef has a firm texture
Lamb	chops with or without bones	4 chops	15-20 minutes	trim all fat
Pork	fillet, loin steaks or loin chops	400 g or 4 chops	10-15 minutes	trim all fat

Meat and Type sausages	Type	Quantity	Steaming time	Recommendations
Sausages (pre-cooked)	beef or pork sausages (e.g. "frankfurter")	400 g	10-15 minutes	pierce skins before steaming

Tips:

- Steaming has the advantage of allowing all the fat to drip away during cooking. Due to the gentle heat only choose tender, lean cuts of meat and trim all fat. Meat suitable for grilling is ideal for steaming.
- Serve steamed meat and poultry with flavour- some sauces or marinade before steaming.
- Thoroughly cook all food before serving. Pierce with a long object (knife or skewer) to check if done.
- Sausages must be completely cooked before steaming.
- Use fresh herbs while steaming to add flavour.

Rice	Type	Quantity	Amount of water	Steaming time	Recommendations
Rice	white	200 g	300 ml	25 minutes	Serves 2
		300 g	600 ml	35 minutes	Serves 4
	brown	300 g	600 ml	40 minutes	Serves 4-6
Rice pudding	pudding rice	100 g rice + 30 g caster sugar	warm milk	75-80 minutes	

Tips:

- Use the rice bowl [2] and add the required amount of water together with the rice.
- For menu cooking always place the rice bowl [2] in the topmost steam tray as the flavours of the other foods may spread through the condensed water.

Eggs	Quantity	Amount of water	Steaming time	Recommendations
soft-boiled	max. 6	400 ml	8 minutes	sit eggs in the egg cups [5] (recesses in the steam trays)
hard-boiled			15 minutes	

For cooking soft-boiled eggs, set 10 minutes steaming time and take out the eggs timely.

● Storing the Steamer in a Space-Saving Way

- Place the rice dish [2] in the lower steaming basket [6].

- Place the lower steaming basket [6] with the rice dish [2] into the middle steaming basket [4].
- Place both the steaming baskets [6], [4] and the rice dish [2] into the upper steaming basket [3].
- Place the steaming baskets [3], [4], [6] and the rice dish [2] on the condensate collection dish [7] and place the lid [1] on top.

● Descaling the Base of the Appliance / Water Tank

ATTENTION! RISK OF INJURY! Always switch the appliance off and pull the mains plug prior to all occupations with the electrical appliance.

ATTENTION! HAZARD OF BURNS! Let the steamer completely cool down before descaling it.

- Descal the base of the appliance / water tank **10** regularly in order to maintain the steam generation and to extend the lifespan of the appliance. The amount of limescale deposit caused will depend on the water hardness type. Descal the tank **10** after every seventh to tenth use.

Slight and persistent scale:

- For slight scale, use a cloth moistened with vinegar.
- Wipe the scaled areas with it.
- Use correspondingly more vinegar for persistent scale.
- Then rinse and dry the appliance thoroughly.

Descal the base of the appliance / water tank:

- Place the turbo ring **8** with the upside down on the heating element **11** (larger side faces upwards).
- Fill the base of the appliance / water tank **10** with cold water up to the MAX mark **19**.
- Fill the inside of the turbo ring **8** with usual decalcifier.
- Do not heat the appliance.
- Leave the appliance to descale overnight.
- Pour the decalcifier out and rinse the appliance thoroughly.
- Then wipe and dry the appliance thoroughly.

● Cleaning and maintenance

ATTENTION! HAZARD OF INJURY

Always switch the appliance off and pull the mains plug prior to all occupations with the appliance.

ATTENTION! HAZARD OF BURNS!

Let the steamer completely cool down before cleaning it.

- Clean the steamer regularly, best after every use.
- Do not at all immerse the appliance in water.
- Wipe out the base of the appliance **10** with a damp cloth.
- Clean all the demountable parts in hot water with a little detergent using a washing-up brush. Then rinse all the parts thoroughly and dry them carefully.
- Do not use any abrasive cleaners such as scouring powder, scouring sponges, steel wool, washing soda or bleach.

● Disposal



The packaging is made entirely of recyclable materials, which you may dispose of at local recycling facilities.

Contact your local refuse disposal authority for more details of how to dispose of your worn-out product.



Do not litter electrical appliances in the domestic waste!

According to the European directive 2002 / 96 / EG concerning waste electric and electrical appliances and put into national legalisation, used electrical appliances have to be collected and conveyed to an environmentally sound recycling. Please refer to your local government or city council for the currently valid disposal procedure for disused electrical appliances.

● Information

● Warranty and service

This appliance is guaranteed for 3 years from the date of purchase. It has been carefully produced and meti-culously checked before delivery. Please keep your receipt as proof of purchase. Contact your service centre by telephone in case of questions pertaining to the warranty. Your goods can be transmitted free of cost only in this man-

ner. This warranty applies only to the initial purchaser and is non-transferable.

The warranty covers only material or manufacturing faults, not normal wear or damage to fragile parts such as switches or rechargeable batteries. The appliance is intended solely for private, not commercial, use.

If this product has been subjected to improper or inappropriate handling, abuse, or interventions not carried out by one of our authorised sales and service outlets, the warranty will be considered void. This warranty does not affect your statutory rights.

GB

DES UK LTD

Tel.: 0871 5000 700 (£ 0,10/minute)
e-mail: support.uk@kompernass.com

IE

Kompernaß Service Ireland

Tel.: 1850 930 412 (0,082 €/Min.)
* Standard call rates apply.
Mobile operators may vary.
e-mail: support.ie@kompernass.com

● Declaration of conformity / CE

We, Kompernaß GmbH, Burgstr. 21, D-44867 Bochum, Germany, hereby declare that this product conforms to the following EU Directives:

EC Low-Voltage Directive (2006/95/EC)

Electromagnetic Compatibility (2004/108/EC)

Name of the product:
Steamer KH 1560

Subject to technical modifications for the purpose of further development.

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