

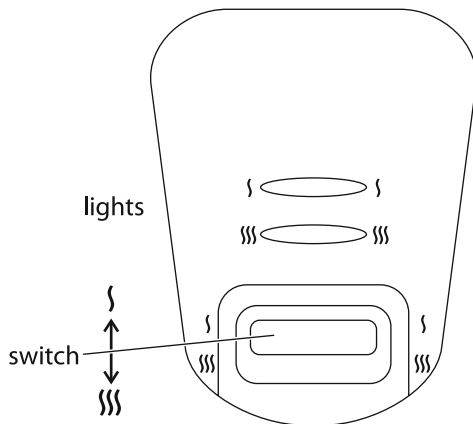
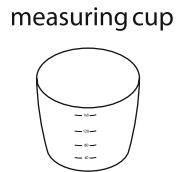
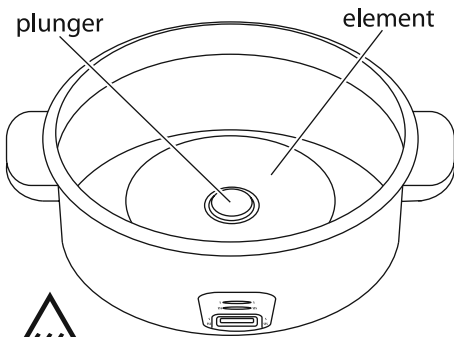
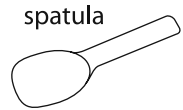
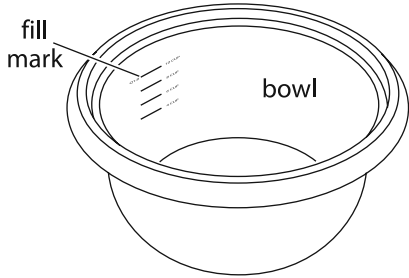
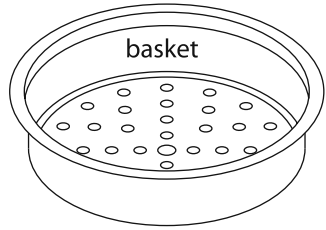
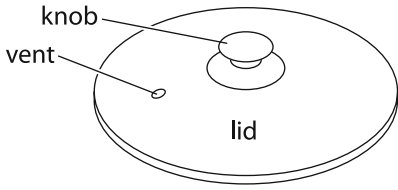


Russell Hobbs



instructions


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Read the instructions, keep them safe, pass them on if you pass the cooker on.
Remove all packaging before use.

IMPORTANT SAFEGUARDS

Follow basic safety precautions, including:

- 1 The cooker must only be used by or under the supervision of a responsible adult.
Use and store it out of reach of children.
- 2 Don't put the cooker in liquid. Don't use it in a bathroom, near water, or outdoors. 
- 3 Don't put frozen meat or poultry in the cooker – defrost fully before use.
- 4 Cook meat, poultry, and derivatives (mince, burgers, etc.) till the juices run clear.
Cook fish till the flesh is opaque throughout.
- 5 Don't try to cook anything in the body of the cooker – cook only in the bowl.
- 6 The surfaces of the appliance will get hot – don't touch – use oven gloves or a cloth
- 7 Steam will escape from the vent and round the rim, so don't reach over the cooker.
- 8 Keep hands, arms, face, etc. clear of the escaping steam when lifting the lid or bowl.
- 9 Sit the cooker on a stable, level, heat-resistant surface.
- 10 Route the cable so it doesn't overhang, and can't be tripped over or caught.
- 11 This appliance must not be operated by an external timer or remote control system.
- 12 Unplug the cooker when not in use, before moving and before cleaning.
- 13 Fill with at least 1 cup of water, but not above the top of the fill mark.
- 14 Don't use the cooker near or below curtains, shelves, cupboards, or anything else likely to be damaged by the escaping steam.
- 15 Don't cover the cooker or put anything on top of it during use.
- 16 Remove the bowl from the cooker before emptying it. If you try to remove food from the bowl while it's in the cooker, you may spill the contents into the cooker.
This will damage it.
- 17 Don't move the cooker with the full bowl inside it. It will be heavy, and the cable may catch on something as you move.
- 18 Don't use accessories or attachments other than those we supply.
- 19 Don't use the cooker for any purpose other than those described in these instructions.
- 20 Don't use the cooker if it's damaged or malfunctions.
- 21 If the cable is damaged, return the cooker, to avoid hazard.

household use only

BEFORE USING FOR THE FIRST TIME

- 1 Wash the bowl, lid, and basket in warm soapy water, rinse thoroughly and dry. This should wash away any manufacturing dust, etc.

HOW IT WORKS

- 2 Basically, you put food and water into the bowl, fit the lid, switch on (⏻), and leave it to boil dry. It detects the boil-dry condition, then switches to keep warm mode (⏻).

COOKING TIMES

- 3 There are two methods of regulating cooking times:
 - a) Use exactly the right amount of water, and leave the cooker to switch to } automatically – this is the method used to cook rice.
 - b) Use plenty of water, watch the cooking process, and move the switch manually to } when the food is cooked. This is the easiest way to steam “unknowns”, unknown quantities, unknown vegetables, unknown sizes.
 - 4 When you use method b, keep notes. Next time, you can use just the right amount of water, and leave the cooker to do the job on its own (method a).
-

OVERCOOKING

- 5 Steaming is relatively gentle, so overcooking isn't normally a problem. Just don't leave it too long, or your food will be soggy, and take extra care with delicate foods, like shellfish, which tends to go a bit rubbery if overcooked.
-

PREPARATION

- 6 Sit the cooker on a stable, level, heat-resistant surface.
 - 7 Don't use the cooker near or below curtains, shelves, cupboards, or anything else likely to be damaged by the escaping steam.
 - 8 Have oven gloves (or a cloth) to hand, and a heat-resistant mat or dinner plate to put the bowl on after cooking.
 - 9 Put the bowl inside the cooker.
-

WASHING RICE

- 10 Some say you shouldn't wash rice, as it washes away nutrients.
 - 11 Some say you should wash rice, as this removes excess starch, rice powder, and any loose bran.
 - 12 We simply suggest that you think about it.
 - 13 If you're making rice balls or sushi, where you want the rice to stick together, then it makes sense not to wash it.
 - 14 If you want loose rice with easily separated grains, then washing may help.
-

FILLING

- 15 Fill the bowl with the amount of rice required (up to 10 cups).
 - 16 Add water – generally, use 1 cup of water for each cup of rice.
 - 17 Don't fill past the top of the fill mark.
-

ADDITIONAL INGREDIENTS

- 18 If you add any additional ingredients (raisins, fruit, nuts, etc.), you should adjust the amount of rice, to compensate for the amount of water they soak up.
 - 19 Raisins and dried fruit will soak up as much water as rice, so put them into the measuring cup along with the rice.
 - 20 Nuts don't take up much water, so you can add them after you've measured the rice.
-

COOKING

- 21 Give the bowl a quarter of a turn each way, to ensure the bottom of the bowl makes good contact with the element and plunger.
 - 22 Put the lid on the bowl.
-

- 23 Put the plug into the wall socket (switch the socket on, if it's switchable).
- 24 The } light will glow.
- 25 Move the switch to))) – the))) light will glow.
- 26 When the rice is cooked, the switch will return to }, the))) light will go out, and the } light will glow.
- 27 Let the rice rest for 5 to 10 minutes at }.
- 28 Unplug the cooker.
- 29 Put on the oven gloves.
- 30 Steam and hot air will escape when you lift the lid. Tilt it slightly to direct the steam away from you.
- 31 Lift out the bowl and set it down on a heat-resistant mat or dinner plate.
- 32 Use the spatula to turn and mix the rice, to let all the steam escape.

NOT READY TO SERVE YET?

- 33 You can leave the rice on the } setting while you prepare the rest of the meal, but don't leave it too long. After a couple of hours it'll start to dry, and lose flavour. Don't worry too much, it'll still be good, but it'll be "good" instead of "great!".

USING THE COOKER AS A STEAMER

method a Put the correct amount of water in the bowl

method b Put plenty of water in the bowl.

- 34 Sit the basket inside the bowl, and lay the food on the basket.
- 35 For uniform cooking, cut all pieces of food to roughly the same size.
- 36 For thinly sliced veg, peas, or anything that'll break up and fall through the holes in the basket, make a parcel with aluminium foil, and lay the parcel on the basket. Take care when removing the parcel – wear oven gloves and use tongs or spoons.
- 37 Fit the lid.
- 38 Operate the cooker the same way you would when cooking rice.
- 39 Follow the steaming times below.
- ★ Don't leave food in the cooker after steaming – it'll go soggy.

STEAMING TIMES (minutes)

food	time	food	time
asparagus (fresh, 400g)	15-18	fish fillets (fresh, 250g)	10-12
broccoli (200g)	18	fish steaks (fresh)	12-15
brussels sprouts (200g)	20	green beans (fresh, 200g)	20
cabbage (quartered)	25-30	lobster tail (frozen, 2 pieces)	20-23
carrots (sliced, 200g)	15-20	mussels (fresh, 400g)	8-10
chicken (fresh boneless 250g)	15	potatoes (400g, quartered)	25-30
courgette (sliced, 200g)	10-12	prawns (fresh, 400g)	6-8
corn cobs (fresh, 2 cobs)	25-35	spinach (fresh, 200g)	5-8

- 40 These times are for a single layer of food. You'll need to experiment to find the times which suit your favourite foods and food combinations.
- 41 Cook fish till the flesh is opaque and can be flaked easily.
- 42 Cook meat till the juices run clear.

43 You should cook leaf vegetables as little as possible, to keep them green and crisp. Plunging them into iced water immediately after cooking will stop the cooking process.

REMOVING THE BASKET

44 Put on your oven gloves.

45 Use the spatula to lever up the edge of the basket,

46 Use the oven gloves to lift the basket out of the bowl.

TAKE NOTES

47 Note the type and quantity of food and the amount of water. Next time, adjust the amount of water and let the cooker look after the timing.

PLUNGER

48 The plunger will prevent the element working unless the bowl is in place.

CARE AND MAINTENANCE

- 1 Unplug the cooker and let it cool down before cleaning or storing away.
- 2 Wash the lid, bowl, basket, cup and spatula in warm, soapy water, rinse and dry.
- 3 Wipe the cooker, inside and out, with a clean damp cloth. Stubborn stains may be removed with a little washing-up liquid, but make sure you remove all trace of it before using the cooker.
- 4 Don't put any part of the cooker in a dishwasher.
- 5 Don't put the cooker in water or any other liquid.
- 6 Don't use harsh or abrasive cleaning agents or solvents.


notes

notes

UK WIRING INSTRUCTIONS

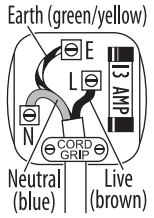
The product must be earthed.

It has a 13A BS1362 fuse in a 13A BS1363 plug.

To replace the plug, fit the green/yellow wire to  or E, the blue wire to N, and the brown wire to L. Fit the cord grip.

If in doubt, call an electrician.

Don't use a non-rewireable plug unless the fuse cover is in place. If you remove the plug, dispose of it.



ENVIRONMENTAL PROTECTION

To avoid environmental and health problems due to hazardous substances in electrical and electronic goods, appliances marked with this symbol mustn't be disposed of with unsorted municipal waste, but recovered, reused, or recycled.



SERVICE

If you ring Customer Service, please have the **Model No.** to hand, as we won't be able to help you without it. It's on the rating plate (usually underneath the product).

The product isn't user-serviceable. If it's not working, read the instructions, check the plug fuse and main fuse/circuit breaker. If it's still not working, consult your retailer.

If that doesn't solve the problem – ring Customer Service – they may be able to offer technical advice.

If they advise you to return the product to us, pack it carefully, include a note with your name, address, day phone number, and what's wrong. If under guarantee, say where and when purchased, and include proof of purchase (till receipt). Send it to:

Customer Service, Spectrum Brands (UK) Limited, Fir Street, Failsworth, Manchester M35 0HS

email: service@russellhobbs.com

telephone: 0845 658 9700 (local rate number)

GUARANTEE

Defects affecting product functionality appearing within two years of first retail purchase will be corrected by replacement or repair provided the product is used and maintained in accordance with the instructions. Your statutory rights are not affected. Documentation, packaging, and product specifications may change without notice.

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