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Russell Hobbs RHSTM3 Owner's Manual

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COOK@HOME FOOD STEAMER


2 YEAR WARRANTY

RHSTM3

RHSTM3_IB&RB_FA_180620
Part no. T22-9001960

INSTRUCTIONS & WARRANTY

IMPORTANT SAFEGUARDS

1. To protect against electrical hazards do not immerse the power cord or steamer base in water or any other liquid.
2. Do not use in the bathroom or near any source of water. A circular prohibition sign with a diagonal slash over a stylized water tap icon.
3. Do not use outdoors.
4. Always use the appliance handles as some parts may be hot.
5. This appliance creates hot steam which will escape when removing the lid or steaming baskets. Use a tea towel or oven gloves to protect your hands and forearms from hot steam.
6. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
7. Always turn off and unplug from the wall power outlet before cleaning the appliance.
8. Turn the power off at the wall power outlet when not in use.
9. To disconnect, turn off the wall power outlet, then grasp and pull the plug from the wall outlet. Never pull by the cord.
10. Do not operate this appliance with a damaged cord/plug or after the appliance has malfunctioned, or been dropped or damaged in any manner. Contact Customer Service for replacement, examination, repair or adjustment.
11. There are no user serviceable parts. If power cord is damaged, it must be replaced by the manufacturer or similarly qualified person in order to avoid a hazard.
12. Do not use on an inclined plane or unstable surface.
13. Do not move the appliance while it is switched on.
14. A scalding hazard remains long after the appliance has finished steaming.
15. Warning: The heating element surface is subject to residual heat after use.
16. Keep the appliance and the power cord away from the edge of tables or countertops and out of reach of children or persons with reduced physical, sensory or mental capabilities.
17. Do not place on or near any heat sources.
18. Do not use this appliance for other than its intended purpose of steaming with water only. Do not use stock or any other liquid in the steamer.
19. Misuse may result in potential injury.
20. Do not switch on the steamer without water in the reservoir.
21. Do not fill past 'Max'.
22. Do not leave the product unattended when in use or where it may be touched by children or persons with reduced physical, sensory or mental capabilities.
23. Do not use alkaline cleaning agents or harsh abrasives when cleaning this appliance. Follow the instructions in the 'Cleaning' section when cleaning this appliance.
24. This appliance is not a toy. Children should be supervised to ensure they do not play with the appliance.

25. This appliance is not intended to be operated by means of an external timer or separate remote control system.
26. For added safety, electrical appliances should be connected to a power outlet that is protected by a residual current device (RCD), also often referred to as a 'Safety Switch'. Your switchboard may already incorporate an RCD. If unsure, call an electrician for verification and fitting if necessary.
27. This appliance is intended to be used in household and similar applications such as:
 - a. Staff kitchen areas in shops, offices and other working environments;
 - b. Farm houses;
 - c. By clients in hotels, motels, and other residential type environments;
 - d. Bed & breakfast type environments.

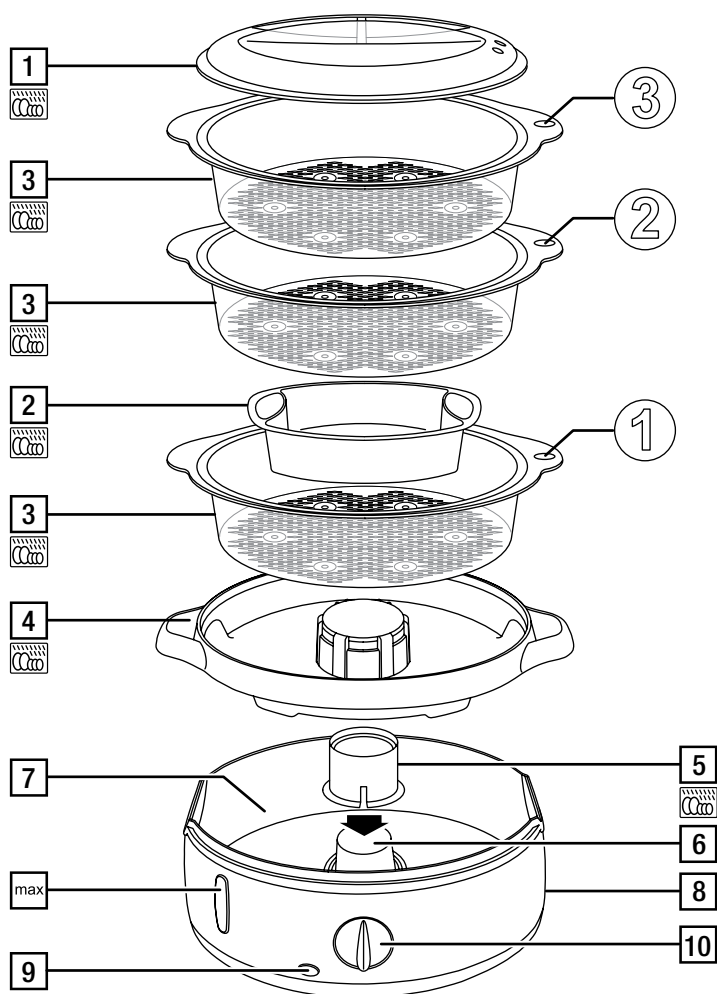


CAUTION: Hot Surface(s). This symbol indicates that surfaces of the appliance may be hot and care should be taken to avoid possible burns.

SAVE THESE INSTRUCTIONS

Congratulations on the purchase of your new Russell Hobbs COOK@HOME Food Steamer. Each unit is manufactured to ensure safety and reliability. **Before using the Food Steamer for the first time, please read this instruction booklet carefully and keep it for future reference. Pass it on if you pass on the Food Steamer.**

When using this appliance, basic safety precautions should always be followed.



FEATURES

- | | |
|---------------|---|
| 1. Lid | 7. Reservoir |
| 2. Rice bowl | 8. Base unitl. |
| 3. Basket | 9. Light |
| 4. Tray | 10. Timer |
| 5. Steam tube |  Dishwasher safe |
| 6. Element | |

BEFORE FIRST USE

- Remove all packing materials.
- Wash all removable parts in warm soapy water, rinse and dry.

FILLING

1. Fill the reservoir to **max** (1.2l). This'll give you about 60 minutes steaming, enough time for most foods.
2. Don't add anything to the water. Seasonings, marinades, etc. should be added to the food, not the steaming water. They won't circulate with the steam, they'll just concentrate in the reservoir, possibly damaging the surfaces of the reservoir and element.

ASSEMBLY

1. Fit the steam tube round the element, so that the element is in its centre.
2. Sit the tray on the base unit. The tray fits only one way round, to allow for the control panel. It prevents juices from the food reaching the element and reservoir.
3. The basket handles are marked 1, 2, and 3. You may use 1, 2, or 3 baskets at a time.
 - a) Fit basket 1 on top of the tray. Put food in the basket.
 - b) Fit basket 2 on top of basket 1. Put food in the basket.
 - c) Fit basket 3 on top of basket 2. Put food in the basket.
 - d) Fit the lid.

COOKING

1. Put the plug into the power socket.
2. Turn the timer clockwise to the required time. Don't try to turn it anti-clockwise or you may damage it.
3. The light will come on.
4. Steam will start to fill the baskets.
5. When the timer returns to 0, a bell will sound and your steamer will switch off.
6. If you want to stop the appliance early, unplug it.

TOPPING UP

1. Slowly pour water into one of the holes at the sides of the tray.
2. Keep an eye on the water level – don't let it get above max.

COOKING RICE

1. Add the dry rice and water to the rice bowl in the ratio according to the package directions.
2. Place the rice bowl into the bottom steaming basket.
3. Fit the lid on the steaming basket.
4. Rice should take 15 to 20 minutes, depending on type, quantity, and personal taste.
5. Check that the rice is cooked to your liking. Adjust the steaming times if not.

If you put rice underneath other foods, juices from those foods will alter the flavour of the rice, and the additional liquid may make it mushy.

COOKING COMPLETED

1. Unplug the appliance.
2. Put the lid on a plate or tray.
3. Lift the baskets off and set them down on plates or a tray.
4. Remove the tray carefully – the juices will be hot, and they may stain if spilt.
5. Empty the reservoir via one of the pouring lips at the sides.

WARNING: Use extreme caution when removing the baskets. Never remove all the baskets together. Remove the baskets one at a time starting with the top one. Use oven mitts or similar to help protect against burns from hot steam.

BOILING DRY

If the appliance boils dry, the thermostat will cut off power to the element. The light will go off, but the timer will keep going. The thermostat will cycle on and off till you remember to add water, or till the timer returns to 0 and switches off.

1. Unplug the base unit, let it cool for a couple of minutes, then fill the reservoir with water and start again.
2. When calculating the time needed, allow for the whole of the time already spent steaming, and part of the time between running dry and restarting, as the cooking process won't have stopped immediately the reservoir ran dry.

SUGGESTED STEAMING TIMES

These foods are best cooked using your steamer from cold. Fill the reservoir with cold water, add the ingredients and set the timer according to the table.

Food (fresh)	Notes	Time (minutes)
Broccoli	Cut into 1-2 cm florets/pieces	13-15
Green Beans	Lay flat in the basket	13-15
Carrots	Slice approx. ½ cm thick	17-19
Cabbage (savoy)	Shred or cut into pieces	11-13
Asparagus	Lay flat in the basket	11-13
Courgettes	Slice approx. ½ cm thick	9-11
Sprouts	Whole (approx. 2 cm in diameter)	13-15
Cauliflower	Cut into 1-2 cm florets/pieces	15-17
Sweetcorn	Whole, on the cob	17-21
Potatoes	New potatoes or potatoes cut into 1-2 cm pieces	21-23

The following foods should be cooked once steam is being produced by your steamer. Add the ingredients to the basket(s) and cover with the lid but don't put the baskets onto the drip tray until steam is being produced. Once steaming, carefully put the basket(s) with the food inside onto the drip tray using oven gloves or similar and start timing.

Food (fresh)	Notes	Time (minutes)
Boiled egg	Soft / Medium / Hard / Well done	5-6/7-8/9-10/11-12
Poached egg	Place in a ramekin or small dish	5-6
Chicken breast	Butterfly or dice into 1-2cm pieces	12-14
Salmon/round fish	Cod etc.	7-9
Flat white fish	Sole, Basa, etc.	3-4
Steak fish	Tuna, Swordfish, etc.	7-9
Mussels	Stir half way through cooking	8-10
King prawns	Remove shells. Steam for 2-3 minutes or until the prawns have cooked all the way through. Stir half way through cooking.	

HINTS, TIPS AND FOOD SAFETY

- Don't worry too much about overcooking. Steaming is a relatively gentle cooking method and a few minutes extra generally won't matter.
- To allow the steam to circulate:
 - a) Pack food loosely in the baskets.
 - b) Whenever possible, use single layers of food.
 - c) Leave spaces between the pieces.
 - d) When layering food in a basket, leave spaces between the pieces in each layer to let the steam circulate through the layers.
- Ensure the water level always remain above the Min mark of the water level window.
- The steaming lid should be kept on at all times during steaming.
- Arrange food in a single layer.
- Uniformly cut foods will steam more evenly.
- Stir food halfway through a longer steam cycle for more even steaming.
- Foods that require longer cooking times should be placed in lower steaming baskets.
- Place foods that require gentle steaming or shorter cooking times in higher baskets.
- You'll need to experiment to find the times which suit your favourite foods and food combinations.
- Use the rice bowl to cook any foods that are in a sauce or liquid.
- Poultry or fish juices may drip and transfer flavours. To help prevent this, wrap them in foil.
- Don't use mussels that are open prior to cooking. Steam until the shells open fully, and discard any that aren't open after cooking.
- Cook meat, poultry, etc. until the juices run clear. Cook fish till the flesh is opaque throughout.
- You should cook leaf vegetables as little as possible, to keep them green and crisp. Plunging them into iced water will stop the cooking process.

CARE AND MAINTENANCE

1. Unplug the appliance and let it cool down before cleaning or storing away.
2. Wipe the base unit, inside and out, with a clean damp cloth.
3. Hand wash the removable parts.



You may wash these parts in a dishwasher.

If you use a dishwasher, the harsh environment inside the dishwasher will affect the surface finishes. The damage should be cosmetic only, and should not affect the operation of the appliance.

DE-SCALING YOUR STEAMER

Over time, mineral deposits can affect your steamer's performance. Removing these deposits (or de-scaling) is recommended every 3 months.

1. Make about 1 litre of descaling solution following the manufacturer's instructions. Pour the solution into the water reservoir.
2. Fit the steam guide, drip tray, one steaming basket and the lid.
3. Steam for 25 minutes
4. Unplug the unit and allow it to cool completely.
5. Pour out the descaling solution.
6. Repeat steps 1–4 using water only. Repeat until all traces of descaler have been removed.
7. Wash all removable parts in warm soapy water or on the top rack of the dishwasher.

Legislation in some localities mandates that e-waste (anything with a plug, battery or cord) is disposed of through controlled recycling facilities and must not be disposed of in general household waste. For more information about recycling of electrical and battery operated appliances, please contact your local council or your local household waste disposal service.

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**Spectrum Brands Australia Pty Ltd and Spectrum Brands New Zealand Ltd
Warranty Against Defects**

In this warranty:

Australian Consumer Law means the Australian consumer law set out in Schedule 2 to the Competition and Consumer Act 2010;

CGA means the New Zealand Consumer Guarantees Act 1993;

Goods means the product or equipment which was accompanied by this warranty and purchased in Australia or New Zealand, as the case may be;

Manufacturer, We or us means:

1. for Goods purchased in Australia, Spectrum Brands Australia Pty Ltd ABN, 78 007 070 573;
or
2. for Goods purchased in New Zealand, Spectrum Brands New Zealand Ltd, as the case may be, contact details as set out at the end of this warranty;

Supplier means the authorised distributor or retailer of the Goods that sold you the Goods in Australia or in New Zealand; and

You means you, the original end-user purchaser of the Goods.

1. Our goods come with guarantees that cannot be excluded under the Australian Consumer Law, or the CGA. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.
2. The benefits provided by this Warranty are in addition to all other rights and remedies in respect of the Goods which the consumer has under either the Australian Consumer Law or the CGA. The original purchaser of the Goods is provided with the following Warranty subject to the Warranty Conditions:
3. We warrant the Goods for all parts defective in workmanship or materials for a (**Warranty Period**) period of 2 years from the date of purchase.

If the Goods prove defective within the Warranty Period by reason of improper workmanship or material, we may, at our own discretion, repair or replace the Goods without charge.

Warranty Conditions

4. The Goods must be used in accordance with the manufacturer's instructions. This Warranty does not apply should the defect in or failure of the Goods be attributable to misuse, abuse, accident or non-observance of manufacturer's instructions on the part of the user. As far as the law permits, the manufacturer does not accept liability for any direct or consequential loss, damage or other expense caused by or arising out of any failure to use the Goods in accordance with the manufacturer's instructions.
5. Exhaustible components (such as batteries, filters and brushes) of the Goods are included under this Warranty only where there is a defect in workmanship or materials used.
6. The warranty granted under clause 3 is limited to repair or replacement only.
7. Any parts of the Goods replaced during repairs or any product replaced remain the property of the manufacturer. In the event of the Goods being replaced during the Warranty Period, the warranty on the replacement Goods will expire on the same date as for the Warranty Period on the original Goods which are replaced.
8. In order to claim under the warranty granted under clause 3 you must:
 - (a) Retain this warranty with your receipt/proof of purchase; and
 - (b) Return the Goods to us at the relevant address or to the Supplier by prepaid freight within the Warranty Period accompanied with (i) the legible and unmodified original proof of purchase, which clearly indicates the name and address of the Supplier, the date and place of purchase, the product name or other product serial number and (ii) this warranty.
9. This warranty is immediately void if:
 - (a) Any serial number or appliance plate is removed or defaced;
 - (b) The Goods have been serviced or otherwise repaired by a person not authorised to do so by us or where non approved replaced parts are used.
10. The Goods are designed for domestic use only. The Goods must be connected to the electrical voltage requirements as specified in the ratings label located on the Goods.
11. This warranty does not cover the cost of claiming under the warranty or transport of the Goods to and from the Supplier or us.
12. This warranty is only valid and enforceable in Australia against Spectrum Brands Australia Pty Ltd and in New Zealand against Spectrum Brands New Zealand Ltd.

Contact us or the Supplier for further details.

Register your product online

If you live in Australia please visit: www.spectrumbrands.com.au/warranty

If you live in New Zealand Please visit: www.spectrumbrands.co.nz/warranty

Registration of your warranty is not compulsory, it gives us a record of your purchase AND entitles you to receive these benefits: Product information; Hints and tips; Recipes and news; Information on special price offers and promotions.

Any questions? Please contact Customer Service for advice.

NOTES



COOK@HOME FOOD STEAMER

2 YEAR WARRANTY

RHSTM3

RECIPE BOOK

FILLET STEAK WITH TOMATO CONCASSE

Serves 6

6 fillet steaks, lightly floured

Assorted mixed vegetables

Tomato concasse:

2 large onions, finely chopped

2 tbsp olive oil

450g tin of tomatoes (chopped)

1 bay leaf

1/4 tsp thyme

Grated zest of half an orange

Pinch of saffron (optional)

1 clove garlic, crushed

Salt and pepper to taste

Method:

1. Make up the Tomato Concasse. Heat the oil in a pan and sauté onions until translucent. Add tomatoes to pan with remaining ingredients and simmer, stirring occasionally until thick and rich.
2. Preheat a pan or grill. Trim fillets of any fat then place onto the heated grill or pan. Cook for about 5 minutes, or until cooked.
3. While cooking the steaks, place vegetables into the steamer baskets, and steam for 7-12 minutes, or to desired taste.

Serve the steaks with Tomato Concasse, and steamed vegetables.

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SAVOURY FISH PARCELS

Serves 2

Ingredients:

Cooked white rice

2 white fish fillets

2 tsp butter

Lemon slices

Pepper

Chopped dill

Red capsicum strips

Lemon wedges

1. Butter two squares of foil, place 3/4 cup of cooked rice on the base of each, arrange the fish fillet on top. Place a teaspoon of butter on each, top with 2 lemon slices, seasoned pepper, chopped herb and red capsicum strips. Fold up to form a parcel, gather in top edges to seal.
2. Set the timer for 30 minutes, place into the base of steamer dish and cook until flesh of fish is opaque.
3. The parcel may be served on the plate or turned onto serving plates, accompanied with the lemon wedges and a green salad.

PORK PARCELS IN LETTUCE LEAVES

Serves 4

Ingredients:

375g lean minced pork
1 clove garlic, crushed
2 spring onions, very finely chopped
2 tbsp finely chopped parsley
Pinch of Chinese 5 Spices
1 tsp grated ginger
Black pepper
2 tsp sesame seed oil (optional)
Iceberg lettuce leaves
Asian dipping sauce of choice (Sweet Chilli, Soy, Chilli & Lime etc.)

1. Place pork into a bowl, mix in all ingredients except lettuce leaves.
2. Tear off lettuce leaves, wash and dry, discard coarse stem.
3. Form the pork into small elongated patties and place one in each lettuce leaf. Wrap the lettuce leaf to form a parcel and secure with a toothpick.
4. Arrange in the base of a steamer dish, set the timer for 12 minutes and cook the parcels. Remove with tongs, discard toothpicks, arrange food on a serving plate and serve with dipping sauce.

STEAMED ASPARAGUS WITH EGG MAYONNAISE

Serves 4

Ingredients:

4 eggs
20 asparagus spears, trimmed
3/4 cup mayonnaise
Pepper
Good squeeze of lemon juice

1. Place eggs in the base of steamer dish, set steamer for 15 - 20 minutes.
2. Remove after that time, crack all over and place into cold water. When they are cool, peel and chop eggs and set aside.
3. Trim asparagus spears and arrange in the base of steamer. Set steamer for 7 minutes (a little less time if you like your asparagus really crisp).
4. Whilst the asparagus is cooking, mix the chopped egg into the mayonnaise, add pepper and lemon juice.
5. Arrange the warm asparagus spears on four serving plates, spoon the mayonnaise in a thick ribbon over each. Serve at once.

WARM POTATO AND SMOKED TROUT SALAD

Serves 4

Ingredients:

375g Desiree potatoes, quartered

1 large or 2 small smoked trout

1/2 cup French dressing

1/3 cup mayonnaise

3 chopped spring onions

2 tbsp chopped flat parsley

Pepper

Pinch sea salt

1. Place the prepared potatoes in the base of a steamer basket. Set the timer and cook for 25 minutes, or until cooked. Set aside until cool enough to handle, then cut into large cubes.
2. Transfer to a bowl. Carefully remove the flesh from the trout, making sure all small bones have been removed. Flake fish or cut into small pieces. Place into the bowl with the potatoes.
3. Add spring onions, parsley, salt and pepper.
4. Mix together dressing and mayonnaise then pour over the potato mixture. Gently but thoroughly stir together. Serve at room temperature.

PRAWN AND RICE MEDLEY

Serves 4

Ingredients:

1 1/2 cups rice

1 1/2 cups boiling water

Pinch of salt

375g king prawns, uncooked

3 spring onions, chopped

1/2 red capsicum, finely chopped

Grated zest of 1 lemon

1/3 cup chopped Italian parsley

Chopped chives

Lemon slices to serve

1. Wash the rice in clean water and drain. Place the washed rice into the plastic rice cooker dish, stir in boiling water, add salt and place into steamer dish. Set steamer for 20 - 25 minutes, stir rice occasionally during cooking time to ensure even heat distribution. Check after 20 minutes to see if rice is sufficiently cooked. (If necessary, add a little more boiling water and continue cooking.)
2. Peel and devein prawns, place into steamer dish and cook for 5 - 7 minutes or until flesh is opaque.
3. When rice is cooked, stir in remaining ingredients, including roughly chopped prawns.
4. Spoon onto warmed plates or bowls, garnish with chives and lemon slices and serve with soy or preferred Asian sauce.

CHICKEN FILLETS WITH PESTO

Serves 4

Ingredients:

4 chicken fillets, skin and fat removed

4 - 6 tbsp pesto

Snow peas

Asparagus spears

Mayonnaise

Sun-dried tomatoes

Basil

1. Using a rolling pin, flatten the thick end of the chicken fillets. Slice the fillet horizontally, without cutting right through. Open the fillet, spread with the pesto and "close" both sides together and fasten with toothpicks.
2. Arrange the fillets in the base of steamer dish and cook for approximately 20 minutes or until cooked when the fillet is pierced with a satay stick. Remove from the steamer and allow to cool slightly while you cook the snow peas and asparagus.
3. Place the snow peas and asparagus spears in a steamer dish each. Allow the snow peas to cook for 4 - 5 minutes and for asparagus 5 - 7 minutes.
4. When vegetables are ready, remove toothpicks from the chicken and cut into diagonal slices. Spoon juices collected in the juice tray over the chicken.
5. Serve with a mayonnaise into which finely chopped sun-dried tomatoes, finely shredded basil and a little more of the pesto have been stirred.