

Stainless Steel Steamer

L90SSS11



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Safety Warnings

For your continued safety and to reduce the risk of injury or electric shock, please follow all the safety precautions listed below.

- Read all instructions and retain this instruction manual.
- Do not touch hot surfaces. Use oven gloves when removing covers or handling hot containers.
- Be careful, burns can occur from touching hot parts, hot water, steam or food.
- Position appliance away from walls and cabinets to prevent damage from steam.
- To prevent burns, remove lid slowly with the inside of the lid pointing away from you and let the steam escape gradually.
- Use oven gloves or a cloth when removing the lid, rice bowl and steam baskets.
- Do not reach over the appliance while it is generating steam.
- When checking food, use a long handled spoon or tongs.
- Always use sufficient water for the steaming time.
- Unplug the appliance when not in use. Unplug and allow it to cool before cleaning.
- To protect against electrical shock, do not immerse mains cable, mains plug or base unit in water.
- Close supervision is necessary when appliance is used by or near children.
- Keep the appliance out of the reach of children when in use.
- Do not operate appliance with a damaged mains cable or mains plug, or after any appliance malfunctions or damage. Return appliance to authorised service facility for repair.
- This appliance can be used by persons aged from 8 years and above and persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge if they have been given supervision or instructions concerning the use of the appliance in a safe way and understand the hazards involved. Children should not play with the appliance. Cleaning and user maintenance should not be made by children unless they are older than 8 years old and are supervised.
- Keep the appliance and its cord out of reach of children less than 8 years old.
- This appliance is intended for indoor household use and similar applications such as:
 - farm houses and by clients in hotels, motels and other residential type environment;
 - bed and breakfast type environment.
- Children should be supervised to ensure that they do not play with the appliance.
- Never immerse the appliance, mains cable or mains plug in water or any other liquid.
- Use the appliance on a stable, level work surface away from water.
- Do not unplug the appliance by pulling on the mains cable.
- If the mains cable is damaged it must be replaced by the manufacturer, its service agent, or similarly qualified persons in order to avoid a hazard.

- Do not place the appliance or any part of the unit near a heat source or in an oven.
- Do not allow the mains cable to hang over the edge of the work surface, as it could be accidentally pulled.
- Do not line the water basin with aluminium foil.
- Use of accessory attachments are not recommended.
- Do not let mains cable touch hot surfaces.
- Caution when moving appliance containing hot food or other hot liquids.
- Lift and open the cover carefully to avoid scalding, and allow water to drip into the appliance.
- Do not place the appliance directly under cabinets when operating as this product produces large amounts of steam.
- Some water will remain in the water basin after the steamer has turned off; this is normal.
- Do not use any parts in a microwave or on a heated surface.
- Fill the water basin with water before plugging the mains cable otherwise the appliance may be damaged.
- Always fill the water basin between the Max. and Min. water level before operation. Do not refill during operation as the hot water and steam will scald.
- Let the appliance cool down for 30 mins before refilling with water or storing the appliance.

Thank you for purchasing your new Logik Steamer.

These operating instructions will help you use it properly and safely.

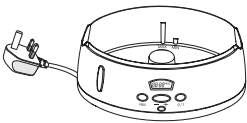
We recommend that you spend some time reading this instruction manual in order that you fully understand all the operational features it offers.

Read all the safety instructions carefully before use and keep this instruction manual for future reference.

Unpacking

Remove all items from the packaging. Retain the packaging. If you dispose of it please do so according to local regulations.

The following items are included:



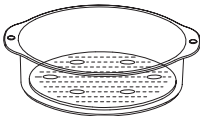
Steamer Base



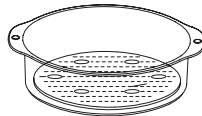
Lid



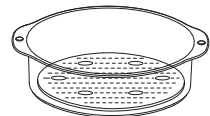
Rice Bowl



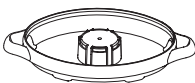
Steam Basket No.1



Steam Basket No.2



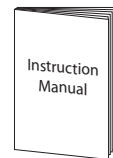
Steam Basket No.3



Juice Collector



Tube

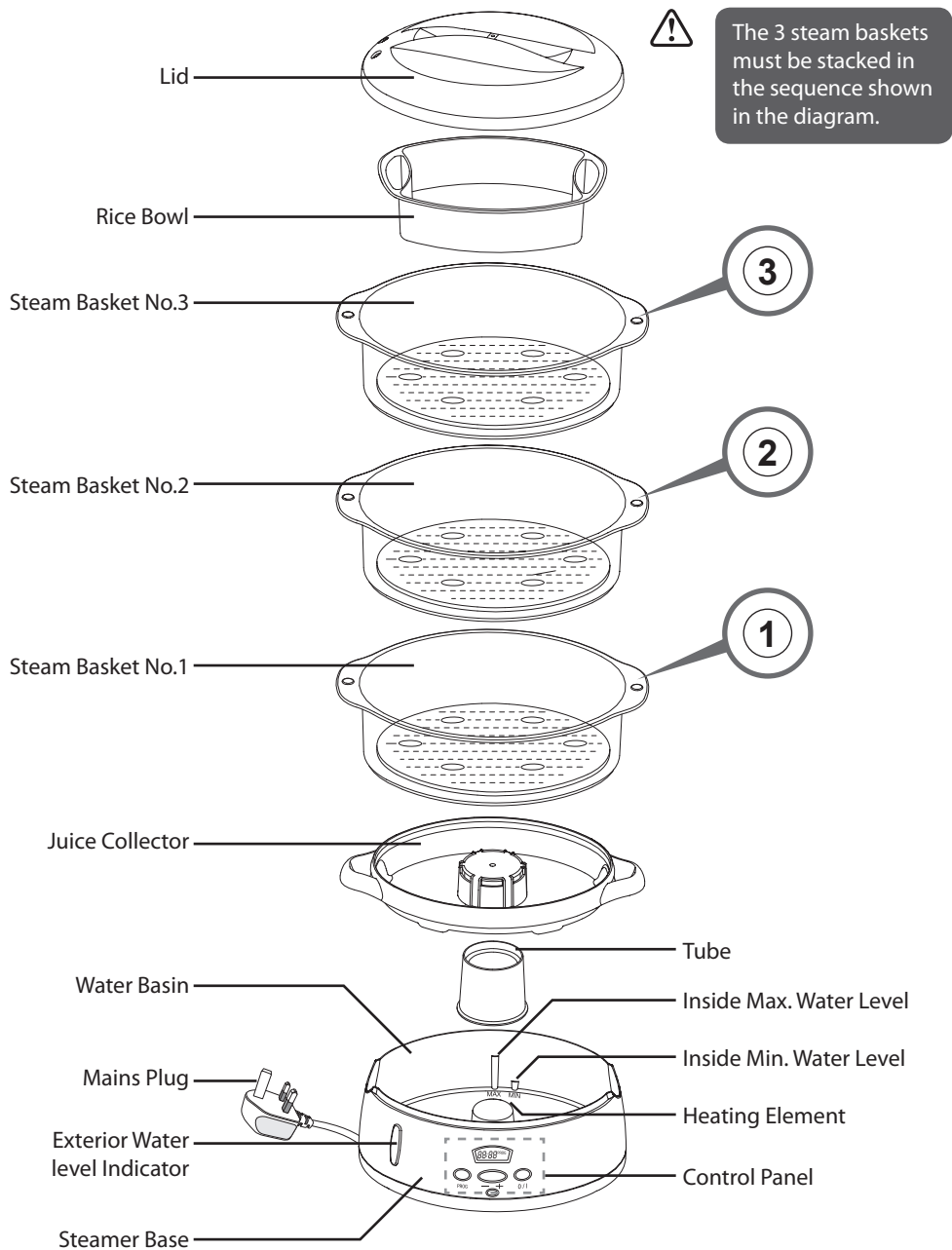


Instruction Manual

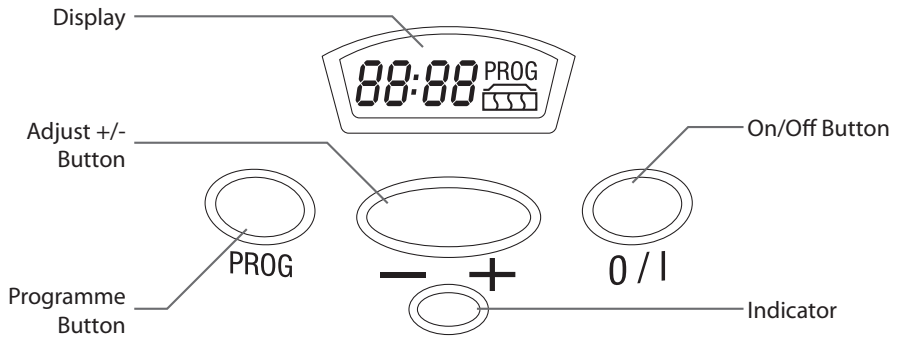
If items are missing or damaged, please contact Partmaster (UK only).

Tel: 0344 800 3456 for assistance.

Getting to know your Steamer



Control Panel

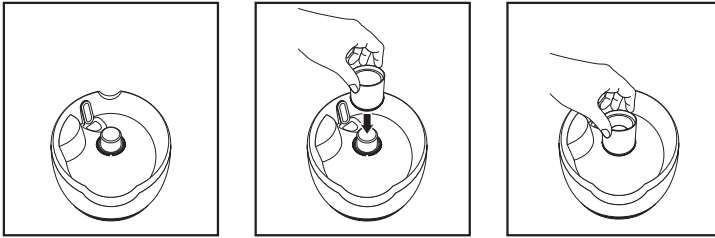


First Time Use

1. Remove the steamer and all accessories from the packing. Peel off any adhesive labels.
2. Wash the lid, rice bowl, steam baskets and juice collector in warm, soapy water before first use. Rinse and dry thoroughly. Do not immerse the steamer base in water.
3. Wipe the inside of the water basin with a damp cloth.
4. Check that the voltage rating on the base corresponds to the mains voltage in your home.

How to use your Steamer

1. Place the steamer base on a flat stable surface, away from walls and over hanging cupboards.
2. Firmly place the tube over the heating element in the water basin.



3. Pour cold water into the water basin. Do not exceed the maximum mark.
4. Place the juice collector in the base making sure it sits flat.



Do not add any salt, pepper, seasonings, herbs, wine, stock or any liquid other than tap water to the water basin.

5. Select how many steam baskets you will need. Put the food into the steam baskets and stack them in the sequence shown on page 6. Steam basket no. 1 should always be the lowest steam basket.
6. Cover the uppermost steam basket with the lid.

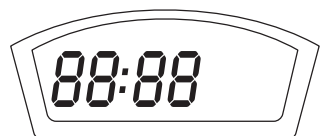


Make sure that the steamer is correctly assembled before using. Never use other baskets and parts other than those specially designed for use with this steamer.

7. Plug the steamer into the mains socket. Set your cooking time by following the steps in the Operation section and the timings detailed in the Recipes section. When steaming, the indicator will light up in red.
8. Check the water level by looking at the exterior water level indicator, if necessary, add water from the side of juice collector during cooking.
9. When steaming is complete, the indicator will turn to green. Remove the baskets, using oven gloves to prevent burns.
10. Unplug the steamer from the mains socket and allow it to cool down completely.
11. Empty the water basin and refill it with fresh water before each use.

Boil-Dry Protection System

If the water level in the water tank is too low during operation, the boil-dry protection system will turn off the steamer and a buzzer will sound. The steamer will return to clock mode. Add water to the basin and ensure the water level is between the Max and Min marks before resuming operation.



Using the Steam Baskets and Rice Bowl

Your steamer is equipped with three steam baskets and a rice bowl.

Using a Single Steam Basket

1. Place the food in the steam basket no. 1.
2. Place the steam basket on the steamer base and put the lid on.

Using Multiple Steam Baskets

1. Place the food in the steam baskets. We recommend that you put the largest pieces of food in the lowest steam basket, which should always be the steam basket no. 1.
2. Stack the steam baskets on the steamer base and put the lid on.

Using a Single Steam Basket with Rice Bowl

1. If you want to cook rice using the rice bowl, place 1 volume of rice and 1.5 volume of water in the rice bowl (max 220 grams rice, 330ml water).
2. Place the rice bowl in steam basket no. 1.
3. Place the steam basket on the steamer base and put the lid on.



- You can put different foods in the baskets, but since steam will drip from the upper basket, make sure their flavours complement each other. When steaming meat and vegetables, always place the meat in the lowest basket so that juice can't drip onto the other food.
- If you are cooking food with different cooking times, place the food that requires the longest cooking time in the lowest basket and start cooking it first. When the timer reaches the setting for the next basket of food, remove the lid using oven gloves or a cloth, and add the basket to the stack on the power base. Replace the lid.

Operation

Connect the steamer to the mains socket, the display will show the Clock mode. When Clock mode is lit, it means the unit is switched on but not in Steam mode.

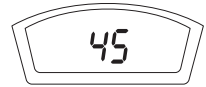


Setting the Current Time

1. Press and release the **PROG** button and the **0/I** button at the same time, the buzzer will sound.
2. To set the time, press the **-/+** button. Each press (+) increases the time by 10 minutes. Each press (-) decreases the time by 1 minute.
3. When the time is correct, press the **PROG** button.

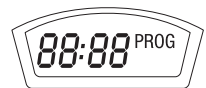
Immediate Steaming

1. In Clock mode, press and release the **0/I** button, the display will show "45".
2. Set the steaming duration by pressing the **-/+** button. Each press increases or decreases the cooking duration by 5 minutes. The maximum steam duration is 90 minutes.
3. After setting the steaming duration, wait for about 2 seconds, the buzzer will sound. The indicator light will illuminate red and steaming will begin.
4. During steaming, you can press the **-/+** button to adjust the steaming duration.
5. At the end of the steaming cycle, the indicator will change from red to green. You can also stop steaming by pressing the **0/I** button.
6. When steaming has finished, the unit will automatically enter Holding mode.



Delay Start Steaming

1. In Clock mode, press and release the **PROG** button, the display will show a flashing "00:00".
2. Set the extent of delay start duration by pressing the **-/+** button. Each press increases or decreases the extent of delay by 10 minutes.
3. Press the **PROG** button to confirm, the display will show "45". Then press the **-/+** button to adjust the steaming duration.
4. Press the **PROG** button again, the display will show the time and **PROG**, confirming the steamer has started the countdown for delay start steaming.

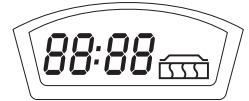


5. When the countdown has reached zero, the buzzer will sound and the indicator light will illuminate red. The steamer will start to steam according to the set steaming duration.
6. If you want to cancel the steaming, press the **PROG** button. The steamer will return to Clock mode.
7. When steaming has finished, the unit will automatically enter Holding mode.

Holding Mode

When the steaming is finished, the steamer automatically enters Holding mode. The display will show the time and the holding symbol and the indicator light will illuminate green. In Holding mode, the steamer warms the food for 2 minutes every 10 minutes.

Press the **O/I** button to cancel Holding mode. The steamer will return to Clock mode.



Cleaning Your Steamer

- Never immerse the steamer base, mains cable or mains plug in water.
- Unplug at the mains socket and leave the steamer to cool completely for a minimum of 30 minutes before cleaning.
- Do not clean any part of the steamer with abrasive cleaners, e.g. scouring powders, scouring pads, wire wool, washing soda, or bleach.
- Do not clean clear plastic bowls with the abrasive pad of a cleaning sponge.
- We recommend washing the lid, rice bowl and juice collector in hot water and washing-up liquid. Rinse and dry thoroughly.
- Empty the water basin and change the water after each use.
- Do not immerse the steamer base in water. Fill the water basin with warm, soapy water and wipe with a cloth. Rinse thoroughly.
- Wipe the steamer base with a damp cloth.

Descaling the Water Basin

After about 2-3 months' use, some chemical deposits may build up in the water basin or on the heating element, depending on the hardness of the water. It is essential to descale the water basin regularly.

1. Fill the water basin to the Max mark with a mixture of white vinegar and water. Do not use any other chemical or detergent.
2. Plug the steamer into the mains socket. The steam baskets, lid, juice collector and rice bowl are not to be used during this operation.
3. Set timer for approx 20-25 minutes and start steaming. If the vinegar mixture boils over, switch off the steamer and unplug from the mains socket.
4. When steaming has finished, unplug the steamer from the mains socket and allow it to cool down before pouring the vinegar mixture out.
5. Rinse the water basin several times.

Recipes

- Steaming times stated in the charts and recipes are intended as a guide. If you have followed the instructions and the food is still not sufficiently cooked, simply steam for a little longer until satisfied.
- The steaming times are all based on food cooked in the lower basket, unless specifically stated otherwise. Food cooked in the upper basket may take slightly longer to cook.
- All times stated in the charts and recipes are based on the use of cold water.

Adding More Water During Cooking

For recipes with long cooking times, reset the timer and top up with more water. When refilling, always switch off the steamer first and empty the juice collector carefully as the liquid may be hot. Add sufficient warm water (but not boiling water) for the remaining time.

Vegetables

- 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 should not be thawed before steaming.

Food	Type	Quantity	Steam Times	Special Notes
Artichokes	Fresh	3 Med.	45-50 minutes	Cut off base.
Asparagus	Fresh	400g	13-15 minutes	Lie flat in basket across 2nd layer to allow steam flow.
	Frozen	400g	16-18 minutes	
Baby Sweetcorn	Fresh	230g	30-35 minutes	Stir halfway through steam time.
Green Beans	Fresh,	400g	38-40 minutes	Stir halfway through steam time.
	Whole Frozen	400g	25-28 minutes	
Runner Beans	Fresh, slices	400g	45-50 minutes	Stir halfway through steam time.
Broccoli	Fresh, florets	400g	16-18 minutes	Remove stalk. Stir halfway through steam time.
	Frozen	400g	15-18 minutes	
Cabbage	Fresh, sliced	400g	35-40 minutes	Stir halfway through steam time.
Carrots	Fresh, 1/4 in slices	400g	20-22 minutes	Stir always through steam time.
Cauliflower	Fresh, florets	400g	16-18 minutes	Stir halfway through steam time.
	Frozen	400g	18-20 minutes	
Courgettes	Fresh, 1/4 in slices	400g	15-18 minutes	Stir halfway through steam time.
Button Mushrooms	Fresh	200g	12-15 minutes	Stir halfway through steam time. Use stock for gravy, sauce or stock.

Food	Type	Quantity	Steam Times	Special Notes
Peas	Frozen	400g	15-18 minutes	Stir halfway through steam time.
New Potatoes	Fresh, very small	400g	20-22 minutes	Turn each potato over halfway through cooking.
Spinach	Fresh Frozen	250g	8-10 minutes	
		400g	18-20 minutes	

Rice/Grains

- If you prefer stickier rice, remove the juice collector.
- Use the rice bowl and add the required quantity of liquid together with the rice.

Food	Type	Quantity Rice or Grain	Water Level	Steam Time	Special Notes
Rice	White easy cook	200g	1 cup/ 0.3L	20 minutes	Serves 2
		400g	3 cups/ 0.6L	30 minutes	Serves 4
	Brown	200g	1 cup/ 0.3L	35 minutes	Serves 3
Rice Pudding	Pudding rice	100g rice +30g caster sugar	1 pt / 0.5L warm milk	75 minutes	Reset timer after 60 mins and add more water to Max level.

Fish and Seafood

- Fish is cooked when it is opaque and flakes easily with a fork.
- 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.

Food	Type	Quantity	Steam Time	Special Notes
Fish Fillets	Frozen	250g	10-12 minutes	
	Fresh	250g	6-8 minutes	
Fish, 3/4 In Thick Steaks	Cod, salmon Tuna	250/400g	10-12 minutes	
		250/400g	12-15 minutes	
Clams	Fresh	400g	See notes	Layer shells for maximum steam flow. Steaming is done when shells are completely open.
Lobster Tails	Fresh	2 tails	20-22 minutes	Meat will be opaque when done. Cook longer if necessary.
Mussels	Fresh	400g	8-10 minutes	Steaming is done when shells completely open.
Oysters	Fresh	6	16-10 minutes	Steaming is done when shells completely open.
Scallops	Fresh	400g	8-10 minutes	Stir halfway through steam time. Meat opaque and flaky when done.

Meat and Poultry

- 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 off all fat. Meat suitable for grilling is ideal for steaming.
- Marinade meat and poultry with flavoursome sauces before steaming.
- Thoroughly cook all food before serving. Pierce with a knife or skewer to check that the centre is cooked and the juices run clear.
- Sausages must be completely cooked before steaming.
- Use fresh herbs while steaming to add flavour.

Food	Type	Quantity	Steam Time	Special Notes
Beef	In slices of rump, sirloin or fillet steak	250g	8-10 minutes	Trim off all fat. Steamed beef has a firm texture.
Chicken	Boneless breast	4 pieces	12-15 minutes	Remove skin before cooking. Layer for maximum steam flow.
	Drumsticks	4 pieces	20-25 minutes	After steaming brown skin under grill, if desired.
Lamb	Chops with or without bone	4 chops (in thick)	10-15 minutes	Trim off all fat.
	Loin cut into pieces	400g	10-15 minutes	Trim off all fat.
Pork	Tenderloin, fillet, loin steaks or loin chops	400g or 4 pieces (in thick)	5-10 minutes	Trim off all fat.
Sausages (Pre-Cooked)	Frankfurters	400g	15 minutes	Pierce skins before steaming.
	Knockwurst	400g	10 minutes	

Technical Specification

Model	L90SSS11
Mains supply	230V ~ 50Hz
Power consumption	800W

We continually strive to improve our products. Specifications and features may change without prior notice.



For general information about this appliance
and handy hints and tips, please visit
www.knowhow.com/knowledgebank or call **0344 561 1234**.



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The symbol on the product or its packaging indicates that this product must not be disposed of with your other household waste. Instead, it is your responsibility to dispose of your waste equipment by handing it over to a designated collection point for the recycling of waste electrical and electronic equipment. The separate collection and recycling of your waste equipment at the time of disposal will help conserve natural resources and ensure that it is recycled in a manner that protects human health and the environment.

For more information about where you can drop off your waste for recycling, please contact your local authority, or where you purchased your product.

DSG Retail Ltd. (co. no. 504877)
1 Portal Way, London, W3 6RS, UK

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