



Food steamer

Safety Instructions

Notice: Ensure you read and fully understand instructions before use

While every attempt is made to ensure the highest degree of protection in all equipment, we cannot guarantee freedom from injury. The user assumes all risk of injury due to use. All merchandise is sold on this condition, which no representative of the company can waive or change.

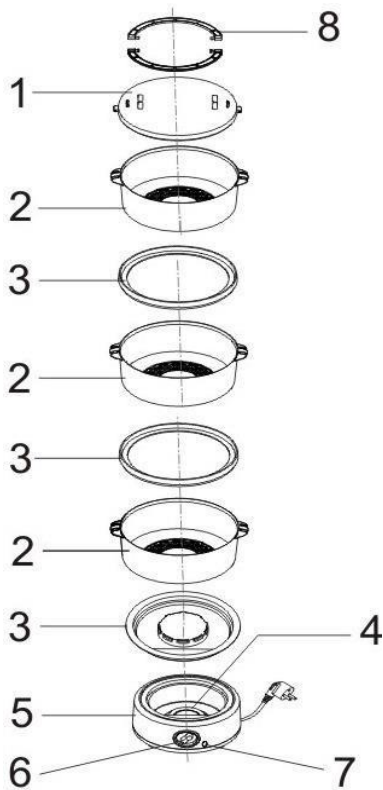
- This product contains small parts that could be a choking hazard if swallowed. Keep these items away from children.
- This product is intended for indoor use.
- This product is not a toy, and is only to be used for its designated purpose.
- Do not carry out alterations or modifications to this product.
- Clean only with a damp cloth. Do not use strong industrial cleaning substances. Once cleaned, air dry before use. Do not plug into mains until the product has fully dried.
- To protect against electrical shock, do not immerse cord, plug or any part of this appliance in water or any other liquid.
- Never operate electrical appliance in immediate vicinity of water sources.
- Ensure the power supply to the socket into which the appliance is plugged, is in accordance with the rating label on the appliance and that the socket is earthed.
- This product is not intended for use by persons (including children) with reduced physical, sensory and mental capacities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the product by persons responsible for their safety.
- When the appliance is not in use, always unplug from the mains socket.
- Only use this product on stable, level and dry ground.
- Never leave the product unattended whilst it is switched on.
- Keep the product out of reach of children and do not allow children to use it.
- Never move the product by pulling on the lead.
- Do not operate the product without liquid. Always fill to at least the 'MIN' mark and never fill past the 'MAX' mark.
- Parts of the unit become very hot during operation. Touch only the handles or buttons.
- This product is for domestic use only.
- If the product is damaged or has any defects, please contact cservice@oypla.com

Operating Instructions

Parts List:

If you are missing any of the below parts please contact cservice@oypla.com

Please be aware that you will be referring to this parts list throughout the assembly process.



1. Lid with steam vents

2. Steaming Bowl

3. Drip tray (with flavour screen)

4. Steam diffuser

5. Water Basin

6. Timer Adjustment

7. Power Light

8. Handle

Before First Use

Before using the appliance, clean the lid, steaming bowls and drip tray with warm soapy water. Rinse and dry thoroughly, and clean the inside of the basin with a damp cloth.

How to Use:

1. Place the steamer on a stable, level surface away from any objects, which could be damaged, by steam such as walls or overhanging cupboards.

2. Pour water directly into the basin

WARNING: do not add any seasonings, wine, stock or any liquid other than tap water into the basin.

3. Place the drip tray onto the base and ensure that it sits flat.

4. Place herbs or spices onto the flavour screen to add flavour. You may use the drip tray without adding herbs to the flavour screen if you prefer.

5. Place the required number of steaming bowls onto the drip tray.

6. Place the food into the bowls. It is recommended to place the largest pieces of food into the bottom of the bowl, as they will require a longer cooking time.

7. Place the lid on top of the bowl.

8. Plug in the steamer and set the timer for the recommended time. Steaming will begin within 30 seconds.

WARNING: do not touch the base, steaming bowls or lid during use, as they will get very hot.

9. When steaming is complete, the timer will beep.

WARNING: To prevent burns, use a mitt when removing the lid or steaming bowls as hot steam will escape. Remove the lid slowly with the inside of the lid pointing away from you and let the steam escape gradually. Hold the lid over the unit to allow condensation to drain into the steamer.

WARNING: Do not reach into the unit while steaming. If you need to check the cooking progress or to stir, use a utensil with a long handle.

10. In order to prevent food from being overcooked, remove the steaming bowl immediately using a mitt and place it on a plate or the lid.

11. When you have finished using the appliance, unplug from the wall and leave to cool completely before removing the drip tray and storing.

WARNING: Use caution when removing the drip tray, while other parts may be cool the water in the basin and drip tray may still be very hot.

WARNING: Do not use this appliance without steaming bowl and lid in place.

Flavour Screen Tips

Add fresh or dried herbs to the flavour screen to spice up healthy foods.

- It is recommended to use ½ to 3 teaspoons of dried herbs or spices. If using fresh herbs, chop the leaves and triple the amount.

- To prevent small herbs or ground spices from falling through the flavour screen, rinse or wet the screen before adding seasoning.

Steaming Times

1. The steaming times stated are only a guide. Time may vary depending on the size of the food piece, spacing of the food in the steaming bowl, freshness of the food and personal preference. As you become familiar with the steamer, adjust the cooking time.
2. Steaming times are for the quantity stated in the guide. For larger or smaller quantities, adjust the time accordingly
3. The steaming times are all based on cooking the food in the lower bowl. Food cooked in the upper bowls may take slightly longer to cook.
4. All times stated in the guide are based on the use of cold water.

Meat and Poultry

1. Thoroughly cook all foods before serving. Pierce with a knife or skewer to check that the centre is cooked and the juices run clear.
2. Sausage must be completely cooked before steaming.

| Type of Meat | Weight/Measurement | Cooking Time (mins) |
|---------------------|---------------------------|----------------------------|
| Beef | 200g | 5-10 |
| Chicken | 150g 300g | 12-15 30-35 |
| Pork | 200g | 8-10 |

| Type of Vegetable | Weight/Measurement | Cooking Time (mins) |
|--------------------------|---------------------------|----------------------------|
| Asparagus | 500g | 15-16 |
| Artichokes | 500g | 40 |
| Beans | 250g | 18 |
| Beetroot | 500g | 30 |
| Broccoli | 500g | 15-20 |
| Bok Choy | 500g | 15-20 |
| Brussel Sprouts | 500g | 25 |
| Cabbage | 500g | 15 |
| Celery | 250g | 10 |
| Carrots | 500g | 20 |
| Cauliflower | 500g | 20 |
| Corn on the Cob | 500g | 20 |
| Eggplant | 500g | 15 |
| Mushrooms | 500g | 6-8 |
| Onions | 250g | 10 |
| Parsnips | 250g | 10 |
| Peas | 500g | 10 |
| Peppers | 500g | 15 |
| Potatoes | 500g | 35 |
| Spinach | 250g | 10 |
| Squash | 500g | 15 |
| Sweet Potatoes | 500g | 35 |
| Turnips | 500g | 20 |
| All Frozen Vegetables | 500g | 25-30 |

Care and Maintenance

1. Never immerse the base, cord or plug in water.
2. Unplug at the socket and leave the appliance to cool before cleaning.
3. Do not clean any part of the unit with abrasives or scouring pads.
4. Wash the lid, bowl and drip tray in warm soapy water.
5. Empty the basin and change water after each use.
6. Do not immerse the base in water. Fill the basin with warm soapy water and wipe with a cloth. Rinse thoroughly.
7. Wipe the base with a damp cloth.
8. Clean the unit on a regular basis. Descaling the Water Basin
9. Fill the water basin to the MAX level with white vinegar (not brown).
10. Plug into the socket. The drip tray, steaming bowl and lid should be in place during this procedure.
11. Set the timer for 25 minutes to begin steaming.
12. When the timer beeps. Unplug from the socket and allow cooling completely before pouring out the vinegar.
13. Rinse the water basin several times with cold water.

WARNING: If vinegar begins to boil over the edge of the base, unplug the unit and switch the timer off. Reduce the quantity of vinegar slightly.

Please retain a copy of all instructions for future consultation.



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Environmental Protection

Products bearing the symbol shown above means that used electrical and electronic equipment (WEEE) should not be mixed with general household waste. For proper treatment, recovery and recycling, please take this product(s) to designated collection points where it will be accepted free of charge. Disposing of this product correctly will help save valuable resources and prevent any potential negative effects on human health and the environment, which could otherwise arise from inappropriate waste handling. Please contact your local authority for further details of your nearest designated collection point. Penalties may be applicable for incorrect disposal of this waste, in accordance with your national legislation.