



Cookfresh Professional Glass Steamer
STM1000U

Cuisinart®

Congratulations on your purchase of the Cuisinart Cookfresh Professional Glass Steamer.

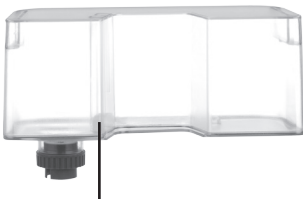
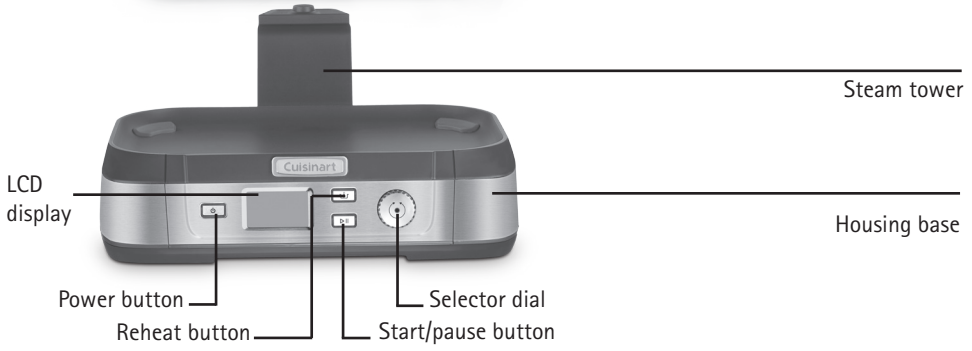
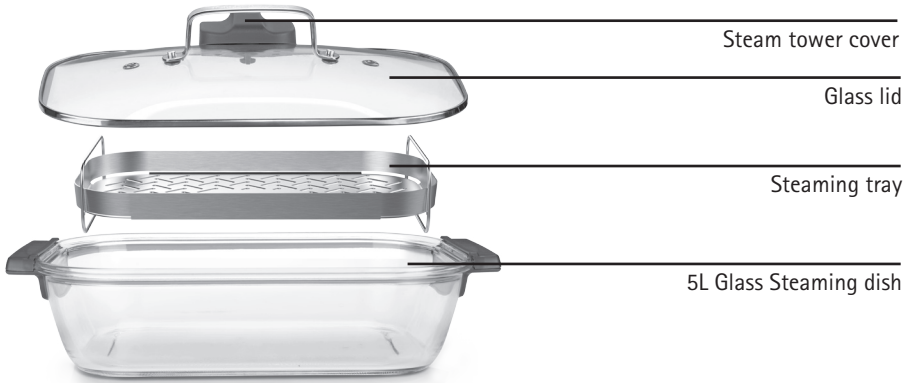
For over 30 years Cuisinart's aim has been to produce the very finest kitchen equipment. All Cuisinart products are engineered for exceptionally long life, and designed to be easy to use as well as to give excellent performance day after day.

To learn more about our products and for recipe ideas visit our website www.cuisinart.co.uk

Contents

Product Control Guide	4
Important Safety Cautions	5
Safety During Use	7
Instructions for Use	9
A Assembly	9
B Operation	10
C Hints & Tips	12
D Cleaning and Maintenance.....	14
UK Guarantee & After Sales Service.....	15
UK Wiring Instructions	17

Product Control Guide



Water release drain cap
(not shown)



IMPORTANT SAFETY CAUTIONS

Carefully read all the instructions before using the appliance and keep in a safe place for future reference.

Always follow these safety cautions when using this appliance to avoid personal injury or damage to the appliance. This appliance should be used only as described within this instruction book.

1. The appliance is not intended to be operated by means of external timer or separate remote control system.
2. This appliance is not intended for use by persons 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.
3. Children should always be supervised to ensure that they do not play with this product.
4. This appliance shall not be used by children. Keep out of reach of children during and after use.
5. Always inspect the appliance before use for noticeable signs of damage. Do not use if damaged, or if the appliance has been dropped. In the event of damage, or if the appliance develops a fault, contact the Cuisinart Customer Care Line (refer to "UK After Sales Service section" for further information).
6. Do not use the appliance if the lead is damaged. In the event of lead damage, discontinue use immediately. If the lead is damaged it must be replaced by the manufacturer. Return the appliance to the Customer Care Centre (refer to 'UK After Sales Service' section for further information). No repair must be attempted by the consumer.
7. Never pull the plug out of the mains socket by the lead.
8. Do not wrap the lead around the main body of the appliance during or after use.
9. Always ensure the voltage to be used corresponds with the voltage on the appliance; this is indicated on the bottom of the housing.

10. Always disconnect the appliance from the electrical supply if it is left unattended and before assembling, disassembling or cleaning.
11. For indoor, domestic use only.
12. This product complies fully with all appropriate EU and UK legislation and the standards relevant to this type and class of appliance. We are an ISO9001:2015 certified company that continually evaluates our Quality Management System performance. If you have any queries regarding product safety and compliance, please contact our Customer Services Department (see "U.K. After Sales Service" section).



WARNING: Polythene bags over the product or packaging may be dangerous. To avoid danger of suffocation, keep away from babies and children. These bags are not toys.



The temperature of all surfaces marked with this symbol will be very hot when the appliance is in use. **DO NOT TOUCH** these surfaces as possible injury could occur.

Safety During Use

- Before first use, remove all packaging materials and any promotional labels or stickers from the Cookfresh Professional Glass Steamer.
- Do not use the steamer for anything other than its intended use.
- Cuisinart will not accept any liability if the appliance is subject to improper use, or failure to comply with these instructions.
- Do not use outdoors.
- To protect against the risk of electric shock, do not put the base power unit in water or other liquids.
- Take care when lifting this appliance as it is heavy. Position the steamer on a stable, level surface, near a power socket.
- Leave sufficient space (5-10cm) between the appliance and walls or furniture. Do not place the unit directly under wall-mounted kitchen units.
- Do not operate the steamer without sufficiently filling the water reservoir.
- Never fill the water reservoir above the 'MAX.' mark. Use cold water only.
- Do not place on or near hot gas, electric burners or in a heated oven. Keep away from heat sources such as stovetops, ovens or microwaves.
- Do not leave the lead hanging over the edge of a kitchen table or worktop. Avoid contact between the lead and hot surfaces.
- Do not use any accessories with this appliance other than those recommended by Cuisinart.
- Warning: This appliance produces extremely hot steam and must always be handled with great care. In order to avoid scalds and burns, use a tea towel or oven gloves when removing the glass lid, steaming containers or steaming tray. Always use tongs to remove food from the steamer.
- Ensure the glass lid is securely in place before operating the appliance. Never operate without the lid securely in place.

- To check on food during the steaming cycle, always press the 'START/PAUSE' button to stop the flow of steam. Wait a second before lifting the lid.
- To allow steam to escape safely, always lift the side of the glass lid furthest away from you first.
- The temperature of accessible surfaces may be high when the appliance is operating.
- Extreme caution must be used when moving the steamer and glass dish if it contains hot food, water, or other hot liquids.
- Do not use any steamer parts in a microwave or on any cooking/heated surfaces.
- Do not use the glass dish for cooking foods in an oven.
- Always ensure that your hands are dry before removing the plug from the mains outlet.
- Allow to cool before putting on or taking off parts, and before cleaning or removing contents from steamer.

Instructions for Use

Before first use

Before using for the first time, ensure all packaging is removed and clean the appliance by wiping the housing, steam tower and control panel with a damp cloth. The removable water reservoir, glass dish and lid, steaming tray and containers should be hand-washed in hot, soapy water and thoroughly rinsed.

A Assembly

1. Ensure the water release drain cap is securely fitted to the back of the housing unit.
2. Place the glass dish onto the housing base ensuring it is properly centered - the rubber fittings at each corner will ensure the dish sits securely in place.
3. Remove the water reservoir and twist the cap counter clockwise to open. Fill with cold or distilled water, ensuring not to exceed the 'MAX' line. Twist the cap clockwise to securely close, and set the reservoir back onto the steamer. A small amount of water will filter into the housing base; check the water level is above the 'MIN' line.
4. Position the steaming tray in the dish with the side bars facing upwards (this prevents small items falling off). The tray can be reversed to accommodate different foods, and elevates food for even steaming.
5. Add food directly to the tray, then place the glass lid on the dish (ensuring the steam tower cover sits correctly over the steaming pipe (see fig.1)

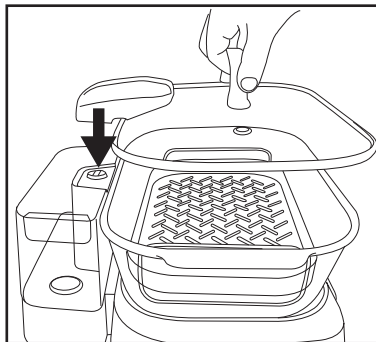


fig.1

6. Depending on the food you are cooking, you may wish to also use the steaming colander and/or steaming container. These should be placed on top of the steaming tray, and can be used for a variety of different foods. Please see a guideline below:



Steaming Colander – use for vegetables and smaller pieces of meat/fish



Steaming Container with lid – use for grains such as rice, quinoa, couscous and bulgar wheat.

B Operation

Steaming with the timer programme

- Plug the unit into a socket – a long beep will sound and the 'POWER' button will illuminate. Press the 'POWER' button to turn the unit on (a short beep will sound) and the LCD display will illuminate.
- Turn the 'SELECTOR DIAL' clockwise or anticlockwise to select the steam function. Once 'STEAM' is flashing, press the dial once to confirm the selection (a short beep will sound and the 'STEAM' icon will stop flashing). The timer 0:00 will then flash and the 'START/PAUSE' button will illuminate and also flash.
- Turn the dial clockwise to set the timer. You can set the timer in 30 second increments up to 59 minutes, 59 seconds.

N.B If the unit is switched on and a function is not selected (STEAM/KEEP WARM), it will automatically switch itself off after 30 seconds. This also applies if a function is selected but the timer is not set.

- Once you have selected the desired time, press the 'START/PAUSE' button to start. A longer beep will sound, the 'START/PAUSE' button will stop flashing and the unit will begin steaming in a few seconds.

N.B Some steam will escape from under the steam tower cover, and you may also notice some condensation forming on the tower cover. This is normal.

- To adjust the time during cooking, press the 'START/PAUSE' button and turn the 'SELECTOR DIAL' to increase or decrease steaming time. Press the 'START/PAUSE' button to resume steaming.
- Once the time has elapsed and steaming has finished, 5 short beeps will sound. The 'START/PAUSE' button light will go off, and after 1 minute there will be a long beep and the unit will automatically switch itself off.
- To stop steaming before the time has elapsed, simply press the 'START/STOP' button, followed by the 'POWER' button to switch off.

WARNING: During steaming, use a tea towel or oven gloves if removing the glass lid, steaming container/colander or steaming tray. Never touch the base, glass dish, or lid, as they will get very hot.

■ Steaming without the timer programme

To steam without setting a time, turn the unit on, use the 'SELECTOR DIAL' to select 'STEAM', press the dial and then press START/STOP. Steaming will begin and the timer will start counting up.

N.B The steamer automatically shuts off when the timer reaches 59 minutes, 59 seconds. If, during the steaming process you decide you would like to use the timer, press the 'START/PAUSE' button, increase or decrease the time using the 'SELECTOR DIAL' and press 'START/PAUSE' to resume. The display timer will then countdown rather than up.

■ Using the Pause function

You can use the 'PAUSE' function when checking the progress of your food or when removing/adding ingredients during the steaming process. Press the 'START/PAUSE' button to pause steam flow before removing the lid. The timer will pause; press again to resume steaming.

■ Adding water during steaming

It is beneficial to keep an eye on the water level during steaming. When there is only a little water left in the reservoir, the 'ADD WATER' icon will appear at the bottom of the LCD display and a single beep will sound every 20 seconds. When the unit has completely run out of water, the 'ADD WATER' icon flashes, steaming pauses and an audible alert will sound continuously until the water reservoir is refilled (refer to step 3 of 'Assembly' section). Once sufficiently refilled the 'ADD WATER' icon will disappear, and you can press the 'START/PAUSE' button to resume steaming.

■ Using the Keep Warm function

If you do not wish to serve food immediately, you can use the 'KEEP WARM' function which will keep food warm by operating at a reduced temperature. To activate, turn the 'SELECTOR DIAL' clockwise or anticlockwise so that 'KEEP WARM' is flashing. Press the dial to confirm the selection, and set the time (as per step 3 of 'Steaming with the timer programme', or use without the timer programme by simply pressing 'START/PAUSE'). The display timer will countdown and when steaming has finished, 5 short beeps will sound.

N.B Residual heat may continue to cook food; adjust time accordingly.

■ Using the Reheat function

Ensure the unit is plugged in and the power is on. Press the 'REHEAT' button which will illuminate. The 'START/PAUSE' button will flash. Press to launch the timer-free programme or select a time first and then press the 'SELECTOR DIAL' to start.

C Hints & Tips

- Meat, poultry and seafood should be thawed completely before steaming.
- Never add seasonings, broth or herbs to the water reservoir.
- No liquids other than water should be used in the water reservoir.
- When using recipes, follow quantities as closely as possible for best results.
- For optimum results, do not overfill the steaming tray or steaming colander; distribute as evenly as possible.

Cooking times

Cooking times will vary depending on the quantity, size of pieces, freshness, spacing of food, personal preference and other factors.

As you get to know your steamer and cook different foods, you'll learn how much time is needed to get the exact results you desire.

As a guide, please see the following table which provides cooking suggestions for some common foods:

Meat, fish & dairy	Quantity/size	Accessory	Cooking time
Chicken	150g breast fillet	Steaming Tray	Approx. 20min
Eggs	Medium size	Steaming Tray	6min (leave for approx. 10min for hard boiled)
Mussels	1kg	Steaming Tray	8min
Prawns (defrosted) White fish (sea bass etc.)	200g 100g fillet	Steaming Tray or Steaming Colander	5-10min
Salmon	120g	Steaming Tray	15-20min

Grains	Quantity/size	Accessory	Cooking time
Bulgar wheat Cous Cous	120g with 150ml water (2 portions)	Steaming container with lid	10min
Quinoa	120g with 150ml water (2 portions)	Steaming container with lid	20-25min
White rice	120g with 150ml water (2 portions)	Steaming container with lid	25min
Brown rice	120g with 150ml water (2 portions)	Steaming container with lid	40min

Vegetables	Quantity/size	Accessory	Cooking time
Spinach	Approx. 60g / 1 portion	Steaming Tray or Steaming Colander	4min or less
Asparagus (whole spears, wood end trimmed) Broccoli (florets) Brussel sprouts (halved) Cabbage (shredded) Cauliflower (florets) Courgette (chopped) Green beans Leek (chopped) Mangetout Kale Pak choi (end removed and sliced into portions) Peas (frozen) Pepper (cut into strips) Sugar snap peas	Approx. 60g / 1 portion (to fit steaming colander)	Steaming Tray or Steaming Colander	5-6min
Butternut Squash (peeled and chopped) Carrots (peeled and chopped) Corn on the cob (if large, cut into 2)	Approx. 60g / 1 portion (to fit steaming colander)	Steaming Tray or Steaming Colander	8min
Sweet potatoes (peeled and diced)	Approx. 60g / 1 portion (to fit steaming colander)	Steaming Tray or Steaming Colander	8-10min
Beetroot (peeled and cut into segments/diced) Red Potatoes (peeled and diced)	Approx. 60g / 1 portion (to fit steaming colander)	Steaming Tray or Steaming Colander	10-12min
New Potatoes	Portion as desired	Steaming Tray or Steaming Colander	20min

D Cleaning & Maintenance

- Always unplug the steamer and allow to completely cool before cleaning.
- After every use, clean each part thoroughly.
- Take care when emptying and draining the back of the appliance. Firstly remove detachable parts (glass dish, lid and water reservoir tank), before angling the appliance base over the kitchen sink and unscrewing the water release drain cap to empty the water (located below the water reservoir on the back of the unit).
- Wash all parts except the steamer base in warm, soapy water; rinse and dry thoroughly. The glass dish and lid, steaming tray, steaming container, colander and plastic lid can also be cleaned on the top rack of a dishwasher.
- Do not use chlorine bleach or abrasive cleaners on any part of the steamer.
- Never put the steamer base in the dishwasher or immerse it in water. The base can be wiped with a damp cloth to remove residue.
- To clean the inner area of the steamer base where the glass dish sits, sprinkle a clean, damp sponge with a teaspoon of baking soda, and wipe carefully. Wipe again with a clean, damp sponge.
- Store your steamer in a dry place, out of the reach of children.

DESCALING THE STEAMER

After several months of use, calcium deposits may build up in the steam pipe of your steamer. It is recommended to descale the appliance regularly in order to ensure optimal steam production is maintained and to extend the life of your steamer.

To descale

1. Fill the water reservoir to the maximum level with equal parts of water and white vinegar (not cider or wine vinegar).
2. Plug the unit into a socket. The glass dish and lid should be in place.
3. Set the timer for 59 minutes and begin steaming.
4. When the timer sounds, unplug and allow to completely cool before pouring out the vinegar solution.
5. Rinse the water reservoir, glass dish and lid several times with fresh, cold water.
6. Fill the reservoir with cold water and place on the unit. Set the timer for 30 minutes and begin steaming to remove any residual vinegar from the steamer.

N.B We also recommend using the descaling method to clean the steamer after steaming seafood.

UK Guarantee

The Conair Group Ltd, Unit 3 Waterfront Business Park, Fleet, GU51 3TW

This appliance is guaranteed for consumer use for 3 years and is only valid within the United Kingdom.

This guarantee covers consumer use only i.e. defects occurring under normal use within the home from date of purchase or date of delivery, whichever is later.

If the product develops a fault due to defects in materials or manufacture **within 12 months** from the date of purchase, to avoid delays and unnecessary inconvenience, where possible please return the product to the point of purchase for an exchange.

If the product develops a fault due to defects in materials or manufacture **after 12 months** from the date of purchase, and within the guarantee period, Conair UK After Sales Service will repair or replace the product.

Exclusions

This guarantee will no longer be valid meaning that The Conair Group Ltd will not be liable to repair or replace your product where:

1. The appliance has been used on a voltage supply other than that which is marked on the product, or advised within this instruction booklet
2. The appliance has been purchased from an unauthorised stockist*
3. The appliance is used for professional / non domestic usage
4. Repairs or alterations have been attempted by unauthorised persons
5. The failure of the appliance is a direct result of misuse
6. The failure is a result of not following the instructions for use

This guarantee does not cover any cosmetic damage due to misuse of the product nor any damage to persons or property that occurs because of product misuse.

*unauthorised stockists include, but are not limited to online auction sites, private sellers and those selling second hand goods, refurbished products etc

Please contact the Conair Customer Care Line on 03702 406902 (09:00 to 17:00 Monday to Friday) or email support@cuisinart.co.uk for further information on authorised stockists. **It is important to retain your proof of purchase. We recommend attaching your receipt to this page.**

Even where a refund may be applicable, no refund will be provided without a valid receipt or proof of purchase, we will only be able to offer a repair or replacement service. Please note this does not apply if the product was purchased directly from The Conair Group Ltd.

Guarantees on replacement products run from the original purchase date or date of delivery, whichever is later, and **not** from the date of replacement.

This guarantee is an additional benefit and does not affect your statutory rights as a consumer.

If you have any queries regarding this guarantee please contact the Conair Customer Care Line on 03702 406 902 (09:00 to 17:00 Monday to Friday) or email your enquiry to support@cuisinart.co.uk

UK After Sales Service

For further advice on using the appliance or should you need to return your product, please contact the Conair Customer Care Line on 03702 406 902 (09:00 to 17:00 Monday to Friday) or email your enquiry to support@cuisinart.co.uk

Return address:

Customer Care Centre
Conair Logistics
Unit 4, Revolution Park
Buckshaw Avenue
Buckshaw Village
Chorley
PR7 7DW

Please enclose your returns number, name and address details, together with a copy of proof of purchase and details of the fault.


Please note this Instruction Booklet is not the guarantee.

UK Wiring Instructions

The wires in the mains lead are coloured in accordance with the following code:

- BLUE = NEUTRAL
- BROWN = LIVE
- YELLOW & GREEN = EARTH

As the colours of the wire in the mains lead of this appliance may not correspond with the colour marking identifying the terminals on your plug, proceed as follows:


- The wire which is coloured BLUE must be connected to the terminal which is marked with the letter N
- The wire which is coloured BROWN must be connected to the terminal which is marked with the letter L
- The wire which is coloured YELLOW & GREEN must be connected to the terminal which is marked with the letter E or the  symbol

This appliance is supplied fitted with a BS1363 mains plug and a BS1362 13A fuse. If this plug is removed from the appliance please ensure it is disposed of safely as a disconnected plug is dangerous if reconnected to the mains. If any other type of plug is used, a 13A fuse must be fitted.

WARNING: A cut off plug inserted into a 13 amp socket is a serious safety (shock hazard). Ensure that the cut off plug is disposed of safely.

Safe Disposal



The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about the recycling of this product, please contact your local council office or your household waste disposal service.

www.cuisinart.co.uk

Version no : IB-17/329

Size: 148mm(W)X210mm(H)

Material: 157gms gloss artpaper for whole book

Coating: waterbase varnishing on both sides for whole

Color : 1C(K)+1C(K)

Date: August-29-2017 Co-ordinator : Astor You/Scias Liu

BOND FUND Description

PDF version : IB-17/329 (0,0)

BOND FUND Code : _____

Color Series: Non

Operator : hua

BONDFUNDDiecut: _____

Remark: waterbase varnishing on both sides for whole

