

# 800 W Electric Steamer

K047 v01: 23/08/21

Please read and retain these instructions for future reference

# Basilico



## Dimensions

(H) 43 x (W) 23.5 x (D) 32cm

Length of mains lead: 100cm

- 800W 3-TIER STEAMER WITH 60 MINUTE TIMER
- 3L CAPACITY IN EACH TIER (9L TOTAL CAPACITY)
- HEALTHY COOKING – STEAMING KEEPS NUTRIENTS PRESENT IN THE FOOD AND DOESN'T REQUIRE FAT

## Technical details

220-240V AC., 50/60Hz, 800W



**Caution**  
Hot surface

**CAUTION! THIS ELECTRICAL APPLIANCE'S EXTERNAL SURFACES WILL GET HOT IN NORMAL USE. ALLOW TO COOL BEFORE TOUCHING THE EXTERNAL SURFACES.**

## WARNINGS AND SAFETY INSTRUCTIONS:

WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED:

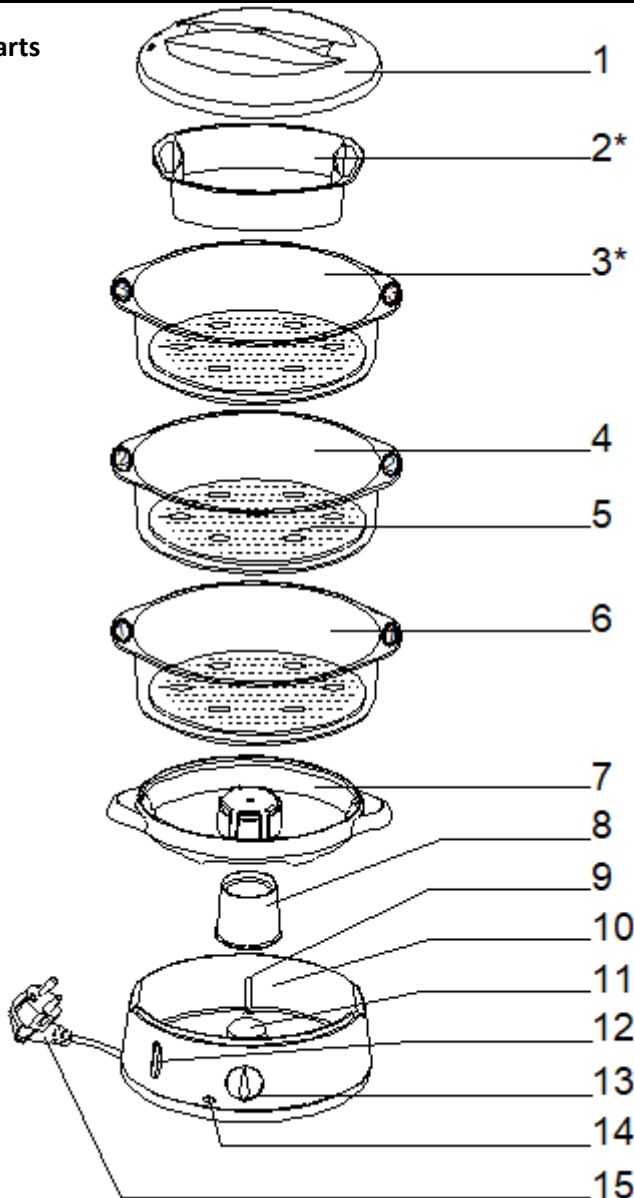
- READ ALL INSTRUCTIONS BEFORE USE.
- FOR DOMESTIC INDOOR USE ONLY.
- DO NOT USE OUTDOORS OR FOR COMMERCIAL USE.
- BEFORE USE, CHECK THOROUGHLY FOR ANY DEFECTS AND DO NOT USE IF DEFECTS ARE FOUND. TAKE CARE NOT TO DROP THE APPLIANCE AS HEAVY IMPACTS MAY CAUSE INTERNAL DAMAGE.
- BEFORE CONNECTING THE APPLIANCE, CHECK IF THE VOLTAGE INDICATED ON THE BOTTOM OF THE APPLIANCE IS IN ACCORDANCE WITH THE MAINS VOLTAGE IN YOUR HOME.
- CHECK THE APPLIANCE AND POWER CABLE CAREFULLY FOR DAMAGE BEFORE EACH USE.
- THIS APPLIANCE CAN BE USED BY CHILDREN 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 INSTRUCTION CONCERNING USE OF THE APPLIANCE IN A SAFE WAY AND UNDERSTAND THE HAZARDS INVOLVED. CHILDREN SHALL NOT PLAY WITH THE APPLIANCE. CLEANING AND USER MAINTENANCE SHALL NOT BE MADE BY CHILDREN WITHOUT SUPERVISION.
- CHILDREN OF LESS THAN 3 YEARS SHOULD BE KEPT AWAY UNLESS CONTINUOUSLY SUPERVISED.
- **SOME PARTS OF THIS PRODUCT CAN BECOME VERY HOT AND CAUSE BURNS. PARTICULAR ATTENTION HAS TO BE GIVEN WHERE CHILDREN AND VULNERABLE PEOPLE ARE PRESENT.**
- THE USE OF ANY ACCESSORY OR ATTACHMENTS NOT RECOMMENDED BY COOPERS OF STORTFORD MAY CAUSE INJURIES AND INVALIDATE ANY WARRANTY YOU MAY HAVE.
- DO NOT LET THE POWER CABLE HANG OVER THE EDGE OF A TABLE OR COUNTER, OR TOUCH HOT SURFACES.

\*Calls cost 7 pence per minute plus your telephone company's network access charge

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- DO NOT PLACE ON OR NEAR HEAT SOURCES.
- USE ON A LEVEL, STABLE SURFACE.
- DO NOT COVER THE ITEM IN ANY WAY WHEN IN USE AS THIS MAY CAUSE OVERHEATING.
- DO NOT USE THIS APPLIANCE FOR ANY OTHER USE THAN THE INTENDED USE IT IS DESIGNED FOR.
- ENSURE THERE IS SUFFICIENT DISTANCE BETWEEN THIS APPLIANCE AND OTHER ITEMS ON THE WORK SURFACE OR WORKSTATION, OR SUFFICIENT DISTANCE BETWEEN THE APPLIANCE AND THE CONFINES OF THE AREA IN WHICH IT IS SITUATED. WE RECOMMEND A MINIMUM CLEARANCE AROUND ALL FACES OF AT LEAST 10CM.
- ALLOW THE ITEM TO COOL THOROUGHLY BEFORE PUTTING ON OR TAKING OFF PARTS.
- TO PROTECT AGAINST ELECTRIC SHOCK, DO NOT IMMERSE POWER CABLE, PLUG OR APPLIANCE, IN WATER OR ANY OTHER LIQUID.
- UNPLUG FROM OUTLET WHEN NOT IN USE AND BEFORE CLEANING.
- DO NOT OPERATE ANY APPLIANCE WITH A DAMAGED POWER CABLE OR PLUG OR AFTER THE APPLIANCE MALFUNCTIONS OR HAS BEEN DAMAGED IN ANY MANNER. WE RECOMMEND THAT THE POWER CABLE IS NOT KINKED OR STORED IN A TWISTED MANNER, AND THAT YOU REGULARLY CHECK ITS CONDITION.
- ANY REPAIRS MUST BE CONDUCTED BY A QUALIFIED ELECTRICIAN OR ELECTRICAL SERVICE AGENT.
- DO NOT PLACE THE APPLIANCE NEAR THE HEAT SOURCE OR IN A HOT OVEN, AS SERIOUS DAMAGE COULD RESULT.
- NEVER LEAVE THE APPLIANCE IN OPERATION UNATTENDED.
- BURNS CAN OCCUR BY TOUCHING THE HOT SURFACE OF THE APPLIANCE, THE HOT WATER, THE STEAM OR THE FOOD.
- NEVER IMMERSE THE APPLIANCE IN WATER!
- DO NOT MOVE THE APPLIANCE WHEN IT IS FULL OF LIQUID OR HOT FOODS.
- DO NOT TOUCH THE APPLIANCE WHEN IT IS STEAMING AND USE OVEN GLOVES TO REMOVE THE LID, RICE BOWL AND STEAMER BASKETS.
- ALWAYS UNPLUG THE APPLIANCE IMMEDIATELY AFTER USE, WHEN MOVING IT OR PRIOR TO ANY CLEANING OR MAINTENANCE.
- DO NOT LEAVE UNATTENDED.
- ALWAYS SWITCH OFF AFTER COOKING OR IF YOU HAVE TO LEAVE THE ROOM.
- THE USE OF OVEN GLOVES IS RECOMMENDED WHEN HANDLING HOT FOOD OR HOT GRILL.
- ALLOW TO COOL BEFORE CARRYING OR PLACING IN STORAGE.

## Parts



1. Lid
2. Rice bowl (1L capacity)
3. Steamer basket No. 3
4. Steamer basket No. 2
5. Base with clip and build-in egg holder
6. Steamer basket No. 1
7. Juice collector
8. Removable turbo ring
9. Inside maximum water level indicator
10. Water tank (1 hour continuous use)
11. Heating element
12. Exterior water level indicator
13. 60-minute timer
14. "ON" indicator light
15. Power cord



Please follow the instruction for use carefully!

**This appliance produces boiling hot steam!**

#### Instruction for use

1. Using warm water and washing up liquid, wash all the removable parts and the inside of the water tank, rinse and dry.
2. Place the base unit on a stable surface, put the turbo ring around the heating element (the largest side on the bottom).
3. Pour fresh water directly into the water tank up to the maximum level.
4. Place the base into the baskets and put the food on the centre of the base.
5. Place the baskets on the top of the juice collector and put the lid on.
6. Plug in and set the time for recommended cooking times (see table of cooking times), the indicator light on and steam cooking has begun.

Food	Quantity	Water Level	Time (Minutes)
Asparagus	16 Oz. (450g)	Max	10-12
Broccoli	8 Oz. (225g)	Min	6-10
Cabbage (sliced)	8 Oz. (225g)	Max	8-11
Carrots	8 Oz. (225g)	Max	8-10
Cauliflower	1 head	Max	11-14
Corn	3 ears	Max	20-25
Egg (Hard Boiled)	6	Max	12-22
Peas	10 Oz. (280g)	Max	12-15
Potato (Sliced)	8 Oz. (225g)	Max	8-10
White Rice	1 cup (add 1 ¼ cup water in tray)	Max	10-14 (Fast) / 30-35 (Slow)
Brown rice	1 cup (add 1 ½ cup water in tray)	Max	45-60
Beef	8 Oz. (450g), cut in ½" thick slices	Max	15-20
Chicken (Breast)	16 Oz. (450g)	Max	20-30
Chicken (Drumsticks)	4	Max	20-30
Sausages	16 Oz. (450g)	Max	15-20
Fish filet	16 Oz. (450g)	Min	7-12
Shrimps	8 Oz. (225g)	Max	10-15
Clams	16 Oz. (450g)	Max	10-20

7. Check the water level on the exterior water level indicator, if necessary, add water from the side of the juice collector during cooking.
8. When the set time has elapsed, the Steamer switches off automatically, the timer rings and the indicator light turns off.
9. Food can be reheated. Check water level.
10. Remove the lid, place the basket(s) on the plate.
11. Unplug the appliance, let it cool completely before cleaning.

### Cleaning and maintenance

1. Empty the water tank and clean it with a damp cloth.
2. All the other removable parts can be put in the dishwasher.
3. Descale the appliance regularly. It is recommended to descale on every 8<sup>th</sup> use.
4. Position the turbo ring upside down around the heating element (the largest side on the upper). Fill the water tank with cold water up to "MAX" level, fill the inside of the turbo ring with white vinegar to the same level. Do not heat up (to avoid the descaling odour). Leave to stand overnight to descale. Rinse out the inside of water tank with warm water several times.
5. To store, stack the baskets into one another in the order No.1 into No.2, then together into No.3. Put the rice bowl into the Steamer basket No.1. At last place the baskets on the juice collector and put lid over them all.

### PLUG WIRING (UK & IRELAND)

This appliance is fitted with a moulded BS 1363 13-amp plug. This is fitted with a 7amp fuse.


If you have to replace the fuse, only those that are ASTA or BSI approved to BS1362 should be used.

If there is a fuse cover fitted, this cover must be re-fitted after changing the fuse. If the fuse cover is lost or damaged the plug must not be used. Spare fuse holders and fuses are available from electrical outlets. If the socket outlets in your home or office are not suitable for this product's plug, the plug must be removed and disposed of safely. Attempts to insert the plug into the wrong socket is likely to cause electric hazard.

**DISPOSAL**

- Coopers of Stortford use recyclable or recycled packaging where possible.
- Please dispose of all packaging, paper, cartons, packaging in accordance with your local recycling regulations.
- Plastics, polybags – Contains the following recyclable plastic.



Code & Symbol	 PP
Type of Plastic	Polypropylene
Commonly used for	Microwaveable food containers, yoghurt pots, butter tubs, disposable plates and cups
Notes	Commonly recycled and collected from household recycling bins (packaging tape itself not recyclable but does not interfere with cardboard)

- At the end of the product’s lifespan please check with your local council authorised household waste recycling centre for disposal.

