

Cuisinart®




Instruction & Recipe Booklet CookFresh™ Digital Glass Steamer - STM-1000XA

For your safety and continued enjoyment of this product, always read the instruction booklet carefully before using.

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USING

When using any electrical appliance, especially when children are present, **basic safety precautions should always be taken to reduce the risk of fire, electric shock and/or injury**, including the following:

- Never leave unattended while cooking to avoid possibility of fire.
- This appliance is intended for **HOUSEHOLD USE ONLY** and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farmhouses;
 - clients in hotels, motels and other residential type environments;
 - bed and breakfast settings
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack experience and knowledge unless, they have been given instruction and or guidance concerning use of the appliance by a person responsible for their safety.
- Use only on an appropriate benchtop and indoors only, sitting away from flammable materials such as curtains, draperies and walls of similar nature as a fire may occur if comes in contact or becomes covered during operation.
- Do not place on or near a hot gas, electric burner, or in a heated oven.
- Do not use appliance for other than its intended use.
- This appliance is under 220V~240V use only. Check voltage to be sure the voltage indicated on the nameplate agrees with your voltage.
- Always attach plug to unit first, then plug cord to wall outlet. To safely disconnect, press the  power button to stop cooking cycle and remove plug from electrical outlet.
- To avoid the possibility of the unit being accidentally pulled off the working area, which could result in damage to the unit or personal injury, do not let the cord hang over the edge of a table or benchtop.
- To avoid damage to the cord and possible fire or electrocution hazard, do not let cord come into contact with any hot surfaces including a stovetop.

- Do not operate this appliance if it has been dropped or damaged (including the cord) in any manner or is not operating correctly.
- Do not operate this appliance in an appliance cabinet or under a wall cabinet. When storing in an appliance cabinet, always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the unit is in contact with the walls of any cabinetry or on closing the cabinet door and touching the unit.
- Keep hands hair and clothing away during operation to reduce the risk of injury.
- Always unplug from the electrical outlet when not in use before putting on or taking off parts and before cleaning.
- The use of attachments not recommended by Cuisinart may be hazardous.
- At no time, before or during cooking and cleaning immerse unit, plug or cord in water, or any other liquids similarly under running water too – this is to protect against the starting of a fire and electric shock that could induce injury to persons. If the unit, plug or cord should fall into water or other liquids, unplug the cord from the electrical output immediately. **DO NOT** reach into the water.

- The temperature of accessible surfaces may be high when the appliance is operating. Surfaces marked with this symbol will be very hot to touch during use – only use handles and/or knobs. **DO NOT TOUCH** until the unit has cooled down.



- Avoid sudden temperature changes, such as adding refrigerated foods into the glass dish.
- Be certain the steamer lid is securely in place before operating.
- No object should ever be rested on the glass dish. This includes cooking utensils and baking dishes.
- Do not place sealed or airtight containers in the glass dish.
- Do not place paper, cardboard, plastic or similar products in the glass dish.
- Use extreme caution when removing lid and steaming tray or when moving the unit itself that may be very hot.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.

SPECIAL CORDSET INSTRUCTIONS

A short power supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

Extension cords may be used if care is exercised in their use.

If an extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be tripped over unintentionally or pulled on by children.

SAVE THESE INSTRUCTIONS BEFORE THE FIRST USE

Before using your CookFresh™ Digital Glass Steamer for the first time, remove any dust from shipping by wiping the housing, steam tower and control panel.

Be sure to thoroughly clean all accessories before first use. The removable water reservoir, lid, glass dish and steaming tray should be hand-washed in hot, sudsy water and thoroughly rinsed.

Before using your CookFresh™ Digital Glass Steamer, **ensure it is 15cm away from the wall or from any items** on the benchtop. Do not use on heat-sensitive surfaces.

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PARTS & FEATURES



A. Glass Lid with Stainless Steel Rim

Provides clear view of food as it steams; features two release vents.



B. Reversible Stainless Steel Steaming Tray

Flips to accommodate different foods, & elevates food for even steaming; side bars prevent small items from falling off. Dishwasher safe.



C. 5-Litre Glass Steaming Dish

Provides clear view of food as it steams. Dishwasher safe. Can also be used as a serving dish.



D. Steam Tower

Attached to the lid, disburse steady stream of steam from the top down, circulating it around food for even results.

E. Control Panel

See following page.

F. Base with Brushed Stainless Steel Housing



G. Removable 1-Litre Water Reservoir

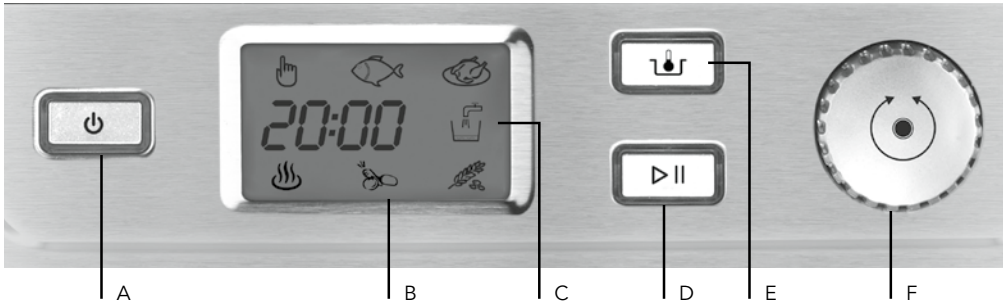
Allows for uninterrupted steaming. Lifts off for easy filling.

H. Audible Alert (not shown)

Signals when steam cycle ends & water needs to be refilled.

I. Water Release Drain (not shown)

GETTING TO KNOW YOUR CONTROL PANEL



A.	On/Off Button	Press to start or manually stop the steaming process.
B.	LCD Display	The backlit LCD screen displays function menu, illuminates function selected, shows steaming time & displays "add water" icon when water reservoir needs refilling.
C.	Add Water	Icon appears in LCD to let you know when to refill water reservoir. An audible alert will also sound.
D.	Pause/Play Button	Press to pause steam-flow before removing lid during the steaming process. Timer will pause; press again to resume steaming.
E.	Reheat Button	Press to bring food up to serving temperature.
F.	Selector Dial	Use to select food category presets: VEGETABLES, POULTRY, SEAFOOD & GRAINS. MANUAL (use to increase or decrease steam time if desired.) & KEEP WARM settings can also be selected.

QUICK TIPS

- Steaming times stated in the recipe booklet are to be used as a guide;
 - Times may vary depending on the quantity, consistency of sizes of pieces, temperature, freshness of foods, spacing/placement of food on the steaming tray, and personal preference/taste
- Meat, poultry and seafood should always 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.
- Some foods, such as grains and rice, can be steamed in ovenproof dishes and covered with aluminium foil.
- For meats and chicken, check the internal temperature. The recommended temperature for chicken breast is 74°C. The recommended temperature for fish is 63°C.
- For reheating food, use the REHEAT button for bringing food up to serving temperature. The recommended serving temperature for food is at least 74°C.
- To check on food during the steam cycle, press the PAUSE button to stop flow of steam. Wait a second before lifting the side of the lid farthest away from you first, to allow steam to escape away.
- Be sure to cover foods placed into steamer in dishes to avoid steam condensing in bottom of dish - We suggest using aluminium foil.
- Use mitts or potholders to lift tray out of steamer before removing food.

OPERATING INSTRUCTIONS

Plug steamer into an 220V~240V electrical outlet.

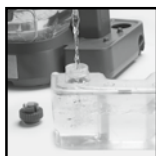
1. Prepare the Steamer

Position the steamer where you want to do your cooking. Choose a flat, dry, sturdy surface. Set the glass steaming dish in place on the base.



2. Fill Water Reservoir

Remove the water reservoir and twist the grey cap counterclockwise to open. Fill with cold water, twist the cap clockwise to close, and set reservoir back into the steamer.



3. Add Food

Place steaming tray in the desired position. Place food onto the steaming tray.

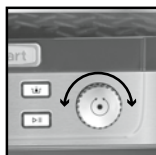
4. Cover Dish

Place lid on glass dish, positioning the steam-cover cover over the steam tower.





5. Select Steaming Time

Turn the dial until the food type you are steaming illuminates in the LCD display, then press the dial to select it. Recommended steaming time will appear in the LCD display. Turn the dial to increase or decrease preset time for personal preference. If you wish to return to the food-type menu, press the Dial.



NOTE: Cooking time will vary depending on the quantity and density of food, size of pieces, 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 want.


6. Use in "Pre-set cook" mode



- Plug into the socket. The  button lights up. It will switch off automatically after 30 seconds if not used.
- Press the  button. The display lights up.
- Turn the dial to run through the food categories on the display.
- When the desired category flashes, press

the dial once to confirm the selection. The chosen category is displayed on its own and the time indicator flashes.

- Change the pre-set time if desired, by turning the dial, and then press the button to start cooking.

Warning: Never touch any parts that may be hot during cooking, such as the lid, tray or appliance base.





NOTE: To switch the appliance off before the programme ends, press the  button.

To change cooking duration while in progress, press the Pause/Play  button, use the dial to change the duration and then press Pause / Play  once again.



7. Use in "Keep Warm" mode

To keep the food warm:




- Press the  button. The screen comes on.
- Select the  icon with the setting wheel. The time is displayed as 0:00.
- Press  to launch the timer-free programme or select a time first and then press .

NOTE: Without a timer, maximum cooking time is 3 hours and 59 minutes (the time it takes for a full tank to evaporate).

With the timer, maximum cooking time is 59 minutes and 59 seconds.

8. Use in "Reheat" mode


To reheat food:

- Press the  button. The screen turns on.
- Press the  button.
- Press  to launch the timer-free programme or select a time first and then press.

9. Use in "Manual" mode

Manual mode enables cooking time to be adjusted directly or cooking to be started without a timer.

To select cooking time directly:



- Use the dial to select manual mode on the display.
- Select the desired cooking time by turning the dial, and then press  to start cooking.

To start cooking without a timer:

- Use the dial to select manual mode.
- Press the ► II button directly to start cooking.

Note: in Manual mode, maximum cooking time is 59 minutes and 59 seconds.

10. Water needed" signal

When there is not much water in the tank, the icon  appears and an audible warning sounds every 30 seconds. When the tank is empty, the appliance stops operating, the icon  starts flashing and a continuous audible warning sounds until the tank is filled.

- Fill the tank (as explained above) and press ► II button to re-start the cooking.

11. Remove Food When Ready to Serve

Use oven mitts to remove lid, lifting the side farthest from you, allowing any excess moisture to drip back in the dish and allowing steam to escape away from you.

Caution: Be careful when removing lid from glass dish after cooking has completed as hot steam vapour will escape. Lift lid from farthest side from you slowly.

12. After Cooking Is Complete

- Remove plug from power outlet.
- Allow water in steaming dish to cool completely before emptying.
- During cooking cycle, condensation causes hot water to accumulate in the steamer base. Empty carefully when cooled.
- Follow cleaning instructions below.

CLEANING & MAINTENANCE

Always allow the steamer to cool completely before cleaning and always be unplugged from the power outlet.

- Wash all parts (except the steamer base) in warm, soapy water then rinse and dry thoroughly.
- The glass dish, tray and 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 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 steaming dish sits, sprinkle a clean, damp sponge with a teaspoon of baking soda, and wipe carefully. Wipe again with a clean, damp sponge.
- Empty Water Release Drain over a kitchen sink before storing the unit. Water Release Drain is located below the water reservoir on back of unit.
- Store your steamer in a dry place, out of the reach of children.
- Any other servicing should be performed by an authorised service representative.

DESCALING

After several months of use, calcium deposits may build up in the steam tube of your steamer. This process is normal. You should descale regularly to maintain maximum steam production and extend the life of your steamer.

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 an electrical outlet. The glass dish and lid should be in place. Set timer for 60 minutes and begin steaming.
3. When the timer sounds, unplug and allow to cool completely before pouring out vinegar solution.
4. Rinse the water reservoir, steaming dish and lid several times with fresh, cold water.
5. Fill the reservoir with cold water and place on base. Set timer for 30 minutes and begin steaming to remove any residual vinegar from the steamer.

NOTE: We also recommend using the descaling method to clean the steamer after steaming seafood.

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