cookworks

2-Tier Steamer

Model No. FS1400-GS



Care & Instruction Manual

For household and indoor use only

Please read these instructions before use and retain for future reference

ELECTRICAL SAFETY

- You should only plug the appliance into a 220V-240V AC, 50Hz supply. Connecting it to other power sources may damage the appliance and will invalidate the guarantee.
- Switch off and unplug when not in use and before cleaning the appliance.
- Keep the appliance and its cord out of reach of children less than 8 years.
- Do not allow children to use the appliance without supervision.
- This appliance is not intended for use by persons (including children) 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.
- Children shall be supervised to ensure that they do not play with the appliance.
- Keep cable, plug and outside of steamer dry and away from areas where it is likely to get splashed. Never immerse steamer base in water.
- Do not pull on the cable to disconnect from mains supply.
- Do not operate the appliance if damaged or after it malfunctions. In the event the supply cord is damaged, in order to avoid a hazard, it must only be replaced by a qualified service engineer, with a suitably approved part.
- This appliance must be positioned so that the plug is accessible and the plug socket is within easy reach of the power cord.
- This appliance must be plugged in to an earthed socket outlet.

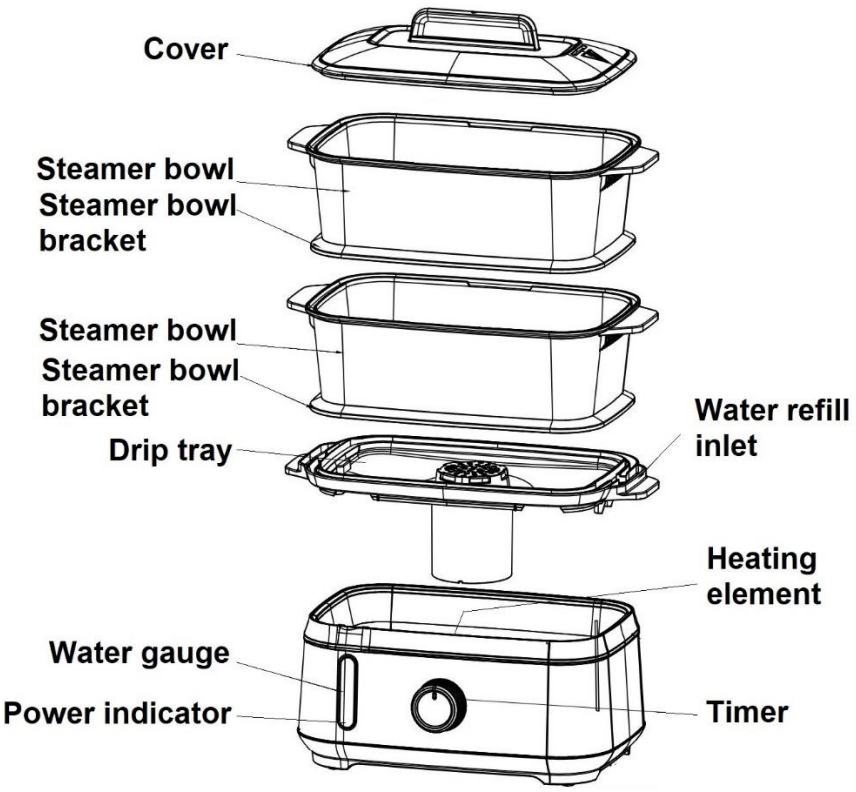
WARNING!

- This appliance is intended exclusively for use in domestic households. It is not suitable for commercial use.
- Do not cover and allow the steamer to cool fully before storing.
- The surfaces of the steamer will become hot during use. Do not touch; wear oven gloves when handling the appliance during and immediately after use and long handled utensils when checking the food. Note the heating element is subject to residual heat after use.
- Do not use the steamer near or under surfaces that are heat sensitive or those that may be damaged by steam.
- Do not fill above maximum level marked.
- To prevent burns, remove cover slowly and with the underside of cover angled away from you to allow the steam to escape gradually. Do not reach over the appliance while it is generating steam.
- Only use with the parts provided and to heat water. This appliance can cause personal injury if misused.

FOOD SAFETY

- Thoroughly defrost frozen meat, poultry, fish and seafood in the refrigerator before cooking. Keep raw meat and poultry separate from cooked foods.
- Always wash hands after handling raw meat and poultry, before handling any ready to eat foods.
- Wipe and disinfect surfaces that have been in contact with raw meat and poultry.
- Use separate utensils for handling raw meat/poultry and cooked food or wash them thoroughly between use.
- To check whether meat, particularly poultry, is cooked, pierce the flesh with a skewer or fork; the juices should run clear. Ensure the product is piping hot throughout.
- Fish is cooked when it appears opaque and can be flaked easily.

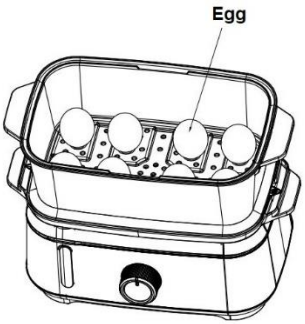
PARTS

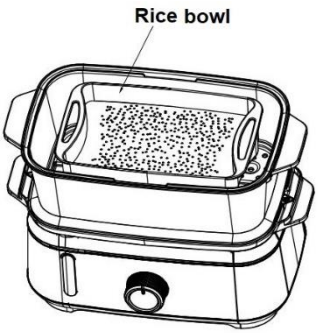


Note: Rice bowl not shown in the above figure.



ASSEMBLY CONFIGURATIONS



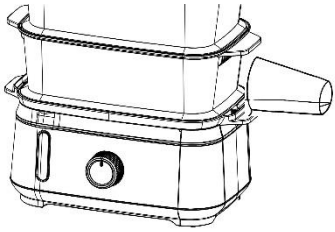


Notes:

- When steaming eggs, place the eggs in the indentions in the steaming bowl as shown and then **fit the cover**.
- When cooking rice, place rice and water in rice bowl as shown and then **fit the cover.** (refer to steaming chart for measurements)

TO USE

1. Clean thoroughly before use.
2. Place the steamer base on a stable, flat, heat resistant surface and away from surfaces that may be damaged by steam.
3. Pour clear fresh water into the reservoir of the steamer base and fill to the required level. Do not fill past the maximum (MAX) or below the minimum (MIN) level. Do not overfill or add seasonings or stock.
4. Place the drip tray into the base and ensure that it sits flush with the edge of the base.
5. Place one or more steamer bowls onto the base, place the food to be cooked into the bowl(s) and fit the cover.
6. Fully unwind the cable, plug in and switch on. For your safety do not allow the cable to dangle over the edge of units.
7. Set the timer for the desired steaming time, the power light will illuminate, after a short while steaming will begin and condensation will start to form.
8. When steaming is complete, the timer will give a single “click” and the steamer switches off automatically.
9. Should it be necessary to top up the water whilst the steamer is in operation, add clear fresh water to the reservoir via the refill inlet in the edge of the drip tray. The water level can be seen through the water gauge.



10. Remove the food promptly to prevent over cooking taking care to observe the safety advice above.

TO USE (CONTINUED)

Notes:

- Before using for the first time, fill to the MAX level with clear fresh water, fit the cover and allow the steamer to work for a few minutes. Turn off the steamer and discard the hot water. Wash the loose parts (steamer bowls, drip tray and cover) in warm water with a little washing up liquid. Rinse and dry thoroughly. Alternatively, these parts may be washed in a dishwasher.
- The timer will operate regardless of whether the steamer is plugged in. Always check that the power lamp is illuminated.
- When the reservoir is empty the steamer will automatically cut off the power. In this case, switch off the steamer at the plug, allow to cool (minimum 4 minutes) add water to the reservoir via the refill inlet and resume the cooking process.

GENERAL COOKING ADVICE

1. A single layer of food steams faster than two layers.
2. Position foods that require longer cooking in the lower steamer bowl and those that require the shortest cooking time in the upper bowl.
3. If using more than one steamer bowl, ensure greasy foods or those with strong flavours are placed in the lower bowls to minimise transfer of taste.
4. For best results do not cook meat or poultry thicker than 2cm (3/4").
5. If steaming meat & poultry, position the meat in the lowest bowl so that the juices from raw or partially cooked meat cannot drip onto other foods.
6. The cooking time will vary according to the shape, thickness and composition of the food.
7. Smaller pieces will cook quicker than larger pieces. For best results, ensure pieces of food are similar in size. If pieces vary in size, then layering is required. Place smaller pieces on top.
8. The cooking time is longer for a larger quantity of food than a smaller quantity, for example 1kg of cauliflower florets will need longer to steam than 0.5kg.
9. If steaming food with a bone the steaming time will need to be extended.
10. Arrange the food with spaces between pieces to allow for maximum steam flow.
11. When steaming larger quantities of food, remove cover about halfway through the steaming time and stir using a long-handled utensil and wear oven gloves.
12. When steaming foods with different cooking times, place the food with the longest cooking time in the lowest bowl. When the remaining steaming time reaches the cooking time of next food, carefully remove the cover (following safety instructions above) and place the second steamer bowl on top and replace the cover.

GENERAL COOKING ADVICE (CONTINUED)

13. Food should be removed from the bowls as soon as the cooking time has elapsed. If left in the bowls the food will continue to cook.
14. After cooking the steamer bowls should be placed on a plate, as hot water condensed from the steam will drip from the steam holes in the baskets.

STEAMING CHARTS

- All the times stated in the Steaming Chart are based on the use of cold water, but to slightly reduce the steaming time you may begin using warm (but not boiling) water.
- All the times stated in the Steaming Charts are based on single layers of **fresh** food cooked in the lower bowl without the upper bowls fitted. If using more than one steamer bowl fitted, then the cooking times will need to be extended. For example, broccoli cooked on the top layer may take up to 4 minutes longer than when cooked in a single layer / bowl.
- Check progress of cooking at intervals towards the end of the set time.

Rice	Quantity		Water level	Time (mins)
	Rice	Water		
White	200g	300ml	Max	35-40

Eggs	Quantity	Water level	Time (mins)
Eggs – large (hard boiled)	1 - 8	Max	15-20

Vegetables	Quantity	Water level	Time
Artichokes, whole	4 medium	Max	37-40
Asparagus, spears	½ - 1lb (½" diameter)	Min	13-15

Beans – green, cut or whole	1lb	Max	25-28
Broccoli, spears	1lb	Min	12-14
Cabbage	1lb	Min	17-19
Carrots	1lb	Min	20-22
Cauliflower – whole	Medium (2½ lb)	Min	18-20
Corn on cob	~ 8 pieces (2¾ - 3 " long)	Min	17-19
Mushrooms, whole	10 oz	Min	10-11
Peas – green	1½ lb in pods	Min	14-16
Potatoes, whole	1lb / 8 small	Min	20-22
Spinach	10 oz	Min	10-12
Squash – summer yellow and courgette	1lb Med. Size	Min	11-13
Turnips	1lb / 5 small	Min	12-14

Meat	Quantity	Water level	Time
Chicken – Breast boneless	½lb (4-5 piece)	Min	14-16
Chicken – drumstick with bone	1lb (4 pieces)	Max	32-36
Pork – tenderloin	1lb	Min	8-10
Beef – sirloin	½lb	Min	10-12

Fish / Seafood	Quantity	Water level	Time
Fish fillets	½ lb	Min	8-10
Clams	½ - 1lb in shell	Min	10-12
Lobster tails	1 – 2 (7 – 8oz each)	Min	18-20
Mussels	1lb in shell	Min	12-14
Shrimp	1lb in shell	Min	10-12

CLEANING

To maximize the efficiency of the steamer, clean after each use and descale regularly (every 7 – 10 uses).

1. Switch off and unplug the steamer and allow it to cool completely.
2. Remove all loose parts (steamer bowls, rice bowl, drip tray and cover) and wash these parts in warm water with a little washing up liquid. Rinse and dry thoroughly. Alternatively, these parts may be washed in a dishwasher.
3. Empty any residual water from the base and wipe the internal and external surfaces of the steamer base with a soft damp cloth soaked in soapy water. Rinse and dry surfaces with a soft dry cloth. Do not use detergent or abrasives as these may scratch the surface. **Never immerse the steamer base in water.**
4. If using the steamer in areas with higher water hardness and the amount of steam the steamer produces is reduced, it indicates a build-up of limescale. It is advised to descale the steamer more frequently.
5. Descale with a proprietary descaler suitable for steamers and use in accordance with the instructions on the pack. Alternatively add the juice of one lemon to the water reservoir and top up with clear fresh water to the MAX fill mark. Fit the drip tray, lower bowl and lid onto the steamer base. Plug into the mains supply and set the timer for 20 minutes. Allow the steamer to stand for 15 minutes before repeating this last step a further time.
6. After descaling, fill steamer to the MAX level, bring to the boil and then discard water.

TECHNICAL SPECIFICATION

Cookworks 2-Tier Steamer	
Model	FS1400-GS
Rated Voltage & Frequency	220 – 240V ~, 50 – 60Hz
Rated Power Input	800 – 950W
Class rating	1 (earthed)
BS 1362 fuse	10A
Product dimensions (external)	330 x 222 x 365mm
Product weight (net)	2.18 kg approx.

RECYCLING ELECTRICAL PRODUCTS



You should now recycle your waste electrical goods and in doing so help the environment.
This symbol means an electrical product should not be disposed of with normal household waste. Please ensure it is taken to a suitable facility for disposal when finished with. Visit www.recycle-more.co.uk, click on “bank locator” and enter your postcode to find your nearest recycling site.

PLUG / WIRING ADVICE

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

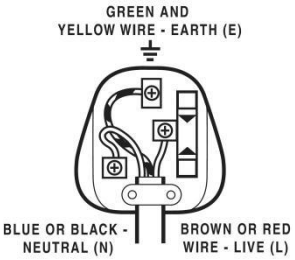
BLUE = NEUTRAL
BROWN = LIVE
GREEN + YELLOW = EARTH

Non-rewireable plug

This appliance may be fitted with a “non-rewireable” plug. If you need to change the fuse in a “non-rewireable” plug, the fuse cover must be refitted. If the fuse cover is lost or damaged, the appliance must not be used.

Rewireable plug

The colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in a rewireable plug. **Rewireable plugs should only be replaced by a suitably competent person. If in doubt, consult a qualified electrician.**



The BLUE wire must be connected to the terminal marked with the letter N

The BROWN wire must be connected to the terminal marked with the letter L

The GREEN & YELLOW wire must be connecting to the terminal marked with the letter E or the earth symbol ⏚.

Produced in China.	Argos Limited, London, EC1N 2HT, UK. Argos (N.I.) Ltd, Forestside Shopping Centre, Upper Galwally, Belfast, United Kingdom, BT8 6FX. www.argos.co.uk/cookworks Tel: 0345 640 3030

PRODUCT GUARANTEE

This product is guaranteed against manufacturing defects for a period of



Year

This product is guaranteed for twelve months from the date of original purchase.

Any defect that arises due to faulty materials or workmanship will either be replaced, refunded or repaired free of charge where possible during this period by the dealer from whom you purchased the unit.

The guarantee is subject to the following provisions:

- The guarantee does not cover accidental damage, misuse, cabinet parts, knobs or consumable items.
- The product must be correctly installed and operated in accordance with the instructions contained in this manual. A replacement copy of this instruction manual can be obtained from www.argos-support.co.uk
- It must be used solely for domestic purpose.
- The guarantee will be rendered invalided if the product is re-sold or has been damaged by inexpert repair.
- Specifications are subject to change without notice.
- The manufacturer disclaims any liability for the incidental or consequential damages.
- The guarantee is in addition to, and does not diminish your statutory or legal rights.

Guarantor: Argos Ltd

London
EC1N 2HT,UK

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