

LAKELAND

INSTRUCTION BOOKLET

Digital Steamer



Model: 61769

LAKELAND DIGITAL STEAMER

Thank you for choosing the Lakeland Digital Steamer.

Please take a little time to read this booklet before getting started and keep it in a safe place for future reference.

Steaming fresh food is healthy and easily locks in nutrients, flavour and freshness.

Our 3 tier Lakeland Digital Steamer is perfect for steaming fish, meat, vegetables, rice and eggs. The 3 stacking tiers and rice pan help keep different foods separate, so you can cook several foods at the same time.

It is quick and simple to use, add water to the tank, set the cooking time, it quickly starts creating steam from below, circulating it evenly across your foods for consistent results. There is also a delayed start function.

Here at Lakeland, our award-winning family-owned business still offers the same excellent quality, value for money and exceptional customer service as when we founded the company back in the 1960s.

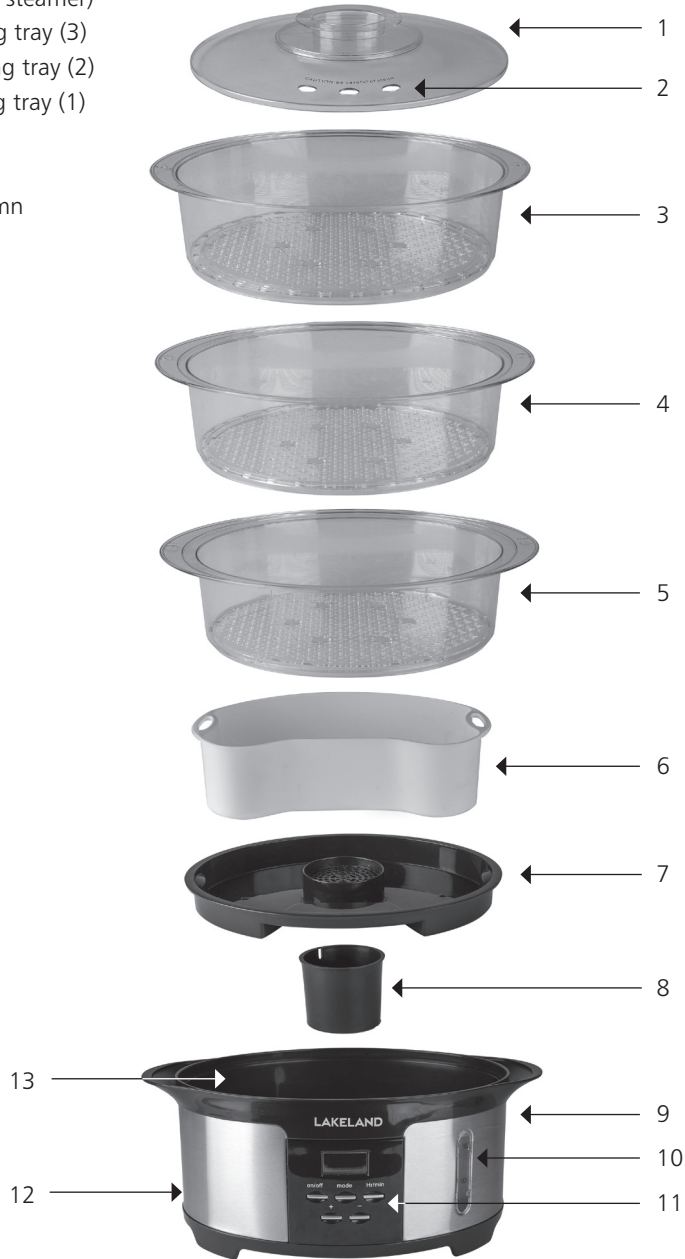
Our products are hand-picked and thoroughly tested so you can be sure that everything you purchase will be a pleasure to use for many years to come.

CONTENTS

Product features.....	4-5
Safety cautions.....	6-7
Using your Digital Steamer for the first time	8-9
Instructions for use	10-12
Guide to cooking times	13
Hints and tips.....	14
Frequently asked questions.....	15
Care and cleaning	16
Electrical connections.....	17
Recycling your electricals	17

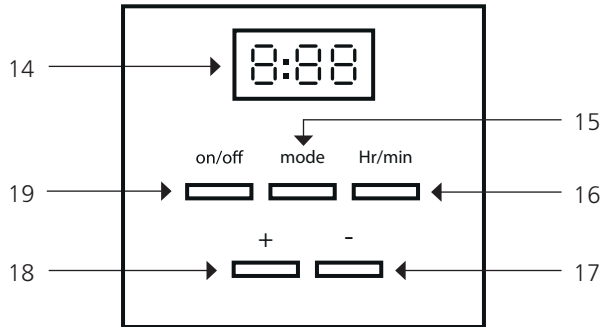
PRODUCT FEATURES

- 1. Steamer lid
- 2. Steam vents (positioned at the back of the steamer)
- 3. Upper steaming tray (3)
- 4. Middle steaming tray (2)
- 5. Lower steaming tray (1)
- 6. Rice pan
- 7. Drip tray
- 8. Steaming column
- 9. Base unit
- 10. Water gauge
- 11. Control panel
- 12. Cord and plug
- 13. Water reservoir



CONTROL PANEL

- 14. LCD display
- 15. Mode
- 16. Hr/min button (Hour/Minute)
- 17. – decrease button
- 18. + increase button
- 19. ON/OFF button



MODE BUTTON: Press this button to select one of five programs, when you select your desired program the default time for that program will show.



STEAM EGGS

Default time:
16 minutes



STEAM CHICKEN OR MEAT

Default time:
25 minutes



STEAM RICE

Default time:
30 minutes



STEAM VEGETABLES

Default time:
20 minutes



STEAM FISH

Default time:
15 minutes

+ / – BUTTON: Set the time for steaming food within 1 hour 30 minutes.




HR/MIN BUTTON (DELAY START): The steamer has an automatic delay start function, press the button to change between the 'hour' and 'minute' and set the automatic delay start time to count down. Once the countdown has completed, the display will show the time of your mode setting.

LCD DISPLAY: Shows the desired working mode selected and time.


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 the appliance to avoid personal injury or damage to the appliance. This appliance should be used only as described in this instruction book.

- 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 done by children unless they are older than 8 and supervised.
- Make sure your electricity supply matches the voltage shown on the appliance.
- Ensure all packaging materials and any promotional labels or stickers are removed from the appliance before the first use.
- Always inspect the appliance before use for noticeable signs of damage. Do not use if damaged or has been dropped. In the event of damage, or if the appliance develops a fault contact the Lakeland customer care team on 015394 88100.
- Do not use this appliance if the lead is damaged. If the lead is damaged it must be replaced with a special lead. Contact the Lakeland customer care team on 015394 88100.
- Always use the appliance on a flat, dry, level, heat resistant surface. If the surface is sensitive, place a heat-resistant board under the appliance.
- Unplug from the mains when not in use and before cleaning. To disconnect, turn the socket to “off” and remove the plug from the mains socket.
- Do not use any accessories or attachments with this appliance other than those recommended by Lakeland.
- To protect against fire, electric shock or personal injury, do not immerse cord, plug or lid in water or other liquids.
- Do not leave the lead hanging over the edge of a kitchen table or worktop. Avoid contact between the lead and hot surfaces.
- For indoor use only.
- For domestic use only.
- This appliance should be used for preparation of food as described within the instructions for use that accompany it.
- Always ensure that your hands are dry before removing the plug from the mains socket. Never pull the plug out of the mains socket by its lead.

- To avoid injury or possible fire, do not cover the appliance when in use.
- Do not connect this appliance to an external timer or remote control system.
- An extension cable may be used with care. The electrical rating of the cable should be at least as great as the appliance. Do not allow the cable to hang over the edge of the worktop or touch any hot surfaces.
- This appliance complies with the basic requirements of Directives 2014/30/EU (Electromagnetic Compatibility) and 2014/35/EU (Low Voltage Directive).
- **WARNING:** A cut off plug inserted into a 13 amp socket is a serious safety (shock) hazard. Ensure the cut off plug is disposed of safely.
-  **CAUTION:** The plastic bags used to wrap this appliance or the packaging may be dangerous. To avoid risk of suffocation, keep these bags out of reach of babies and children. These bags are not toys.
- **DO NOT** place hands or face over the steam vents in the lid during operation or just after use, as steam can scald.
- **DO NOT** put your hands or any other objects into the Digital Steamer while it is cooking.
- The Digital Steamer should only be used at least 10cm away from walls and other surfaces, to allow sufficient airflow.
- **DO NOT** operate the Digital Steamer empty and never fill the water tank beyond the 'MAX' level on the side of the water tank. Always ensure the water does not fall below the 'MIN' level. Always use sufficient water for the steaming time.
- **DO NOT** lift or move the Digital Steamer whilst in use.
- **DO NOT** cover the steamer holes in the lid whilst in use.
- When removing the lid, always tilt it away from you.
- **DO NOT** use any Digital Steamer parts in a microwave or on any other cooker/heated surface.
- **DO NOT** leave the Digital Steamer in a damp or corrosive environment.

WARNING – HOT SURFACES

- The lid and base unit and surfaces marked with this  symbol will get very hot during use.
- **DO NOT TOUCH** as possible injury could occur.
- Wear oven gloves when removing the lid, trays and steam baskets from the base unit. Allow the appliance to cool completely before touching these surfaces, handling, moving or storing this appliance.
- Be careful when removing the lid.
- Remove the lid slowly with the opening facing away from you. Be careful as hot steam will escape and can burn.



USING YOUR DIGITAL STEAMER FOR THE FIRST TIME

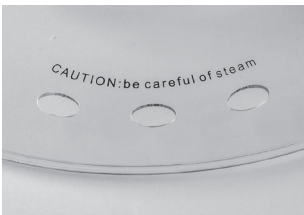
- **WARNING:** Do not insert the plug into an electrical socket, or turn the Digital Steamer on before you have fully assembled it.
- Unpack the Digital Steamer and remove all the packaging materials.
- Before first use, wipe the base unit with a clean damp cloth.
- Wash the lid, steamer trays, drip tray, steamer column and rice pan in warm soapy water, rinse and dry thoroughly.
- Make sure that all parts are clean and dry before assembling the product.
- Never submerge water reservoir and base unit in water for cleaning.
- **Water reservoir:** Holds water for steaming, do not place any other liquid in the reservoir.
- **Drip tray:** To prevent water condensation and food juices and liquids from dripping back into the water reservoir to ensure the water in the reservoir is clean.
- **Steamer trays:** In order to identify the steamer trays easily, each one has been numbered. The lower steamer tray is numbered '1', and marked at the side of steamer tray handle, the medium and upper trays are numbered '2', '3' respectively.



- **Rice pan:** This can be placed in any steamer tray to cook rice. To save space, the rice pan can be stored in the water reservoir when the Digital Steamer is not in use. Turn it upside down, then position in place.



- **Steamer lid:** This has a handle on top to avoid scalding when lifting. The steamer lid will sit on any steamer tray.




1. Place the base unit on a flat, dry, heat resistant surface near a socket.
2. The Digital Steamer should be positioned at least 10cm away from walls and other surfaces to allow sufficient airflow.
3. Fill the reservoir with water to the 'MAX' level mark.
4. To assemble, place the drip tray over the water reservoir, making sure it is fixed in the correct position and sits flat.
5. Place the number of steaming trays you wish to use onto the base unit and the lid on top.
6. ALWAYS make sure the steam vents on the lid are at the back.
7. Plug the Digital Steamer into a socket and turn on.
8. The Digital Steamer is now ready to use.
9. **WARNING:** Always ensure there is water in the Digital Steamer before using and the trays are stacked correctly in the base unit.

INSTRUCTIONS FOR USE

1. Fill the water reservoir tank with cold water only. Do not exceed the 'MAX' level and make sure there is water above the 'MIN' level.
2. **DO NOT** use any other liquid other than water in the water reservoir.
3. **DO NOT** add any salt, pepper, flavouring, essence, wine or other liquids in with the cold water in the water reservoir.
4. If steaming for a long period of time, it may be necessary to add extra water.
5. If appliance stops producing steam or the steam rate has slowed down before the food is ready, it indicates you should add water to the water reservoir.
6. The appliance can be used in three ways:
 - Only using lower steamer tray (1); Place food in lower steamer tray, then position on the base unit.
 - Using the three steamer trays together: Position each steamer tray in place according to the numbers 1 up to 3 on the top. Keep them in number order otherwise the steamer trays will not sit flat.
 - Using two steamer trays: Only the middle steamer tray (2), can be stacked on top of the lower one (1).
7. The rice pan can be used in any steamer tray. It will collect less water vapour from the lid and trays when used in the upper tray.
8. **NOTE:** When cooking with two or three steamer trays, the food in the lower steamer tray will cook quicker than in the upper steamer tray, so you may want to put the food that takes the longest in the lower steamer tray.
9. Cover with the steamer lid.
10. **DO NOT** operate without steamer trays and lid in place.
11. During steaming, please be careful of the steam coming out of the steamer lid.
12. Always use oven gloves when removing steamer trays from the Digital Steamer.
13. Plug in and switch on the Digital Steamer at the socket, the LCD display will illuminate, beep and then show '0:00'. If no buttons are pressed within 60 seconds the appliance will go off.
14. Press the MODE button, to select one of the preset functions: steam eggs, steam rice, steam fish, steam chicken / meat or steam vegetables. The LCD will display the default steaming time, and the steaming time can be changed by pressing the '+' and '-' buttons.
15. Press the ON/OFF button to start ':' will flash.
16. During the last minute it will count down in seconds and the time will flash. When it has reached the end time it will beep 6 times on '0:00'.
17. When the appliance is in operation, **DO NOT** touch the base unit, rice pan or steamer trays. Always use oven gloves when handling the Digital Steamer.

AUTOMATIC DELAY START

1. The appliance has an automatic delay start function, the maximum delay time is 12 hours and 59 minutes. If you do not want the appliance to start cooking immediately, you may set the automatic delay start function by pressing the MIN as follows:
2. For example: Set the appliance so that it begins working after 2 hours and 30minutes.
3. Set up the steamer following instructions 1-14, press MIN button once, a clock icon will display on the left of the display and '00' minutes will begin to flash. 
4. Adjust the '00' to '30' by pressing the '+' and '-' buttons, then press the MIN button again and '0' hours will begin flashing, adjust the '0' to '2' by pressing '+' and '-' button, confirm the setting by pressing MIN.
5. Press the ON/OFF button to start, the clock icon will illuminate. The LCD will countdown the delayed start time, when the time reaches '0:00' the icon of the clock will disappear. The chosen preset function will illuminate, the appliance will begin steaming your food.
6. When the operation is finished, the appliance will beep 6 times.
7. **NOTE:** The minimum operation time of every mode is 1 minute, the maximum is 1 hour 30 minutes.

CANCELLATION OF THE AUTOMATIC DELAYED START PROGRAM

- Press the ON/OFF button for 3 seconds and you will hear a long beep, the icon of the clock will disappear, the time will return to '0:00' and all the settings will be cancelled.
- After finishing steaming, unplug the appliance from the outlet and let it cool completely before moving the base unit or water reservoir.
- **NOTE:** Be careful when removing the drip tray, while other parts of the unit may cool down, water in the water reservoir and drip tray is still very hot.
- When the appliance and water has cooled down, empty the water into the sink and wipe the water reservoir with a clean damp cloth and dry.
- Discard the water after each use.

BOIL-DRY PROTECTION

- When the Digital Steamer is in use, please make sure there is enough water in the water reservoir. If there is no water or the water level is lower than the 'MIN' level mark in the water reservoir, the operating dry protector will shut off the power, you will hear a loud beep and the LCD will display:



TO STEAM FOOD

- Put the steaming tray or trays onto the base unit, add your food to each tier and cover with the lid.
- Do not open the lid until the cooking time has finished.
- After the preset cooking time is reached, the Digital Steamer will beep 6 times and the LCD display will show '0:00'.
- Switch the Digital Steamer off at the socket and unplug before removing the steamer lid and your cooked food.
- Remove the steamer lid with care as condensation will have formed in the steamer lid and on the steamer trays.

TO COOK EGGS

- We recommend using medium sized fresh eggs. Larger sizes may require additional cooking time.
- TIP: Pierce the larger end of each egg with a pin and place in the steamer.
- Add the lid ensuring the steam vents are at the back.
- Do not open the steamer lid until the cooking time has finished.
- When the cooking time is complete, the Digital Steamer will beep 6 times and the LCD display will show '0:00'.
- Switch the Digital Steamer off at the socket and unplug before removing the steamer lid and your cooked food.
- Remove the steamer lid with care as condensation will have formed on the steamer lid and in the steaming trays and remove your eggs. Ensure you remove the eggs straightaway to prevent overcooking. If you are planning to eat them cold, run under cold water and remove shells immediately.

GUIDE TO COOKING TIMES

The cooking times shown below are a guide and should be adjusted accordingly to suit your tastes. Cooking time is longer on the top tier than on the bottom tier. These times are based on the use of cold water.

Food	Weight	Steaming Time
Fish	550g	15 minutes
Chicken	550g	40 minutes
Carrots	550g	40 minutes
Potatoes	900g	40 minutes
Rice	400g rice and 500ml water	45-50 minutes
Eggs	6 eggs	15-20 minutes

HINTS AND TIPS

- Never lift the lid off the Digital Steamer during cooking as this will reduce the temperature and affect the cooking result.
- Steaming times stated in the cooking guide are only a guide and based on the use of cold water. Times may vary depending on size of the food pieces, spacing of the food on the steamer trays, quantity of food, freshness of food and personal preference. As you become familiar with the Digital Steamer, adjust the cooking times as necessary.
- Steaming time for food in the upper steamer tray is usually longer by 5 minutes. If you need to steam food with different cooking times, start steaming the food with the longer cooking time in the lower steamer tray.
- When using only one steaming tray, the food cooks faster than with multiple layers, therefore, steaming time for a large quantity of food is much longer.
- For best results, be sure pieces of food are similar in size. If pieces vary in size and layering is required, place smaller pieces on top.
- When steaming fish, meat or poultry as well as vegetables, always place the fish, meat and poultry in the lower tray so that the juices from raw or partially cooked meat do not drip on to the other food.
- Do not overcrowd food in the appliance. Arrange the food with spaces inbetween pieces to allow for maximum steam flow.
- When steaming a large quantity of food in one tray, remove the steamer lid and carefully stir the food halfway with a long handled spoon or spatula whilst wearing oven gloves.
- When cooking eggs, ensure they are fresh and at room temperature.
- If you are not eating the eggs as soon as they are cooked, you can avoid dark circles forming by running them under cold water once cooked and removing their shells when cool.
- Never steam meat, poultry or fish from frozen. Always completely thaw first.

FREQUENTLY ASKED QUESTIONS

Question: Why is the Digital Steamer control panel not illuminated?

Answer: The appliance may not be plugged in or switched on at the socket.

Question: Why are my eggs not cooked as I wanted them?

Answer: The size of the eggs will determine the cooking time, adjust the cooking time accordingly.

The eggs may have been stored in the fridge. Before cooking ensure the eggs are at room temperature.

Question: How do I know when my food is cooked?

Answer: We recommend using a kitchen thermometer to check your food is cooked thoroughly, especially meat, poultry and fish.

Question: Why is my food not cooked?

Answer: If not cooked enough, set the timer for an additional couple of minutes. You may have overfilled the steamer trays with food so steam has not been able to flow freely to cook the food.

CARE AND CLEANING

- Unplug the Digital Steamer and let it cool completely before cleaning.
- Clean thoroughly before using for the first time and after every use.
- Check the parts for wear or damage after every few uses.
- Do not use abrasive cleaners, or steel wool.
- Never immerse the base unit in water or any other liquid.
- To clean the base unit, wait until it has cooled and wipe with a clean damp cloth and dry thoroughly before storing.
- To clean the water reservoir pour away the leftover water, then rinse thoroughly. Finally dry it with a soft cloth.
- Wash all the removable parts in warm soapy water, rinse and dry thoroughly.
- There is cord storage underneath the base unit of the Digital Steamer
- Store the Digital Steamer with the power cable loosely coiled. Never wrap it tightly around the product. A dry location such as a tabletop or counter top or a cupboard shelf is best.

DESCALING

You may notice mineral deposits from water residue in the water reservoir after a few uses, which appear like rust, this is normal. The amount of deposits depends on the hardness of water in your area, it is essential to descale the reservoir to help prolong the product life.

1. Fill the water reservoir with a mild solution of water and vinegar (10 parts water to 1 part vinegar) to the 'MAX' level mark. Do not use any other chemical or descaler.
2. Plug in the appliance at the socket and switch on. The Digital Steamer should be fully assembled with the drip tray, steamer trays and steamer lid in the correct place during this procedure.
3. On the default mode setting, adjust the timer to approximately 20-25 minutes and press the ON/OFF button to start steaming.
4. When the steaming process is complete and the appliance has beeped 6 times switch off the appliance at the socket.
5. Unplug from the socket and allow the Digital Steamer to cool down completely before pouring the mild solution out.
6. Rinse the water reservoir several times with cold water and clean other parts as described in 'Care and Cleaning'.

ELECTRICAL CONNECTIONS

THIS APPLIANCE MUST BE EARTHED

The appliance is fitted with a fused three-pin plug to BS1363 which is suitable for use in all homes fitted with sockets to current specifications.

CHANGING THE 7 AMP FUSE

Use a 7 amp BS1362 fuse. Only BSI or ASTA approved fuses should be used. If you are unsure which plug or fuse to use, always refer to a qualified electrician.

Note: After replacing or changing a fuse on a moulded plug which has a fuse cover, the cover must be refitted to the plug; the appliance must not be used without a fuse cover. If lost, replacement fuse covers can be obtained from an electrical shop. This appliance complies with the following EU Directives: 2014/35/EU (Low Voltage Directive) and 2014/30/EU (EMC Directive).

RECYCLING YOUR ELECTRICALS

Along with many other high street retailers, Lakeland has joined a scheme whereby customers can take their unwanted electrical products to recycling points set up around the country.

Visit www.recycle-more.co.uk to find your nearest recycling point.



Lakeland
Alexandra Buildings, Windermere, Cumbria, UK LA23 1BQ
Tel: +44(0)15394 88100 lakeland.co.uk