

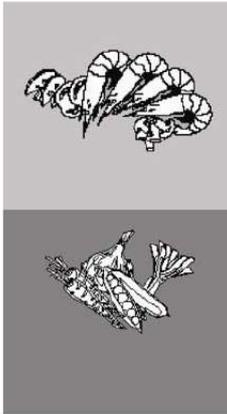


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You can read the recommendations in the user guide, the technical guide or the installation guide for HITACHI HSTM300SS. You'll find the answers to all your questions on the HITACHI HSTM300SS in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual HITACHI HSTM300SS
User guide HITACHI HSTM300SS
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Hitachi Living Systems



HSTM300SS

Food steamer

GB



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Manual abstract:

Read all instruction before using the 7. food steamer. 2. This equipment has been designed and manufactured to meet international safety standards but, like 8. any electrical equipment, care must be taken if you are to obtain the best results and safety is to be assured. 3. DO ensure that all electrical connections (including the mains plug, extension leads and inter-connections 9. between the pieces of equipment) are properly made and in accordance with the manufacturer's instructions. 10. Switch off and withdraw the mains plug before making or changing connections. 4. @ @ 11. 5. @ @ 6. @ @ always be followed, including the DON'T allow electrical equipment to be exposed to dripping or splashing, or objects filled with liquids, such as vases, to be placed on the equipment. @ @ @ @ @ Do not touch the hot surfaces. Use handles or knobs. Always use mitts when handling hot materials, avoid hot steam rising from top of steamer at all times when in use, do not touch over appliance while it is generating 12. 13. 14. 15. 16. 17. 18. 19. 20. steam. Remove lid by lifting slowly away from you. Always use the handle when moving the unit. Allow the unit to cool completely before cleaning or storing.

Allow the unit to cool before putting on or taking off parts. When the appliance is not in use and before cleaning, unplug the food steamer from the outlet. To protect against the risk of electrical shock, do not immerse the unit bottom, cord or plug in water or other liquid. Close supervision is always necessary when this or any appliance is used near children. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment. Do not use attachments not recommend by manufacturer, they may cause fire, electronic shock or injury. Use the appliance on a level and stable work surface away from water. Do not use outdoors or for commercial 21. 22.

23. 24. 25. @ @ Do not let the cord hang over the edge of table or counter. Do not let the cord touch hot surface. @ @ @ @ @ @ @ Always use sufficient water for steaming time. @ @ @ @ @ Extreme caution must be used when moving an appliance containing hot oil or other hot liquid. 29. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.

30. Never steam food in the water tank. 31. Be careful of the hot steam, especially from the top lid and power base handle. 32. Save these instructions. HOUSEHOLD USE ONLY Know Your Food Steamer Lid Handle Support Rice pan Steamer plate Juice Collector Tube Water tank/power base Water window Control panel 1. On/Off: after choosing a program and steaming time, press to start the steamer. Press and hold for 2 seconds to stop the steamer. Mode: press to select your desired program (bread, rice, fish, chicken breast, or vegetables).

Adjust: press to increase the steaming time (up to 59 minutes) Hr/Min: the steamer can start automatically after a set time (up to 12 hours, 59 minutes). @ @ @ @ @ @ @ 1. @ @ @ @ @ @ @ Place the empty baskets and lid on the power base. @ @ @ @ @ @ @ Place the tube over the heating element in the water tank. 2. @ @ @ @ 3. Place the juice collector on the base and check that it is level. @ @ 4. @ @ 5. Cover the top basket with the lid.

6. Plug the steamer into the mains outlet. The Power indicator will turn green. 7. @ @ The display shows the minimum steam time for the food type. To increase the steam time, press the "Adjust" button. 8. Press the "On/Off" button to start the steamer. The Power indicator will turn red. 9. When steaming finishes, the steamer will beep. Remove the baskets immediately, using oven gloves to prevent burns. @ @ 10. Unplug the steamer from the mains and allow it to cool down completely. 11. Empty the water tank and refill it with fresh water before each use. Note: Be careful when removing the drip tray. While other parts of the unit may have cooled down, water in the water tank and drip tray may still very hot. Notes: · Don't operate the steamer without the baskets and lid in place. · While the steamer is operating, don't touch the base, lid, steamer baskets or rice pan unless wearing oven gloves.

Boil-dry protection system If the water level in the water tank is too low during operation, the boil-dry protection system will turn off the steamer and sound a buzzer. The display will show "E EE". @ @ Using a single basket 1. Place the food in the basket. 2. Place the basket on the power base and put the lid on. Using multiple baskets 1. Place the food in the baskets. @ @ 2. Stack the baskets on the power base and put the lid on.

The baskets can be placed on the power base in any order. Using the Rice Pan · Place the rice and water in the rice pan. · Place the rice pan in steamer basket. · Place the basket on the power base and put the lid on. @ @ @ @ @ @ @ @ If you do not want the steamer to start operating immediately, you can set the automatic start timer by pressing the "Hr/Min" button.

For example, to set the steamer to turn on after 2 hours and 15 minutes: 1. 2. 3. 4. 5. 6. 7. Follow steps 1-7 of "How to Use Your Steamer". Press the "Hr/Min" button once. A clock icon will appear on the left of the display and the "00" (minutes) will flash. Press the "Adjust" button until the minutes display shows "15". Press the "Hr/Min" button again. The "0" (hours) will flash. Press the "Adjust" button until the hours display shows "2". Press the "Hr/Min" button to confirm the setting.

Press the "On/Off" button. The Power indicator will start flashing green and the display will show the timer counting down. When the timer reaches "0:00", the steamer will turn on. Note: To cancel the timer, press the "On/Off" button for 2 seconds. Cleaning and Maintenance Allow the appliance to cool down completely before cleaning. @ @ @ @ Do not immerse the water tank in water. @ @ @ @ Store the steamer in a dry place. @ @ @ @ 1. 2. 3.

4. 5. Fill the water tank to the Max mark with a mixture of white vinegar and water. Do not use any other chemical or detergent. Plug the steamer into the outlet. The steamer baskets, lid, juice collector and rice pan are not used during this operation. Set timer for approx. 20-25 minutes and start steaming. If the vinegar mixture boils over, switch off the steamer and unplug from the outlet. When steaming finishes, unplug the steamer from the outlet and allow it to cool down before pouring the vinegar mixture out.

Rinse the water tank several times. Recipes Type Rice Egg Fish Meat Chicken Potato Carrot Weight Rice 330g, water 200g 6pcs (drill a hole on the top) 300g 300g 400g 1pcs (1-inch thick) 250g (1-inch thick) Water required 1200ml 1200ml 1200ml 1200ml 1200ml 1200ml 1200ml Steaming time 30-50 minutes 16-26 minutes 15-25 minutes 25-45 minutes 25-35 minutes 30-35 minutes 20-30 minutes Notes: Use the above chart as a guide only.



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