

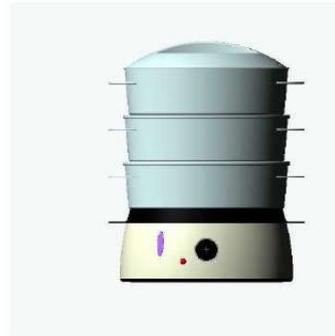


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You can read the recommendations in the user guide, the technical guide or the installation guide for HITACHI STM-1. You'll find the answers to all your questions on the HITACHI STM-1 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual HITACHI STM-1  
User guide HITACHI STM-1  
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## HITACHI



**STM-1**

## Food steamer



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**Manual abstract:**

STM-1 Food steamer Safety first Important safeguards 8. The use of accessory attachments not When using electrical appliances, basic safety recommended by the appliance manufacturer precautions should always be followed. Including the following: may cause injuries. 1. Read all instructions. 2. Do not touch hot surface. Use handle or knobs. 3. To protect against electric shock do not immerse cord, plugs, or this appliance in water or other liquid.

4. Close supervision is necessary when any appliance is used by or near children. 5. Unplug from outlet when not in use and before cleaning. 6. 10. 11. 12. To disconnect, turn any control to "off", then remove plug from wall outlet. 9. Do not let cord hang over edge of table or counter, or touch hot surface.

13. Do not use appliance for other than intended 6. Do not operate any appliance with a damaged household use only. cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility 14. Never steam food in the water tank for examination, repair or adjustment. 15. Save these instructions. 7.

Do not use outdoors. Know your food steamer Please read these instruction before using your food steamer Description of the appliance 1. 2. 3. 4. 5. 6. 7. 8. 9.

Before use Remove the appliance from its packaging and unpack all the accessories. Take out the documents. Wash the lid, rice bowl, steaming baskets and the juice collection accessory with warm soapy water. Rinse and dry. Wipe the base with a damp cloth 1 2 3 4 3 4 3 5 6 7 8 9 Lid Food bowl Steaming baskets (3) Removable connection rings (2) Removable juice collector Water tank/power base Water window Power indicator Timer control How to use your food steamer Instructions for use Place the base of the appliance on a stable surface area, away from any objects which could be damaged by steam.

Pour in cold water Place the juice collector on the base and check that it is level. Caution: do not put any seasoning or liquid other than water into the water reservoir. Your steamer may be equipped with one or more steaming basket. Single basket Place the food in the basket. Place the basket onto the base.

Put the lid back on. Place the food in the basket. We recommend that you put the largest pieces of food, requiring slightly longer cooking time, in the lowest basket. Place the basket onto the base. Place a connection ring between the two baskets. Put the lid back on. More than one basket The baskets can be assembled on the base in any order. Turning on the appliance Plug in. Set the timer to the recommended cooking time. The indicator light will go on, and steam cooking begins.

When the cooking time is up, the timer rings and the light goes out. Caution: check that the appliance is correctly assembled before use. Use only steaming basket supplied for this appliance. After cooking To avoid food becoming overcooked, remove the steaming basket immediately using a cloth and place it on a plate. Do not pack too tightly in the steaming basket or food bowl. Leave some space for steam to circulate as much as possible. For best results, use pieces of food of approximately the same size. Do not clean the plastic bowls with the scourer side of a sponge. Do not immerse the base of the product in water. Use a damp cloth.

Plastic accessories can be washed in the dishwasher. Plug in. Set the timer to 20-25minutes. If the vinegar boils over, stop the timer and unplug the appliance. For larger or smaller quantities adjust the time accordingly.

The times are based on food cooked in the lower basket. Steaming is done when shells are completely open 1 to 2 tails 16-19min Meat will be opaque when done. Cook longer if necessary 500g 6-12min Steaming is done when shells are completely open 6 500g 16-20min Steaming is done when shells are completely open 10-13min Stir halfway through steam time. Meat is opaque and flaky when done. 10-15min Eggs Fresh 1 to 8 Steaming eggs Adding more water during cooking Place the eggs directly into the steaming bowl using the Some recipes with long cooking times require the specially shaped holders provided for this purpose.

addition of extra water during steaming . Add sufficient warm (not boil) water through the water inlet opening for the remaining steaming time. Rice and Grains Use the rice bowl and add the required quantity of liquid to rice. Food Rice Type White easy cook Brown Pudding rice Quantity 250ml 250ml 90g rice plus 30g caster sugar 1 litre 1 litre 250g Cooking Special notes time 20min Water300ml 49-55min Water300ml 75min 500ml warm milk Rice pudding Pasta Dry white Dry brown 35min 40min 8-10min Trim off all fat. Steamed beef has a film texture 12-15min Remove skin before cooking. Layer for maximum steam flow. 20-25min After steaming brown skin under grill, if desired 10-15min Trim off all fat. Meat and Poultry 1/4 in slices of Steaming allows all fat Beef rump, sirloin or to drip away. Due to fillet steak the gentle heat, Chicken Boneless choose only tender, breast lean cuts of meat. Trim off all fat.

Drumsticks Thoroughly cook all meat before serving. Lamb Chops with or Piece with a knife to with bone check that the center Loin cut pieces is cooked and juices Pork Tenderloin, fillet, run clear loin steaks or loin Meat suitable for chops grilling is ideal for Sausages Frankfurters steaming. (pre-cooked) knockwurst Marinating is recommended. Sausages must be completely cooked before steaming. 4 pieces 4 pieces 4 chops 1/4 in thick 500g 10-15min Trim off all fat. 500g or 5-10min Trim off all fat. 4 pieces 1/2 in thick 16-18min Pierce skins before steaming 500g 500g 11-13min Pierce skins before steaming Vegetables Cut off thick steams from cauliflower, broccoli and cabbage. Steam leaky, green vegetables for the shortest time possible as they lose colour easily. Salt and season vegetables after steaming for best results Frozen vegetables should not be thawed before steaming. Food Artichokes Asparagus Type Fresh Fresh Quantity Cooking Special notes time 4 med 500g 40-45min Cut off base 8-13min Lie flat in basket.

Crisscross second layer to allow steam to flow. 30-35min Stir halfway through steam time 30min Stir halfway through steam time 8-10min Stir halfway through steam time 7-12min Remove stalk. Please call: 0870 600 1338 (UK customers only) Calls charged at National Rate ... or visit our website at www.parmaster.co.uk Note: This product is exclusively available through Dixons Stores Group. In the unlikely event of a problem with your product please return to the store where your purchase was made.



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