



# Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for SILVERCREST SDG 800 A1 STEAMER. You'll find the answers to all your questions on the SILVERCREST SDG 800 A1 STEAMER in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual SILVERCREST SDG 800 A1 STEAMER  
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Operating instructions SILVERCREST SDG 800 A1 STEAMER  
Instructions for use SILVERCREST SDG 800 A1 STEAMER  
Instruction manual SILVERCREST SDG 800 A1 STEAMER

**SILVERCREST®**

KITCHEN TOOLS

4 △

**Steamer SDG 800 A1**



Ⓒ **Steamer**  
Operating instructions

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Návod k obsluze

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Ⓒ **Přístroj na parné dusenie**

Návod na obsluhu

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www.kompernass.com  
ID-Nr.: SDG800A1-09/10-V1



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**Manual abstract:**

Fold out the page with the pictures and familiarise yourself with the functions of the appliance before the initial operation. For this, read the following instruction manual and the safety advices carefully. Hand out all documents to third persons when passing on the appliance. Check the scope of supply for completeness as well as the intactness of the product and all components immediately after unpacking. The steamer may only be used in dry and confined spaces. Other uses or modifications of the appliance are not intended and harbour considerable risks. For damage arising from not intended use, the manufacturer does not assume liability. Cover Rice bowl Upper steam tray (3) Middle steam tray (2) Egg cups (recesses) Lower steam tray (1) Condensate collection basin Turbo ring MIN mark Base of the appliance / water tank Heating element Water level indicator LCD-display ON / OFF button Pilot lamp PLUS / MINUS button PROG button ("programming") Power cord with mains plug MAX mark Time indicator PROG symbol ("programming") Keep-warm symbol Do not operate the appliance in explosive environments, where inflammable liquids or gases are Read all safety advices and instructions. Non-observance of the safety advices and instructions may cause electric shock, fire and / or bad injuries. @@@@ children often underrate the risks. Always keep children away from the product. @@@@ j TTEntION! Never leave the steamer a unattended during operation. The appliance will become very hot during use. Beware of getting in contact with the ascending steam or the hot food. J lways lift the cover 1 slowly, turning away A from you and let the steam exhaust backwards.

Do not bend over the appliance during steam generation. @@Use a long fork or tongs when checking if the food is done. j ull the mains plug after each use. Never let P the cord 18 hang down over the edge of the work surface so that the appliance can not be pulled down accidentally. J et the appliances completely cool down, L before you remove the remaining water from the base of the appliance / water tank 10.

Do not operate the steamer in the proximity of or below curtains, wall cupboards or other inflammable materials. j lace the appliance on a heat resistant surface P (no varnished tables , no table cloths). Do not operate it in the vicinity of other sources of heat (oven, gas flame). Otherwise, the appliance and / or pieces of furniture may be damaged. J lace the appliance on an even, stable surface P at a safe distance to walls and cupboards in order to avoid any damage caused by steam rising. J lways fill the base of the appliance / water A tank 10 with sufficient water for the period of steaming. Do not cover the base of the appliance / water tank 10 with aluminium foil or any other material. If not observed, this can lead to an overheating of the appliance. damage of the appliance is the consequence. J ever immerse the appliance in water and N always pull the mains plug before cleaning or transporting it.

j FOOD-SaFE! The taste and smell of your food are not detrimentally affected by this product. Avoid the hazard of life by electric shock: J ake sure that the details on the rating label M are in conformity with your mains voltage. Only connect the unit to alternating current. J o not at all operate this unit with an external D timer or a separate telecontrol system. j Check the power cord 18 regularly for damage or deterioration. J o not operate the appliance when the power D cord 18 or the mains plug is damaged. aTTEntION! A damaged power cord 18 presents a hazard of life by electric shock. Have appliances, which do not work faultlessly or which are damaged, immediately and only checked and repaired by the after-sales service. J o not use the power cord 18 for unplugging D the appliance. Keep the power cord 18 away from hot surfaces, sharp edges and mechanical forces.

Never D let the power cord 18 become wet or damp during operation. J nplug the power cord 18 when you are not U operating the appliance. The use of other products or accessories than recommended in the instruction manual may present a risk of injuries for you. J lean all detachable parts prior to the initial use C with warm soapy water and dry them carefully. The mains voltage of the power source must be in conformity with the details on the rating label of the appliance.

Appliances declared with 230 V can also be operated with 220 V. Make sure that the larger side faces downwards. J ow fill the base of the appliance / water tank N 10 with cold water up to the MAX mark 19. @@Make sure that the water does not exceed the MAX mark 19. Otherwise, hot water may spurt out of the appliance during operation.

aTTEntION! Do not add anything like seasonings etc. E nsure that all parts are positioned correctly before switching on the appliance. aTTEntION! @@@@Make sure that the water does not exceed the MAX mark 19. Otherwise, hot water may spurt out of the steamer during operation. @@The appliance will become hot during use. @@@@Do not bend over the appliance during steam generation. @@Use a long fork or tongs when checking if the food is done. Now your steamer is ready for use. @@@@ a). @@ the steaming process gets stopped.

@@ a). @@Make sure that the water does not exceed the MAX mark 19. Otherwise, hot water may spurt out of the steamer during operation. @@@@The appliance will become hot during use. @@Note: The device starts to beep as soon as the water in the reservoir is exhausted. the steaming process is interrupted. Check the water level in the reservoir regularly by referring to the water level indicator 12 and add more water in good time. Make sure that the water does not exceed the MAX mark 19. Otherwise, hot water may spurt out of the steamer during operation. - The water is heated repeatedly in cycles in the warm mode to keep the food warm at a temperature of approx.

The appliance will become hot during use. @@- The keep-warm mode will remain active until the supply of water is used up or you press a button. J lace the largest food or this with the longest P steaming time (e. J lease note that the steaming times in the upP per 3 and middle steam tray 4 increase by 5 10 minutes. consider this when setting the steaming time.

J aste of foods can spread through condensed T water. Therefore, generally place meat and fish in the lower steam tray 6 . Let the lower steam tray 6 empty if you want to prepare food with longer steaming time first. Place then fish or meat in the lower steam tray 6 at the desired time. @@Do not bend over the appliance during steam generation.

@@Use a long fork or tongs when checking if the food is done. J lace the food with the longer steaming time in P the lower steam tray 6 , if you want to prepare food with different steaming times. Carefully remove the cover 1 and place the next steam tray 3 , 4 on top of the lower when the steaming time is that of the food to be steamed. Place the cover 1 carefully on top again. J o not cram food into the steam trays 3 , 4 , D 6 .



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Leave enough room between the pieces to ensure a good supply of steam circulation. When steaming larger amounts, stir the food with a long-handled spoon after half of the steaming time. Never steam frozen meat, poultry or seafood. Always thaw everything completely first. All of the times shown in the steaming chart apply to their use with cold water.

To slightly reduce steaming times, use warm (not boiling) water. The steaming times shown in the chart are only approximate. Times can vary according to the size of food, quantities in the steaming trays 3, 4, 6, the freshness of foods and personal tastes. Therefore, we recommend checking the condition with a long utensil (fork or skewer) towards the end of the set steaming time. The steaming times apply to the quantities shown in the chart. If not specified otherwise, all steaming times refer to the use of the lower steam tray 6. Food in the upper 3 and middle steam trays 4 requires 5 - 10 minutes longer. All times shown in the chart apply to their use with cold water. The steaming times shown in the chart are only approximate. Times can vary according to the size of food, quantities in the steaming trays 3, 4, 6, the freshness of food and personal tastes.

When you are more familiar with the steamer, you can adjust the steaming times. Please note that one layer of food will steam more quickly than several layers. Therefore, the steaming time increases with the quantity of food, make sure that all pieces are of a similar size. So you achieve an optimal result. If pieces are of different sizes and have to be layered, place Vegetables Artichokes Asparagus fresh fresh frozen Type Quantity 2-3, medium size 400 g 400 g Steaming time 50 - 55 minutes 15 - 20 minutes 15 - 20 minutes lay flat in steam tray 3, 4, 6 criss-cross 2nd layer to allow steam flow stir halfway through steaming time turn 180° halfway through steaming time stir halfway through steaming time recommendations Fresh frozen fresh frozen fresh fresh, chopped fresh, sliced fresh, whole Fresh, florets frozen fresh, in slices fresh frozen peeled and chopped fresh, whole fresh frozen Tips: - Cut off thick stems from cauliflower, parts or for damage to fragile components, etc. This product is for private use only and is not intended for commercial use. Let the steamer completely cool down before cleaning it. Your statutory rights are not restricted in any way by this warranty. This applies also to replaced and repaired parts. Repairs made after the expiration of the warranty period are subject to payment. 21, D-44867 Bochum, Germany, hereby declare that this product complies with the following standards, normative documents and EU directives: EU Low Voltage Directive (2006 / 95 / EC) Electromagnetic Compatibility (2004 / 108 / EC) Type / Device description: Steamer Serial number: Ian 58820 Bochum, 30. In accordance with European Directive 2002 / 96 / EC (covering waste electrical and electronic equipment) and its transposition into national legislation, worn out electrical power tools must be collected separately and taken for environmentally compatible recycling. Contact your local refuse disposal authority for more details of how to dispose of your worn out electrical devices. We reserve the right to make technical modifications in the course of further development. .



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