



User Manual

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Great care has gone into the manufacture of this product and it should therefore provide you with years of good service when used correctly. In the event of product failure within it's intended use over the course of the first 3 years after date of purchase, we will remedy the problem as quickly as possible once it has been brought to our attention. In the unlikely event of such an occurrence, or if you require any information about the product, please contact us via our helpline support services, details of which are to be found both in this manual and on the product itself.



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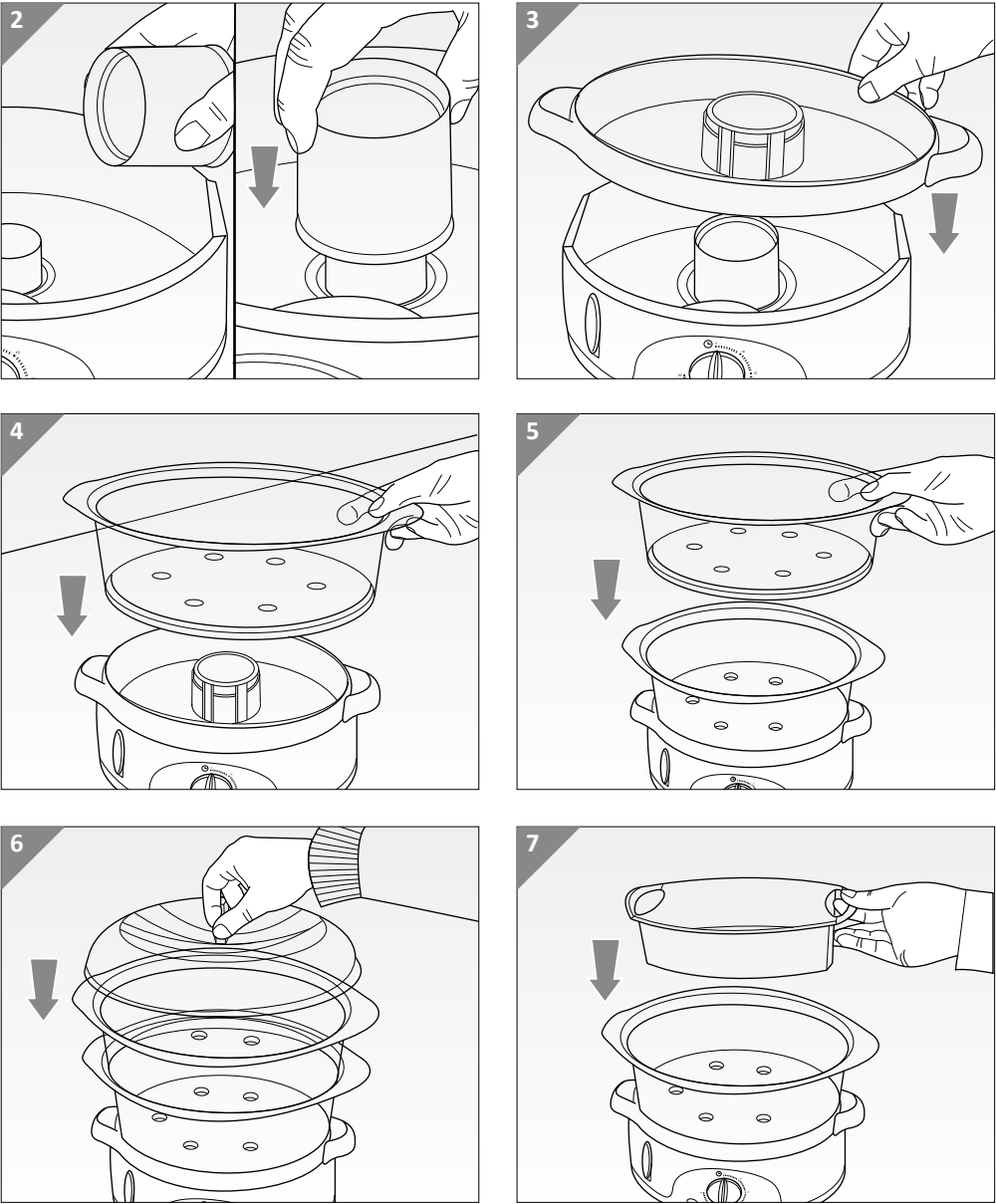
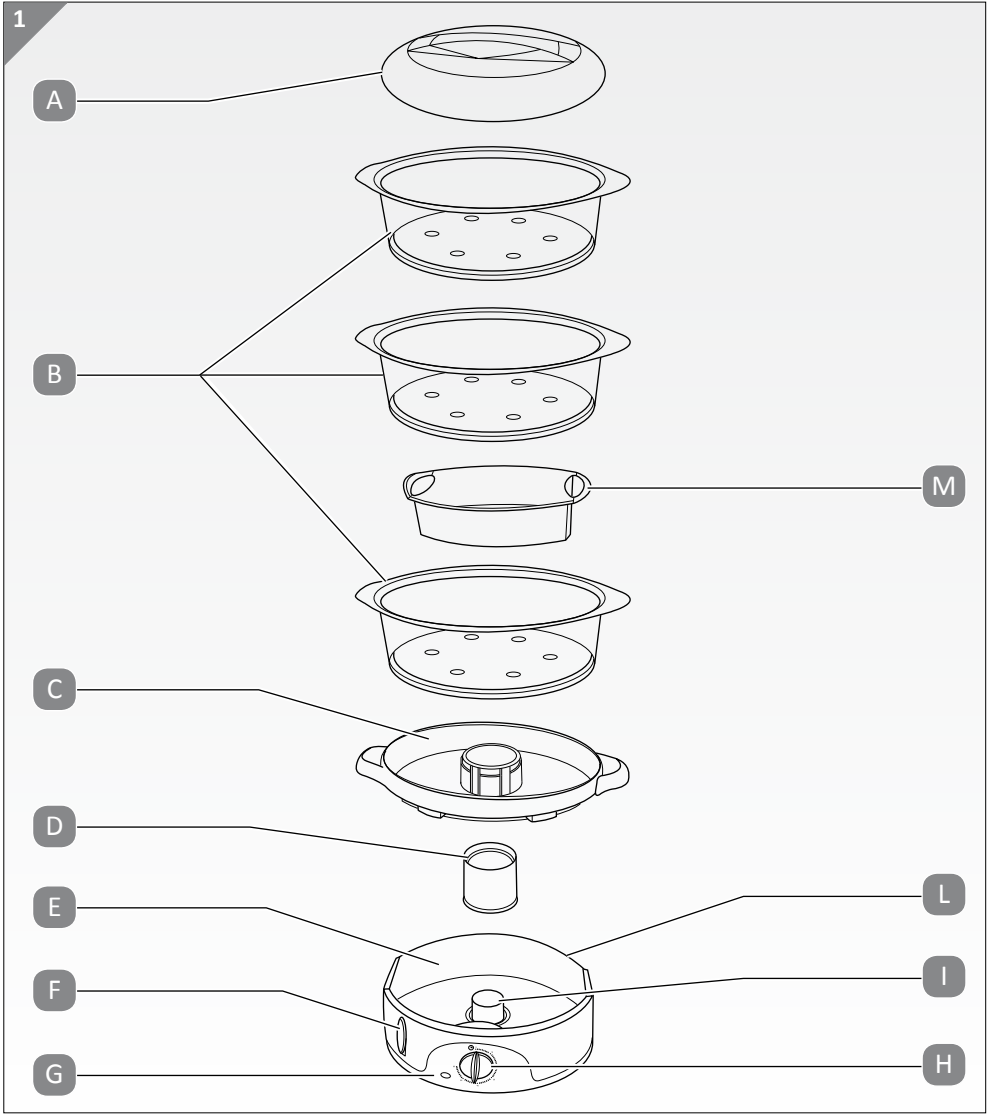
MODEL: 911/1 12/2019

AMBIANO FOOD STEAMER



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Appliance assembly

- A Lid
- B Basket
- C Tray
- D Steam tube
- E Water tank
- F Water level indicator
- G Indicator light
- H Timer knob
- I Heating element
- L Appliance body
- M Rice bowl

IMPORTANT SAFEGUARDS

READ THESE INSTRUCTIONS BEFORE USE.

ALWAYS KEEP THESE INSTRUCTIONS.

Even if you are familiar with this type of product please read these warnings carefully and use the appliance only for the use it is designed for in order to prevent accidents and damage. Keep this manual close by for future consultation. If you should decide to give this appliance to other people, remember to also include these instructions. The information provided in this manual is marked with the following symbols indicating:



Danger of burns



Danger for children



Danger from electricity



DANGER from other causes



IMPORTANT, possible damage to materials

This manual is available in electronic format on the website.

COMPLIANCE TO EU DIRECTIVES

This appliance conforms to the directives 2014/35/EU, EMC 2014/30/EU, 2011/65/EU and to the regulations (EC) No. 1935/2004 of 27/10/2004 regarding material in contact with foods. To dispose of the product correctly according to European Directive 2012/19/EU, please refer to and read the provided information enclosed with the product.



Danger of burns

1. During operation, the lid and the external surface of the appliance may get very hot. Use oven gloves or a cloth and lift the baskets only by means of the handles.
2. The appliance emits steam while operating. Be careful to prevent burn hazard.
3. Do not place anything on the appliance while operating. Do not cover the steam valve situated on the upper lid.

**Danger for children**

4. 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 only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Do not allow children to play with the appliance. Cleaning and user maintenance must not be carried out by children unless they are older than 8 and supervised.
5. Children under age 8 should not be allowed to handle appliance and its power cord which must be kept out of their reach.
6. Never allow the cord to dangle in places where it may be grabbed by a child.
7. When disposing of the appliance as waste, it must be made inoperative by cutting off the power cord. Also remember to make any potentially hazardous parts of the appliance safe including the power cord, as there is a risk that children may use them as playthings.
8. Packaging elements must not be left in reach of children as they are potentially hazardous.

**Danger from electricity**

9. Make sure that the voltage on the appliance rating plate corresponds to that of your local mains electricity supply.
10. Never leave the appliance unattended when connected to the power supply; unplug it after every use.
11. Make sure that the power cord does not come into contact with hot or sharp surfaces.
12. Always make sure that your hands are thoroughly dry before using or adjusting the switches on the appliance, or before touching the power plug or power connections.





Danger from other causes

13. Never place the appliance on or close to sources of heat.
14. Always place the appliance on a flat, level surface during use.
15. Never leave the appliance exposed to the elements (rain, sun, etc....).
16. Always unplug the power cord from the electricity mains before fitting or removing single attachments or before cleaning the appliance.



Important, Possible damage to materials

17. Never place the appliance body, plug or power cord in water or other liquids; always wipe clean with a damp cloth.
18. To unplug the appliance, grip the plug and remove it directly from the power socket. Never pull the power cord to unplug the appliance.
19. Do not use the appliance if the power cord or plug are damaged or if the appliance itself is faulty; all repairs, including substitution of power cord, must be carried out exclusively by an assistance centre or by authorized technicians in order to avoid all risks.
20. In case of using extension leads, these must be suitable for the appliance power to avoid danger to the operator and for the safety of the environment in which the appliance is being used. Extension leads, if not suitable, can cause operating anomalies.
21. Do not threaten the safety of the appliance by using parts that are not original or which have not been approved by the manufacturer.
22. This appliance is designed for HOME USE ONLY and may not be used for commercial or industrial purposes.
23. Any changes to this product that have not been expressly authorised by the manufacturer may lead to the user's guarantee being rendered null and void.
24. Do not use the appliance with frozen meat or poultry. Thaw suitably before use.
25. Never place the appliance in proximity of curtains, underneath shelves or cabinets, or close to anything that may be damaged by the steam.
26. Do not move appliance while operating.



27. Do not use metal spoons inside the container.
28. Mount on the appliance only the attachments or the parts supplied.
29. The appliance must not be energised with external timers or separate remote controls.
30. Do not use the appliance for purposes other than the ones that it was designed for, described below in this instruction manual.

APPLIANCE ASSEMBLY

ATTENTION

Before using the appliance, it is recommended to wash all removable parts that will be in contact with food using water and common dish detergent.

- Fill the tank (E) with water up to the "MAX" mark shown on the indicator (F) and the steam tube (D) on the heating element (I) with the "UP" mark facing upwards (Fig. 2).
- Put the tray (C) on the appliance body (L) (Fig. 3). The tray can be positioned only in one direction, in order to avoid the food liquids from reaching the heating element (I) and the tank (E).
- On the baskets handles (B) are the numerical indications "1", "2" and "3". Position the basket (B) marked "1" on the tray (D) first (Fig. 4).
- According to the amount of food to be cooked, it is possible to use 1, 2 or 3 baskets at a time. Position any other basket on the one marked "1" always following the numerical order (Fig. 5).
- Position the lid (A) on the last basket (Fig. 6).

CAUTION

Water poured in the tank (E) will suffice for about 60 minutes of steam cooking, enough for most foods.

ATTENTION

Do not add other liquids into water. The seasonings, the marinade sauce, etc. must not be added to cooking water but to food. These would not disperse with the steam but would simply concentrate in the tank, damaging its surfaces and the heating element.

CAUTION

The lid (A) must be always inserted into its place during steam cooking.

INSTRUCTIONS FOR USE

- Plug in appliance.
- Rotate the timer knob (H) clockwise to set the necessary cooking time. The light (G) will go on and the steam will start filling the baskets (B).
- When the timer returns to the position "0", an acoustic signal will beep and the appliance will turn off. To stop cooking before the timer has elapsed, unplug the appliance.
- During use, check the water level so that it does not exceed the "MAX" mark shown on the indicator (F). Should it be necessary to add water, slowly pour it into the tank (E) through the side openings of the tray (C).
- After each use, unplug the appliance.
- Remove the lid (A) and the baskets (B), by placing them on plates or a tray.
- Remove the tray (C) with care; the liquids will be hot and may stain if they splash.
- Empty the tank (E) using the openings on the sides.

ATTENTION

Be very careful when removing the baskets. Do not remove all baskets at a time. Remove one basket at a time starting from the top. Use oven gloves or similar to protect against burn that may be caused by the hot steam.

HOW TO COOK RICE

- Add dried rice and water into the bowl (M) according to the proportion indicated on the package.
- Place the rice bowl (M) into the lower basket (B) marked "1" for the steam cooking (Fig. 7).
- Put the lid (A) on the basket (B) for the steam cooking.
- Plug in appliance and rotate the timer knob (I) clockwise to set the necessary cooking time.

CAUTION

The rice cooking lasts 15 - 20 minutes, according to the type, amount and the personal taste.

CAUTION

By putting the rice under other foods, the liquids of the latter would modify the taste of the rice and the additional liquid could melt it to a pulp.

WATER REFILL

- In case there is no more water in the tank (E), the thermostat would cut off power to the heating element (I). The light (G) would go off, but the timer (H) would continue working. The thermostat would go on and off periodically until water is added or until the timer reaches the “0” position and turn off.
- Disconnect the base plug and allow the appliance to cool down for a couple of minutes, fill the tank (E) with water and then start again.

CAUTION

When calculating the necessary cooking time, consider the time already elapsed and a part of the time between the end of water and the restart, as the cooking process does not stop immediately but when the tank remain empty.

TIPS, SUGGESTIONS AND FOOD SAFETY

- To allow the steam circulation:
 - a) Put food into baskets without pressing;
 - b) Place food in one layer only;
 - c) Leave some space between the pieces of food
- Cut food in a uniform manner to obtain a smoother steam cooking.
- Mix food halfway through steam cycle to obtain a more uniform steaming.
- Foods that require longer cooking times must be positioned in the bottom baskets.
- Put foods requiring a delicate steam cooking or shorter cooking times into the top baskets.
- Use the rice bowl to cook all foods with sauce or liquid.
- The liquids of poultry or fish could drip and alter flavours. To avoid, wrap them in aluminium foil.
- Cook meat, poultry, and derivatives (minced meat, hamburger, etc.) until the liquids that come out are transparent. Cook fish until it is completely opaque inside.

CLEANING AND MAINTENANCE

- Unplug the appliance and allow it to cool down before cleaning or storing it.
- Use a damp, clean cloth to clean the internal and external side of the appliance body.
- The lid (A), the baskets (B), the rice bowl (M), the tray (C), and the steam tube (D) must be washed by hand with hot water and mild detergent.

WARNING

Never immerse the appliance body, plug or power cord in water or other liquids.

ATTENTION

The removable parts can be put in the dishwasher; however using the dishwasher may alter the surface finishing.

DECALCIFICATION OF THE STEAM COOKER

Mineral deposits may affect the appliance operation over time. It is advisable to remove these deposits (or decalcify) every 3 months.

- Prepare about 1 litre of descaling solution by following the manufacturer's instructions. Pour the solution into the water tank (E).
- Assemble the appliance completely using just one basket (B).
- Operate the appliance for 25 minutes.
- Disconnect the appliance and leave it to cool completely.
- Pour the descaling solution out.
- Repeat the above operations using only water. Repeat until all traces of descaling solution are removed.
- Wash the removable parts with hot water and detergent or in the top part of the dishwasher.

RECOMMENDED STEAMING TIMES

Cook the following foods by using cold water. Fill the cold water tank, add the ingredients and set the timer according to the table.

Food (fresh)	Remarks	Time (minutes)
Broccoli	Cut into pieces/inflorescences of 1-2 cm.	13-15
Green beans	Put on the basket bottom.	13-15
Carrots	Cut into slices of about 0.5 cm thickness.	17-19
Cabbage (savoy cabbage)	Break or cut in pieces.	11-13
Asparagus	Put on the basket bottom.	11-13
Zucchini	Cut into slices of about 0.5 cm thickness.	9-11
Brussel sprouts	Whole (about 2 cm diameter)	13-15
Cauliflower	Cut into pieces of 1-2 cm.	15-17
Sweet corn	Whole, on the cob	17-21
Potatoes	New potatoes or common potatoes cut into pieces of 1-2 cm.	21-23

The following foods must be cooked when the appliance starts producing steam. Add the ingredients to the basket(s) and cover with the lid but do not put the baskets on the tray until there is steam production. Once steam begins to produce, put the basket(s) with care with the food on the tray using oven gloves or similar and start the timer.

Food (fresh)	Remarks	Time (minutes)
Boiled egg	Soft / Medium / Hard / Well cooked	5-6/7-8/9-10/11-12
Poached egg	Put into a ramekin or a small plate.	5-6
Chicken breast	Fan or cut into cubes of 1-2 cm.	12-14
Salmon/fish fillets	Cod, haddock, etc.	7-9
White flatfish	Plaice, sole, pangasius, etc.	3-4
Fish in slices	Tuna, swordfish, etc.	7-9
Mussels	Mix halfway through cooking.	8-10
Royal shrimps	Remove shells. Steam for 2-3 minutes or until shrimps are completely cooked. Mix halfway through cooking.	

TECHNICAL DATA

Nominal voltage: 220-240V~
 Nominal frequency: 50/60Hz
 Nominal power: 800W
 Protection Class: I (This appliance must be earthed)

DISPOSAL OF WASTE



The product packaging is made of recyclable materials. The packaging material can be taken to public recycling collection points.



Old appliances do not belong in household waste! To comply with current legislation, old appliances, having reached the end of their useful lives, should be taken to a disposal facility where they can be sorted. In this way, any valuable material contained in the old appliances can be recycled and the environment protected. Responsible local authorities or their waste disposal operators can provide further information.





WARRANTY CARD

Food steamer

Your personal details:

Name _____

Address _____

_____

_____ Email _____

Date of purchase* _____

* We recommend you keep the receipt with this warranty card

Location of purchase _____

Description of malfunction:



Return your completed warranty card to:

Advanced Homewares Limited
Roe Head House
Far Common Road
Mirfield
West Yorkshire
England
WF14 0DQ

Kenilworth Electrical
253 Harolds Cross Road,
Dublin, Ireland
kenilworthelec@eircom.net

AFTER SALES SUPPORT

21747

GB 01924 481053
IRE 014968036GB customerservice@advancedhomewares.co.uk
IRE kenilworthelec@eircom.netMODEL:
911/1

12/2019

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YEAR WARRANTY



Warranty conditions

Dear Customer,

The **ALDI warranty** offers you extensive benefits in addition to your statutory rights:

Warranty period: **3 years from date of purchase.**
 6 months for wear parts and consumables under
 normal and proper conditions of use
 (e.g. rechargeable batteries).

Costs: Free repair/exchange or refund.
 No transport costs.

Hotline: No additional charge for fixed network calls.

ADVICE: Please contact our service hotline by phone, e-mail or fax before sending in the device. This allows us to provide support in the event of possible operator errors.

In order to make a claim under the warranty, please send us:

- the original receipt and the warranty card properly completed.
- the product with all components included in the packaging.

The warranty does not cover damage caused by:

- **Accident or unanticipated events** (e.g. lightning, water, fire).
- **Improper use or transport.**
- **Disregard of the safety and maintenance instructions.**
- Other **improper treatment or modification.**

After the expiry of the warranty period, you still have the possibility to have your product repaired at your own expense. If the repair or the estimate of costs is not free of charge you will be informed accordingly in advance.

This warranty does not affect your statutory rights.

