

Wiring instructions

WARNING: THIS APPLIANCE MUST BE EARTHED.

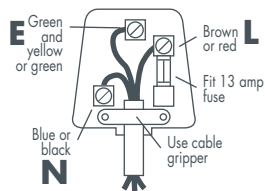
Important: the wires in this lead are coloured in accordance with the following codes:

Green and Yellow: Earth

Blue: Neutral

Brown: Live

Connect the Green/Yellow wire to the terminal in the plug marked " E " (or by the earth symbol) or coloured Green or coloured Green and Yellow. Connect the Brown wire to the terminal in the plug marked " L " or coloured Red. Connect the Blue wire to the terminal in the plug marked " N " or coloured Black. A 13 amp fuse should be fitted when the appliance is connected to a BS 1363 plug. Seek professional advice if you are unsure of the correct procedure for the above.



Voltage

This appliance is designed to run on 230 - 240 volts AC only. Check that the mains supply corresponds to that shown on the rating plate of the appliance. If the appliance is to be used in any country other than that of purchase, it should be checked by an approved Service Dealer. Standards can vary from country to country.

About your factory fitted plug

(supplied with certain models only)

The lead is already fitted with a plug incorporating a 13 amp fuse. If the plug does not fit your socket outlet, see next paragraph.

Should you need to replace the fuse in the plug supplied, a 13 amp approved BS 1362 fuse must be used.

The fuse cover is an important part of the plug. Please ensure that it is always refitted. If you lose this cover please do not use the plug. You may contact TEFAL for a replacement.

If the plug supplied does not fit your socket outlet, it should be removed from the mains lead and disposed of safely. The flexible cord insulation should be stripped back as appropriate and a suitable alternative plug fitted. The replacement plug must be equipped with a 13 amp fuse.

Important: If the electrical cord of this appliance is damaged, it must only be replaced by an authorised Service Dealer. The safety of this appliance complies with the technical regulations and standards in force.

Helpline:

For any problems or queries please telephone:

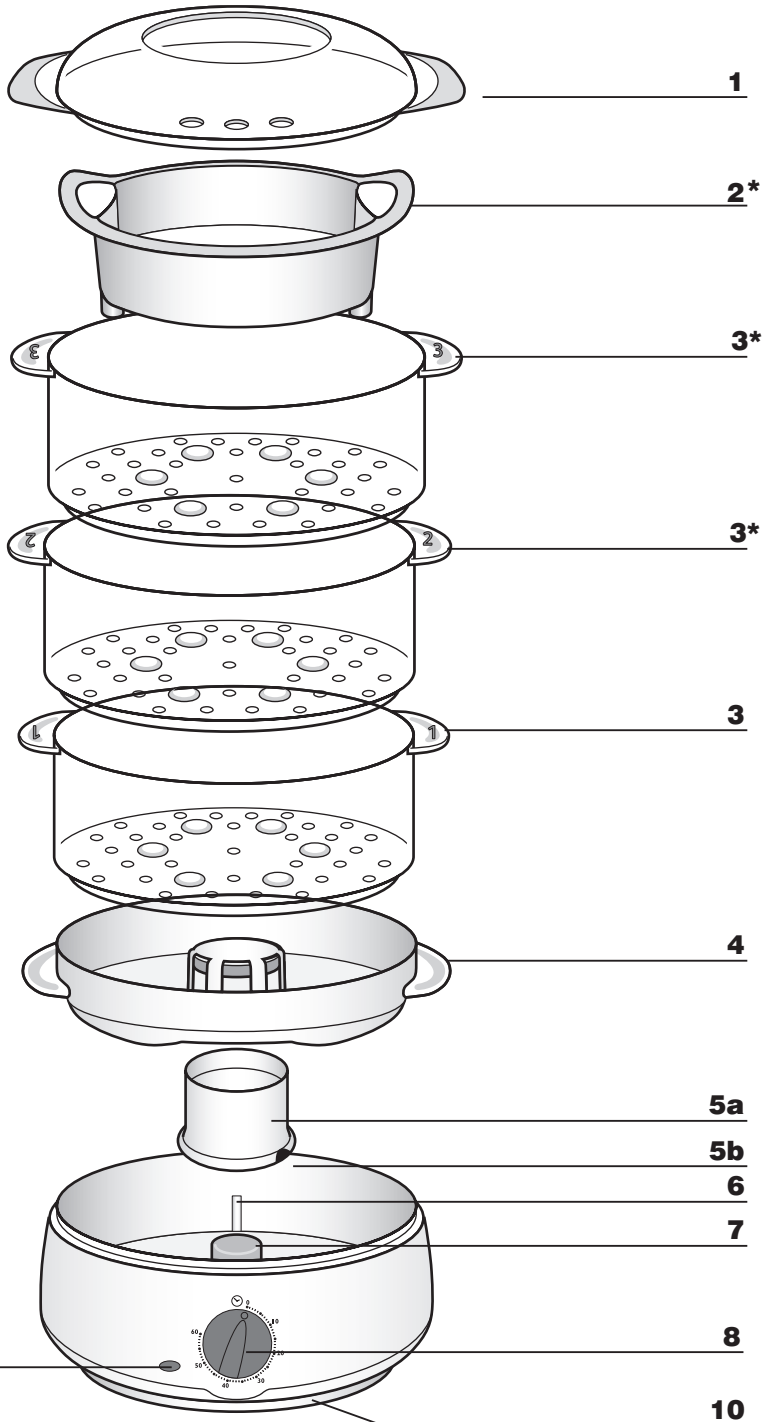
0845 602 1454 (UK - CALLS CHARGED AT LOCAL RATE)

(01) 47 51947 (IRELAND)

Tefal®

STEAM COUSINE
700 CL - 1000 CL

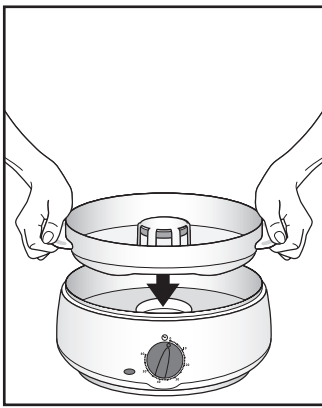




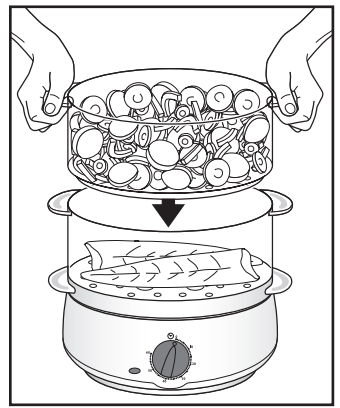
*on certain models only



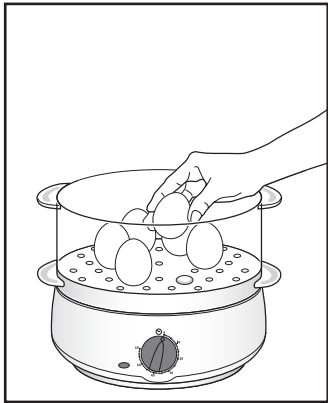
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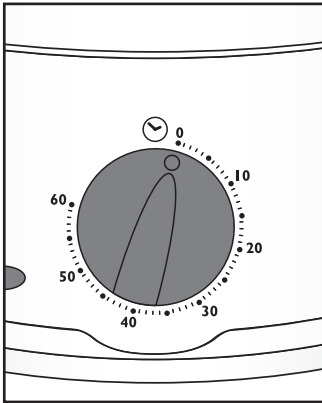
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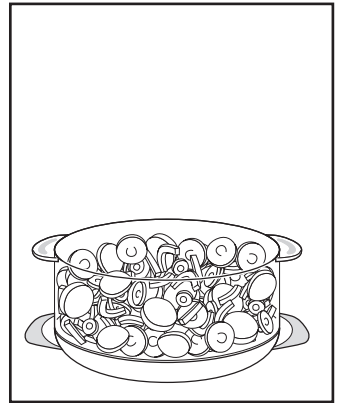
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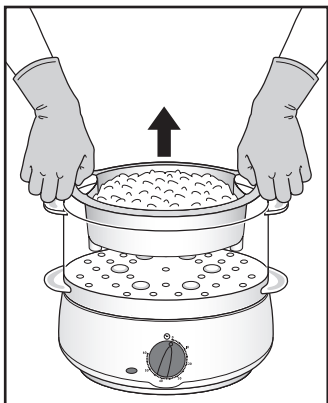
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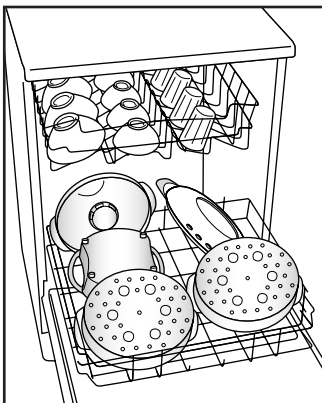
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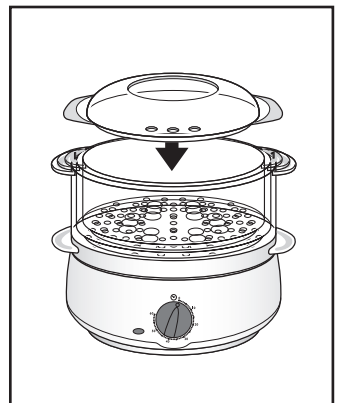
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Appliance description

- | | | | |
|-----------|---|-----------|--------------------------------|
| 1 | Lid
(possibility of using it as a table mat) | 6 | Interior water level indicator |
| 2 | Rice bowl (on certain models only) | 7 | Heating element |
| 3 | Steam bowls with integrated egg holder | 8 | Thermostat control |
| 4 | Juice collector | 9 | On indicator light |
| 5a | Removable turbo ring | 10 | Water tank/Base |
| 5b | Water inlet | | |



Read the user guide and follow the instructions for use carefully.

Safety instructions



Appliance producing scalding steam.

- This appliance complies with the safety regulations and directives in effect at the time of manufacture.
 - Check that the voltage of the power supply corresponds to that shown on the appliance (alternating current only).
 - Taking into account the diversity of standards in force, if the appliance is used in a country other than that in which it is purchased, have it checked by an approved service agent.
 - Do not place the appliance near a source of heat as this could badly damage it. Do not put it into a hot oven.
 - Use a flat, stable work surface, away from water splashes.
 - Never leave the appliance in operation unattended. Keep the appliance out of the reach of children.
 - Do not leave the cord hanging down.
 - Always plug the appliance into an earthed socket.
 - Do not unplug the appliance by pulling on the cord.
 - Always unplug the appliance:
 - immediately after use,
 - to move it,
 - before cleaning or maintenance.
 - Never immerse the appliance in water!
 - Do not use the appliance if:
 - the appliance or the cord is damaged,
 - the appliance has been dropped or fallen and has apparent damage or does not work properly.
- In these cases, the appliance must be sent to the nearest approved service centre, since special tools are needed to carry out any repairs.
- If the power supply cable is damaged, it must be replaced by an approved after sales service centre or a similarly qualified person to avoid any danger.
 - **Burns may be caused by touching the hot surfaces of the appliance, the hot water, steam or food.**
 - Do not place the appliance near a wall or cupboard. The steam produced may cause damage.
 - To avoid burns, remove the lid gently, using a cloth or oven gloves keeping away from the inside of the lid and letting the steam escape gradually.
 - Do not touch the appliance when it is producing steam and use a cloth or oven gloves to remove the lid, rice bowl and steam bowl.
 - Do not touch food inside the steam cooker directly.
 - Do not move the appliance with hot liquid or food inside.
 - This appliance is designed for domestic use only. In the case of professional use, inappropriate use or failure to comply with the instructions, the manufacturer accepts no responsibility and the guarantee does not apply.


Environment protection first !

Your appliance contains valuable materials which can be recovered or recycled. Leave it at a local civic waste collection point.



preparation

Before use

- Wash the lid, rice bowl, steam bowls, juice collector, tank and removable turbo ring with warm soapy water.
- Rinse and dry.

 **Do not immerse the tank/base in water.**

Preparing the steamer


- Place the appliance on a **flat and stable surface**, away from any objects that could be damaged by steam.
- Put the turbo ring in position around the heating element.
- Pour the water directly into the water tank, up to the maximum level. 
- Place the juice collector flat on the base. 

 **Do not use any seasoning or liquid other than water in the tank.**



It is possible to put different foods into each steam bowl. You should ensure that the flavours complement each other.

Positioning the steam bowls

- The baskets are numbered : 1, 2 and 3 (depending on the model). Always place the baskets in the right order.
- Place the food in the bowl(s).
- Put the lid onto the bowl.
- Place the steam bowl(s) on the base. 



We advise that you place larger foods or those requiring a longer cooking time in the lower bowl.

For cooking rice. Put the rice bowl into place

- Place a steam bowl on the base.
- Put one volume of rice to one volume and a half of water into the rice bowl (maximum 300 grams of rice).
- Put the rice bowl into the steam bowl.
- Put the lid onto the bowl.

 **Check that the appliance is correctly assembled before use. Use only containers specially designed for this appliance.**

For cooking eggs

- Place the eggs in the integrated egg supports provided for this purpose. 

cooking


Start cooking

- Plug in.
- Set the timer for the recommended cooking times. **5**
- When the red light is on, the steam cooking has begun

 **Never plug in the appliance when there is no water in the tank.**

At the end of cooking time

- The Steam Cuisine ensures that your appliance will automatically stop cooking when there is no more water present.
- A ringing sound indicates the end of cooking time. The on indicator light goes off.
- Turn the timer to the 0 position.
- Unplug.

 **Do not handle the bowls during cooking. Wait until after the cooking has finished before adding water.**

Serve

- Remove the steam bowl using a cloth or oven gloves.
- Place it on a plate or on the upturned lid. **6**
- If you have used the rice bowl, remove it carefully, with oven gloves, holding it by the sides. **7**
- Serve.

 **Your appliance remains connected to the power supply and rings intermittently while it is connected.**

cleaning and maintenance

- Once the appliance has completely cooled down, empty the tank and wipe it clean with a soft damp cloth.
- Carefully wash plastic accessories. They are dishwasher safe. **8**
- Clean the turbo ring regularly, particularly the water inlet.
- Certain food juices may stain the plastic - this is normal.
- Stack the baskets one inside the other following the order shown.
- Put the lid over them all. **9**

 **Before removing the juice collector, wait until the juice and the appliance have cooled down.**

Descaling

- Fill the water tank with white vinegar to the max interior level mark. Do not use other descaling products.
- Plug in. Only the tank should be used during this operation.
- If the vinegar boils over, unplug the appliance.
- When the appliance rings, unplug and wait for it to cool down before emptying out the remaining vinegar.
- Rinse the tank with clear water several times.

 **Do not use abrasive cleaning products or sponges.**

 **For short cooking times (10-20 minutes) descale the heating element thoroughly before beginning the cooking process.**



After using your appliance 7 to 10 times, descale the appliance.

table of cooking times

Fish • Shellfish

Food	Type	Quantity	Cooking time
Fish fillets	Frozen	250 g	10 - 12 min.
	Fresh	250 g	6 - 8 min. depending on thickness
Fish steak	Tuna	250/400 g	10 - 12 min. depending on thickness
	Salmon	250/400 g	12 - 14 min.

Meat • Poultry

Food	Type	Quantity	Cooking time
Chicken	Fillets	250 g	12 - 15 min.
	Joints	450 g	30 - 35 min.

Vegetables

Food	Type	Quantity	Cooking time
Artichokes	Fresh	3 medium	45 - 50 min.
Asparagus	Fresh	400 g	13 - 15 min.
	Frozen	400 g	16 - 18 min.
Broccoli cut in small pieces	Fresh	400 g	16 - 18 min.
	Frozen	400 g	15 - 18 min.
Cabbage (quarters 80 g)	Fresh	400 g	40 - 45 min.
Carrots (sliced 3 mm)	Fresh	400 g	20 - 22 min.
Mushrooms	Fresh	200 g	12 - 15 min.
Courgettes (sliced 3 mm)	Fresh	400 g	16 - 18 min.
Spinach	Fresh	250 g	8 - 10 min.
	Frozen	400 g	18 - 20 min.
French beans (extra small)	Fresh	400 g	35 - 40 min.
	Frozen	400 g	25 - 28 min.
Peas	Fresh, podded	400 g	10 - 12 min.
	Frozen	400 g	15 - 18 min.
Potatoes (200 - 300 g)	Fresh	10-12 small	20 - 22 min.

Rice

Food	Quantity (glass)	Quantity of water	Cooking time
White rice	200 g/2 serving	300 ml	25 min.
	300 g/3 serving	450 ml	35 min.
Brown rice	200 g/2 serving	300 ml	35 min.

Other foods

Food	Type	Quantity	Cooking time
Eggs	Hard-boiled	6	18 min.
Apples (600 g)	Fresh	4 medium	15 - 18 min.
Pears (600 g)	Fresh	4 medium	15 - 18 min.



Times given are for information only and may vary depending on the size of foods, on the space left between foods, on quantities and on individual tastes.



The longest time corresponds to the food being cooked in the top bowl.



Reheating of food

You can reheat steam cooked food directly in the steam bowls.