

Cleaning and maintenance

Base / Water Unit ① - wipe the water reservoir and exterior with a damp soapy cloth, then with a clean cloth, and dry. Avoid solvents and abrasive cleaning products which will degrade the plastic. **DO NOT IMMERS THE BASE/WATER UNIT IN WATER.**

The Condensation Tray ⑦, Steam Ring ⑥, three Steam Tiers ⑧ ⑨ ⑩, Lid ⑫ and Rice Bowl ⑪ are simply washed in hot soapy water, or can be washed in dishwasher. Do not use abrasive sponges.

The Steamer Tiers ⑧ ⑨ ⑩ 'nest' for storage - Tier 1 fits into Tier 2, and these fit into Tier 3. The Rice Bowl will then fit into Level 1.

Descaling: in 'hard water' areas the unit may occasionally need descaling: fill the water reservoir to Max with a proprietary Kettle Descaler (solution as directed) and set the timer to 30 mins.

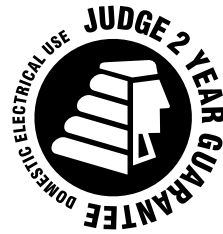
Cautions

- Please read this instruction manual carefully before use and save for later reference.
- Do not touch the hot surfaces of the Steamer – always use the handles.
- During cooking always open the steamer lid away from your face, and use an oven cloth or similar.
- Hot steam can cause burns: always use an oven cloth or similar when handling any part of the Steamer during operation.
- Do not immerse the Base / Water Unit, cable or plug in water - risk of electric shock.
- Not suitable for use by children or infirm people: take extra care using the Steamer when children are present.
- Ensure the power supply corresponds with the appliance rating, as stated in this manual.
- Plug into the power socket before switching on the appliance. After use, switch off, and then unplug.
- Do not let the cable hang over edge of the table or worktop, or let it contact hot surfaces.
- Place the steamer on a flat and level surface, and do not place it on or near other heat sources such as an electric cooker.
- Condensation can collect under the Base / Water Unit - protect precious surfaces.
- While cooking is in progress steam will escape; do not touch it in order to avoid scalds.
- Although there is an auto shut off, it is not advisable to leave the timer on with no water.
- Always unplug from the power socket and allow the Steamer to cool before cleaning.
- The Steamer should only be used for its stated purpose in accordance with the instruction booklet.
- Do not use the Steamer outdoors or in a humid environment.
- Do not use the Steamer near a wall or cupboard, or where escaping steam could cause damage.
- Extreme caution should always be taken when moving an appliance containing hot liquids.
- Do not leave the Steamer unattended during use.
- If the unit develops a fault, or the cable is damaged, please contact Judge Customer Services for advice. Do not attempt to repair the appliance yourself.
- The unit is designed for Domestic Use only.
- Condensation from strongly coloured ingredients may stain the Condensation Tray ⑦.

Specification

Name	Model No.	Power Supply	Wattage
Judge Electric Steamer	JEA25	230v / 50Hz	900W

This appliance must be earthed.



Judge 2 Year Domestic Electrical Guarantee

The Judge Guarantee covers the product to be free of defects in materials and workmanship for a period of TWO YEARS from the date of original retail purchase. During this period, JUDGE will, at their option, repair or replace defective parts of the product, or replace the product, providing the Use Care and Safety Advice have been followed.

The Guarantee does not cover damage, defect or failure caused by or resulting from accidents, external damage, alteration, modification, abuse, misuse or misapplication.

The Guarantee does not cover any damage caused by taking the appliance apart yourself, or attempting to repair the appliance yourself.

THE PRODUCT IS INTENDED FOR DOMESTIC USE ONLY.

Please keep your Purchase Receipt and contact us directly if you encounter any problems with your product.

HORWOOD SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES RESULTING FROM THE USE OF THIS PRODUCT (INCLUDING COLOUR FADING, SCRATCHES OR ACCUMULATED DIRT) WITHOUT FOLLOWING THE USE, CARE & SAFETY INSTRUCTIONS.

Note: Due to the introduction of improvements from time to time, the right is reserved to supply products which differ slightly from those illustrated and described in this publication.

Errors and Omissions Excepted.

JUDGE CUSTOMER SERVICES, HORWOOD, AVONMOUTH WAY, BRISTOL, BS11 9HX, GREAT BRITAIN

sales@horwood.co.uk www.horwood.co.uk Tel: 0117 940 0000



CORRECT DISPOSAL OF THIS PRODUCT



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

FOR DOMESTIC USE ONLY

 **JUDGE**

3 Tier Electric Steamer



Instruction Manual

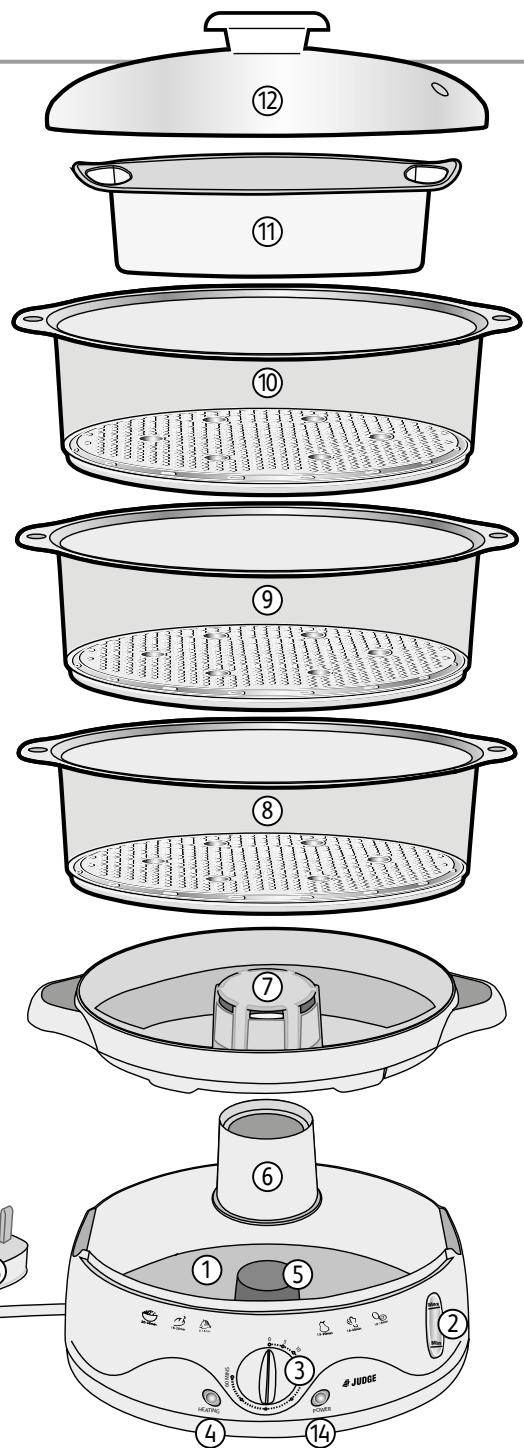
Model No. JEA25
V002

**PLEASE READ THIS INSTRUCTION MANUAL CAREFULLY
BEFORE USE AND SAVE FOR LATER REFERENCE.**

**UNPACK YOUR STEAMER CAREFULLY, REMOVE PACKING
PIECES AND RECYCLE WHERE POSSIBLE.**

Identifying the parts

1. Base / Water Unit
2. Water Level Indicator
3. Timer Dial
4. Heating light
5. Heat Point
6. Steam Ring
7. Condensation Tray
8. Steam Tier 1
NUMERAL 1 SHOWN ON HANDLE
9. Steam Tier 2
NUMERAL 2 SHOWN ON HANDLE
10. Steam Tier 3
NUMERAL 3 SHOWN ON HANDLE
11. Rice bowl
12. Lid (fits Tiers 1, 2 or 3)
13. Power Cable and Plug
14. Power Light



NOTE: The Steamer Tiers must always be assembled with Tier 1 at the bottom, Tier 2 in the middle, Tier 3 at the top.

How to use

1. Site the Steamer on a stable, level surface.
2. Fill the Base / Water Unit (1) (capacity approx. 1 litre) to MAX level on Water Level Indicator (2).
3. Position Steam Ring (6) over heat point (5) in Base / Water Unit (1).
4. Fit Condensation Tray (7) onto Base / Water Unit (7).
5. Fit Steam Tier 1 (8) onto Condensation Tray (7).
6. Add food to Steam Tier 1 (8).
7. Fit and add food to Tiers 2 (9) and 3 (10) as necessary.
8. Add Lid (12).

If you are using all three tiers, ensure that the ingredients which need the longest time to cook are on the bottom tier, and those requiring the shortest time are at the top.

The Electric Steamer is now ready to use: decide upon the timings for your ingredients in each Steamer Tier and set the steaming time on the Timer Dial (3). The time should be set to the longest steaming time required. Simply add the desired tiers when the correct level of cooking time remains: always use a cloth to protect hands when adding Tiers and open the Lid (12) away from your face.

Rice Bowl

When in use the Rice Bowl (11) is always placed into Steamer Tier 3 (10). Add rice and approx. the equivalent volume of water into the rice bowl (11), then select desired time on timer dial (3).

Starting to cook

Ensure the Steam Ring (6), Condensation Tray (7) and Tiers (8) (9) (10) are correctly assembled and seated. Connect the plug (13) to your socket, the Power Light will illuminate (14). Set the Timer (3) - the Heating Light (4) illuminates and water will start to heat: cooking by steam starts in about 1½ minutes. Timings given in our guide include this 1½ mins. delay. The Timer (3) will ring and the unit ceases to steam at the end of the cooking time set (Heating Light (4) extinguishes).

Cooking Tips

- Ensure that the Condensation Tray and each Steamer Tier is seated properly before cooking begins: escaping steam will alter timings.
- Steaming times will vary according to size and density of foods, space between items, quality of food and individual preferences.
- Food will not cook evenly if it is crowded into a Steam Tier, with little room for the steam to circulate.
- Most foods benefit from stirring half way through steaming. Use an oven cloth and carefully remove the lid away from your face during this operation.
- Empty the Condensation Tray and top up the water level in the Base/Water Unit between subsequent steaming sessions.

Example timings

- Timings stated can only be approximate; personal preferences and the shape/size/type of ingredients will necessitate changes, and a column is provided for you to note your own preferred settings.
- For frozen foods follow the manufacturer's instructions.

Fresh vegetables

Type	Weight	Time	Instructions	Notes
Asparagus	400g	15 -17 mins.	cross in tray	
Butternut Squash, peeled, 2cm cubes	400g	20 - 22 mins.		
French Beans	200g	20 - 22 mins.	cross in tray	
Brussels Sprouts	400g	20 - 22 mins.		
Carrots sliced	400g	20 - 23 mins.	stir ½ way	
Cauliflower / Broccoli	400g	16 -18 mins.	stir ½ way	
Courgettes sliced	400g	10 - 12 mins.	stir ½ way	
Mushrooms	200g	9 -13 mins.		
Leeks sliced	400g	15-18 mins.		
Potatoes - Baby new / maincrop peeled, cubed	400g	22-24 mins.		
Spinach	250g	7-10mins.	stir ½ way	

Couscous, Rice and Pasta

Type	Serv.	Weight	Water	Time Mins.	Notes
Couscous	2	150g	300ml	5 - 6	
Rice - White easy cook long grain	2	200g	300ml	25 - 35	
Rice - White easy cook long grain	3	300g	450ml	40 - 45	
Rice - Brown	2	200g	300ml	35 - 45	
Pasta	2	120g	500ml	27 - 30	

Meat

Type	Weight	Time	Notes
Boneless Chicken Fillets	250g	15 - 18 mins.	
Small Chicken Joints	450g	30 - 35 mins.	
Salmon / Cod Loin steaks	250-400g	12 - 15 mins. according to thickness	