



salton®

programmable steamer
& rice cooker



Instruction Booklet

Model VS1447

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical hazards, do not immerse cord, plugs, or the appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
7. **DO NOT** operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the manufacturer for examination, repair or electrical or mechanical adjustment. All servicing, other than cleaning, should be performed by an authorized service representative. See Warranty section.
8. The use of accessories or attachments not recommended by Salton may cause hazards.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot liquids.
13. Prior to connecting or disconnecting plug from wall outlet, turn any control to "off".
14. This appliance is for Household Use Only. Do not use appliance for other than its intended use.
15. Do not leave unit unattended while in use.
16. **CAUTION:** This appliance generates heat and escaping steam

during use. Proper precautions must be taken to prevent the risk of burns, fires or other damage to persons or property.

17. This appliance generates steam – do not operate uncovered.
18. Use oven mitts or potholders when removing Trays, Rice Bowl or Cover during operation.
19. Always open the Cover away from your face to avoid escaping steam.

SAVE THESE INSTRUCTIONS

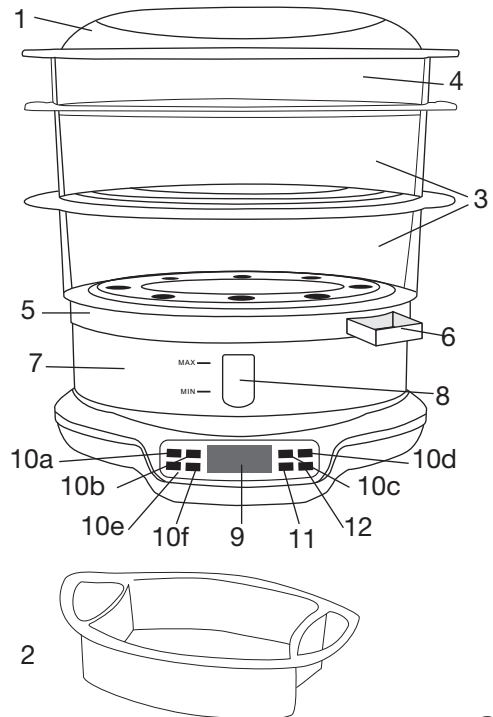
HOUSEHOLD USE ONLY

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

DESCRIPTION OF PARTS

1. Cover
2. Rice Bowl
3. Steaming Bowl (3.5 L/Q)
4. Steaming Bowl (2 L/Q)
5. Drip Tray
6. Water Refill Tray
7. Base/Water Reservoir
8. Water Level Window
9. Display Window
10. Preprogrammed Buttons
 - a. Vegetables
 - b. Fish
 - c. Chicken
 - d. Rice
 - e. Shrimp
 - f. Eggs
11. Manual Timer
12. Start/Off Button



BEFORE FIRST USE

Wash the Cover, Steaming Bowls, Rice Bowl and Drip Tray in soapy water. Rinse and dry. Wipe the Base with a damp cloth. **NEVER** immerse the Base in water or any other liquid.

HOW TO USE

Steaming Bowls

The Steaming Bowls have numbers marked on the handles. The #1 Bowl fits on the bottom layer, #2 in the middle and #3, the 2 L/Q size, on the top. The Steaming Bowls must be used in this order to properly fit on the Base.

How to Steam

1. Place the Steamer on a level surface close to a 120 volt A.C. outlet.
NOTE: Do not place under wall cabinets.
2. Fill the Water Reservoir with the maximum amount of cold water (See marking on Water Level Window. The maximum amount of water is 1.1 L/Q). Any excess water can be emptied out at the end of the steaming cycle. **DO NOT** allow water to go below the MIN marking in the Water Level Window.








NOTE: If more than 60 minutes of steaming is required or if water is not visible in the Water Level Window you can add water, without removing the Steaming Bowls. Pull out the Water Refill Drawer located in the Drip Tray and pour water into the tray. Do not fill past the MAX mark on the Water Level Window.

IMPORTANT NOTES:

- a) Do not add salt, pepper, seasonings, etc. or liquids other than water to the Base.
 - b) **DO NOT ALLOW THE STEAMER TO RUN OUT OF WATER AS THE COOKING AND KEEP WARM CYCLES WILL AUTOMATICALLY STOP.**
3. Place the Drip Tray over the Base/Water Reservoir.
 4. Place the Steaming Bowl(s) on the Drip Tray. (See the Steaming Bowl section for the correct order.)
 5. Plug unit into wall outlet. "00" will be displayed in the Display Window.
 6. There are 6 preprogrammed cooking programs available. Please see the chart. Choose the desired program by pressing the Program Button. The manual setting can also be used to set a steaming cycle between 1 and 99 minutes. To increase the time press the Manual Button repeatedly until you reach the desired time.
 7. Press the Start/Off Button. The word 'COOK' and a pot icon will

appear in the Display Window when the cycle has started. The steamer will begin to heat and the pre-set time will appear in the Display Window and begin to countdown in minutes.

8. The Steamer will beep once, indicating that the pre-programmed cooking time is complete. The Steamer will automatically switch to the 60 minute Keep Warm setting. The words 'Keep Warm' will appear in the Display Window. **IMPORTANT: DO NOT ALLOW THE STEAMER TO RUN OUT OF WATER AS THE COOKING AND KEEP WARM CYCLES WILL AUTOMATICALLY STOP.** (See the 'Adding Water During the Steaming/Keep Warm Cycle' section).
CAUTION: The food steamer gets hot during use. Always use oven mitts or pot holders when handling the Lid, Steaming Bowls, Rice Bowl and Drip Tray.
CAUTION: When removing the Lid, grasp the handle and slowly lift the Lid so that escaping steam flows away from your hands, arms and face. Allow steam to escape before setting the Lid aside.
9. At any time if you wish to stop the steaming process before the end of the elapsed time, press the Start/Off Button.

PREPROGRAM	Type of food	Preprogrammed Time (in minutes)
	Prawns	15
	Eggs	21
	Fish	23
	Vegetables	25
	Chicken	35
	Rice (Brown)	45
	Timer	Manual timer setting 1 – 99 minutes

Insufficient Water

If the water in the Water Reservoir has completely evaporated the cooking process or the Keep Warm cycle will automatically stop. Unplug the food steamer. Allow to cool for approximately 15 minutes then add more water to the Water Reservoir to continue steaming.

Adding Water During the Steaming/Keep Warm Cycle

If more than 60 minutes of steaming is required or if water is at the minimum mark in the Water Level Window you can add water, without removing the Steaming Bowls. Pull out the Water Refill Drawer located in the Drip Tray and pour water into the tray. Do not fill past the MAX mark on the Water Level Window.

HELPFUL HINTS

1. Steam cooking times will vary depending on the size, freshness, amount of food being cooked and the desired degree of doneness. Use the Steaming Charts as a guide but experiment with this healthy method of cooking by varying the cooking times. This will help you to obtain the best results to suit your taste.
2. Smaller pieces of food cook faster than larger pieces; a single layer steams faster than several layers and foods of uniform size will steam more evenly.
3. Foods with longer steaming times should be placed on the lowest level of the food steamer. Once these foods are partially cooked, remove the Cover and add the other Steaming Bowls, if required.
4. Arrange food with spaces between pieces to allow for maximum steam flow.
5. When steaming large quantities of food, stir halfway through cooking.
6. Juices from meat or poultry should not drip onto other foods. Never place meat or poultry in the Middle or Top Steaming Bowls above other foods.
7. Do not steam frozen meat, poultry or seafood.

STEAMING GUIDES

Vegetables

1. Wash vegetables thoroughly. Cut off stems; trim; peel and slice if necessary.
2. The Steaming Chart below should be used only as a guide. Doneness will depend upon size of pieces, freshness, temperature of water, personal preference, etc.
3. If pieces are different sizes, place larger pieces on the bottom.

Vegetable	Weight lb. (kgs.)	Steaming Time (minutes)
Artichokes, whole	4 lbs. (1.8 kg)	30 – 32
Asparagus, spears	1 lb. (450 g)	12 – 14
Beans, green or wax	1/2 lb. (225 g)	12 – 14
Beets, cut	1 lb. (450 g)	25 – 28
Broccoli, florets	1 lb. (450 g)	20 – 22
Brussel Sprouts, whole	1 lb. (450 g)	24 – 26
Cabbage, sliced	1 lb. (450 g)	16 – 18
Celery, sliced	1/2 lb. (225 g)	14 – 16
Carrots, sliced	1 lb. (450 g)	18 – 20
Cauliflower, florets	1 lb. (450 g)	20 – 22

Corn on the Cob	3-1/2 lbs (1.5 kg.)	14 – 16
Eggplant, chunks	1 lb. (450 g)	16 – 18
Mushrooms, button	1 lb. (450 g)	10 – 12
Okra	1 lb. (450 g)	18 – 20
Onions, sliced	1/2 lb. (225 g)	12 – 14
Parsnips, sliced	1/2 lb. (225 g)	8 – 10
Peas, shelled	1 lb. (450 g)	12 – 13
Potatoes, small, whole	1 lb. (450 g)	30 – 32
Rutabaga, small dice	1 lb. (450 g)	28 – 30
Spinach	1/2 lb. (225 g)	14 – 16
Squash, Acorn/Butternut, sliced	1 lb. (450 g)	22 – 24
Turnips	1 lb. (450 g)	20 – 22
Frozen Vegetables	1 lb. (450 g)	18 – 20

Fish and Seafood

1. Clean fish or seafood before steaming.
2. Fish fillets or steaks can be steamed in the Rice Bowl with seasoned butter, lemon or other favourite sauces.
3. Clams, oysters and mussels may open at different times. Check the shells to avoid overcooking.

Fish and Seafood	Weight lbs. (g/kgs.)	Steaming Time (minutes)
Fish steaks, cod, salmon, tuna	1 lb. (450 g)	12 – 14
Clams, in shell	1 lb. (450 g)	10 – 12
Crab, King Crab, legs and claws Soft Shell	1/2 lb. (225 g) 8 – 12 pcs.	20 – 22 20 – 22
Lobster, tails whole	2 – 4 1-1/4 lb (340 g)	16 – 18 18 – 20
Mussels, in shell	1 lb. (450 g)	14 – 16
Oysters, in shell	3 lbs. (1.3 kg)	18 - 20
Scallops, Bay – shucked Sea – shucked	1 lb. (450 g) 3 lbs. (1.3 kg)	14 – 16 18 – 20
Shrimp, medium in shell large in shell	1 lb. (450 g) 1 lb. (450 g)	10 – 12 18 – 20

Rice

1. Fill the Base with the maximum amount of water.
2. Add rice, water, broth and spices to Rice Bowl. See the Rice Steaming Guide for quantities of rice and water or check package directions.
3. Place the Drip Tray over the Base/Water Reservoir.
4. Place the Steaming Tray on the Drip Tray, add Rice Bowl. Cover.
5. Plug into the wall outlet and follow the directions in the 'How to Steam' section.

NOTES:

1. There are many types of rice. Follow specific package directions for quantities of water and rice. Use the chart below as a guide.
2. For softer rice increase the amount of water. For firmer rice decrease water.
3. Check doneness and consistency of rice at the minimum time specified for each type, stirring at the same time. **NOTE:** Use oven mitts or pot holders when removing cover and stirring rice.
4. When checking doneness of rice, be sure that the condensation from the Cover does not fall into the Rice Bowl.

Variety of Rice	Combined in Rice Bowl		Steaming Time (minutes)
	Rice	Water	
Brown, regular parboiled	1/2 cup (125 ml)	1 cup (250 ml)	37 - 39
	1 cup (250 ml)	1-1/2 cups (375 ml)	43 - 45
White, regular long grain	1 cup (250 ml)	1-1/2 cups (375 ml)	45 - 50
	1 cup (250 ml)	1-2/3 cups (420 ml)	50 - 55
Basmati NOTE: Cook in middle or lower tray	1 cup (250 ml)	2 cups (500 ml)	30 - 33

Meat and Poultry

1. Sausage must be completely cooked before steaming.
2. Trim off fat from meat and poultry.
3. Thickest part of meat or poultry should be placed towards the sides of the Steaming Bowl.

Meat / Poultry	Weight lbs. (kgs.)	Steaming Time (minutes)
Beef, sirloin 1/2" (12 mm) slices	1/2 lb. (225 g)	10 – 12
hamburger	1 lb. (450 g)	16 – 18
meatballs	1 lb. (450 g)	22 – 24
Chicken, 4 breasts – boneless drumsticks	1 lb. (450 g)	12 – 15
	1 lb. (450 g)	26 - 35
Lamb, cubes	1 lb. (450 g)	26 – 28
Pork, chops 1/2" (12 mm) thick cubes	1 lb. (450 g)	12 - 14
	1 lb. (450 g)	24 – 26
Sausages, precooked frankfurters	1 lb. (450 g)	14 – 18
	1 lb. (450 g)	14 – 18

Eggs

Eggs	Number of Eggs	Steaming Time (minutes)
In the shell (directions below)		
soft cooked		
hard cooked	1 – 8	10 - 12
	1 – 8	17 - 21
In a Cup (directions below)		
soft cooked	1 – 4	9 – 11
hard cooked	1 – 4	12 - 14
Scrambled (directions below)	6	19 – 21

Directions for:

- Eggs in the shell:
 - Place eggs in the Steaming Bowls.
 - Follow directions in the 'How to Steam' section
- Eggs in a cup:
 - Crack raw egg into a custard cup which has been sprayed with a non-stick vegetable spray.
 - Season with salt, pepper, butter or margarine, if desired.
 - Place cups in Steamer Bowl.
 - Follow directions in the 'How to Steam' section.
- Scrambled Eggs:
 - In Rice Bowl, beat 6 eggs together with 2 tablespoons (30 ml) milk.
 - Season with salt and pepper, if desired.
 - Follow directions in the 'How to Steam' section.
 - Stir eggs halfway through cooking. **NOTE:** Always use oven mitts or pot holders when opening the Steamer during operation.

CARE AND CLEANING

1. Unplug unit from outlet and allow unit to cool completely before cleaning. Make sure that the Drip Tray and Base are cool as these are the parts closest to the Heating Element.
2. Empty the Drip Tray and Base/Water Reservoir.
3. Wash the Cover, Steaming Bowls, Drip Tray and Rice Bowl in warm soapy water or on the top rack of the dishwasher. Rinse with clear water.
IMPORTANT: NEVER IMMERSE THE BASE/WATER RESERVOIR IN WATER OR ANY OTHER LIQUID. NEVER USE ABRASIVE CLEANSERS.
4. All servicing, other than cleaning, should be performed by an authorized service representative. See Warranty section.

Descaling

If scale deposits build up on the heating element follow the directions below to descale.

1. Pour 2 cups (500 ml) of white vinegar into the Base/Water Reservoir. Fill up to the maximum fill mark on the Water Level Window with water. Do not use Drip Tray, Steaming Bowls or Cover.
2. Plug in and set Timer for 30 minutes.
3. When Timer rings, unplug unit from outlet and allow to cool completely.
4. Empty the Base/Water Reservoir.
5. Rinse with cool water several times. Wipe with a damp cloth. Dry.
IMPORTANT: NEVER IMMERSE THE BASE IN WATER OR ANY OTHER LIQUID.

RECIPES

ORIENTAL CHICKEN AND VEGETABLES

3/4 lb. (340 g) boneless, skinless chicken breasts, cut into 1-inch pieces
1/3 cup (85 ml) sweet-and-sour sauce
3 green onions, cut into 1-inch (2.5 cm) pieces
1 medium green pepper, cut into 1-inch (2.5 cm) pieces
4 oz. (112 g) fresh Chinese pea pods
2 cups (500 ml) bean sprouts
1/4 cup (60 ml) sweet-and-sour sauce
2 tbsp. (30 ml) sesame seeds, toasted*

Stir chicken and 1/3 cup (85 ml) sweet-and-sour sauce in a bowl until evenly mixed. Cover and refrigerate 30 minutes.

Drain chicken; arrange in single layer in Steaming Bowl. Top with onions, pepper and pea pods. Cover and steam 14 minutes or until chicken is no longer pink in center.

In a serving bowl, toss chicken mixture, bean sprouts and 1/4 cup (60 ml) sweet-and-sour sauce, until evenly coated. Sprinkle with sesame seeds.

Makes 4 servings

*To toast sesame seeds, heat in ungreased skillet over medium heat about 2 minutes. Stir occasionally, until golden brown.

LEMON SHRIMP

1/4 cup (60 ml) soy sauce
1/4 cup (60 ml) lemon juice
2 tbsp. (30 ml) sugar
2 tbsp. (30 ml) dry white wine
1/4 tsp. 1.5 ml) ground ginger
1-1/2 lbs. (675 g) raw medium shrimps, peeled and deveined
1/2 cup (125 ml) water
2 tsp. (10 ml) cornstarch
2 tsp. (10 ml) water

Mix soy sauce, lemon juice, sugar, wine and ginger in a bowl. Add shrimps. Cover bowl and refrigerate at least 30 minutes.

Drain shrimps, reserving 1/2 cup (125 ml) marinade. Arrange shrimps in single layer in Steaming Bowl. Cover and steam 12 to 15 minutes or until shrimps are pink.

Mix reserved marinade and 1/2 cup (125 ml) water in 1-quart (1 litre) saucepan. Mix cornstarch in 2 tsp. (10 ml) water; stir into marinade mixture. Heat to boiling over medium heat, stirring constantly, and boil for 1 minute. Serve with shrimps and, if desired, hot cooked rice. Garnish with green onion tops if desired.

Makes 4 servings

SALMON STEAKS WITH DILL

4 Salmon steaks 4 – 5 oz. (110 – 140 g) each

1 tbsp. (15 ml) fresh dill

Salt and pepper

Lemon wedges

Season salmon steak with salt and pepper. Sprinkle with dill. Place in the Steaming Bowl. Cover. Steam for approximately 14 minutes. Serve with lemon wedge.

Makes 4 servings

STEAMED FISH

1 – 10oz. package frozen flounder fillets

4, medium size mushrooms, sliced

4, green onions cut in 1" (2.5 cm) pieces

1 stalk celery, sliced

1/2 tsp. (5 ml) ground ginger

1 tbsp. (15 ml) white wine

1 tsp. (5 ml) soya sauce

1 tsp. (5 ml) Worcestershire sauce

Dash hot pepper sauce

Place fillets in a heatproof plate that fits inside the Steamer Bowl/Tray. Sprinkle mushrooms, onions and celery over fish. Combine, ginger, wine, soy sauce, Worcestershire sauce and hot pepper sauce in a small bowl. Spoon over fish. Place plate inside Steamer Bowl/Tray, cover and steam for 20 minutes.

Makes 2 servings

RICE PILAF

1/4 green pepper, diced
1/4 red pepper, diced
1/4 yellow pepper, diced
1 tsp. (5 ml) vegetable oil
2 green onions, sliced
1 cup long grain rice
1-2/3 cups chicken broth

Sauté peppers and onions in a skillet for 1-2 minutes. Combine rice, chicken broth and pepper and onion mixture in the rice bowl. Place on Steaming Tray, cover and steam for 50 – 55 minutes.

Makes 4 servings

A short supply cord is provided to reduce the hazards of becoming entangled in or tripping over a long cord. Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be a grounded 3-wire cord. The extension cord should be arranged so that it will not drape over the counter top or table top, where it can be pulled on by children or tripped over.

LIMITED WARRANTY

****The original sales receipt is the only acceptable proof of purchase****

Salton Canada warrants that this appliance shall be free from defects in material and workmanship for a period of five (5) years from the date of original purchase. Salton Canada, at its sole discretion during this warranty period, will repair or replace a defective product or issue a refund. Any refund to the purchaser will be at a pro-rated value based on the remaining period of the warranty. All liability is limited to the amount of the purchase price. This warranty covers normal domestic usage and does not cover damage which occurs in shipment or failure which results from alteration, accident, misuse, abuse, glass breakage, neglect, improper maintenance, use contrary to the operating instructions or commercial use. This warranty is not available to retailers or other commercial purchasers or owners.

This warranty does not include the cost of shipping, which is to be borne by the customer.

TO OBTAIN PROMPT WARRANTY SERVICE:

Contact one of our many Service Centers found on our website
www.salton.com/customer-care

or

Securely package and return the appliance to us. Please enclose:

- Original proof of purchase
- The completed form below with a \$12.50 Return Shipping & Handling fee – either a cheque, money order or credit card (A personal cheque will delay return shipping by 2-3 weeks)

For added protection, we suggest that you use an insured delivery service with tracking information when returning your product. Salton Canada will not be held responsible for in-transit damage or for packages that are not received.

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Name _____

Address _____

City _____ Prov/State _____ Postal/Zip Code _____

Daytime phone number _____ Email _____

Product defect: _____

Type of payment Cheque/Money Order Visa MasterCard

Name on card _____ Expiry Date _____ CSV No _____

Card No. _____

To contact our Customer Service Department:

SALTON CANADA

81A Brunswi

Dollard-des-Ormeaux, Quebec H9B 2J5

Canada

Telephone: 514-685-3660 (Ext. 226)

E-mail: service@salton.com

Fax: 514-685-8300

www.salton.com