


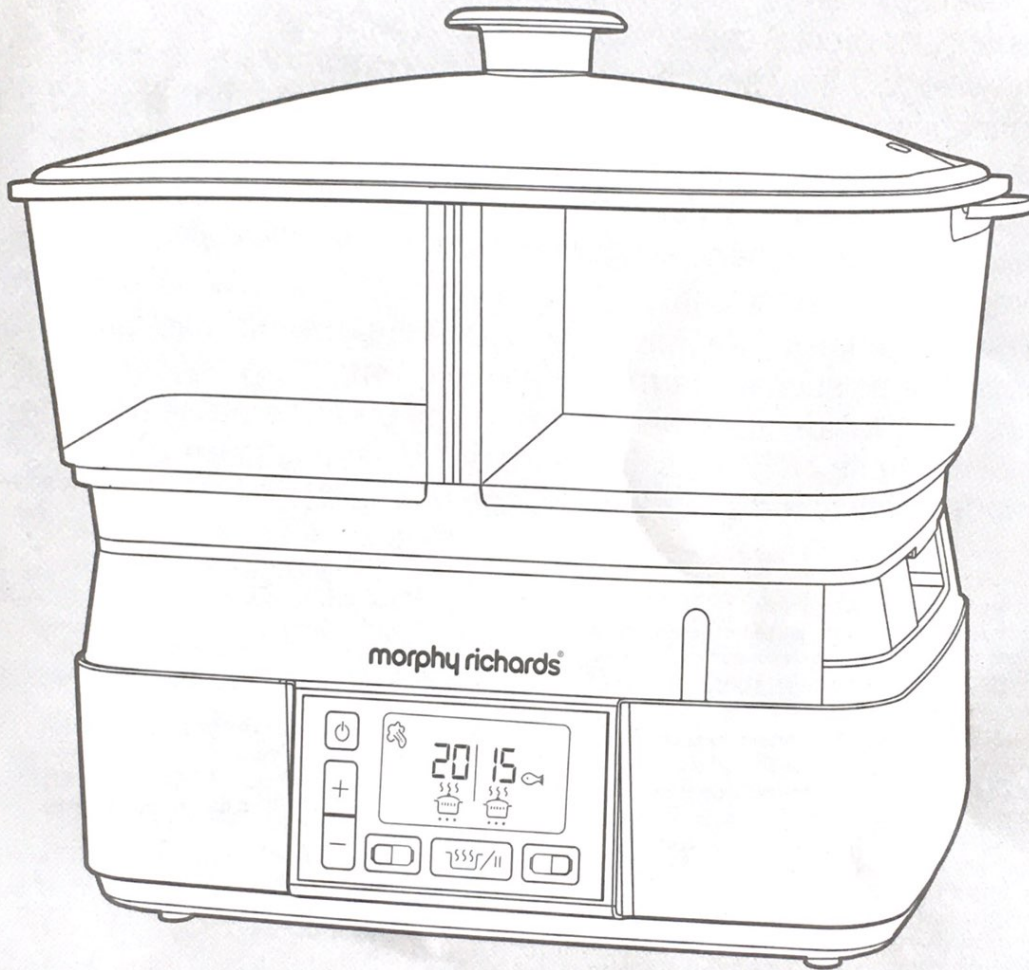
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smart ideas for your home

intelisteam compact



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Health And Safety

The use of any electrical appliance requires the following common sense safety rules. Please read these instructions carefully before using the product.

- This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Children shall not play with the appliance.
- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- If the supply cable is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- This appliance is intended to be used in household and similar applications such as: farm houses, by clients in hotels, motels and other residential type environments; bed and breakfast type environments. It is not suitable for use in staff kitchen areas in shops, offices and other working environments.

Location

- Do not use outdoors or near water.
- Do not place directly under kitchen wall cupboards when in use, as it produces large amounts of steam. Avoid reaching over the steamer when in use.

Mains cable

- The mains cable should reach from the socket to the base unit without straining the connections.
- Do not let the cable hang over the edge of the table or counter and keep it away from any hot surfaces.
- Do not let the cable run across an open space e.g. between a low socket and table.

Personal safety

- Do not touch hot surfaces. Use oven gloves or a cloth when removing the lid or handling hot containers as hot steam will escape.
- **WARNING:** To protect against fire, electric shock and personal injury, do not immerse cord, plugs, or appliance in water or other liquid.
- **WARNING:** Extreme caution must be used when moving the steamer when containing hot food, water, or other hot liquids.
- Appliances must not be immersed.
- Unplug from the socket when not in use, before putting on or taking off attachments, and before cleaning.
- Do not operate any appliance with a damaged lead or plug, or after an appliance has malfunctioned, or has been dropped or damaged in any way.

- Do not fill above the maximum level. If the steamer is over-filled, boiling water may be ejected which can scald.

Other safety considerations

- Do not use attachments or tools not recommended by Morphy Richards as this may cause fire, electric shock or injury.
- To open, tilt the lid to direct steam away from you.
- Do not use any steamer parts in a microwave or on any cooking/heated surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not switch the steamer on unless it contains at least 1 cup of water, otherwise the steamer may be damaged.
- Always make sure the water does not fall below the minimum level.

Treating scalds

- Run cold water over the affected area immediately. Do not stop to remove clothing, get medical help quickly.

Electrical requirements

Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C. (Alternating Current). Should the fuse in the mains plug require changing, a 13 amp BS1362 fuse must be fitted.

- **WARNING:** This appliance must be earthed.

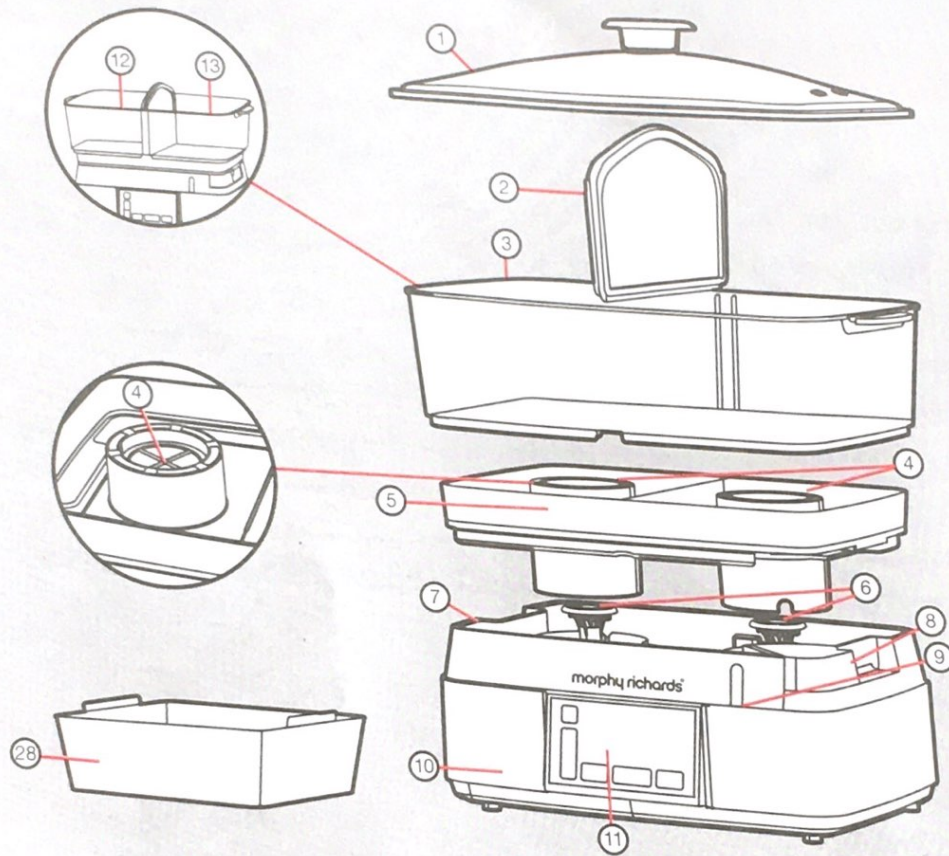
Introduction

Thank you for your recent purchase of the Intellisteam Compact. Please read this instruction booklet carefully to ensure you get the best performance from your new product.

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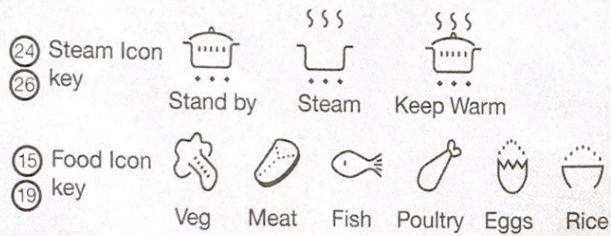
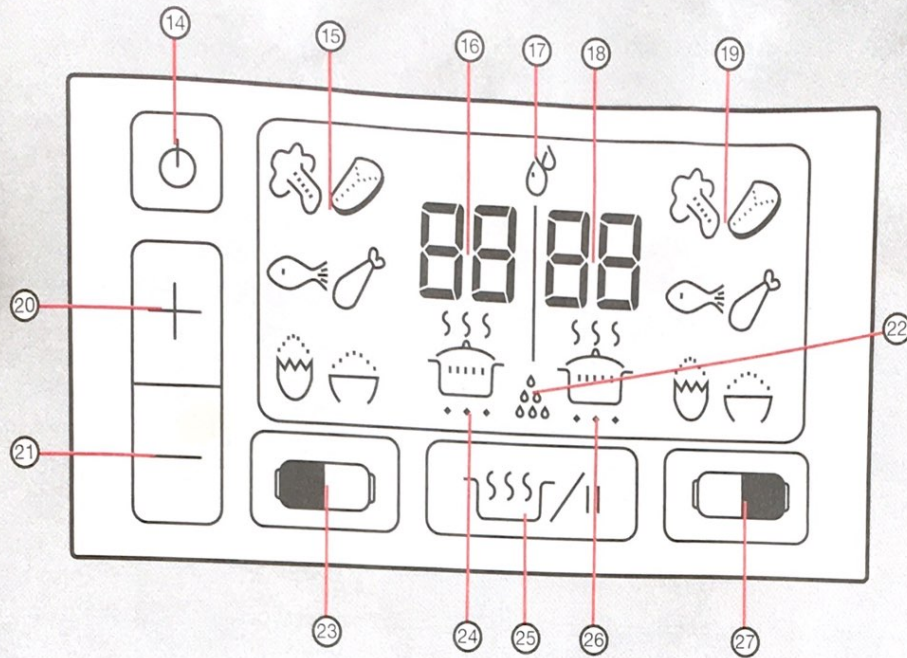
Product Overview



Features

- (1) Lid
- (2) Dividing Wall
- (3) Container
- (4) Tray Vent
- (5) Drip Tray
- (6) Steam Vent
- (7) Water Tank
- (8) Water Inlet Filler
- (9) Water Gauge
- (10) Main Unit
- (11) Control Panel
(see page 5)
- (12) Left Compartment
(With Dividing Wall)
- (13) Right Compartment
(With Dividing Wall)
- (14)-(27) Control Panel
Features
(see page 5)
- (28) Rice Tray

Control Panel



Features

- | | |
|-------------------------------------|-------------------------------------|
| (14) On/Off Button | (20) Increase Button |
| (15) Food Icons (Left Compartment) | (21) Decrease Button |
| (16) Timer (Left Compartment) | (22) Descal Icon |
| (17) Refill Icon | (23) Left Compartment Button |
| (18) Timer (Right Compartment) | (24) Steam Icon (Left Compartment) |
| (19) Food Icons (Right Compartment) | (25) Start/Pause Button |
| | (26) Steam Icon (Right Compartment) |
| | (27) Right Compartment Button |

Before First Use

It is important to clean your Intellisteam Compact before first use or if it has not been used for a long period of time. See the Care and Cleaning section (p.10) for more information.

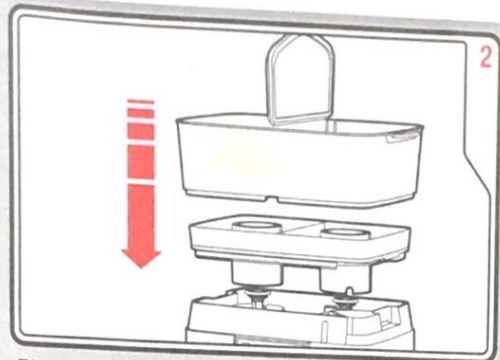
It is essential that your Intellisteam Compact is descaled at regular intervals to maintain optimum steam and extend the life of the unit. See the Descaling section (p.9) for more information.

When you first use your Intellisteam Compact, you may notice some smoke/vapour emitting from the rear of the Main Unit, this is normal and is simply grease that is used on some parts of the appliance applied during the manufacturing process. After using your Intellisteam Compact a few times this will stop. This is not dangerous and will not contaminate or flavour food cooked in your Intellisteam Compact.

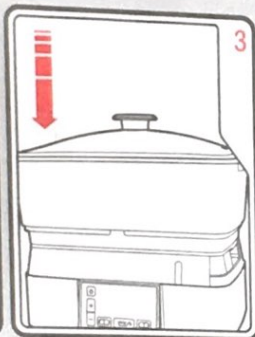
Using Your Intellisteam Com-



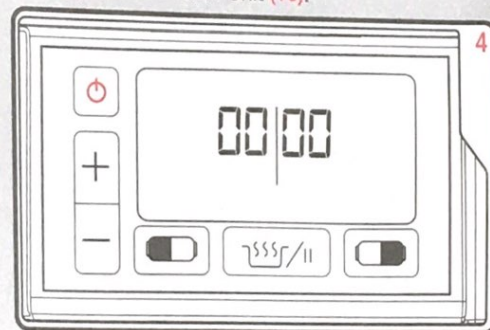
Fill the Water Tank (7) with cold water to the maximum level.



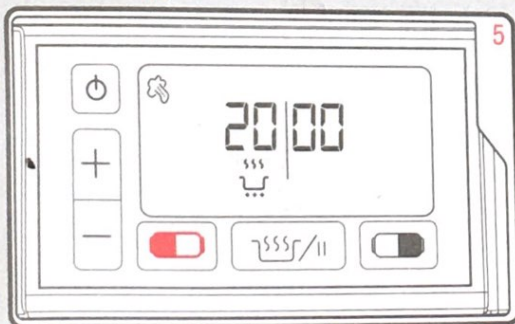
Place the Drip Tray (5) and Container (3) with Dividing Wall (2) onto the Main Unit (10).



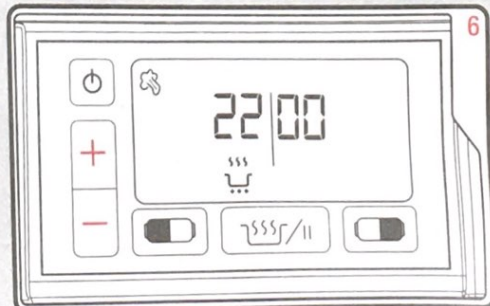
Place the food in the Compartments (12),(13). Use the Dividing Wall to ensure foods do not mix. Place the Lid (1) on.



Plug your Intellisteam Compact into the mains. Your Intellisteam Compact will beep and the LCD screen will illuminate.

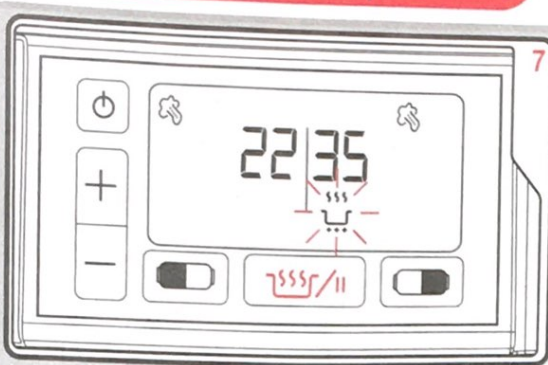


To set the steaming time, press the Left (23) or Right (27) Compartment Button. Press the button repeatedly to cycle through the default steaming times and select the required food group (15),(19).

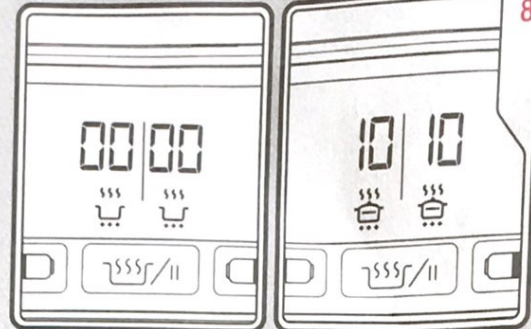


Use the Increase (20) or Decrease (21) Buttons to adjust the cooking time (if required). Press while the relevant Timer Icon (16),(18) is flashing (within 3 seconds) or re-press the relevant Compartment Button to adjust the time. Repeat steps 5-6 for the other Compartment (if required).

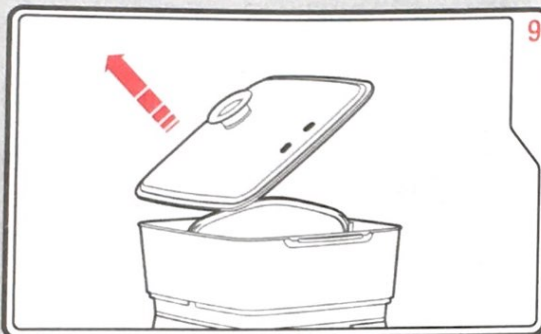
Using Your Intellisteam Compact (Continued)



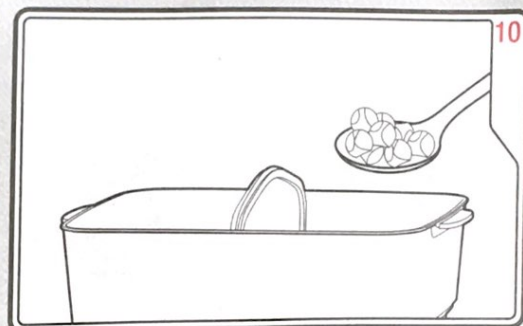
Press the Start/Pause Button (25). Your Intellisteam Compact will beep, the Steaming Icon (24) will flash* and the timer will start counting down.



When the timer reaches zero the alarm will sound. Your Intellisteam Compact will automatically switch to Keep Warm for 10 minutes.



When complete press the On/Off Button (14), and turn your Intellisteam Compact off at the mains. Carefully lift the Lid (1) angling it away from you, to release steam safely. **Warning: Steam can burn.**



Carefully remove the cooked food from your Intellisteam Compact. **Warning: Steam can burn.**

*Note: If you have selected different times for each Compartment the steaming icon will flash when each Compartment begins the steaming process.

Dividing Wall

The Container (3) can be used in one of two ways, as two individual cooking Compartments or one large single Compartment.

To use your Intellisteam Compact as a single steaming Compartment, lift the Dividing Wall (2) out of the Container and set aside.

Steaming without the Dividing Wall

If using your Intellisteam Compact without the Dividing Wall (2), you must set both sides to steam for the same amount of time, otherwise your food will be cooked unevenly.

1. Follow steps 1-6 of 'Using your Intellisteam Compact' without placing the Dividing Wall in place.

3. Press and hold the Left Compartment Button (23) until the time is displayed for both Compartments.
4. If required, adjust the cooking time for your Intellisteam Compact using the Increase (20) or Decrease (21) buttons.
6. Follow steps 7-10 of 'Using your Intellisteam Compact.'

Steaming Times








Your Intellisteam Compact is designed to finish steaming both Compartments at the same time. When the steaming process begins, the timer will automatically start counting down from the longest cooking time so all the food in your Intellisteam Compact completes cooking at the same time.

Pre-set Cooking Times

Your Intellisteam Compact features 7 pre-set cooking times. These can be adjusted using the Increase (20) and Decrease (21) Buttons.

To cycle through and select the desired pre-set cooking time for each Compartment, press the relevant Left or Right Compartment Button repeatedly.

Pre-set cooking times as follows:

-  **Egg** - 12 minutes
-  **Fish** - 15 minutes
-  **Vegetables** - 20 minutes
-  **Meat** - 30 minutes
-  **Poultry** - 35 minutes
-  **Rice** - 40 minutes
-  **Keep Warm** - 10 minutes
This setting is not adjustable
Do not use this setting to cook food.

Pausing During Cooking

To pause your Intellisteam Compact during the cooking process press the Start/Pause Button (25). To continue steaming press the Start/Pause Button again.

Whilst your Intellisteam Compact is paused, it is possible to amend the cooking times as detailed in steps 5-7 of 'Using your Intellisteam Compact'.

Removing Food From Your Intellisteam Compact

WARNING: Use oven gloves to remove the Lid (1) and Container (3), ensure the Lid is tilted to direct the steam away from you. Do not remove the Drip Tray (5) until it has completely cooled.

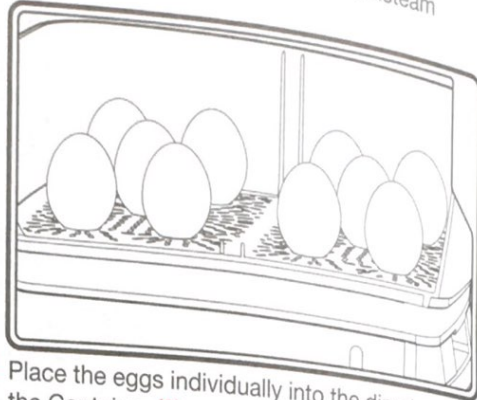
Cooking Rice

1. Set up your Intellisteam Compact as described in 'Using your Intellisteam Compact'.
2. Pour 1 cup of uncooked rice and 1½ cups of water into the Rice Tray (28) and stir well.
3. Place the Rice Tray into the Compartment and place the Lid (1) on your Intellisteam Compact.
4. Set the cooking time for the Compartment to the 'Rice' pre-set (40 minutes) and press the Start/Pause Button (25).

Cooking Eggs

You can use your Intellisteam Compact to cook hard boiled eggs.

1. Follow steps 1-2 of 'Using your Intellisteam Compact.'



2. Place the eggs individually into the dimples within the Container (3) as shown above.
3. Replace the Lid (1).
4. Set the cooking time and steam as detailed in steps 4-10 of 'Using your Intellisteam Compact'. The steamer has a pre-set 'Eggs' setting of 12 minutes. This can be manually adjusted using the Increase (20) or Decrease (21) buttons for personal taste.

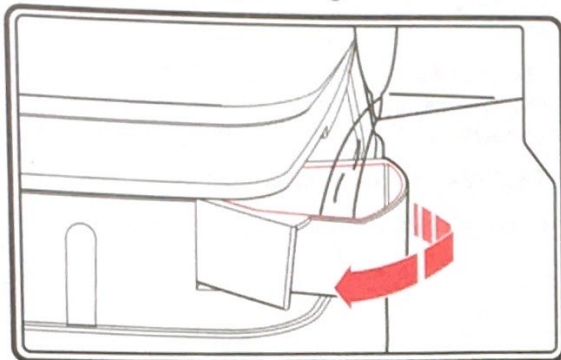
Boil Dry Alarm & Auto Shut Off

When the water level is lower than the "MIN" level on the Water Gauge (9) the buzzer will sound continuously and the Refill Icon (17) will flash continuously. If this occurs you should refill the Water Tank (7) with water as soon as possible. Use the Water Inlet Filler (8) to refill the Water Tank as detailed on page 9.

If your Intellisteam Compact boils dry during use, it will beep continuously and automatically shut off, stopping the cooking process.

Refilling The Water Tank During Use

Use the Water Inlet Filler (8) to refill the Water Tank (7) during cooking.

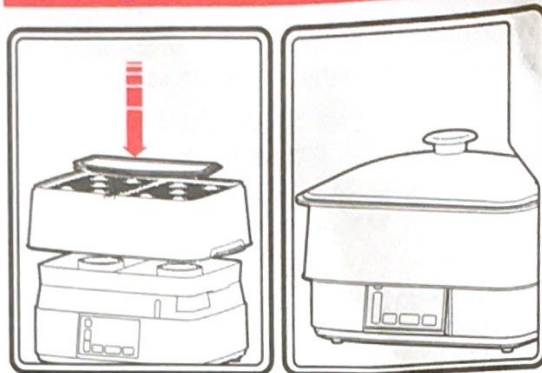


Gently pull the Water Inlet Filler out from the side of your Intellisteam Compact. Refill water through the Water Inlet Filler carefully using a jug. The buzzer will stop automatically and the Refill Icon (17) will disappear.

Hints And Tips

- Steaming times stated in the Steaming Guide (p.10) are only a guide. Times vary depending on the thickness of food, spacing of the food inside the Compartments, the freshness of food and personal preference. As you become familiar with your Intellisteam Compact, adjust the cooking time to your preference.
- A single layer of food steams faster than multiple layers. Therefore, cooking times for a larger quantity of food will be extended. For best results, prepare the food in smaller / thinner pieces and space evenly in the compartment.
- When cooking large quantities of food, remove the Lid (1) about halfway through, stir the food carefully using a long handled utensil to ensure the food is cooked evenly. **Warning: Do not put your hand into the Container.**
- Do not crowd food unnecessarily. Arrange the food with space to help steam flow.
- Do not add salt and seasoning to the Container (3) or Water Tank (7). These minerals will cause scaling and damage the heating element.
- The liquid left after cooking in the Drip Tray (5) is ideal for use in making sauces and gravy.
- Never steam frozen meat, poultry or seafood direct from freezer. Always thaw thoroughly first.

Storage



For ease of storage, your Intellisteam Compact is designed so the Main Unit (10) fits into the Container (3). When not in use, your Intellisteam Compact can be stored as depicted to save space.

Descaling

It is essential that the appliance is descaled regularly to maintain optimum steam and extend the life of the unit.

After every 15 hours of steaming usage, the Descale Icon (22) will illuminate to remind you to descale the appliance.

1. Fill the Water Tank (7) to the MAX level with white vinegar. (Not brown vinegar).

IMPORTANT: Do not use any other chemical or commercial descale agent.

2. Place the Drip Tray (5), Container (3) and Lid (1), onto the Water Tank and then connect your Intellisteam Compact to the Mains.
3. Set the timer for 25 minutes for both Compartments and press start.

WARNING: If the white vinegar solution begins to boil over the edge of the Main Unit, switch off the timer and disconnect the mains supply. Reduce the quantity of white vinegar slightly. Do not attempt to move your Intellisteam Compact whilst the vinegar is still hot.

4. When the steaming is completed, unplug the appliance from the wall socket and allow to cool completely before pouring out vinegar/water solution.
5. Rinse the Water Tank several times with cold water.
6. Fill the Water Tank to the MAX mark with cold water. Place the Drip Tray, Container and Lid, onto the Water Tank and then connect your Intellisteam Compact to the Mains.
7. Run your Intellisteam Compact on any setting for 10 minutes. Switch off and allow to cool completely before pouring out the remaining water.

Care And Cleaning

WARNING: Never immerse the Main Unit (10), power cord or mains plug in water.

1. Unplug from the wall socket and leave the appliance to cool completely before cleaning.
2. Do not clean any part of the unit with abrasive cleaners e.g. scouring powders, steel wool or bleach.
3. Do not clean clear plastic with the abrasive side of a sponge or pad.
4. Do not immerse the Main Unit in water. Fill the Water Tank (7) with warm, soapy water and wipe with a cloth. Empty and rinse thoroughly, and then wipe with a damp cloth.
5. Wash the Lid (1), Rice Tray (28), Container (3) and Dividing Wall (2) in warm water and washing-up liquid.
 - The Rice Tray, Container and Dividing wall are all dishwasher safe on the top shelf only on a medium (45-50°C) or eco cycle. Dry thoroughly.
 - The Lid is not dishwasher safe.
6. Clean your Intellisteam Compact after each use.

Steaming Guide

Steaming times and portion sizes stated below are an approximate guide and are for recommendation only. Times may vary depending on the size of the food, the spacing of the food in the Container (3), the freshness of food and personal preference. As you become familiar with the steamer, adjust cooking times as required.

Steaming times are for the quantities stated in the guide, for larger or smaller quantities adjust the time accordingly.

Vegetables

Cut off thick stems from broccoli, cauliflower and cabbage.

Steam leafy, green vegetables for the shortest possible time as they lose colour easily.

For best results, salt and season vegetables after steaming.

Frozen vegetables should not be thawed before steaming.

Food	Weight	Cooking Time	Tip
• Asparagus	• 1 portion 60g • 4 portions 240g	• 15 min	• Cross the stalks to let steam through
• Broccoli	• 1 portion 60g • 4 portions 240g	• 15-18 min	
• Broad Beans	• 1 portion 50g • 4 portions 200g	• 10-15 min	• Stir halfway through cooking
• Carrots (sliced)	• 1 portion 100g • 4 portions 400g	• 15-20 min	• Stir halfway through cooking
• Cauliflower	• 1 portion 100g • 4 portions 400g	• 18 min	• Stir halfway through cooking
• Mangetout	• 1 portion 50g • 4 portions 200g	• 10-12 min	• Stir halfway through cooking
• Peas (fresh)	• 1 portion 60g • 4 portions 240g	• 8 min • 8-12 min	• Stir halfway through cooking
• Spinach	• 1 portion 60g • 4 portions 240g	• 4-5 min • 5-8 min	• Stir halfway through cooking
• Potatoes	• 1 portion 180g • 4 portions 720g	• 25 min	

Packaged Vegetables

Many supermarkets sell pre-prepared/packaged vegetables for convenience and ease of use. These are ideal when preparing meals as the leg work is already done for you.

Most packs include steaming instructions for the vegetables; however these times are for steaming on the hob or microwave, but may need to be adjusted dependant upon weight and personal preference. Use the times listed below as a rough guide.

Food	Weight	Cooking Time
• Carrots/Broccoli Sprouts	• 480g	• 20 min
• Potatoes	• 500g	• 40 min
• Baby Vegetable Mix	• 350g	• 15 min
• Mini Carrots	• 400g	• 20 min
• Babycorn	• 170g	• 20 min
• Fresh Peas	• 170g	• 8 min

Fish And Seafood

Fish is cooked when it flakes easily with a fork.

Frozen fish may be steamed without thawing, however it must be separated before steaming and the cooking time extended.

Add lemon wedges and herbs whilst steaming to improve flavour.

Food	Weight / Number	Cooking Time
• King Prawns	• 100g	• 5-7 min
	• 400g	• 7-10
• Salmon Fillets	• 1 fillet 140g	• 15 min
	• 4 fillets 560g	
• Mussels	• 200g	• 5 min
	• 800g	• 5-8 min