

cecotec

Vapovita 3000 Inox

Vaporera eléctrica/Electric steamer



Manual de instrucciones
Instruction manual
Manuel d'instructions
Bedienungsanleitung
Manuale di istruzioni
Manual de instruções

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INHOUD

1. PIEZAS Y COMPONENTES

Parts and components/Pièces et composants/Ersatzteile und Komponenten/
Parti e componenti/Peças e componentes

ES

1. Tapa
2. Bol para arroz (1 L)
3. Cesto de vapor 3
4. Cesto de vapor 2
5. Base con soporte para huevos
6. Cesto de vapor 1
7. Bandeja de goteo
8. Tubo para vapor
9. Soporte
10. Depósito de agua
11. Resistencia
12. Indicador de nivel de agua exterior
13. Temporizador de 60 minutos*
14. Indicador luminoso de encendido
15. Cable de alimentación

*Asegúrese de que el depósito no se quede sin agua durante el proceso de cocción.

EN

1. Lid
2. Rice bowl (1L)
3. Steamer basket 3
4. Steamer basket 2
5. Base with built-in egg holder
6. Steamer basket 1
7. Drip tray
8. Steam pipe
9. Lid support
10. Water tank
11. Heating element
12. Exterior water level indicator
13. 60-minute timer*
14. Power light indicator
15. Power cord

*Please, make sure the water deposit does not run out of water during the cooking process.

FR

1. Couvercle
2. Bol spécial pour riz (1 L)
3. Panier vapeur 3
4. Panier vapeur 2
5. Base avec supports pour œufs
6. Panier vapeur 1
7. Plateau d'égouttage
8. Tube vapeur
9. Support
10. Réservoir d'eau
11. Résistance
12. Indicateur extérieur de niveau d'eau
13. Minuterie de 60 minutes*
14. Témoin lumineux de connexion
15. Câble d'alimentation

* Assurez-vous que le réservoir ne se retrouve pas sans eau pendant le processus de cuisson.

DE

1. Deckel
2. Reisschale (1L)
3. Garbehälter 3
4. Garbehälter 2
5. Eierhalter
6. Garbehälter 1
7. Tropfschale
8. Dampfrohr
9. Halter
10. Wassertank
11. Heizelement
12. Wasserstandsanzeiger außer
13. 60 Minuten-Zeitschaltuhr*
14. Signallampe
15. Stromkabel

*Vergewissern Sie sich, dass der Wassertank während dem Garvorgang immer Wasser enthält.

IT

1. Coperchio
2. Vaschetta per il riso (1 litro)
3. Cestello a vapore 3
4. Cestello a vapore 2
5. Base con supporto per le uova
6. Cestello a vapore 1
7. Vassoio anti-gocciolamento
8. Tubo per il vapore
9. Supporto

10. Serbatoio dell'acqua
11. Resistenza
12. Indicatore del livello dell'acqua esterno
13. Timer da 60 minuti*
14. Indicatore luminoso di accensione
15. Cavo di alimentazione

*verificare che il serbatoio non rimanga senz'acqua durante il processo di cottura.

PT

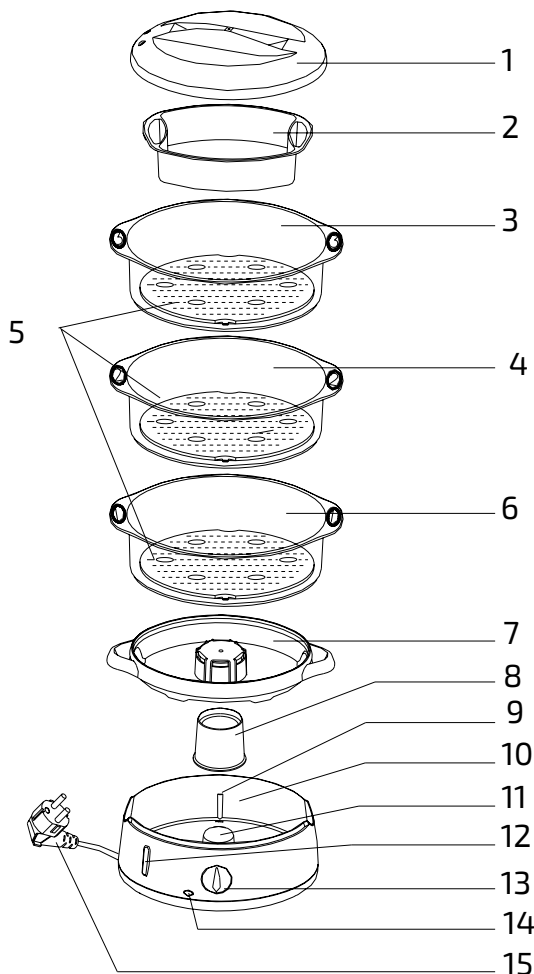
1. Tampa
2. Recipiente para arroz (1L)
3. Cesto de vapor 3
4. Cesto de vapor 2
5. Base com suporte para ovos
6. Cesto de vapor 1
7. Bandeja para gotas
8. Tubo para vapor
9. Suporte
10. Depósito de água
11. Resistência
12. Indicador
13. Temporizador até 60 minutos*
14. Indicador luminoso de ligado e desligado
15. Cabo de alimentação

*Certifique-se de que o depósito não fique sem água durante o processo de cocção.

NL

1. Deksel
2. Rijstschaal (1 liter)
3. Stoomschaal 3
4. Stoomschaal 2
5. Bodem met eierhouders
6. Stoomschaal 1
7. Lekbak
8. Stoombuis
9. Ondersteuning
10. Waterreservoir
11. Verwarmingselement
12. Waterniveau-indicator
13. Timer van 60 minuten *
14. Aan/uit-indicatielampje
15. Voedingskabel

* Zorg ervoor dat er altijd water zit in het waterreservoir tijdens het kookproces.



2. SAFETY INSTRUCTIONS

Read these instructions thoroughly before using the appliance. Keep this instruction manual for future reference or new users.

- Make sure that the mains voltage matches the voltage stated on the rating label of the appliance and that the wall outlet is grounded.
- This appliance is for household use only, do not use it for commercial or industrial purposes.
- Do not use outdoors, near a gas or electric hob, in heated ovens or near open flames.
- Do not let the power cord hang over the edge of table or countertop, or touch hot surfaces.
- Do not leave the appliance unattended while in use.
- Check the power cord regularly for visible damage. If the cord is damaged, it must be replaced by the official Technical Support Service of Cecotec in order to avoid any type of danger.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact the official Technical Support Service of Cecotec.
- The appliance becomes very hot during operation. Do not touch the surface, water, water steam or food in it while in use.
- Do not expose or immerse the cord, plug, electrical elements or any non-removable part of the appliance in water or any other liquid. Make sure your hands are dry before handling the plug or switching on the appliance.
- Do not move the appliance when it is full of liquid or foods.
- Do not touch the appliance when it is steaming and use oven gloves to remove the lid, rice bowl and steamer baskets.
- Always unplug the appliance immediately after use, when moving it or prior to any cleaning or maintenance.

- Supervise young children to make sure that they do not play with the appliance.
- This appliance cannot be used by children.
- The appliance is not intended to be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge.

3. BEFORE USE

1. Take the product out of the box and remove all packaging materials.
2. Make sure all parts and components are included and in good conditions. If any of the parts show visible signs of damage, contact immediately the official Technical Support Service of Cecotec.
3. Always keep plastic bags, foils and foam parts away from babies and children. Packaging material could block airways and prevent breathing.
4. Using warm water and washing up liquid, wash the removable parts, the lid, steamer baskets, the rice bowl and the drip tray and the inside of the water tank, rinse and dry before the first use.

4. OPERATION

1. Place the base unit on a stable surface and put the steam pipe around the heating element (the largest side on the bottom).
2. Pour fresh water directly into the water tank up to the maximum level.
3. Place the food on the centre of the base.
4. Place the steamer basket on top of the drip tray and place the lid.
5. Plug in and set the desired steaming time by turning the knob clockwise, according to the recommended cooking times. The indicator light will turn on and the device will start steaming.
6. When the set time has elapsed, the device will switch off automatically, the end-of-cooking alarm will ring and the indicator light will turn off.
7. Unplug the appliance, let it cool completely before cleaning.
8. Remove the lid, place the steamed food on the plate.

NOTE: if the steamer runs out of water during the cooking process, the heating element will stop although the timer will continue. Proceed as below:

- Disconnect the power. Wait for 2 to 5 minutes.
- Fill the water tank again and start over.

Steam different dishes at the same time

The steamer has different baskets that allows steaming different dishes at different levels at the same time. It is very important to use the basket in the following order:

- Place steamer basket 1 on top of the drip tray.
- Without placing the lid, place steamer basket 2 on top of steamer basket 1.
- Without placing the lid, place steamer basket 3 on top of steamer basket 2.
- Close steamer basket 3 with the lid.

Rice bowl

1. Add raw rice to the bowl and put water with the correct proportion.
2. Put the bowl into the steamer basket 1 and add the lid.
3. Check the final results and adjust the cooking time if needed.

*Proportions must be verified in the rice labels.

Filling water during operation

The water level can be controlled by looking at the exterior water level indicator.

If the steaming process requires more water, add water from either side of the drip tray without having to interrupt the process.

Reheating food

Pre-cooked food can also be reheated. To do so, just pour some water through the drip tray sides and allow the steamer to operate for a few minutes.

COOKING TIMES TABLE**Best results advices:**

1. Put the food in only one layer giving space between the bits of food.
2. Use the steaming basket 1 for long cooking process and steaming baskets 2 and 3 for sort cooking process.
3. Do not take off the lid during cooking process unless you need to stir the food.
4. We recommend you stir the food at least once during the cooking process. Be careful with the steam. Use thermoresistant gloves
5. Be aware to not to let the water tank to dry.
6. You can use the rice bowl to cook stews.
7. If you don't want the flavours to mix, you can use silver foil to cover the food as chicken, fish etc.

Start cooking when the steamer is cold

Food (fresh)	Timer (minutes)
Potatoes	21-23
Carrots	17-19
Cauliflower	17-19
Green beans	16-20
Broccoli	16-20
Brussels sprouts	16-20
Corn	17-21
Kale	15-18
Asparagus	15-18
Courgette	16-19

We recommend cut in to small pieces these food: potatoes, cauliflower, cabbage, carrots, broccoli, courgette.

Red beans, Brussels, asparagus and corn (corn cob) are better cooked in one piece.

Start cooking when the steamer is hot

Food (fresh)	Timer (minutes)
Boiled eggs	5-6 / 7-8 / 9-10 / 11-12 (Soft - Medium - Hard/Cooked)
Poached eggs	5-6
Chicken breast	12-15
Sliced fish	7-9
White fish	4-6
Sliced fish fillet	7-9
Mussels	8-10
King prawns	2-3

- Poached eggs: use a small bowl.
- We recommend cook the entire fish
- Sliced fish: codfish, salmon, etc.
- White fish: sole, swai, etc.
- Sliced fish fillets: swordfish, tuna, etc.
- We recommend cut the chicken breast in small pieces or in stripes.
- Peel the prawns before you cook them.

NOTE: those time tables are approximately, they can change depending on the food quantity, cooking level (basket 1, 2 3) etc. You must extend the cooking time when the food is in baskets 2 or 3.

5. CLEANING AND MAINTENANCE

1. Empty the water tank and clean it with a damp cloth.
2. All the other removable parts can be put in the dishwasher: lid, bowl and team baskets.
3. This appliance is recommended to be descaled every 8 uses. We recommend:
 - Put in the water tank a solution with water and vinegar or any other recommended for this product.
 - Put the steam pipe, the drip tray, the steam basket 1 and the lid.
 - Connect the steamer and let it work for 25 minutes cycles approximately. Let the solution cool down and empty the water tank when this process is finished.
 - To clean out the vinegar, repeat this process using only water.**NOTE:** be careful when removing the baskets right after cooking, it can be very hot. Use gloves or proper protection.

6. TECHNICAL SPECIFICATIONS

Model: Vapovita 3000 Inox
 Product reference: 04109
 800 W, 220-240 V~ 50/60 Hz
 Made in China | Designed in Spain

7. DISPOSAL OF OLD ELECTRICAL APPLIANCES



The European directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE), specifies that old household electrical appliances must not be disposed of with the normal unsorted municipal waste. Old appliances must be collected separately, in

order to optimize the recovery and recycling of the materials they contain, and reduce the impact on human health and the environment.

The crossed out "wheeled bin" symbol on the product reminds you of your obligation to dispose of the appliance correctly. If the product has a built-in battery or uses batteries, they should be removed from the appliance and disposed of appropriately.

Consumers must contact their local authorities or retailer for information concerning the correct disposal of old appliances and/or their batteries.

8. TECHNICAL SUPPORT SERVICE AND WARRANTY

This product is under warranty for 2 years from the date of purchase, as long as the proof of purchase is submitted, the product is in perfect physical condition, and it has been given proper use, as explained in this instruction manual.

The warranty will not cover the following situations:

- The product has been used for purposes other than those intended for it, misused, beaten, exposed to moisture, immersed in liquid or corrosive substances, as well as any other fault attributable to the customer.
- The product has been disassembled, modified, or repaired by persons, not authorised by the official Technical Support Service of Cecotec.
- Faults deriving from the normal wear and tear of its parts, due to use.
- The warranty service covers every manufacturing defects of your appliance for 2 years, based on current legislation, except consumable parts. In the event of misuse, the warranty will not apply.

If at any moment you detect any problem with your product or have any doubt, do not hesitate to contact Cecotec Technical Support Service at **+34 963 210 728**.