

EN Optional accessorie Steamer dish

Steamer dish

You can use a steamer dish to prepare meals in the microwave oven with steam. The microwave brings the water to the boil. The rising steam surrounds and cooks the food. The food retains its shape and typical aroma.

Safety precautions

For your safety



The steamer dish will become very hot during cooking. There is a risk of burning.

Never use alcohol. There is a risk of explosion.

Open the steamer dish carefully after cooking. Hot steam may escape. Risk of scalding

The remaining water in the steamer dish is boiling hot. Risk of scalding

Causes of damage

Only use the steamer dish with microwave operation. It could otherwise crack.

Never use the steamer dish without water. The microwave oven and the steamer dish could be damaged.

Never use the steamer dish in a cooking compartment that is too small.

Sparks could be generated and damage the microwave oven.

Never use a damaged steamer dish. If the plastic ring on the stainless steel perforated cooking tray is missing or the steamer dish is distorted, sparks may be generated. This will damage the microwave oven.

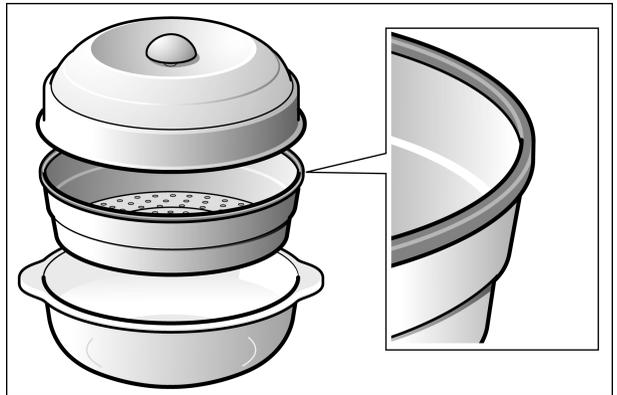
How to use

The steamer dish is developed especially for microwave ovens.

The distance between the steamer dish and the side walls, ceiling and door of the cooking compartment must be at least 1 cm.

Preparation

1. Fill the glass tray with water.
2. Place the stainless steel perforated cooking tray on the glass tray.
3. Place the food in the stainless steel perforated cooking tray.
4. Put the stainless steel lid on the steamer dish and put the dish in the microwave oven.
Always place the steamer dish in the centre of the cooking compartment.
5. Set the microwave oven



Water quantity

The water quantity is dependent on the cooking duration.

| Total cooking duration | Minimum water quantity |
|-------------------------------|-------------------------------|
| up to 20 minutes | 250 ml |
| up to 45 minutes | 500 ml |

Do not let the water evaporate completely during cooking. Add water as necessary.

After steaming

Steam escapes from the steamer dish during cooking. This condenses in the cooking compartment. When the appliance has cooled down, wipe the cooking compartment with a soft cloth.

Tables

The tables contain a selection of dishes which you can prepare in the steamer dish.

Cooking time

First use the maximum power and then a power of 600 watt. The precise times are given in the tables. Note: depending on the appliance, you may be able to set several microwave power settings and times one after the other and then start. See the instruction manual for more details.

The cooking time does not depend on the quantity, but does depend on the type, quality and size of the food. The times specified in the tables are only guidelines. Use the sizes indicated as a guide. If you are cooking smaller items, shorten the cooking time correspondingly. For larger items, increase it.

| Vegetables | Size | Minimum water quantity | Max. power | + 600 W |
|--------------------|------------------------------|-------------------------------|-------------------|----------------|
| Green beans | 5 cm in length | 500 ml | 10 mins | + 25 mins |
| Cauliflower | Florets | 500 ml | 10 mins | + 20 mins |
| Broccoli | Florets | 250 ml | 6 mins | + 10 mins |
| Carrots | Slices, approx. 0.5 cm thick | 500 ml | 10 mins | + 20 mins |
| Carrots | Whole, 2.5 cm in diameter | 500 ml | 10 mins | + 25 mins |
| Kohlrabi | Slices, approx. 0.5 cm thick | 500 ml | 10 mins | + 15 mins |
| Brussels sprouts | – | 500 ml | 10 mins | + 15 mins |
| Leeks | Slices, approx. 1 cm thick | 250 ml | 6 mins | + 14 mins |
| Red cabbage | Shredded | 500 ml | 10 mins | + 20 mins |
| Spinach | – | 250 ml | 6 mins | + 2 mins |
| Asparagus | 1.5 cm in diameter | 500 ml | 10 mins | + 25 mins |
| White cabbage | Shredded | 500 ml | 10 mins | + 15 mins |
| Pumpkin (Hokkaido) | Diced, 2-3 cm | 250 ml | 6 mins | + 12 mins |
| Savoy cabbage | Shredded | 500 ml | 10 mins | + 25 mins |

| Meat | Size | Minimum water quantity | Max. power | + 600 W |
|------------------|--------------|-------------------------------|-------------------|----------------|
| Smoked pork ribs | 1.5 cm thick | 500 ml | 10 mins | + 12 mins |
| Pork médaillons | 3 cm thick | 500 ml | 10 mins | + 12 mins |
| Chicken breast | – | 500 ml | 10 mins | + 25 mins |

| Fish | Size | Minimum water quantity | Max. power | + 600 W |
|-----------------|-------------|-------------------------------|-------------------|----------------|
| Salmon steak | 2 cm thick | 250 ml | 6 mins | + 14 mins |
| Sole/lemon sole | – | 250 ml | 6 mins | + 6 mins |
| Cod fillet | – | 250 ml | 6 mins | + 8 mins |
| Prawns | Unpeeled | 250 ml | 6 mins | + 12 mins |
| Plaice rolls | – | 250 ml | 6 mins | + 10 mins |

| Eggs (from the refrigerator) | Size | Minimum water quantity | Max. power | + 600 W |
|-------------------------------------|-------------|-------------------------------|-------------------|----------------|
| Hard-boiled eggs | M | 250 ml | 6 mins | + 9 mins |
| Soft-boiled eggs | M | 250 ml | 6 mins | + 5 mins |

| Side dishes | Size | Minimum water quantity | Max. power | + 600 W |
|--------------------------------|-------------------|-------------------------------|-------------------|----------------|
| Potatoes cooked in their skins | 80 g - 150 g each | 500 ml | 10 mins | + 32 mins |
| Boiled potatoes | In quarters | 500 ml | 10 mins | + 15 mins |
| Spinach dumplings | 100 g each | 500 ml | 10 mins | + 15 mins |
| Bread dumpling | 100 g each | 500 ml | 10 mins | + 15 mins |

| Sweet foods | Size | Minimum water quantity | Max. power | + 600 W |
|-----------------------|------------------------------|-------------------------------|-------------------|----------------|
| Compote (apple, pear) | Slices, approx. 0.5 cm thick | 250 ml | 6 mins | + 6 mins |
| Stuffed apple | – | 500 ml | 10 mins | + 15 mins |