

size: 14.3x21cm



To qualify for the 2 year warranty the appliance must have been used according to the manufacturer's instructions. For example kettles should have been regularly de-scaled.

If your appliance stops working or develops a fault then return it to your nearest store and we will happily replace or refund the item, with exception of the below exclusions:

EXCLUSIONS

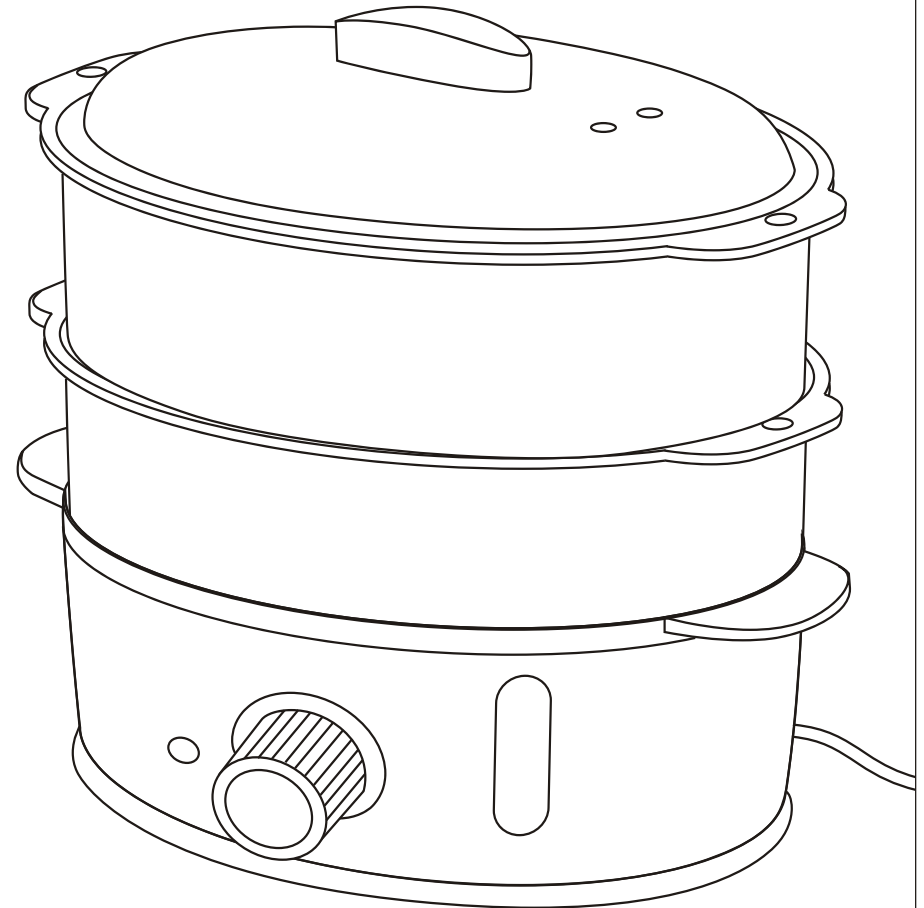
ASDA shall not be liable to replace goods under the terms of the warranty where:

1. The fault has been caused or is attributable to accidental use, misuse, negligent use or use contrary to the user manual's recommendations or where the fault has been caused by power surges or damage caused in transit.
2. The appliance has been used on a voltage supply other than that described on the product rating label.
3. Repairs have been attempted by persons other than our service staff (or authorised dealer).
4. Where the appliance has been used for hire purposes or non-domestic use.
5. ASDA are not liable to carry out any type of servicing work, under the warranty.

This warranty does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This warranty is offered as an additional benefit and does not affect your statutory rights as a consumer.

If for any reason this item is replaced during the 2 year warranty period, the warranty on the new item will be calculated from original purchase date. It is vital to retain your original proof of purchase to indicate the date of initial purchase.

George.
home



GFS201SS-21 Food steamer

User Guide

220-240V~ 50Hz, 800W

Copyright

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All other trademarks appearing herein are the property of their representative owners.
Specifications are subject to change without notice.

Manufactured for:
ASDA, Leeds LS115AD/ASDA, Antrim BT41 4GY.

Disposal

This symbol on the product or in the instructions means that your electrical and electronic equipment should be disposed at the end of its life separately from your household waste. There are separate collection systems for recycling in the UK.

For more information, please contact the local authority or your retailer where you purchased the product.



IMPORTANT: RETAIN FOR FUTURE REFERENCE



If for any reason you're not completely satisfied with our product, return it within 100 days with your proof of purchase, and we'll give you an exchange or a refund.

UK Mainland stores only.

Excludes franchises.

The guarantee excludes flat pack furniture, which can't be returned if it has been partly or fully assembled unless faulty or mis-described.

Also excludes mattresses, which can't be returned for hygiene reasons once used, unless faulty or mis-described.



We have a wide range of accessories and other products that can be ordered direct to your door.

For PDF copy of this manual please scan QR code and search for model number



ASDA
technical support
0333 600 7700

Customer services information

If you have any problems, need more information or spare parts, or even just some advice on your product, then don't hesitate to contact customer services at the telephone number or address shown opposite. N.B. When calling or writing please have your product site code handy.

Call

0800 952 0101

Write

ASDA, Leeds, LS11 5AD.

Product name: **GFS201SS-21 Food steamer**

Product site code: **15A.09.22.243**

About this guide

We're here to help you get the most from your food steamer, so please keep hold of this manual for future use.

WARNINGS:

THIS PRODUCT WAS DESIGNED AND MANUFACTURED TO MEET STRICT QUALITY AND SAFETY STANDARDS. THERE ARE, HOWEVER, SOME OPERATIONAL PRECAUTIONS THAT YOU SHOULD BE AWARE OF.

1. Read all warnings & instructions in this manual to ensure you get the best out of your product.
2. For household use only.
3. 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. Keep the appliance and its cord out of reach of children aged less than 8 years.
4. ASDA does not recommend allowing children to operate this appliance.
5. 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.
6. Children shall not play with the appliance.
7. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

8. To protect against fire, electric shock or personal injury, do not immerse cord, electric plugs or steamer in water or other liquids.
9. Do not operate any appliance with a damaged cord or plug or after the appliance has malfunctioned or been damaged in any manner. Return the appliance to the nearest authorised service facility for examination, repair or adjustment.
10. Use great care when moving the steamer if it contains hot food or liquids.
11. Keep away from harsh or abrasive cleaning agents or solvents.
12. Remove all protective wrapping prior to use.
13. This appliance is only suitable for domestic use and it is not designed for commercial purpose.
14. Always place on a firm, level surface, out of reach of children.
15. The cord shouldn't hang over the edge of a table or counter, or touch a hot surface.
16. Ensure you assemble the steamer correctly before use.
17. Do not pass your hand or arm over the hot steam. Lift and open the lid carefully to avoid burning and allow the water vapour to drip dry.
18. Always use sufficient water for the estimated steam cooking time.
19. Do not try to open the body of the steamer.
20. Steamer and surfaces may become hot during use. Place on heat-resistant surfaces and do not touch the body of the steamer when it is switched on.
21. To check food is cooked use a utensil with a long handle.
22. Do not use the food steamer when it is empty, as this could lead to damage.
23. Do not place on or near hot gas, electric burners, ovens, or directly beneath a cupboard.
24. Unplug when not in use and before cleaning.
25. Do not use attachments not recommended by the manufacturer.

Notes...

How to...

...clean your food steamer

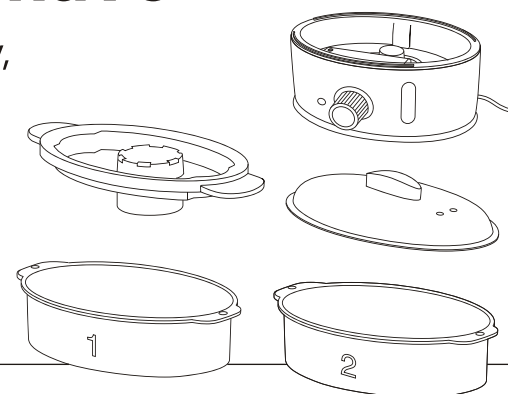
Make sure the food steamer is disconnected from the power and is completely cool.

1. Carefully take the baskets, lid and drip tray off the base and wash in warm soapy water. They may also be washed in the dishwasher, but this could cause the surfaces to dull over time.
2. Empty the water tank by carefully tipping the water down the sink. Do not submerge the base into water. The water tank can be wiped with a damp cloth to remove any residue. To descale, simply purchase a mild de-scaling product suitable for your food steamer and follow the instructions on the pack. Ensure the electrical connections are completely dry before using the food steamer. Rinse out the inside of the water tank with warm water several times. Descale the appliance regularly, depending on the degree of hardness of the water in your area.
3. Wipe the outside of the base with a damp cloth.
4. Ensure all parts are dried thoroughly before using or storing.

26. Don't use the food steamer for anything other than its intended use.
27. **WARNING! Avoid spillage on the connector.**
28. **Regarding the instructions for cleaning surfaces in contact with food, please refer to chapter "How to clean your food steamer".**
29. **WARNING! Misuse may lead to injury. Use this appliance solely in accordance with these instructions.**
30. **WARNING! The heating element surface is subject to residual heat after use.**
31. Before connecting food steamer to the power, check the voltage shown on the appliance corresponds with the voltage in your home. If it doesn't contact your local store.
32. Please don't dismantle. If a fault occurs have the food steamer inspected in a qualified repair shop or return to us at Asda.

You should have

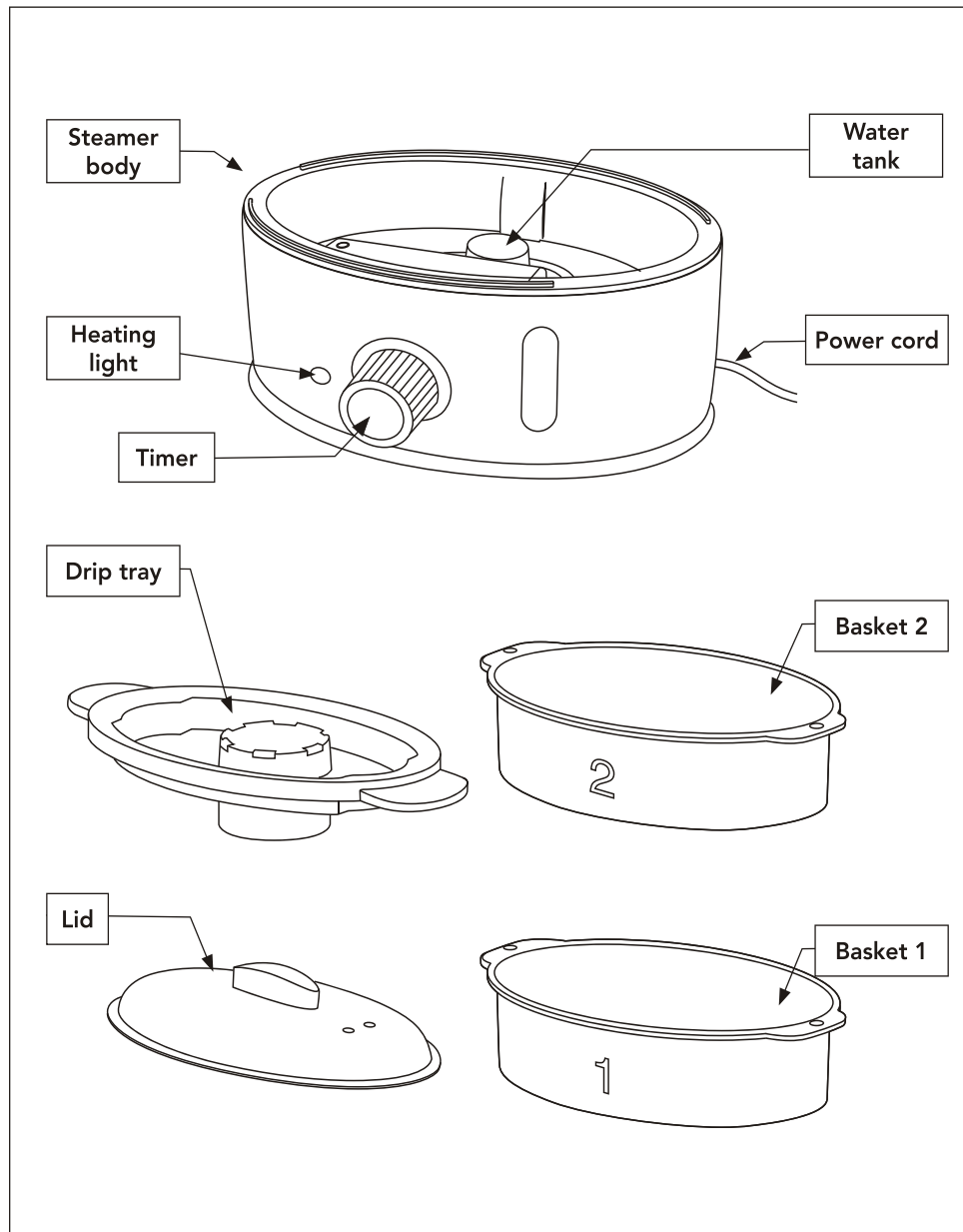
Steamer body, drip tray,
lid & baskets



Power consumption of OFF mode:	Period after which the equipment reaches automatically OFF mode:
0 W	After the set cooking time completed, will switch to off mode.

How to...

...recognise the parts of your food steamer



Vegetables

1. Chop large vegetables into smaller pieces.
2. Cutting crosses into thick stems of vegetables like broccoli, cabbage and cauliflower will help them to steam faster and more evenly.
3. Steam leafy greens for as short a time as possible so they keep their colour, flavour and nutritional value.
4. For best results, season after cooking with herbs to improve flavour.

Vegetable	Type	Weight/Number	Time	Tips
Asparagus	Fresh	450 grams	12-15 mins	Cut the stems
Broccoli	Fresh	225 grams	8-11 mins	Cut the stems
Carrots (sliced)	Fresh	225 grams	10 -12 mins	Stir halfway
Cauliflower	Fresh	225 grams	13-16 mins	Stir halfway
Corn	Fresh	3 pieces	20-23 mins	Stir halfway
Peas	Fresh	280 grams	7-15 mins	Stir halfway
Sliced potatoes	Fresh	225 grams	10-12 mins	Stir halfway

How to...

...steam different food

The times in these tables are for guidance only and the actual times may differ. It's important to always check food is fully-cooked before serving, especially meat and seafood.

Meat & Poultry

1. Fat will drain from meat and poultry into the drip tray, but you'll get the best results by using small portions and trimming off excess fat beforehand.
2. For best results, season before cooking with herbs to improve flavour.
3. To check meat is cooked, insert a knife into it (juices will run clear when cooked), or use a meat thermometer.

Meat	Type	Weight/Pieces	Time
Poultry	Boneless fillet	250 grams	13-16 mins
		450 grams	33-37 mins
Pork	Fillet, spare ribs & chops	400 grams	6-12 mins

Fish & Shellfish

1. Frozen fish can be steamed without being thawed.
2. Fish is cooked when it's pale in colour and flakes easily with a fork.

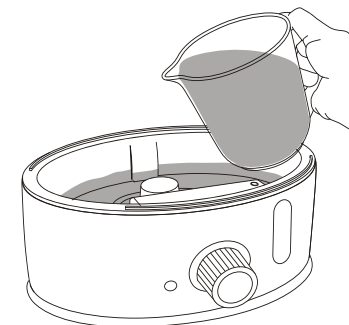
Fish	Type	Weight/Number	Time
Shellfish	Fresh	425 grams	10-11 mins
Fish fillets	Fresh	225 grams	20-40 mins

How to...

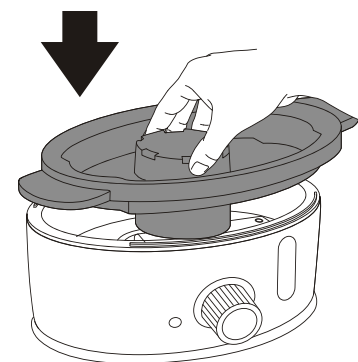
...use your food steamer

Before use, remove all packaging and wash the baskets, drip tray and lid in warm soapy water. Dry thoroughly before use.

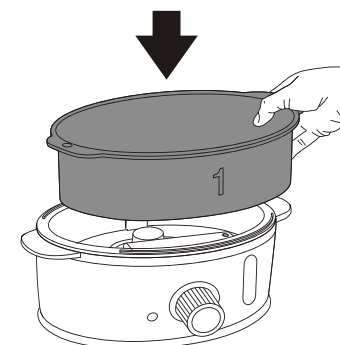
1. Place the base of the food steamer on a flat, stable surface near an easily accessible power socket.
2. Carefully fill the water tank up to the required level using a jug. Never overfill above the MAX mark or underfill below the MIN mark on the water level window.



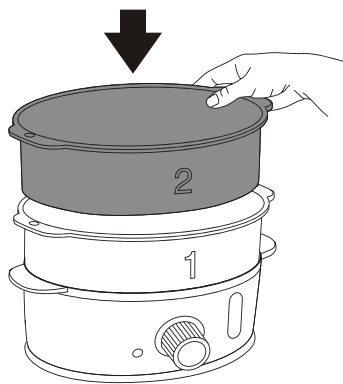
3. Place the drip tray onto the steamer.



4. Place basket 1 on top of the drip tray, ensuring it's correctly fitted so it doesn't wobble. You can now place food in the basket.
5. Basket 1 is cooler than basket 2, so the cooking time will be longer. Use basket 1 for foods that may drip juices (e.g. meat and fish/shellfish). If you only have enough food to fill one basket, place the lid on top of basket 1.



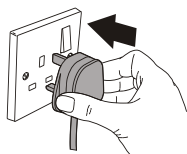
6. If you're cooking more food, then place basket 2 on top of basket 1 and load it with food. Food in this basket will cook quicker than food in basket 1.



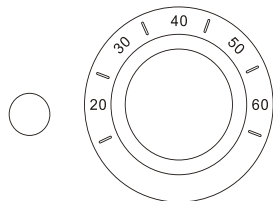
7. Place the lid on top of the basket.



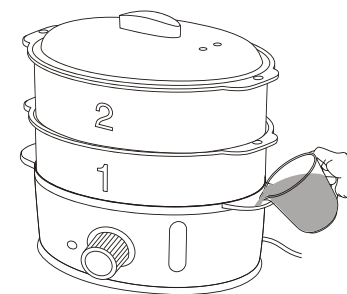
8. Slot the plug into an electrical socket and turn the power on.



9. Rotate the timer clockwise to your desired time (you can check the cooking time guides under 'How to...steam different food' for more information). The heating light will illuminate on the front of the steamer.

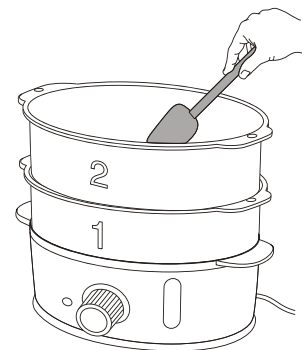


10. If the water level gets too low when steaming food, simply refill the water tank via the water filling spouts. (if you add cold water it will increase the cooking time). As a safety precaution the steamer will automatically switch off if there is no water in the tank.

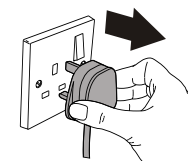


11. If you need to stir the food halfway through cooking, lift the lid, careful to avoid any steam that will billow out of the baskets.

12. Once stirred, refit the lid if you wish to continue cooking.



13. When the timer goes off, switch the power off at the socket and unplug the steamer. The steamer will automatically switch off and stop cooking when the timer finishes.



14. Allow it to cool for a few seconds and then remove the lid, careful to avoid the hot steam. Allow the steam to clear, then remove the baskets and serve the food.

