

Judge JX02

Judge JX02 18cm Stainless Steel 3-Tier Steamer Set Instruction Manual

Model: JX02

INTRODUCTION

Thank you for choosing the Judge JX02 18cm Stainless Steel 3-Tier Steamer Set. This manual provides essential information for the safe and efficient use, setup, and maintenance of your new steamer. Please read these instructions carefully before first use and retain them for future reference.

PRODUCT COMPONENTS

The Judge JX02 3-Tier Steamer Set consists of four main components:

1. **18cm Casserole/Base Pan:** The bottom pan, designed to hold water for steaming or for use as a standalone casserole dish.
2. **Two Steamer Baskets:** Perforated baskets that sit above the base pan to steam food.
3. **Toughened Glass Lid:** A clear lid with a stainless steel rim and handle to retain steam and heat.



Image: The individual components of the Judge JX02 steamer set, including the base casserole, two steamer baskets, and the glass lid.

SETUP AND ASSEMBLY

Assembling your steamer set is straightforward:

1. Ensure all components are clean before first use. Wash with warm soapy water and rinse thoroughly.
2. Place the 18cm casserole/base pan on a stable cooking surface.
3. If steaming, fill the base pan with the required amount of water.
4. Place one steamer basket directly on top of the base pan.
5. If using a second tier, place the second steamer basket on top of the first.
6. Finally, place the toughened glass lid on the uppermost steamer basket or directly on the base pan if using it as a casserole.



Image: The Judge JX02 3-tier steamer set fully assembled, showing the base pan, two steamer baskets, and the glass lid stacked together.

OPERATING INSTRUCTIONS

Steaming Food

1. Fill the base pan with water, ensuring it does not touch the bottom of the first steamer basket.
2. Place your desired food (e.g., vegetables, fish, poultry) into the steamer baskets. Do not overcrowd the baskets to allow for proper steam circulation.
3. Stack the steamer baskets on the base pan and cover with the glass lid.
4. Place the steamer set on a suitable hob (compatible with all hob types, including induction).
5. Heat the water to a boil. Once steam begins to rise, reduce heat to maintain a steady simmer.
6. Cook food until tender. Cooking times will vary depending on the type and quantity of food.
7. Always use oven mitts or heat-resistant gloves when handling hot components.

Using the Base Pan as a Casserole

- The 18cm base pan can be used independently as a casserole dish.
- It is suitable for use on all hob types, including induction, and is oven safe up to 240°C (464°F).
- Always remove the steamer baskets and lid when using the base pan in the oven, unless the recipe specifically requires a lid suitable for oven use.

MAINTENANCE AND CARE

Proper care will ensure the longevity and performance of your Judge JX02 Steamer Set:

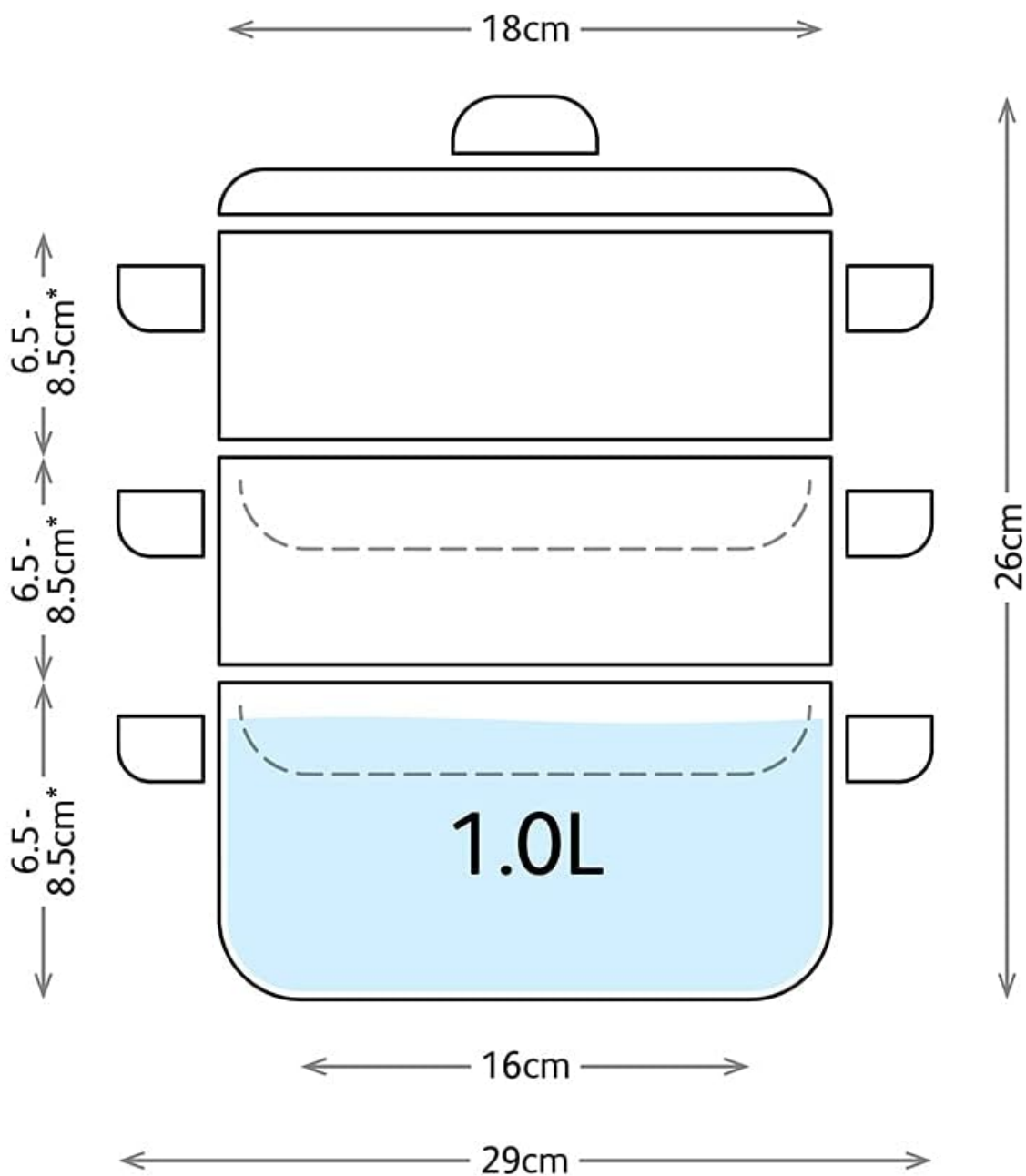
- **Cleaning:** The steamer set is dishwasher safe. For best results and to maintain the mirror-polished finish, hand washing with warm soapy water and a soft cloth is recommended. Avoid abrasive cleaners or scourers that could scratch the stainless steel.
- **Drying:** Dry all components thoroughly immediately after washing to prevent water spots and maintain shine.
- **Storage:** Store the steamer set in a dry place. Stacking the components can save space.
- **Stains:** For stubborn food residues, soak the pan in warm soapy water before cleaning. For hard water stains, a solution of vinegar and water can be used, followed by thorough rinsing.

TROUBLESHOOTING

- **Insufficient Steam:** Ensure the water level in the base pan is adequate and the lid is properly seated to prevent steam from escaping. Increase heat if necessary to bring water to a boil.
- **Food Not Cooking Evenly:** Avoid overcrowding steamer baskets. Ensure food pieces are of similar size for consistent cooking. Stir or rearrange food if needed.
- **Water Boiling Over:** Reduce the heat once the water reaches a boil to maintain a gentle simmer. Ensure the water level is not too high initially.
- **Stains on Stainless Steel:** Refer to the 'Maintenance and Care' section for tips on removing water spots or stubborn stains.

SPECIFICATIONS

Feature	Detail
Model Number	JX02
Material	18/10 Stainless Steel (body), Toughened Glass (lid)
Item Diameter	18 cm
Base Pan Capacity	1 Litre (approximate)
Number of Pieces	4 (1 base pan, 2 steamer baskets, 1 lid)
Hob Compatibility	All hob types, including Induction
Oven Safe	Base pan up to 240°C (464°F)
Dishwasher Safe	Yes
Item Weight	Approximately 4.06 Pounds



*Usable internal depth of each layer will vary depending on chosen configuration

Image: A diagram illustrating the dimensions of the Judge JX02 steamer set, including overall height, diameter, and individual layer depths.

WARRANTY INFORMATION

The Judge JX02 Stainless Steel 3-Tier Steamer Set comes with a **25-Year Guarantee** from Judge Homewares. This guarantee covers manufacturing defects under normal domestic use. Please retain your proof of purchase for any warranty claims. For full terms and conditions, please refer to the official Judge Homewares website or contact customer support.



Image: The official Judge 25 Year Guarantee logo, signifying the product's long-term assurance.

CUSTOMER SUPPORT

For any questions, concerns, or assistance regarding your Judge JX02 Steamer Set, please contact Judge Homewares customer service. Judge is a long-established British firm known for its award-winning customer service and aftercare. Please visit the official Judge Homewares website for contact details and further support resources.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question