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Monix 968.114

Monix Salutemax Food Steamer Instruction Manual

Model: 968.114

1. INTRODUCTION

This manual provides comprehensive instructions for the safe and efficient operation, maintenance, and care of your Monix Salutemax Food Steamer. Please read all instructions carefully before first use and retain this manual for future reference. This appliance is designed for domestic use only.



Image 1.1: The Monix Salutemax Food Steamer, fully assembled and in use, showcasing its two transparent steaming baskets filled with various foods such as vegetables and meat.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

1. Read all instructions before using the appliance.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse the cord, plugs, or the base unit in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. This appliance has no automatic shut-off feature. Always monitor the cooking process and manually turn off the appliance when finished.

3. PRODUCT OVERVIEW

The Monix Salutemax Food Steamer consists of several key components designed for efficient and healthy cooking:

- **Base Unit:** Contains the heating element and water reservoir.
- **Water Reservoir:** Area within the base unit where water is added for steaming.
- **Steam Baskets (2):** Transparent baskets for holding food during steaming. These can be stacked.
- **Lid:** Transparent lid to cover the top basket, trapping steam.
- **Control Knob:** Used to set the steaming time.
- **Indicator Light:** Illuminates when the appliance is operating.



Image 3.1: The Monix Salutemax Food Steamer, fully assembled with its two transparent baskets and lid, ready for use. This view highlights the appliance's structure without food.

4. SETUP

Before first use, and for each subsequent use, follow these steps:

1. **Unpack:** Carefully remove all packaging materials from the steamer.
2. **Clean Components:** Wash the steam baskets, lid, and water reservoir with warm, soapy water. Rinse thoroughly and dry. Wipe the base unit with a damp cloth.
3. **Placement:** Place the base unit on a stable, heat-resistant, and level surface, away from walls or other appliances to allow for proper steam ventilation.
4. **Fill Water Reservoir:** Fill the water reservoir in the base unit with clean tap water. Do not exceed the maximum fill line. Ensure the water level is sufficient for the desired cooking time.
5. **Assemble Baskets:** Place the lower steam basket onto the base unit. If using both baskets, place the second basket on top of the first.



Image 4.1: A pair of hands carefully placing the upper transparent steam basket, filled with food, onto the lower basket of the Monix Salutemax Food Steamer, demonstrating the assembly process.

5. OPERATING INSTRUCTIONS

Once the steamer is set up, follow these steps to begin steaming:

1. **Prepare Food:** Wash and prepare your food items. Cut larger items into smaller, uniform pieces for even cooking.

2. **Load Baskets:** Place food loosely into the steam baskets. Do not overfill, as this can impede steam circulation and result in uneven cooking. Place foods requiring longer cooking times in the lower basket.
3. **Place Lid:** Securely place the transparent lid on top of the uppermost steam basket.
4. **Plug In:** Plug the power cord into a suitable electrical outlet.
5. **Set Timer:** Turn the control knob clockwise to set the desired steaming time. The indicator light will illuminate, signifying that the steamer has started operating.
6. **Steaming Process:** Water in the reservoir will heat up and produce steam, which will rise through the baskets to cook the food.
7. **Completion:** When the set time elapses, the steamer will stop heating. The indicator light will turn off. As this model does not have an automatic shut-off, it is recommended to manually turn the knob to the 'off' position (0) and unplug the appliance.
8. **Serve:** Carefully remove the lid (steam will be hot) and then the baskets using oven mitts. Serve food immediately.

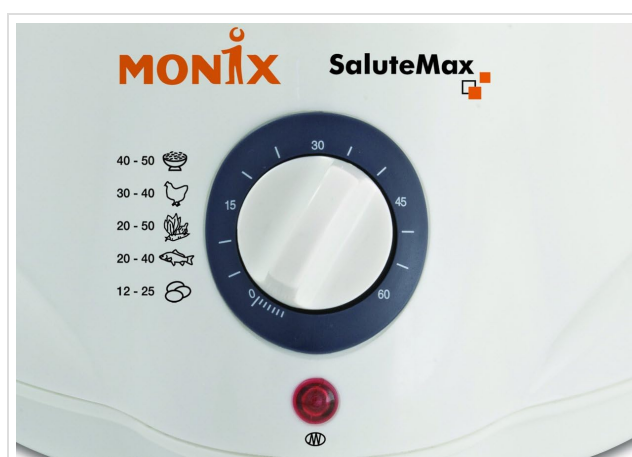


Image 5.1: A detailed close-up of the Monix SaluteMax Food Steamer's control knob, showing the timer settings from 0 to 60 minutes and corresponding icons for different food types (meat, chicken, vegetables, fish, eggs) with suggested cooking ranges.

6. COOKING GUIDE

The following are general guidelines for steaming times. Actual times may vary based on food quantity, size, and desired doneness. Refer to the control knob for visual cues.

- **Meat:** Approximately 40-50 minutes
- **Chicken:** Approximately 30-40 minutes
- **Vegetables:** Approximately 20-50 minutes (e.g., softer vegetables like broccoli 20-30 min, harder vegetables like carrots 30-50 min)
- **Fish:** Approximately 20-40 minutes
- **Eggs:** Approximately 12-25 minutes

Always ensure food is cooked to a safe internal temperature.

7. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the life of your steamer. Always unplug the appliance and allow it to cool completely before cleaning.

1. **Empty Water:** Discard any remaining water from the reservoir.
2. **Wash Components:** The steam baskets, lid, and water reservoir are dishwasher safe or can be washed by hand with warm, soapy water. Rinse thoroughly to remove all soap residue.
3. **Clean Base Unit:** Wipe the exterior of the base unit with a damp cloth. Do not immerse the base unit in water or any other liquid.
4. **Descaling:** Over time, mineral deposits (limescale) may build up in the water reservoir. To descale, fill the reservoir with a mixture of equal parts water and white vinegar. Run the steamer for 20-30 minutes. Unplug, let cool, then empty and rinse thoroughly. Repeat if necessary.
5. **Storage:** Ensure all parts are completely dry before storing the steamer in a cool, dry place.

8. TROUBLESHOOTING

If you encounter any issues with your Monix Salutemax Food Steamer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Steamer does not turn on.	Not plugged in; power outage; timer not set.	Ensure the appliance is securely plugged into a working outlet. Check household circuit breaker. Turn the control knob to set a cooking time.
No steam is being produced.	Water reservoir is empty or too low.	Add water to the reservoir, ensuring it is above the minimum level.
Food is not cooking evenly or taking too long.	Too much food in baskets; food pieces are too large; insufficient water; lid not properly sealed.	Reduce food quantity. Cut food into smaller, uniform pieces. Ensure adequate water level. Check that the lid is securely placed.
White mineral deposits in reservoir.	Limescale buildup from hard water.	Perform descaling procedure as described in Section 7.

9. SPECIFICATIONS

Feature	Detail
Brand	Monix
Model Number	968.114
Product Name	Salutemax Food Steamer
Power	850 watts
Dimensions (L x W x H)	25 x 35 x 35 cm
Weight	2.06 kg
Material	Stainless steel, Aluminum (base), Transparent plastic (baskets, lid)

Feature	Detail
Special Features	Easy to clean, LED indicator, Indication light, 2 steaming baskets
Automatic Shut-off	No

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