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Braun FS 5100

Braun FS5100WH Steam Cooker User Manual

Model: FS 5100

1. Introduction

This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your Braun FS5100WH Steam Cooker. Please read these instructions carefully before first use and keep them for future reference. The Braun FS5100WH is designed for healthy cooking of vegetables, meats, and fish through steam, preserving nutrients and flavors.

2. Important Safety Information

- Always ensure the appliance is unplugged from the power outlet before cleaning or when not in use.
- Do not immerse the main unit (base with electrical components) in water or any other liquid. Clean only with a damp cloth.
- This appliance is for household use only. Do not use outdoors.
- Keep the appliance and its cord out of reach of children.
- Exercise extreme caution when handling hot steam. Always use oven mitts or a cloth when removing the lid or steam bowls.
- Do not operate the appliance if the cord or plug is damaged, or if the appliance malfunctions or has been damaged in any way. Contact authorized service personnel for repair.
- Ensure the water reservoir is filled to the appropriate level before starting the steaming process. Never operate the appliance without water.
- Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
- Allow the appliance to cool completely before cleaning or storing.

3. Product Overview (Components)

Familiarize yourself with the main parts of your Braun FS5100WH Steam Cooker:

- **Base Unit:** Contains the heating element and control knob.
- **Water Reservoir:** Located within the base unit, for holding water for steaming.

- **Steam Bowls (2):** Removable and stackable bowls for holding food. Each has a capacity of 3.1 liters.
- **Lid:** Translucent lid to cover the steam bowls during cooking.
- **Flavour Booster System:** A dedicated tray for herbs and spices to infuse flavor into your food.
- **Rice Cooker Accessory:** A separate bowl for cooking rice.
- **Egg Holders:** Integrated into the steam bowls for cooking eggs.



Figure 3.1: Front view of the Braun FS5100WH Steam Cooker, showing the white base unit with a timer dial, two transparent steaming bowls stacked, and a clear lid. This image illustrates the complete assembled unit.



Figure 3.2: An alternative view of the Braun FS5100WH Steam Cooker, providing a clearer perspective of the individual steam bowls and their stacking mechanism. The timer dial on the base unit is also visible.

4. Setup and First Use

1. **Unpacking:** Carefully remove all packaging materials and accessories.
2. **Initial Cleaning:** Before first use, wash the steam bowls, lid, rice cooker accessory, and Flavour Booster tray in warm, soapy water. Rinse thoroughly and dry. The bowls and accessories are dishwasher compatible. Wipe the base unit with a damp cloth.
3. **Assembly:** Place the base unit on a stable, heat-resistant surface.
4. **Fill Water Reservoir:** Fill the water reservoir in the base unit with fresh cold water. Do not exceed the maximum

fill line.

5. **Place Food:** Place your desired food into the steam bowls. You can use one or both bowls. If using both, stack them on top of each other. For optimal steaming, ensure food is cut into uniform sizes.
6. **Add Flavor (Optional):** If desired, place herbs, spices, or aromatic liquids into the Flavour Booster tray before placing the first steam bowl.
7. **Cover:** Place the translucent lid securely on top of the uppermost steam bowl.

5. Operating Instructions

1. **Connect to Power:** Plug the power cord into a suitable electrical outlet (230 Volts).
2. **Set Timer:** Turn the timer knob to the desired steaming time. Refer to general steaming guidelines for various foods. The appliance will begin heating immediately. An indicator light on the base unit will illuminate.
3. **Steaming Process:** Steam will begin to generate. The translucent lid allows you to monitor the cooking process. Avoid lifting the lid frequently as this releases steam and prolongs cooking time.
4. **Automatic Shut-off:** The appliance features an automatic shut-off function. Once the set time has elapsed, the steam cooker will turn off, and the indicator light will extinguish. A bell may sound to indicate completion.
5. **Serving:** Carefully remove the lid, using oven mitts to protect against hot steam. Then, carefully lift the steam bowls to remove your cooked food.
6. **Refilling Water:** If steaming for extended periods, you may need to refill the water reservoir. Always unplug the appliance before refilling.

General Steaming Tips:

- Harder vegetables (e.g., carrots, potatoes) require longer steaming times than softer ones (e.g., broccoli, leafy greens).
- Place foods that require longer cooking times in the lower steam bowl, closer to the heating element.
- Ensure there is enough space between food items for steam to circulate effectively.

6. Cleaning and Maintenance

Regular cleaning ensures optimal performance and extends the life of your steam cooker.

1. **Unplug and Cool:** Always unplug the appliance and allow it to cool completely before cleaning.
2. **Wash Removable Parts:** The steam bowls, lid, rice cooker accessory, and Flavour Booster tray are dishwasher safe. Alternatively, wash them by hand in warm, soapy water, rinse, and dry thoroughly. The anti-stain coating on the bowls helps prevent discoloration.
3. **Clean Base Unit:** Wipe the exterior of the base unit with a damp cloth. Do not use abrasive cleaners or scourers. Never immerse the base unit in water.
4. **Descaling:** Over time, mineral deposits (limescale) may build up in the water reservoir, especially in areas with hard water. Descale the appliance regularly (e.g., every 1-2 months, depending on usage and water hardness).
    - Fill the water reservoir with a mixture of white vinegar and water (e.g., 1:2 ratio).
    - Run the appliance for approximately 15-20 minutes (without food in the bowls).
    - Unplug, empty the reservoir, and rinse thoroughly with fresh water several times to remove any vinegar residue.
5. **Storage:** Ensure all parts are clean and dry before storing. The bowls can be stacked for compact storage.

7. Troubleshooting

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet faulty; timer not set.	Ensure plug is securely inserted. Test outlet with another appliance. Turn timer knob to desired cooking time.
No steam is being produced.	Water reservoir empty; heating element scaled.	Fill water reservoir. Descale the appliance as per Section 6.
Food is not cooked thoroughly.	Insufficient cooking time; too much food; lid not properly sealed.	Increase steaming time. Reduce food quantity or steam in batches. Ensure lid is securely placed.
Water leaks from the base.	Overfilled water reservoir; bowls not correctly seated.	Do not exceed max fill line. Ensure steam bowls are correctly placed on the base unit.

8. Specifications

- **Model:** FS 5100
- **Power:** 850 Watts
- **Voltage:** 230 Volts
- **Capacity:** 6.2 Litres total (2 x 3.1 Litre removable, stackable bowls)
- **Dimensions (L x W x H):** 33 x 31 x 19.5 cm
- **Weight:** 2.3 Kilograms
- **Material:** Plastic
- **Color:** Snow White
- **Features:** Flavour Booster System, Anti-stain coating, Dishwasher compatible parts, Automatic shut-off, Cord storage.
- **Accessories:** Rice cooker, Egg holders.

9. Warranty and Support

For warranty information, product registration, or technical support, please refer to the warranty card included with your purchase or visit the official Braun website. You can also contact Braun customer service directly for assistance with any issues not covered in this manual.

Note: No official product videos were available for embedding based on the provided data.

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