

Morphy Richards 470006

Morphy Richards 470006 Intellisteam 6.8L Countertop Food Steamer Instruction Manual

1. INTRODUCTION

Thank you for purchasing the Morphy Richards 470006 Intellisteam 6.8L Countertop Food Steamer. This appliance is designed to provide a healthy and convenient way to cook a variety of foods using steam. Please read this instruction manual thoroughly before first use to ensure safe and efficient operation. Keep this manual for future reference.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed, including:

- Read all instructions before use.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the main unit in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 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.
- Do not use appliance for other than intended use.

3. PRODUCT OVERVIEW

The Morphy Richards Intellisteam is designed for efficient and versatile steam cooking. Familiarize yourself with its components:



Figure 1: The Morphy Richards 470006 Intellisteam Food Steamer, showcasing its stainless steel finish, dual steaming compartments, and digital control panel.



Figure 2: A closer view of the Intellisteam's base unit, highlighting the digital display and control buttons for setting cooking times and functions.



Figure 3: An overhead view of the two steaming baskets with their lids removed, demonstrating the spacious and separate cooking areas.



Figure 4: The Intellisteam from above, showing one of the steaming baskets containing a black bowl, suitable for cooking rice or other grains.



Figure 5: A user carefully placing sliced leeks into one of the steaming baskets, illustrating the ease of loading food into the appliance.



Figure 6: The Intellisteam positioned on a kitchen countertop, surrounded by plates of freshly steamed food, demonstrating its integration into a meal preparation setting.

Components:

- **Base Unit:** Contains the heating element, water reservoir, and control panel.
- **Water Reservoir:** Located within the base unit, holds water for steam generation.
- **Steaming Baskets (x2):** Stainless steel compartments for holding food.
- **Lids (x2):** Glass lids to cover the steaming baskets.
- **Rice Bowl:** A dedicated bowl for cooking rice or other small items.
- **Control Panel:** Digital display and buttons for setting cooking parameters.

4. SETUP

4.1 Unpacking and Initial Cleaning

1. Carefully remove all packaging materials from the steamer.
2. Wash the steaming baskets, lids, and rice bowl in warm, soapy water. Rinse thoroughly and dry.
3. Wipe the base unit with a damp cloth. Do not immerse the base unit in water.

4.2 Assembling the Steamer

1. Place the base unit on a stable, heat-resistant surface.
2. Fill the water reservoir with cold tap water up to the 'MAX' indicator. Do not overfill.
3. Place the steaming baskets onto the base unit. Ensure they are correctly seated.
4. Place the lids onto the steaming baskets.

5. OPERATING INSTRUCTIONS

5.1 Control Panel Overview

The digital control panel allows you to set individual cooking times for each steaming compartment.

- **Display:** Shows remaining cooking time for each compartment.
- **Compartment Select Buttons:** Used to select which compartment's time you wish to adjust.
- **Timer Buttons (+/-):** Adjust cooking time in minutes.
- **Start/Pause Button:** Initiates or pauses the steaming process.

5.2 Steaming Food

1. Prepare your food and place it into the desired steaming baskets. For rice, use the provided rice bowl.
2. Place the lids on the baskets.
3. Plug the steamer into a suitable electrical outlet. The display will illuminate.
4. Use the compartment select buttons to choose a compartment.
5. Use the timer buttons to set the desired cooking time for that compartment. Repeat for the other compartment if necessary.
6. Press the **Start/Pause** button to begin steaming. The steamer will automatically adjust the start times for each compartment to ensure all food finishes cooking simultaneously.
7. During cooking, you can add more water to the reservoir through the external water inlet if the water level is low.
8. Once cooking is complete, the steamer will beep and switch to a 'Keep Warm' function for a short period.
9. Carefully remove the lids and baskets using oven mitts, as steam will be hot.
10. Unplug the appliance after use.

6. CLEANING AND MAINTENANCE

6.1 Daily Cleaning

1. Always unplug the steamer and allow it to cool completely before cleaning.
2. Wash the steaming baskets, lids, and rice bowl in warm, soapy water or in a dishwasher.
3. Empty any remaining water from the reservoir.
4. Wipe the exterior of the base unit with a damp cloth. Do not use abrasive cleaners or scourers.

6.2 Descaling

Over time, mineral deposits (limescale) may build up in the water reservoir, affecting performance. Descale regularly, especially in hard water areas.

1. Mix a solution of equal parts white vinegar and water.
2. Pour the solution into the water reservoir up to the 'MAX' level.
3. Run the steamer for approximately 20-30 minutes without food in the baskets.

4. Unplug and allow to cool. Empty the solution and rinse the reservoir thoroughly with fresh water several times.
5. Wipe the heating plate with a damp cloth to remove any loosened scale.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Steamer does not turn on.	Not plugged in; power outlet fault.	Ensure the plug is securely in the outlet. Check the power outlet with another appliance.
No steam is being produced.	Water reservoir is empty or low.	Fill the water reservoir to the 'MAX' level.
Food is not cooking properly.	Insufficient cooking time; baskets overloaded; lids not properly sealed.	Increase cooking time. Do not overload baskets. Ensure lids are securely in place.
White residue in water reservoir.	Limescale buildup.	Descale the appliance as per Section 6.2.

8. SPECIFICATIONS

- **Model Number:** 470006
- **Brand:** Morphy Richards
- **Capacity:** 6.8 Liters
- **Material:** Stainless Steel
- **Color:** Stainless Steel
- **Product Dimensions:** 14.57 x 12.48 x 10.59 inches
- **Item Weight:** 8.8 pounds (approx. 4 Kilograms)
- **Is Electric:** Yes
- **First Available:** March 10, 2020

9. WARRANTY AND SUPPORT

For warranty information, product support, or to purchase replacement parts, please refer to the warranty card included with your product or visit the official Morphy Richards website. Do not attempt to repair the appliance yourself, as this may void your warranty and pose a safety risk.