

mixcover Silicone Steaming Mold

mixcover Silicone Steaming Mold Instruction Manual

Model: Silicone Steaming Mold for Monsieur Cuisine Connect/Smart/Trend

1. INTRODUCTION

This manual provides instructions for the safe and effective use of your mixcover Silicone Steaming Mold. Designed as an accessory for Silvercrest Monsieur Cuisine Connect, Smart, and Trend food processors, this mold enhances your cooking experience by allowing for drip-free steaming and baking.

Please read this manual thoroughly before first use and retain it for future reference.

2. PRODUCT OVERVIEW AND FEATURES

The mixcover Silicone Steaming Mold is a versatile kitchen accessory made from high-quality, food-grade silicone. It is designed to fit perfectly within the steamer attachment of compatible Monsieur Cuisine models.

- **Drip-Free Cooking:** The mold's design prevents liquids from dripping into the mixing bowl or steamer, ensuring your dishes retain their distinct flavors and appearance.
- **High Temperature Resistance:** Constructed from food-grade silicone, the mold can withstand temperatures up to 230°C, making it suitable for both steaming and oven use.
- **Non-Stick Surface:** The silicone material naturally prevents food from burning or sticking, facilitating easy removal of cooked items like cakes, fish, or omelets and simplifying cleanup.
- **Compatibility:** Specifically designed for Silvercrest Monsieur Cuisine Connect, Monsieur Cuisine Smart, and Monsieur Cuisine Trend food processors.



Image: The mixcover Silicone Steaming Mold shown with a piece of salmon, basil, and an accompanying recipe booklet, illustrating its primary use and included resources.



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**Kein
Verbrennen**



**Kein
Tropfen**

Image: Two hands holding the silicone mold containing seasoned salmon fillets. The image highlights the "no burning" and "no drips" features, emphasizing clean and efficient cooking.

3. SETUP

1. **Unpack:** Carefully remove the silicone steaming mold from its packaging.
2. **Initial Cleaning:** Before first use, wash the mold thoroughly with warm soapy water or place it in a dishwasher. Rinse well and dry completely.
3. **Placement:** Ensure your Monsieur Cuisine food processor is assembled with its steamer attachment. Place the mixcover Silicone Steaming Mold directly into the steamer basket or tray.



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Lebensmittel-
echtes Silikon



Wasser
abweisend

Image: The mixcover silicone mold, containing salmon fillets, positioned within the steamer attachment of a Monsieur Cuisine device. This demonstrates the correct placement for use.

4. OPERATING INSTRUCTIONS

The mixcover Silicone Steaming Mold can be used for various cooking methods, primarily steaming and baking.

4.1 Steaming with Monsieur Cuisine

1. **Prepare Food:** Place your ingredients (e.g., fish, vegetables, omelets) directly into the silicone mold. Season as desired.
2. **Position Mold:** Place the filled silicone mold into the steamer basket or tray of your Monsieur Cuisine. Ensure it sits securely.
3. **Add Water:** Fill the mixing bowl of your Monsieur Cuisine with the appropriate amount of water for steaming, as per your Monsieur Cuisine's instructions.
4. **Start Steaming:** Close the lid of the steamer and the Monsieur Cuisine. Select the desired steaming program and time on your device. The mold's wide steam passages ensure efficient and even cooking.

5. **Multi-level Cooking:** For multi-level cooking, you can place other ingredients (e.g., vegetables) in the main steamer basket below the silicone mold.



Image: Salmon fillets prepared in the mixcover silicone mold, placed within the steamer attachment. The image highlights the wide steam passages designed for perfect and even cooking.



Image: The mixcover mold with salmon on the upper level of the steamer, while colorful vegetables steam in the lower basket. This illustrates the product's capability for multi-level cooking.

4.2 Oven Use

The mixcover Silicone Steaming Mold is oven-safe up to 230°C.

1. **Prepare Food:** Place your ingredients (e.g., gratin, baked goods) into the silicone mold.
2. **Preheat Oven:** Preheat your oven to the desired temperature, ensuring it does not exceed 230°C.
3. **Bake:** Place the mold directly onto an oven rack or baking sheet. Bake according to your recipe.



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**Bis zu
230 °C**



**Im Backofen
verfeinern**

Image: A gratin dish prepared in the mixcover silicone mold, indicating its suitability for oven use and high-temperature resistance up to 230°C.

5. MAINTENANCE AND CLEANING

Proper care ensures the longevity and hygiene of your mixcover Silicone Steaming Mold.

- **Hand Washing:** Wash the mold with warm water and a mild dish soap. The non-stick surface makes cleaning easy.
- **Dishwasher Safe:** The silicone mold is dishwasher safe. Place it on the top rack for best results.
- **Drying:** Allow the mold to air dry completely or dry with a soft cloth before storing.
- **Storage:** Store in a clean, dry place.



Image: Various mixcover accessories, including the silicone mold, arranged in a dishwasher rack. This illustrates the product's dishwasher-safe feature for easy cleaning.

6. TROUBLESHOOTING

The mixcover Silicone Steaming Mold is designed for simplicity and durability. Should you encounter any issues, consider the following:

- **Food Sticking:** While the mold is non-stick, ensure it is clean and dry before use. For certain recipes, a light greasing may be beneficial, though typically not required.
- **Uneven Cooking:** Ensure the mold is placed correctly within the steamer and that the Monsieur Cuisine's steam vents are not obstructed. Verify that the water level in the mixing bowl is adequate for the cooking time.

7. SPECIFICATIONS

Attribute	Specification
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Brand	mixcover
Material	Food-grade Silicone
Compatibility	Silvercrest Monsieur Cuisine Connect, Smart, Trend
Max Temperature	230°C (446°F)
Cleaning	Dishwasher safe
Approx. Weight	160 g
Color	Black (based on images, "Complètement" in specs is likely a translation error for "Complete" or "Full Color")

8. SUPPORT AND ADDITIONAL RESOURCES

For further assistance or to access additional resources:

- **Digital Recipe Ebook:** A complimentary digital recipe ebook is available. If you have not received it via email within 72 hours of purchase, please check your "Messages" section in your user account or contact mixcover customer support.
- **Manufacturer Contact:** For product-specific inquiries, please refer to the contact information provided by mixcover at the point of purchase or on their official website.

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