

alpina 8711292026051

alpina 800W Electric Food Steamer - User Manual

Model: 8711292026051

1. INTRODUCTION

Thank you for choosing the alpina 800W Electric Food Steamer. This appliance is designed to provide a healthy and efficient way to cook a variety of foods using steam. Please read this manual carefully before first use to ensure safe operation and optimal performance. Keep this manual for future reference.



The alpina electric food steamer, showcasing its three transparent tiers filled with a variety of foods ready for steaming, including broccoli, carrots, onions, potatoes, and salmon.

2. IMPORTANT SAFETY INSTRUCTIONS

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

- Read all instructions before use.

- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse the cord, plugs, or base 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 the cord hang over the edge of a 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.
- Ensure the water reservoir is filled to the appropriate level before operating.
- Always ensure the lid is properly secured during operation.

3. PRODUCT COMPONENTS

Familiarize yourself with the parts of your alpina Electric Food Steamer:

Coperchio

3 cestini
impilabili

Contentore
per il riso

Vassoio di
raccolta

Indicatore
dell'acqua



This image illustrates the individual components of the alpina electric steamer: the top lid, three stackable steaming baskets, a dedicated rice container, the drip tray for collecting condensation, and the base unit with its water indicator.

1. **Lid:** Transparent lid to cover the top steaming basket.
2. **Stackable Steaming Baskets (3x):** Transparent, BPA-free baskets for holding food. Each has a 3-liter capacity, totaling 9 liters.
3. **Rice Container:** A smaller container designed for steaming rice within one of the baskets.
4. **Drip Tray:** Collects condensation and food juices, keeping the water reservoir clean.
5. **Base Unit:** Contains the heating element, water reservoir, water level indicator, and timer dial.

TRE VASCHETTE PER IL VAPORE

Capacità totale non inferiore a 9 litri



A close-up view of the three transparent steaming baskets, each with a 3-liter capacity, demonstrating the total 9-liter cooking volume of the alpina steamer.

4. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for storage or disposal.
2. **Cleaning:** Before first use, wash the steaming baskets, rice container, drip tray, and lid in warm, soapy water. Rinse thoroughly and dry. The base unit should only be wiped with a damp cloth.
3. **Assembly:** Place the base unit on a stable, heat-resistant surface. Insert the drip tray into the base. Stack the desired number of steaming baskets on top of the drip tray. Place the lid on the uppermost basket.

5. OPERATING INSTRUCTIONS

5.1 Filling the Water Reservoir

1. Ensure the steamer is unplugged.
2. Pour clean water into the water reservoir of the base unit. Do not exceed the 'MAX' fill line indicated on the water level indicator.
3. The water level indicator on the side of the base unit shows the current water level. Refill if necessary during operation using the water refill opening, if available, or by carefully removing the baskets.



RIEMPIMENTO CON ACQUA

Con indicatore del livello
dell'acqua

This image shows the process of filling the steamer's water reservoir. A hand pours water into the base, and an inset highlights the clear water level indicator, ensuring proper water levels for operation.

5.2 Loading Food

1. Place food directly into the steaming baskets. For rice, use the provided rice container.
2. Distribute food evenly to allow steam to circulate. Do not overfill the baskets.
3. Stack the baskets on the drip tray, then place the lid securely on top.

5.3 Setting the Timer and Starting Operation

1. Plug the power cord into a suitable electrical outlet.
2. Turn the rotary timer dial on the front of the base unit to your desired steaming time (0 to 60 minutes).
3. The power indicator light will illuminate, and the steaming process will begin.
4. Once the set time has elapsed, the steamer will automatically switch off, and the indicator light will turn off.

TIMER 60 MINUTI

Con spegnimento automatico



The image demonstrates setting the cooking time using the rotary timer dial on the steamer's base. An inset provides a detailed view of the dial, which can be set for up to 60 minutes for precise steaming.

5.4 After Steaming

1. Carefully remove the lid, being mindful of hot steam. Use oven mitts if necessary.
2. Remove the steaming baskets using the handles.
3. Unplug the appliance from the power outlet.

6. COOKING GUIDELINES

The following are approximate steaming times. Actual times may vary based on food quantity, size, and desired doneness. Always ensure food is cooked thoroughly.



10-40 min



10-30 min



10-35 min



10-20 min



5-20 min



10-15 min



This visual guide provides recommended steaming durations for common foods, including vegetables, rice, chicken, fruit, fish, and eggs, helping users achieve optimal cooking results with the alpina steamer.

Food Item	Approximate Steaming Time
Vegetables (e.g., broccoli, carrots)	10-40 minutes
Rice	10-30 minutes
Chicken	10-35 minutes
Fruit	10-20 minutes
Fish	5-20 minutes
Eggs	10-15 minutes

Tip: For best results, cut food into uniform pieces. Place foods that require longer cooking times in the lower baskets.

7. MAINTENANCE AND CLEANING

7.1 Cleaning

1. Always unplug the steamer and allow it to cool completely before cleaning.
2. The steaming baskets, rice container, drip tray, and lid are BPA-free and completely dishwasher safe. Alternatively, wash them in warm, soapy water, rinse, and dry thoroughly.
3. Wipe the exterior of the base unit with a damp cloth. Do not immerse the base unit in water or any other liquid.
4. Empty any remaining water from the reservoir after each use.

7.2 Descaling

Over time, mineral deposits from water may accumulate on the heating element. To descale:

1. Fill the water reservoir with a mixture of equal parts water and white vinegar.
2. Run the steamer for approximately 20-30 minutes.
3. Unplug, allow to cool, then empty the reservoir and rinse thoroughly with clean water.
4. Repeat if necessary.

8. TROUBLESHOOTING

Problem	Possible Cause	Solution
Steamer does not turn on.	Not plugged in; no power; timer not set.	Ensure the plug is securely in the outlet. Check power supply. Turn the timer dial to a desired cooking time.
No steam is being produced.	No water in reservoir; insufficient water.	Fill the water reservoir to the 'MAX' level.
Food is not cooking properly.	Insufficient cooking time; baskets overloaded; lid not sealed.	Increase cooking time. Reduce food quantity in baskets. Ensure the lid is properly seated.
Water leaks from the unit.	Drip tray not correctly placed; reservoir overfilled.	Ensure the drip tray is properly seated in the base. Do not fill water above the 'MAX' line.

9. SPECIFICATIONS

- **Brand:** alpina
- **Model:** 8711292026051
- **Power:** 800W
- **Capacity:** 9 Liters (3 x 3L baskets)
- **Material:** Stainless Steel (base), BPA-free Plastic (baskets, lid, drip tray)
- **Color:** Grey
- **Dimensions (L x W x H):** 23.5 x 30.5 x 42.5 cm
- **Item Weight:** 2.28 kg
- **Timer:** 0-60 minutes with automatic shut-off









10. WARRANTY AND SUPPORT

For warranty information, technical support, or service inquiries, please refer to the warranty card included with your purchase or contact your retailer. Keep your proof of purchase for any warranty claims.



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Related Documents - 8711292026051

<div> Puzzlespielzeug für Kinder Puzzlespielzeug für Kinder</div> <div></div> <div><p>ITEM: 871125226523</p><p>ALPINA BREAD MAKER 1.5 L 220-240V 50/60HZ 240W CE</p></div>	<p>Alpina Хлебопекарна Ръководство за употреба (871125226523)</p> <p>Изчерпателно ръководство за потребителя за хлебопекарна Alpina (Модел 871125226523). Научете как да използвате, поддържате и постигате най-добри резултати с вашата хлебопекарна с подробни инструкции и рецепти.</p>
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Umfassendes Sicherheitsdatenblatt für Alpina Feine Farben Steinblaue Schönheit, ein wasserbasierter Beschichtungsstoff. Informationen zu Inhaltsstoffen, Gefahren, Handhabung, Lagerung, Erste Hilfe und Umweltschutz.

This document provides comprehensive instructions for the Alpina MG5001H-GS meat grinder. It covers essential safety precautions, step-by-step assembly and operation guides, reverse function usage, and detailed cleaning and maintenance procedures. Designed for household use, this manual ensures safe and effective operation of your meat grinder.