

## Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

[manuals.plus](#) /

› [NUTRICOOK](#) /

› [Nutricook Steami X 24L Steam + Air Fryer Oven User Manual](#)

## NUTRICOOK Steami X

# Nutricook Steami X 24L Steam + Air Fryer Oven User Manual

Model: NC-ST01K | Brand: NUTRICOOK

## 1. INTRODUCTION

This manual provides essential information for the safe and efficient operation of your Nutricook Steami X 24L Steam + Air Fryer Oven. Please read all instructions carefully before first use and retain this manual for future reference.

The Nutricook Steami X is a versatile 11-in-1 appliance designed to simplify your cooking experience with functions including Air Fry, Bake, Roast, Broil, Pizza, Reheat, Dehydrate, Steam, Sterilize, Steam Bake, and Steam Roast. It combines the power of convection with real steam technology to deliver tender, flavorful results with a crispy finish.

## 2. PRODUCT OVERVIEW



Figure 1: Front view of the Nutricook Steami X 24L Steam + Air Fryer Oven with a roasted chicken and vegetables.

## Key Features:

- **24 Litre Capacity:** Ideal for large family meals and entertaining guests. It can accommodate a 1.2kg whole roast chicken, a 10-inch pizza, or a 10-inch cake.
- **11-in-1 Functions:** Air Fry, Bake, Roast, Broil, Pizza, Reheat, Dehydrate, Steam, Sterilize, Steam Bake, Steam Roast.
- **Real Steam Technology:** Creates juicier, more flavorful meals, preserving nutrients and textures.
- **Steam + Convection:** Combines steam and air for a perfect balance of moistness and crispiness.
- **Rapid Air Technology:** Reduces fat content by up to 80% for healthier fried food.
- **360° Circulation Technology & Perfect Crisp System:** Ensures superior crispness on the outside and tenderness on the inside.
- **Stainless Steel Interior & Accessories:** Made from high-quality, non-toxic SS 304 material for safer cooking and easy cleaning.
- **Sleek Digital Display:** Modern interface for easy monitoring and adjustment of settings.
- **Removable Water Tank:** 1.05QT capacity for up to an hour of steam cooking, easily detachable for quick refills and cleaning.

### 3. INCLUDED ACCESSORIES

Your Nutricook Steami X comes with the following accessories:

- **Baking Pan:** Perfect for baking cookies, cakes, and can also be used in steam mode for items like dhokla.
- **Wire Rack:** Ideal for baking cakes, casseroles, and other dishes that require elevation.
- **Air Fry Basket:** Designed for air frying items like samosas, french fries, spring rolls, and chips, ensuring uniform air circulation for crispy results.



#### Better For You Materials

High quality, non-toxic materials for safer and healthier cooking

Figure 2: The stainless steel interior and included accessories of the Nutricook Steami X.

#### Compatible Utensils:

In addition to the included accessories, you can use various oven-safe utensils such as cake pans, silicone molds, ceramic pans, and cast iron pans. **Do not use plastic utensils in the Steami X.**

### 4. SETUP AND INITIAL USE

#### Initial Sterilization:

Before using your Nutricook Steami X for the first time, it is crucial to perform a sterilization cycle to prepare the appliance for cooking. This step ensures hygiene and removes any manufacturing residues.

1. Pull out the water tank located at the bottom front of the appliance.
2. Open the cap and fill the water tank with clean water.
3. Close the cap and slide the water tank back into its position until it clicks.
4. Switch on the Steami X.
5. Select the "Sterilize" mode from the control panel.
6. Press "Start" to begin the 10-minute sterilization cycle.
7. Once the cycle is complete and the appliance has cooled down, wipe the interior with a clean cloth.

Your browser does not support the video tag.

Video 1: Demonstrates filling the water tank and initiating the sterilization cycle for the Nutricook Steami X.

## 5. OPERATING MODES

The Nutricook Steami X offers 11 cooking programs across three main modes: Convection, Steam, and Convection + Steam.

### 5.1. Convection Mode (7 Sub-modes)

This mode utilizes the upper 9-blade spiral fan motor and 360° cyclonic air for even crisping and cooking.

- **Air Fry:** A healthier alternative to deep frying, ideal for achieving golden, crispy textures on various foods like samosas, french fries, and banana chips.
- **Bake:** Perfect for cookies, biscuits, breads, and cakes.
- **Roast:** Ideal for roasting vegetables, potatoes, and a variety of meats like paneer tikka, roasted potatoes, and roast chicken.
- **Broil:** Perfect for browning the tops of casseroles, baked dishes, gratins, and desserts.
- **Pizza:** Designed for melting and browning cheese and crisping up the pizza crust.
- **Reheat:** For warming up leftovers.
- **Dehydrate:** For drying fruits, vegetables, and meats.



## 11 Cooking Programs

Prepare a variety of dishes – from steamed vegetables to crispy fries, baked desserts and more

Figure 3: A visual representation of the 11 diverse cooking programs available.

### 5.2. Steam Mode (2 Sub-modes)

This mode utilizes real steam technology to keep food moist and preserve nutrients.

- **Steaming:** Ideal for dishes like Idli, Dhokla, and Patra, ensuring they remain moist and tender.
- **Sterilization:** Use this function to sterilize baby bottles and kitchen utensils.

**3 COOKING MODES**

**CONVECTION**  
Upper 9-blade spiral fan motor and 360°C cyclonic air for even crispiness.

**REAL STEAM TECHNOLOGY**  
The power of real steam for healthier, nutrient-rich and more flavorful meals every time.

**STEAM + CONVECTION**  
Combine steam and air fry for a perfect balance of moistness and crispiness.

Figure 4: Real Steam Technology creates juicier, more flavorful meals.

### 5.3. Convection + Steam Mode (2 Sub-modes)

This mode combines the benefits of both convection and steam for optimal results, offering uniform heat circulation and moist outcomes.

- **Steam Bake:** Perfect for recipes that require a water bath in a traditional oven, such as cheesecakes, ensuring a perfect crust and moist interior.
- **Steam Roast:** Makes roasts juicier while still achieving a desired exterior texture, ideal for dishes like Gobi Musallam.



Figure 5: Steam + Convection mode provides a perfect balance of moistness and crispiness for baked goods.

## 6. CLEANING AND MAINTENANCE

Regular cleaning and maintenance will ensure the longevity and optimal performance of your Nutricook Steami X.

### General Cleaning:

- Always unplug the appliance and allow it to cool completely before cleaning.
- The stainless steel interior and dishwasher-safe accessories are designed for easy cleaning.
- Wipe the interior with a damp cloth after each use. For stubborn stains, use a mild detergent and a non-abrasive sponge.
- The removable water tank should be emptied and cleaned regularly to prevent mineral buildup.
- Wipe the exterior with a soft, damp cloth. Do not use harsh chemicals or abrasive cleaners.



## Easy to Clean

Dishwasher-safe accessories and a stainless-steel inner cavity make cleanup quick and easy.

Figure 6: The easy-to-clean stainless steel interior simplifies maintenance.

### Sterilization Function for Cleaning:

The built-in sterilization mode can also be used for cleaning the interior of the Steami X. Follow the steps for initial sterilization (Section 4) to run a 10-minute steam cycle, then wipe down the interior once cooled.

## 7. TROUBLESHOOTING

If you encounter any issues with your Nutricook Steami X, please refer to the following common troubleshooting tips:

- **Appliance not turning on:** Ensure the power cord is securely plugged into a working outlet. Check your household's circuit breaker.
- **Steam not generating:** Verify that the water tank is filled with water and correctly inserted.
- **Food not cooking evenly:** Ensure food is arranged in a single layer and not overcrowded. Use the appropriate rack position for the selected cooking mode.
- **Unusual odors during first use:** This is normal and will dissipate after a few uses. Ensure adequate ventilation.

For persistent issues or technical support, please contact Nutricook customer service.

## 8. SPECIFICATIONS

Feature	Detail
Brand	NUTRICOOK
Model Name	Steami X (NC-ST01K)
Colour	Black
Capacity	24 Litres
Product Dimensions	30D x 20W x 30H Centimeters
Power Source	Electric
Temperature Range	40-230 Degrees Celsius
Control Type	Button Control
Door Style	Dropdown Door
Material	Stainless Steel (Interior & Accessories)
Item Weight	10 kg
Manufacturer	Caliber Brands FZE
Country of Origin	China

## 9. WARRANTY AND SUPPORT

Nutricook offers a **2-year warranty** on the Steami X, ensuring peace of mind and long-lasting performance.

### Customer Support:

With over 90+ dedicated offices across India, Nutricook provides door-step service for all users. We offer free installation and home service. For assistance with demonstrations, installations, or any service requirements, please reach out via our toll-free number:

**1800 572 6035**

(Monday to Saturday, 10 am to 6 pm)

Figure 7: Nutricook's extensive service network across India.