

bianco  
di puro



# rapido

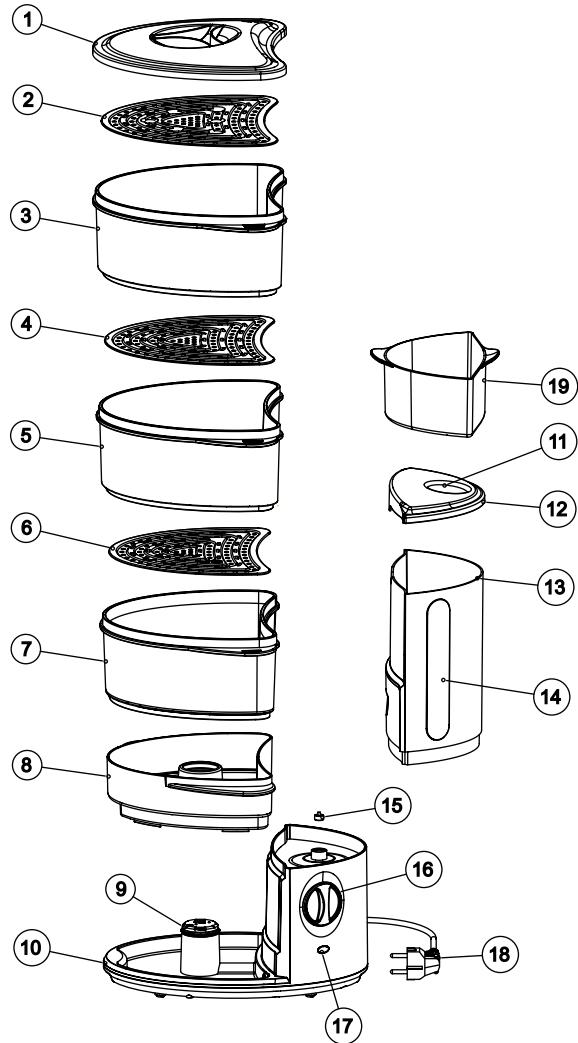
Bedienungsanleitung | Instruction Manual

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## Description

- 1 Cooking Tray tray
- 2 Upper cooking tray (III)
- 3 Middle cooking tray (II)
- 4 Lower cooking tray (I)
- 5 Drip Tray
- 6 Steam vent
- 7 Housing
- 8 Lid for water tank
- 9 Water tank
- 10 Water gauge
- 11 Filter
- 12 Timer
- 13 Power indicator
- 14 Power plug
- 15 Water refill port
- 16 Rice container
- 17 Removable stainless steel inserts for cooking trays



### Handles for cooking trays



Lower Position (1 Bar)



Middle Position (2 Bars)



Upper Position (3 Bars)

## Foreword

Dear customer,

Thank you for selecting **bianco di puro rapido** Steamer to be a part of your home.

Your new oven is the patented STRIX steam technology, improving productivity by 50% more than other systems. This is an especially outstanding feature for a gentle and nutrient-preserving preparation of your food.

With 3 steam containers, you can adjust the cooking volume up to 9 liters.

This will assist you with a healthy diet and can help you create numerous nutritious meals.

Stay healthy!

## Information about this manual

This manual included with your Rapido and provides important information for you learn how to safely use and care for your steamer.

The manual must be readily available when you are using the device. It should be read by anyone who operates, cleans or maintains it.

## Unpacking

To unpack the steamer, please proceed as follows:

- Remove the device and all accessories out of the box.
- Remove all packaging from the appliance and the accessories.
- Lift steamer from box, if possible, keep the packaging during the warranty period in order to repack the steamer in case there are any issues with the steamer.

### **Note on the stickers on the device**

- Do not remove any labels, as these have been applied for safety reasons and are required for any warranty.

## Equipment

### Included in this box

- Steam housing
- 3 BPA-Free steam containers from Tritan™ plastic
- 3 stainless steel inserts for the cooking trays
- Separate rice bowl
- Cooking tray lid (1 piece)
- Removable water tank incl. Cover
- drip tray
- This manual

Optional Accessories: Extra large cooking tray \* for asparagus (etc.)

\* not included in this box

### **Caution:**

- If misused, personal injury and damage may occur.
- Please read page 7 onwards for safety instructions.
- Packaging materials should not be used for play, in case of suffocation.



## On-site requirements

**For safe and trouble-free operation of your Rapido, please ensure the installation site meets the following requirements:**

- The appliance must stand on a level, flat, rigid and non-slip surface, which ensures the load capacity.
- Make sure that the device will not fall over.
- Do not place cloth under the unit.
- Choose the installation location so that it is out of reach from children, including all electricity cables.
- Only operate the device indoors.

## Electricity connection

**For safe and trouble-free operation of the device, the following electricity connection instructions must be observed:**

- Before connecting the device, ensure that the voltage is 220-240 volts AC 50-60 Hz. This data must match to avoid damage to the device. If in doubt ask your electrician.
- Connect your steamer to an electrical outlet with the appropriate electricity values. These can be found on the rating plate located on the down side and in the “Technical data” on page 22. Make sure that the power cord is plugged into the wall outlet.
- If the power cord is damaged, it must be replaced by the manufacturer or its service agent in order to avoid a hazard for the user and third parties.
- Electricity safety is only guaranteed when the device is connected to a protective conductor system and is properly installed.
- The manufacturer assumes no responsibility for damages caused by an inadequate protective conductor.
- Make sure that the power cord is undamaged and is not laid on hot surfaces or sharp edges.
- The power cable must not be pulled too tightly.
- Make sure that the plug is properly inserted in the socket. A loose plug can lead to overheating of the device or an electric shock.

## Safety Precautions

The maximum running operation time is 30 minutes, the steamer switches off automatically after that. If you would like to use the steamer immediately after, follow these steps:

- Check if the water level in the tank is sufficient for an additional 30 minutes. If necessary, add water.
- Check the level in the drip tray to make sure it's not overflowing.
- After 60 minutes of use, you will have to empty the drip tray.

## Operations

- Carefully read all instructions in this manual before use.
- Our steamers are carefully inspected at our factories prior to shipment. We ask you nevertheless to double-check everything. Plug the device in prior to first use for any visible damage to housing and cable.
- Do not use a damaged device.
- If damaged, the power cable, the device must not be put into operation.
- The steam cooker should not be placed next to a gas or electric burner, or placed on top of heated furnaces or hot surfaces.
- Do not operate the device in direct sunlight or close to other heat sources.
- Clean the components of your steamer before first use under running water with a soft dish brush or a soft cloth. Dry the accessories with a soft cloth.
- Unplug the steamer always from the power supply when it is unattended, before disassembling, cleaning or installation of accessories (see Safety instructions).



## Safety Instructions

Note for the safe handling of your steamer, please take the following precautions:

- Fill the water tank with only cold water. Never fill other liquid such as Broth into the water tank. The device is suitable only for use with cold water, never use warm or hot water or other liquids.
- Fill the water tank to at least up to 10 min. Make sure it is at that level even if you use a shorter cooking time.
- To avoid burns, touching the surfaces of appliances (lid, cooking tray, cooking tray inserts) during or immediately after the operation is not advised.
- Make sure the water filter is below the water tank to avoid blockage before replacing the water tank.
- Always use the drip tray, which collects all liquids from the cooking tray.
- The bottom stainless steel inserts fit into any cooking tray (Lower, Middle and Upper cooking trays), make sure the food is placed in the center of the cooking container.
- Depending on the amount of your food to be cooked, you can split them up into 3 cooking trays.
- Operate the only steamer with the lid on the cooking tray.
- Never remove the water tank during the steamer is in use.
- Do not leave the steamer unattended.
- Use your steamer only for its intended use.
- Make sure that the power cable is undamaged and is not laid on hot surfaces or sharp edges.
- The oven must not be operated by children. Make sure that the steamer and the cable are out of reach of children.
- Children, elderly persons or persons with restricted with physical, sensory or mental disabilities or lack experience and knowledge, must be continuously monitored by a person responsible for their safety when handling the steam cooker.
- Children may not play with the device.
- When the steamer is operated near children, Special supervision is needed to ensure that children are not injured.
- Use only the accessories supplied with your steamer.
- ***Never touch the surface with your hands during operation of your steamer, as serious injuries may occur.***
- ***Never touch lid during operation! This may cause serious burns.***

## Safety Instructions

**Be careful when cleaning:** Let the individual parts of the steam oven cool down after use!

- Do not remove any parts of your oven, if the plug is still connected.
- Before cleaning the steamer or taking it apart, make sure that the power has been disconnected.
- Do not clean the steamer housing under running water, use a damp cloth to clean this.
- Clean the components of your steamer immediately after each use with a mild detergent (dishwashing liquid).
- Do not use aggressive or abrasive cleaning agents and solvents.
- Rinse the components of your steamer with clean water and dry with a soft cloth.
- Never place the connection cable in water or other liquids. Wipe the power plug with a wet or damp cloth. Never touch the power plug with wet hands.
- Pull out the main connector from the socket, not the power cord.
- Should water or other liquids come in contact with the motor base, conduct a timely customer service. Pull the cord out of the socket and no longer operate the instrument until it has been serviced
- Make sure that the power cord is kept tidy, so the unit does not fall over and cause bodily injuries.
- Repairs within the warranty period may only be carried out by customer service. Any improper repairs may cause considerable danger to the user, this may also invalidate the warranty.
- Defective components may only be replaced by original spare parts. Only when the original parts ensures that the safety requirements are met.



## Operating Instructions

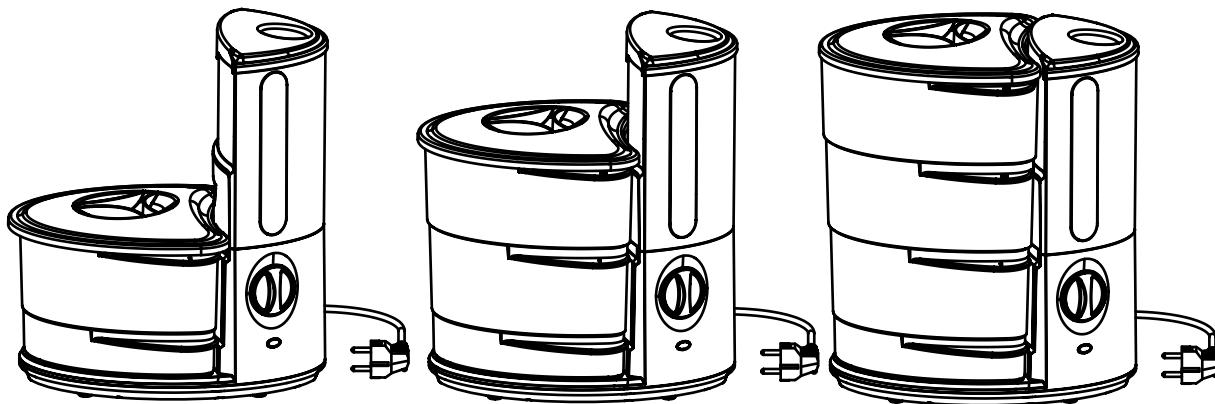
- Before starting up, fill the water tank with cold water
- During operation, never put your hands on the surface of the cooking container or the lid to avoid injury.
- Avoid putting your hand over the lid opening while operating the steam cooker.
- Operate the steamer with a filled water tank (water has to be filled at least to the 10 minute mark)
- If there is a scorched smell, immediately stop the machine and disconnect the power connection. Contact us immediately if that occurs.

## Oven Assembly

See “Description” on page 2 for the use of cooking tray for further information.

1. Make sure that the filter (see Fig. 11 on page 2) is not blocked.
2. Place the filled water tank including the cover to the housing.
3. Put the drip tray on the housing (this absorbs all liquids from cooking tray)
4. Put the inserts from above into the Cooking trays. Make sure the this is placed centrally and securely.
5. The bottom stainless steel inserts are universally applicable in each of the three cooking container.
6. Place the cooking vessel in the correct order according to the markings on the handles (I + II + III).
7. The upper cooking tray is marked with three lines (III), the middle with two strokes (II) and the bottom with a bar (I).

## Use of Cooking Trays



### Cooking Tray 1 (I)

Use a cooking tray to cook a small amount of food. Distribute the food evenly in the cooking tray so that the steam can flow through. If you are using only one cooking container, please make sure that it is the lower cooking tray (I) (see description on page 2).

### Cooking Tray 2 (I + II)

Put the larger amount of foods that require longer cooking time in the lower cooking tray (I). Place the food with a shorter cooking time in the middle cooking tray (II). Make sure that the liquid from the middle cooking tray does not drip as this affects the flavour of the food in the lower cooking tray. If you are working with two cooking trays, please make sure that you use the lower cooking tray (I) and the middle cooking container (II).

### Cooking Tray 3 (I + II + III)

To cook different types of food, place the food with the longest cooking time in the lowest cooking tray (I). The upper cooking tray takes longer to reach the cooking temperature. When cooking beef / fish / poultry and vegetables together, place the meat always in the lower cooking tray (I). This way, the raw or half-cooked meat juices will not drip onto other foods. If you use all three cooking trays, please pay attention to the correct order (I + II + III).



## Cooking Times

The cooking times are listed in the table below as a recommendation. These times may vary depending on the size of the food, the position (Low (I), moderate (II) or Upper cooking trays (III)).

You can adjust the processing time according to your personal preferences.

<b>Food</b>	<b>Portion</b>	<b>Lower cooking tray (I)</b> <i>Cooking time in minutes</i>	<b>Middle cooking tray (II)</b> <i>Cooking time in minutes</i>	<b>Upper cooking tray (III)</b> <i>Cooking time in minutes</i>
<b>Fish</b>	400 g	11	12	13
<b>Poultry</b>	400 g	8	9	10
<b>Beef</b>	350 g	7	8	9
<b>Vegetables</b>	250 g	5	6	7
<b>Egg</b>	5 Stk.	10	11	12
<b>Rice</b>	225 g + 225 ml water	30	30	30
<b>Whole grain rice</b>	225 g + 265 ml water	45	45	45

## Cooking Rice

The rice can be cooked in the rice container that is included.

As a general guideline, you should take 225 ml of water and 225 grams of rice.

For brown rice, you need 265 ml of water. Customize this, depending on your personal taste.

White rice takes about 30 minutes while brown rice requires 45 minutes.

The cooking times are listed as cooked in the lower cooking tray.

1. Put the rice and the water in the rice container.
2. Fill the water tank with cold water up to the required duration.
3. Place the rice in cooking container and seal it with the cover.
4. Set the cooking time according to the proportions.

## Using your steamer



### **Caution:**

The cooking tray, the lid and inserts are hot after operation. To prevent burns, always work with an oven mitt or heat protection, such as a dry towel.

- Fill the water tank to at least the 10-minute mark with clean and cold water, as indicated on the water tank, in order to avoid damaging the device.
- Fill the water tank with cold water until the maximum mark (max 2.0l).
- Place the food in the cooking container. Use one, two or all three cooking containers and the rice container as needed. (See “Uses of cooking trays” to see how the food should be filled, according to the cooking times and types of food).
- Set the timer by turning to the desired duration.
- The power indicator lights up when the duration has been selected.
- The steamer starts immediately. During operation, the power indicator is on.
- When cooking is finished, the power indicator goes off and the buzzer sounds.
- Unplug the steamer from the electric socket. Wait 2-3 minutes to allow the steam cooker and the cooking container cool down. Carefully open the lid and let all remaining steam escape.
- The hot water from the steam may cause injury.



## Additional tips for the steamer

- Always place meat in the lower cooking tray (I).
- Different foods can cook than in several cooking to cook more efficiently. To cook large quantities of food, a longer cooking time is needed.
- For better results, prepare the food items in the same sizes. If the pieces are different in size, you should put the smaller pieces in the upper cooking tray and larger pieces in the lower cooking trays.
- Please make sure that the cooking trays are not too crowded. We encourage you to fill it to  $\frac{3}{4}$  full, if necessary. Use another cooking tray. Arrange the food with space between the pieces in order to allow maximum steam flow.
- Never put meat, poultry or fish in its frozen state. Always let meats thaw completely before cooking.

## Refilling Water

If you notice that the water supply is no longer sufficient for the remaining term in the water tank, fill the water tank with cold water through the filling hole on the lid. When replenishing, make sure there is no water on the outside.

## After Operating the steamer

- Disconnect the Rapido Steamer from the electricity socket immediately after using it.
- Please take caution that all surfaces may be hot, and thereby cause injuries.
- Do not proceed with cleaning until all components have been cooled off.

## Cleaning Instructions



### **Caution while cleaning:**

All electricity sockets must be disconnected prior to cleaning.  
Do not clean until all components have cooled off.  
The steamer housing may not be cleaned in a dishwasher.

- Clean the components of your steamer immediately after each use.
- Before cleaning, disconnect the electricity plug from the socket.
- Remove the lid, the cooking container, the bottom inserts and the drip tray.
- Clean the components of your steam oven with mild detergent (dishwashing liquid).
- Never use bleach or an abrasive sponge for cleaning. Do not use aggressive or abrasive cleaning agents and solvents.
- Rinse the components of your steamer with clear water and dry with a soft cloth.
- You can clean the cooking trays and inserts in a dishwasher. Dry after rinsing the cleansed parts with a dry cloth.

When assembling ensure that the cooking trays used are placed in the correct order.

### **Cleaning the water tank**

- You do not need to drain the water tank after each use.
- Rinse the water tank with fresh water and dry this off with a soft cloth.
- Do not use abrasive cleaning agents or solvents.

### **Cleaning the steamer**

- Clean the steamer with a soft, damp cloth. Dry this with a soft dry cloth.
- Do not use abrasive cleaning agents and solvents.
- Do not immerse the housing in water or other liquids (danger of short circuit).
- Never rinse the steamer housing under running water (danger of short circuit).

**If water enters the housing, immediately unplug the power cord from the Electricity outlet and contact us for bianco di puro service.**



## Deep Cleanse

If you suspect or notice that your device needs longer to cook than normal, you should deep cleanse your steamer.

### To do this, follow these steps:

1. Fill the water tank half full with white vinegar (Do not use vinegar or citric acid!).
2. Put the drip tray, the lower cooking container incl. Cover the housing.
3. Set the timer to 5 minutes.
4. Once the time is up, allow the steamer to cool completely.
5. Pour White vinegar from the drip tray and out of the water tank
6. Now fill the water tank halfway with cold water and repeat steps 3 and 4. FIG.
7. Rinse the water tank, the cooking tray and cover several times with cold water.
8. Dry all parts before you stow.

## Storage

If you want to store the steamer, the cooking tray can to be fitted together to save space.

1. Start with the upper cooking tray (III).
2. Place the middle cooking container (II) on top.
3. Now you can stow the lower cooking tray (I) in this.
4. You can now store the lower cooking tray (I).
5. The rice container can be stored also in the cooking tray (I).

# Vegan Recipe Ideas for Your Steamer



## Recipe

### Steamed Asparagus with Citrus Vinaigrette

Serves 4 as a side dish



#### **Ingredients:**

600 g asparagus spears, peeled  
1 tsp fresh orange zest  
3 tbsp fresh orange juice  
2 tbsp Dijon mustard  
2 tbsp olive oil  
1 tbsp fresh lemon juice  
Coarse salt and freshly ground pepper to taste

*We recommend our XL steam bowl, available as an optional accessory, for the preparation of asparagus dishes.*

#### **Preparation:**

1. Fill the water reservoir with water.
2. Place the asparagus in the steam bowl.
3. Steam for 8 minutes or until the asparagus is tender.
4. Mix the ingredients in a bowl with a whisk.
5. Transfer the asparagus to a serving plate
6. Drizzle the vinaigrette over the asparagus and serve.

## Recipe

### Steam-Baked Cornbread

Serves 8



#### **Ingredients:**

270 g cornmeal  
75 g unsalted vegan spread, melted  
1 tsp granulated sugar  
1 tsp baking powder  
1 tsp baking soda  
1 tsp coarse salt  
2 large organic eggs

#### **Preparation:**

1. Grease eight mini loaf pans or silicone moulds.
2. Mix all ingredients together in a bowl until smooth.
3. Pour the batter into the moulds, filling each until 2/3 full.
4. Cover moulds with little pieces of non-stick aluminium foil.
5. If necessary, split the moulds between the steam bowls.
6. Fill the water reservoir with cold water and set the timer to 15 minutes.
7. Let the bread cook until the top is firm, then gently release from moulds.
8. Serve warm.



## Recipe

### Steam-Baked Apples with Cinnamon

Serves 4



#### **Ingredients:**

- 4 baking apples
- 2 tbsp raisins
- 4 tbsp cane sugar or agave nectar
- 2 tsp cinnamon
- 1 pinch of salt
- 1 tsp vanilla (Bourbon vanilla or scraped vanilla beans)

#### **Preparation:**

1. Remove the apple cores and stems. It is best to use a melon baller. Take care not to cut all the way through to the bottom of the apples.
2. Mix the remaining ingredients in a bowl.
3. Stuff the raisin mixture into the cored apples.
4. Place the apples in the steamer and fill the water reservoir.
5. Close the steamer and set it to 18 minutes.
6. Steam the apples for 18 minutes, then check with a fork to see if they are done.
7. When the apples are done, remove them carefully.
8. Serve them hot or warm.

## Recipe

### Carrots with Lemon and Parsley

Serves 4 as a side dish

#### **Ingredients:**

500 g baby carrots

2 tsp fresh lemon juice

1 tsp unsalted margarine, melted

1 tsp fresh parsley, chopped

Coarse salt to taste

Freshly ground pepper to taste

#### **Preparation:**

1. Fill the water reservoir with water.
2. Place the carrots in the top steam bowl.
3. Steam the carrots for 18-20 minutes until they are tender.
4. Transfer the carrots to a bowl.
5. Add margarine, lemon juice, salt and pepper.
6. Garnish with parsley.
7. Serve warm.



## Recipe

### Pak Choi with Sesame Dressing

Serves 4



#### **Ingredients:**

- 1 tsp sesame oil
- 1/2 tsp coconut sugar
- 1 tbsp soy sauce
- 1 garlic clove, chopped
- 1 thumb-sized piece of fresh ginger, minced
- 1/4 tsp chilli powder
- 4 pak choi, halved

#### **Preparation:**

1. Combine all ingredients except the pak choi in a bowl; stir until the sugar has dissolved and set aside.
2. Fill the water reservoir with water.
3. Place the pak choi in the steam bowl.
4. Cover the steamer and set the time to 5 minutes.
5. Steam for 3-4 minutes or until the white part of the stems is tender.
6. Transfer the pak choi to a serving plate.
7. Drizzle the sesame dressing over it and serve immediately.

#### **TIP**

If you cannot find baby pak choi, you can use regular pak choi, which is more readily available, or substitute it with Napa cabbage.

## Recipe

### Lemon-Dressed Asparagus

Serves 4



#### **Ingredients:**

For the Asparagus:

1 pound asparagus tips, trimmed

For the Vinaigrette:

1 tsp fresh lemon zest

1 tbsp fresh lemon juice

1 tsp Dijon mustard

1 tbsp olive oil

Salt and freshly ground pepper to taste

#### **Preparation:**

1. Fill the water reservoir with water.
2. Place the asparagus in the steam bowl.
3. Cover the steamer and set the time to 5 minutes.
4. Steam for 4-5 minutes or until the asparagus is tender.
5. Transfer the cooked asparagus to a serving plate.
6. Combine all ingredients for the vinaigrette in a bowl and stir well.
7. Drizzle the vinaigrette over the asparagus and serve.



## Recipe

### Broccoli with Cashews and Lemon

Serves 4



#### **Ingredients:**

- 1 pound broccoli florets
- 1 tbsp lemon zest
- 1 tbsp fresh lemon juice
- 2 tbsp unsalted butter, melted
- ¼ tsp paprika powder
- Salt and freshly ground pepper to taste
- ¼ cup cashew nuts, ground

#### **Preparation:**

1. Fill the water reservoir with water.
2. Fill the steamer bowl with broccoli.
3. Cover the steamer and set the time to 4 minutes.
4. Steam for 3-4 minutes or until firm to the bite.
5. Mix the remaining ingredients except the cashew nuts in a bowl.
6. Remove broccoli from the steamer and drain it on a paper towel.
7. Add the broccoli to the bowl and stir gently until coated.
8. Sprinkle with cashew nuts and serve immediately.

#### **TIP**

Try to keep all broccoli stems intact and use a vegetable peeler to remove the outer layer. The stems taste great and it would be a shame to throw them away.

## Recipe

### Quick Chow Chow Sauce

Yields 3 cups



#### **For the steamer:**

- ½ a head of cauliflower, cut into florets
- ¼ kale, chopped
- 1 red pepper, diced
- 1 small yellow onion, diced
- 1 cucumber, diced

#### **For the brine:**

- 2 tbsp kosher salt
- 1/3 cup plain flour
- 2 tbsp dry mustard
- 2 tsp turmeric
- 1 ½ cups granulated sugar
- 3 cups white vinegar

#### **Preparation:**

1. Fill the water reservoir with water.
2. Put all the vegetables in the steam bowl.
3. Cover the steamer and set the time to 5 minutes.
4. Remove vegetables immediately after they are cooked and set aside.
5. Mix all the ingredients for the brine in a soup pot over medium heat.
6. Stir continuously until the mixture comes to a boil and thickens.
7. Take off the hob.
8. Divide the vegetables equally between the canning jars.
9. Pour the brine over the vegetables in the cans, cover and let it cool down.
10. Store the jars in a cool place before serving.
11. The chow chow will keep well in the refrigerator for up to 2 months.



## Recipe

### Steamed Artichokes

Serves 4



#### **Ingredients:**

For the Artichokes:

4 large artichokes

1 lemon, cut in slices

#### **Ingredients:**

1/3 cup vegan mayonnaise

2 tbsp sour cream or yogurt

¼ tsp fresh lemon zest

1 tbsp fresh lemon juice

1 tbsp vegetable stock

1 tbsp chives, minced

#### **Preparation:**

1. Cut 1 cm from the stem and top of each artichoke
2. Cut off the thorny tips of the leaves with scissors.
3. Place the artichokes in the steam bowl(s).
4. Spread lemon slices over the artichokes.
5. Fill the water reservoir with water.
6. Cover the steamer and set the time to 30 minutes.
7. While the artichokes are cooking, prepare the dipping sauce by mixing all the necessary ingredients in a small bowl.
8. The artichokes are done when the leaves can be pulled off easily.
9. Serve warm or cold with the dipping sauce.

## Recipe

### Couscous Pilaf

Serves 4



#### **Ingredients:**

2 cups Israeli couscous  
2 cups of water for cooking  
1 tbsp broth mix  
1 spring onion, chopped  
1 garlic clove, chopped  
¼ cup flaked almonds  
¼ cup raisins  
¼ cup dried apricots, diced  
1 tsp cayenne pepper  
1 tsp vinegar  
2-4 tbsp olive oil

#### **Preparation:**

1. Fill the water reservoir with water.
2. Put the couscous in the rice insert; which is then placed in the bottom steam bowl.
3. In a bowl, stir the broth mix in hot water and pour over couscous.
4. Cover the steamer and set the time to 10 minutes.
5. Steam for 10 minutes or until couscous is tender.
6. Mix the remaining ingredients in a mixing bowl.
7. Add the cooked couscous to the mixing bowl and stir gently.
8. Taste and add seasoning, if needed.
9. Serve immediately with your choice of garnish.



## Recipe

### Collard Greens

Serves 4



#### **Ingredients:**

- 1 bunch of fresh collard greens
- ½ cup smoked tofu, diced
- 1 cup vegetable stock
- ½ tsp chilli flakes
- ½ tsp apple cider vinegar
- Salt and pepper to taste

#### **Preparation:**

1. Thoroughly wash the collard greens with cold water and remove any sand.
2. To de-stem the collard greens, fold each leaf lengthwise in half and pull off the stem (if you want, you can leave the stems on and cut each leaf crosswise into wide strips).
3. Divide the collard greens between the 3 steam bowls.
4. Fill the water reservoir with water.
5. Cover the steamer and set the time to 30 minutes.
6. Steam for 10 minutes until the collard greens are done, or if you want them softer, steam up to 30 mins.
7. While the collard greens are cooking, mix the rest of the ingredients in a microwave-safe bowl.
8. Cook for 2-3 minutes in the microwave or until warm and set aside.
9. Divide the cooked collard greens between the bowls.
10. Spread the smoked tofu over the collard greens and stir before serving.

## Recipe

### Green Beans with Lemon

Serves 4



#### **Ingredients:**

1 ¼ pound fresh green beans

1 tbsp olive oil

1 tbsp fresh lemon juice

Salt and pepper to taste

#### **Preparation:**

1. Fill the water reservoir with water.
2. Place the green beans in the top steam bowl.
3. Cover the steamer and set the time to 15 minutes.
4. Steam for 12-15 minutes or until the green beans are bright green and tender.
5. Remove from steamer and drain them on a paper towel.
6. Transfer the green beans to a serving bowl.
7. Mix in the remaining ingredients and serve warm.



## Recipe

### Stuffed Peppers

Serves 4



#### **Ingredients:**

- 2 cups cooked rice
- 1 cup tomatoes, finely chopped
- 1 small onion, finely chopped
- 3 spring onions, chopped
- 1 tsp lemon zest
- 2 tsp fresh lemon juice
- 2 tsp olive oil
- 2 tsp salt
- 4 large green peppers, tops and cores removed

#### **Preparation:**

1. Mix all ingredients except the peppers in a bowl.
2. Cut the tops off the peppers so that they lie flat.
3. Spoon the rice filling into peppers and stuff it tightly.
4. Fill the water reservoir with water.
5. Place the peppers in the steam bowl.
6. Cover the steamer and set the time to 20 minutes.
7. Steam for 18-20 minutes or until the peppers are tender and the stuffing is hot.
8. Remove the cooked peppers with tongs and serve.

## Recipe

### Beet Marmalade

for 3 jars



#### **Ingredients:**

- 4 fresh beetroots
- 2 tbsp fresh ginger, chopped
- Zest and juice of one lemon
- 1 ½ cups granulated sugar

#### **Preparation:**

1. If the beets have tops, cut them off and store for later use.
2. Place the beets in the steam bowl.
3. Fill the water reservoir with water.
4. Cover the steamer and set the time to 30 minutes.
5. After the beets are cooked, check for doneness by piercing them with the tip of a small paring knife. If they are still hard, fill the water reservoir with water again and steam for another 10 minutes or until they are tender.
6. Remove from steamer and let them cool.
7. Peel off the beet skins using gloves.
8. Grate with a large grater or shred in a food processor.
9. In a large soup pot, mix the remaining ingredients with the grated beets; place the pot over medium heat and bring to a boil, stirring often.
10. Cook for 5 minutes or until the marmalade thickens a little.
11. Take off the hob and transfer the marmalade to storage containers or jars.
12. Let it cool, then refrigerate.
13. The marmalade keeps well in the refrigerator for 2 months.



## Recipe

### Coconut Rice

Serves 4



#### **Ingredients:**

- 125 ml coconut milk
- Water for cooking
- 4 tbsp coconut flakes
- 2 spring onions, chopped

#### **Preparation:**

1. Place the rice insert in the bottom steam bowl.
2. Put the rice in the rice insert.
3. Add the coconut milk and enough water to just cover the rice by 1 ½ cm.
4. Fill the water reservoir with water.
5. Cover the steamer and set the time to 30 minutes.
6. Steam for 30 minutes or until the rice is tender.
7. Transfer the cooked rice to a serving plate and fluff the rice with a fork to loosen up the grains
8. Garnish with coconut flakes and spring onions before serving.

#### **TIP**

To prepare this dish with brown rice, simply increase the quantity of water by 1/3 cup and steam for an additional 15-20 minutes.

## Recipe

### Baby Food

Yields 3-4 servings



#### **Ingredients:**

For the potato puree:

- 4 medium potatoes, peeled and diced
- 1 cup water (to puree in the food processor)

For the beet puree:

- 4 medium fresh beets
- 2/3 cup water (to puree in the food processor)

For the carrot puree:

- 4 medium carrots, cut and peeled
- 2/3 cup water (to puree in the food processor)

#### **Preparation:**

1. Fill the water reservoir with water.
2. Place the beets in the bottom steam bowl.
3. Place the potatoes in the middle steam bowl.
4. Place the carrots in the top steam bowl.
5. Place the steam bowl with the beets in the steamer.
6. Cover the steamer and set the time to 30 minutes.
7. After 10 minutes, place the steam bowls with the potatoes and carrots in the steamer.
8. Once they are cooked, place each vegetable separately in the food processor and add the quantity of water specified for each vegetable.
9. Puree the baby food until smooth.
10. Serve immediately or freeze in separate containers for later use.



## Recipe

### Brussels Sprouts with Smoked Tofu

Serves 4



#### **Ingredients:**

1 pound Brussels sprouts, cut into halves  
Salt and pepper to taste  
3 slices of smoked tofu, chopped

#### **Preparation:**

1. Fill the water reservoir with water.
2. Place the Brussels sprouts in the steam bowl.
3. Season with salt and pepper.
4. Cover the steamer and set the time to 6 minutes.
5. Steam for 5-6 minutes or until firm to the bite.
6. Remove from steamer and drain them on a paper towel.
7. Brown the smoked tofu in a pan over medium heat until it is slightly crispy.
8. Add the Brussels sprouts while the pan is still hot and stir until coated.
9. Serve immediately.

# Vegetarian Recipe Ideas for Your Steamer



## Recipe

### Leeks with Breadcrumbs

Serves 4



#### **Ingredients:**

4 large leeks  
½ cup premium vegetable stock  
Kosher salt and freshly ground pepper to taste  
1 tbsp coconut sugar  
4 tbsp unsalted butter, divided  
1 cup breadcrumbs from fresh bread  
1 tbsp fresh parsley, chopped

#### **Preparation:**

1. Halve the leeks lengthwise, then cut crosswise in 1-cm pieces.
2. Put the leeks in a colander and rinse well.
3. Drain well and place them in the rice insert of your steamer.
4. Add vegetable stock, salt, pepper, sugar and half the butter.
5. Fill the water reservoir with water.
6. Place the rice insert in the bottom steam bowl.
7. Cover the steamer and set the time to 30 minutes.
8. While the leeks are steaming, pre-heat the oven to 180°C.
9. Melt the remaining butter in the microwave and mix with the breadcrumbs.
10. Stir until evenly coated and season with salt and pepper.
11. Spread the breadcrumbs on a pan lined with greaseproof paper.
12. Bake for 10-15 minutes or until golden brown, remove, roll in parsley and set aside.
13. After the leeks are cooked, remove them carefully and transfer to a serving plate.
14. Sprinkle breadcrumbs evenly over leeks and serve immediately.

## Recipe

### Spicy Corn on The Cob

Serves 4



#### **Ingredients:**

4-6 fresh corn on the cobs

3 tbsp unsalted butter

1 tbsp cayenne pepper

Salt to taste

#### **Preparation:**

1. Fill the water reservoir with water.
2. Place the corn cobs in the bottom and middle steam bowls.
3. Cover the steamer and set the time to 6 minutes.
4. Steam for 5-6 minutes or until the corn is tender.
5. Mix the butter with the Cayenne pepper, add the mixture to a heat-resistant baking dish, transfer corn to the top steam bowl for the last 3 minutes.
6. Remove the cooked corn cobs using tongs.
7. Brush the cobs with melted butter, season with salt and serve.



## Recipe

### Leek and Potato Soup

Serves 6



#### **Ingredients:**

6 cups floury potatoes, peeled, washed and diced  
6 cups leeks, washed and chopped  
2 tbsp unsalted butter, melted  
6 cups vegetable stock, heated  
1 tsp salt  
1/2 tsp freshly ground pepper  
1 tbsp fresh lemon zest  
2 tsp honey  
1 tsp crushed red pepper flakes  
1/2 cup whipped cream or non-dairy cream

#### **Preparation:**

1. Fill the water reservoir with water.
2. Place the potatoes in the bottom steam bowl.
3. Place the leeks in the middle steam bowl.
4. Only place the steam bowl with the potatoes in the steamer, cover and set the time to 20 minutes.
5. Steam potatoes for 10 minutes.
6. After the potatoes have been steamed for 10 minutes, place the steam bowl with the leeks over the potatoes and steam for another 10 minutes.
7. Put the remaining ingredients in a soup pot and simmer over medium heat.
8. Add the cooked potatoes and leeks to the soup pot.
9. Puree the soup with a hand blender until smooth.
10. Serve with your choice of garnish.

## Recipe

### Carrot Salad

Serves 6



#### **Ingredients:**

- 1 kg large carrots, peeled
- ½ cup apple cider vinegar
- ¼ cup rapeseed oil
- ½ cup coconut sugar
- 2 tsp mustard
- 1 tsp Worcestershire sauce
- 1 can (about 300 g) tomato puree
- Salt and pepper to taste
- 1 small red onion, sliced into very thin rings
- 1 green pepper, sliced

#### **Preparation:**

1. Fill the water reservoir with water.
2. Divide the carrots between the steam bowls; if needed, cut into appropriately-sized pieces.
3. Cover the steamer and set the time to 15 minutes.
4. After they have been steamed for 15 minutes, check with a knife to see whether they are tender enough.
5. Remove from steamer and let them cool down a little.
6. Slice the carrots with a knife or a mandoline slicer into very thin coin-sized pieces.
7. In a large serving bowl, mix the vinegar, oil, sugar, mustard, Worcestershire sauce, tomato puree, salt and pepper.
8. Add carrots, onions and peppers to the bowl and stir well.
9. Taste and add salt if needed.
10. Cover and chill for at least 6 hours before serving.



## Recipe

### Stuffed Mushrooms

Makes 12 mushrooms



#### **Ingredients:**

¼ cup Italian-style breadcrumbs

¼ cup parmesan cheese, grated

1 garlic clove, peeled and minced

2 tbsp red peppers, finely chopped

1 tbsp olive oil

Salt and freshly ground pepper to taste

12 large mushrooms (with a diameter of about 5 cm), stemmed

2 tbsp fresh parsley, chopped

#### **Preparation:**

1. Mix the breadcrumbs, cheese, garlic, peppers, oil, salt and pepper in a bowl.
2. Use a spoon to fill the mushroom caps with the mixture (press mixture firmly into caps).
3. Fill the water reservoir with water.
4. Place the mushrooms in the steam bowl.
5. Cover the steamer and set the time to 10 minutes.
6. Steam for 8-10 minutes or until the mushrooms have turned dark and the filling is heated through.
7. Remove the cooked mushrooms from the steamer.
8. Garnish with parsley and serve immediately.

## Recipe

### Herbed Potatoes

Serves 4



#### **Ingredients:**

- 1 ½ pounds small red potatoes
- 2 tbsp unsalted butter, melted
- 1 tsp fresh thyme, chopped
- 1 tsp fresh oregano, chopped
- 1 tsp fresh parsley, chopped
- Salt and freshly ground pepper to taste

#### **Preparation:**

1. Fill the water reservoir with water.
2. Place potatoes in the top steam bowl.
3. Cover the steamer and set the time to 30 minutes.
4. Steam for 25-30 minutes or until the potatoes are tender.
5. Remove from steamer and drain them on a paper towel.
6. Transfer the potatoes to a serving bowl.
7. Mix in the remaining ingredients and serve warm.



## Recipe

### **Sweet Potato Puree**

Serves 4 as side dish



#### **Ingredients:**

900 g sweet potatoes, peeled and chopped into 2.5-cm pieces  
4 tsp margarine  
2 tsp granulated sugar  
250 ml plant-based milk (for instance, oat milk or almond milk) and  
75 ml non-dairy cream (for instance, oat cream)  
1 pinch of coarse salt

#### **Preparation:**

1. Fill the water reservoir with water.
2. Place the sweet potatoes in the steam bowl.
3. Steam for 20 minutes or until tender.
4. Transfer the sweet potatoes to a bowl and add the remaining ingredients.
5. Mash everything into a puree with a hand-held blender or potato masher.
6. Season to taste and serve warm.

## Recipe

### Blueberry Tartlets

Serves 6



#### **Ingredients:**

6 vanilla biscuits  
300 g blueberries, fresh or frozen  
1 (225 g) package cream cheese, melted  
4 tsp granulated sugar  
4 large organic egg yolks  
1 large organic egg  
Fresh berries for garnish

#### **Preparation:**

1. Grease six ramekins or silicone moulds.
2. Place a vanilla biscuit in each ramekin with the bottom side facing down.
3. Combine the blueberries, cream cheese and sugar in a food processor.
4. Puree the ingredients until you obtain a soft mixture.
5. Add the remaining ingredients and blend.
6. Spread the mixture evenly on the top of each biscuit.
7. Cover each ramekin with a little piece of non-stick aluminium foil.
8. Place the ramekins in the steam bowls and fill the water reservoir with water to the 18 min. mark.
9. Set the time to 18 minutes and steam until the centre wobbles.
10. Remove immediately.
11. Allow to cool for several hours before removing the foil
12. Top with berries and serve.



## Recipe

### Rigatoni with Broccoli

Serves 2



#### **Ingredients:**

- 3 cups broccoli florets
- 250 g rigatoni pasta, cooked
- 1 tbsp butter, melted
- 3 garlic cloves, chopped
- ¼ cup parmesan cheese, grated (to taste)

#### **Preparation:**

1. Fill the water reservoir with water.
2. Place the broccoli in the middle steam bowl.
3. Cover the steamer and set the time to 6 minutes.
4. Steam for 5-6 minutes or until the florets turn bright green while remaining crunchy.
5. While the broccoli is cooking, mix the remaining ingredients except cheese in a bowl.
6. Once the broccoli is cooked, remove it from steamer and drain on a paper towel.
7. Add the broccoli and cheese to the mixing bowl and mix.
8. Serve immediately.

#### **TIP**

You can use rice noodles instead of pasta. They turn soft so quickly that you can simply add them to the steamer along with the broccoli and skip the step of cooking them separately in water.

## Recipe

### Banana in Caramel Sauce with Nut Sprinkle

Serves 4



#### **Ingredients:**

4 bananas

Juice of 1/2 lemon

4 tbsp caramel sauce from a jar

A small pinch of salt

½ tsp vanilla

1 tbsp banana liqueur (optional)

4 tsp unsalted butter, melted

4 tbsp macadamia nuts, roasted and chopped

#### **Preparation:**

1. Chop the bananas and place in 4 individual ramekins.
2. Drizzle some lemon juice over the bananas in the ramekins.
3. In a small bowl, mix the caramel, salt, liqueur and butter.
4. Divide this mixture and pour over the bananas.
5. Cover each ramekin with a piece of aluminium foil.
6. Fill the water reservoir with water.
7. Place the ramekins in the steam bowl.
8. Cover the steamer and set the time to 10 minutes.
9. Once cooked, carefully remove the ramekins and take off the foil.
10. Sprinkle macadamia nuts over each portion and serve hot.

#### **TIP**

It's normal for the bananas to turn pink when they are steamed.



## Recipe

### Toasted Cornmeal Bread

Serves 6



#### **Ingredients:**

- 2 ¼ cups yellow cornmeal
- 1/3 cup unsalted butter, melted
- 1 tbsp granulated sugar
- 1 tsp baking powder
- 1 tsp baking soda
- 1 tsp salt
- 2 large eggs

#### **Preparation:**

1. Pre-heat the oven to 180°C.
2. Spread the cornmeal over a baking sheet.
3. Bake the cornmeal in the oven for 8-10 minutes or until it is browned and gives off a nutty aroma, remove and let it cool.
4. Spray 6 mini loaf pans or silicone moulds with non-stick cooking spray and set aside.
5. Add the remaining ingredients to the cornmeal in a mixing bowl and mix until smooth.
6. Pour the batter into loaf pans, filling each until 2/3 full.
7. Cover the tops with small pieces of non-stick aluminium foil.
8. Fill the water reservoir with water.
9. Place the mini loaf pans in the steamer bowl.
10. Cover the steamer and set the time to 15 minutes.
11. Let them steam for 15 minutes; check for doneness by inserting a toothpick in the side; it should come out with just a few moist crumbs clinging to it.
12. Once cooked, remove from steamer and serve.

More  
Recipe Ideas for Your  
Steamer



## Recipe

### Steamed White fish with Vegetables

#### **Ingredients:**

450 g white fish, cut to serving sizes  
500 g julienned carrots  
8 medium mushrooms  
2 tsp grated lemon zest  
Freshly ground pepper  
2 lemons, peeled and cut into thin slices  
8 broccoli florets  
Coarse salt to taste  
Parsley for garnish

#### **Preparation:**

1. Place the carrots and the mushrooms in the bottom steam bowl.
2. Combine the salt, pepper and lemon zest and sprinkle some of this mixture over the vegetables.
3. Layer the lemon slices over the vegetables and place the fish on top of it.
4. Arrange the broccoli florets around the edges of the steamer and sprinkle the remaining lemon zest mixture over it.
5. Fill the water reservoir.
6. Steam the ingredients for 10-12 minutes. The fish is done once it flakes easily with a fork.
7. Arrange the fish and vegetables on a serving plate and garnish with parsley.

## Recipe

### Shrimp with Blue Cheese and Spinach Salad

Serves 4

#### **Ingredients:**

450 g shrimp  
2 tsp soy sauce  
2 garlic cloves  
1 tsp freshly ground pepper  
1 tsp mustard  
500 g baby spinach  
150 g cocktail tomatoes  
1 small red onion, thinly sliced  
60 g blue cheese, crumbled  
60 g walnuts, roasted and chopped  
1 ripe Williams pear, diced  
Coarse salt and freshly ground pepper to taste  
Vinaigrette of your choice

#### **Preparation:**

1. Arrange the shrimp on a plate.
2. In a small bowl, combine the soy sauce, garlic, pepper and mustard.
3. Spread this mixture over the shrimp and let the shrimp soak in this marinade for 15 minutes.
4. Place the shrimp in the steamer and fill the water reservoir.
5. Set the timer to 3 minutes and remove the shrimp as soon as it turns pink.
6. Let the shrimp cool down for 5 minutes.
7. Mix the remaining ingredients in a large bowl.
8. Garnish the salad with shrimp and serve.



## Recipe

### Sesame-Coated Tuna with Broccoli

Serves 2

#### **Ingredients:**

- 2 fresh tuna steaks
- 1 tsp dark sesame oil
- 2 tsp soy sauce
- 1 tsp honey
- 1 tsp fresh ginger, chopped
- 1 fresh garlic clove, chopped
- 1 tsp sesame seeds
- 1 large broccoli, cut into florets

#### **Preparation:**

1. In a small bowl, combine the sesame oil, soy sauce, honey, ginger and garlic.
2. Place the tuna on a plate and pour the soy mixture over it.
3. Turn the tuna over so that it is evenly coated on all sides with the soy mixture.
4. Let it rest in the mixture for 5 minutes and then turn it over several times.
5. Fill the water reservoir with water.
6. Evenly sprinkle the sesame seeds over the tuna, pressing to help adhere them and place it in the steam bowl.
7. Place the broccoli in the steam bowl(s).
8. Steam for 3 minutes and immediately transfer to a serving plate.
9. If the broccoli is still hard, steam it again for 1-2 minutes.
10. Slice the tuna and fan out the slices on a plate.
11. Serve the broccoli with the tuna.

## Recipe

### Cajun-Style Steamed Shrimp

#### **Ingredients:**

450 g large shrimp  
1/2 tsp cayenne pepper  
1/2 tsp paprika  
1/2 tsp coarse salt  
1/4 tsp garlic powder  
1 lemon, cut into 6 slices  
1 medium onion, cut into 6 pieces  
1 medium carrot, cut into 6 pieces  
1 medium celery stalk, cut into 6 pieces  
Cocktail sauce (optional)

#### **Preparation:**

1. In a small bowl, mix the cayenne pepper, paprika, salt and garlic powder.
2. Fill the water reservoir with water up to the 17 min. mark.
3. Rinse the shrimp, shake off the excess water and place the shrimp in the steam bowl.
4. Sprinkle some spice mix over the shrimp and mix to coat evenly.
5. Place the lemon slices on the shrimp and spread the vegetable slices on top.
6. Cover with lid and steam for 14-17 minutes or until the shrimp turn pink.
7. Serve with cocktail sauce (optional).



## Recipe

### Steamed Cod with Pesto

#### **Ingredients:**

- 2 cod fillets
- 2 tbsp readymade pesto, plus a little more for garnish
- 1 medium yellow onion, sliced into rings
- 500 g fresh spinach leaves
- 1 lemon, cut into slices
- Coarse salt and freshly ground pepper to taste

#### **Preparation:**

1. Fill the water reservoir with water.
2. Place the onion rings and cod in the bottom steam bowl (I).
3. Spread one tbsp of pesto each on the cod fillets.
4. Season each fillet with some salt and pepper and garnish with a lemon slice.
5. Put the lid on the steam bowl and place it on the steamer.
6. Set the timer to 6 minutes.
7. Steam for 4 minutes and then add the spinach to the remaining steam bowls (II + III) during the last two minutes of steaming. Place them on steam bowl (I) and close the steamer by covering the top steam bowl with the lid.
8. When the fish is done, remove it and season it with salt and pepper.
9. Serve immediately with the remaining lemon slices and pesto reserved for garnish.

## Disposal notes

The packaging protects your steamer from damage during transit. The packaging materials are selected according to environmentally compatible and disposal technology and are therefore recyclable.

The recycling of packaging into the material cycle reduces waste, and saves raw materials. Disposal of unneeded packaging materials at collection points for the recycling system marked with “Green Dots”.

**If possible, keep the packaging during the warranty period to can packaging in case of warranty in order repack the steamer in case there are any issues with the steamer.**

Appliance and packaging must be disposed in accordance to local regulations for disposal of electronic and packaging material. Find out where appropriate at your local waste management companies.

Do not dispose of electrical appliances in household waste, but use the collection points in your community. Speak to your local government for information regarding the collection systems. If electrical appliances are disposed of inappropriately, hazardous substances could get into the groundwater and thus enter the food chain, damaging the flora and fauna in your environment.



## Troubleshooting

Problem	Solution
The oven cannot be switched on	<ul style="list-style-type: none"><li>• Check whether the oven is properly connected to the power outlet. Use different outlet if necessary.</li></ul>
The steamer is not generating steam	<p>Turn the steamer off immediately and check the following:</p> <ul style="list-style-type: none"><li>• If the water tank filled with cold water?. If necessary, refill the water tank with cold water up to the desired duration on, at least up to 10 min. mark.</li><li>• Check to see if the filter below the water tank (see page 2, fig. 11) is blocked. Remove any obstructions, and proceed with the preparation.</li><li>• Check if the steam vent is clogged. If so, clean this valve with a damp cloth.</li></ul>
The steam is irregular	<p><b>See also “Not generating steam”</b></p> <ul style="list-style-type: none"><li>• It is possible you need to reassemble the steamer. Instructions can be found on page 15</li></ul>
Steam is coming out from the side of the cooking vessel	<ul style="list-style-type: none"><li>• Switch off the steamer.</li><li>• Check whether the cooking trays are placed in the correct order, I + II + III.</li></ul>
The steamer loses water	<ul style="list-style-type: none"><li>• Switch off the steamer.</li><li>• Check to see whether the drip tray has to be emptied</li><li>• Check whether the water tank to see if it has been installed correctly.</li></ul>

### Contact

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### Customer Service

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## Technical Specifications

Voltage / Frequency	220 – 240 V ~ / 50 – 60 Hz
Performance	1500 - 1800 Watt
Cooking Container	3000 ml volume per cooking container, Tritan™ plastic, BPA-Free
Material floor inserts	Stainless Steel
Total volume of the cooking container	9000 ml volume
Water Tank	2000 ml volume
Operating duration	1 - 30 minutes per cycle
Devlice dimensions	h 360 x b 310 x 260, in mm:
Packaging dimensions	h 360 x b 310 x t 345, in mm:
Product Weight	3.970 kg
Package weight	5.680 kg
Certifications/ Standards	ITS -GS, CE
Manufacturer Warranty	2 Years
Commercial Use	No



## biancodipuro Service Center

**bianco di puro GmbH & Co. KG**  
Maarweg 255  
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Email kundendienst@biancodipuro.com  
Website www.biancodipuro.com

You must show the purchase date and the serial number of the device. The serial number is under the steamer unit.

### **Danger**

- Read this manual before use
- Do not immerse in water
- If not in use, unplug
- Caution: Do not open unit, risk of electric shock

## **Warranty Provisions**

We provide the following manufacturer's warranty on our **rapido** steamer

- 2 years warranty on the housing, the cooking tray, floor inserts, water tank.

The warranty covers materials, design and workmanship on all the parts.

If in spite of proper use within the warranty period, if there is a problem with your unit, it is the manufacturer's discretion, either repair or replace defective parts free of charge or delivered in exchange an equivalent device.

In order to carry through with the repairs, whole device including all components must be thoroughly cleaned and packed to the service address is sent. Please note: If the items or the equipment were not cleaned, our support is calculated regardless of the warranty claim cleaning costs. Keep in case of returning most of the original packaging.

Please call always at the customer service before you return the device. Often a phone call with our service department will be able to fix the problem, saving your packing and sending time. In any case, the service team will fix the problem as soon as possible.

Nevertheless, if a returning the product is required, please consult in advance with our customer service about the shipment to minimize the costs.

## **The warranty does not include:**

1. Causes that are not related to the processing and manufacturing of the equipment, such as reckless are of the device.
2. Terms and use deviating from the user manual, careless handling, technical changes by the customer.
3. Damage caused by foreign parts or repair by unauthorized companies.

## **In order to be able to claim the warranty, the following information is required:**

1. Your name, address, phone number
2. Serial no. and model name
3. Problem Description
4. Sales receipt
5. Seller
6. In case of damage during transport:
7. Name of the parcel service and the package number

## **Important**

Save the packaging during the warranty period in order for a warranty claim to repack the unit properly.

When you submit your steamer, repack all parts in the original packaging and make sure that you have packed all the parts. Do not forget to put your address on the outside