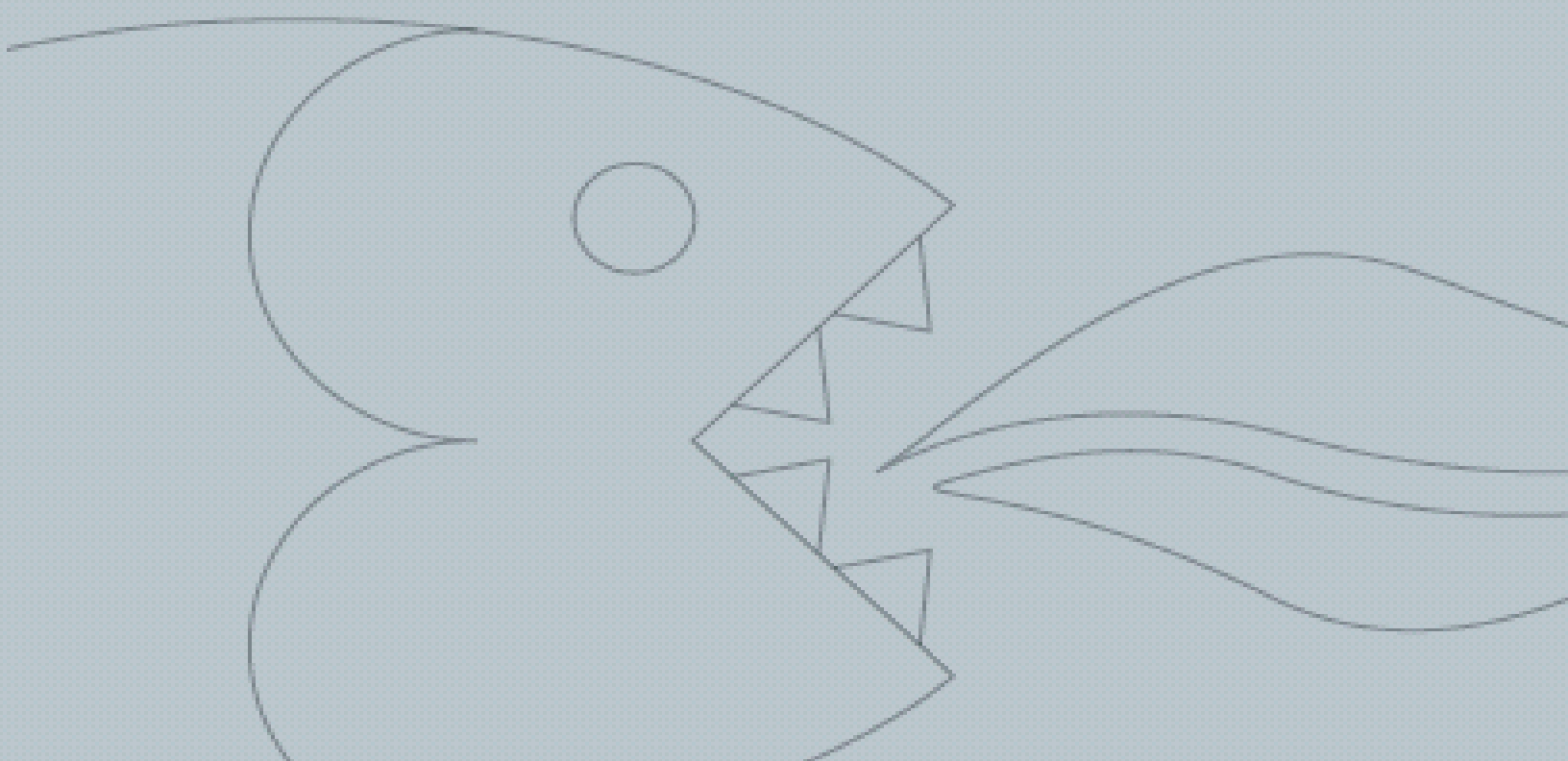


Steamchef 1SS
Automatic Mini-Steam Cooker

Instruction manual



User Manual for your
Steamchef 1SS

**Automatic Mini-Steam
Cooker**



04/07/05

NOTE: This User Instruction Manual contains important information, including safety & installation points, which will enable you to get the most out of your appliance. Please keep it in a safe place so that it is easily available for future reference.

Specifications of your STEAMCHEF 1SS

Congratulations on purchasing a Baumatic STEAMCHEF 1SS Automatic Mini Steam-Cooker!

To fully enjoy using your appliance long into the future, please firstly familiarise yourself with the specifications, safety advice and operational instructions included in this manual.

Please keep this manual in a safe place for future reference.

DIMENSIONS:

Width:	284 mm
Depth:	280 mm
Height:	284 mm

Your Baumatic Automatic Mini-Steam Cooker is fitted with:

- BOWL CAPACITY (GROSS): 4.75 LITRES
- RICE BOWL CAPACITY (MAX): 3.25 LITRES

Important Safety Information: Please Read this before installing & using.

ELECTRICAL SAFETY

 This appliance complies with Directives 89/336/EEC, 73/23/EEC and following changes.

- **NOTE** - This appliance must be grounded. In the event of a malfunction or breakdown, grounding will reduce the risk of electric shock by providing a path of least resistance of electrical current. You will be able to tell if it is because a non-grounded appliance will give off an electrical discharge.
- **Manufacturer declines all responsibility for any damage due to non-grounding of appliance.**
- DURING THE GUARANTEE PERIOD ONLY BAUMATIC SERVICE ENGINEERS OR AN AUTHORISED AGENT OF BAUMATIC SHOULD CARRY OUT REPAIRS ON THIS UNIT.
- DO NOT USE IF THE SUPPLY CORD IS DAMAGED. NEVER TAKE RISKS WITH FIRE!

Do not attempt to alter the specifications of this appliance. Doing so could damage the machine, cause injury & invalidate your warranty.

Do not allow children to play with the mini-steam cooker.

Never cover the lid with a cloth etc. during cooking. THERE IS AN EXHAUST PORT FOR STEAM THAT MUST NEVER BE BLOCKED.

✓ Always use the unlocking button to unlock and open the cooker. **Never force the lid to open or close this unit.**


✓ Be particularly careful when opening the lid. The build up of steam inside the cooker can cause scalding if you are too close when opening the lid. NEVER OPEN THE LID DURING COOKING!

✓ Remember that this appliance is a cooker and should be treated with the same care you would show a conventional cooker.

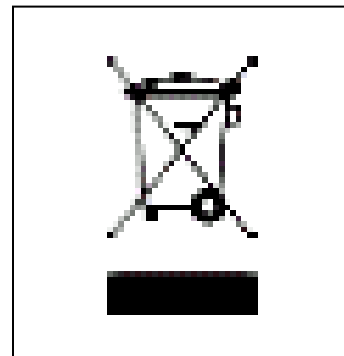
Note: Before discarding an old appliance, switch off and disconnect it from the power supply. Cut off and render any plug useless. Cut the cable off directly behind the appliance to prevent misuse. This should be undertaken by a competent person.

CONFORMITY TO W.E.E.E. DIRECTIVE

This appliance is marked according to the European directive 2002/96/EC on Waste electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

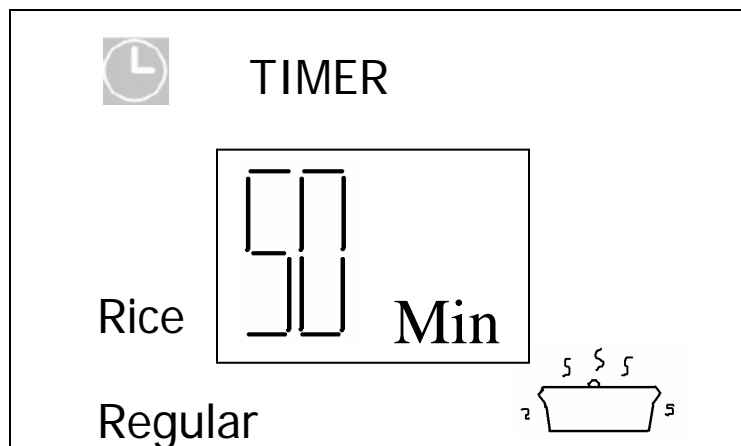
The symbol  on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal. For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.



To use your Steamchef 1SS:

- 1) **Find** the CONTROL PANEL. It is located on the front of the Steam Cooker on a raised console.
- 2) **When you plug in your Steam Cooker** for the very first time, the LCD will be blue and it will read:



NOTE:

Every time you press a key, you will hear a beeping sound.

When you turn the Steamchef on, you will also hear a beep.

- 3) The CONTROL PANEL contains an **oval range of touch control keys**. These perform separate functions. They are:

1. ON / REHEAT

a) ON

Pressing this key will start a default cooking program or one you have set, including when you want to use DELAY START cooking (see page 7 for DELAY START information).

b) REHEAT

To REHEAT, press the 'ON' key twice (the second press not being longer than 3 seconds after the first press). Your Steam Cooker will REHEAT for 20 minutes, counting back to zero.

NOTE that once a program has been started, it cannot be resumed if interrupted.

Using your Baumatic Mini-Steam Cooker:

2. MENU

This key controls the five different modes:

- Rice Regular Cooking (Shows this initially)
- Rice Quick Cooking (Press 'MENU' once)
- Porridge (Press 'MENU' twice)
- Steam (Press 'MENU' three times)
- Soup (Press 'MENU' four times)

3. OFF / WARM

Pressing this button when the unit is **not running** a cooking program will start the 'WARM' feature.

'WARM' means that your Steamchef is using a gentle heat to keep food warm.

Pressing this button will also cut any cooking program short (ie. turns the unit OFF). Pressing it a second time will start the warming function – allowing the food you have cooked to keep warm until you are ready to eat.

- When warming, your Steam Cooker will time forwards ('1 min' shows after a minute's operation, '2 min' after 2, etc.)

4. START TIME

Pressing this key **delays** the cooking time by up to 12 hours. See next page for details on how to use this feature.

- Each press increases the delay time by ½ hour.

5. COOKING TIME

Pressing this key **increases** the **cooking time** for **Porridge, Steam & Soup**. You can set the cooking time for up to 4 hours (starting at 1 hour and raising by 30 min increments). See the table below, for example:

<i>Menu Food Type</i>	<i>Press once</i>	<i>Press twice</i>	<i>Press 3 times</i>
Porridge (default: 1 hr, maximum: 4 Hr)	1 Hr 30 min	2 Hr	2 Hr 30 min
Steam (default: 10 min, maximum: 60 min)	11 min	12 min	13 min
Soup (default: 1 Hr, maximum: 4 Hr)	1 Hr 30 min	2 Hr	2 Hr 30 min

- Once you have set the cooking time, you can either start cooking or set the DELAY START control. ***BUT NOTE THAT YOU CANNOT ALTER THE COOKING TIME ONCE YOU START A COOKING PROGRAM.***

DELAY START COOKING FEATURE

No time to cook later on?

No problem. You can set your Steam Cooker to cook ahead, allowing you to enjoy hot rice, vegetables, soup or porridge whenever.

To **set** your Steam Cooker on **Delay Start mode**:

1. **Select** the cooking program you want using the MENU key.

* **NOTE** - Once you have selected the cooking program, you **may wish to change the length of cooking time** (NOTE - only in the case of **the Rice Regular Cooking**, PORRIDGE, STEAM & SOUP modes) – see previous page for details on how to do this.

2. **Set** the DELAY START feature by **pressing** the 'START TIME' key (top left hand key of console oval).

3. **Each press** of the 'START TIME' key **raises** the DELAY START time by ½ hour – adjust as needed up to a maximum of 12 hours into the future.

4. **Press** the 'ON / REHEAT' key to **set the program**.

- Your Steamchef Steam Cooker will begin cooking after the countdown has run back from the amount of time you have entered to zero.
- You can track the progress of this countdown on the LCD screen on the console. *Eg. If you've set your Steam Cooker to begin cooking 30 mins into the future, after 2 mins, the LCD will show '28 Min.*

NOTE: You can **CANCEL** the DELAY START program at any time. Just press the 'OFF / WARM' button to **CANCEL**.

Using as a Rice Cooker

**REMEMBER: ALWAYS WASH YOUR RICE
BEFORE COOKING IT!**

- 1) Before you start cooking rice, you need to know exactly how much water you are going to add.
- 2) *Use the measuring cup provided to add your rice and water.*
- 3) **1 cup of rice is usually enough for 1 person. Please see the below TABLE for the proportion of raw rice to water to use.**

Uncooked Rice qty (Using Cup Provided)	Water with Measuring Cup Provided
4cups	5cups
5cups	6cups
6cups	7cups
7cups	8cups
8cups	9cups
9cups	10cups
10cups	11cups

NOTE:

- The above information is just for your reference as a general guideline.
- You can choose to add or reduce the amount of water used depending on your preference for cooked rice – more water will make it softer/fluffier; less will make the cooked rice firmer.

***** Please Note:** When filling your Steamchef1ss, you cannot exceed 80% of the maximum mark of the inner pot when cooking rice (this includes the water you are using to cook your rice with), porridge or soup.

Using as a Rice Cooker

- ✓ CHECK THE MAXIMUM FILL LEVEL MARK OF THE INNER BOWL AND ADD THE RICE, THEN THE WATER. ENSURE THAT THE RICE IS EVENLY DISTRIBUTED.
- ✓ ADD SALT IF NEEDED, OR STOCK.
- ✓ YOU ARE NOW READY TO USE ONE OF THE TWO RICE COOKING PROGRAMS (BELOW)

WARNING -
DO NOT OVERFILL BOWL WITH COMBINED WATER AND RICE OR ANY OTHER LIQUID. REMEMBER THAT THE MAXIMUM CAPACITY OF THE FOOD OR RICE WITH WATER WHEN COOKING CANNOT EXCEED 80% OF THE MAX. MARK OF THE INNER POT.

OVERFILLING WILL RESULT IN OVERSWELLING AND LEAKAGE. IT CAN ALSO LEAD TO SCALDS.

-----COOKING YOUR RICE-----

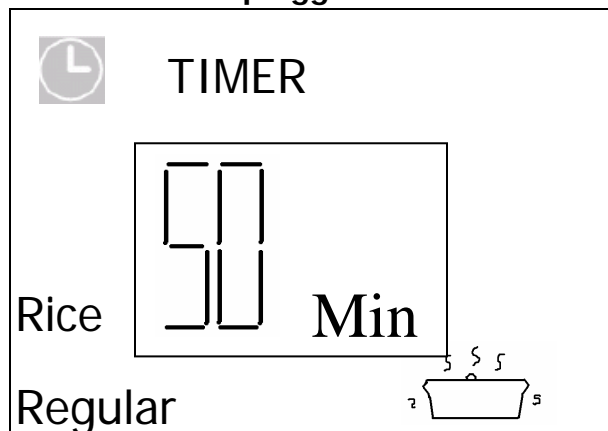
1) There are **two** principle **cooking modes** for rice. These are:

a) **Rice Regular Cooking** (default cooking time: 50 minutes).

&

b) **Rice Quick Cooking** (default cooking time: 40 minutes).

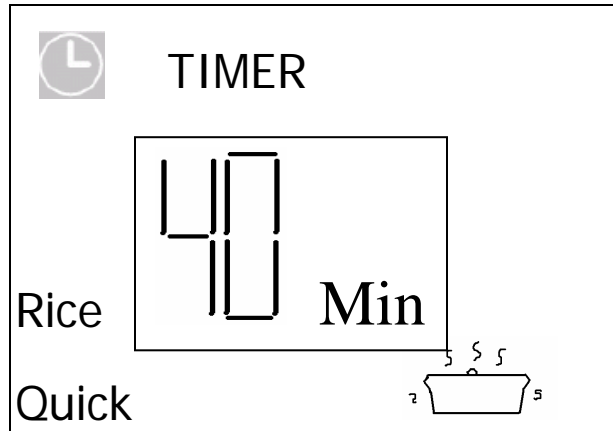
2) Ensure that the steam cooker plugged in. On the LCD console, you'll see:



This means that your Steam Cooker is ready to start cooking a regular rice program.

The other rice cooking option is the QUICK one. This runs at 40 minutes (approx.) and you access it by pressing the 'MENU' key once after turning the Steamchef on (plugging it in).

Using as a Rice Cooker



- You will notice that the red light beside the 'ON / REHEAT' key is flashing at this point.
- Whichever of the two rice cooking modes you select, you start the process by pressing the 'ON / REHEAT' key. You will notice that the light beside this key will stop flashing and stay lit when you press it.

For the 'Regular' mode, the Steamchef will take approximately 50 minutes to complete its cooking program.

For the 'Quick' mode, the Steamchef will take approximately 40 minutes to complete its cooking program.

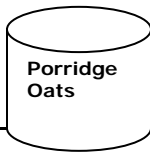
WHEN YOUR RICE HAS FINISHED COOKING, A BEEP WILL SOUND. YOUR STEAMCHEF WILL SWITCH TO THE 'WARM' MODE.

IMPORTANT!

- ⊗ **SMALL QUANTITIES OF RICE (4 OR LESS CUPS - COOKED) SHOULD BE CONSUMED IMMEDIATELY AFTER STIRRING.**
- ⊗ DO NOT KEEP RICE WARM FOR LONGER THAN TWO HOURS
- ⊗ DO NOT INTERFERE WITH THE AUTOMATIC SWITCH MECHANISM BY PREVENTING IT FROM SWITCHING TO THE WARM CYCLE. DO NOT IMMEDIATELY PRESS THE SWITCH TO COOK ONCE THE WARM CYCLE HAS BEGUN.
- ✓ ENSURE THAT THE AREA BETWEEN THE STEAMCHEF AND THE BOWL IS FREE OF RICE, ETC. BEFORE YOU PLACE THE BOWL OF RICE & WATER INTO THE STEAMCHEF'S HEATING CAVITY.
- ⊗ DO NOT COOK RICE WITH THE LID UP.
- ✓ ALWAYS USE OVEN GLOVES TO LIFT OUT THE BOWL!
- ✓ ONLY USE PLASTIC OR WOODEN UTENSILS IN THE BOWL.
- ⊗ BE CAREFUL NOT TO DAMAGE THE PLUNGER-LIKE SENSOR UNDER THE INNER BOWL. IT ENHANCES THE PERFORMANCE OF THE STEAMCHEF

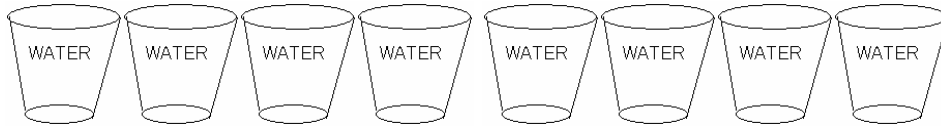
Using as a Porridge Cooker

1) Generally, the rule of proportion **for making porridge is:**



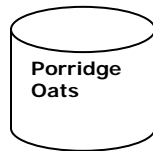
1 Cup Porridge Oats (dry)

MIX WITH



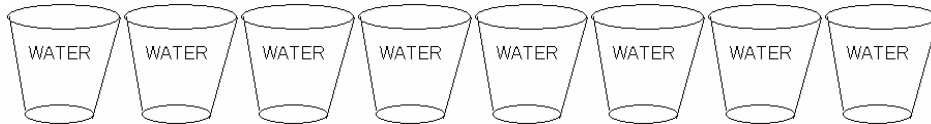
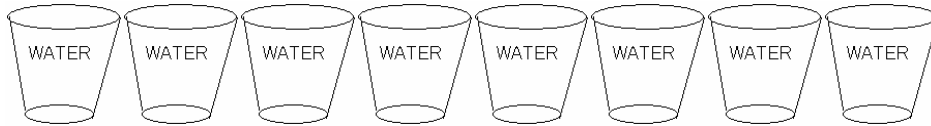
8 Cups Water

Or ...



2 cups Porridge Oats (dry)

MIX WITH



16 Cups water

***** Remember:** When filling your Steamchef1ss, you cannot exceed 80% of the maximum mark of the inner pot when cooking rice (this includes the water you are using to cook your rice with), porridge or soup.

STEAM COOKING VEGETABLES

Using your Steamchef to cook vegetables

NOTE: ALWAYS ENSURE THAT YOU CLEAN AND PEEL VEGETABLES AS REQUIRED.
HINT – SMALL, EVENLY CUT ITEMS COOK FASTER

1. Pour the required amount of water into the inner bowl. The amount of water affects the length of steaming time (see TABLE on next page). As an approximate guide, 160ml (1 cup) of water provides about 16 minutes steaming, 320ml (2 cups) provides 32 minutes steaming, etc.
2. Place the food to be steamed in the steaming basket (the white plastic basket included with your Steamchef) and place the basket in the top of the inner bowl.
3. Cover with the lid and switch on the Steamchef. Press the 'MENU' key until you arrive at the 'STEAM' option.

- | |
|--|
| 4. NOTE: you can cook rice and steam foods at the same time. You will need to experiment to discover the right amounts of water and the cooking time for the various combinations. See next page for details. |
|--|

-----AFTER COOKING-----

5. Once all the water has steamed away, your Steamchef will automatically switch to WARM and the accompanying light will engage on the console.
- 6.
7. **NOTE :** When removing the steaming basket, hold the handles using heat resistant gloves.

STEAM COOKING VEGETABLES/ COOKING 2 FOODS AT ONCE

Vegetables		
Asparagus Spears	1 lb (454g)	17 mins
Beans (Green) Cut	1 lb (454g)	20 mins
Whole	1 lb (454g)	25 mins
Brussels Sprouts	$\frac{3}{4}$ lb (340g)	25 mins
Cabbage	Medium (in 6 pieces)	35 mins
Carrots (skinned)	1lb (454g)	20 mins
Corn on the Cob	2 ears	30 mins
Mushrooms – whole	1lb (454g)	10 mins
Peas (shelled)	$\frac{3}{4}$ lb (340g)	17 mins
Fish & Seafood		
Clams	1lb (454g)	10 mins – Steam until open
Fish: Fillets	$\frac{3}{4}$ lb (340g)	15 mins – Cook until fish flakes
Steaks	1lb (454g)	20 mins easily with fork
Oysters (in shells)	1 $\frac{1}{2}$ lb (681g)	25 mins – Steam until open
Prawns (medium)	$\frac{3}{4}$ lb (340g)	12 mins – Steam until pink

COOKING 2 FOODS AT ONCE.

Two different types of food can be cooked simultaneously. For example, you can cook the rice at the bottom and the fish at the top in the white plastic bowl.

Be mindful that some types of vegetables (Brussels sprouts, potatoes and broccoli) need more steam to cook so you will have to adjust the water level as needed. You will have to experiment a little to find ideal combinations.

RECIPES

Suggestions for combining rice dishes:

- ❖ Rice 'a la Grecque' with Frankfurters and cumin.
- ❖ Rice 'a la Turque' with scallops cooked in oil.
- ❖ Pilau rice with haddock and spinach.
- ❖ Risotto with chicken breasts.
- ❖ Plain rice with crunchy broccoli.
- ❖ Pilau rice with honey spiced apples or pears.

NOTE: Be careful when using the Steamchef in rice cooking mode for these as the food in the upper basket may become overcooked. You may have to experiment with the amount of water, rice and time you use to cook.

REMEMBER TO NEVER OPEN THE LID WHILE THE COOKER IS OPERATING.

Try the following recipes using your Steam Cooker

DISCLAIMER: Please note that these are approximate guidelines only. Never leave your Steamchef to cook unattended!

Scallops in a Packet

Ingredients: 8 scallops, 2 shallots, 30g butter, salt, pepper, 2 squares of aluminium foil, 150ml water.

- Wash the scallops. Chop the shallots. Place 4 scallops on each square of foil with a pinch of chopped shallots and a knob of butter.
- Season.
- Close the papillotes (foil packets).
- Place the water and steam basket in the inner bowl. Close the lid, select the 'STEAM' cooking mode, a cooking time of 12 minutes and press 'ON'.
- The Steamchef will automatically switch over to 'Warm' after 12 minutes cooking. Serve in the tinfoil.

RECIPES

Mixed Fish

Ingredients: 100g sea bream fillet (thin); 100g fillet red mullet (thin), 100g salmon fillet (thin), 100g cod fillet (thin), 50g butter, salt, pepper, 100ml water, juice from 1 lemon.

- Place the water and steam basket in the bowl. Cut the fish into pieces about 8-10cm. Place the fish fillets in the steam basket. Season.
- Close the lid and select the 'STEAM' cooking mode, the cooking time as 15 minutes and press the 'ON' key.
- The Steamchef will automatically switch over to 'WARM' after 15 minutes cooking.
- Serve with melted butter and lemon.

Steamed Broccoli

Ingredients: 500g broccoli, 250ml water.

- Put the water and steam basket in the bowl.
- Place the broccoli in the steam basket.
- Close the lid, select 'STEAM' cooking from the 'MENU' key, the cooking time as 20 minutes and press 'ON'.
- The Steamchef will automatically switch over to 'WARM' after 20 minutes.

Steamed Asparagus

Ingredients: 800g asparagus, 250ml water.

- Peel and trim the asparagus and wash well.
- Put the water and steam basket in the bowl.
- Place the asparagus crosswise in the steam basket.
- Close the lid, select the 'STEAM' mode, the cooking time as 20 mins and press 'ON'. The appliance will automatically switch over to keep warm after 20 minutes cooking. Asparagus is best served immediately after it has been cooked.

RECIPES

Steamed French Beans

Ingredients: 600g French beans, 300ml water

- Peel and wash the beans.
- Put the water and steam basket into the appliance.
- Place the beans in the steam basket.
- Close the lid, select the steam cooking mode, the cooking time as 30 mins and press 'ON'.
- The appliance will automatically switch over to keep warm after 30 minutes of cooking.

Steamed Chicory

Ingredients: 500g chicory, 500ml water, juice from ½ lemon.

- Put the water and steam basket in the bowl.
- Place the chicory in the steam bowl.
- Sprinkle with lemon juice.
- Close the lid, select the 'STEAM' cooking mode, the cooking time as 45 minutes and then press 'ON'.
- The Steamchef will automatically switch over the 'WARM' after cooking has completed.

Steamed Spinach

Ingredients: 400g spinach, 2 tablespoons water.

- Remove the stalks and wash the spinach well.
- Put the water and spinach in the bowl (do not use the steam basket for this recipe).
- Close the lid, select the 'STEAM' cooking mode, the cooking time as 15 mins and then press 'ON'.
- The Steamchef will automatically switch over to 'WARM' when cooking has completed.

RECIPES

Steamed Potatoes

Ingredients: 600g old potatoes, 450ml water, salt.

- Put the water and steam basket in the bowl.
- Cut the potatoes in pieces or quarters if they are too big (about 50g pieces).
- Place the potatoes in the steam basket.
- Close the lid, select the steam cooking mode, the cooking time as 30 mins and press 'ON'.
- The Steamchef will automatically switch over to 'WARM' mode when cooking has completed.

Steamed Courgettes

Ingredients: 800g courgettes, 250ml water.

- Peel and cut the courgettes into slices, 5 mm thick.
- Put the water and steam basket into the appliance.
- Place the courgettes in the steam basket.
- Close the lid, select the steam cooking mode, the cooking time as 20 mins and then press 'ON'.
- The Steamchef will automatically switch over to 'WARM' mode once the cooking has completed.

Lemon Cream

Ingredients: 6 beaten eggs, 250g caster sugar, juice from 2 lemons, peel from 1 lemon, 150ml of water for steam cooking.

- Heat the 200ml of water, sugar, lemon juice and lemon peel. Whisk into the beaten eggs.
- Mix well and sieve.
- Pour the mixture into 4 ramekin dishes.
- Cover with cling film. Place the 150ml water in the bowl with the steam basket above it.

(CONTINUED ON NEXT PAGE)

RECIPES

- Place the dishes in the steam basket. Close the lid gently (being sure that the height of the ramekins allows the lid to close properly).
- Select the 'STEAM' cooking mode, the cooking time as 15 mins and press 'ON'.
- The Steamchef will automatically switch over to 'WARM' mode when cooking has completed.

Caramel Cream

Ingredients: 290 ml milk, 2 medium size eggs, 65g caster sugar, 1 tsp vanilla extract. For the caramel: 65 g caster sugar, 20ml (1 tbsp + 1 tsp) water.

- Dissolve 65g sugar with 20ml of water and boil rapidly in a small open saucepan.
- When it is a deep golden colour, quickly pour into the base of 4 ramekin dishes.
- Beat the eggs with the remaining 65g sugar, milk and vanilla extract.
- Pour into the dishes.
- Cover with cling film. Place the water in the bowl with the steam basket.
- Place the dishes in the steam basket.
- Close the lid (being careful that the height of the ramekins does not block the safe closing of the lid).
- Select the 'STEAM' cooking mode, the cooking time as 15 mins and then press 'ON'.
- The Steamchef will automatically switch over to the 'WARM' mode once cooking has completed.

RECIPES

Vanilla Oat flakes

Preparation: 10 mins

Ingredients: 250ml milk, 80g oat flakes or rolled porridge oats, 20g butter, 50g caster sugar, vanilla essence, 150ml water.

- Mix the hot milk with the sugar, a few drops of vanilla essence and oats.
- Leave for 5 minutes.
- Fill 4 buttered ramekin dishes.
- Cover with cling film.
- Place the water in the bowl with the steam basket.
- Place the dishes in the steam basket.
- Close the lid (being careful that the height of the ramekin dishes does not prevent the lid from closing properly).
- Select the 'STEAM' cooking mode and set the time for 15 minutes.
- The Steamchef will automatically switch over to 'WARM' mode after cooking has completed.

Pears with Chocolate Sauce.

Ingredients: 3 large ripe pears, 1 pinch of cinnamon, 200ml water, 100g plain cooking chocolate, 50ml water, 50ml cream.

- Peel the pears, cut in half and remove the cores.
- Place the 200ml water in the bowl with the steam basket.
- Place the pears in the steam basket and sprinkle with cinnamon. Close the lid, select the 'STEAM' cooking mode, the cooking time as 20 minutes and then press 'ON'.
- The Steamchef will automatically switch over to the 'WARM' mode once cooking has completed. To make the chocolate sauce, slowly melt the chocolate with the water and the cream. Mix well. Serve the pears coated in the chocolate sauce.

Cleaning and Maintenance



➔ Always disconnect the Steamchef from the power supply BEFORE attempting to clean it.

➔ Wipe the outside of the Steamchef with a soft cloth rinsed in a solution of warm soapy water and/or sanitizer to remove any food deposits and water marks.



➔ Wash the inner bowl & lid in hot soapy water. Use a soft bristled brush to remove any rice stuck to the bowl. Dry the bowl thoroughly.

➔ Always wait for the bowl to cool to a safe handling temperature before you clean your Steamchef. Remember that the interior can get VERY HOT from cooking and even warming

Cleaning inside the Steamchef (appliance element under bowl)



CAUTION: Wait for the interior of the Steamchef to cool to a safe handling temperature.

- ✓ Use a clean, damp cloth or kitchen towel (rinsed in a solution of warm, soapy water and/or sanitizer) to wipe off excess moisture and any other food residues from the main body and lid.
- ✓ Dry all parts thoroughly with a clean cloth or paper towels.
- ✓ Clean on a regular basis.

Using your Baumatic Mini-Steam Cooker:

TROUBLESHOOTING – *You can usually trace a problem with your Steam Cooker's performance to the table below instead of having to call for help.*

PROBLEM	WHAT TO DO
Tainted Rice	<i>Only use the inner pan supplied with this appliance. Keep it clean.</i>
Electricity Supply is cut off	<i>Pull out the plug from the power source. Reconnect Only when power is back on.</i>
	<i>If the power supply is interrupted for a long time, begin the process again with new foodstuffs & water, for accuracy & best results.</i>
Appliance does not function	<i>Check power supply is on & has not been interrupted.</i>
	<i>Check control has been pressed to 'ON' mode.</i>
Rice is unevenly cooked or not cooked to desired results	<i>Check that the correct proportions of water & rice were used.</i>
	<i>Check that the lid was not opened during cooking or That there was no power cut during the program.</i>
Rice burns / scorches	<i>Clean the inner pan properly to remove to remove any residues from previous batches.</i>
	<i>Did you wash the rice properly before cooking? Are there any food deposits in the main body of the appliance or under the inner pan?</i>
Rice is overflowing	<i>Check that the rice and water have each been measured correctly & that the bowl has not been overfilled.</i>
	<i>Check the appliance for foreign objects</i>
	<i>Check the inner pan is not damaged / warped</i>
Bottom layer of rice has light yellow 'film'	<i>This is a normal phenomenon with some varieties of rice. This layer is edible.</i>

Baumatic Ltd. Conditions of guarantee

Dear Customer,

Your new Baumatic appliance comes complete with a free 12 month guarantee covering both parts and labour costs resulting from defective materials or workmanship.

Baumatic also gives you the opportunity to automatically extend the guarantee period for a further 12 months at no extra cost, giving an initial guarantee period of 24 months. The extended guarantee period applies to England, Scotland, Wales and Northern Ireland only.

To qualify for your full 24 months guarantee you **must** register your appliance within 28 days of purchase to be covered under this guarantee. This can be done online via: www.baumatic.co.uk or through returning the guarantee card which can be found in each new Baumatic appliance.

* In addition, your appliance is covered by a 5 year parts warranty. Baumatic Ltd will provide free of charge the parts required to repair the appliance, only if they are fitted by a Baumatic engineer, for any defect that arises due to faulty materials or workmanship within a period of 5 years from the original purchase date.

* An additional 1 to 3 year insurance scheme for labour is available should you wish to extend the warranty period.

Should any person other than an authorised representative of Baumatic Ltd interfere with the appliance, the policy is negated and Baumatic Ltd will be under no further liability.

The guarantee covers the appliance for normal domestic use only, unless otherwise stated.

Any claims made under the terms of the guarantee must be supported by the original invoice/bill of sale issued at the time of purchase.

This guarantee is transferable only with the written consent of Baumatic Ltd.

If the appliance fails and is considered either not repairable or uneconomical to repair between 12 months (2 years if registered) and five years, a free of charge replacement will not be offered.

The guarantee for any replacement will only be for the remainder of the guarantee on the original product purchased.

The guarantee does not cover:

- Sinks and taps
- Failure to comply with the manufacturers instructions for use.
- The replacement of cosmetic components of accessories
- Accidental damage or wilful abuse.
- Subsequent loss or damage owing to the failure of the appliance or electrical supply
- Incorrect installation
- Losses caused by Acts of God, civil war, failure to obtain spare parts, strikes or lockouts
- Filters, fuses, light bulbs, external hoses, damage to bodywork, paintwork, plastic items, covers, baskets, trays, shelves, burner bases, burner caps, decals, corrosion, rubber seals.

In the course of the work carried out it may be necessary to remove the appliance from it operating position. Whilst all reasonable care will be taken, Baumatic Ltd cannot accept responsibility for damage sustained to any property whatsoever in this process.

This guarantee is in addition to and does not diminish your statutory or legal rights.

Contacting Baumatic Ltd

Sales	Service	Spares	Technical/Advice
TEL: 0118 933 6900	TEL: 0118 933 6911	TEL: 0118 933 6922	0118 933 6933
FAX: 0118 931 0035	FAX: 0118 986 9124	FAX: 0118 933 6942	0118 933 6942

For ROI (Republic of Ireland), please contact one of the numbers below:

TEL: 01 – 6266798 FAX: 01 - 6266634

Thanks you for buying Baumatic.

* Applies to UK, Scotland, Wales & Northern Ireland only (Republic of Ireland has 1 year labour & 1 year parts warranty only)



You will be mine ...

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