

Pelgrim

Handleiding Steamer
User Guide Four Vapeur
Anleitung Dampfgarer
Manual Steamer

STM550RVS
STM550MAT



Dear Customer,

You have just acquired a new PELGRIM steamer and we would like to thank you.

Our research teams have created this new generation of appliances to let you show off your culinary talents and create delicious meals every day.

With pure lines and modern aesthetics, your new PELGRIM steamer will blend harmoniously into your kitchen and will perfectly combine cooking performance and ease of use.

In the PELGRIM line of products, you will also find a wide range of cookers, hobs, ventilation hoods, dishwashers, microwave ovens and built-in refrigerators, which can be coordinated with your new PELGRIM steamer.

A specialist in all things cooking-related, PELGRIM helps to improve your culinary success, providing shared pleasure and user-friendliness with products that are ever more effective, easy to use, environmentally friendly, attractive and reliable.

The PELGRIM brand.

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Steam cooking

Overview

Steam cooking presents nothing but advantages if you follow the instructions for use. Healthy and natural, steam cooking preserves the full flavour of foods. A delicate sauce or aromatic herb seasonings add that something extra that makes the difference.

This kind of cooking releases no odours. There is no need to season the cooking water with salt, herbs or spices; however, you can flavour a fish by placing it on a bed of seaweed or make a savoury poultry dish by adding a bunch of rosemary or tarragon.

You can simultaneously cook meat, fish and vegetables.

Compared to boiling, steaming offers nothing but advantages:

Cooking starts immediately whereas for food in a water-filled pan, the cook time only begins counting down once the water returns to a full boil.

It is healthy: vitamins (those that are water soluble) and minerals are well preserved because they scarcely dissolve in the condensation water that touches the food.

Moreover, no fats are used for this type of cooking.

The steam maintains the taste of food. It does not add odours, nor the taste of the grill or the pan. Furthermore, it takes nothing away because the food is not diluted in the water.

Steam does not spread tastes or odours therefore do not hesitate to save both time and money by cooking items at the same time, but without touching. For example, you can cook a fish next to a dessert.

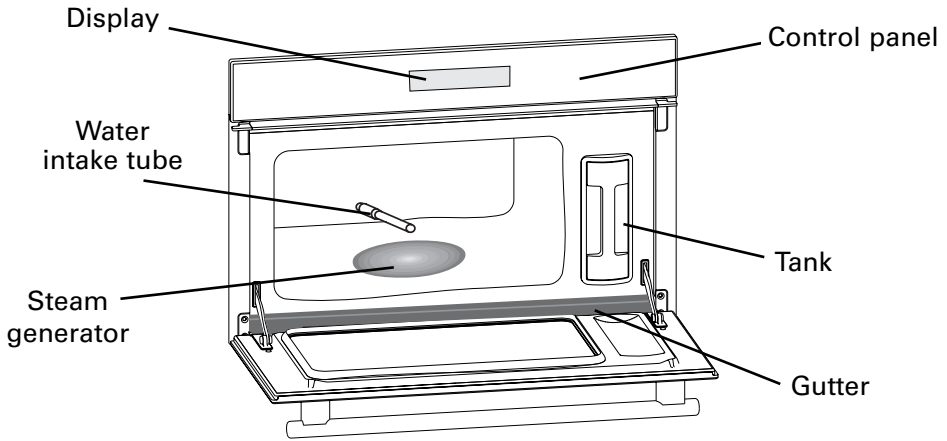
Cut into pieces, food cooks faster and more evenly than if left whole.

Steam is also appropriate for blanching, defrosting and reheating or even keeping foods warm, especially sauces.

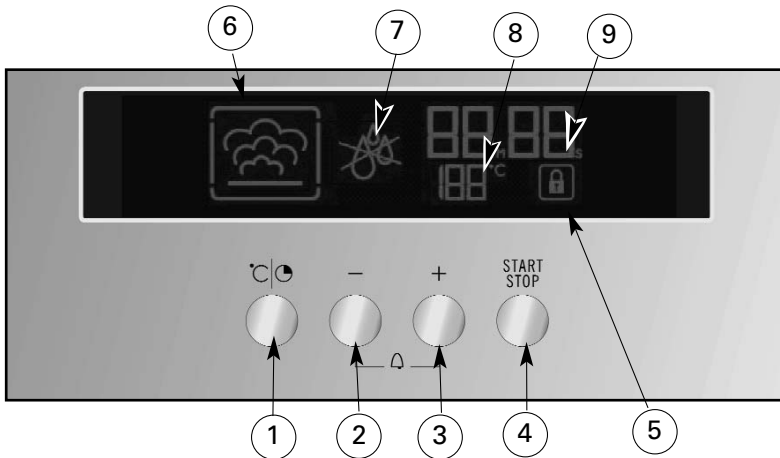
First use a very small amount of fat to heat meats like poultry, veal and pork so that they take on an appetizing browned appearance. Then finish cooking them using the steam method.

Words of advice: there is no point in using this cooking method to prepare fish that is not fresh or vegetables left in the refrigerator for a week: the results will be catastrophic!

The Appliance



Close-up of control panel



1. Duration and temperature selection button
2. Time and temperature adjustment button (-)
3. Time and temperature adjustment button (+)
4. Start/Stop button
5. Keypad locking
6. Steam cooking symbol
7. Water circuit problem indicator
8. Temperature indicator
9. Duration and time

Accessories

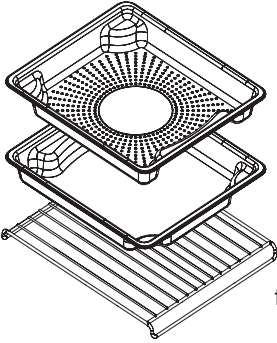


fig. 1

fig. 2

fig. 3

Perforated stainless steel dish (fig. 1)

Pierced stainless steel cooking dish to prevent contact between food and the condensation water.

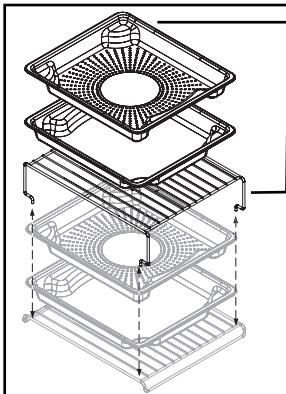
Stainless steel dish (fig. 2)

Stainless steel dish for recovering condensation water.



When steaming vegetables, potatoes, fish or meat: place the dish (fig. 1) on the dish (fig. 2) in reverse order so that they do not fit into each other (see diagram). When storing, place the dish (fig. 1) on the dish (fig. 2) in the same order so that they fit into each other.

Stainless steel removable support grid (fig 3): it must be placed in the oven.



KITVAPIX (Optional accessory)

The 2-dish kit for steamer includes:

1 x rack.

1 x perforated stainless steel dish.

1 x condensation dish.

The dishes and the rack may be cleaned in the dishwasher.

Removable tank

Tank that allows for independent water supply to the steamer. Its capacity is approximately one litre (maximum level).



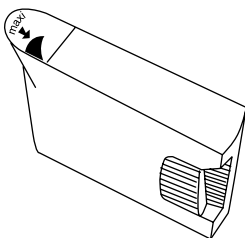
Tap water can sometimes be too hard. Lightly mineralised, still, bottled water will be more effective in cleaning your oven.



Using demineralised water is prohibited (not for human consumption).

Please do not use decalcified water or water treated by a water decalcifier.

This can cause damage to the steam generator.



Before connecting the steamer



Warning:

Ensure that your appliance has not suffered any damage during transport (deformed seal or door, etc.). If you see any kind of damage, before doing anything else, contact your retailer.

In order to easily locate the reference information for your appliance, we recommend that you note this information on the "After-Sales Service Department and Customer Relations" page.

Electrical connections


Ensure that:

- the electrical installation has sufficient voltage.
- the electrical wires are in good condition.
- the diameter of the wires complies with the installation requirements.
- your electrical installation is equipped with 16-ampere thermal-sensitive protection.

In case of doubt, consult your electrician-installer.

The electrical connections are made before the appliance is installed in its housing.

The appliance must be installed correctly to ensure electrical safety. During installation and maintenance operations, the appliance must be unplugged from the electrical grid; fuses must be cut off or removed.

The oven must be connected with a power cable (standardised) with three 1.5 mm² conductors (1 ph +1 N + ground) that must be connected to a monophasic 220-240 V network via a CEI 60083 standardised receptacle (1 ph +1 N + ground lead) or in accordance with installation rules. The safety wire (green/yellow) is connected to the appliance's terminal and must be connected to the installation earth .

In the case of connections with an electric receptacle, it must remain accessible after installation of the appliance.

The oven's neutral conductor (blue wire) must be connected to the network's neutral conductor.

In the electrical connection, ensure there is a means available to the user to ensure they are able to disconnect the appliance from the outlet, either by pulling the plug from the outlet or by turning off a switch, in compliance with installation rules.

If the power cable is damaged, it should be replaced by the manufacturer, its after-sales service department or by a qualified person to avoid danger.

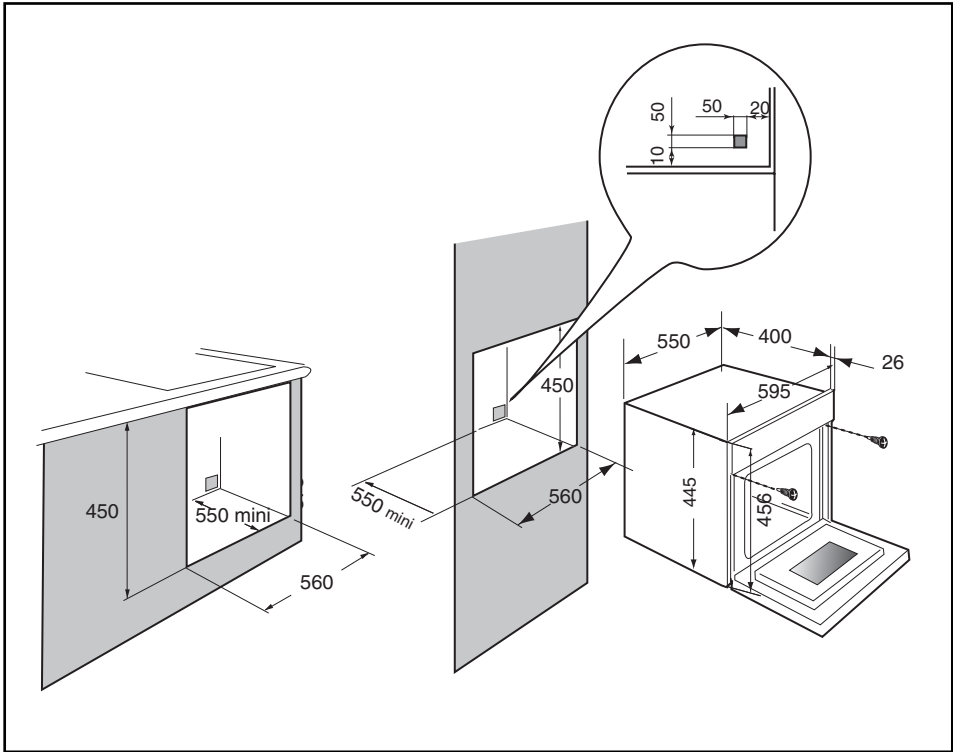


Warning:

We cannot be held responsible for any accident resulting from a non-existent, defective or incorrect earth lead.

If the steamer malfunctions in any way, unplug the appliance or remove the fuse corresponding to the sector where the oven is hooked up.

It is dangerous for anyone other than a qualified person to perform maintenance operations or repairs.



1. Place the appliance in the nook. The appliance must be horizontal. Check the position.

2. For greater stability, attach the steamer in the cabinet with two screws through the holes provided for this purpose on either side of the front inner panels.

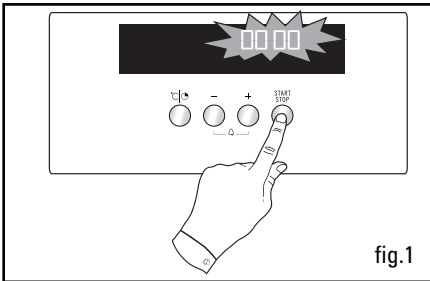
3. Make the electrical connection.



Ensure that the plug will be accessible after installation.

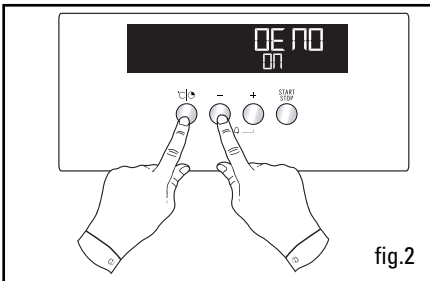
Demo mode

Activating



Set the time to 00:00.

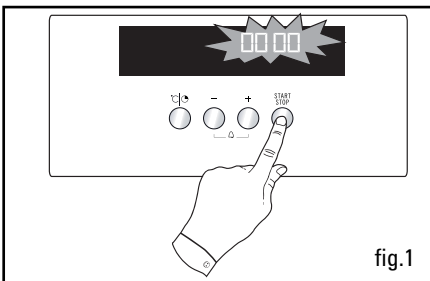
Confirm with button "START".



Press the play/pause and – buttons simultaneously for 10 seconds until "DEMO ON" is displayed.

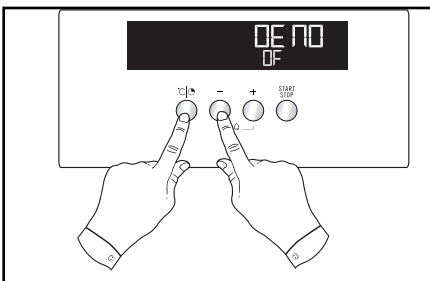
The demo mode is activated.

Deactivating



Set the time to 00:00.

Confirm with button "START".



Press the play/pause and – buttons simultaneously for 10 seconds until "DEMO OFF" is displayed.

The demo mode is deactivated.

Setting the clock

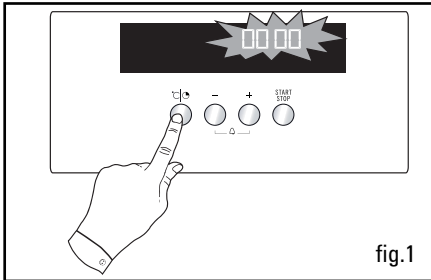


fig.1

Press the  button until the clock flashes (2 seconds)

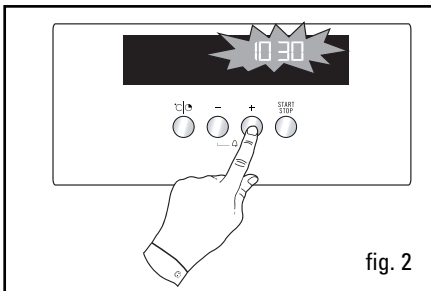


fig. 2

Press the + or – buttons to set the time.

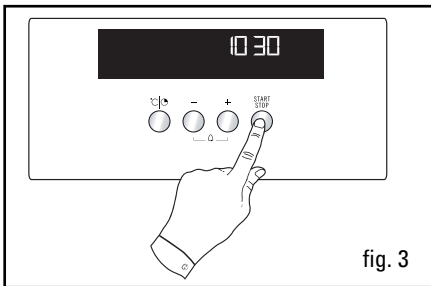


fig. 3

Confirm with the “START” button.



If the time is not confirmed using the START button, it is automatically saved after one minute.

Programming for immediate steaming

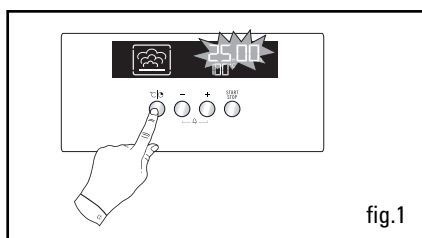
Operating principle

The water contained in the tank arrives in the cavity via a pipe. This water is transformed into steam when it comes into contact with a hot surface located in the lower part of the cavity: this is the steam generator.

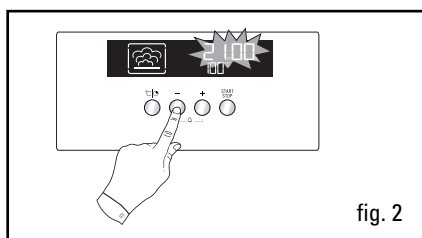
There is no need to add water to the cooking dish. To guarantee REAL STEAM COOKING, your oven is furnished with specially designed cookware that will allow for perfect cooking.

- ⚠ *You MUST fill the water tank with fresh water to the max level before cooking. Return the tank to its housing by firmly pushing ALL THE WAY until you feel the tank LOCK INTO POSITION.*
- ⚠ *When in use, the appliance becomes hot. Hot steam will escape when you open the door of the appliance. Keep children away.*

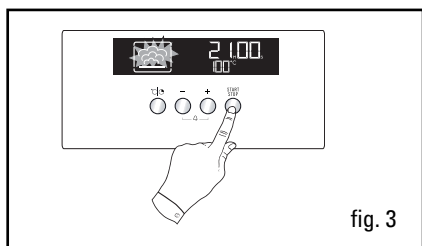
Steam cooking Steam cooking at 100 °C




Press the "start" button. A cooking time of 25 minutes is suggested (fig. 1).



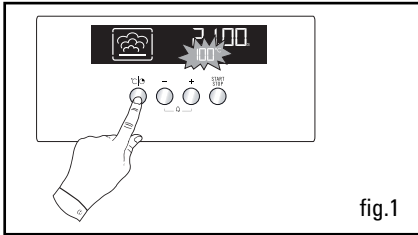
Set the duration required (min. 5 mins and max. 60 mins) by pressing + or - (fig. 2).




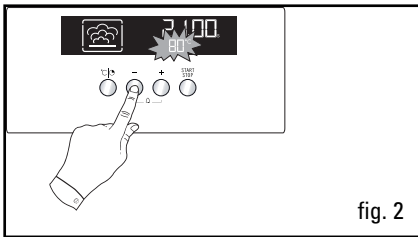
Confirm using the "START" button (fig. 3).

The symbol  and °C light up. When the temperature has been reached (appr. 10 minutes), the 100 °C display stops flashing and a beep is emitted.

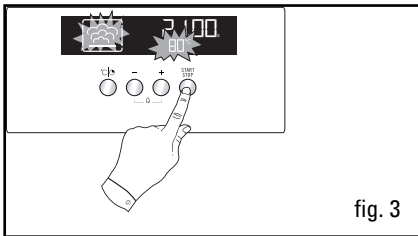
Programming for immediate steaming with temperature change



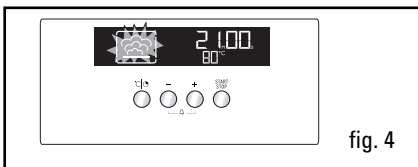
After setting the cooking duration (fig 1) press the button  .



The temperature flashes; you can change it from 55 °C to 100 °C using the + and - buttons. Confirm using the "START" button (fig. 2).



Steaming begins. The temperature display flashes while the temperature is increasing (fig. 3).




When the temperature has been reached, the 80 °C display stops flashing (fig. 4) and a beep is emitted.




To avoid compromising steaming results, do not open the appliance door during cooking.

Changing steaming temperature

During steaming, you can adjust the steaming temperature as follows. Press the  button until the temperature flashes rapidly. Adjust the temperature with the + and - buttons and confirm with button "START".

Changing the steaming time

During steaming, you can adjust the steaming time as follows. Press the  button until the time flashes rapidly. Adjust the time with the + and - buttons and confirm with button "START".

Canceling steaming in progress

You can stop steaming at any time by pressing the "Stop" button (press and hold for approximately one second).

If steam generation has not yet begun (approximately one minute), the steamer stops immediately and the time display disappears.

If steam generation has already begun, it takes three minutes; a countdown begins and the steam escapes before the door is opened.

At the end of a steaming programme

0m00s is displayed. The steaming symbol ceases. Beeps are emitted once a minute for 10 minutes.

To silence the beeps, press the Off button or open the door.



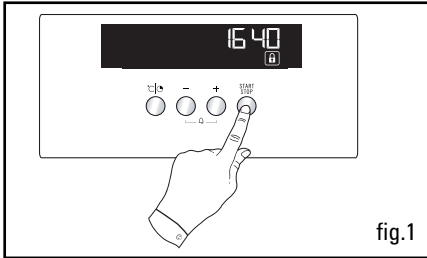
You MUST empty the tank after steaming.



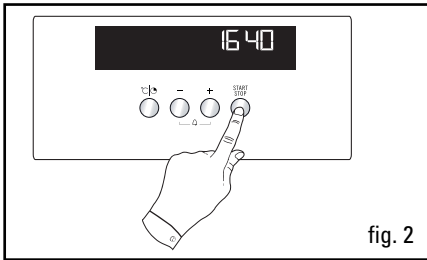
In order to guarantee good steamer reliability, the fan continues to function for a short period after steaming is complete.

Locking display

It is possible to lock the display. The lock can only be used after steaming, when the time of day is displayed.

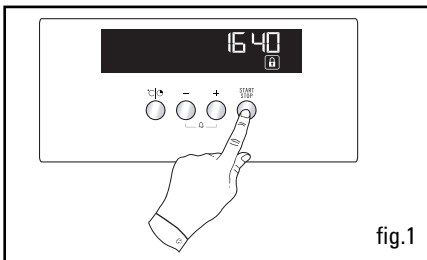


Open your steamer door, press the "Start/Stop" button and hold for several seconds. A beep is emitted and a padlock appears on the screen. From this moment on, no button is active.



To unlock, open the door and press the "Stop" button for a few seconds; a beep is emitted and the padlock disappears.

Extinction display



Press the START/STOP button (door closed) until the screen switches off (5 seconds). Press any button to restart the screen.

Water tank control

In the event of a water circuit-related problem during steaming, the "no water" indicator appears and a beep is emitted.



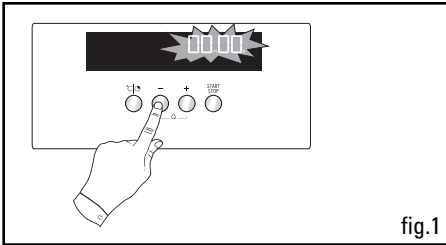
This error is specifically associated with:

- an empty tank.
- a poorly seated tank.
- after checking these two items, steaming automatically restarts as soon as the door is closed.

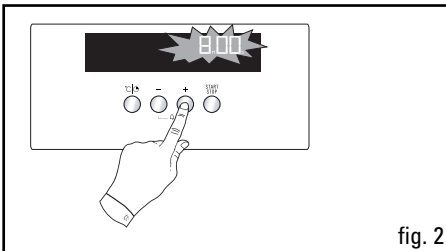
Using the timer

Timer

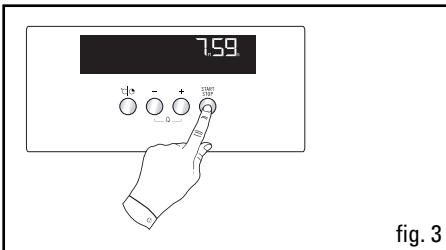
Your steamer is equipped with an electronic timer that can be used independent of the steamer functions.



Press the + or - button for a few seconds. 0m00s flashes.



Set the duration required (max. 59 mins 50 seconds) by pressing the +/- buttons. Confirm by pressing START/STOP. When the cooking time is finished, the timer beeps for a few seconds. 0m00s is displayed and flashes.











Changing or cancelling the timer program

Stop beeping by pressing and holding down START.

Once the timer starts working, you can change the remaining time by pressing the + or - buttons and holding down for a few seconds.

To cancel the timer, press STOP for a few seconds.

FUNCTIONS Temperature °C	STEAMING	STEAMING EXAMPLES
 100°C	Steam cooking mode most often used	
 85°C	For cooking fragile food	Delicate whole fish (trout)
 75°C	The meat remains iridescent, the collagen does not appear	Cooking delicate fish (sardine fillets, red mullet)
 90°C	For cooking fragile food, fruit, compotes	Cocotte eggs; stuffed tomatoes. Ramekins, custard creams, etc.
 95°C		Terrines, Heating cooked dishes
 80°C	Low heat	Melting chocolate, butter. Slightly warm fruit for immediate serving
 55°C	Slow defrosting without cooking	Defrosting fish fillets before breading. Berries that must remain cool (for pies and sauces)
 60°C		Defrosting meats before grilling (e.g.: sausages)

Steaming chart

FOOD whatever the quantity		TIMES	°C	PREPARATIONS	NOTES
VEGETABLES	Artichokes (small)	40 to 45 min.	100	Placed upside down in the dish	<ul style="list-style-type: none"> • These times depend on the type, size and freshness of the vegetables. Follow the indications that appear in the "Preparations" column. • The cooking time remains the same regardless of the quantity to be cooked. <i>Example:</i> 1 or 4 artichokes require the same cooking time. • To check the level of cooking, insert the tip of a knife into the thickest part of the vegetable; if it is cooked there should be no resistance.
	Asparagus	35 to 40 min.	100	For tips only, decrease cooking time	
	Broccoli	18 min.	100	In small bunches	
	Carrots	20 to 22 min.	100	In thin, round slices	
	Celeriac	25 to 30 min.	100	In thin slices	
	Pumpkin	15 to 20 min.	100	In cubes	
	Mushrooms	15 min.	100	In thin strips	
	Cabbage	30 to 35 min. 22 min. 30 to 35 min.	100	Brussels sprouts Cauliflower in small bunches Green, chopped	
	Courgettes	10 to 15 min.	100	In round slices	
	Chinese artichokes	20 min.	100		
	Spinach	20 min. 35 min.	100	(fresh) stir while steaming (frozen) " "	
	Endives	30 min.	100	Core removed, cut in half lengthwise	
	Fennel	22 min.	100	Cut in half	
	Green beans	30 to 35 min.	100		
	Turnips	15 to 20 min.	100	In cubes	
	Fresh peas	20 to 25 min.	100	/	
Leeks	25 min.	100	Cut in half		
Potatoes	25 min. 40 to 45 min.	100	Cut in round slices Whole		
SHELLFISH CRUSTACEANS	Scallops	10 to 12 min.	90	With seasoning	<ul style="list-style-type: none"> • Place the scallops on the grid of the glass dish, add aromatic herbs. • Place the shell fish on a bed of e.g. seaweed.
	Mussels/periwinkle	20 to 25 min.	95	With seasoning	
	Crabs/hermit crabs	25 min.	95	/	
	Lobsters	30 to 35 min.	95	Depending on weight	
	Langoustines	12 to 15 min.	90	/	
FRUITS PUDDINGS	Apples/pears/peaches	10 to 15 min.	90	Whole, peeled	<ul style="list-style-type: none"> • Times depend on ripeness.
	Compote	25 min.	95	Fruit in strips	
	Custard creams	10 min.	90	In ramekins	

FOOD whatever the quantity		TIMES	°C	PREPARATIONS	NOTES
FISH	Northern pike	25 to 30 min.	85	Whole (1 kg)	<ul style="list-style-type: none"> • *Steaks: round slices of fish of 2 to 3 cm in thickness (180/200g) per person. • Use only very fresh products. • Place whole fish in the dish as is or on bay leaves, fennel or other aromatic herbs. • As soon as cooking is complete, remove the skin, which will detach easily.
	Cod/hake	13 to 15 min.	85	Steaks (180 g)*	
	Sea bream	20 to 25 min.	85	Whole (1kg)	
	Haddock	15 min.	75	Filets	
	Herring	20 min.	85	Whole (200g)	
	Pollack/black cod	15 to 20 min.	85	Steaks (180 g)	
	Monkfish	15 min.	80	Depending on thickness	
	Mackerel	20 min.	85	Whole (250g)	
	Atlantic cod	15 min.	75	Filets	
	Ray	25 to 30 min.	80		
	Red mullet	15 min.	80	Whole (200g)	
	Red mullet/Sole	10 min.	75	Filets	
	Spotted dogfish	20 min.	85	Thick steaks (6 to 10 cm in length)	
	Salmon	15 to 20 min.	85	Steaks (180/200 g)	
	Tuna	20 to 25 min.	100	Steaks (180/200 g)	
Trout Whole (1kg)	20 to 25 min.	100	Whole (200g) 13 to 15 min.		
MEATS	Beef	15 to 30 min.	100	Roast 800 g.: 55 to 60 min.	<ul style="list-style-type: none"> • Then grill in the oven or in a grill pan.
	Pork (tenderloin)	25 min.	100		
	Chicken thighs:	35 to 40 min.			
	Poultry (breast) (stuffed)	20 to 25 min. 25 min.	100 95	Roast turkey: 50 -60 minutes.	
	Sausages	20 min.	90	Morteau 400 g	
	Boudins	10 to 15 min.	90		
EGGS	Start with very fresh eggs kept at room temperature	7 min.	100	<u>Boiled</u> : placed directly on the grid.	
		8 min.	100	<u>Softboiled</u> : placed directly on the grid.	
		10 to 12 min.	100	<u>Hard-boiled</u>	
		5 to 6 min.	100	<u>Sunny side up</u> : broken in an individual dish placed on the grid and covered with cooking wrap.	
			90	<u>Cocotte</u> : See detailed recipes.	
RICE, PASTA	Place directly in a dish then cover with water or milk. The steam is not enough to saturate these inflating foods. Place a sheet of aluminium foil on the dish to prevent water droplets from falling in.				
	Rice pudding	30 min.	100	100 g rinsed rice - 20 cl milk - 2 dessertspoons sugar	<ul style="list-style-type: none"> • Fluff with a fork when cooking is complete.
	Semolina	20 min.	100	200 gr (1/4 litre water)	

Caring for your steamer

Maintenance

Cavity (after each use)

Wipe the cavity with a dry cloth after the steam generator has cooled or let the cavity air dry by leaving the door open.

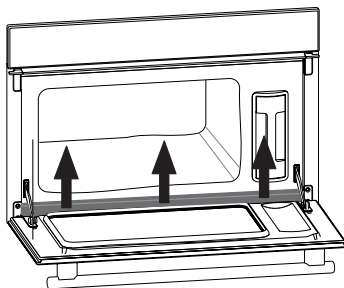
Water intake tube (once a month)

Remove the water intake tube by turning it toward you. Remove any hard-water deposits that may be inside (using a thin, pointed object such as a thin skewer or a knitting needle).

Steam generator (once a month)

Pour 1/2 cup of white vinegar on the generator. Let sit for a few minutes, then clean and rinse with water. Do not use sponges or abrasive powders, nor coffee maker cleaning agents.

Cleaning the Gutter

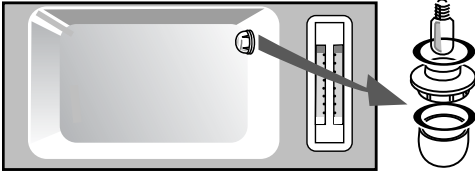


Remove the gutter by pulling it upward. Wipe it off and return it to its position using the three notches provided.




The steamer should not be cleaned with a steam cleaner.

Changing the interior lighting



The bulb is located at the back right of your steamer's cavity.

 *Disconnect your steamer before performing any task on the bulb to avoid the risk of electric shock.*

- Turn the view port a quarter turn to the left.
- Unscrew the bulb in the same direction.

Bulb specifications:

- 15 W - 220-240 V
- 300°C - E 14 cap
- Replace the bulb then reposition the view port, making sure the joints are correctly positioned.
- Reconnect your steamer.

Handling malfunctions

YOU NOTICE THAT...	POSSIBLE CAUSES	WHAT SHOULD YOU DO?
Your display does not light up.	Steamer is not connected to power source. Electronic board is not functioning.	- Check that the appliance is receiving electricity (good fuse). - Call the Service Department.
The bulb isn't working anymore.	The bulb is out of order. The steamer is not connected. Your fuse is out of order.	- Change the bulb. - Connect the steamer. - Change the fuse.
Water or steam leak around the door during steaming.	The door is not properly closed. The door seal is defective.	- Call the Service Department.

YOU NOTICE THAT...	POSSIBLE CAUSES	WHAT SHOULD YOU DO?
The steamer can not be switched on.	- The demo mode is activated.	- Deactivate the demo mode, see page 9.

In all circumstances, if your efforts are not sufficient, contact the Service Department (see Pelgrim guarantee card or www.pelgrim.nl).

