

## WARRANTY

This GLEN Steam Cooker is fully warranted against any defect arising out of defective materials or faulty workmanship for a period of one year from the date of purchase. Should any defect develop in this product, the customer should bring the product to the nearest authorised service centre, where the company undertakes to get the product repaired free of charge.

This warranty is not valid if :

- The use and care instructions have not been followed.
- Defects are caused by accident, misuse, abuse or commercial use.
- The repair work is carried out by persons not authorised by the company.
- Any modification or alteration of any nature is made in the product.
- Normal wear & tear of the product is not covered under warranty
- The Bill/Cash memo and copy of warranty card is not presented.

Under no circumstances, whether based on limited warranty or otherwise shall the company be liable for incidental, special or consequential damages. Use of product indicates acceptance by you of the aforesaid terms and conditions.

PRODUCT NAME : STEAM COOKER GL 3051

SERIAL NO. : \_\_\_\_\_

DATE OF PURCHASE : \_\_\_\_\_

DEALER'S STAMP & SIGNATURE

### SPECIFICATIONS

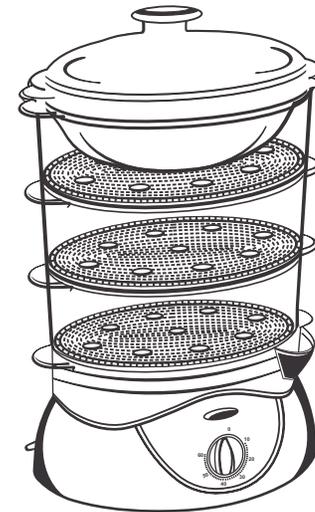
Supply Voltage : 230VAC 50 Hz

Power : 825 W

Glen Appliances Pvt. Ltd., I-34, DLF Industrial Area, Phase-I, Faridabad-121003 INDIA  
info@glenindia.com www.glenindia.com

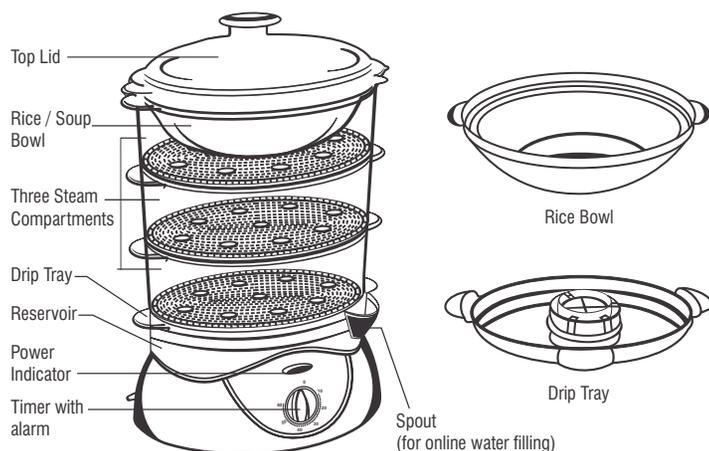


## USER'S GUIDE RECIPE BOOK



## STEAM COOKER GL 3051

## IDENTIFY YOUR STEAM COOKER GL 3051



## USING YOUR STEAM COOKER

- Before using the Steam Cooker for the first time, check and remove any sticker or protective covering.
- Wash the top lid, rice bowl, steam compartments, steam diffuser and the drip tray in warm soapy water.
- Rinse and dry thoroughly. Wipe the reservoir with a damp cloth.
- Place the appliance on a firm and stable surface. Fill the reservoir with tap water upto the MAX level.
- Place the drip tray on the base, make sure that it fits properly.
- Place herbs or spices on the drip tray centre mesh for additional flavour.
- Place the food to be cooked inside the three steam compartments, place the larger foods in the bottom compartment as they require longer time to cook.
- Stack the three compartments one on top of the other above the drip tray and ensure that they are stable.
- Take care to place the compartment marked 1 first, followed by the compartment marked 2 and last the compartment marked 3.
- The steam cooker can also be used with either one or two compartments for steaming less quantity of food. When using with one compartment, directly place the compartment marked 1 above the drip tray. When using with two compartments first place the compartment marked 1 above the drip tray. When using with two compartments first place the compartment marked 2 followed by the compartment marked 1.
- Place the top lid to cover the top compartment.
- Connect the mains supply, the power indicator glows.

- A 60 minute timer has been provided for convenient cooking. Turn the timer knob to the desired position.
- Steaming starts in about 30 seconds. After the set time an alarm rings marking the end of cooking time. Switch Off the Steam Cooker.
- With the help of a mitt or pot holder remove the top lid. Take care that the top lid first opens facing your opposite side as this helps in safe escape of the steam. Hold the lid above the compartments to allow condensations to drain into the steam cooker.
- For longer cooking durations, if the water level in the reservoir gets low, pour more water through the spout online. The cooking process does not need to be disturbed for this. Take care that the water level does not go below the MIN level or above the MAX level indicated on the reservoir tank.

## SAFETY PRECAUTIONS

- Do not touch the surface of the compartments or the top lid during operation.
- Always use mitt or padded gloves to handle the bowls or the top lid.
- Do not allow children to use the appliance or touch the appliance when in use.
- Lift and open the lid carefully allowing steam to escape in the direction opposite to you.
- Keep a safe distance from the steam vent in the top lid, allowing sufficient space for the steam to escape, as steam burns can be dangerous.
- Assemble each compartment correctly and ensure that they are

- After removing all the compartments, remove the drip tray and drain out the left over water from the reservoir. Also lift the base unit and empty out the left over water from the reservoir tank by turning it over in a sink. Take care as the water would be boiling hot. This operation can also be done after allowing some time for the water to cool down. Allow all the compartments, top lid, steam diffuser and the drip tray to cool. Wash and dry before storing for next use.

## Flavour Enhancer

The drip tray of the steam cooker has a special mesh through which steam continuously passes before going onto the steam compartments. You can place fresh or dried herbs, spices or condiments on this mesh to impart additional flavouring to the food being cooked.

stable and stack up securely.

- Allow cooling before disassembling the compartments.
- Do not place on or near a hot gas or electric burner or in a oven or microwave.
- Do not operate the appliance near a cabinet or near curtains etc. to prevent damage from steam.
- Do not immerse the appliance, power cord or the plug in water.
- Do not use the appliance for other than intended household use.
- Do not operate the appliance without steam diffuser, steam compartment or top lid in place

### Cooking time for various foods

Food	Time Mins (Approx)
Tomatoes	10
Fish	8-12
Chicken	45
Rice	30
Vegetables	20-25
Corn	40-60
Eggs	20-25
Dhokla/Idli	25
Fresh Noodles	10-12

**Tomatoes:** can be blanched by putting them whole in GLEN STEAMER for just 10 min.

**Corn:** Take out the Kernel by removing the outer layer from the cob, Break it into 3 pieces and put to steam. It takes about 40-60 min to cook, depending upon the hardness of the corn

**Eggs:** Wash the eggs and place them in the lowest bowl it takes about 20-25 min depending upon the hardness required.

**Rice:** Wash rice (100-150 gm) and soak for 30min. put 150gm water in 100gm rice and place it in the Rice Bowl. Steam for about 30min. Steaming hot rice is ready to be served.

**Mix Vegetables:** Chop vegetables such as French beans, Carrots, Cauliflower and Broccoli etc. into even sized pieces and steam in any of the bowls. It takes 20-25min to cook depending upon the size of the vegetable.

### RECIPES

#### Sweet & Sour

Put 4-5 medium sized tomatoes in any bowl of the steamer. Place chopped vegetables like carrots, beans, flowers of cauliflower, broccoli in other bowl. Once steamed, blend the tomatoes and put the vegetables in it. Put salt, black pepper, vinegar, Soya sauce and sugar. Mix 1 teaspoon of cornflower with water and pour the mixture slowly in the vegetables, boil for a min on gas.

#### Corn Spinach

Separate the leaves of Spinach (Palak) from stem. Wash them thoroughly, and put them in steamer. Steam for 8-10min. steam corn separately for 40-45min. Blend the steamed Spinach. Add steamed corn (separated kernels from the cob). Add salt and red chillies to taste. Corn Spinach is ready.

Butter can be added to enhance the taste.

One can add white sauce to the above and bake it in an oven for 15 min or put in microwave for 1-2 min to Baked Corn Spinach.

#### Noodles

Steam fresh noodles in the steamer for about 8-10min. finely chop the vegetables and steam for 10min.

add both the things together, add salt and black pepper to taste with aji-no-moto and 2teaspoon of olive oil.

Noodles can also be substituted with rice (it will take 20-25min).

#### Instant Idli

Mix 1 cup Rawa (suji) with 3 tablespoon of curd and a little water to get a consistency of batter which can be poured into a bowl. Once you get the consistency, add a teaspoon of ENO salt. Mix well and pour into the Rice Bowl. Steam for about 20 min. Cut pieces into cubes and serve with green/coconut chutney.

#### Dhokla

Mix 1cup besan, 1tablespoon suji, a pinch of turmeric, sugar, salt and 5-10 drops of lemon juice with 3-4 tablespoon of curd. Make a batter of thick consistency. Add a teaspoon of ENO salt. Mix well and pour into the Rice Bowl. Steam for 15-20 min, put some green chillies and again steam for 5 min more. Boil a cup of water and temper some black mustard seeds and coriander (dhania) leaves. Pour it over dhokla and cut it into pieces. Dhokla is ready to be served.

#### Mushroom Muttar

Requirements: Mushroom 1pkt, Fresh Peas 2 cups, Tomatoes 3

medium sized, Onions 2 medium sized, Ginger-garlic paste 1 teaspoon, salt, chillies, turmeric

Steam mushrooms and fresh peas together in steamer. Blanch potatoes also in steamer.

In a pan, put 2 finely chopped onions with ginger-garlic paste in warm oil. When the onions are golden brown, add the puree made from blanched tomatoes. Add salt, red chillies and turmeric and mix well till the oil leaves the sides of the pan. Now put the steamed mushrooms and peas and mix well. Add little water if required and simmer for 2-3 min. Serve hot.

#### Chicken in Garlic Sauce

Requirements: Chicken 1 cut into 8 pieces, Garlic 1 pod peeled & chopped, Tomato Ketchup 30ml, Soya sauce 25ml, Chicken stock 200ml, Corn flour 1 teaspoon, Salt & pepper to taste, Aji-no-moto a pinch

Cut chicken into small pieces and steam in the steamer. Chop the garlic and sauté in a little oil. Add tomato ketchup, salt and pepper, soya sauce, aji-no-moto and chicken stock. Bring to a boil and thicken with corn flour. Mix the chicken in the sauce and serve hot.

### **Aloo Masala**

Requirements: Potatoes 5-6 medium sized, Chana Dal 1 tablespoon, Split Urad Dal 1 tablespoon, Pomegranate seeds 1/2 teaspoon, Red chilli powder 1/2 teaspoon, Turmeric powder 1/2 teaspoon, Whole red chillies 2-3, Mustard seeds 1 teaspoon, Salt as per taste, Oil 2 teaspoon, Coriander leaves & green chillies for garnishing.

Take equal sized potatoes. Put in steamer and steam until done. In a non-stick pan, warm oil, put mustard seeds and whole red chillies. When they start to splutter, add channa dal and urad dal. Stir for a minute. Add about half cup water, when it reduces to half, add blanched and chopped potatoes along with other dry masalas. Mix well, garnish with green chillies and coriander leaves. Serve hot.

### **Khichri**

Soak rice and yellow moong dal (1cup+1/4 cup) for 30min. put both together in the steamer with 150ml water. It takes 30min to cook. Replace the contents to another bowl, mix salt according to taste. Ground spices like cardamom, cinnamon and cloves can also be added to add to the taste.

### **Egg Salad**

Requirements: Eggs 6 nos, Lettuce Leaves 100 gm  
For Dressing: Olive Oil 1 Tablespoon, Vinegar 2 tablespoon, Mustard Powder 1/4 teaspoon, Salt & Black Pepper to taste

Steam eggs for 20 min. when cool, peel off and cut each egg into 8 pieces. Wash Lettuce leaves well and keep in chilled water. Chop and mix with eggs. Add dressing and toss well. Serve cold.

### **Vegetable Salad**

Requirements: Potatoes 2nos, Cauliflower 1 cut into small pieces, Carrots 2 cut into small pieces, Peas 1 cup  
For Dressing: Thick Curd 1cup (water removed)

Fresh Cream 2 Tablespoon, Sugar powder 1 Teaspoon, Salt to taste

Steam potatoes (whole). Also steam chopped vegetables with peas. When done, peel potatoes and chop. Mix with other vegetables. In another bowl, mix dressing ingredients, add vegetables and garnish with coriander leaves.

### **Broccoli & Corn Rice**

Requirements: Rice 2 cups soaked for 30min, Broccoli 1 separated

into florets, Corn Kernel separated and boiled, Cumin seeds (jeera) 1/4 teaspoon, Refined oil 2 tablespoon, Salt to taste

Steam the corn and broccoli. Steam the rice separately. In a pan, put cumin seeds along with oil. Once it crackles, put rice along with corn & broccoli florets (chopped). Add salt and mix well. Broccoli & Corn Rice is ready.

### **Gobi Masala**

Requirements: Cauliflower 1 big sized (florets separated) Tomatoes 2-3, Onion 1 medium sized, Ginger Garlic Paste, 1 teaspoon Salt & Red Chilly Powder to taste, Turmeric powder 1/6 teaspoon

Steam cauliflower and tomatoes separately in the steamer for about 15-20min. in a non-stick pan, warm oil and put chopped onion in it. Warm till golden brown, add ginger-garlic paste. Blend the tomatoes to make puree. Add puree to onions in the pan and mix well. Add salt, chilly powder and turmeric. Add cauliflower and mix well. Simmer for 2-4 min. transfer the complete material to a serving dish and garnish with split green chillies and coriander leaves. Serve hot.

### **Egg Curry**

Requirements: Eggs 6 Shelled, peas 1 cup, Onions 2 small sized finely chopped, Tomatoes 4nos, Salt, chilly powder to taste, Turmeric 1/6 teaspoon, Oil 3 tablespoon

Steam eggs, peas and tomatoes separately. In a pan, put oil and add chopped onions. Warm till golden brown. Puree the tomatoes and mix with onions. Simmer till thick. Add peas along with 1/2 cup water. Boil and simmer for 5 min. add shelled eggs cut into 2 pieces and mix. Check the seasoning. Garnish with coriander leaves and green chillies. Serve hot.