



STEAMI

User guide

Please make sure to read this User Guide prior to using your unit.

Hello!

Welcome to Nutricook

Easy cooking, delicious food, better nutrition:
It's what you get when you're part of our Nutricook community.
We're so glad you've joined us!
Now let's get started.

Join us and
#ElevateYourLife
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To get help:
Our customer service team is always ready
to answer questions or solve issues.
Email: support@nutricookworld.com

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Important safeguards & cautionary information

⚠ WARNING! This appliance generates heat and escaping steam during use. To avoid the risk of serious injury, carefully read all instructions before operating this appliance.

When using any electrical appliance, basic safety precautions should always be observed, including the following [critical information](#).

GENERAL SAFETY

- **DO NOT** touch hot surfaces. Use handles or knobs. Use oven mitts or potholders.
- **To avoid burns**, extreme caution must be used when removing accessories such as the baking pan containing hot oil or other hot liquids.
- To protect against electrical shock, **DO NOT** immerse cord, plugs, or the unit in water or other liquid.
- Close supervision is necessary when any unit is used by or near children.
- This appliance is **NOT** a toy, and children should **NOT** play with it.
- Children should be supervised to ensure that they **DO NOT** play with the appliance.
- This appliance is **NOT** intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Keep the cord out of reach of children and infants to avoid the risk of electric shock.

- Unplug from outlet when not in use, during assembly, during disassembly, and before cleaning. Allow to cool before putting or taking off parts and before cleaning.
- **DO NOT** use appliance other than its intended use. For household countertop use only. **DO NOT USE** outdoors. **Misuse can cause injury.**
- This appliance is for cooking purposes only. It must **NOT** be used for other purposes, for example room heating.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and others working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
- This appliance is **NOT** intended to be operated by means of an external timer or separate remote-control system.
- **DO NOT** tamper with any of the safety mechanisms.



- **DO NOT** leave this appliance unattended during use.
- **DO NOT** place on or near a hot gas, electric burner and or in a heated oven. Heat from an external source will damage the appliance.
- **DO NOT** use the steam air fryer oven near flammable materials such as curtains, tablecloths, etc. **ALWAYS** place and use the unit on a flat, stable and heat-resistant surface away from heat sources or liquids.
- **DO NOT** apply pressure or rest cooking utensils, roasting pans or dishes on the open door.
- The oven door of this appliance has a tempered glass. This glass is stronger than ordinary glass and more resistant to breakage. Tempered glass can break, but the pieces will not have sharp edges. Avoid scratching door surface or nicking edges. If you notice that the oven door has a scratch or nick, **DO NOT** use the steam air fryer oven. **Contact Customer Service.**
- **DO NOT** leave the door open for extended periods of time.
- **DO NOT** operate this appliance if the oven door is **NOT** fully closed. **ALWAYS** cook with oven door fully closed.
- **DO NOT** use the appliance as a work surface or as a storage surface.
- **⚠ WARNING:** If the steam air fryer oven door or door seal is damaged, **DO NOT** use the unit until it has been repaired by the manufacturer's qualified technician.
- **⚠ WARNING: DO NOT** insert anything into the door interlock switch.
- **NEVER** put the appliance against the wall or other

appliances when cooking. Ensure to keep a minimum distance of **10cm** of space on both sides and **30cm** above.

- **DO NOT** position oven behind a furniture panel (e.g. a door) as heat and moisture can build up during operation that could cause subsequent damage to the appliance, the housing unit or the floor.
- **DO NOT** place anything on top of the unit. **DO NOT** store anything inside the steam air fryer oven other than the included accessories when not in use.
- **⚠ WARNING:** When cooking with programs that use steam such as **STEAM, STERILIZE, STEAM BAKE** and **STEAM ROAST, ALWAYS** ensure to fill the water tank with water and ensure it is inserted into the base before starting a program.
- **DO NOT** place any combustible materials on the cooking chamber such as paper, cardboard, plastic, Styrofoam or wood.
- **NEVER** put baking or parchment paper inside the unit. Air circulation can cause paper to lift and touch heating element.
- **DO NOT** cover the baking pan or any part of the steam air fryer oven with metal foil. This will cause overheating of the unit.
- **ALWAYS** use heat-safe containers. Be extremely cautious if using containers that aren't metal or glass.
- **⚠ WARNING: NEVER** use the steam air fryer oven to heat up or bottle food in sealed tins. Pressure will build up inside them and can lead to potential explosions causing damage to

the appliance and risk of injury and scalding.

- **DO NOT** place oversized foods or metal utensils into the steam air fryer oven as they may cause fire hazard, risk of electric shock and/or personal injury.
- Open the oven door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- **DO NOT** let sparks or open flames to come in contact with the appliance when you open the door.
- **DO NOT** put flammable products or items that are wet with flammable products in, near or on the appliance.
- To prevent damage or discoloration to the steel:
 - **DO NOT** put ovenware or other hard objects directly on the bottom of the steam air fryer oven to prevent potential scratches and abrasions.
 - **DO NOT** put aluminium foil directly on the bottom of the steam air fryer oven.
 - **AVOID** leaving moist dishes or food inside the appliance for an extended period. Moisture released can lead to discoloration or corrosion damage in the unit.
 - Be careful when you remove or install the accessories to prevent accidental scratches or impacts on the stainless-steel surfaces.
- Discoloration of the enamel or stainless steel has no effect on the performance of the appliance.
- **REFRAIN** from using utensils or cookware that could corrode when using the steam air fryer oven.

- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.
- The type of light bulb used for this appliance is for household appliances only. **DO NOT** use it for house lighting.
- **NEVER** fill the baking pan with oil or fat. This could result in fire and/or personal injury.
- To turn the unit off, press  **POWER** then remove plug from the wall outlet by grasping and pulling the plug. **NEVER** unplug by pulling the cord.
- **▲ CAUTION!**  **HOT SURFACE:** This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other injury to persons or damage to property.
- **▲ CAUTION!** This appliance is hot during operation and retains heat for some time after turning OFF. **ALWAYS** wear proper hand protection when handling hot materials and allow metal parts to cool before cleaning. **DO NOT** place anything on top of the appliance while it is operating or while it is hot. **AVOID** making contact with moving parts.
- **▲ WARNING: RELEASED STEAM CAN CAUSE BURNS. Be careful of hot steam when opening the oven door. Heat and steam escape as soon as the oven door is opened. NEVER place hands and face over the unit as soon as the oven door is opened to avoid serious injury and burns.**
- **▲ WARNING: NEVER touch the evaporating plate during and after cooking. The evaporating plate inside the steam air fryer oven reaches temperatures**

that can cause severe burns. AVOID any direct contact with this component during or after cooking.

- To avoid risk of fire, property damage and personal injury, **DO NOT** spray cooking oil into the cooking chamber.
- **▲ WARNING! DO NOT** touch any accessories during or immediately after cooking. Allow unit to cool.
- **▲ CAUTION!** During cooking, hot air and steam is released from the air outlet opening. Keep your hands and face distance from the air outlet opening. Also, be careful of hot steam and air when you open the oven door.
- **▲ CAUTION! DO NOT block the air/steam vents.**
- Make sure that the ventilation openings are not blocked. The area around the vent will be hot during and after use.
- To **AVOID** burns and personal injury, **ALWAYS** use proper hand protection (e.g. oven gloves) and exercise caution when placing or removing food from the unit. Be extremely careful when putting cooking containers into the unit or taking them out to avoid spillage of food contents.
- **▲ CAUTION!** After cooking, the steam air fryer oven, its accessories and the cooked foods are hot. Extreme caution must be used when handling the accessories and taking out food.
- **DO NOT** touch hot surfaces with unprotected hands.
- **NEVER** place unprotected hands inside the appliance until it has cooled to room temperature.

- **▲ CAUTION!** Extreme caution must be observed when disposing hot oil or liquids from the baking pan.
- When cooking naturally high fat foods, oil and fat collected on the baking pan can ignite fire if overheated. **NEVER** leave the steam air fryer oven unattended when cooking food with oil and fat.
- **NEVER** move the unit during and after cooking.
- **▲ WARNING!** If the appliance starts emitting black smoke, immediately turn off and unplug the steam air fryer oven. White smoke is normal which can be caused by heating fat or food splashing. Black smoke indicates food is burning or there is a circuit problem. **IMMEDIATELY TURN THE UNIT OFF AND DO NOT OPEN THE APPLIANCE DOOR.** Wait for smoke to stop before opening the door. **Contact Customer Service** for any assistance.
- **▲ WARNING!** If this appliance begins to malfunction during use, immediately turn off then remove plug from wall outlet. **DO NOT** use or attempt to repair the malfunctioning appliance.
- **DO NOT** clean with metal scouring pads. Metal fragments can break off the pad and touch electrical parts, creating a risk of electric shock.
- **▲ WARNING! DO NOT** use any steam cleaning appliance to clean the steam air fryer oven.
- **DO NOT** rinse the appliance under tap.
- All users of this appliance must read and understand this instruction manual before operating or cleaning this

appliance. Failure to follow any of the important safeguards and instructions for safe use is a misuse of your appliance that can void your warranty and create the risk of serious injury.

- Proper maintenance is recommended after each use. Refer to care and maintenance section of this user guide. Allow unit to cool before cleaning.

ELECTRICAL SAFETY

⚠ WARNING: To avoid risk of electric shock, **NEVER** immerse the cord, plug, or the unit in water or other liquids.

- **The rating of this appliance is 220-240V, 50/60Hz. DO NOT** use this product in locations with different electrical specifications or plug types. **DO NOT** operate with any type of plug adapter or voltage converter device, as these may cause electrical shorting, fire, electric shock, personal injury or product damage.
- **DO NOT** modify the plug in any way, as doing so will void the warranty.
- **DO NOT** pull, twist or mistreat the power cord.
- The use of attachments or parts **NOT** recommended and sold by Nutricook may cause fire, electric shock, personal injury, or product damage and will void the warranty.
- If the supply cord is damaged, it must be replaced by its service agent or similarly qualified persons in order to avoid a hazard.
- **ALWAYS** POWER OFF and UNPLUG the appliance when it is not in use or BEFORE cleaning.
- **DO NOT** allow the cord to hang over the edge of the table or counter. **DO NOT** pull, twist, or damage the power cord. **DO**

NOT allow cord to touch hot surfaces, including the stove.

- **DO NOT** let cord hang over edge of table or counter, or touch hot surfaces. The cord can get tangled or cause the appliance to fall.
- It is recommended to regularly inspect the appliance and power cord. **DO NOT** operate this appliance with a damaged cord or plug or if the appliance malfunctions or is dropped or damaged in any manner. Bring it to a qualified technician for examination, repair, or electrical and mechanical adjustment.
- Use of adapters and converters is considered an unauthorized modification of the product and as such voids the warranty. Use of this product in locations with different electrical specifications may result in damage to the product.
- **DO NOT** use an extension cord. A short power-supply cord is used for this appliance to reduce the risk of children grabbing the cord and prevent it from draping over the counter or tabletop where it could be accidentally pulled off or tripped over.

Save these instructions!

FOR HOUSEHOLD USE ONLY

What's included

- 1600W STEAM AIR FRYER OVEN WITH WATER TANK
- SS 304 WIRE RACK
- SS 304 FRY BASKET
- SS 304 BAKING PAN
- USER GUIDE

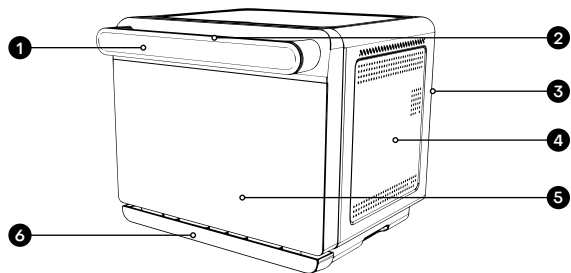
Product Specification:

MODEL	CAPACITY	POWER	VOLTAGE	WEIGHT	DIMENSION
STEAMI ST01	24 L	1600 W	220-240 V 50/60 Hz	10 kg	43 x 44.5 x 37.5 cm

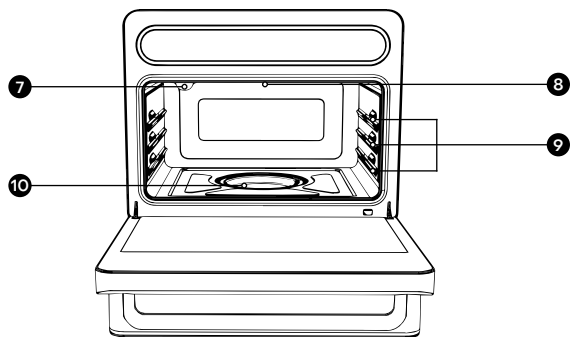
Steami parts overview

*NOTE: Images are for visual representations only. Always refer to actual product.

Outer part



Inner part



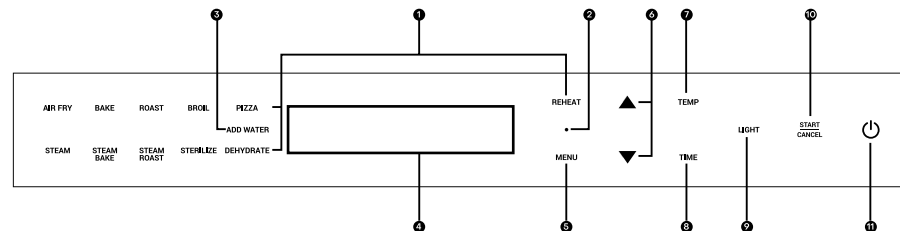
Accessories



- 1 Control Panel
- 2 Handle
- 3 Steam Vent (located at the back of the unit)
- 4 SS Housing
- 5 Oven Door
- 6 Water Tank
- 7 Light Bulb
- 8 Top Heating Element
- 9 Shelf Rack
- 10 SS 304 Evaporating Plate
- 11 SS 304 Baking Pan
- 12 SS 304 Wire Rack
- 13 SS 304 Fry Basket

Control panel details

The handle of the Steami is also the control panel. Get to know the different controls and their functions.

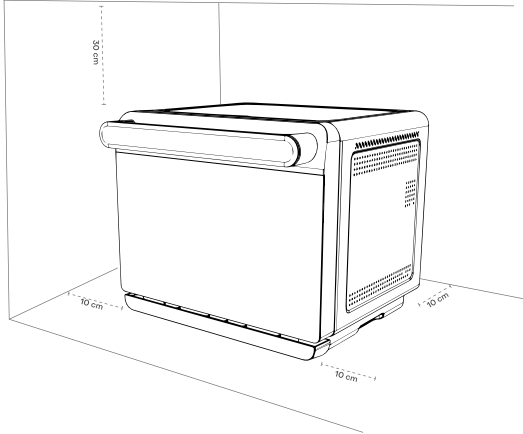


- 1 Cooking Programs**
 Select any of the below cooking programs using the **MENU** button (except for **REHEAT**):

Convection	
AIR FRY	BROIL
BAKE	PIZZA
ROAST	DEHYDRATE
REHEAT	<small>*press the button directly</small>
Steam	
STEAM	
STERILIZE	
Convection + Steam	
STEAM BAKE	
STEAM ROAST	
- 2 REHEAT Indicator**
 illuminates when the **REHEAT** program is selected.
- 3 ADD WATER Indicator**
 illuminates and flashes on the screen if there is no water in the water tank.
- 4 Temp/Time/Status Messages Display**
 Displays the cooking temperature, time and status messages of the unit.
- 5 MENU button**
 Press to cycle through the different cooking programs.
- 6 Arrow Keys**
 Use to adjust cooking temperature and time. Press arrow up to increase, arrow down to decrease.
- 7 TEMP button**
 Press to select cooking temperature before making adjustments using the arrow up or arrow down button.
- 8 TIME button**
 Press to select cooking time before making adjustments using the arrow up or arrow down button.
- 9 LIGHT button**
 Press to switch the light bulb on and off.
- 10 START/CANCEL button**
 Press to start or cancel cooking.
- 11 POWER button**
 Press to turn the unit on and off.

Before you begin

1. Remove and safely discard all packaging materials, tapes and any temporary labels from inside and outside of the Steami. Ensure that there is no packaging underneath and around the Steami and its accessories.
2. Verify that all parts are accounted for (**refer to Pages 9-10 of this User guide for the full list of what's included**)
3. Place the Steami on a stable, level, clean, heat-resistant, dry surface and away from external heat sources. Ensure there is a minimum distance of 10cm of space on both sides and 30cm above.

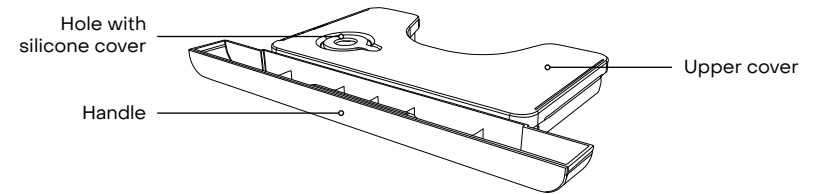


4. Read all Important safeguards and cautionary information in this User guide. Failure to do so may result in property damage and/or personal injury.
5. Follow Care & maintenance instructions in this User guide to clean the Steami and its accessories before cooking. Ensure that all surfaces and accessories are dry before using the unit.

⚠️ *WARNING: Read this User guide carefully and completely, and retain for future reference. Failure to adhere to safety instructions may result in serious injury.

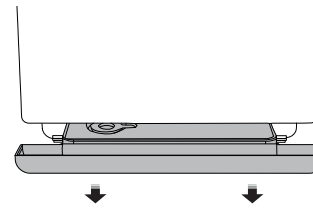
Water tank

The water tank serves as a reservoir, holding the water supply that is then pumped to the evaporating plate for steam generation. It holds up to 1L of water that can be used for up to 1 hour of cooking.



Removing the Water Tank:

Gently pull and slide the water tank outwards.



Cleaning the Water Tank:

1. Remove the upper cover and gently wash all parts with warm soapy water using a soft cloth or non-abrasive sponge.
2. Rinse thoroughly and let it air dry.
3. Install the upper cover and ensure it is properly locked on all sides.

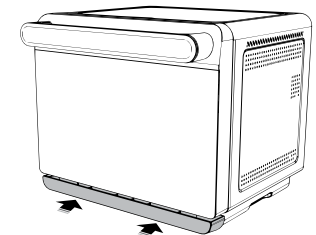
NOTE:

DO NOT wash the water tank in the dishwasher.

DO NOT fill the water tank with other liquids.

Installing the Water Tank:

1. Before cooking with programs that use steam, fill the water tank with fresh distilled water through the hole located at the top of the upper cover.
2. Cover the hole with the silicone cap and ensure it is tightly sealed.
3. Position the water tank on the base and gently slide it until it perfectly aligns with the oven door. Ensure that it fits snugly to avoid any leaks during the cooking process.



NOTE:

ALWAYS ensure the water tank is clean before and after using the steam air fryer oven.

Initial test run

We recommend doing an initial test run to familiarize yourself with the Steami and ensure that the unit is properly working. This will also help eliminate any residue or traces of odour from the unit that may remain after shipping.

NOTE:

- Ensure to fill the water tank with water and ensure it is inserted into the base before starting this initial test run.
- This process must be done with **NO** food inside the unit.

Step 1: Power On

- Plug the steam air fryer oven into a power outlet.
- Turn on the steam air fryer oven by pressing the **POWER** button.

Step 2: Select **STERILIZE**

- Press the **MENU** button to select **STERILIZE**.

Step 3: Adjusting Time

- To adjust the time, press the **TIME** button.
- Press and hold the arrow down button to set the time to 10 minutes.

Note:

- Refer to the cooking programs table for the Time Range.
- **No temperature adjustment can be made when using the **STERILIZE** function. It is defaulted to 100°C.**

Step 4: Starting Initial Test Run

- After all settings are adjusted, press the **START/**

CANCEL button to begin initial test run.

- The steam air fryer oven will enter the cooking cycle, and the display will show the countdown time, indicating the time remaining for cooking.

Step 5: Initial Test Run Completion

- When the time is up, the steam air fryer oven display will show **OFF**.

Note: After the initial test run is completed, the oven's fan will continue running for about 30 seconds to cool down the interior.

Step 6: Opening the Oven Door

- Carefully open the oven door using the handle.
- Use oven mitts or heat-resistant gloves to handle hot surfaces.
- Allow unit to cool.

You're all set. Happy cooking!

Cooking

The Steami features a dual heating element and is equipped with 11 cooking programs that work as convection, steam and convection + steam. Delight in the crispiness of convection cooking, the wholesomeness of steaming, or combine the two for a unique fusion experience.

Refer to the below safety precautions and how-to-use instructions.

⚠ WARNING!

- **DO NOT** touch hot surface and accessories during or immediately after cooking. The accessories become extremely hot during the cooking process. **AVOID** physical contact with hot parts. **ALWAYS** wear proper hand protection when handling hot materials to avoid burns and serious physical injury. Allow accessories to completely cool before cleaning
- **NEVER TOUCH THE EVAPORATING PLATE DURING AND AFTER COOKING. THE EVAPORATING PLATE INSIDE THE STEAM AIR FRYER OVEN REACHES TEMPERATURES THAT CAN CAUSE SEVERE BURNS. AVOID ANY DIRECT CONTACT WITH THIS COMPONENT DURING OR AFTER COOKING.**
- **When** cooking with functions that use steam (such as **STEAM, STERILIZE, STEAM BAKE** and **STEAM ROAST**), **ALWAYS** fill the water tank with water and ensure it is inserted into the bottom of the unit before starting the program.
- **BE CAREFUL OF HOT STEAM WHEN OPENING THE OVEN DOOR. HEAT AND STEAM ESCAPE AS SOON AS THE OVEN DOOR IS OPENED. NEVER PLACE HANDS AND FACE OVER THE UNIT AS SOON AS THE OVEN DOOR IS OPENED TO AVOID SERIOUS INJURY AND BURNS.**
- **DO NOT** place oversized foods into the steam air fryer oven.
- **DO NOT** block the air vents.
- **DO NOT** cover the steam air fryer oven with anything. **DO NOT** put anything on top of the appliance.
- **DO NOT** leave this appliance unattended during use.
- **ALWAYS** use oven mitts or heat-resistant gloves, as well as tongs to flip, shake or when taking out your food. Be extremely careful as the unit and the cooked foods are very hot.
- **DO NOT** fill the water tank with other liquids.
- When cooking naturally high fat foods, empty oils or fats accumulated in the baking pan between batches of cooking to avoid excess smoke.

Convection cooking programs

The following cooking programs use only the top heating element. These cooking programs make use of the heating coil's intense heat and a powerful fan to ensure efficient heat circulation inside the cooking chamber.

⚠ CAUTION: When using these programs, **ALWAYS** ensure that the baking pan is inserted into the bottom of the unit to protect the evaporating plate from oil and food debris produced during cooking.

Tiny food particles from the cooking process can enter the water inlet hole in the evaporating plate leading to potential blockage.

Cooking Program	Function	Setting	Default	Adjustable Range	Increment
AIR FRY	Ideal for achieving crispy and golden-brown textures on a variety of foods, providing a healthier alternative to deep frying.	Cooking Temp	200°C	40°C - 230°C	+/- 5°C
		Cooking Time	00:20 (20 minutes)	1 min - 1 hour	+/- 1 min
BAKE	Ideal for baking cakes, cookies and pastries.	Cooking Temp	180°C	40°C - 230°C	+/- 5°C
		Cooking Time	00:30 (30 minutes)	1 min - 1 hour	+/- 1 min
ROAST	Ideal for cooking variety of meat and poultry.	Cooking Temp	200°C	40°C - 230°C	+/- 5°C
		Cooking Time	00:30 (30 minutes)	1 min - 1 hour	+/- 1 min
BROIL	Ideal for browning the tops of casseroles, gratins, and desserts.	Cooking Temp	230°C	n/a	not adjustable
		Cooking Time	00:10 (10 minutes)	1 min - 30 mins	+/- 1 min
PIZZA	Ideal for melting and browning cheese, toppings and crisping up the pizza crust.	Cooking Temp	180°C	40°C - 230°C	+/- 5°C
		Cooking Time	00:15 (15 minutes)	1 min - 1 hour	+/- 1 min

DEHYDRATE	Ideal for drying fruits and vegetables. It removes moisture from food by using low heat and prolonged drying times.	Cooking Temp	50°C	30°C - 95°C	+/- 5°C
		Cooking Time	01:00 (1 hour)	1 min - 12 hours	+/- 15 min
REHEAT	Ideal for reheating leftover pizza slices, breads, and pastries. Not to be used for reheating soups or stews.	Cooking Temp	170°C	40°C - 230°C	+/- 5°C
		Cooking Time	00:10 (10 minutes)	1 min - 1 hour	+/- 1 min

Step 1: Power On

- Plug the steam air fryer oven into a power outlet.
- Turn on the steam air fryer oven by pressing the **POWER** button. All cooking programs are illuminated. **AIR FRY** blinks on display as the default cooking program.

Step 2: Selecting a Cooking Program

- Press the **MENU** button to select a program.
Note: For **REHEAT** program, you can directly press the **REHEAT** button to select. The indicator light below it blinks to indicate that it is active.
- Once the desired program is selected, proceed to **Step 3**.

Step 3: Adjusting Cooking Temperature

- Refer to the cooking programs table for the Temperature Range.**
- Press the **TEMP** button on the control panel to enter the temperature adjustment mode. The temperature display will blink.
- Use the arrow keys to increase or decrease

the cooking temperature according to your recipe.
Note: Press and hold the arrow keys to rapidly adjust the cooking temperature.

Step 4: Adjusting Cooking Time

Refer to the cooking programs table for the Time Range.

- To adjust the cooking time, press the **TIME** button.
- Use the arrow keys to increase or decrease the cooking time as required.
Note: Press and hold the arrow keys to rapidly adjust the cooking time.

Step 5: Starting the Cooking Process

- After all settings are adjusted (program, temperature, and time), press the **START/CANCEL** button to begin cooking.
- The steam air fryer oven will enter the cooking cycle, and the display will show the countdown time, indicating the time remaining for cooking.

Step 6: Cooking Completion

- When the cooking time is up, the steam air fryer oven display will show **OFF**.
Note: After cooking, the fan will continue running for

about 30 seconds to cool down the interior.

Step 7: Opening the Oven Door

- Carefully open the oven door using the handle.

- Use oven mitts or heat-resistant gloves to handle hot surfaces.

NOTE: Shaking/Flipping Food: Halfway through the cooking process, we recommend shaking the basket or flipping the food items. This promotes even cooking and browning.

Steam cooking programs

The following cooking programs utilize only the bottom heating to generate steam. The process involves pumping water from the water tank to the evaporating plate for steam generation.

NOTE:

- Before cooking, ALWAYS** ensure to fill the water tank with water and ensure it is inserted into the base before starting a program that uses steam.
- During cooking,** if the water tank becomes empty, the **ADD WATER** indicator will flash on the screen and blinks continuously, prompting the unit to automatically stop cooking; to resume, refill the water tank with water and insert it into the bottom of the unit. Press **START/CANCEL** to resume cooking. **ADD WATER** indicator will disappear.
- We recommend using a distilled water for optimal steam performance instead of tap water. Tap water may lead to mineral deposits and scale build-up reducing the efficiency of the steam function.**
- DO NOT** fill the water tank with other liquids.

Cooking Program	Function	Setting	Default	Adjustable Range	Increment
STEAM	Ideal for steaming vegetables, seafood, and delicate proteins like fish or chicken breast.	Cooking Temp	100°C	n/a	not adjustable
		Cooking Time	00:25 (25 minutes)	1 min - 1 hour	+/- 1 min
STERILIZE	Ideal for cleaning the inner cavity and sanitizing or sterilizing kitchen utensils	Cooking Temp	100°C	n/a	not adjustable
		Cooking Time	00:10 (10 minutes)	1 min - 1 hour	+/- 1 min

What is Steaming?

Steaming is a cooking method that offers numerous advantages. It is known for its ability to preserve the nutritional content of food, ensuring that vitamins, minerals, and antioxidants are retained. Compared to other cooking techniques like boiling or frying, steaming helps maintain the natural flavours and textures of ingredients. The gentle heat and minimal water contact prevent food from becoming overly soft or losing its vibrant color. Steaming is a versatile option suitable for a wide range of foods, including vegetables, seafood, poultry, and grains. It is a time-efficient and energy-efficient cooking method that requires minimal preparation and monitoring.

Step 1: Power On

- Plug the steam air fryer oven into a power outlet.
- Turn on the steam air fryer oven by pressing the **POWER** button. All cooking programs are illuminated. **AIR FRY** blinks on display as the default cooking program.

Step 2: Selecting a Cooking Program

- Press the **MENU** button to select a program.
- Once the desired program is selected, proceed to **Step 3**.

Step 3: Adjusting Cooking Temperature

- There are no temperature adjustments for these cooking programs.

Step 4: Adjusting Cooking Time

Refer to the cooking programs table for the Time Range.

- To adjust the cooking time, press the **TIME** button.
- Use the arrow keys to increase or decrease the cooking time as required. **Note:** Press and hold the arrow keys to rapidly adjust the cooking time.

Step 5: Starting the Cooking Process

- After all settings are adjusted (program, temperature, and time), press the **START/CANCEL** button to begin cooking.
- The steam air fryer oven will enter the cooking cycle, and the display will show the countdown time, indicating the time remaining for cooking.

Step 6: Cooking Completion

- When the cooking time is up, the steam air fryer oven display will show **OFF**. **Note:** After cooking, the fan will continue running for about 30 seconds to cool down the interior.

Step 7: Opening the Oven Door

- Carefully open the oven door using the handle.
- Use oven mitts or heat-resistant gloves to handle hot surfaces.

NOTE:

- After pressing **START/CANCEL**, the unit will briefly preheat. Once the required temperature is reached, water will be pumped immediately into the evaporating plate for steam generation.
- Be aware that a sound is produced when the water is pumped into the evaporating plate. This is completely normal.
- If the water tank is empty during operation, the **ADD WATER** indicator will flash on the screen and blink continuously, prompting the unit to automatically stop cooking; to resume, refill the water tank with water and insert it into the bottom of the unit. Press **START/CANCEL** to resume cooking. **ADD WATER** indicator will disappear.
- It is normal that the stainless-steel evaporating plate may develop dark spots if it becomes dry during and after operation. These dark spots could be a result of food residues or mineral deposits from the steam evaporating process.

Refer to the Care & maintenance section of this User Guide and follow the steps for proper cleaning.

- During steaming, moisture could cause condensation on the oven door.

IMPORTANT OPERATING INSTRUCTION: When using the **Steam/Sterilize** function after cooking with a convection program, it is recommended to allow a 15-minute cool-down period for optimal steam performance.

Steam/Sterilize function requires a 100°C maximum temperature to work properly. During cooking with the top heating element, the temperature in the inner cavity becomes too high. After this cooking cycle, it is important to allow the unit to cool down to reach the desired steam - generating temperature of 100°C.

Combi Cooking Programs (Convection + Steam)

The following cooking programs combine convection heating (top heating element) and steam (bottom heating element). The hot air circulation allows for even heat distribution, promoting faster and more efficient cooking. The introduction of steam keeps the food moist, preventing it from drying out during the cooking process. This is particularly beneficial when cooking items that tend to dry out easily, such as certain meats and baked goods.

NOTE:

- **Before cooking, ALWAYS** ensure to fill the water tank with water and ensure it is inserted into the base before starting a program that uses steam.
- **During cooking**, if the water tank becomes empty, the **ADD WATER** indicator will flash on the screen and blinks continuously, prompting the unit to automatically stop cooking; to resume, refill the water tank with water and insert it into the bottom of the unit. Press **START/CANCEL** to resume cooking. **ADD WATER** indicator will disappear.
- **We recommend using a distilled water for optimal steam performance instead of tap water. Tap water may lead to mineral deposits and scale build-up over time reducing the efficiency of the steam function.**
- **DO NOT** fill the water tank with other liquids.

Cooking Program	Function	Setting	Default	Adjustable Range	Increment
STEAM BAKE	Ideal for baking bread, cakes, pastries, and other baked goods that require a moist interior and a crispy exterior.	Cooking Temp	180°C	95°C - 230°C	+/- 5°C
		Cooking Time	00:25 (25 minutes)	1 min - 1 hour	+/- 1 min
STEAM ROAST	Ideal for roasting meats, poultry, and certain vegetables keeping them tender and juicy.	Cooking Temp	190°C	95°C - 230°C	+/- 5°C
		Cooking Time	00:30 (30 minutes)	1 min - 1 hour	+/- 1 min

What is Steam Bake and Steam Roast?

Steam Bake is a cooking program designed to combine the benefits of steam cooking and baking. It provides a method to cook food using both moist heat (steam) and dry heat (baking) simultaneously. It involves using a controlled amount of steam during the baking process to keep the food moist and enhance its texture and flavour. At the beginning of the program, a small amount of water is pumped into the evaporating plate to produce steam. The water is pumped again when the unit reaches the required temperature and cycle repeats, intermittently producing small amounts of steam throughout the cooking process to moisturize the food.

Steam Roast is a cooking program designed to combine the benefits of steam cooking and roasting, particularly useful for cooking larger cuts of meat or whole poultry, as well as certain types of vegetables. It helps to maintain the food's moisture content while still achieving delicious crispy and browned exterior of the food. The Steam Roast program uses steam

(with the bottom heating element) for the first half of the cooking time then shifts to roasting (with the top heating element) for the remaining half of the cooking time.

Step 1: Power On

- Plug the steam air fryer oven into a power outlet.
- Turn on the steam air fryer oven by pressing the **POWER** button. All cooking programs are illuminated. **AIR FRY** blinks on display as the default cooking program.

Step 2: Selecting a Cooking Program

- Press the **MENU** button to select a program.
- Once the desired program is selected, proceed to **Step 3**.

Step 3: Adjusting Cooking Temperature

Refer to the cooking programs table for the Temperature Range.

- Press the **TEMP** button on the control panel to enter the temperature adjustment mode. The temperature display will blink.
- Use the arrow keys to increase or decrease the cooking temperature according to your recipe.
Note: Press and hold the arrow keys to rapidly adjust the cooking temperature.

Step 4: Adjusting Cooking Time

Refer to the cooking programs table for the Time Range.

- To adjust the cooking time, press the **TIME** button.

- Use the arrow keys to increase or decrease the cooking time as required.
Note: Press and hold the arrow keys to rapidly adjust the cooking time.

Step 5: Starting the Cooking Process

- After all settings are adjusted (program, temperature, and time), press the **START/CANCEL** button to begin cooking.
- The steam air fryer oven will enter the cooking cycle, and the display will show the countdown time, indicating the time remaining for cooking.

Step 6: Cooking Completion

- When the cooking time is up, the steam air fryer oven display will show **OFF**.
Note: After cooking, the fan will continue running for about 30 seconds to cool down the interior.

Step 7: Opening the Oven Door

- Carefully open the oven door using the handle.
- Use oven mitts or heat-resistant gloves to handle hot surfaces.

NOTE:

- Be aware that a sound is produced when the water is pumped into the evaporating plate. This is completely normal.
- If the water tank is empty during operation, the **ADD WATER** indicator will flash on the screen and blink continuously, prompting the unit to automatically stop cooking; to resume, refill the water tank with water and insert it into the bottom of the unit. Press **START/CANCEL** to resume cooking. **ADD WATER** indicator will disappear.
- It is normal that the stainless-steel evaporating plate may develop dark spots if it becomes dry during and after operation. These dark spots could be a result of food residues or mineral deposits from the steam evaporating process.
Refer to the Care & maintenance section of this User Guide and follow the steps for proper cleaning.
- During steaming, moisture could cause condensation on the oven door.

Care & maintenance

Proper care and maintenance of the Steami are essential to preserve its functionality, extend its life span, prevent the accumulation of food residues and odours, and safeguard the appliance performance.

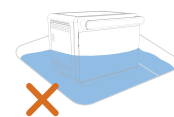
⚠ WARNING:

- To avoid electric shock or damage to your steam air fryer oven, **ALWAYS** press the **POWER** button to turn the unit **OFF** and unplug from the power supply outlet before cleaning.
- The steam air fryer oven can reach high temperatures during operation and remains hot even after use. **AVOID** touching the heating elements, interior & exterior surfaces, and accessories. Make sure that all parts and accessories of your steam air fryer oven have cooled down completely.
- DO NOT** immerse the power cord or your steam air fryer oven in water or any other liquids.
- DO NOT** clean with metal scouring pads. Metal fragments can break off the pad and touch electrical parts, creating a risk of electric shock.
- DO NOT** use any steam cleaning appliance to clean the steam air fryer oven.

⚠ CAUTION:

- AVOID** leaving moist dishes or food inside the appliance for an extended period. Moisture released can lead to discoloration or corrosion damage in the unit.
- DO NOT** use abrasive cleaners, steel wool, or scouring pads.
- Dry all parts and accessories thoroughly after cleaning, before using, or before storing your steam air fryer oven.
- Make sure that all parts and surfaces are completely dry before connecting your steam air fryer oven to a power outlet. Wet parts can cause electric shock.
- ALWAYS** clean your steam air fryer oven thoroughly after every use.
- DO NOT** store anything on top of the steam air fryer oven.
- DO NOT** store anything inside the steam air fryer oven other than the included accessories.

Parts and Accessories	Cleaning method and tips
Steam Air Fryer Oven Exterior Oven Door Control Panel	<ul style="list-style-type: none"> Wipe the exterior surfaces of the steam air fryer oven with a SOFT and barely damp cloth. Dry with a SOFT towel thoroughly to prevent water spots or streaks. A non-abrasive liquid cleanser or mild spray solution may be used to avoid build up of stains. Ensure to apply the cleanser to the sponge and NOT DIRECTLY on the oven surfaces before cleaning. DO NOT use abrasive scrubbers or cleaning agents that may damage the exterior finish. Wipe the oven door with a SOFT and barely damp sponge using a glass cleaner or mild detergent. DO NOT use abrasive cleanser or metal scouring pads as this will cause scratches in the glass. Wipe the outer surface of the control panel with a SOFT and barely damp cloth. DO NOT use abrasive cleanser or metal scouring pads as this will cause scratches in the control panel. ⚠ WARNING: DO NOT submerge the unit in water or any other liquids. After cleaning, ensure all surfaces are dry by gently wiping them with a soft dry cloth before using the steam air fryer oven.
Plug and Cord	<ul style="list-style-type: none"> REGULARLY inspect the plug and cord for any signs of damage or wear. If you notice any fraying, exposed wires, or other issues, refrain from using the appliance until it's repaired or replaced by Nutricook's authorized technician. To clean the plug and cord, gently wipe them with a dry cloth. ⚠ WARNING: NEVER immerse the plug and cord in water or any other liquid to prevent electrical hazards. ALWAYS hold the plug when unplugging the steam air fryer oven. AVOID pulling the cord, which can lead to damage.
Accessories - SS Baking Pan - SS Wire Rack - SS Fry Basket	<ul style="list-style-type: none"> Wash them with warm soapy water and a non-abrasive sponge or cloth. For stubborn stains or residues, soak the accessories in warm soapy water for a few minutes before cleaning. AVOID using steel wool, abrasive pads, or harsh cleaning chemicals. Rinse thoroughly and allow them to dry before putting them back into the oven.
Stainless Steel Interior/Cavity	<ul style="list-style-type: none"> Regularly clean the SS interior/cavity to prevent the buildup of stubborn stains and residues. Use a soft, damp cloth or sponge to wipe down the interior surfaces, removing any food residues, oil, or spills. DO NOT use harsh chemicals, bleach, or abrasive cleaning agents on the stainless-steel interior, as they can damage the surface and leave scratches or discoloration. For tougher stains or residue, use a mixture of mild dish soap and warm water. Apply the soapy solution to the stainless-steel interior with a soft cloth or sponge and gently scrub. Wipe with soft cloth and use a soft towel to dry to prevent water spots.
Evaporating Plate	<ul style="list-style-type: none"> Regular cleaning is crucial to maintain its performance and prevent the buildup of mineral deposits or stains. Depending on your usage and water hardness, you may need to clean it more frequently to ensure optimal steam generation. Use a soft brush or non-abrasive sponge to gently scrub the stainless-steel evaporating plate. Focus on areas with visible mineral deposits or stains. ⚠ CAUTION: DO NOT use abrasive materials that could scratch the stainless-steel surface. Use a clean, soft damp cloth to wipe down the stainless-steel surface, removing any loosened debris. Rinse the cloth thoroughly and wipe down the plate again to ensure there are no traces of the cleaning solution left. Use a clean dry cloth or towel to dry the stainless-steel evaporating plate completely.
Water Tank	<ul style="list-style-type: none"> ALWAYS empty remaining water from the water tank and gently wash all parts with warm soapy water using a soft cloth or non-abrasive sponge. Rinse thoroughly with warm water. You can use a soft brush or a cotton swab to clean hard-to-reach areas inside the tank. Allow the water tank to air dry completely before reattaching it to the oven.



⚠ WARNING: DO NOT immerse steam air fryer oven in water.

Troubleshooting

This section provides solutions to common operational challenges you may encounter.

Issue	Possible Cause	Solution
There is a sound when water is pumped into the evaporating plate during cooking	This is a sound produced when the unit draws water and pump it into the evaporating plate for steam generation.	This is normal.
ADD WATER blinks on display and unit pauses cooking.	There is no water in the water tank.	Pull the water tank located at the base of the Steami and fill with water. Insert water tank into the base of the unit. Once inserted, press START/CANCEL to resume cooking. ADD WATER indicator will disappear.
Steam is coming out from the steam vent when using STEAM, STERILIZE, STEAM ROAST, STEAM BAKE programs	The steam release is part of the cooking process when using these programs.	This is normal.
Steam is coming out from the steam vent when using Convection Cooking Programs	There may be residual water in the evaporating plate which causes steam when heated.	Before cooking, ensure that the evaporating plate has no water and is completely dry. See Care and maintenance section in this user guide.
	There is a moisture inside the unit.	Before cooking, ensure that the inner cavity is completely dry. See Care and maintenance section in this user guide.
White smoke is coming out from the unit.	Excess oil and naturally high fat foods may produce white smoke while cooking.	This is normal. It is recommended to empty oils or fats accumulated in the baking pan between batches of cooking to avoid excess smoke.
	The inner cavity has not been cleaned from previous use.	Follow care and maintenance instruction to clean accessories and remove dried food debris or grease after every use.
	Using oil with low smoke point such as olive oil may excess smoke.	Use oil with high smoke point such as avocado, canola or grapeseed oil.
Black smoke is coming out from the unit	Food is burning.	Immediately turn off the unit and unplug. Wait for smoke to stop before opening the oven door. Clean all accessories thoroughly.
	There is a circuit problem.	Immediately turn off the unit and unplug. Wait for smoke to stop before opening the oven door. Contact customer service for assistance. ⚠ WARNING: DO NOT attempt to use the unit.
The stainless-steel evaporating plate has dark spots during and after cooking.	These dark spots could be a result of food residues or mineral deposits from the steam evaporating process.	This is normal. Follow steps in Care and maintenance section of this user guide to clean the evaporating plate.

Issue	Possible Cause	Solution
The fan does not stop even after cooking time is up.	After cooking, the fan will continue running for about 30 seconds to cool down the interior.	This is normal.
Display shows error code: Er1	Upper NTC short circuit	⚠ WARNING: Stop using the unit when these error codes appear. Disconnect from power supply and contact Customer Service immediately.
Display shows error code: Er2	Bottom NTC short circuit	
Display shows error code: Er3	Upper NTC open circuit	
Display shows error code: Er4	Bottom NTC open circuit	

NOTE: If you encounter any issue which is not listed above, contact Customer Service at **800-NUTRI (68874)** or email support@nutricookworld.com for assistance.

Warranty

LIMITED WARRANTY FOR NUTRICOOK

Nutricook's limited warranty obligations are confined to the terms set forth below:

Nutricook warrants this product against defects in materials and workmanship for a period of **two years** from the date of original retail purchase. This limited warranty is valid only in the country in which the product is purchased and comes with the product at no extra charge, however shipping and processing fees will be incurred for returns, replacements and or refunds.

OBTAINING WARRANTY SERVICE

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- or (e) if the product has been used with an adapter/converter.

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STEAMI

Model No. ST01

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