



N8642X0EU

Steam Accessory for Neff Ovens

Instruction Manual



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1.0 Introduction

Thankyou for purchasing the system steam cooker from Neff. For over 125 years innovative ideas, convincing functionality, contemporary design and genuine cleaning convenience of all Neff appliances have been the expression of our philosophy that can be more than just the preparation of food. It is a sensual pleasure, a creative process, a relaxing joy. All the more so if ingredients, recipes and guests play a prominent role.

We wish you a great deal of success when trying out new dishes and preparing old favourites.

1.1 Safety Instructions

- Only use the appliance to steam cook foods.
 - Only use lower heat as the heating system.
 - Other applications or heating systems are prohibited.
- The surface of heaters and cookers become hot when they are in operation. Keep children away from hot surfaces.
- Hot steam is generated by the steam cookers. Take care when opening the oven door or lifting the glass lid.

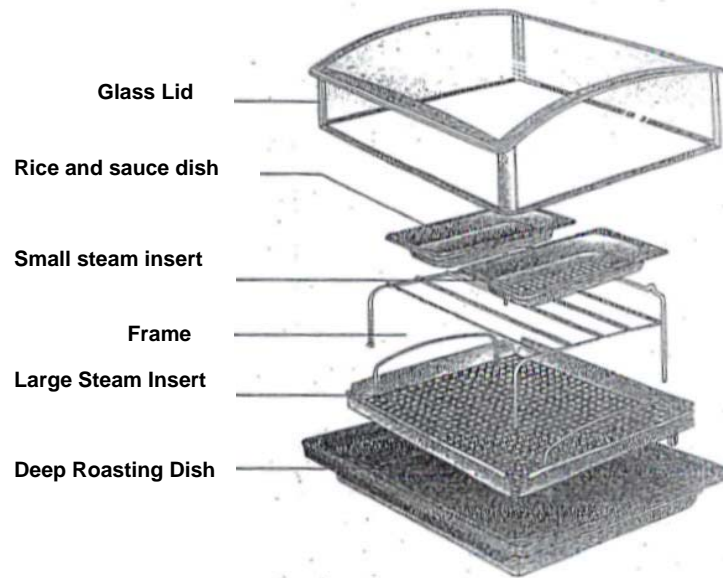
1.2 Before First Use

- Read the instructions for use carefully before using the appliance for the first time. These instructions contain important information on using and caring for your accessory.
- Do not use the appliance if it is damaged.
- Wash thoroughly before use.

2.0 Appliance Description

Comprising a deep roasting dish (which can be used separately) glass cover and stainless steel solid and perforated trays. For use in ovens with the Steam

setting or Bottom heat setting. Modern meals are light, nutritious and convenient to prepare.



2.1 Benefits of using a steamer

Cooking with the Neff Steamer retains

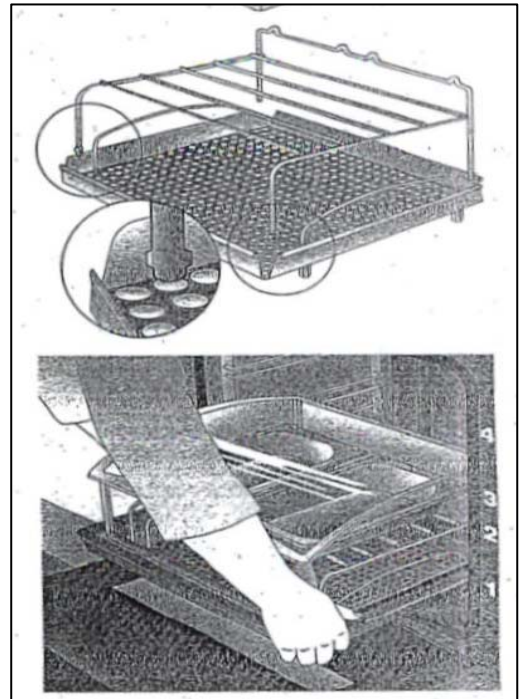
- valuable nutrients
- flavour of foods
- colour of foods
- texture of foods

In the steam cooker you can prepare large quantities of individual foods e.g. up to 2.5kg of potatoes. Even several types of vegetables or different items on a menu can be cooked simultaneously – without discolouration or transferring the flavour from one food to another.

3.0 Operation

3.1 Assembling

1. Fit the frame so that the front feet catch in the second hole



2. Always insert the Steamer in shelf position one. Preferably on telescopic rails. (These can be purchased as an additional Neff oven accessory for all models excluding B1342N0)

3.2 Cooking with the Steamer

- The deep roasting dish, the large steam insert and the glass lid are always the basis for steam cooking.
- You may use the frame with the other cooking containers to prepare large quantities or rice and sauces.
- Only use the enclosed original parts.
- You can also use the casserole dish separately for example to prepare large quantities of casserole.
- Do not open the oven door during cooking except when cooking a combination of different foods with considerable differences in cooking time to avoid heat/steam lost from the steamer.
- The length of cooking time is dependent on the size of the food. Generally cut food with the longer cooking time into smaller pieces or extend the cooking time for sensitive foods by leaving it in larger pieces.

- In general use 500ml of normal tap water, except for expanding foods such as rice and ingredients with longer cooking times requires 750ml.

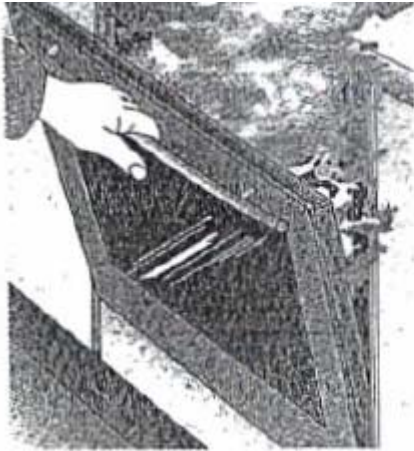
3.3 Instructions

1. Preheat the oven for 10 minutes. Steamer or lower heat element setting and temperature of 150C. Other settings are not permitted.
2. Fill the casserole dish with normal tap water (do not use distilled)
3. Put the food in the steam cooker.
4. Put the lid on so that it sits snugly on the casserole dish
5. Insert the steam cooker into shelf position one.

4.0 Removing the Steamer from the oven

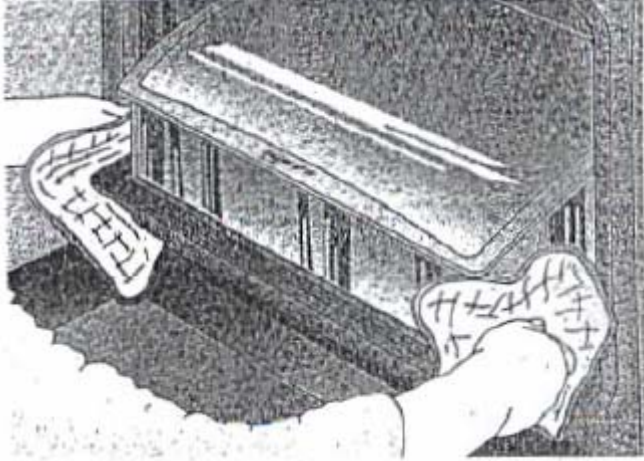
Step 1

Slowly open the oven door. Be aware of potential hot steam as you open the door.



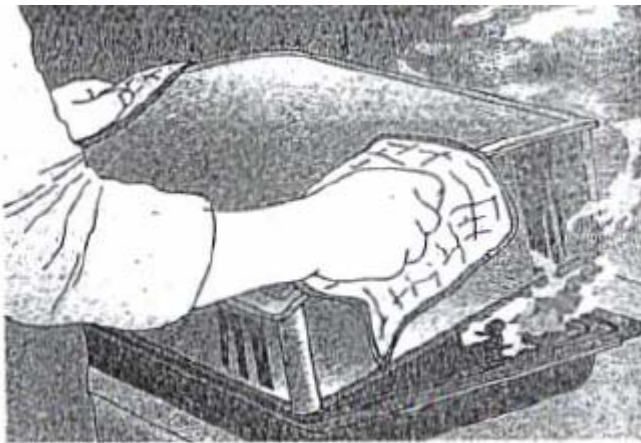
Step 2

Remove the steam cooker from the oven using suitable oven gloves as the steamer will still be hot. For your safety, do not place steamer on open oven door.



Step 3

Remove the glass lid by lifting the back first so that the hot steam can escape in that direction and avoid the risk of scalding you.



4.1 After steam cooking

Once the oven has cooled, wipe down with water. Then rub down the oven with a soft cloth until dry (also underneath the oven seals). Simply wash the steam component in warm soapy water and dry well.

4.2 After Use Cleaning and Care

- Do not use any scrubs, caustic detergents or scratching surfaces for cleaning purposes.

- Do not scrape off dried food residue, but soften it with warm, soapy water instead.

5.0 Cooking Guides & Tips

COOKING GUIDE

FOOD	DESCRIPTION	LIQUID	APPROX. TIME
Firm vegetables	whole baby potatoes	500ml	40 minutes
	whole baby carrots	500ml	30 minutes
Soft vegetables	cauliflower, small chunks	500ml	30 minutes
	pumpkin, large chunks	500ml	30 minutes
	corn cobs whole	500ml	30 minutes
	broccoli, large chunks	500ml	25 minutes
Green vegetables	asparagus	500ml	20 minutes
	snow peas	500ml	20 minutes
	brussel sprouts	500ml	20 minutes
	green beans	500ml	20 minutes
Eggs	hard boiled	500ml	25 minutes
	poached	500ml	20 minutes
Rice	absorption method	500ml	30 minutes
Silverside	corned	750ml	1hour per kg plus 20 mins
Fish	thick steak	500ml	25 minutes
	thin fillet	500ml	20 minutes
	whole fish	500ml	35 minutes
Poultry	breast fillet	500ml	20 minutes
	thigh fillet	500ml	30 minutes
Desserts	steamed pudding large	750ml	40 minutes
	steamed pudding small	750ml	25 minutes
	bread/butter pudding small	750ml	20 minutes
	custards small	500ml	20 minutes

Cooking Notes:

- Cooking times are approximates only. Cooking time will vary with the size and density of the foods to be cooked and the texture required.
- Green leafy vegetables such as spinach generally only require wilting. For best results add these at the end of the cooking time. Replace the lid on the hot steamer accessory and stand for 5 minutes.
- All cooking times assume that food is inserted into the oven cold. If using hot water in the steamer accessory, or if adding food to the heated steamer accessory during cooking, reduce cooking time by approx 15 minutes

Here is an example of a two course family meal for 4 people cooked in steamer insert for 30 minutes.

Casserole Dish	Large Steamer Insert	Rice/Sauce Dish	Small Steamer Insert
750ml Water	Poultry/ Fish dish, vegetables, individual puddings	Rice and hot liquid	Sauce in small bowl or additional vegetables.

Tips

- It is best to select vegetables that will cook in the same time frame and cut them the same size for even steam cooking.
- Cut vegetables that will cook more quickly into larger pieces.
- When cooking rice, follow the absorption method on the back of rice packet as this will vary depending on the type of rice.

6.0 Recipe Ideas

PERI PERI CHICKEN

Stuff 4 large skinless chicken thigh fillets with spinach. Roll up and secure with toothpick. Marinade chicken and whole baby mushrooms in lime and peri peri marinade (can use marinade of your choice) Place on folded baking paper on large Steamer insert. Place extra marinade in small bowl, heat in Steamer to serve with chicken.

HONEY MUSTARD CHICKEN

Marinade skinless chicken thigh fillets in honey, wholegrain mustard. Roll up and secure with toothpick. Cook on baking paper on large Steamer insert. Prepare a dressing with honey, wholegrain mustard, balsamic vinegar and a pinch of sugar. Arrange chicken on vegetables, rocket or rice. Drizzle with extra dressing.

PESTO CHICKEN

As above using pesto to marinade, and extra for sauce.

ASIAN STEAMED FISH

Marinade whole fish in spring onions, ginger and soy sauce. Place on baking paper on large Steamer insert.

Marinade whole fish in lime, chilli, coriander, and lemongrass. Place on baking paper on large Steamer insert. Serve with lime and chilli dressing

STEAMED PUDDINGS

Place your favourite steamed pudding in small 1/3 cup bowls, or dariole tins. (chinese tea cups can be used). Cover with lightly greased foil, allowing space for puddings to rise. Sticky date puddings, chocolate steamed puddings are suitable examples. Place custard, or appropriate sauce in small bowl in small Steamer insert, or on large Steamer insert if room permits.