



DeJelin
Quality Brand

THE STEAM COOKER

USER GUIDE

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Introduction

*Congratulations,
You just purchased a Dejelín product!
You will now be able to enjoy healthy
and tasty cooking with this extraordinary
appliance. Enjoy the elegance, the
performance and the simplicity of use,
over and over again.*

A BEAUTIFUL BELGIAN HISTORY

Dejelín is THE Belgian brand, specialised in healthy cooking thanks to the star product: the steam cooker!

Dejelín steam cookers are produced in Belgium, in Courcelles, in the province of Hainaut. Each part is assembled with care by hand and is thoroughly controlled by our technicians.

Dejelín stands for craftsmanship and expertise of more than 10 years. Each part of the Dejelín steam cooker is selected with care and attention.

Finest materials which respect your health and guarantee the longevity of your appliance:

- Food-grade stainless steel 304 (18/10), originated in Italy. A reliable stainless steel which resists very well in time.
- The robust Tritan® collars, without any BPA or phthalate, ensure the steam circulation in all baskets, regardless of their content.
- A domed lid of tempered glass, which ensures that the condensed steam streams on the sides without denaturing your dish.
- Permanent laser engraved markings and indications to guarantee the longevity and avoid use of ink.

SHORT DESCRIPTION OF THE FUNCTIONS OF YOUR STEAM COOKER

PROGRAMS

The Dejelin steam cooker features three programs:

1. Express soft steam cooking at 100°C
2. Low temperature steam cooking at 80°C
3. Continuous warm keeping at 60°C

KOOKTECHNIEKEN

The perfect management of the temperature and the accessories of your cooker allow you to:



Steam cooking



Stewing



Immersion cooking
(pasta, mussels...)



Fermentation (yogurt...)



Preservation



Heat up & keep warm



Thawing

These different techniques are detailed further in this document

Safety and use prescriptions

(Carefully follow the instructions below)

Persons (including children under 8) who are inadequate to use the appliance safely, either because of their physical, sensory or mental abilities, either because of their lack of experience or knowledge, cannot use the appliance under any circumstances without surveillance or without the instructions of a responsible person.

Check if the voltage level of the power supply corresponds to the voltage level mentioned on the rating plate on the back of the appliance.

The fuse power of the socket should be 16 amperes minimum.

Place the DejeLin steam cooker on a horizontal and stable surface.

Don't place the appliance near furniture or objects that are not resistant to heat and water vapor.

Never place the appliance nearby a heat source (e.g. cooking plates). The electric cord cannot come into contact with a heat source.

Never let the electrical cord hang over the edge of the workplan.

The appliance should always be plugged into an earthed wall socket with the original electrical cord.

Never use the appliance with a damaged electrical cord. Should the cord be damaged, you can purchase one with your reseller or on www.dejelin.com.

Always unplug the appliance after use and remove the cord to move, clean or fill it.

Never fill the water tank past the "max" indication in the bowl in order to avoid overflowing.

Always keep the appliance out of reach of children. Never leave it without surveillance.

The accessories (lid, collars, containers, terrines, etc.) can be cleaned with warm soapy water. All these parts are dishwasher proof.

This appliance produces very hot steam. Always use a towel or oven gloves to handle the lid, the baskets and other accessories. If you remove the lid before handling the baskets, the risk for steam streams decreases, however, use protection gloves.

Never use the appliance outside.

Only use the accessories and containers developed for this appliance.

FAILURE TO OBSERVE THESE SAFETY PRESCRIPTIONS OR AN INADEQUATE USE OF THIS APPLIANCE WILL VOID THE WARRANTY.

Tips and description of the included accessories

CONTROL PANEL

The control panel of your steam cooker is equipped with two knobs.

The **right** knob allows you to control the **temperature**.

- *Cooking at 100°C*

To program a cooking session at 100°C, turn the pointer of the knob to the left and activate the timer with the left knob.

- *Cooking at 80°C*

To program the keep warm function, turn the pointer of the knob to the right and activate the continuous mode with the left knob.

- *Warmhouden*

Om het programma warmhouden in te stellen, draai de cursor van de draaiknop naar rechts en activeer de continu modus met de linkse draaiknop.

The **left** knob allows you to control the **time**.

- *90 minutes timer*

To activate the timer, turn the knob clockwise.

- *Continuous mode*

To activate the continuous mode, turn the knob counter clockwise.

IMPORTANT

Cooking at 100 and 80°C is only possible with the timer.

Keep warm is only possible in continuous mode.

	Timer	Continuous
100°C	OK	X
80°C	OK	X
60°C	X	OK

SMART PROTECT SYSTEM

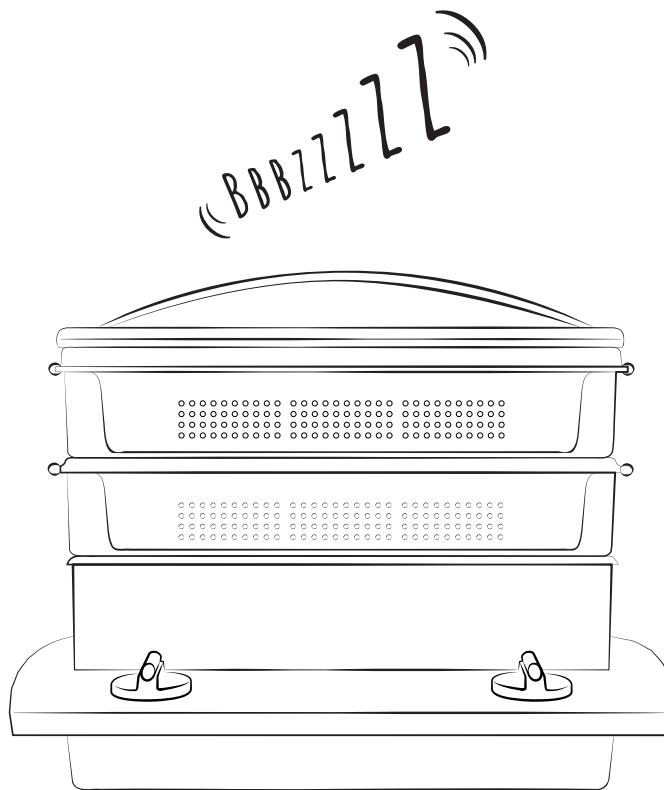
The cooker is equipped with an absence of water sensor: if during the cooking session, the water tank is empty, the heating system stops automatically and a permanent sound signal will be heard. Your appliance is in safety mode.

To stop the sound signal, turn the timer to 0.

Simply slightly lift all the baskets on one side and slide them to the left or to the right to get an opening of the water tank, in order to pour water into the bowl.

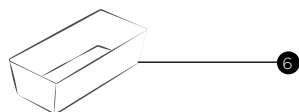
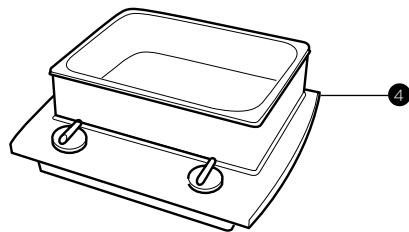
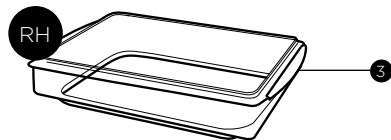
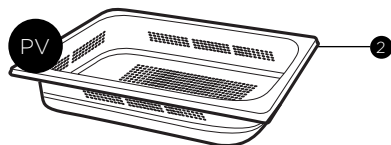
Then reposition the baskets on the tank.

From then on, you can restart the cooking program by turning the timer to the desired time.



INCLUDED PARTS AND ACCESSORIES

What a joy to unpack your brand new DejeLin steam cooker! Whatever the model, your DejeLin steam cooker is composed as follows:



1. A **tempered glass lid**, slightly domed, in order for the condensed steam to stream on the sides of the containers and not on the food so that your dish doesn't get denatured. The glass lid also has perforations in order to regulate the steam. Practical to insert a temperature probe!
2. The **steam basket**, containers, developed for steam cooking. The perforations on the sides provide a homogeneous diffusion of the steam and the perforations on the bottom allow the liquids to evacuate.
3. The **Tritan® collars** allow to position additional levels to fit in the different types of stainless steel containers. They can be used without basket in order to increase the volume of a container for the cooking of voluminous food (chicken, artichoke...). They also provide the unique function of double wall which allows to provide all levels with steam.
4. A **heating container**.
5. **Food separators** (in reversed 'U' shape), to divide the inside of the stainless steel containers. Convenient for families with mixed dietary requirements
6. A **porcelain terrine**, to cook food while preserving the juices: compote, sundried tomatoes, etc. It can also be used to cook cereals and legumes, but also to bake bread and pastry, to cook rice or to simply prepare terrines.
7. The **electrical cord**, is removable. It should be connected during cooking and disconnected to fill and clean the tank.

ADDITIONAL ACCESSORIES

In order to optimise and diversify the steam cooking, Dejelin developed additional accessories. These are available at your reseller or on www.dejelin.com.



The **egg boiler**, for an easy and perfect preparation of your eggs.



The **asparagus cooker** insures the homogeneous cooking of minimum 15 asparagus simultaneously. It was developed to make the steam flow through the asparagus. Uniform and quick cooking guaranteed!

BM



The « **bain-marie** » **containe** : a standard stainless steel container without any perforations. It can be used for liquid preparations or for stews.

BG



The **juice collector container** “**bio-GastroNorm**”: a stainless steel container with perforations on only three sides. Its primary function is to collect the juices, rich in nutritional elements of your organic vegetables. It can also be used to cook dishes in sauce or broth.



The **serving tray** can accommodate a stainless steel container with its collar. For an easy handling in the kitchen and a simple and elegant serving. To use at any time to place the parts of your steam cooker. No more water everywhere on your counter!



The **storage lid**, completely out of stainless steel, has a double function:

1. *Preserve before cooking*

Its unique design allows you to stack your containers in your fridge. Become a professional meal-prepper and make your life easier. Prepare your food in advance and place it on the steam cooker when you get home. What a time saver!

2. *Keep warm after cooking*

Maintain the heat of your dish during dinner thanks to this lid. This ingenious lid allows you to keep your food warm (position 60°C). For a simple and elegant serving. Your steam cooker transforms into a real professional chafing dish!

Maintenance

Simply put the parts in your dishwasher, a quick wipe of the tank... And you're ready to enjoy your evening with your family or your guests.

THE FIRST CLEANING

Before the first use, thoroughly clean the containers, the collars, the lid and the accessories with warm soapy water. These parts are also dishwasher proof.

Dry them thoroughly. Never immerse the base with the tank in water. This might irreversibly damage the electrical system. Clean the interior of the water tank with hot water and dry it. The outside of the container and the control panel can be cleaned with a moist soft cloth, with a little bit of dish soap.

THE HEATING TANK

Before any handling, unplug the appliance. Empty the heating tank by the corner with an arrow in order to avoid getting the power supply connector wet. Clean the walls with a cloth and some dish soap, rinse with clear water.

ATTENTION: DO NOT IMMERGE THE BASE OF THE APPLIANCE.

The use of 'hard' water can cause a deposit of limestone in the middle of the tank. If some marks appear, pour a bit of vinegar, let sit cold for a few minutes, empty the container and then wipe with a clean cloth.

TIPS : before cooking, put a lemon slice in the water of the tank: the maintenance of the tank will be easier thanks to the dilution of the limestone during cooking.

THE ACCESSORIES

It is highly recommended to clean and degrease thoroughly the collars immediately after each use, since the Tritan® is sensitive to grease.

You can either put them in the dishwasher, or clean them in soapy water. In this case, start with the collars and the glass lid, and finish by the stainless steel parts which have the most cooking residues.

TIPS : before cooking, place a slice of lemon in the water tank: the cleaning of the tank will be easier thanks to the dilution of the limestone during cooking.

User manual for a quick start

1. ASSEMBLY

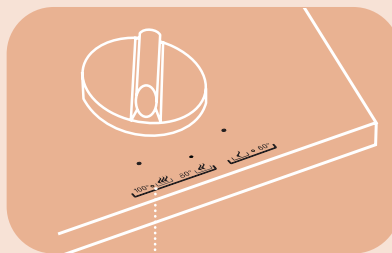
- Place the Dejelín steam cooker on a horizontal and stable surface.
- Pour water (from the tap, mineral or filtered) up to the mark.
- Place one or more collar(s) with a steam basket and/or a collector container. Close with the glass lid.
- Make sure the whole is tightly fitted in order to avoid all steam leak

2. STARTING & PROGRAMMING

- Plug in your appliance
- Chose the desired cooking program

A. EXPRESS COOKING

- Turn the right knob to 100°C.
- Chose the cooking time by turning the left knob clockwise

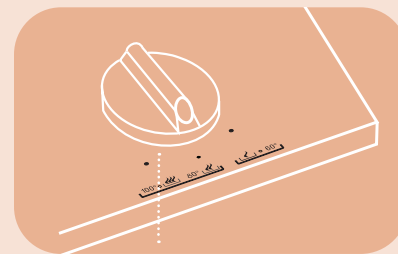


- *The light between 100° and 80° switches on and indicates that the **cooking program** is running.*



B. LOW TEMPERATURE COOKING

- Turn the right knob on 80°C.
- Chose the cooking time by turning the left knob clockwise.



- *The light between 100° and 80° switches on and indicates that the **cooking program** is running.*



3. PREHEATING

- While the steam cooker is heating up, prepare your ingredients.
- Your steam cooker is hot as soon as condensation appears on the collars and the lid.

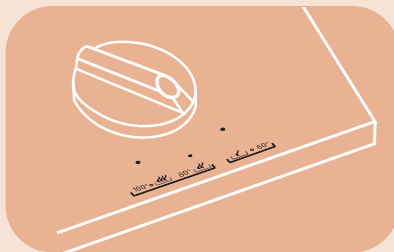
NOTE

you can also insert your food before preheating, since normally they are at fridge temperature. They will come to room temperature together with the preheating (+- 5min.)

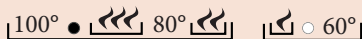
4. KEEP WARM

- Turn the right knob to 60°C.
- Chose the continuous mode by turning the left knob counter clockwise.

- **IMPORTANT:** the light takes about 30 to 60 seconds to switch on, because the thermostat has to reach the right temperature.



- The light next to 60° switches on and indicates that **keep warm** program is running.



Tips for a perfect use

For a cooking session as healthy as possible, it **is important to empty your steam cooker after each use**. All potential residues and pesticides from your non-organic food will remain in the water from the water tank.

Stagnant water favours the development of bacteria. Therefore, **make sure to clean and maintain your appliance thoroughly** for your health, but also to maintain the longevity of the appliance.

Place the Dejelin steam cooker on a horizontal and stable surface. Make sure to assemble all the parts of the steam cooker correctly. **You can use one or more cooking containers (max. 5)**, perforated or not, with or without accessories.

Check the assembly before starting to cook, in order for the steam to stay inside. Is it tightly fitted? Are the stainless steel GastroNorm containers well centred on the collars? If all is tightly fitted, the steam will correctly be regulated through the perforations of the glass lid.

TO DO

- Plug in your appliance **AFTER** filling it with water.
- Preheat your steam cooker before putting your food in. The cooking will be more precise and faster!
- Observe the glass lid, and as soon as condensation appears, your steam cooker is hot. At this moment you can insert your ingredients.
- Always place the porcelain terrine in the highest GastroNorm container. Its size is adapted to be placed right below the glass lid.
- Prepare a pair of oven mitts or a towel to be able to handle the parts safely during and after the cooking session.
- Prepare the serving tray or another similar support to put the baskets with your hot preparations without any water streaming on your counter.

- **Always place the “bain-marie” container above the perforated baskets**, under the lid. The “bain-marie” container prevents the steam to circulate. It is impossible to cook the food which is in the perforated baskets above the “bain-marie” container.

TO AVOID

- **Don't place your steam cooker under a shelf. Over time, the steam might damage the material of the kitchen components right above.** Ideal is to place the steam cooker under a hood!
- **Don't lift the collars and the containers with two hands!** In order to avoid loss of heat, slide the levels with one hand and insert the ingredients with your free hand.

The different cooking techniques

WHAT IS COOKING?

Before giving a detailed description of the multiple functions of your Dejelín Steam Cooker, let's talk cooking!

The first function of cooking is to eliminate germs, bacteria and toxins that might be present in the food. It allows to tenderize the fibres and to make the food more digest, but also to sublimate the flavours and sometimes even the colours.

Cooking is a very important link of our nutrition and provides an outstanding food hygiene.

However, the heat source must be moderated to avoid destructuring the food completely and lose all nutritional value. A right balance must be found and that is exactly what Dejelín proposes with a wide range of gentle cooking, below 100°C, which respects the food.

Discover the 7 functionalities of the steam cooker and learn to master them:



Steam cooking



Stewing



Immersion cooking
(pasta, mussels...)



Fermentation (yogurt...)



Preservation



Heat up and keep warm



Thawing



Steam cooking

Steam cooking has been used for more than 6000 years in China. For us, this ancestral method came back on the front stage in the beginning of the century. A general feeling of sick and tired of bad eating habits and above all a consciousness-raising led to a (re)adoption of healthier food!

A VERY HEALTHY WAY OF COOKING

Steam cooking is recognized by doctors and dieticians as being THE healthiest cooking method. No need to add fat and the possibility to preserve all the nutritional value of the food.

Minerals, vitamins, oligo-elements, enzymes... all the nutritional advantages of food are better preserved, as well as their colour and their consistence. With regard to meat, the steam cooking is appreciated to dissolve the animal fat without burning it.

THE DETOX EFFECT

The water steam makes the food sweat. This sweating allows to remove impurities, pesticides and saturated fat acids. Without the toxins and harmful fat, food will be more digest and far better for your health.

You will notice that, at the end of a cycle, the water is coloured. This indicates that cooking, even with so called soft steam, eliminates the uninteresting components of food. This way, the steam offers an “intelligent” cooking. Careful, it is strongly discouraged to consume the water of steam cooking.

Just as in a sauna, the steam cooker provides a detox effect for your food.

EASY AND QUICK

With steam it is impossible to mess up a dish: the soft steam cooking avoids burning your dishes since there is no fire to watch! Therefore, you are free to do whatever you please while waiting for the timer to invite you to sit down at the table.

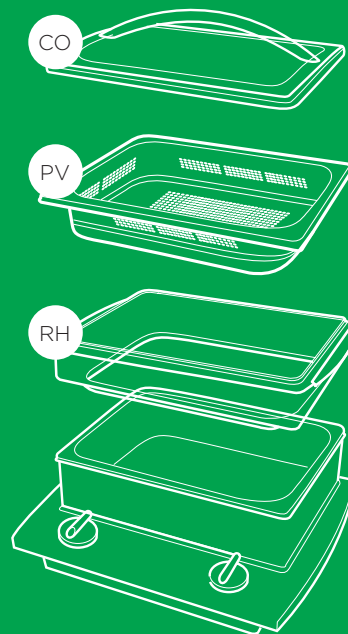
Steam cooking allows to cook different food side by side, without mixing odour or flavour. Therefore, you can cook your codfish and start the baking of your chocolate cake together. Try it out, you will be blown away!

HOW TO COOK WITH STEAM? (FIG A)

1. Pour water (mineral or filtered) up to the desired mark.
2. Place one or more collar(s) with one or more steam basket(s) (or bio-GastroNorm for dishes in sauce).
3. Close with the glass lid.
4. Make sure all is tightly fitted in order to avoid all water leaks and preheat to 100°C or 80°C.
5. Meanwhile, prepare your food.
6. Your steam cooker is hot once condensation appears on the collars and on the lid.
7. Slide the upper collar and its basket to the side with one hand with the handle and insert the ingredients in the lower basket.
8. Repeat the operation for the superior baskets up to the last one, where you just have to lift the lid.

Tips & Tricks

- **Place your fish and your meat in the inferior basket.** This way, the milt of the fish or the juice of the meat will not drip onto the other food, vegetables, potatoes,...
- Put **a leaf of salad or cabbage or a sheet of baking paper** under fish, meat or poultry to avoid it from sticking to the hot stainless steel.
- For paler food (eggplant) that tend to get brown during cooking, we recommend to drip some lemon on it before cooking.
- Aromatize the cooking water with herbs, spices, or add white wine or cider to give even more flavour to your dishes.



HOW TO CHOOSE THE COOKING TEMPERATURE?

SOFT STEAM

At 100°C, you get a production of steam which ensures a fast cooking at the highest temperature.

Perfect for:

- Cereals and legumes
- Root vegetables
- Fast cooking

LOW TEMPERATURE COOKING

At 80°C, the production of steam is slightly lower. **Often, a longer cooking time will be necessary.**

Perfect for:

- **Fish, meat and poultry**, which are rich in juice. Hypo cooking results in the preservation of the juice in the heart of the flesh. And it is precisely this juice that contains the nutrients and that provides incredible flavour and texture.
- More **delicate vegetables** such as spinach, courgettes, endives, etc.
- **Sprouted seeds** in order to make them more digest and preserve all their nutrients.

HOW TO SEASON?

Salt and pepper dilute when in contact with steam and will not stay on the food.

- To preserve **the seasoning of your food** (salt & pepper), wrap them in a leaf of lettuce or baking paper.
- Put the seasoning in the stuffing of your ingredients: squash, chicken, etc.
- Use more powdery spices and seasoning which stick better to the food.
- Season the plate with flavoured oil or butter.

Nutrient broth

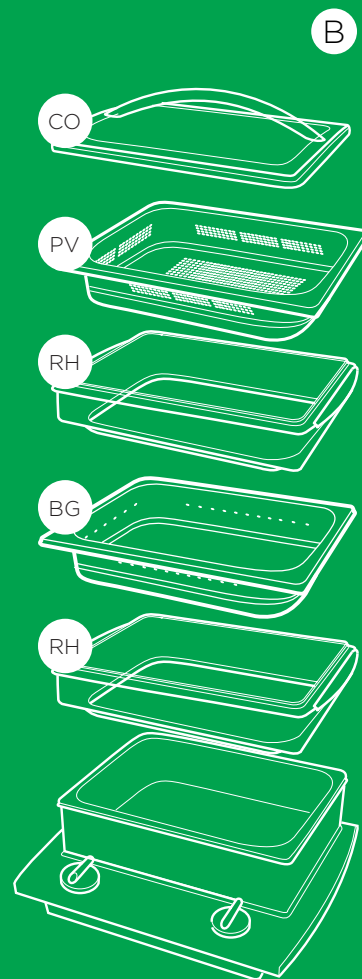
The water from the food is a real source of nutrients. Perfect to remineralise your organism. This juice is highly recommended to soothe digestive disorders thanks to its purifying and detoxifying virtues. Full of flavour, it also can be used to enhance the flavours and add flavour to your dish. Collect this precious juice thanks to the Dejelin “bio-GastroNorm” container.

ATTENTION : make sure to collect only juice from untreated organic vegetables. If not, you will not collect a stock with healthy nutrients, but a real chemical cocktail.

ATTENTION : This is by no means the water in the heating tank. This water is not for consumption and must be changed after each use.

HOW TO COLLECT THE COOKING JUICE? (FIG. B)

- Pour water up to the desired mark in the heating tank.
- Place a collar with the “bio-GastroNorm” container on the heating tank.
- Then place another collar with the steam basket.
- Close with the glass lid.
- Start the cooking session following one of the recipes of the recipe booklet.
- As soon as the cooking is finished, collect the cooking juice by removing the steam basket as well as the “bio-GastroNorm” container.
- Tilt this last one in the direction of the engraved arrow, so that the juice can run in a recipient.



HOW TO COLLECT THE COOKING JUICE OF A MIXT COOKING?

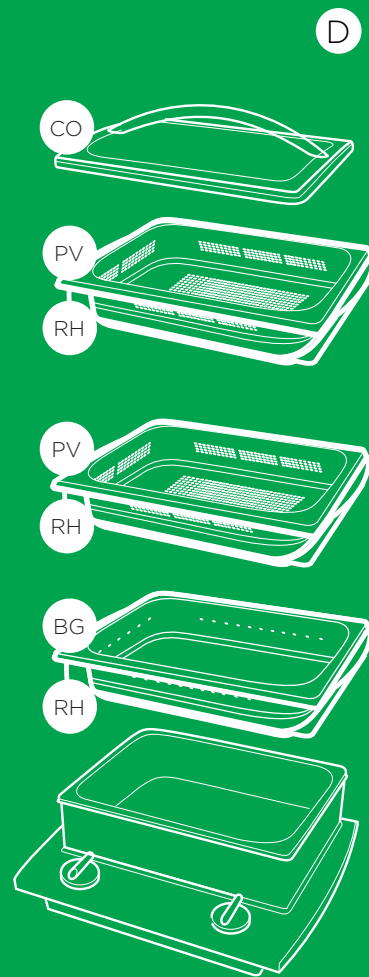
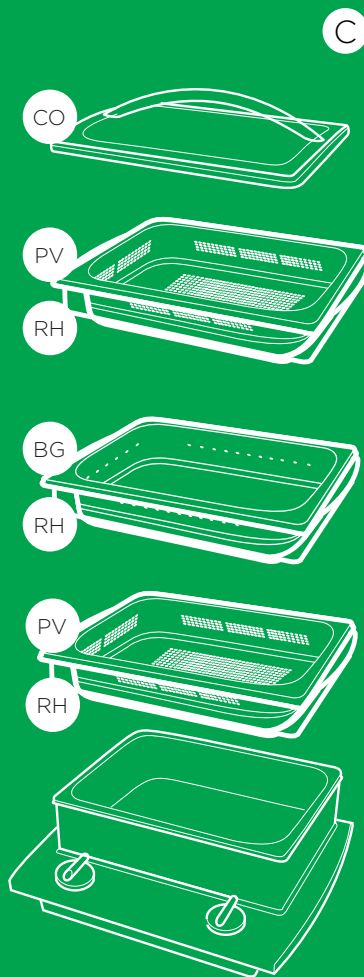
When you cook meat or fish together with your vegetables, there are two possible options:

1. To collect the juice of one of your ingredients (fig. C)

- Place the “bio-GastroNorm” container in between the two steam baskets and put the ingredient of which you wish to collect the juice in the upper container.
- Put the ingredients of which you don't wish to collect the juice in the lower container.

2. To collect the juice of all your ingredients (fig. D)

- Place the “bio-GastroNorm” container at the very bottom.



Stewing: to simmer and to pickle

Stewing is a gentle cooking method in a closed container. The food cooks slowly so as to use as much as possible of their juice as cooking juice. We also use the word “steaming” to describe this type of cooking. Just as for other gentle cooking methods, stewing preserves the nutritive values of the food.

THE TASTE OF AUTHENTICITY

DThis cooking method has the advantage of preserving the minerals, but, above all, of multiplying the flavours!

Stewing is the secret of the delicious stews of our grandmothers: a slow cooking at low heat which preserves all the flavours.

Stewing is a real tribute to creativity. It's all about the association of ingredients to create authentic and/or unusual flavours.

It is the perfect cooking method for all dishes in sauce: stew, curry, ratatouille, tajine, etc.

Generally, stewing is realized in a large casserole or a cast-iron pot at low heat. If you don't pay enough attention, what is on the bottom of your casseroles might burn!

With your steam cooker, it is easier: there is no risk of burning your dish since the heat source is the steam.

“

To simmer

Cooking very slowly (at the limit of boiling) and for a long time in its own juice or in another sauce, in a closed container.

To pickle

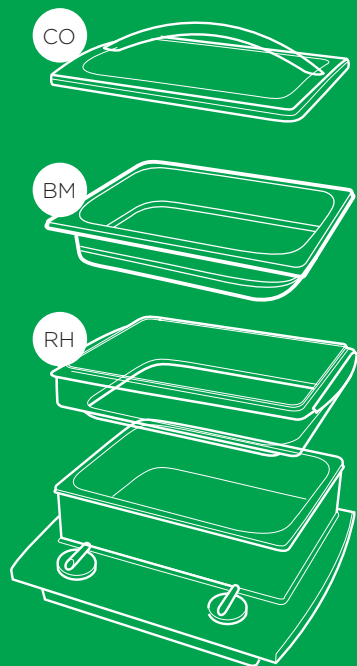
Cooking food at very low heat in vinegar, sugar or fat

”

HOW TO STEW? (FIG. C)

- Pour water in the container of your steam cooker up to the mark “steam max”.
- Place the “bain-marie” container in a collar on the heating tank and close with the glass lid.
- Select the desired cooking temperature (80 or 100°C).
- Program the cooking time with the timer.
- Insert your ingredients to the “bain-marie” container and let simmer.

C

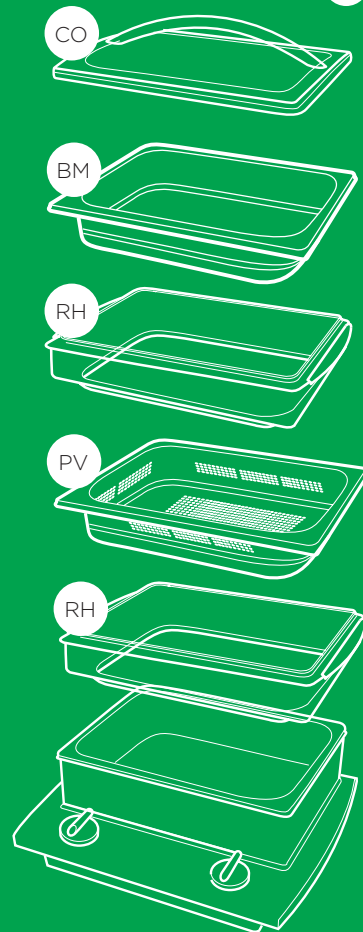


MIXT STEAM COOKING AND STEWING (fig. D).

To cook several ingredients simultaneously, always place the “bain-marie” container on top, under the lid.

- Pour water in the container of your steam cooker up to the mark “steam max”.
- Place a collar and the steam basket on the heating tank.
- Place a collar and the “bain-marie” container above the steam basket and close with the glass lid.
- Select the desired cooking temperature (80 or 100°C).
- Program the cooking time with the timer.

D



Immersion cooking : to poach and to blanch

Great classic in the kitchen, immersion cooking is the most used method in the households. It simply involves the immersion of the ingredients in a simmering liquid: salty water, broth, etc.

Use your steam cooker to cook your food in water (only water), flavoured or not with herbs, spices or a little oil, cider, vinegar or white wine. It is ideal to blanch your vegetables or cook your pasta.

WHY BLANCH FOOD?

- o make it more digest
- To soften it
- To clean it
- To remove the excess of salt
- To make peeling easier (e.g. tomatoes)

To poach

In the kitchen, the verb “to poach” refers to cooking food by submerging it in a heated liquid, most often water or vegetable broth.

To blanch

To blanch means to immerse food for a few minutes in simmering water

Saving time and energy

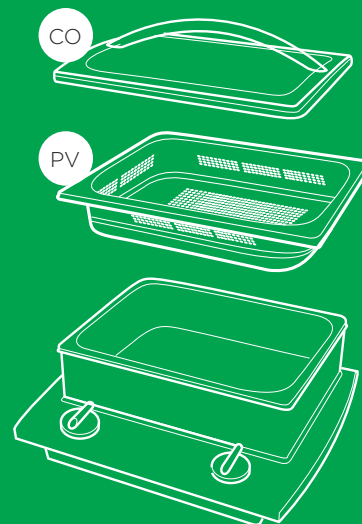
With its 1700 watt, the Dejelin steam cooker will save you time for the immersion cooking. Your cooking water will boil faster and you will consume less water and energy than with a normal pot.

HOW TO COOK BY IMMERSION? (FIG. E)

- Pour water in the container of your steam cooker up to the mark “steam max”.
- Select the desired cooking temperature (80 or 100°C).
- Program the cooking time with the timer.
- Close with the glass lid.
- As soon as the water simmers, immerse the steam basket with the food directly into the water for the time as advised in the recipe.

Tips & Tricks

- In order to avoid the water to boil too hard when you cook pasta, change the temperature to 80°C while cooking.
- As soon as the pasta is cooked, keep them warm by putting the steam basket on a collar above the heating tank and program the keep warm function at 60°C.



Preservation: to sterilise & to pasteurise

The treatment of preservation with heat has a bad name, since it is widely used in the food industry. Cans and jars enclose food which has no real flavour or nutrients anymore. . .

However, some techniques remain interesting from a nutritional point of view and allows us to enjoy our favourite dishes, even when it isn't the season anymore. Let's have a look at the art of making our own jars!

To make home-made jars, we must use the conservation technique called appertization. **The appertization technique is a combination of two preservation methods**

1. **A heat treatment** (sterilisation or pasteurisation) to inhibit or kill enzymes and microorganisms and their toxins.
2. **Vacuum:** thanks to the heat, the water in the jar transforms into steam, which, due to its evaporation will drive out the air. When the steam cools, the vacuum is formed, which insures a hermetic seal and a liquid, gas, and microorganisms tight container.

At the end of the appertization procedure, you will have a preservation time which is different depending on the temperature you selected.

- If you **pasteurise** aan your jars at 80°C, you will obtain **semi-preserves**, which should be stored in the fridge and which preserve for a few months.
- If you **sterilise** your jars at 100°C, you will obtain **preserves** which can be preserved for multiple years (max. 5 years) at room temperature.

	Preserves	Semi-preserves
T°	Sterilisation 100 °C and +	Pasteurisation 62 >> 88 °C
Preservation	Room tem- perature • A few years	Fridge • A few months

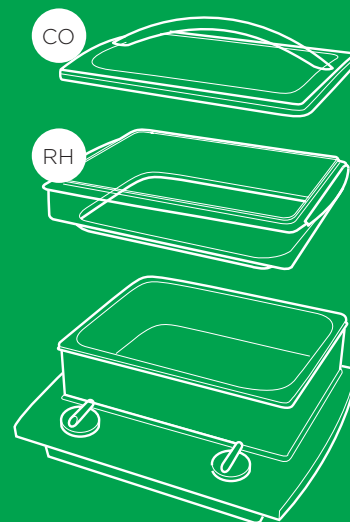
HOW TO STERILISE / PASTEURISE JARS? (FIG. G)

You can pasteurise /sterilise up to 6 jars of 250ml at once:

- Place your jars on the bottom of the heating tank.
- Pour water in the container of your steam cooker up to the mark “steam max” and close with the glass lid.
- Add a collar on the container to increase the volume if needed.
- Select the temperature
 - 80°C to pasteurise
 - 100°C to sterilise
- Program the pasteurisation/sterilisation time with the timer.

SAFETY INSTRUCTIONS

- Make sure the ingredients you want to pasteurise are fresh: food which is not perfectly fresh might already be fermenting and it is impossible to guarantee the success of the preservation.
- Use a new seal for each pasteurisation.
- Rinse the jars and the rubber seals with lukewarm water before use.
- Pour your preparation in the jars, without exceeding 80% of their capacity, leaving at least 2 cm to the edge.
- Make sure the jars are completely hermetic
- **The temperature and the time necessary to sterilise/pasteurise depends on the food, its acidity, its quantity or the size of the jars. Check your recipe.**



Fermentation

Making your own yogurt will become a real piece of cake!
Healthy, natural, economical and so much tastier.

The secret of a smooth and creamy yogurt lies in the constant temperature. Your Dejelini steam cooker controls the temperature for you!

HOW TO TURN THE STEAM COOKER INTO YOGURT-MAKER? (FIG. H)

In order to create a compartment with a constant temperature of approximately 45°C, the optimal temperature for the fermentation of yogurt, reverse the usual sequence of the containers:

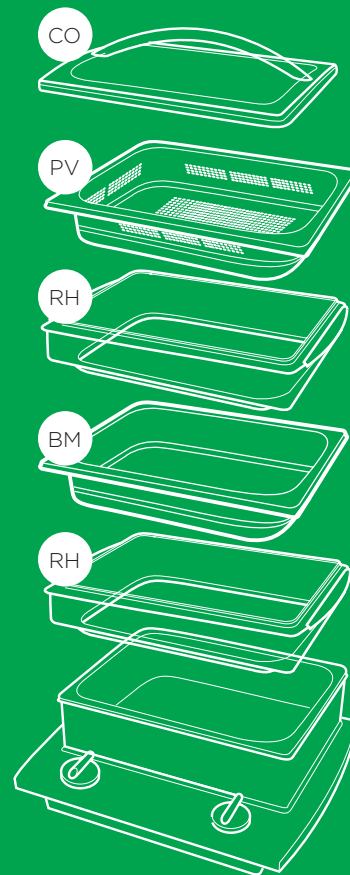
- Place a collar with the “bain-marie” container on the heating tank.
- Then place a collar and a steam basket above the “bain-marie” container.
- Program the keep warm function at 60°C in continuous mode.

- While the water is warming, prepare your yogurt jars.
- Place your jars in the steam basket.
- If your jars are too big for the lid to close tightly, add a collar in order to increase the volume and close with the lid.
- Let ferment during 8 hours.
- Close the yogurt and refrigerate during minimum 5 hours before consumption.

Energy consumption

The water reduction in the tank, as well as the electricity consumption during the preparation cycle will be insignificant at this temperature. That is a consumption of 0.25KW compared to a classic yogurt maker which consumes 1.6KW (for 200 Watt).

H



Heat up & keep warm

HOW TO HEAT UP DISHES?

You can heat up your dishes different ways with the steam function, depending on the type of food:

What is the perfect temperature to heat up the dishes?

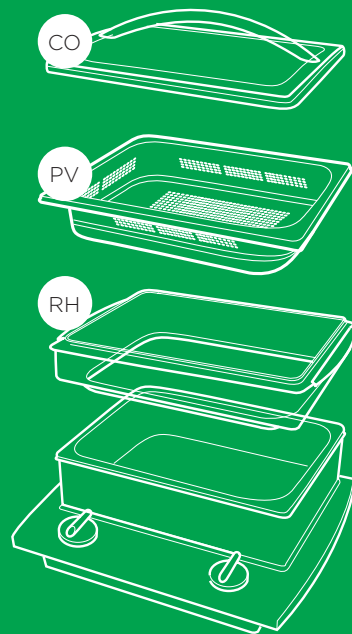
- For an express result, adjust the temperature to 100°C.
- To preserve a maximum of nutrients, choose a temperature of 80°C.
- For meat, poultry or fish to remain tender, it is best to heat slowly at 60°C.
- In order not to change the initial doneness of rare or medium rare meat, use an electronic thermal probe. Choose the desired temperature and insert the probe in the centre of the food through the lid.

Rehydrate dried dishes (fig. I)

Most of the dishes lose part of their water once cooled and/or refrigerated. Steam will allow you to heat up your dishes, but also to rehydrate them.

To do this, nothing simpler:

- Put your food in a steam basket on a collar on the heating tank.
- Close the lid.
- Select the desired temperature (60, 80 or 100°C).
- Program the heating time with the timer, depending on the quantity and the nature of your dish.



J

To heat up your dishes in sauce

The dishes in sauce are by nature liquid and have no need to be rehydrated, a simple heating is enough!

- **In a closed circuit (fig J.)**

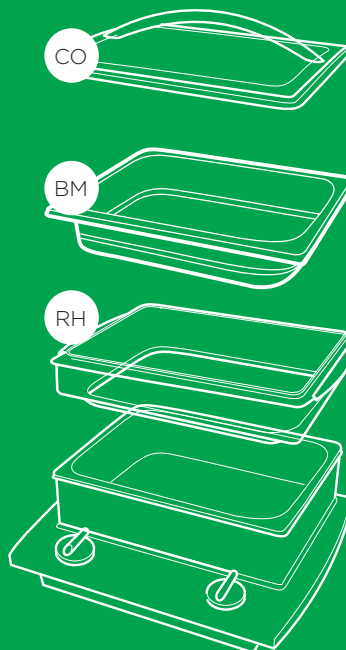
Place your dish in the “bain-marie” container on a collar on the heating tank and close with the glass lid.

To avoid a longer heating time, pour your food directly in the “bain-marie” container.

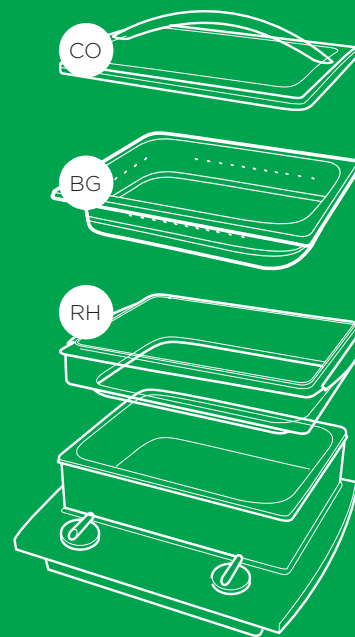
- **With steam (fig. K))**

Place your dish in sauce in the porcelain terrine or in the “bio-GastroNorm” container depending on the quantity.

This will be faster, since the steam will be diffused on both sides in the collar.



K



How to heat up a mixt dish?

You would like to rehydrate your carbs and heat the sauce at once?

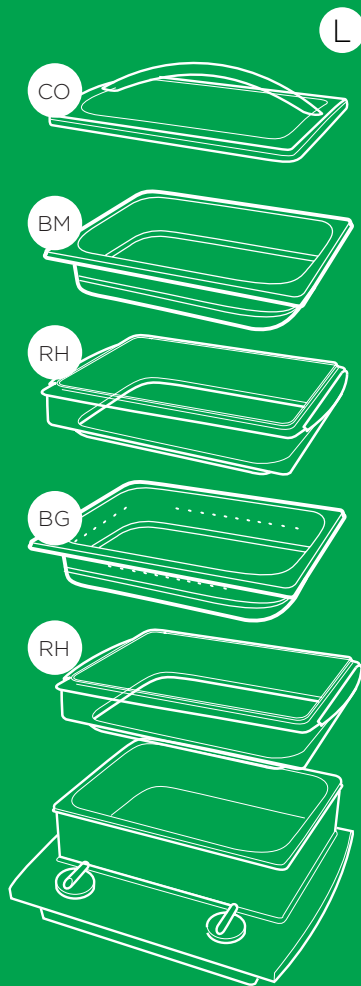
Simply place the collars of your steam cooker as shown on the figure (fig. L)

- Pasta or rice which should be rehydrated in the steam basket.
- Sauce directly in the “bain-marie” container.

Did you know?

Your microwave oven deteriorates your food!

By heating a dish in the microwave oven, radiation and molecular frictions are issued to heat up your dish. This causes a quick deterioration of the food and permanently alters its taste. Moreover, it has been proved that food which was in the microwave oven loses between 60 and 90% of its vital energy.



HOW TO CHANGE THE STEAM COOKER INTO CHAFING DISH? (FIG. M)

You want to keep your scrambled eggs warm during your brunch, or maintain the temperature of your dish for the latecomers. Your Dejelin steam cooker transforms into professional and elegant chafing dish

- Place your steam cooker on your dresser.
- Pour water in the container of your steam cooker up to the mark “steam max”.
- Place your hot dish in the suitable container.

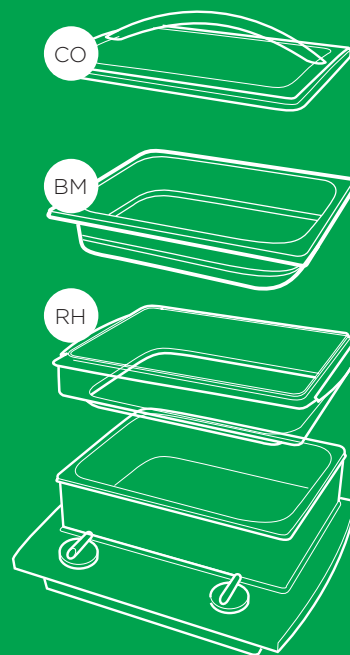
In open circuit

- Steam basket for the ingredients that mustn't dry out.
- Bio-GastroNorm juice collector for the dishes in sauce.

In closed circuit

- “bain-marie” container for stew that don't need hydrating.
- Close with the glass lid or the serving lid.
- Select the temperature of 60°C.
- Activate the continuous mode to start the keep warm function.

M



Thawing

Thawing with steam takes a bit more time than with the microwave oven, but the result is incomparable. Besides preserving the flavours and the nutritive values of the food, thawing with steam avoids precooking the food and doesn't alter its texture.

HOW TO THAW WITH STEAM

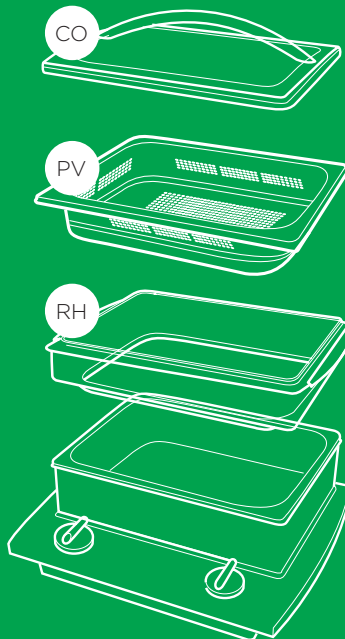
For raw ingredients, full of water (fig. N)

- Place the food in a steam basket above the water tank, so that the thawing water drips in the tank.
- Program your steam cooker on the keep warm function at 60°C.

For other food, such as bread, pastry and ready meals (fig. O)

- Place the food in the “bain-marie” container and close with the glass lid.
- Program the steam cooker at 100°C for 15 to 20 minutes, to allow heat to infiltrate to the centre of the food.

N



O



Warranty

Dalcq S.A. provides a special warranty on all parts of the appliance subject to conditions below. The legal regulations about warranty as well as the rights resulting from the legislation about responsibility of the defective products remain unaffected. Possible right to reimbursement of the buyer in case of defaults remain valid, if the conditions below are met.

1. Period of the warranty

The warranty applies to all parts of the appliance and starts from the date of purchase (date of invoice) of the appliance and has a duration of 2 years when used privately.

In order to benefit from 3 years extra warranty, please register your steam cooker on www.dalcq.com.

2. Object of the warranty

Dalcq S.A. covers the material, construction and manufacturing defaults, provided the default was present at delivery and that the appliance was

correctly operated by the buyer. The warranty covers free repair, or exchange of one or more defective parts, or the exchange of the appliance for another appliance of the same value. It is up to Dalcq S.A. to decide which measure to undertake.

3. Warranty case

When breakdown/default, you must immediately advise:

- The store where you bought the appliance.
- The after sales service (written or via email) that the appliance will be returned, to provide an extended description of the problem with pictures.

4. Packaging

It is recommended to use the original packaging to return the appliance. If you use a different packaging, make sure it provides enough protection for typical transport risks and that it offers sufficient protection. A simple cardboard box filled with paper is not sufficient. Dalcq S.A.

cannot be held responsible for damage resulting from insufficient packaging. The warranty then expires. The after sales service will inform you of the return procedure as well as of the costs this implies

5. Cleaning

If you don't clean the parts or the appliance before returning it, Dalcq S.A. will invoice a cleaning set rate. It is the responsibility of the buyer to prove the real costs of cleaning are inferior to the invoiced set rate.

6. Withdrawal of the right to warranty

The right to warranty is withdrawn by:

- Incorrect use, treatment and storage. (For example, defaults caused by humidity, high temperatures)
- Repairs, repair attempts, modifications of any kind and use of non-original parts, etc. which were not executed by Dalcq S.A. or by an authorized company.
- Insufficient packaging and bad transport.

- Inappropriate mechanical influences on the appliance or on the parts of the appliance.
- Defaults that are not caused by the finishing or production of the appliance, such as fall, collision, damage, fire, earthquake, damage by flood, lightning, etc.
- Use other than household use, especially in a commercial environment.
- The costs incurred by Dalcq S.A. because of the returning of the appliance by the buyer, without warranty or right to restitution will be for the buyer.

7. After Sales Service

Dalcq S.A.
Rue du Hainaut 86 -6180 Courcelles
Belgium
support@dalcq.com