

# PHILIPS

Jamie Oliver  
Steamer

900 W

With bain marie

Flavour booster

HD9132/01



## Keeps in the good stuff

With flavor booster to add your own taste

"Steaming is a fantastic way to cook. It keeps all the nutrients in your food, and all the juices and flavours from the ingredients get spread around while it's cooking" Jamie O.

### One of the easiest ways to cook a meal in one go

- 9L capacity and removable tray bottoms fits a whole chicken
- Egg steaming rack
- 2.5L bain-marie bowl with scorch free vent holes

### A healthy way to cook tasty meals

- Keeps all the nutrients in your food during cooking
- Flavour booster - infuses your food with delicious herbs

### Get inspired to create more fresh meals

- Exclusive Jamie Oliver recipes for inspiration
- Visit [www.philips.com/jamieoliver](http://www.philips.com/jamieoliver) for more tips

### A cleverly designed range of kit

- Stackable steaming tiers for compact storage
- 60 minute timer with ready signal and automatic shut off
- Overheat and dry boil protection



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# Highlights

## 2.5L bain-marie bowl



With a large 2.5L bain marie bowl for scrumptious soups, desserts and sauces, this steamer accommodates a range of different dishes, designed with cook's-safe vent holes, to stop you burning your fingers.

## Flavour booster



The unique Flavour Booster adds a delicious aroma of herbs and spices, bringing even more taste to steaming. Simply pop your favourite herbs and spices into the booster, and let steam do the rest. The heat from the steam releases delicate aromas from the herbs and spices, which thoroughly infuse the food with their mouth-watering flavours.

## Stackable steaming tiers



The steaming tiers are numbered - you can find the number on each tray handle. The bottom steaming tier is 1, the middle is 2 and

the top 3. Use one, two or three tiers while steaming and make sure that you add the tiers with higher numbers on top of tier 1. After use, you can stack the tiers and use less space for storing.

## 60 minute timer



The 60 minute manual timer couldn't be simpler. Simply turn the dial to the number of minutes you plan to steam and you are good to walk away leaving your steamer to do all the work! Most vegetables are perfectly steamed in 10 - 20 minutes and after a one or two trials, you should find what works best for you. The steamer switches off automatically after the set steaming time has come to an end.

## Egg steaming rack



No matter what meal of the day you're cooking - breakfast, lunch or dinner - there are a range of different ways to use this handy steamer. This egg steaming rack is really handy - it can help you make the perfect "runny" eggs in the morning for a healthy and nutritious start to your day. Remember to make a small hole in

each egg (a safety pin works) and place the eggs on the rack with the hole pointing upwards!

## Exclusive Jamie Oliver recipes



Each product in the range of Jamie's Tools by Philips Jamie Oliver comes with exclusive recipes from Jamie to help prepare a range of easy, fresh dishes that all the family will love.



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## Philips Green Logo

Philips Green Products can reduce costs, energy consumption and CO2 emissions. How? They offer a significant environmental improvement in one or more of the Philips Green Focal Areas – Energy efficiency, Packaging, Hazardous substances, Weight, Recycling and disposal and Lifetime reliability.

# Specifications

## Design specifications

Material: Plastic

Color(s): Star white & horizon blue

## Accessories included

Egg rack

XL steaming bowl: 2.5 l

## General specifications

Non-slip feet

Power-on light

Water level indicator

Overheat and dry boil protection

## Technical specifications

Power: 900 W

Voltage: 220-240 V

Frequency: 50/60 Hz

Cord length: 100 cm

Capacity (max): 2.5/2.6/3.5 l

Capacity water tank: 1.1 l

## Dimensions and weight

Packaging dimensions (L×W×H):

30.5x30.5x33.8 cm

Product dimensions (L×W×H):

360.4x252.8x433.9 mm

