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# ***THANK YOU VERY MUCH FOR YOUR PURCHASE!***

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We congratulate on your new rice cooker and are convinced that you will be delighted with this modern appliance.

In order to guarantee the ideal function and performance of your rice cooker at all times and in order to protect your personal safety, we would make the following request:

- Please read these operating instructions thoroughly and follow them and the safety notes in particular before using the appliance for the first time!
- All actions on and with this appliance may only be undertaken as described in the operating instructions.
- If you pass on the appliance it is essential that you also provide the operating instructions!

## ***Disposal***

### ***Packaging***

Your rice cooker is wrapped in packaging to protect it against transportation damage. Packaging is raw material and can be reused or added to the recycling system.

### ***Appliance***

At the end of its life, the rice cooker must not be disposed of in household rubbish. Seek the advice of your local authority on correct, environmentally-friendly disposal.

# SAFETY INSTRUCTIONS

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## ***Proper use***

- This appliance is only designed for household use and is not suitable for commercial purposes. The appliance may not be used outside.

### **CAUTION:**

Children do not recognise the risks that may occur when using electrical appliances. Therefore keep children away from electrical appliances! Keep the appliance out of the reach of children.

## ***Mains cable***

- Always pull the plug out of the socket when the rice cooker is not in use, before cleaning and if it is not working properly.
- Never pull on the mains cable, only handle the plug. Do not touch the plug with wet or damp hands.
- Do not allow the mains cable to hang over the edge of a table or work surface and keep it away from hot surfaces.
- Ensure that the cable is laid such that nobody can step on it or trip over it. This applies in particular when using an extension cable.
- Only connect the appliance to an easily accessible socket (230 V ~ 50 Hz) plug located near the installation location. The power socket must be freely accessible so that you can unplug the appliance quickly if you should need to do so.
- The cable and plug should never come into contact with water (risk of electrical shock).

## ***If faults occur***

- If the plug, cable or appliance is damaged, remove the plug from the power supply immediately.
- Check the appliance and cable regularly for damage. Do not use the appliance if you can see damage to the plug, cable or appliance.
- Never try to open and/or repair the unit yourself. There is a risk of electric shock.
- In order to avoid danger contact our Service Centre or another authorised person if there is a defect.

## ***Safe use***

- The appliance and power lead must never come into contact with hot surfaces or open flames.
- Do not use the rice cooker near gas or electric ovens.
- Place the rice cooker on a firm, level and non-slip surface at a convenient working height.
- The rice cooker emits heat. Therefore do not place it on flammable surfaces and do not locate it near easily flammable or melting objects.
- The appliance's surfaces may exceed 60°C when in operation. Touching it may result in burns!
- Never leave the rice cooker unattended during the cooking process!
- Never use the appliance without the rice pot.
- Only use the accessories that are supplied as standard.



# OPERATION

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## ***Before first use***

- Remove all packing materials.
- Check the appliance for visible damage. Do not use the appliance if there is damage of any kind.
- Remove any protective sheets attached to the casing.
- Before using the appliance for the first time wash the rice pot, the steaming rack, the wood spatula and the rice spoon.

**Please observe the advice on Pages 5 and 6 regarding setting up the appliance safely.**

### **Note:**

When using the appliance for the first time, light smoke or smells may develop. This will not last. Ensure there is adequate ventilation.



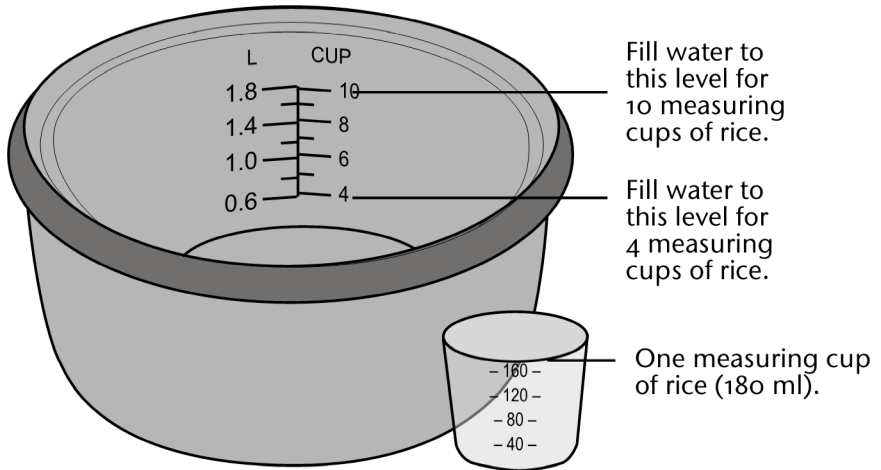
## ***Cooking rice***

1. Use the measuring cup supplied to measure the required quantity of rice. For guidance: A measuring cup filled to the top provides about one portion of rice for one person.
2. We recommend washing the rice, e.g. in a sieve under flowing cold water before cooking it. If the rice is not washed this may result in poor cooking results and increased formation of foam and steam in the rice pot. Do not wash the rice in the rice pot because this could be damaged during washing.
3. After washing, put the rice into the rice pot and smooth it down. You can add up to 10 measuring cups of rice (1.8 l).

**i** The quantity of raw rice doubles or triples during cooking.

4. Only fill the rice pot with cold water. For 4 measuring cups of rice fill the water to the "4" mark on the rice pot scale. The left side of the scale states the quantity of water used in litres.


**!** To avoid over-cooking do not place more rice and water into the rice pot than stated for the maximum level on the scale.





**i** You can change the cooking time by adding more or less cooking water. For example, if you would like your rice to be more grainy, fill less water than the stated amount. Please note that this also reduces the cooking time.

5. Ensure that the exterior of the heating plate and rice pot are clean and dry in order to prevent the cooking area from becoming polluted. Then place the rice pot into the rice cooker. When doing so, turn the pot gently to each side. This creates the best possible contact between the rice pot and the heating plate.

6. Insert the glass lid. Ensure that the steam vent is pointing away from the user.

7. Insert the cold appliance plug into the socket on the side of the rice cooker and the other end into a 230 V ~ 50 Hz power socket. The yellow indicator (KEEP-WARM) lights up.
  8. Press the thermostat switch down. The yellow indicator goes out and the red indicator (COOKING) lights up.
-  While the rice is boiling and cooking, steam escapes from the steam vent and a light whistling noise may be heard.

**CAUTION!** The escaping steam is very hot! There is a risk of scalding.

-  When the rice is cooked the appliance returns to the keep-warm function automatically. The red indicator goes out and the yellow one shows that the keep-warm function is active.
9. Keep the rice for about 5-10 minutes in the rice pot without removing the lid.
-  Also observe the cooking instructions on the rice packaging for the cooking time.
10. Remove the lid and stir the rice with the wooden spatula so as to loosen it. It is now ready for eating.
  11. Remove the desired quantity of rice and replace the lid so that the rice does not cool down unnecessarily.

**CAUTION!**

The external surfaces of the rice cooker and the rice pot become very hot. There is a risk of burning! Use oven gloves.




12. Pull the plug out of the mains to switch off the rice cooker.

## ***Keep-warm function***

- If the rice is to be kept warm for a longer period of time, do not stir it until just before it is to be eaten. The rice should not stay in the keep-warm function for over 2 hours. During this time do not lift the lid.
- After loosening the rice it should be eaten within one hour.
- You should not keep small quantities such as 2 or 4 measuring cups warm for longer periods of time.

## ***Cooking vegetables or fish***

1. Fill the rice pot with the required amount of water. The quantity of water affects the steaming time. Please refer to the list in the following chapter.
2. Place the vegetables on the steaming rack and place it in the rice pot. Depending on the type of vegetables, they should be washed thoroughly and peeled.
3. Insert the glass lid. Ensure that the steam vent is pointing away from the user.
4. Plug the cold appliance plug into the socket on the side of the rice cooker and the other end into a 230 V ~ 50 Hz power socket. The yellow indicator (KEEP-WARM) lights up.
5. Press the thermostat switch down. The yellow indicator goes out and the red one lights up to show that the cooking process has started.

 When all of the water has been steamed away from the rice pot the rice cooker switches to the keep-warm function automatically. The red indicator goes out and the yellow one shows that the keep-warm function is active.

6. In order to avoid burns remove the steaming rack using oven gloves.



**Note:**


It is possible to cook rice and vegetables or other food on the steaming rack at the same time. Experiment a little to discover the right quantity of water and cooking time for various combinations.

***Cooking with the steaming rack***

You can cook food with the steaming rack at the same time as cooking rice. If you want to cook food on the steaming rack without cooking rice at the same time you have to fill the rice pot with water as required for the relevant cooking time. The quantity of water used in the rice pot determines the cooking time. Please also refer to the chapter “Cooking in the steaming rack” on page 12.

***Warming food***

To reheat cooked rice or other cooked and cooled food, fill the rice pot with around  $\frac{1}{4}$  l of cold water per measuring cup of cooked rice. Then press the thermostat switch as described in Point 8, Page 9.

 When the food is heated the appliance returns to the keep-warm function automatically. The red indicator goes out and the yellow one shows that the keep-warm function is active.

***Switching off***

Pull the mains plug out of the socket after use.

# COOKING TIMES

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<b>COOKING TABLE FOR WHITE AND LONG-GRAIN RICE</b>			
<b>Quantity of rice</b>	<b>Quantity of water</b>	<b>Approximate cooking time</b>	<b>Quantity of cooked rice</b>
4 measuring cups	"4" level	20-22 min.	8-10 measuring cups
6 measuring cups	"6" level	24-25 min.	11-12 measuring cups
8 measuring cups	"8" level	30-33 min.	18-19 measuring cups
10 measuring cups	"10" level	34-40 min.	21-24 measuring cups

Please note that brown rice (with the husks) requires longer cooking.

## *Cooking in the steaming rack*

For cooking food in the steaming rack (without cooking rice at the same time) fill some water into the rice pot. The quantity of water determines the cooking time. For guidance: 160 ml of water is enough for approx. 15 minutes of cooking time, 300 ml of water for approx. 30 minutes cooking time etc.

<b>COOKING TIMES FOR VEGETABLES AND FISH</b>			
<b>Vegetables</b>	<b>Prepared</b>	<b>Weight</b>	<b>Cooking time (approx.)</b>
Asparagus		450 g	17 min.
Green beans	Cut	450 g	20 min.
	whole	450 g	25 min.
Brussels sprouts		340 g	25 min.
Cabbage	medium large, cut into 6 pieces		35 min.
Carrots	Peeled	450 g	20 min.
Corn on the cob		2 cobs	30 min.
Mushrooms	whole	450 g	10 min.
Peas	with pod	340 g	17 min.
<b>Fish and seafood</b>			
Mussels	cook until they open	450 g	10 min.
Fish	Filet	340 g	15 min.
Oysters	in shells	680 g	25 min.
Prawns		340 g	12 min (until they turn pink)

# CLEANING AND STORAGE

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## **Cleaning**

- Pull the plug from the socket and the appliance and allow it to completely cool down.
- Never immerse the appliance in water or other liquid (risk of electrical shock).
- The rice pot, steaming rack, lid, measuring cup, spoon and wood spatula can be washed with water and detergent. The casing can be wiped with a slightly damp cloth.
- Do not use any sharp or abrasive cleaning solutions or products that could create scratches. Never use steel wool, petrol, thinners or cleaning materials that contain alcohol.
- The heating plate must not come into contact with water! Therefore if required wipe the heating plate with a dry cloth.
- Allow the appliance to dry completely before using it again.



## **Storage**

- Before storing the appliance pull the plug out of the mains socket.
- Before placing the appliance in a cupboard, make sure it is completely cool and dry.

# QUESTIONS AND ANSWERS

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*The food is too soft or not adequately cooked.*

- The cooking time depends on the type of food, its size, temperature as well as the desired consistency. You regulate this with the quantity of water added.
- The height above sea level of your location determines the time it takes for water to boil and the cooking time. If you live at altitude you will need longer cooking times.

*The food is not properly cooked although the cooking process has ended.*

- If the appliance has completed the cooking process before the food is adequately cooked, remove the lid and take the food out (use oven gloves). Put more water into the rice pot and restart the cooking process.

*Although the appliance has finished the cooking process, it may overflow.*

- Pull the plug from the socket and remove the food (use oven gloves), if you think the food may overflow.