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RICE COOKER INSTRUCTION MANUAL



MODEL NO: RC-10CD003

Please read the User Manual carefully before use and keep it in a safe place for future reference.

IMPORTANT SAFETYGUARDS

READ ALL INSTRUCTIONS CAREFULLY BEFORE FIRST USE.

1. To reduce electric shock, risk of fire or injury, please read the operating instructions carefully before using the appliance for the first time and keep them for future reference.
2. Never immerse the appliance in water or other liquids.
3. Never operate the appliance if any cable or part has been damaged or malfunctioned.
4. For electrical safety, appliance should only to be repaired by a qualified electrical person.
5. Children and infirm person are not aware of the hazards of an electric appliance. Therefore, never allow them to operate the appliance unless they are properly supervised.
6. Please turn OFF and unplug the appliance before cleaning, maintenance or relocation, and whenever it is not in use
7. This appliance is for household use only.
8. Do not place any objects on the appliance.
9. Please place the power cord in the right place in order to avoid tripping the unit over.
10. 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 instructions concerning use of the appliance by a person responsible for their safety.
11. Children should be supervised to ensure that they do not play with the appliance.
12. When the supply cord is damaged, it must be replaced by manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
13. The appliance should be installed at minimum distance of 10cm from the wall or other obstacles.
14. Do not use bug sprays or other flammable cleaners on the unit and keep away from any fire and heat sources.
15. This appliance is for household use only. Do not use outdoors.
16. The power cord must be plugged into the wall outlet with earthing.
17. Always keep the rice cooker unplugged when not in use.
18. Do not put the cooker on a wet or unstable place, or near a heating range to avoid deformity.
19. To prevent damage to the inner cooking pot, do not heat the pot on a stove. Never use other containers in the rice cooker.
20. Do not cover the cooker with a cloth, as this may warp or discolor the outer lid.
21. The steam vent is very hot during cooking. Keep face and hands away from outer lid and steam vent.
22. To protect against electric shock, do not immerse the appliance and electric cord in water or any liquid, do not allow any liquid to fall on the electric parts.
23. If the power cord and damaged, DO NOT USE. The supply cord must be replaced with the same type and size only. If unsure, consult a qualified electrical person for advice.

24. This appliance is intended to be used in household and similar applications such as:
- Staff kitchen areas in shops, offices and other working environments;
 - Farm houses;
 - By clients in hotels, motels and other residential type environments;
 - Bed and breakfast type environments
25. Do not use this appliance for any other purpose but its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Do not use on a sink drain board. Misuse may cause injury.
26. Do not operate the appliance without water, as it may damage the heating element.
WARNING: The heating element surface is subjected to residual heat after use.
27. Do not use attachments or accessories which are not recommended by the manufacturer. They may cause malfunction or injury
28. The rice cooker should be operated in a separate electrical circuit from other operating appliances. If the electrical circuit is overloaded with other appliances, the appliance may not operate properly or activate the household circuit breaker/fuse.
29. Always make sure the outside of the inner cooking pot is dry prior to use. If the inner pot is placed in the cooker when wet, it may damage or cause the product to malfunction.
30. For details on how to clean the surfaces in contact with food, please refer to section "CARE AND MAINTENANCE"
31. CAUTION: To prevent damage to the appliance do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent.

IMPORTANT! Rice should not be left in the inner pot with the Keep-Warm function for more than 12hrs.

32. This appliance is not intended to be operated by means of an external timer or a separate remote-control system.

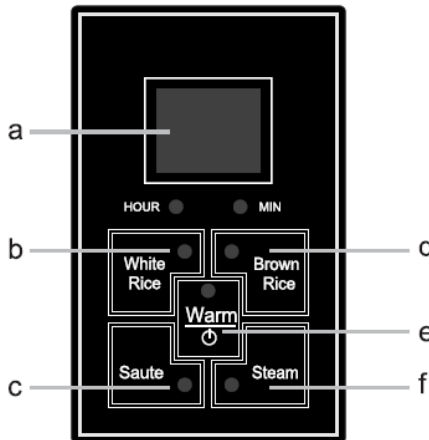
WARNING: Electric Shock Hazard. Avoid spillage on the power connector.

NOTE: To avoid injury, malfunction or damage, do not tilt or move the unit during operation.

PRODUCT PARTS



CONTROL PANEL



- a. Digital Display
- b. White Rice Button
- c. Saute Button
- d. Brown Rice Button
- e. Keep Warm/ Power Button
- f. Steam Button

BEFORE FIRST USE

- Remove all packaging from the rice cooker.
- Wash the inner pot, spoon, measuring cup, steam tray and glass lid in hot soapy water. Rinse well in clear water and dry carefully.
- Wipe the cooker body with a damp cloth. Dry thoroughly.
- Check that the voltage of your electricity supply is the same as that indicated on the rating plate of the appliance.
- Ensure the appliance is stable and well-supported.
- Check the lid has no cracks or other visible signs of damage,
- Ensure there are no objects in the rice cooker.



- Do not use abrasive cleaners or scouring pads
- Do not immerse the rice cooker body, cord or plug in water at any time.

TO COOK RICE

1. Measure the desired amount of rice with the measuring cup supplied with this rice cooker.


Rinse the rice several times until the water in the bowl shows relatively clear.

- One cup of rice weigh approximately 0.8L (About 150g)

IMPORTANT! DO NOT rinse rice in the inner pot. If the pot is used for washing rice, the non-stick coating may be damaged, or the bottom may be deformed which will result in malfunction due to poor contact with the heating plate.


2. Put rice into the inner pot, fill with water up to the suitable water level mark according the amount of rice being cooked.
 - The scale mark on the inner pot is the scale mark for cup of rice.
 - For example: when cooking 4 cups of rice, put the uncooked rice into the inner pot, and then add water to the scale mark "4CUP".
 - You may need to slightly adjust the amount of water due to variations between brands and grain of rice and to suit personal taste.

IMPORTANT! DO NOT exceed the max. scale mark, otherwise it may cause overflow or cause a short circuit.

3. **Before placing the inner pot into cooker body, check that the pot is dry and free of debris.** Place the inner pot into the cooker, turn it slightly from left to right, and ensure the pot is perfectly contact with the heating plate. Level the rice inside the pot
4. Place the glass lid on the pot and check it is firmly seated.
5. Insert the power plug into socket and turn the rice cooker on by pressing the **Warm/**  button. Indicator lights will flash for 15 seconds.
6. To begin cooking, press the **White Rice** or **Brown Rice** button, depending upon the type of rice to be cooked. The selected function's indicator light and cook time will flash for 5s. After that a long "beep" sound will be heard, and the rice cooker will begin cooking.

NOTE: If the function button is not pressed, the cooker will return to OFF mode

automatically.

7. The digital display will begin with count down in one-minute decrements until 8 minutes left for “White Rice” mode and 12 minutes left for “Brown Rice” mode.
8. Countdown will restart once the rice reaches the temperature.
9. The rice cooker will beep to indicate that cooking has completed, and automatically switch to “Keep-Warm” mode.
10. The rice cooker is now in keep warm status. The “WARM” indicator will light up and the time in keep warm mode will be displayed.
 - Keep the lid closed in keep warm status for about 10-15min. The rice will be cooked and vaped completely, this will make it fluffy and tasty.
 - After the rice is steamed, open the lid and stir the rice gently with the supplied spatula. **NEVER** use metal spoons or it will damage the non-stick surface.
 - The rice may now be served or left to keep warm in the cooker.
11. When rice is ready to serve, press the **Warm/**  button to turn OFF the rice cooker, then disconnect the appliance from mains before serving.



- To avoid a loss of steam and longer cooking time, do not open the lid at any point during the cooking process

RICE/WATER MEASUREMENT TABLE



UNCOOKED RICE	RICE WATER LINE INSIDE POT	APPROX. COOKED RICE YIELD	APPROX. COOKING TIME
2 Rice Cooker Cups	Line 2	4 Rice Cooker Cups	WHITE RICE: 30-35 Min. BROWN RICE: 65-70Min.
3 Rice Cooker Cups	Line 3	6 Rice Cooker Cups	WHITE RICE: 33-38 Min. BROWN RICE: 75-80Min.
4 Rice Cooker Cups	Line 4	8 Rice Cooker Cups	WHITE RICE: 38-43 Min. BROWN RICE: 80-85Min.
5 Rice Cooker Cups	Line 5	10 Rice Cooker Cups	WHITE RICE: 40-45 Min. BROWN RICE: 85-90Min.
6 Rice Cooker Cups	Line 6	12 Rice Cooker Cups	WHITE RICE: 42-48 Min. BROWN RICE: 88-93Min.
7 Rice Cooker Cups	Line 7	14 Rice Cooker Cups	WHITE RICE: 44-50 Min. BROWN RICE: 90-95Min.
8 Rice Cooker Cups	Line 8	16 Rice Cooker Cups	WHITE RICE: 45-52 Min. BROWN RICE: 92-97Min.
9 Rice Cooker Cups	Line 9	18 Rice Cooker Cups	WHITE RICE: 47-53 Min. BROWNRICE: 95-100Min.
10 Rice Cooker Cups	Line 10	20 Rice Cooker Cups	WHITE RICE: 48-55 Min. BROWN RICE: 100-105Min.

- Cups referenced are with the included measuring cup.
- Rinse rice before placing it into the inner pot to remove excess bran and starch. This will help reduce browning and sticking to the bottom of the pot.
- The chart is only a general measuring guide. As there are many types of rice brands and grains available, rice/water measurements may vary.




HELPFUL
HINTS

TO STEAM FOOD

1. When steaming only, add the appropriate amount of water (i.e. 2 to 3 cups of water) to the inner pot. Avoid overflowing the steam tray when water is boiled.
2. Place food on the steam tray or place food in a heatproof bowl and then place the bowl on the steam tray.
3. Put steam tray on top of inner pot, then place the glass lid on the steam tray and check it is firmly seated.
4. Insert the power plug into mains power, turn ON the rice cooker, then press the **Steam** button. The **Digital Display** will show a flashing "10" representing ten minutes of steam time.
5. Each additional press of the **Steam** button will increase the steaming time by one minute. The steam time will cycle up to 60 minutes, after which it will cycle back to 1 minute.
6. Press the **Warm/**  button once at any time to cancel and to reset.
7. Once the desired time is selected, the steam mode indicator light and cook time will flash for 5s. After that a long "beep" sound will be heard, and the rice cooker will begin steaming.
8. The **Digital Display** will begin with  until water has boiled, then count down will commence in one-minute decrements from the selected time.
9. Take care to check food for the readiness. When steaming is complete, the rice cooker will beep to indicate that cooking has completed and will automatically switch OFF.
10. Disconnect the appliance from mains power before serving.

TO STEAM FOOD AND COOK RICE SIMULTANEOUSLY

1. Follow Steps 1-6 of "TO COOK RICE" on p.5.
2. Refer to the STEAMING TABLE on p.8, for approximate steaming times. It is best to insert the food to be steamed towards the end of the rice cooking cycle.
3. Place your choice of vegetables and/or meat into the steam tray.
4. Use caution to avoid escaping steam when opening the lid. Place the steam tray into the rice cooker. Close the lid securely.
5. **Use caution when opening the lid to check the food.**
6. **If food has finished steaming, carefully remove the steam tray. CAUTION: It will be hot!**
7. Allow the rice cooker to continue cooking rice.
8. When the display reaches "0", the rice cooker will beep to indicate that cooking has completed and will automatically switch to "Keep-Warm" mode.
9. For best results, stir the rice with the serving spatula to distribute any remaining moisture.
10. When the rice is ready to serve, press the **Warm/**  button to turn OFF the rice cooker, then disconnect the appliance from mains power before serving.



- Do not attempt to cook more than **8 cups (uncooked)** of rice if steaming and cooking rice simultaneously.
- Food can be steamed at any time while rice is cooking. However, for best results, food should be steamed toward the end of rice cooking cycle. This will allow for rice and steamed food to be ready at the same time.

STEAMING TABLES

Meat Steaming Table

MEAT	STEAMING TIME	SAFE INTERNAL TEMPERATURE
Fish	25 Min.	60°C
Chicken	30 Min.	74°C
Pork	30 Min.	71°C
Beef	Medium = 25 Min.	71°C
	Medium-Well = 30 Min.	
	Well = 33 Min.	



HELPFUL HINTS

- Since most vegetables only absorb a small amount of water, there is no need to increase the amount of water with a larger serving of vegetables.
- Steaming times may vary depending on the cut of meat being used.
- To ensure meat tastes its best, and to prevent possible illness, check that meat is completely cooked prior to serving. If it is not, simply place more water in the inner pot and repeat the cooking process until the meat is adequately cooked.




Vegetable Steaming Table

VEGETABLE	STEAMING TIME
Asparagus	20 Minutes
Broccoli	15 Minutes
Cabbage	25 Minutes
Carrots	25 Minutes
Cauliflower	25 Minutes
Corn	25 Minutes
Eggplant	30 Minutes
Green Beans	15 Minutes
Peas	20 Minutes
Spinach	20 Minutes
Squash	20 Minutes
Zucchini	20 Minutes



These steaming times are for reference only. Actual cooking times may vary.

To Sauté

1. Turn on the rice cooker, then press the **Saute** Button. The **Digital Display** will show a flashing “30” representing thirty minutes of sauté time.
2. Each addition press of the **Saute** Button will increase the steaming time by one minute. The steam time will cycle up to 60 minutes, after which it will cycle back to 1 minute.
3. Press the **Warm/**  button once at any time to cancel or to reset.
4. Once the desired time is selected, the selected function's indicator light and cook time will flash for 5s. After that a long “beep” sound will be heard, and the rice cooker will begin to sauté.
5. The digital display will begin with  until inner pot had heated up.
6. All oil or butter to the cooking pot and allow the rice cooker to preheat for approximate 3-6 minutes.
7. Add ingredients to be sautéed/ browned to the inner cooking pot. Using a long-handled wooden or heat-safe spoon, stir ingredients until sautéed/ browned to desired level.
8. The **Saute** program will turn OFF automatically after the preset cook time had finished.
9. Press the **Warm/**  button before time is up, to manually turn the appliance OFF.
10. If adding white rice or brown rice, follow instruction of “TO COOK RICE” on page 5-6.
11. Disconnect the appliance from mains power before serving.



CAUTION!

Do not use the provided serving spatula to sauté. It is not intended to be used in contact with high temperature. Use a long-handled wooden or heat-safe spoon to stir food while sautéing.

CARE AND MAINTENANCE

1. Unplug the appliance from mains power socket.
2. Allow the appliance and inner pot to cool before cleaning.
3. Wash the inner pot, lid, steam tray in warm and soapy water using a sponge or cloth and rinse with water properly, then wipe dry with cloth. Do not clean with abrasive brushes to avoid damaging the non-stick coating.
4. Residual food can be removed with a rubber spatula, a cleaning sponge or a cloth. Soak stubborn food deposits in warm soapy water before cleaning.
5. Wipe the body of the rice cooker with a damp cloth. Dry thoroughly.
6. Store the assembled cooker away from sources of heat and moisture and out of the reach of children and pets.

IMPORTANT! Parts are not dishwasher safe.

TECHNICAL INFORMATION

Rated voltage: 220-240V ~ 50-60Hz

Rated power: 700W

TROUBLESHOOTING

Rice is too dry/ Hard after cooking	If your rice is dry or hard/chewy when the rice cooker switches to “Keep-Warm” mode, additional water and cooking time will soften the rice. Depending on how dry your rice is, add ½ to 1 cup of water and stir through. Repeat the COOK RICE steps. When rice cooker switches to “Keep-Warm” mode, open the lid and stir the rice to check the consistency. Repeat as necessary until rice is soft and moist.
Rice is too moist/ soggy after cooking	If your rice is still too moist or soggy when the rice cooker switches to “Keep-Warm” mode, use the serving spatula to stir the rice. This will redistribute the bottom (moistest) part of the rice as well as release excess moisture. Close the lid and allow to remain on “Keep-Warm” mode for 10-30 minutes as needed, opening the lid and stirring periodically to release excess moisture.
The bottom layer of rice is browned/ caramelized.	The bottom layer of cooked rice may become slightly browned and/or caramelized during cooking. To reduce browning, rice should be rinsed before cooking to remove any excess starch. Stirring rice once it switches to “Keep-Warm” will also help to reduce browning/ caramelizing

12 MONTH WARRANTY

Thank you for your purchase.

Your new product is warranted to be free from defects in materials and workmanship for the period stated above, from the date of purchase, provided that the product is used in accordance with accompanying recommendations or instructions where provided. This warranty is in addition to your rights under the Australian Consumer Law.

For New Zealand customers, this warranty is in addition to statutory rights observed under New Zealand legislation.

We will provide you with your choice of a refund, repair (where possible) or exchange (availability dependent) for this product if it becomes defective within the warranty period. The business will bear the reasonable expense of claiming the warranty.

This warranty will no longer apply where the defect is a result of alteration, accident, misuse, abuse or neglect.

Please retain your receipt as proof of purchase and contact our Customer Service Centre as listed below, for the entity you purchased this product from, for any difficulties with your product. Warranty claims and claims for expense incurred in returning this product can be addressed to the respective Customer Service Centre.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

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