



## EN ■ Rice cooker

*Translation of the original manual*

**READ CAREFULLY AND STORE FOR FUTURE USE.****Important notices**

- This appliance may be used by children 8 years of age and older and by persons with physical or mental impairments or by inexperienced persons, if they are properly supervised or have been informed about how to use the product in a safe manner and understand the potential dangers.
- Children must not play with the appliance.
- Cleaning and maintenance performed by the user must not be performed by children unless they are older than 8 years of age and under supervision.
- In the event that the power cord is damaged, have it repaired at a professional service centre to prevent causing a dangerous situation. It is forbidden to use the appliance if it has a damaged power cord.
- Keep the appliance and its power cord out of reach of children younger than 8 years of age.
- This rice cooker is designed for domestic use and similar locations such as:
  - kitchens in stores; offices and other workplaces;
  - in agriculture;
  - for guests of hotels, motels and other similar locations;
  - in bed and breakfast establishments.
- The surface of the heating element retains residual heat after use.
- The surfaces of the appliance that come into contact with food must always be cleaned according to the instructions in this user's manual.
- Make sure that no water or any other liquid splashes on the power plug or the power socket, and that the hot steam emitted from the appliance is also kept away. If this, nevertheless, occurs, disengage the circuit breaker of the power socket and then carefully dry the power socket and the power plug before further use.

**Warning:**

Incorrect use may lead to injuries.

## **Electrical safety**

- Before connecting this appliance to a power socket, make sure that the voltage stated on its rating label corresponds to the voltage in your power socket.
- Connect the appliance only to a properly grounded socket. Do not use an extension cord.
- Never connect the appliance to a power socket until it is properly assembled.
- Fully unwind the power cord before use.
- Do not connect and disconnect the power cord to and from the power socket with wet hands.
- Ensure that the power plug contacts do not come into contact with water or moisture.
- Do not disconnect the appliance from the power socket by pulling on the power cord. This could damage the power cord or the power socket. Disconnect the cord from the power socket by gently pulling the plug of the power cord.
- Do not place heavy items on the power cord. Make sure the power cord does not hang over the edge of a table and that it is not touching a hot surface or sharp objects.
- To avoid the danger of injury by electrical shock, do not repair the appliance yourself or make any adjustments to it. Have all repairs or adjustments of the appliance performed at an authorised service centre. Tampering with the appliance during the warranty period may void the warranty.
- To prevent the risk of injury by electrical shock, never submerge the rice cooker unit, the power cord or the power plug in water or any other liquid.
- Always turn off the appliance and disconnect it from the power socket when you have finished using it.

## **Correct use of the rice cooker**

- This rice cooker is designed for cooking rice, oatmeal, grains and for steam cooking food. Do not use it for purposes other than those for which it was designed.
- This rice cooker is designed for use in indoor areas only. Never use it in an outdoor or industrial environment.
- This rice cooker must be used only in accordance with the instructions contained in this user's manual.
- Only use the rice cooker with the original accessories that came with it.

**Attention:**

Using non-original accessories may result in a dangerous situation arising.

- This rice cooker is not designed to be controlled using a programmed device, external timer switch or remote control.
- Do not use the rice cooker for indoor heating purposes!
- Always turn off and disconnect the rice cooker from the mains power socket when not using it, when leaving it without supervision, before removing the cooking bowl or steamer basket, before cleaning, maintenance or moving it. Never move the rice cooker during operation.
- Do not use the rice cooker when it is not functioning correctly or after it has fallen on the floor, been submerged in water or is damaged in any other way. Hand it over to an authorised service centre for inspection or repair.
- Do not connect the rice cooker to a power socket or turn it on without the removable cooking bowl being located inside the rice cooker.
- Do not use the rice cooker with an empty removable cooking bowl.
- Never place any items in the area between the hotplate and the base of the removable inner bowl.
- It is forbidden to modify the surface of the rice cooker in any way, e.g. using self-adhesive wallpaper, foil, etc.

**Warning:**

Do not pour water or place any food into the rice cooker unit. Food and water are put only into the removable cooking bowl.

**Operating location of the rice cooker**

- Only use the rice cooker on an even, dry, clean, stable and heat-resistant surface.
- Do not place the rice cooker on the edge of a table, on a drainboard, on unstable, inclining or uneven surfaces, on an electric or gas stove and other sources of heat, or in their vicinity.
- Do not use the rice cooker on heat sensitive surfaces as such surfaces could be damaged.
- When cooking, do not place the rice cooker directly on heat sensitive countertops, e.g. stone countertops. This type of countertop is sensitive to uneven heat, and when heated in a single point it may crack. In the event that you wish to use this rice cooker on a heat sensitive countertop, place a cutting board or a similar heat resistant material underneath it.

- Do not place the rice cooker in the vicinity of items, surfaces or under items that may be damaged by steam, for example walls, kitchen cabinets, cupboards, paintings, curtains, since the escaping steam could damage them.
- The appliance must be located in a stable position with the handles positioned in such a way as to prevent spilling hot liquids.

### **Handling the removable cooking bowl**

- Only use the removable cooking bowl supplied with this rice cooker. Never use a different bowl.
- Do not use a cracked, dented or otherwise damaged cooking bowl. A damaged cooking bowl must be replaced with a new bowl of the original type.
- Never use the cooking bowl separately without the rice cooker unit, e.g. for preparing food on an electric, gas, induction stove or on an open fire.
- The cooking bowl is not designed to be washed in a dishwasher.

### **Before cooking**

- Before inserting the removable cooking bowl into the rice cooker unit, check that the outer surface of the bowl and the inner area of the rice cooker are completely clean and dry. There must be no dried on food residues, etc. on the outer surface of the cooking bowl or on the heating element of the rice cooker. Otherwise, there is a risk of a malfunction or damage to the rice cooker.
- Before connecting the rice cooker to a power socket, make sure that the removable cooking bowl is properly seated in the rice cooker unit, that it is filled with water and food, and that the lid is correctly positioned on the cooking bowl. Do not overfill the cooking bowl.

### **Safety during the cooking process**

- The rice cooker must not be left without supervision when it is in operation.
- The lid must be properly seated and secured in place while the rice cooker is in operation. Do not place any items on to the lid (e.g. protective gloves, wiping cloths) that could cover the steam outlet.
- During operation, there needs to be sufficient area for air circulation above the rice cooker and around it. Do not cover the rice cooker.
- Make sure that the steam exhaust outlet does not point towards heat sensitive materials or you or other people. Hot steam may cause serious scalding.

- While cooking, do not touch places where hot steam is being released as this may cause burns or scalding.
- Do not leave any kitchen utensils (e.g. mixing and serving spoon) inside the removable cooking bowl when using the keep warm function.
- The temperature of accessible surfaces on the rice cooker is high when the rice cooker is in operation and for a certain time afterwards.
- Be very careful when lifting the lid, always removing it away from yourself.
- When tilting open the lid, ensure that the water drips only into the removable cooking bowl. Water must never drip into the rice cooker unit.

### **After cooking**

- Before removing the cooking bowl or the steamer basket and before cleaning, always allow the rice cooker to fully cool down.
- Do not place the hot lid on heat sensitive surfaces.

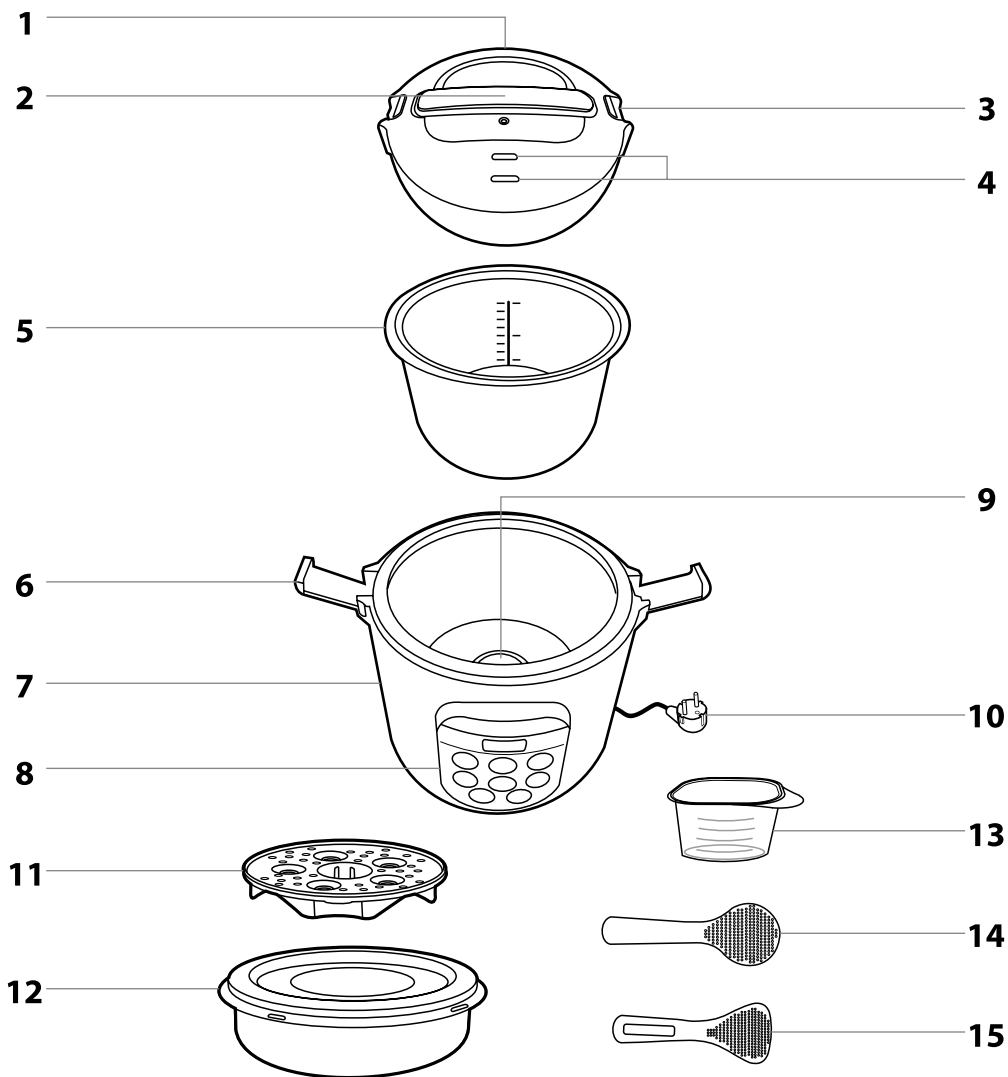
### **Handling the rice cooker and its parts**

- When handling the rice cooker after finishing cooking, it is necessary to be very careful not to touch the rice cooker unit or any other parts of the rice cooker because they may still be hot as a result of residual heat.
- Do not touch the hot surfaces of the rice cooker. After disconnecting the rice cooker from the power socket, use the lid handle to lift and carry it. For reasons of increased safety, we recommend using kitchen gloves.
- Use the handle to lift and carry the lid. When tilting open the lid, to prevent scalding, it is necessary to take care that the steam escaping from the cooking bowl is not directed at you. For reasons of increased safety, we recommend using kitchen gloves.
- Use kitchen gloves or the supplied protective gloves when removing the cooking bowl after you have finished cooking.
- It is necessary to pay exceptional care when moving the rice cooker when it is filled with hot food or liquids.
- For mixing and scooping of food use kitchen utensils made from plastic or wood because metal utensils could damage the surface of the cooking bowl.

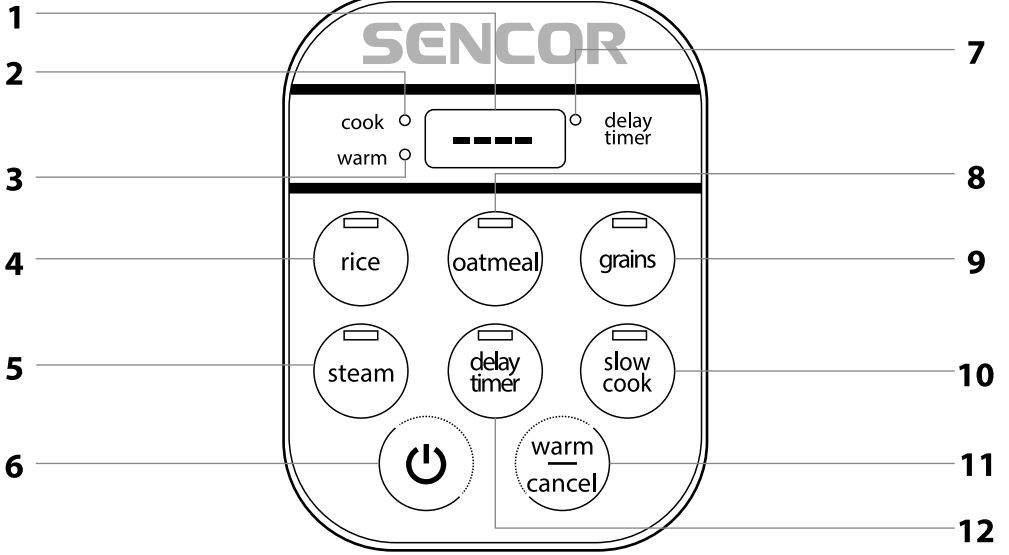
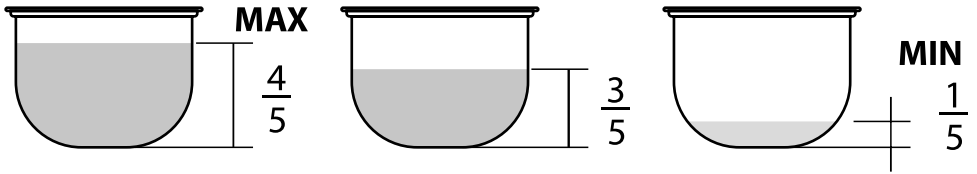
## **Safety during maintenance**

- Regularly clean the rice cooker after each use according to the instructions in chapter Maintenance and cleaning. Do not perform any maintenance on the rice cooker apart from the maintenance procedure described in chapter Maintenance and cleaning.
- To prevent scratching the non-stick surface of the cooking bowl when cleaning it, always use wooden, silicone or plastic utensils.
- No part of this rice cooker is intended for washing in a dishwasher.
- If the lid and the removable cooking bowl are hot, do not submerge them in cold water or wash them under a current of running cold water. The sudden change in temperature could result in their damage.

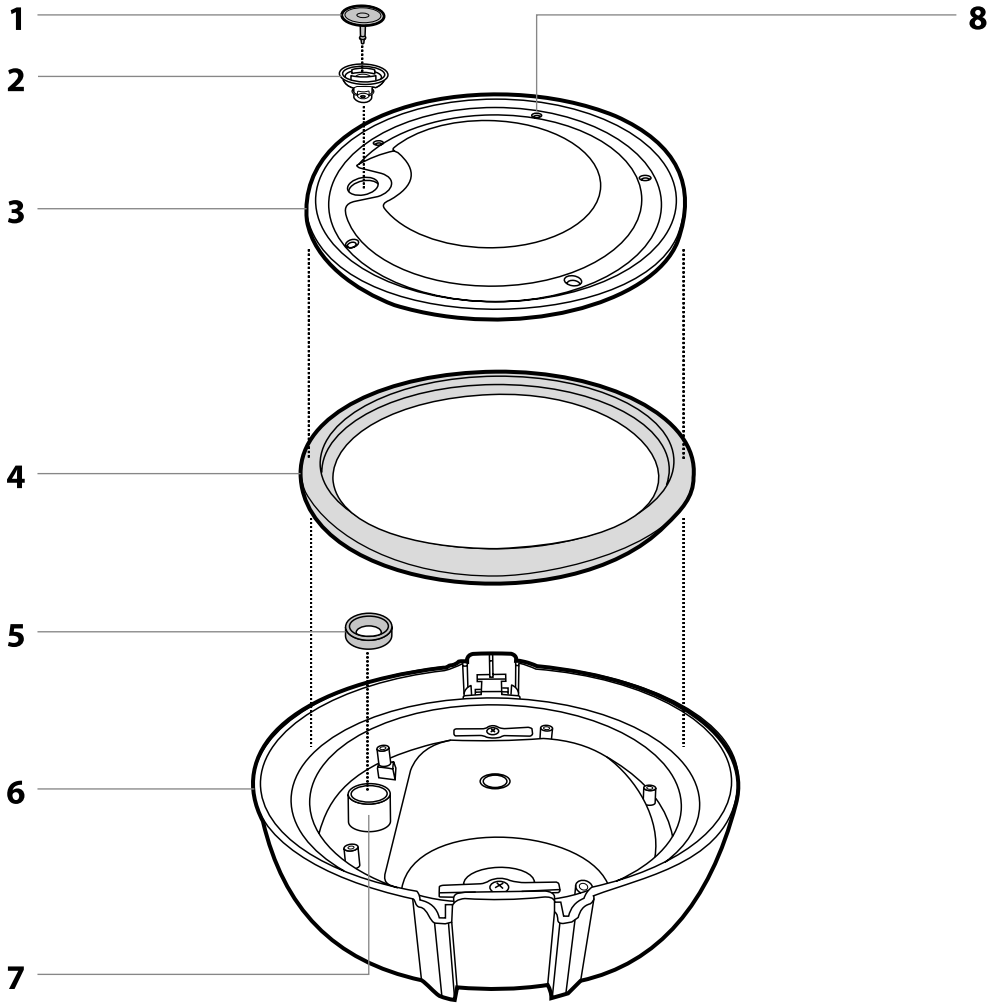
**A**





**B****C**

D



# EN Rice cooker

## User's manual

- Prior to using this appliance, please read the user's manual thoroughly, even in cases, when one has already familiarised themselves with previous use of similar types of appliances. Only use the appliance in the manner described in this user's manual. Keep this user's manual in a safe place where it can be easily retrieved for future use. In the event that you hand this appliance over to somebody else, make sure to also include this user's manual.
- Carefully unpack the appliance and take care not to throw away any part of the packaging before you find all its parts. We recommend saving the original cardboard box, packaging material, purchase receipt and responsibility statement of the vendor or warranty card for at least the duration of the legal liability for unsatisfactory performance or quality. In the event of transportation, we recommend that you pack the appliance in the original box from the manufacturer.

### DESCRIPTION OF THE APPLIANCE

- |  |   |
|--|---|
| <b>A1</b> Lid  | <b>A9</b> Heating element   |
| <b>A2</b> Handle<br>It is heat-resistant and enables handling the hot rice cooker even without the use of protective gloves.                     | <b>A10</b> Power cord<br>The power cord can be wound up into the base of the rice cooker  |
| <b>A3</b> Tabs for securing/releasing the latches  | <b>A11</b> Standard steamer basket<br>For cooking food in steam (vegetables, meat, etc.)  |
| <b>A4</b> Steam exhaust outlets  | <b>A12</b> Portable steamer basket<br>For cooking food in steam, while at the same time serving as a portable box. It is made from a non-toxic material that does not contain the damaging bisphenol A (BPA). |
| <b>A5</b> 0.6-litre removable cooking bowl (for 450 g of rice)<br>It has a non-stick inner layer and its walls ensure an even heat distribution. | <b>A13</b> Rice/water measuring cup   |
| <b>A6</b> Fastening latches  | <b>A14</b> Deep rice spoon  |
| <b>A7</b> Rice cooker unit with casing from food-grade stainless steel.  | <b>A15</b> Shallow rice spoon   |
| <b>A8</b> Control panel  |   |
| <b>B1</b> Digital display  | <b>B7</b> Delayed start mode indicator  |
| <b>B2</b> Cooking mode indicator   | <b>B8</b> Oatmeal porridge mode   |
| <b>B3</b> Keep warm mode indicator   | <b>B9</b> Grain cooking mode  |
| <b>B4</b> Rice cooking mode  | <b>B10</b> Slow cooking mode  |
| <b>B5</b> Steam cooking mode   | <b>B11</b> Start keep warm/cancel button  |
| <b>B6</b> Start cooking button   | <b>B12</b> Delayed start setting button   |
| <b>D1</b> Valve gasket   | <b>D5</b> Small gasket  |
| <b>D2</b> Float valve  | <b>D6</b> Lid body  |
| <b>D3</b> Bottom cover   | <b>D7</b> Steam outlet  |
| <b>D4</b> Large gasket   | <b>D8</b> Fastening screws (5x)   |

### INTENDED USE OF THE RICE COOKER

- The rice cooker is intended for cooking rice, oatmeal porridge, grains and food suitable for slow cooking and then for keeping the food in a warm state.
- Furthermore, the steamer basket enables cooking meat and vegetables in steam to retain maximum nutrients.

### BEFORE FIRST USE

- Before first use, thoroughly wash the cooking bowl **A5** and accessories **A11** to **A15** using hot water using neutral kitchen detergent. Then rinse all these parts with clean water and dry them thoroughly with a fine wiping cloth. The cooking bowl can also be washed in a dishwasher.
- Also clean out the inner and outer parts of the rice cooker unit **A7** and the lid **A1** using a lightly dampened soft wiping cloth and then wipe everything dry. Never submerge the rice cooker unit **A7** in water or any other liquid!

### PREPARING FOR USE

#### INSERTING THE INGREDIENTS

- Take the cooking bowl **A5** out of the rice cooker unit, put the required ingredients into it and fill it with water according to the given recipe.
- Use the supplied measuring cup **A13** to measure out the rice. Two measuring scales are marked on the measuring cup. One measuring scale is used for measuring rice (¾, ½, ¼ cup or one level measuring cup) and the second scale is used for measuring water (20 to 80 ml). A single level measuring cup is equivalent to 70 g of loose uncooked rice.
- Transfer the rice to a strainer and rinse through using running water. Transfer the rinsed rice into the cooking bowl and evenly spread it out from the centre towards the sides of the bowl. Add the appropriate amount of cold water. The recommended rice : water ratio is normally 1:1.2. However, you may adjust this ratio based on personal preferences and experience.
- Correct filling of the boiling bowl **A5** is shown in figure C. The total amount ingredients with water may reach no higher than 4/5 of the capacity of the bowl or to the highest level mark. When preparing meals, which increase in volume during the cooking process, do not fill the cooking bowl to more than 3/5. However, the volume of the food must reach at least 1/5 of the capacity of the cooking bowl or the lowest level mark.



#### Warning:

- Never put food directly into the rice cooker unit **A7**, always only into the cooking bowl **A5**.
- Never cut food that is located inside the cooking bowl.

- Using an appropriate textile or paper, wipe clean the top edge of the cooking bowl and any other parts, which have been soiled while the cooking bowl was being filled.
- Prior to inserting the cooking bowl into the rice cooker unit, check that its inner part and primarily the heating element **A9** and its surrounds are clean and free of any food residues. If you find any material on the contact surfaces, it is necessary to remove it.
- Insert the cooking bowl into the rice cooker unit. After the inner bowl is inserted, rotate it to both sides so that it is seated properly on the heating plate.



#### Warning:

- Never use the rice cooker without the cooking bowl inserted.
- Never use the cooking bowl separately, for example for cooking or heating up on burners, hotplates of gas, electric or ceramic stoves or in an oven.

- Place the lid **A1** on to the cooking bowl and click the latches **A6** into the lid tabs **A3**. Check that the lid is properly seated by lifting the rice cooker up by the handle **A2**. The rice cooker is now ready for use.

### USING THE STEAMER BASKETS

- The steamer baskets are intended for cooking a larger amount of food (vegetables, meat, etc.) in the steam cooking mode.
- Place the food into the given steamer basket and insert the basket into the cooking bowl.
- Pour water into the cooking bowl **A5** so that the water level is just below the level of the steamer basket. The water must not cover the food. Put the lid **A1** on to the cooking bowl and secure it in place.
- When it is necessary to top up the water during the cooking process, carefully remove the lid and top up the water as required. However, lifting the lid will release heat, therefore it is necessary to expect the cooking time to be extended.

### OPERATING LOCATION OF THE RICE COOKER

- Place the rice cooker on an even, dry, clean and most importantly stable and heat-resistant surface. In the event that you wish to use the rice cooker on a heat sensitive countertop, place a cutting board or a similar heat resistant material underneath it.
- There must be no items or surfaces in the near vicinity of the rice cooker that may be damaged by the escaping steam, e.g. walls, kitchen cabinets, cupboards, paintings, curtains, etc.
- Position the handles of the rice cooker so that nobody can brush against them and thereby knock or tilt the rice cooker over, or spill its hot contents.

### TURNING ON AND STAND-BY MODE

- Connect the power cord plug **A10** to a power socket. The rice cooker will beep 1x and switch to stand-by mode.
- The stand-by mode means that the rice cooker is ready for use. The indicator of button **B6** flashes and four dashes appear on the display **B1**.
- You can also put the rice cooker into stand-by mode by pressing **B12** at any time during the cooking process or when changing the cooking time in various modes.

### COOKING

#### QUICK OVERVIEW OF COOKING MODES

MODE	ADJUSTING TIME	NOTE
rice	Not possible – time is controlled automatically	5 measuring cups of rice cook for approx. 35 minutes.
oatmeal	Range: 30 minutes – 2 hours Step: 5 minutes	We recommend one measuring cup of oatmeal and 5 measuring cups of water.
grains	Not possible – time is controlled automatically	3 measuring cups of rice cook for approx. 70 minutes.
steam	Range: 10 minutes – 1 hour Step: 5 minutes	Countdown will start only after the water comes to a boil.
slow cook	Range: 10 minutes – 1 hour Step: 5 minutes	Maximum temperature is 98 °C.

#### RICE MODE

- Press button **B4**. Button indicator will start flashing. If you do not perform any action within 30 seconds, the indicator will turn off and the rice cooker will switch to the stand-by mode.
- Start the cooking process by pressing button **B6**. The indicators of buttons **B2**, **B4** and **B6** will remain permanently lit and the display will start drawing a rectangle using dashes.
- The last ten minutes are counted down on the display.

## OATMEAL MODE

- Press button **B8**. The button indicator will start flashing. If you do not perform any action within 30 seconds, the indicator will turn off and the rice cooker will switch to the stand-by mode.
- The display will show the default time value of 1:00. The default time value can be changed by pressing button **B8** in the range from 00:30 to 02:00 in 5-minute increments.
- Start the cooking process by pressing button **B6**. The indicators of buttons **B2**, **B6** and **B8** will remain permanently lit and the display will start counting down the set time.

## GRAINS MODE

- Press button **B9**. The button indicator will start flashing. If you do not perform any action within 30 seconds, the indicator will turn off and the rice cooker will switch to the stand-by mode.
- Start the cooking process by pressing button **B6**. The indicators of buttons **B2**, **B4** and **B9** will remain permanently lit and the display will start drawing a rectangle using dashes.
- The last ten minutes are counted down on the display.

## STEAM MODE

- Press button **B5**. The button indicator will start flashing. If you do not perform any action within 30 seconds, the indicator will turn off and the rice cooker will switch to the stand-by mode.
- The display will show the default time value of 00:30. The default time value can be changed by pressing button **B5** in the range from 00:10 to 01:00 in 5-minute increments.
- Start the cooking process by pressing button **B6**. Indicators of buttons **B2**, **B5** and **B6** will remain permanently lit. The rice cooker will first bring the water to a boil and only then will the set time start counting down on the display.

## SLOW COOKING MODE

- Press button **B10**. The button indicator will start flashing. If you do not perform any action within 30 seconds, the indicator will turn off and the rice cooker will switch to the stand-by mode.
- The display will show the default time value of 02:00. The default time value can be changed by pressing button **B5** in the range from 02:00 to 10:00 in 1-hour increments.
- Start the cooking process by pressing button **B6**. Indicators of buttons **B2**, **B6** and **B10** will remain permanently lit. The set time will start counting down on the display.

## KEEP WARM MODE

- The keep warm mode serves to maintain the serving temperature of cooked meals for 12 hours.
- The mode is activated either automatically at the end of the cooking process of any mode or it can be activated manually using button **B11** in the stand-by mode. The display will show the default time value of 00:00.
- An active keep warm mode is shown by the indicator of button **B3** being lit.
- After 12 hours have elapsed, the rice cooker will automatically switch to the stand-by mode.

## DELAYED COOKING START MODE

- The delayed cooking start mode is used to set the time after which the rice cooker will start cooking. The maximum delay time is 15 hours.
- Press the desired cooking mode and then button **B12**. The delayed start times are the following:

MODE	MIN – MAX TIME
rice	01:00 – 15:00
oatmeal	
grains	
steam	02:00 – 15:00
slow cook	

- The delayed start mode can be cancelled at any time by repeatedly pressing button **B12**.



### Warning:

When cooking any food and in all modes, the outer surface of rice cooker is very hot, therefore do not touch it without protective aids. When it is running, only touch the control elements on the panel **A8** and the handles **A2**. Pay special care to ensure that children do not touch the rice cooker!

While cooking and when lifting the lid after finishing cooking, be very careful because the steam escaping from the outlets **A4** is extremely hot. Always tilt the lid away from yourself so that the steam does not hit you and so water flows back into the rice cooker.

## COOKING TIPS

- Select the amount of food for cooking so that it does not exceed the maximum capacity of the cooking bowl. Always pour a sufficient amount of water under the food, otherwise due to the lack of water the rice cooker could overheat before the cooking process is completed.
- When preparing whole pieces of meat, pour a sufficient amount of water underneath it. Always trim away excess fat from the meat. Thoroughly cook all meat, fish and seafood.
  - As a rule, cut food into equal-sized pieces to ensure that it cooks evenly.
- Vegetables such as carrots, onions, turnips, etc. take longer to cook than meat, therefore cut them into sufficiently small pieces.
- Allow frozen vegetables to defrost and add them in the last half hour to hour of cooking. This will ensure that the vegetables retain their colour and structure. At the same time, the ingredients in the rice cooker will not be cooled down excessively.
- Searing meat and frying vegetables in advance separately on a pan will remove a part of the fat from the meat and improve the appearance and flavour of both meat and vegetables.
- Milk products such as for example cream, sour cream or yoghurt as well as pasta tend to shrink and disintegrate during the slow cooking process, therefore add them at the end.
- Fats such as oils, butter, lard do not need to be used at all, especially if you wish to adhere to a healthy diet. If you cannot be without fat, then 2-3 tablespoons of oil based on the number of portions that you are cooking will be sufficient.
- During the cooking process, lift the lid as little as possible because each time the lid is lifted, heat escapes and liquids are evaporated. If you lift the lid frequently or put it aside when cooking for an extended period of time, it is necessary to take into consideration that the rice cooker will automatically extend the cooking time.

## OVERHEATING PROTECTION

- The rice cooker equipped is with an overheating protection fuse. When there is no more water or juice inside the cooking bowl and the temperature inside rises too high, the rice cooker will turn off automatically. In such a case, pull out the power plug and allow the rice cooker to cool down. Then you can put into operation again.

## END OF COOKING AND TURNING OFF

- When cooking is finished, the appliance will beep (5x) and the indicators of buttons **B3** and **B11** will be lit. The rice cooker will automatically switch to the keep warm mode and the keep warm time will be shown on the display.
- Release the lid by pressing the tabs **A3** and tilting away the fastening latches **A6**. Carefully tilt open the lid and allow any steam to escape. For stirring and removing the food, we recommend to use the supplied spoon, which will not damage the non-stick coating of the cooking bowl.
- Disconnect the power plug from the power socket, clean the rice cooker as described in chapter CLEANING AND MAINTENANCE and store it in a suitable location.

## PROBLEMS AND TROUBLESHOOTING

PROBLEM	CAUSE	SOLUTION
No indicator light is lit when connected to the power grid.	No power in the grid or faulty control panel.	Contact an authorised service centre.
Heating element is not heating.	Faulty control panel or heating element or interrupted fuse.	Contact an authorised service centre.
The rice is either insufficiently cooked or overcooked.	Not enough or too much rice.	Adjust the rice to water ratio. Do not overfill the cooking bowl by going above $\frac{3}{4}$ of its capacity.
	The rice to water ratio is incorrect.	Adjust the rice to water ratio.
	Dirt between the cooking bowl and the heating element.	Remove any dirt or grime.
A large amount of water flows out of the lid.	The cooking bowl or cooking sensor are damaged.	Contact an authorised service centre.
	The rice to water ratio is incorrect.	Adjust the rice to water ratio, reduce the amount of water.
The rice cooker beeped 10x and the error code <b>E1</b> or <b>E3</b> appeared on the display. The appliance does not react to any button.	Faulty control panel or sensor.	Disconnect the power cord and allow the rice cooker to cool down. If the problem persists even after the appliance cools down, contact an authorised service centre.

## CLEANING AND MAINTENANCE



### Attention:

Prior to any cleaning or maintenance, always unplug the rice cooker from the power grid. Before removing the lid and taking out the cooking bowl, always allow the rice cooker to cool down completely.

## RICE COOKER AND COOKING BOWL

- Wash the removable cooking bowl and any accessories that were used in hot water with detergent, rinse and dry thoroughly with a fine wiping cloth.



### Attention:

If the removable cooking bowl is hot, do not submerge it in cold water or wash it under a current of running cold water. Its non-stick surface could be damaged.

- If you wish to remove baked on food remains from the cooking bowl, then first allow it to soak for 20-30 minutes in hot water with detergent. The food remains can then be easily removed using a soft kitchen brush.
- Also clean out the inner and outer parts of the rice cooker unit using a lightly dampened wiping cloth and then wipe it dry.



### Attention:

No part of the rice cooker is suitable for washing in a dishwasher. The rice cooker unit and its power cord are not intended for washing in a dishwasher.

Do not spray the rice cooker unit or the power cord with water or any another liquid, or submerge it in water or another liquid.



### Attention:

Never use chemicals, cookware scrubbers, steel wool, or abrasive cleaning agents to clean the outer surface of the rice cooker unit or the cooking bowl, as they could damage the rice cooker unit or the cooking bowl.

## LID

- Clean out the inner and outer parts of the lid using a lightly dampened wiping cloth and then wipe it dry.
- Check the underside of the lid after every use for any food residues left between the body **A6** and the large gasket **D4**. Also check the float valve **D2** and its gasket **D1** and clean them if necessary.
- Regularly or depending on the level of soiling, check the condition of all lid gaskets. Screw out the bottom cover **D3**, take the large gasket **D4** out of it, rinse it and dry it. Slide the float valve **D2** out of the cover and take the gasket **D1** out of it. Also take out the small gasket **D5** out of the steam outlet **D7**. After checking their condition and cleaning them, return all parts back to their place. Make sure that gaskets **D4** and **D5** are facing in the correct direction. The grooves of both gaskets must slide into the respective parts of the lid.



### Note:

In the event that any gasket is damaged, please contact a service centre and request a new gasket. Do not use the rice cooker if any gasket is damaged!

## STORAGE

- Before storing it, the rice cooker must be completely cool, turned off and disconnected from the power supply, clean and dry.
- Place the steamer baskets into the cooking bowl and place the cooking bowl into the rice cooker unit. Put the lid on the rice cooker.
- Then, put the rice cooker in a clean, dry place out of reach of children.



### Attention:

Keep the stored rice cooker away from extreme temperatures, direct sunlight and excessive humidity and do not store it in an overly dusty environment. Do not place anything on to the rice cooker.

## TECHNICAL SPECIFICATIONS

Rated voltage range .....	230 V AC
Rated frequency.....	50-60 Hz
Rated power input.....	350 W
Dimensions (width x depth x height) .....	200 x 190 x 190 mm
Weight.....	1.4 kg
Capacity of the removable cooking bowl .....	0.6 l

Changes to text and technical parameters are reserved.

## INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of used packaging material at a site designated for waste in your municipality.

## DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT



This symbol on products or original documents means that used electric or electronic products must not be added to ordinary municipal waste. For proper disposal, renewal and recycling hand over these appliances to determined collection points. Alternatively, in some European Union states or other European countries you may return your appliances to the local retailer when buying an equivalent new appliance. Correct disposal of this product helps save valuable natural resources and prevents potential negative effects on the environment and human health, which could result from improper waste disposal. Ask your local authorities or collection facility for more details. In accordance with national regulations penalties may be imposed for the incorrect disposal of this type of waste.

### For business entities in European Union states

If you want to dispose of electric or electronic appliances, ask your retailer or supplier for the necessary information.

### Disposal in other countries outside the European Union.

This symbol is valid in the European Union. If you wish to dispose of this product, request the necessary information about the correct disposal method from the local council or from your retailer.



This product meets all the basic requirements of EU directives related to it.