



Rice Cooker

Instruction Manual & Recipe Ideas



0.8/
1.8/2.5
LITRE

NON-STICK
BOWL

KEEP
WARM
SETTING

VERSATILE

Ap 35530 & 35550 & 35450

IMPORTANT! SAFETY INSTRUCTIONS:



READ THIS MANUAL BEFORE USING THIS APPLIANCE.



**WARNING! READ ALL SAFETY WARNINGS AND INSTRUCTIONS
FAILURE TO FOLLOW THE WARNINGS AND INSTRUCTIONS LISTED
BELOW MAY RESULT IN ELECTRIC SHOCK, FIRE AND/OR INJURY**

- The intended use of this appliance is explained in this manual. The use of accessories other than those recommended in this manual may present a risk of personal injury.
- Always check the mains voltage corresponds to the voltage on the rating plate.

1. Do not touch hot surfaces, use handles or dials.
2. To protect against electrical shock do not immerse cord, plugs, or main body in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near by children.
4. Unplug from outlet when out in use and before cleaning. Allow to cool before putting on or taking off parts.
5. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair, or adjustment.
6. Do not use outdoors.
7. Do not let cord hang over edge of table or counter, or touch hot surfaces.
8. Do not place on or near a hot gas or electric burner, or heated oven.
9. Never move this appliance whilst it contains hot liquids.
10. Do not use appliance for other than intended use.
11. The appliance must not be immersed in water.
12. 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 instruction concerning use of the appliance by a person responsible for their safety.
13. Children should be supervised to ensure that they do not play with the appliance.
14. If the supply cord is damaged, do not use and dispose of appliance responsibly.
15. Only use on a heat resistant surface.

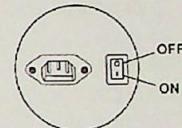
16. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.

*** These units are "household use"**

Preheating of the appliance is not necessary.

OPERATING INSTRUCTIONS:

Please read these instructions carefully before using the appliance.



PLEASE PRESS ON " I " SWITCH BEFORE COOKING.

PLEASE PRESS OFF " O " SWITCH AFTER FINISHED COOKING.

1. Only use this product with the correct AC voltage outlet, (Correct rated voltage see box and label at the bottom of rice cooker.)
2. Be sure to unplug AC cord when pan is not in use, or when cooker is not being used. Remember the "KEEP WARM" feature operates whenever the cord is plugged in & switch is on position.
3. Place the inner pot inside the cooker before operating. Turn the pot gently to right and left.
4. If the switch button is difficult to press to the "cook" position, do not try to force it down. This difficulty usually occurs when inner pot is not fully inserted in cooker or when cooking has just finished.
5. Place the lid on your inner pot while cooking; keep the lid in place after serving to prevent your rice from drying out or discolouring.
6. Keep bottom of inner pot and surface of heater plate free of foreign matter to prevent operating malfunctions.

MAINTENANCE PROCEDURES

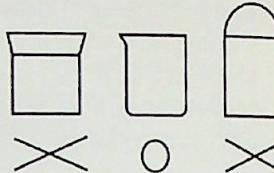
1. Always allow cooker to cool down completely before cooking.
2. Remove inner pot and lid and wash them in hot soapy water, taking care to rinse completely, and then dry with a soft cloth.
3. Clean outside of cooker with a clean damp cloth. Never clean any part of the cooker with abrasive cleaner. Use a damp cloth or sponge with water and mild dish detergent. Do not submerge any part of cooker in water. Wash only inner pot and lid.
4. To clean the heating plate and thermo-control plate, use steel wool to polish or remove any residue. Then wipe with a damp cloth. Allow to dry completely before re-using. You must keep the heating plate and thermo-control plate free from any foreign objects; otherwise the cooker will not operate properly.

5. Improper cleaning of cooker may cause unpleasant odours.

6. Any residue of vinegar or salt may cause pan to corrode.

HOW TO USE

1. Using the measuring cup provided in the package, measure and add rice to the inner pot.



2. By measuring cup, add amount of water to the rice inside the inner pot according to the below table:

Cups of Raw Rice	Water add to the line on pot
25 cups	25 -25 1/2 cups
20 cups	20- 20 1/2 cups
15 cups	15 – 15 1/2 cups
14 cups	14 – 14 1/2 cups
12 cups	12 – 12 1/2 cups
10 cups	10 – 10 1/2 cups
8 cups	8 – 8 1/2 cups
6 cups	6 – 6 1/2 cups
4 cups	4 – 4 1/2 cups
2 cups	2 – 2 1/2 cups

3. Set inner pot in cooker. Place rice and water in inner pot. Close the lid firmly. Turn pan gently to right and left. Close the cover firmly.

4. Plug in power cord. Do not plug in until ready to cook. Otherwise, rice may be spoiled. If pot is not in cooker, cooking will not begin.

5. Press switch to "cook" indicator tells you cooking has started.

6. When rice is done, the switch will pop up. After the switch pops up, leave covered for at least 15 minutes to steam rice.

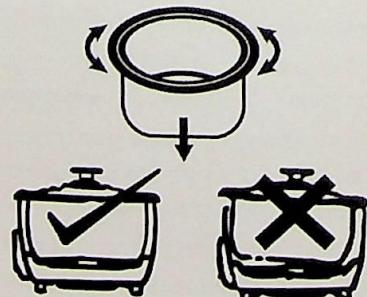
7. Unplug after each use. Grasp the plug, not the cord.

8. When you stew, the water level should not more than 70% of the volume.

9. Do not touch the ventilating hole for fear of scalding.

CAUTION

BEFORE STARTING TO COOK, CLEAN THE BOTTOM OF THE INNER POT AND THE SURFACE OF THE HEATER PLATE, THEN TURN THE INNER POT CLOCKWISE AND ANTI - CLOCKWISE SO THAT IT SITS PROPERLY ONTO THE HEATER PLATE INSIDE THE RICE COOKER. OTHERWISE, THE RICE COOKER WILL NOT WORK OR WILL BE DAMAGED.



RECIPES

A rice cooker can cook more than rice, here are some recipe ideas. Please adjust quantities depending on which size rice cooker in use.

BACON, ONION, AND POTATO HASH

INGREDIENTS | SERVES 2 AS A SIDE DISH

2 potatoes, whole and unpeeled

1 tablespoon extra-virgin olive oil

1 medium-sized onion, thinly sliced

4 slices bacon, roughly chopped

1 clove garlic, finely minced

Salt and freshly ground black pepper, to taste

1. Fill the rice cooker pot with water to about the 4-cup mark (or sufficient to immerse the potatoes).- Cover the rice cooker and set to Cook.

2. When the water boils, add the potatoes to the water, cover the rice cooker, and cook for about 10 minutes.

3. Remove the potatoes and allow to cool. When cool, peel and cube the potatoes. Set aside.

4. Clean out the rice cooker and wipe dry. Add the oil to the rice cooker, cover, and set to Cook. When the base of the cooker pot gets warm, add the onions and fry about 5 minutes until onions are slightly tender.

5. Add the potato cubes. Continue frying for about 3 minutes, covering rice cooker while cooking.

6. Add bacon, garlic, salt, and pepper and fry for 5 minutes, covering rice cooker while cooking and stirring occasionally, until potatoes are golden and tender.

Black Bean Chili

Prep Time: 10 mins Cooking Time: 45 mins to 1 hour

Ingredients:

1 tablespoon cumin

1 can vegetarian refried black beans

1 large can or box of chopped tomatoes

1 cup vegetable broth

pinch of salt

shredded cheddar for serving

chopped avocado for serving

Sauté onions and olive oil in large pot over medium heat. Add onions and cook until translucent. Add carrots and garlic and cook until carrots just begin to soften. Transfer to a rice cooker and add broth, tomatoes, cumin and chili powder and start your rice cooker on the quick cook setting. (Or just put it on the regular setting.) After the quick cook has ended (or 20 mins later if you don't have a quick cook setting) add the black beans and cook for another quick cook cycle (or continue to cook on the same cycle). When the second cycle is done, add refried beans and stir to combine. Leave your rice cooker on "warm" while you set your table allowing the refried beans to come up to temperature. Serve with cheddar cheese and avocado. Makes 6 servings.

Mushroom Pasta

INGREDIENTS | SERVES 2

2 tablespoons extra-virgin olive oil

3 shallots, thinly sliced

4 fresh shiitake mushroom caps, thinly sliced 1 cup white mushrooms, thinly sliced

1 cup brown mushrooms, thinly sliced

1 (14 1/2-ounce) can diced tomatoes, with juice 1 cup water

Salt and ground black pepper, to taste

1/2 pound fusilli, cooked (see Pasta)

1/4 teaspoon dried oregano, for garnish

1. Add the oil to the rice cooker pot, cover, and set to Cook. When the base of the cooker pot gets warm, add the shallots and fry until shallots turn slightly soft.

2. Add the mushrooms, followed by the tomatoes and water. Mix well. Cover the rice cooker and set to Cook. When the sauce mixture starts to simmer, switch the rice cooker to Warm and continue to simmer for 10 to 15 minutes or until the mushrooms become tender.

3. Add salt and black pepper to taste. Add the cooked pasta and mix well. Garnish with oregano before serving.

Fish Kedgeree

Traditionally, kedgeree is a dish of flaked fish, cooked rice, hard-boiled eggs, and butter. Make it flexible, your way, by using leftover cooked fish (preferably grilled), fresh fish cooked on the same day, or canned fish.

INGREDIENTS | SERVES 3 OR 4

1/2 pound salmon

2 tablespoons butter

3 shallots, thinly sliced

2 cloves garlic, finely minced

5 cups warm cooked rice

2 hard-boiled eggs, peeled and chopped 2 green onions, finely chopped

1/4 cup finely chopped cilantro leaves

Salt and black pepper, to taste

1. Fill the rice cooker pot with water to about the 4-cup mark. Cover the rice cooker and set to Cook. While the water is coming to a boil, place the salmon on a plate that will fit in the steamer insert or basket. When the water boils, place the plate that holds the salmon into the steamer insert or basket. Cover the rice cooker and steam for about 6 to 8 minutes or until the salmon cooks through (turns to light pinkish orange). Set aside the salmon and break into bite-sized flakes.

2. Clean out the rice cooker and wipe dry. Add the butter to the rice cooker, cover, and set to Cook. When the base of the cooker pot gets warm, add the shallots and fry about 5 minutes until shallots are soft, covering the rice cooker occasionally.

3. Add the garlic and continue to fry for about 1 minute, covering the rice cooker occasionally.

4. Add the cooked rice and flaked salmon and mix well to incorporate all the flavours.

5. Top with hard-boiled eggs, green onions, cilantro, black pepper, and salt. Switch rice cooker to Warm and allow it to sit for 5 to 10 minutes before serving.

Stir-Fried Pork with Ginger

Toward the end of cooking, drizzle in drops of sesame oil and Chinese cooking wine to add fresh aroma in this dish.

INGREDIENTS | SERVES 2

1/2 pound pork tenderloin

Thinly sliced 1 teaspoon grated ginger

1 teaspoon Chinese cooking wine

1/4 teaspoon salt

1/4 teaspoon ground white pepper

1 teaspoon corn flour

2 tablespoons dark soy sauce

1 teaspoon oyster sauce

1 teaspoon brown sugar

2 cups warm water

3 tablespoons vegetable oil

2-inch piece ginger, peeled, thinly shredded 1 teaspoon Fried Ginger Strips, for garnish

1. Season pork with ginger, Chinese cooking wine, salt, pepper, and corn flour. Set aside.

2. In another bowl, mix soy sauce, oyster-sauce, brown sugar, and warm water. Set aside as sauce.

3. Add the oil to the rice cooker, cover, and set to Cook. When the base of the cooker pot gets warm, add the pork and fry for about 8 to 10 minutes until pork turns brown on the surface and is partially cooked. Dish out and set aside. Leave the remaining oil in the pot.

4. Add the ginger to the pot and fry until fragrant. Then add the sauce, mix well, cover rice cooker, and allow mixture to reach simmer.

5. Once simmering, return the pork to the pot, cover the rice cooker, and allow to cook in the simmering mixture for 8 to 10 minutes until pork cooks through, stirring occasionally. Switch to Warm when the mixture bubbles vigorously and when gravy reduces (thickens). Garnish with fried ginger strips.

Chicken Risotto

1 cup long-grain rice, rinsed and drained

4 to 5 cups Chicken Stock, less stock for thicker consistency

1/2 pound boneless chicken (thighs and breasts), cut into thin strips

1/2-inch piece fresh ginger, finely shredded Salt and ground white pepper, to taste

1/4 teaspoon sesame oil, for drizzling

1 green onion, finely chopped, for garnish

1. Add the rinsed rice and chicken stock to rice cooker, cover, and set to Cook. When you hear the rice cooker making noises and see some over-bubbling of fluid at the lid, lift up the rice cooker cover. Continue to simmer for 30 to 45 minutes with the cover tilted slightly to vent the steam pressure, stirring occasionally, until the rice turns into a soft pulp.

2. Stir in the chicken, ginger, salt, and pepper. Simmer and cook, partially covered, for 15 to 20 minutes until chicken cooks through. Continue cooking and adjust the amount of water, depending on whether you like soupy or thick rice congee. Before serving, drizzle with sesame oil and garnish with green onions.

PLUG:

1. This appliance has been fitted with a BS UK compliant plug which should not be replaced or removed.
2. The plug is fitted with UK compliant fuse link which is suitable for this type of appliance and should only be replaced by a fuse link of the same rating.
3. If access to the fuse link is only possible by removing the plug cover this must only be done by a suitably qualified person.
4. If the plug or the mains cable of this appliance is damaged do not use and dispose of the appliance responsibly.
5. This appliance is earthed.



Information on Waste Disposal for Consumers of Electrical & Electronic Equipment

This symbol indicates that this product should not be treated as normal household waste and it should be recycled. Please take it to your nearest collection facility or for further details contact your local council or visit www.recycle-more.co.uk.

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