

### Electric Rice Cooker SRK 700 A1



GB **Electric Rice Cooker**  
IE Operating instructions

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Read the operating instructions carefully before using the appliance for the first time and preserve this booklet for later reference. Pass the manual on to whomsoever might acquire the appliance at a later date.

# ELECTRIC RICE COOKER

## Safety information

### **Danger! Electric shock!**

- Connect the rice cooker only to correctly installed and earthed mains sockets supplying a voltage that tallies with the details given on the appliance identification plate.
- Always remove the plug from the mains power socket when you move or fill the device, in the event of problems, before cleaning the appliance and when the cooker is not in use!
- Never disconnect the appliance by pulling on the power cable. Always pull on the plug itself.
- Never touch the appliance plug with wet or moist hands.



Never submerge the device in water or other liquids.

- Should the appliance ever fall into a liquid, IMMEDIATELY remove the plug from the mains power socket. Then, do not operate the appliance again until it has been inspected by an approved service company.
- Never subject the appliance to moisture and do not use it outdoors.
- Do not use the rice cooker while standing on a wet floor or when your hands or the appliance are wet.
- Position the power cable so that it does not come into contact with hot or sharp-edged objects.
- Do not kink or crush the power cable and do not wind it around the appliance.
- Arrange for defective power plugs and/or cables to be replaced at once by qualified technicians or our Customer Service Department.

### **Risk of personal injury!**

- Never leave the appliance unattended during operation.



Warning! Hot steam escapes from the steam hole and upon opening the cover! Risk of scalding!



This symbol on the appliance warns you of the risk of burns caused by hot surfaces.

- This appliance is not intended for use by individuals (including children) with restricted physical, physiological or intellectual abilities or deficiencies in experience and/or knowledge unless they are supervised by a person responsible for their safety or receive from this person instruction in how the appliance is to be used.
- Children should be supervised to ensure that they do not play with the appliance.
- Allow the appliance and accessories to cool completely before cleaning and storing them.
- Do not use an external timing switch or a separate remote control system to operate the appliance.

### **Important! Appliance damage!**

- When cooking, never cover the appliance lid with handtowels or anything similar.
- Never place the appliance adjacent to sources of heat.
- Never open the housing. If you do, the safety concept of the appliance can no longer be assured and the warranty becomes void.
- Only use the accessory parts provided with the appliance and never use the appliance without first inserting the cooking bowl.

## Intended use

Only use the rice cooker for cooking rice and steaming foods, such as vegetables or fish.

This rice cooker is not intended for commercial use; it is intended exclusively for use in private households!

## Technical Data

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Rated voltage:	220 - 240 V ~50 Hz
Power consumption :	700 W

## Items supplied

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- 1 Rice cooker,  
incl. cooking bowl and steaming attachment
- 1 power cable fitted with a plug
- 1 measuring cup
- 1 plastic spoon
- 1 operating manual

The total capacity of the measuring cup is approximately 180 ml. The measuring cup has 2 different sets of measurement markings to make filling easier:

1/4 =	approx. 45 ml
1/2 =	approx. 90 ml
3/4 =	approx. 135 ml
40 =	approx. 40 ml
80 =	approx. 80 ml
120 =	approx. 120 ml
160 =	approx. 160 ml

## Appliance Overview

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- ❶ Steam exit opening
- ❷ Lid
- ❸ Steamer attachment
- ❹ Cooking bowl
- ❺ Yellow control lamp  (Keep-warm)
- ❻ Red control lamp  (Cooking)
- ❼ Function selector switch for "Cooking" and "Keep-warm"
- ❽ Connection socket for the power cable

## Before the First Use

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Carefully remove the rice cooker from the packaging. Remove all possibly remaining protective foils and clean any packaging-dust remnants from all components that will come into contact with foodstuffs. Clean the appliance as described in the chapter "Cleaning and Care".

## Using the Rice Cooker

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With this appliance, it is possible to cook rice as well as to steam other foods at the same time. Experiment with finding the right quantity of water and the right cooking time for the various combinations.

### Cooking Rice


#### **Notice**

Coat the inside of the cooking bowl ❹ evenly with a little grease or vegetable oil to achieve a better cooking result.


1. Remove the lid ❷.
2. Take the cooking bowl ❹ out.
3. Measure the desired quantity of rice using the supplied measuring cup.  
As a general rule: A level measuring cup - filled with rice - yields a portion for one person. Determine the right quantity of rice and water for you in a few cooking attempts.
4. Thoroughly wash and sieve the loose rice. Nutrients will be lost with this, however, if you do not wash the rice this could lead to poor cooking results and elevated foam and steam formation in the cooking bowl ❹. Also, always pay heed to the preparation instructions of the rice producer.
5. After washing it, pour the rice into the cooking bowl ❹ and smooth it out.

### **Notice**

Place at least 2 measuring beakers of rice into the rice cooker! A lesser volume of rice could cause inferior cooking results!



- Then add water in the cooking bowl  as per the following cup markings:
  - 2 Measuring beakers of rice =  
Water up to cup marking "2"
  - 4 Measuring beakers of rice =  
Water up to cup marking "4"
  - 6 Measuring beakers of rice =  
Water up to cup marking "6"
  - 8 Measuring beakers of rice =  
Water up to cup marking "8"
  - 10 Measuring beakers of rice =  
Water up to cup marking "10"Subject to taste preferences, salt can also be added to the rice.

### **Notice**


If you use warm water the cooking time can be shortened. In this case, use somewhat less water than is given on the cup marking in the cooking bowl .





### **Notice**

Subject to the type/sort of rice being prepared, it could be that you may have to insert a little more or less water to achieve an optimal cooking result. Vary the amount of water in accordance with your individual experiences and personal preference.



- When the cooking bowl  is full, place it back in the rice cooker housing. To avoid dirtying the cooking area, ensure that there is no moisture or rice located on the outside of the cooking bowl . If necessary, wipe the outside with a clean cloth.






### **Notice**

This appliance is fitted with a safety switch: the cooking process cannot be started with an empty cooking bowl .



- Close the appliance lid .
- Insert the power cable into the socket  on the side of the appliance.
- Insert the power plug into a properly installed power socket. The yellow control lamp   glows.







### **IMPORTANT:**

During the cooking process steam is emitted from the steam exit opening . NEVER hold your hands or other parts of the body over the steam exit opening  during the cooking process. There is a risk of receiving severe scalds!

- Press the function selector switch  down. The yellow control lamp   extinguishes and the red control lamp   starts to glow. The cooking process begins.

### **Notice**

If the cooking bowl  is not correctly positioned, the function selector switch  cannot be moved to the setting "Cooking".

As soon as the rice is cooked, the rice cooker switches itself automatically back to the keep-warm setting. The red control lamp   extinguishes and the yellow control lamp   starts to glow. Stir the rice once and then leave it - with the lid  closed - in the cooking bowl  for 10 minutes.

- Open the lid . The rice is now ready to eat.

### **Important**

Use only the supplied plastic spoon for stirring or serving the rice. Other spoons may cause damage to the anti-stick coating.

If the rice should be kept warm for a longer period, wait until shortly before eating before stirring the rice. An earlier loosening would cause heat to be lost unnecessarily. Do not remove the lid ❷ while the rice is being kept warm and do not leave the rice in the appliance for longer than 2 hours.

### **Important**

Always remove the plug from the mains power socket when the rice cooker is not in use. Otherwise, there is a permanent risk of receiving an electric shock!

## Steaming



### **IMPORTANT:**




Do not lift the steaming attachment ❸ up during the steaming process - the escaping steam brings with it the real risk of scalding. The steaming attachment ❸ becomes hot during the steaming process. When taking hold of the steaming attachment ❸, use oven cloths or something similar to lift it from the cooking bowl ❹.

1. Pour the required amount of water into the cooking bowl ❹. The cooking time is dependant on the inserted volume of water. Take note of the examples given in the following table.



Fish / seafood	Water in milliliter	Weight / quantity
Mussels (cook until they are opened)	approx. 120 ml	approx. 450 g
Prawns (cook until a pink colour)	approx. 140 ml	approx. 350 g
Fish (Fillet)	approx. 180 ml	approx. 350 g
Steak	approx. 240 ml	approx. 450 g
Oysters (in the shell)	approx. 300 ml	approx. 700 g

- 1 filled measuring cup is sufficient for about 15 minutes of steaming.
- 2 filled measuring cups are sufficient for about 30 minutes of steaming, etc.

Vegetables	Water in milliliter	Weight / quantity
Mushrooms (whole)	approx. 120 ml	approx. 450 g
Peas (with pods)	approx. 200 ml	approx. 350 g
Asparagus	approx. 200 ml.	approx. 450 g
Carrots (peeled)	approx. 240 ml	approx. 450 g
Green beans (cut)	approx. 240 ml	approx. 450 g
Green beans: (whole)	approx. 300 ml	approx. 450 g
Brussels sprouts	approx. 300 ml	approx. 350 g
Corncobs	approx. 360 ml	2 cobs

- Place the food to be steamed in the steaming attachment ③.
- Place the container on the cooking bowl ④.
- Close the appliance lid ②.
- Place the power plug in a wall socket. The yellow control lamp  ⑤ glows.
- Press the function selector switch ⑦ down. The yellow control lamp  ⑤ extinguishes and the red control lamp  ⑥ starts to glow. The steaming process begins.

As soon as the added water has left the cooking bowl ④ by being completely turned to steam, the rice cooker automatically switches back to the "keeping warm" mode.

The red control lamp  ⑥ extinguishes and the yellow control lamp  ⑤ starts to glow again. The food is now completely steamed and is ready to eat.

## Troubleshooting

Defect	Cause	Solution
The device does not function.	The rice cooker is not plugged in.	Push the power plug into the wall socket.
	The power socket is defective.	Use a different wall power socket.
The yellow indicator light ⑤ switches on, but the cooking process cannot be started.	The cooking bowl ④ is empty and, as such, the safety switch cannot be pressed down.	Fill the cooking bowl ④ with the foodstuffs to be cooked.



## Cleaning and care

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### **⚠ Danger! Electric shock!**

- ALWAYS remove the plug from the wall socket before cleaning, and allow the appliance to cool completely before cleaning and storing it!
- Make certain that no liquid comes into contact with the heating plate and the insides of the rice cooker.
- Use a dry cloth to clean the rice cooker housing incl. the heating plate. Do not use harsh cleaners and abrasive materials. These could damage the upper surfaces.
- Clean the steaming attachment ③, the lid ②, the cooking bowl ④, the plastic spoon and the measuring cup in water containing a mild detergent.
- Dry all parts before using the appliance again.

## Disposal

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**Do not dispose of the appliance in your normal domestic waste. This product is subject to the provisions of European Directive 2002/96/EC.**

Dispose of the appliance through an approved disposal centre or at your community waste facility. Observe the currently applicable regulations. In case of doubt, please contact your waste disposal centre.



Dispose of all packaging materials in an environmentally friendly manner.

## Warranty and Service

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The warranty for this appliance is for 3 years from the date of purchase. The appliance has been manufactured with care and meticulously examined before delivery. Please retain your receipt as proof of purchase. In the event of a warranty claim, please make contact by telephone with our Service Department. Only in this way can a post-free despatch for your goods be assured.

The warranty covers only claims for material and manufacturing defects, but not for transport damage, for wearing parts or for damage to fragile components, e.g. buttons or batteries. This product is for private use only and is not intended for commercial use. The warranty is void in the case of abusive and improper handling, use of force and internal tampering not carried out by our authorized service branch. Your statutory rights are not restricted in any way by this warranty.

The warranty period will not be extended by repairs made under warranty. This applies also to replaced and repaired parts. Any damage and defects extant on purchase must be reported immediately after unpacking the appliance, at the latest, two days after the purchase date. Repairs made after the expiration of the warranty period are subject to payment.

### **GB Service Great Britain**

Tel.: 0871 5000 720 (0.10 £/Min.)

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(0,064 EUR/Min., (off peak))

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# Importer

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