



amazon basics B07TXQXFB2, B07TYVT2SG Rice Cooker Multi Function with Timer User Manual

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IMPORTANT SAFEGUARDS

Read these instructions carefully and retain them for future use. If this product is passed to a third party, then these instructions must be included.

- When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons including the following:
- **WARNING** Risk of injury! The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- **CAUTION** Risk of burns! Do not touch the steam valve on the lid of the product as hot steam evaporates
- **CAUTION** Risk of burns! Be careful when opening the lid as hot steam evaporates.
- 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 without supervision.
- Do not cover the appliance or the steam valve during use.
- The heating element surface is subject to residual heat after use, do not touch.
- Do not immerse the main unit, supply cord or plug in water or other liquid.
- The appliance is not intended to be operated by means of an external timer or a separate remote control system.

- If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.
- The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
- Unplug from socket outlet when not in use and before cleaning. Allow to cool before inserting or removing parts, and before cleaning the appliance.
- Do not move the appliance when in use. Always place the appliance on an even and stable surface, away from hot places, like stoves, or wet places, like sinks.
- Use the appliance only with the provided cooking pot. Use the cooking pot only with this product.
- Only use accessories recommended by the manufacturer.
- 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.

This symbol identifies that the materials provided are safe for food contact and comply with European Regulation (EC) No 1935/2004.

Intended Use

- This product is intended for cooking various kinds of food. It can be used in preset modes or with individual settings for time and temperature.
- This product is intended for household use only. It is not intended for commercial use.
- This product is intended to be used in dry indoor areas only. No liability will be accepted for damages resulting from improper use or non-compliance with these instructions.

Before First Use

Check the product for transport damages

Clean the product before first use.

Before connecting the product to the power supply, check that the power supply voltage and current rating corresponds with the power supply details shown on the product rating label.

DANGER Risk of suffocation! Keep any packaging materials away from children – these materials are a potential source of danger, e.g. suffocation.

Delivery Content



A (1 x)



B (1 x)



C (1 x)



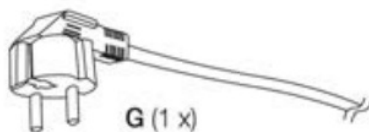
D (1 x)



E (1 x)



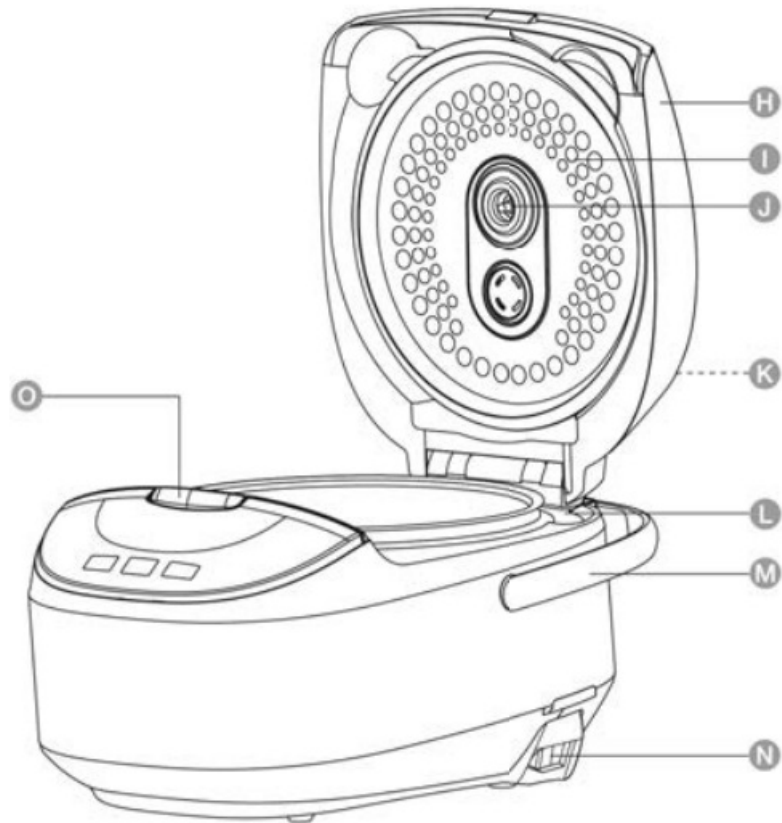
F (1 x)



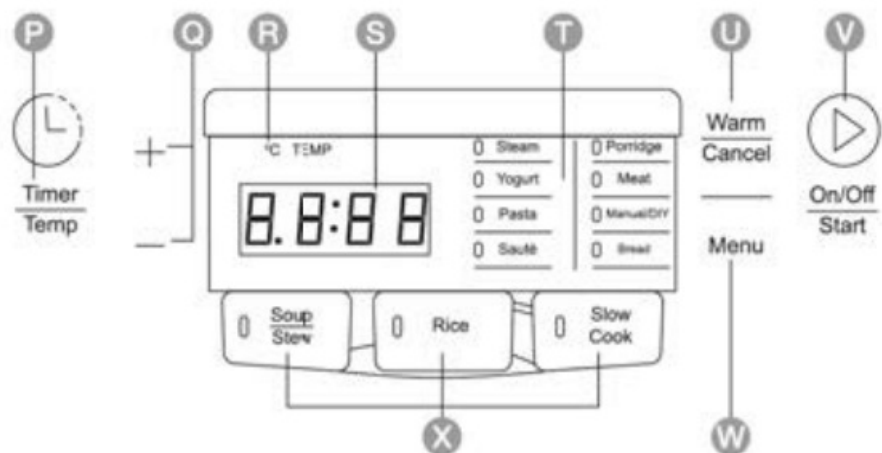
G (1 x)

- A Main unit
- B Cooking pot
- C Steam attachment
- D Measuring cup
- E Soup ladle
- F Serving spatula
- G Supply cord

Product Description



- H: Lid
- I: OPot lid
- J: Temperature sensor
- K: Steam valve (on the lid)
- L: Water tray
- M: Handle
- N: Power socket
- O: Lid release



- P: Timer/Temp button
- Q: +/- buttons
- R: Temperature indicator
- S: Display

- T: Program indicators
- U: Warm/Cancel button
- V: On/Off/Start button
- W: Menu button
- X: Quick select buttons

Operation

NOTICE

Risk of product damage! Before placing the cooking pot (B) into the product, check that it is dry and clean. A wet cooking pot may damage the product.

NOTICE Risk of product damage! Never fill the cooking pot (B) above the max marking on its inside.

Assembling the cooking pot/steam attachment

- Press the lid release (C) to open the lid (H).
- Insert the cooking pot (B) and tightly press it down.
- Insert the steam attachment (C) into the cooking pot (B).

Switching on/off

- Place the product on an even and stable surface.
- Connect the supply cord (G) to the power socket (N). Connect the plug to a socket outlet
- Entering the standby mode: Tap the On/Off/Start button (V)
- Switching the product off: Tap the On/Off/Start button (V) while the product is in standby mode.
- After use: Disconnect the product from the power supply.

Start cooking

- Enter the standby mode.
- Select the desired program by tapping the Menu button (W) or a quick select button (X). While tapping the Menu button, the selected program is indicated by the program indicators (T).
- If needed, change the cooking time by tapping the +/- buttons (Q).
- Tap the On/of/Start button (V) to start cooking.
- A running circle is shown on the display (S) as long as the cooking temperature is not reached.
- When the cooking temperature is reached, a countdown on the display (S) shows the remaining cooking time.

Cancel settings/cooking

- Cancel settings: Tap the Warm/Cancel button (U).
- Cancel a running program: Tap the Warm/Cancel button (U) twice.

Delayed cooking

A timer can be set up to 24 hours before cooking should be completed

Program	Delayed cooking available	
	Yes	No
Steam	X	
Yogurt		X
Pasta	X	
Sauté		X
Porridge	X	
Meat		X
Manual/DIY		X
Bread	X	
Soup/Stew	X	
Rice	X	
Slow cook	X	

Setting the timer:

- After the desired program is set, do not start cooking by tapping the On/off/start button (v). Tap instead the Timer/Temp button (P). An indicator lights up above it.
- Tap the +/-buttons (Q) to select the time period when the cooking should be completed. The time can be set in hourly increments.
- Tap the On/Off/Start button () to start the timer
- The remaining time until the cooking will be finished is shown on the display (S).

Cooking programs

Programs selectable by tapping the Menu button (W).

Program	Cooking time (default)	Time increments	Additional information
Steam	5 to 30 min (5 min)	1 min	The food is steam cooked in the steam attachment.
Yogurt	6 to 12 h (8 h)	1 h	If using raw milk, heat it to a temperature above 80 °C. Afterwards, let the milk cool down to approx. 45 °C (approx 2 hours).
Pasta	10 to 35 min (10 min)	1 min	Refer to the "cooking examples"
Sauté	Cooking time is not adjustable.		Refer to the "cooking examples"
Porridge	2 to 4 hours (2 h)	30 min	
Meat	10 min to 1 h (20 min)	5 min	Add some cooking oil to prevent the meat from sticking to the cooking pot (B).

Program	Cooking time (default)	Time increments	Additional information
Manual/DIY	1 min to 4 h (1 min)	10 min	The available cooking temperature is 35 to 135 °C. When the cooking time is longer than 2 hours, the maximum available temperature is 110 °C. Refer to the cooking examples at the end of this chapter.
Bread	2 to 4 hours (2 h)	30 min	Use max. 500 g of dough to prevent overflowing. Wipe the cooking pot (B) with cooking oil to prevent the dough from sticking.

Programs selectable by tapping the quick select buttons (X).

Program	Cooking time (default)	Time increments	Additional information
Soup/Stew	2 to 4 hours (2 h)	30 min	
Rice	Cooking time is not adjustable.		Refer to the "cooking examples"
Slow cook	2 to 10 h (2 h)	1 h	The cooking temperature is 94 °C.

Cooking examples

Rice

Refer to the rice scale on the inside of the cooking pot (B) to use the correct amount of water. 1 scale level of water is sufficient for 1 measurement cup (D) of rice.

Example: For cooking 4 measurement cups of rice the water should reach level 4 on the rice scale.

Pasta

Refer to the rice scale on the inside of the cooking pot (B) to use the correct amount of water. 2 scale levels of water are sufficient for 100 g of pasta.

Example: For cooking 400 g of pasta the water should reach level 8 on the rice scale.

NOTICE For better results, stir the pasta during the first 1-2 minutes to prevent it from sticking together.

Saute

Refer to the rice scale on the inside of the cooking pot (B) to use the right amount of water.

Ingredient	Filling level (scale levels)		
	1	2	3
Olive oil	40 ml	60 ml	80 ml
Jasmine rice	1 measurement cup (150 g)	2 measurement cups (300 g)	3 measurement cups (450 g)
Onion	1/3 piece	1/2 piece	1 piece
Bell pepper	1/3 piece	1/2 piece	1 piece
Salt	10 g	20 g	30 g
Ketchup	60 g	120 g	180 g

- Start the program (see "Start cooking").
- Preheat the olive oil for 5 minutes. Let the lid open during this time.
- Add the jasmine rice. Stir fry till the rice turn golden or yellowish.
- Add the remaining ingredients and stir fry until the desired frying level is reached.
- Fill the cooking pot (B) with water or broth to the appropriate level.
- Close the lid and wait until the program is finished.

Manual/DIY

- Tap the MENU button (W) until Manual/DIY program indicator lights up.

- Tap the +/- buttons (Q) to select the desired cooking time.
- Tap the Timer/Temp button (P) to confirm p the +/- buttons (Q) to select the desired cooking temperature.
- Tap the On/Off/Start button () to start cooking.

Keep warm function

- After a program is finished, the keep warm function automatically
- Switches on (except in Yogurt and Sauté programs).
- While the keep warm function is activated, OH appears on the display (S). The indicator of the Warm/Cancel button (U) lights up.
- The keep warm function runs for up to 12 hours. Afterwards, the product switches to standby mode.
- To activate the keep warm function manually, tap the Warm/Cancel button (U) while the product is in standby mode.

Cleaning

WARNING Risk of electric shock! To prevent electric shock, unplug the product before cleaning.

WARNING Risk of electric shock!

- During cleaning do not immerse the electrical parts of the product in water or other liquids.
- Never hold the product under running water.
- Let the product cool down to room temperature before cleaning.
- Before reassembling., dry all parts after cleaning.
- Never use corrosive detergents, wire brushes, abrasive scourers, metal or sharp utensils to clean the product.

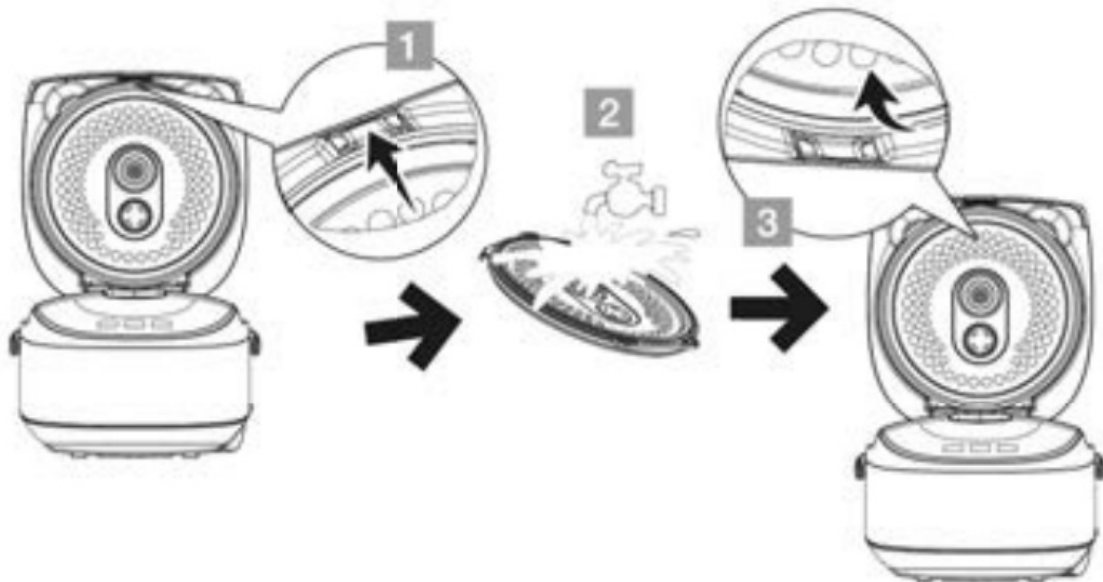
Housing

- To clean the housing, wipe with a soft, slightly moist cloth.

Cooking pot, steam attachment and utensils

- To clean the cooking pot (B), the steam attachment (C) and the utensils (D, E, P), rinse them in warm water with a mild dishwashing detergent.
- The cooking pot (B), the steam attachment (C) and the utensils (D, E,), are suitable for the dishwasher (top rack only).

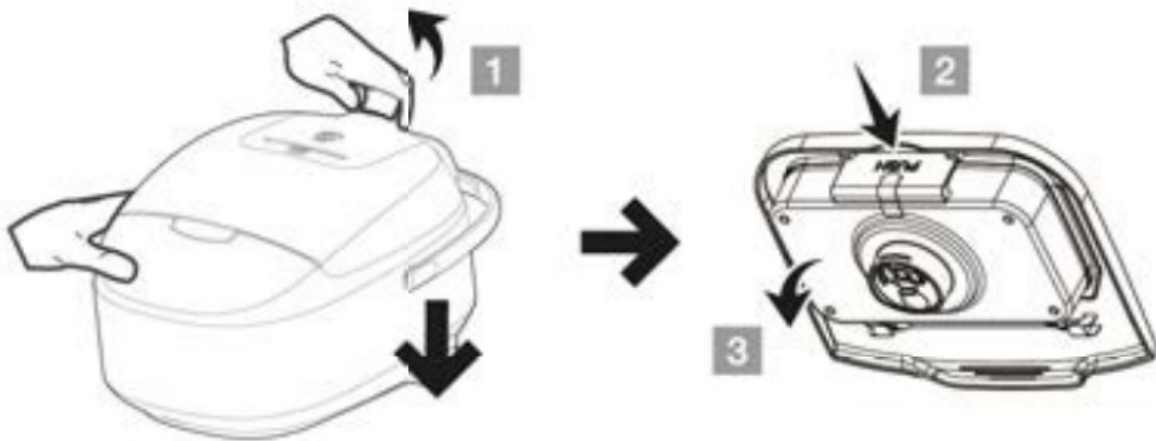
Pot Lid



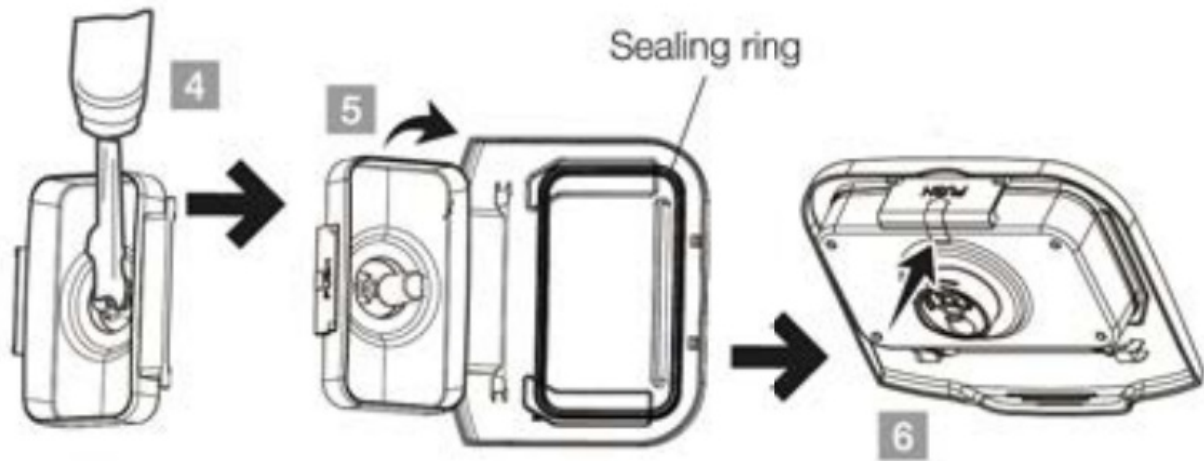
- Press the bracket in the middle and remove the pot lid (J).
- Clean the pot lid (J). If needed, use a mild detergent.
- Insert the pot lid (J) into the lid (H). Carefully press it into the bracket in the middle until it locks firmly.

Steam valve

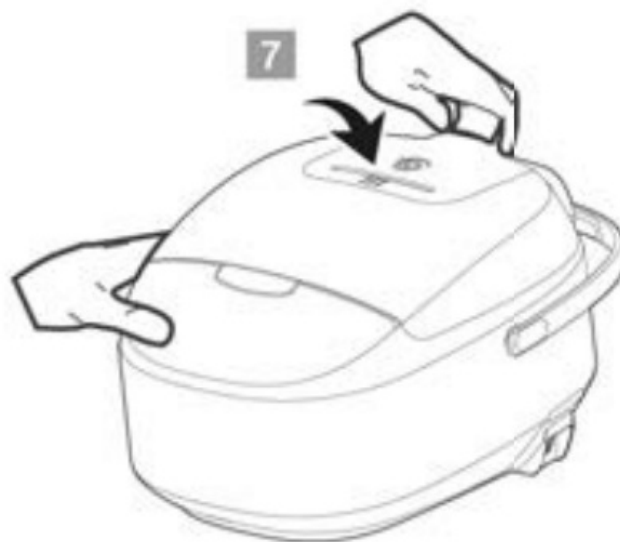
NOTICE The steam valve (L) should be cleaned frequently to ensure smooth venting.



- Gently pull the steam valve (K) out of the lid (H).
- Push the locking and open the steam valve cover.



- Rinse the steam valve (K) under fresh water
- Dry the steam valve (K)
- If needed, reattach the sealing ring into place.
- Close the steam valve cover. Press it firmly until it locks.



- Gently push the steam valve (K) back into the lid (H).

Specifications

- **Rated power:** 220-224 V-, 50/60 Hz
- **Power consumption:** 760-904 V
- **Protection class:** Class1
- **Capacity:** approx. 1.8 L
- **Dimensions (D x HxW):** approx. 393 x 287 x 256 mm

Disposal

The Waste Electrical and Electronic Equipment (WEEE) Directive aims to minimise the impact of electrical and electronic goods on the environment, by increasing re-use and recycling and by reducing the amount of WEEE going to landfill. The symbol on this product or its packaging signifies that this product must be disposed separately from ordinary household wastes at its end of life. Be aware that this is your responsibility to dispose of electronic equipment at recycling centers in order to conserve natural resources. Each country should have its collection centers for electrical and electronic equipment recycling. For information about your recycling drop off



area, please contact your related electrical and electronic equipment waste management authority. your local city office, or your household waste disposal service.

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User Manual

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