

Thermos RPC-6000

Thermos Thermal Cooker RPC-6000 Instruction Manual

1. INTRODUCTION

Thank you for choosing the Thermos Thermal Cooker RPC-6000. This appliance is designed to provide efficient and convenient thermal cooking, allowing food to continue cooking using retained heat without continuous energy input. This manual provides essential information for the safe and effective use, maintenance, and care of your thermal cooker.

2. SAFETY INFORMATION

- Always handle the inner pots with oven mitts or heat-resistant gloves when they contain hot food or liquids.
- Ensure the outer pot lid is securely closed during thermal cooking to maintain heat.
- Do not place the outer thermal pot directly on a heat source. It is designed for insulation only.
- Keep out of reach of children when in use, as contents will be hot.
- Do not immerse the outer pot in water. Clean with a damp cloth.
- Inspect the product for any damage before each use. Do not use if damaged.

3. PRODUCT COMPONENTS

The Thermos Thermal Cooker RPC-6000 consists of the following main parts:

- **Outer Thermal Pot:** The insulated container that holds the inner pots and retains heat.
- **Inner Cooking Pots (2x 3L):** Stainless steel pots used for initial heating on a stovetop.
- **Lids for Inner Pots:** To cover the inner pots during stovetop cooking and inside the thermal pot.
- **Outer Pot Lid:** Seals the outer thermal pot to maximize heat retention.
- **Carrying Handle:** Integrated handle for easy transport of the thermal cooker.



Figure 1: The Thermos Thermal Cooker RPC-6000 showing the outer insulated pot and the two stainless steel inner cooking pots.





Figure 2: The Thermos Thermal Cooker RPC-6000 with its carrying handle in an upright position, illustrating its portability.

4. SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Before first use, wash the inner pots and their lids with warm soapy water. Rinse thoroughly and dry. Wipe the exterior of the outer thermal pot with a damp cloth. Do not immerse the outer pot in water.
3. **Assemble:** Ensure all parts are dry before assembly. The inner pots are designed to fit snugly inside the outer thermal pot.

5. OPERATING INSTRUCTIONS

The thermal cooker utilizes a two-step cooking process: initial heating on a stovetop, followed by thermal cooking in the insulated outer pot.

1. **Prepare Food:** Place your ingredients into one or both inner cooking pots. Ensure the pots are not overfilled, leaving space for boiling.
2. **Initial Heating:** Place the inner pot(s) directly onto a stovetop (gas, electric, induction compatible). Bring the contents to a boil and simmer for the required initial cooking time, typically 5-20 minutes depending on the recipe and ingredients. Ensure the inner pot lid is on during this phase.
3. **Transfer to Thermal Pot:** Carefully remove the hot inner pot(s) from the stovetop using oven mitts. Immediately place the hot inner pot(s) into the outer thermal pot.
4. **Seal:** Close the outer thermal pot lid securely. This creates an airtight seal that traps heat and allows the food to continue cooking slowly.
5. **Thermal Cooking:** Allow the food to cook for the recommended thermal cooking time as per your recipe. This can range from 1 to 8 hours or more, depending on the dish. Avoid opening the lid unnecessarily, as this releases heat.
6. **Serve:** Once the thermal cooking time is complete, open the outer pot lid, carefully remove the inner pot(s), and serve your meal.

6. MAINTENANCE AND CLEANING

- **Inner Pots and Lids:** These are made of stainless steel and can be washed with warm soapy water. For stubborn food residues, soak before washing. Rinse thoroughly and dry completely to prevent water spots.
- **Outer Thermal Pot:** Wipe the exterior with a soft, damp cloth. Do not immerse the outer pot in water or wash it in a dishwasher, as this can damage the insulation.
- **Storage:** Ensure all components are clean and dry before storing. Store in a cool, dry place.
- **Avoid Abrasives:** Do not use abrasive cleaners, scourers, or harsh chemicals on any part of the cooker, as they can scratch or damage the surfaces.

7. TROUBLESHOOTING

- **Food Not Hot Enough:**
 - Ensure the initial stovetop heating was sufficient (food was brought to a rolling boil).
 - Verify the outer pot lid was securely closed and not opened frequently during thermal cooking.
 - Check if the thermal cooking time was too long for the recipe or ingredients.
- **Food Not Cooked Through:**
 - Increase the initial stovetop cooking time.
 - Ensure sufficient liquid was used in the recipe.
 - Cut ingredients into smaller, more uniform pieces for even cooking.
- **Lid Difficult to Open/Close:**
 - Check for any food debris or residue on the sealing gasket. Clean thoroughly.
 - Ensure the inner pots are correctly seated within the outer pot.

8. SPECIFICATIONS

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- **Brand:** Thermos
 - **Model Number:** RPC-6000
 - **Total Capacity:** 6.0 Liters (2 x 3L inner pots)
 - **Material:** Stainless Steel (inner pots, lid, outer pot interior)
 - **Special Feature:** Carrying Handle
 - **Item Weight:** Approximately 5.44 kg (12 lbs)
 - **Product Care:** Hand Wash (inner pots and lids), Wipe Clean (outer pot)

9. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation provided with your purchase or contact Thermos customer service directly. Keep your proof of purchase for any warranty claims.

Thermos Customer Service: Please visit the official Thermos website or refer to your product packaging for contact details.