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**WMF 0415260011**

# WMF Kitchenminis Rice Cooker User Manual

Model: 0415260011

## INTRODUCTION

Thank you for choosing the WMF Kitchenminis Rice Cooker. This compact and efficient appliance is designed to simplify your cooking process, delivering perfectly cooked rice, quinoa, lentils, chickpeas, and steamed vegetables. Crafted from high-quality Cromargan stainless steel, it offers durability and ease of use. This manual provides essential information for safe operation, maintenance, and optimal performance of your new rice cooker.

## IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always ensure the appliance is placed on a stable, flat, heat-resistant surface away from water sources.
- Do not immerse the main unit, cord, or plug in water or other liquids.
- Supervise children closely when the appliance is in use.
- Unplug the appliance from the outlet when not in use and before cleaning. Allow it to cool down completely before handling.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Avoid touching hot surfaces. Use handles or knobs. Steam released during cooking is hot; exercise caution.
- Use only accessories recommended by the manufacturer.
- This appliance is for household use only. Do not use outdoors.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Ensure the inner pot is properly seated before starting operation.
- Do not overfill the inner pot beyond the maximum fill line to prevent boiling over.

## PRODUCT OVERVIEW

The WMF Kitchenminis Rice Cooker is designed for convenience and efficiency. Below are the main components:

- **Main Unit:** The outer housing made of high-quality Cromargan stainless steel, containing the heating element

and control panel.

- **Inner Pot:** A non-stick container with a dual base for fast heating and perfect heat diffusion. It has a 1.0L capacity (approx. 200g rice).
- **Glass Lid:** A transparent lid with a handle, allowing you to monitor the cooking process.
- **Steamer Insert:** A stainless steel basket for steaming vegetables, quinoa, lentils, and chickpeas.
- **Measuring Cup:** A plastic cup for precise measurement of rice and water.
- **Rice Spoon:** A non-scratch spoon for serving cooked rice.
- **Carry Container Lid:** An extra lid to convert the inner pot into a portable container.



Image: The WMF Kitchenminis Rice Cooker, a compact stainless steel appliance with a glass lid and control panel at the base.



Image: Exploded view of the WMF Kitchenminis Rice Cooker, showing the main unit, inner pot, steamer insert, and glass lid disassembled.

## SETUP

- 1. Unpacking:** Carefully remove all packaging materials and promotional labels from the rice cooker.
- 2. Initial Cleaning:** Before first use, wash the inner pot, steamer insert, measuring cup, rice spoon, and lid in warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.
- 3. Placement:** Place the main unit on a dry, stable, and heat-resistant surface. Ensure there is adequate ventilation around the appliance.
- 4. Power Connection:** Plug the power cord into a suitable electrical outlet (220V).

## OPERATING INSTRUCTIONS

### Control Panel Overview:

- Power Button ( ):** Turns the appliance on/off.
- Timer Buttons (+ / -):** Adjusts the cooking time.
- Start/Pause Button (►):** Initiates or pauses the cooking cycle.
- Display:** Shows the remaining cooking time.

## Cooking Rice:

The WMF Kitchenminis Rice Cooker uses a simple 1:1 ratio for rice to water, ensuring consistent results.

- 1. Measure Rice:** Use the provided measuring cup to measure the desired amount of rice. One full measuring cup is approximately 140g.
- 2. Rinse Rice (Optional):** For best results, rinse the rice under cold running water until the water runs clear.
- 3. Add to Pot:** Place the rinsed rice into the non-stick inner pot.
- 4. Add Water:** For every measuring cup of rice, add one full measuring cup of water to the inner pot. For example, if you add 1 cup of rice, add 1 cup of water. You may add a pinch of salt or a small amount of cooking oil for flavor, if desired.
- 5. Place Inner Pot:** Carefully place the inner pot into the main unit.
- 6. Close Lid:** Securely place the glass lid on the rice cooker.
- 7. Power On:** Press the Power button ( ) to turn on the appliance.
- 8. Set Time:** Use the Timer buttons (+ / -) to set the desired cooking time. For typical white rice, 15-20 minutes is usually sufficient.
- 9. Start Cooking:** Press the Start/Pause button (►) to begin the cooking cycle. The display will show the countdown.
- 10. Automatic Keep Warm:** Once cooking is complete, the appliance will automatically switch to a "keep warm" mode for up to 40 minutes.
- 11. Serve:** Carefully open the lid, allowing steam to escape away from your face. Fluff the rice with the provided rice spoon and serve.

## Steaming Vegetables and Other Grains:

The included stainless steel steamer allows for healthy steaming of various foods.

- 1. Prepare Water:** Add the appropriate amount of water to the inner pot for steaming (refer to specific recipes or general steaming guidelines).
- 2. Place Steamer Insert:** Place the steamer insert into the inner pot.
- 3. Add Food:** Arrange vegetables, quinoa, lentils, or chickpeas in the steamer insert. Ensure food is not packed too tightly to allow for proper steam circulation.
- 4. Close Lid:** Securely place the glass lid on the rice cooker.
- 5. Set Time:** Set the desired steaming time using the Timer buttons. Steaming times vary depending on the food type and quantity.
- 6. Start Steaming:** Press the Start/Pause button to begin.
- 7. Serve:** Once steaming is complete, carefully remove the lid and the steamer insert. Serve immediately.



Image: The WMF Kitchenminis Rice Cooker on a wooden counter, surrounded by bowls of cooked rice, quinoa, and chopped vegetables, demonstrating its use in a kitchen environment.

## MAINTENANCE AND CLEANING

Proper cleaning and maintenance will extend the life of your WMF Kitchenminis Rice Cooker.

- **Always Unplug:** Before cleaning, ensure the appliance is unplugged from the power outlet and has cooled down completely.
- **Inner Pot, Steamer, Lid, and Accessories:** These components are recommended for hand washing. Wash with warm, soapy water using a soft sponge or cloth. Avoid abrasive cleaners or scouring pads that could damage the non-stick coating or stainless steel finish. Rinse thoroughly and dry completely.
- **Main Unit:** Wipe the exterior of the main unit with a soft, damp cloth. Do not use harsh chemicals or abrasive materials. Never immerse the main unit in water or any other liquid.
- **Storage:** Store the clean and dry rice cooker in a cool, dry place.

## TROUBLESHOOTING

If you encounter issues with your rice cooker, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outage; faulty outlet.	Ensure the power cord is securely plugged in. Check the power supply. Try a different outlet.
Rice is too dry or undercooked.	Insufficient water; incorrect rice-to-water ratio; lid not sealed properly.	Ensure correct 1:1 rice-to-water ratio. Check that the lid is securely closed. Increase cooking time slightly if needed.
Rice is too wet or mushy.	Too much water; lid opened too frequently during cooking.	Ensure correct 1:1 rice-to-water ratio. Avoid opening the lid during cooking to retain steam.
Food sticks to the inner pot.	Insufficient oil (if used); non-stick coating wear; not enough water.	Add a small amount of cooking oil before adding rice/water. Ensure proper water levels. Avoid using metal utensils that can scratch the coating.

## SPECIFICATIONS

- **Brand:** WMF
- **Model Name:** 415260011
- **Capacity:** 1 Liters (approx. 200g rice)
- **Power Source:** Corded Electric
- **Wattage:** 220 watts
- **Voltage:** 220 Volts
- **Material:** Stainless Steel (Cromargan)
- **Lid Material:** Stainless Steel, Glass
- **Color:** Steel
- **Product Dimensions:** 7.01 x 6.93 x 0.83 inches
- **Item Weight:** 1.1 pounds (500 Grams)
- **Special Features:** Portable, Non-Stick inner pot, Automatic Hot Hold (40 minutes), Dual Base for fast heating.
- **Included Components:** Measuring Spoon, Instruction Manual (this document), Steamer Insert, Carry Container Lid.

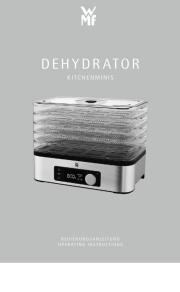
## WARRANTY AND SUPPORT

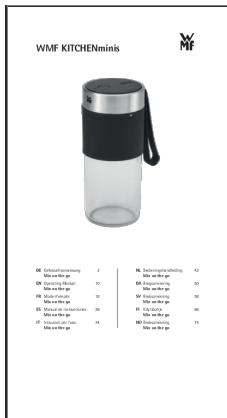
For detailed warranty information and customer support, please refer to the official WMF website or contact their customer service directly. Keep your purchase receipt as proof of purchase for any warranty claims.

For further assistance, please visit: [www.wmf.com](http://www.wmf.com)

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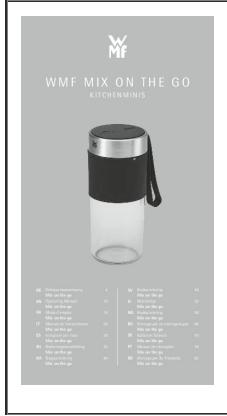
## Related Documents - 0415260011

 <p>WMF KÜCHENminis Reiskocher mit Lunch-to-go-Box Bedienungsanleitung</p> <p>Umfassende Bedienungsanleitung für den WMF KÜCHENminis Reiskocher mit Lunch-to-go-Box. Enthält Sicherheitshinweise, Gebrauchsanweisungen, Reinigungs- und Pflegehinweise sowie Kochtabellen für Reis, Getreide und Hülsenfrüchte.</p>
 <p>WMF KITCHENminis 1-Ei-Kocher Bedienungsanleitung</p> <p>Umfassende Bedienungsanleitung für den WMF KITCHENminis 1-Ei-Kocher. Enthält Anweisungen zur Verwendung, Sicherheit, Reinigung und technische Daten in mehreren Sprachen.</p>
 <p>WMF KITCHENminis Dehydrator: Operating Instructions and Guide</p> <p>Discover how to use your WMF KITCHENminis Dehydrator for drying fruits, vegetables, herbs, and more. This guide provides essential operating instructions, safety tips, and usage recommendations for optimal food preservation.</p>
 <p>WMF 5000S+ Operating and Cleaning Instructions</p> <p>Comprehensive operating and cleaning instructions for the WMF 5000S+ coffee machine, covering daily maintenance, system cleaning, milk system care, and hopper management.</p>



### [WMF KITCHENminis Mix on the go Operating Manual](#)

Comprehensive operating manual for the WMF KITCHENminis Mix on the go, detailing setup, safety instructions, troubleshooting, and cleaning.



### [WMF MIX ON THE GO KITCHENMINIS – Bedienungsanleitung und Informationen](#)

Entdecken Sie den WMF MIX ON THE GO KITCHENMINIS, einen kompakten und tragbaren Mixer für gesunde Smoothies und Shakes. Diese Anleitung bietet wichtige Informationen zur sicheren Nutzung, Reinigung und Wartung des Geräts.