

Lauben LBNRCD1500WT

Lauben Low Sugar Rice Cooker User Manual

Model: LBNRCD1500WT

1. INTRODUCTION AND PRODUCT OVERVIEW

The Lauben Low Sugar Rice Cooker (Model LBNRCD1500WT) is a versatile kitchen appliance designed to prepare perfectly cooked rice with reduced carbohydrate content, along with a variety of other dishes. Its innovative technology separates excess carbohydrates during the cooking process, promoting healthier meals. This manual provides comprehensive instructions for safe operation, maintenance, and troubleshooting to ensure optimal performance and longevity of your appliance.



Figure 1: Lauben Low Sugar Rice Cooker (White Model)

This image displays the Lauben Low Sugar Rice Cooker in its white color variant, showcasing its compact and modern design with a digital display on top.

Key features include a 1.5-liter capacity, non-stick inner pot, delayed start function, and a 'Keep Warm' mode. The intuitive digital display and six preset functions make cooking simple and convenient. The appliance has received the prestigious Reddot Design Award, recognizing its successful and user-friendly design.

2. IMPORTANT SAFETY INSTRUCTIONS

Please read all safety instructions carefully before using the appliance to prevent injury or damage. Keep this manual for future reference.

- **Electrical Safety:** Ensure the voltage rating on the appliance matches your local power supply. Do not immerse the main unit, cord, or plug in water or other liquids. Always unplug the appliance from the power outlet when not in use, before cleaning, or if a malfunction occurs.
- **Heat and Steam:** The appliance generates heat and steam during operation. Do not touch hot surfaces. Use oven mitts or a cloth when handling the inner pot or lid. Keep hands and face away from the steam vent to avoid burns.
- **Placement:** Place the appliance on a stable, flat, heat-resistant surface, away from walls or other appliances to allow for proper ventilation. Do not operate near flammable materials.
- **Children and Supervision:** This appliance is not intended for use by children or persons with reduced physical, sensory, or mental capabilities unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Close supervision is necessary when any appliance is used by or near children.
- **Damage:** Do not operate the appliance if the cord or plug is damaged, or if the appliance malfunctions or has been dropped or damaged in any way. Contact authorized service personnel for examination, repair, or adjustment.
- **Accessories:** The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- **Cleaning:** Refer to the "Maintenance and Cleaning" section for proper cleaning instructions.

3. COMPONENTS AND PARTS

Familiarize yourself with the components of your Lauben Low Sugar Rice Cooker:

In der Verpackung enthalten



Figure 2: Included Components

This image shows the various parts included with the rice cooker: the main unit, inner pot, inner lid, measuring cup, and serving spoon.

1. **Main Unit:** The primary body of the rice cooker, housing the heating element and control panel.
2. **Inner Pot:** The removable non-stick pot where food is cooked. It has a 1.5-liter capacity.
3. **Inner Lid:** A removable lid that sits inside the main lid, designed to collect condensation and facilitate cleaning.
4. **Measuring Cup:** Used for accurate measurement of rice and water.
5. **Serving Spoon:** A non-scratch spoon designed for use with the non-stick inner pot.
6. **Power Cord:** Detachable power cord for connecting the appliance to an electrical outlet.

4. SETUP AND FIRST USE

Before using your rice cooker for the first time, follow these steps:

1. **Unpack:** Carefully remove all packaging materials and accessories.
2. **Clean:** Wash the inner pot, inner lid, measuring cup, and serving spoon with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the main unit with a damp cloth.
3. **Assemble:** Place the inner pot into the main unit, ensuring it sits properly. Insert the inner lid into the main lid.
4. **Placement:** Position the rice cooker on a stable, level, and heat-resistant surface, ensuring adequate ventilation around the unit.
5. **Connect Power:** Plug the power cord into the rice cooker's power inlet, then plug the other end into a grounded electrical outlet.

5. OPERATING INSTRUCTIONS

The Lauben Low Sugar Rice Cooker features a digital touch display and six preset functions for various cooking needs.



Touchdisplay

- übersichtlich und gut lesbar
- 6 voreingestellte Funktionen

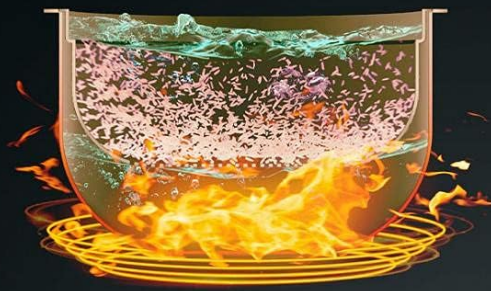


Figure 3: Digital Touch Display and Preset Functions

This image illustrates the rice cooker's touch display, showing various cooking modes like Quick Cook, Slow Cook, Claypot Rice, Porridge, Soup, and Reheating, along with the timer and function buttons.

5.1. Cooking Rice (Low Sugar Function)

The unique low sugar function separates carbohydrates for healthier rice.



Schnelles Kochen

Dank dem schnellen Kochen wird das Stärkewasser mit hohem Gehalt an Kohlenhydraten abgetrennt.



Der Dampf überträgt das kohlenhydrathaltige Wasser außerhalb des Reises

Durch den Dampf wird das kohlenhydrathaltige Wasser in den oberen Deckel befördert, wo es in Gelatine umgewandelt wird.



Die konstante Dampftemperatur schließt den Vorgang ab

Der Reis wird dann gleichmäßig im Dampf gekocht, bis er perfekt zubereitet ist

Figure 4: Low Sugar Cooking Process

This diagram visually explains the low sugar cooking process: rapid boiling separates starch water, steam transfers carbohydrate-rich water outside the rice, and constant steam temperature completes the cooking for perfectly prepared rice.

1. Measure the desired amount of rice using the provided measuring cup. Rinse the rice thoroughly until the water runs clear.
2. Place the rinsed rice into the inner pot. Add water according to the rice-to-water ratio recommended for your rice type (typically 1:1 for white rice, or as per specific instructions for low sugar cooking).
3. Place the inner pot into the main unit and close the lid securely.
4. Press the "Desugar" button on the touch display. The display will show the default cooking time.
5. Press "Start" to begin the cooking process. The appliance will automatically adjust temperature and time for optimal low-sugar rice.
6. Once cooking is complete, the cooker will automatically switch to "Keep Warm" mode.

5.2. Using Preset Functions

The rice cooker offers 6 intelligent functions:

- **Quick Cook:** For faster rice cooking.
- **Slow Cook:** Ideal for stews, soups, or slow-cooked dishes.
- **Claypot Rice:** Specific setting for claypot-style rice.
- **Porridge:** For creamy porridge or oatmeal.
- **Soup:** For preparing various soups.
- **Reheating:** To warm up previously cooked food.

To use a preset function:

1. Add ingredients to the inner pot.
2. Close the lid.
3. Press the "Functions" button repeatedly until the desired function is highlighted on the display.
4. Press "Start" to begin.

5.3. Delayed Start (Timer) Function

The delayed start function allows you to set a specific time for cooking to begin.

1. Add ingredients to the inner pot and close the lid.
2. Select your desired cooking function (e.g., "Desugar" or a preset).
3. Press the "Preset" button. Use the "+" and "-" buttons (if available, or repeated presses of "Preset") to adjust the delay time.
4. Press "Start" to confirm the delayed start. The cooker will start cooking after the set delay time.

5.4. Keep Warm Function

After cooking, the appliance automatically switches to "Keep Warm" mode to maintain food temperature without overcooking. This function can keep food warm for several hours.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and hygienic operation of your rice cooker.

1. **Always Unplug:** Before cleaning, always unplug the appliance from the power outlet and allow it to cool down completely.
2. **Inner Pot and Inner Lid:** The inner pot and inner lid are dishwasher-safe. Alternatively, wash them with warm, soapy water using a soft sponge to protect the non-stick coating. Rinse thoroughly and dry completely.
3. **Main Unit Exterior:** Wipe the exterior of the main unit with a damp cloth. Do not use abrasive cleaners or scouring pads. Never immerse the main unit in water or any other liquid.
4. **Steam Vent:** Ensure the steam vent is clear of any food debris. Use a small brush if necessary.
5. **Storage:** Store the clean and dry appliance in a cool, dry place.

7. TROUBLESHOOTING

If you encounter any issues with your Lauben Low Sugar Rice Cooker, refer to the following table for common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; damaged power cord.	Ensure the power cord is securely plugged into both the appliance and a working electrical outlet. Test the outlet with another device. Check the power cord for visible damage. If damaged, contact customer support.
Rice is undercooked or too hard.	Insufficient water; incorrect rice-to-water ratio; lid not properly closed.	Add the correct amount of water according to the rice type. Ensure the lid is securely closed during cooking.
Rice is overcooked or mushy.	Too much water; incorrect rice-to-water ratio.	Reduce the amount of water for the next cooking cycle. Refer to recommended ratios.
Food sticks to the inner pot.	Non-stick coating damaged; insufficient oil (for non-rice dishes).	Ensure you are using the provided serving spoon to avoid scratching the non-stick coating. For non-rice dishes, a small amount of oil may be needed. If coating is damaged, consider replacing the inner pot.
Steam leaking from lid.	Lid not properly sealed; inner lid not correctly placed; seal ring worn.	Ensure the lid is closed firmly and the inner lid is correctly seated. Check the silicone seal ring for any damage or misalignment.

If the problem persists after trying these solutions, please contact Lauben customer support.

8. PRODUCT SPECIFICATIONS

Brand:	Lauben
Model Number:	LBNRCD1500WT
Color:	Multicolored (White)
Capacity:	1.5 Liters
Power:	500 Watts

Voltage:	220 Volts
Material:	Plastic, Stainless Steel
Dimensions (L x W x H):	22.2 x 22.2 x 22 cm
Item Weight:	2.5 Kilograms
Special Features:	Timer, Non-stick, Low Sugar Function, Keep Warm Function
Care Instructions:	Dishwasher safe (inner pot)

9. WARRANTY AND SUPPORT

Lauben products are designed for durability and performance. For information regarding warranty coverage, product registration, or technical support, please refer to the official Lauben website or contact their customer service department.


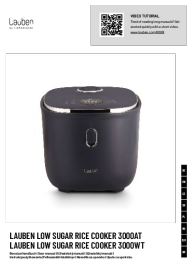
Online Support: Visit the official Lauben website for FAQs, product registration, and contact information.





Customer Service: For direct assistance, please contact Lauben customer service. Details can typically be found on the product packaging or the official website.

Please retain your proof of purchase for warranty claims.

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Related Documents - LBNRCD1500WT

	<p>Lauben Low Sugar Rice Cooker 1500AT & 1500WT: User Manual & Operating Guide</p> <p>Get the official user manual for Lauben Low Sugar Rice Cooker models 1500AT and 1500WT. This guide covers specifications, safety, operation, maintenance, and troubleshooting for healthier rice cooking. Visit lauben.com for more.</p>
	<p>Lauben Low Sugar Rice Cooker 3000AT/3000WT User Manual</p> <p>Comprehensive user manual for the Lauben Low Sugar Rice Cooker 3000AT and 3000WT, covering safety instructions, product overview, operating procedures, cleaning, maintenance, and troubleshooting.</p>

	<p>Lauben Low Sugar Rice Cooker 1500AT/1500WT Benutzerhandbuch</p> <p>Umfassendes Benutzerhandbuch für den Lauben Low Sugar Rice Cooker 1500AT und 1500WT. Bietet detaillierte Anleitungen, Sicherheitshinweise und Bedienungshilfen in mehreren Sprachen.</p>
	<p>Lauben Low Sugar Rice Cooker 1500: 5 Healthy & Simple Recipes</p> <p>Explore five easy and healthy recipes designed for the Lauben Low Sugar Rice Cooker 1500, including Oatmeal Porridge, Hong Kong Clay Pot Rice, Spanish Chicken with Rice, Yellow Pea Soup, and Vegetable Thai Curry.</p>
	<p>Lauben Low Sugar Rice Cooker 1500AT/1500WT User Manual</p> <p>Comprehensive user manual for the Lauben Low Sugar Rice Cooker models 1500AT and 1500WT, covering safety instructions, product features, operation, maintenance, and troubleshooting.</p>
	<p>Lauben Slow Cooker 3500SB User Manual</p> <p>Comprehensive user manual for the Lauben Slow Cooker 3500SB, providing instructions, safety guidelines, and tips for slow cooking. Includes specifications and maintenance information.</p>