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Lauben LBNRC600BC

Lauben Rice Cooker 600BC User Manual

Model: LBNRC600BC

INTRODUCTION

Thank you for choosing the Lauben Rice Cooker 600BC. This compact and versatile appliance is designed to simplify your cooking, allowing you to prepare perfectly cooked rice, steamed dishes, and more with ease. Please read this manual carefully before use to ensure safe and optimal operation.



Image: The Lauben Rice Cooker 600BC, showing its compact design and the included steamer insert.

PRODUCT COMPONENTS

Familiarize yourself with the parts of your Lauben Rice Cooker 600BC:

- **Main Unit:** The outer housing containing the heating element and control panel.
- **Inner Pot:** Non-stick cooking pot for rice and other ingredients.
- **Tempered Glass Lid:** Transparent lid with a steam vent for monitoring cooking.
- **Steamer Insert:** Metal tray for steaming vegetables, fish, or other foods.
- **Measuring Cup:** For accurate measurement of rice and water.
- **Rice Spoon:** Non-scratch spoon for serving rice.

Verpackungsinhalt

1. Lauben Reiskocher
2. Innenbehälter
3. Deckel aus gehärtetem Glas
4. Dämpfeinsatz
5. Messbecher
6. Löffel



Image: A visual breakdown of the Lauben Rice Cooker's components, including the main unit, inner pot, lid, steamer insert, measuring cup, and rice spoon.

SAFETY INSTRUCTIONS

To prevent injury or damage, always follow these basic safety precautions:

- Do not immerse the main unit, cord, or plug in water or other liquids.
- Ensure the voltage rating on the appliance matches your local power supply.
- Always unplug the rice cooker from the outlet when not in use and before cleaning.
- Do not operate the appliance with a damaged cord or plug.
- Keep out of reach of children.
- Use only accessories recommended by the manufacturer.

- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Exercise extreme caution when moving an appliance containing hot oil or other hot liquids.
- Do not use the appliance for anything other than its intended use.
- Ensure the steam vent is clear during operation.
- The outer surface of the rice cooker may become hot during use. Use caution when handling.

SETUP AND FIRST USE

1. **Unpack:** Carefully remove all packaging materials and dispose of them responsibly.
2. **Clean:** Before first use, wash the inner pot, steamer insert, measuring cup, and rice spoon with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the main unit with a damp cloth.
3. **Placement:** Place the rice cooker on a stable, flat, heat-resistant surface, away from walls and cabinets to allow for proper ventilation.
4. **Power Connection:** Ensure the power cord is securely plugged into the rice cooker and then into a suitable 220V electrical outlet.

OPERATING INSTRUCTIONS

Cooking Rice

The Lauben Rice Cooker 600BC is designed for simple, one-button operation.

1. **Measure Rice:** Use the provided measuring cup to measure the desired amount of rice. For best results, rinse the rice under cold water until the water runs clear.
2. **Add to Inner Pot:** Place the rinsed rice into the inner pot.
3. **Add Water:** Add the appropriate amount of water. A general guideline is a 1:1 ratio of rice to water for most white rice, but refer to specific rice package instructions for optimal results.
4. **Place Pot in Cooker:** Ensure the inner pot is dry on the outside, then place it into the main unit of the rice cooker.
5. **Close Lid:** Place the tempered glass lid securely on the inner pot. Ensure the steam vent is not blocked.
6. **Start Cooking:** Plug in the rice cooker. Press the "COOK" switch down. The "COOK" indicator light will illuminate.
7. **Automatic Keep Warm:** Once the rice is cooked, the cooker will automatically switch to "WARM" mode, and the "WARM" indicator light will illuminate. This function keeps the rice warm and ready to serve for hours without overcooking.
8. **Serve:** Use the provided rice spoon to fluff and serve the rice. Avoid using metal utensils to protect the non-stick coating.

Das Fassungsvermögen von 1,8 l

ist ideal für große Mittagessen im Familienkreis oder Abendessen mit Freunden

Vollautomatisch



1. Reis hinzugeben



2. Wasser hinzugeben



3. Einschalten



4. Fertig!

- wenn der Kochvorgang abgeschlossen ist, schaltet der Reiskocher in den Warmhaltemodus

- hält den Reis stundenlang warm, ohne ihn zu überkochen

Image: A visual guide demonstrating the simple steps to cook rice: adding rice, adding water, turning on the cooker, and the final cooked rice.

Steaming Food

The included metal steamer insert allows for healthy, fat-free steaming.

1. **Add Water:** Pour water into the inner pot (ensure it does not exceed the level of the steamer insert).
2. **Prepare Food:** Place vegetables, fish, or other foods into the steamer insert.
3. **Place Steamer:** Carefully place the steamer insert into the inner pot.
4. **Close Lid:** Place the tempered glass lid securely on top.
5. **Start Steaming:** Plug in the rice cooker and press the "COOK" switch down. The "COOK" indicator light will illuminate.
6. **Monitor:** Cooking times for steamed foods vary. Monitor the food through the glass lid.
7. **Finish:** Once steaming is complete, unplug the cooker. Carefully remove the lid, being mindful of hot steam. Use oven mitts to remove the steamer insert.

Die gesündeste Art, Lebensmittel zuzubereiten, ohne Fett und mit weniger Salz.



Dank des mitgelieferten
Dämpfeinsatzes ist es auch möglich,
jedes beliebige Dampfgericht im
Lauben Reiskocher zuzubereiten.

Image: The Lauben Rice Cooker in use, demonstrating the steaming function with fish and various vegetables in the metal steamer insert.

MAINTENANCE AND CLEANING

Proper cleaning ensures the longevity and performance of your rice cooker.

1. **Unplug and Cool:** Always unplug the rice cooker from the power outlet and allow it to cool completely before cleaning.
2. **Inner Pot, Steamer, Lid, Accessories:** The inner pot, steamer insert, tempered glass lid, measuring cup, and rice spoon are dishwasher safe. Alternatively, wash them with warm, soapy water using a soft sponge. Rinse thoroughly and dry completely.
3. **Main Unit:** Wipe the exterior of the main unit with a soft, damp cloth. Do not immerse the main unit in water or any other liquid.
4. **Avoid Abrasives:** Do not use abrasive cleaners, scouring pads, or metal utensils on any part of the rice cooker, especially the non-stick inner pot, as this can damage the surface.

5. **Storage:** Ensure all parts are clean and dry before storing the rice cooker in a cool, dry place.



Image: Details of the Lauben Rice Cooker's functional design, highlighting the non-stick inner pot and the ease of cleaning, including dishwasher-safe components.

TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Rice is too hard/undercooked.	Insufficient water; lid not properly closed; power interruption.	Add more water next time; ensure lid is sealed; check power connection.
Rice is too soft/mushy.	Too much water.	Reduce water amount next time.

Problem	Possible Cause	Solution
Rice sticks to the bottom.	Not enough water; inner pot not clean; prolonged "WARM" mode.	Ensure proper water ratio; clean inner pot thoroughly; avoid leaving in "WARM" mode for excessive periods.
Cooker does not turn on.	Not plugged in; power outage; faulty outlet.	Check power cord connection; verify power supply; try a different outlet.
Steam escaping from lid.	Normal operation; lid not seated correctly.	This is normal for the steam vent. Ensure lid is properly aligned.

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

SPECIFICATIONS

Feature	Detail
Brand	Lauben
Model Number	LBNRC600BC
Capacity	0.6 Liters
Power	600 Watts
Voltage	220 Volts
Color	Black
Material (Inner Pot)	Non-stick coated metal
Lid Material	Tempered Glass
Item Weight	1.4 Kilograms
Special Features	One-button operation, Metal steam insert, Automatic Keep-Warm function, Cool Touch technology, Dishwasher-safe inner pot and accessories, Non-slip feet.

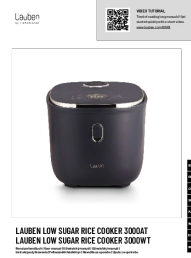





WARRANTY AND SUPPORT

Lauben products are manufactured with high-quality materials and undergo strict quality control. For information regarding warranty coverage, terms, and conditions, please refer to the warranty card included with your product or visit the official Lauben website.

For technical support, troubleshooting assistance beyond this manual, or spare parts inquiries, please contact Lauben customer service. Contact details can typically be found on the product packaging or the official Lauben website.

Website: www.lauben.com (Note: This is a placeholder URL. Please refer to your product documentation for the official website.)

Related Documents - LBNRC600BC

 <p>LAUBEN LOW SUGAR RICE COOKER 3000AT LAUBEN LOW SUGAR RICE COOKER 3000WT</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>5 zdravých a jednoduchých receptů a Lauben Low Sugar Rice Cooker 1500</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 LAUBEN LOW SUGAR RICE COOKER 1500WT</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 1500AT LAUBEN LOW SUGAR RICE COOKER 1500WT</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 LOW SUGAR RICE COOKER 1500AT LAUBEN LOW SUGAR RICE COOKER 1500WT</p>	<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 SLOW COOKER 3500SB</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>

