



Manuals.plus /

- › Bar /
- › Bar Food Processor and Small Rice Cooker User Manual

Bar Food Processor and Small Rice Cooker Combo (ASIN: B0CB69PXWR)

Bar Food Processor and Small Rice Cooker User Manual

Model: Food Processor and Small Rice Cooker Combo (ASIN: B0CB69PXWR)

Brand: Bar

1. INTRODUCTION AND OVERVIEW

Thank you for choosing the Bar Food Processor and Small Rice Cooker combo. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new kitchen appliances. Please read this manual thoroughly before first use and retain it for future reference.

This versatile combo is designed to simplify your cooking tasks. The food processor efficiently handles chopping, mixing, grating, shredding, slicing, and dough-making, while the rice cooker offers multiple functions for perfectly cooked rice, porridge, soup, and more.



Figure 1.1: The Bear Food Processor (left) and Small Rice Cooker (right) together. This image displays both appliances included in the combo, showcasing their compact design and white/light green color scheme.

2. IMPORTANT SAFETY INSTRUCTIONS

WARNING: To reduce the risk of fire, electric shock, or injury, always follow these basic safety precautions.

- Read all instructions before using the appliance.
- Do not immerse the motor base of either appliance in water or other liquids.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Close supervision is necessary when any appliance is used by or near children.
- Avoid contact with moving parts. Always use the food pusher when feeding food into the food processor.
- Blades are sharp. Handle with extreme care.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.

- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to 'off', then remove plug from wall outlet.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.

3. PRODUCT COMPONENTS

3.1 Food Processor Components

- Motor Base with Control Dial
- Processing Bowl (1500mL capacity)
- Lid with Feed Chute
- Food Pusher
- S-Blade (for chopping/mixing)
- Dough Blade
- Reversible Shred/Slice Disc



Figure 3.1: The Bear Food Processor disassembled, showing the motor base, processing bowl, lid, and various attachments including the S-blade, dough blade, and reversible shred/slice disc.

3.2 Small Rice Cooker Components

- Main Unit with Control Panel
- Removable Inner Pot
- Lid
- Measuring Cup

- Rice Paddle



Figure 3.2: Front view of the Bear Small Rice Cooker, highlighting its compact design and digital display with control buttons.

4. SETUP

4.1 Food Processor Setup

1. Place the motor base on a clean, dry, and stable surface.
2. Place the processing bowl onto the motor base, aligning the tabs and twisting clockwise until it locks into place.
3. Carefully place the desired blade (S-blade or dough blade) or disc onto the center shaft inside the bowl. Ensure it is seated properly.

4. Add ingredients to the bowl.
5. Place the lid onto the processing bowl, aligning the tabs and twisting clockwise until it locks. The appliance will not operate unless the bowl and lid are correctly locked.
6. Ensure the control dial is in the 'OFF' position before plugging the unit into a power outlet.

4.2 Small Rice Cooker Setup

1. Place the main unit on a stable, heat-resistant surface.
2. Wash the inner pot, measuring cup, and rice paddle thoroughly before first use.
3. Place the clean inner pot into the main unit.
4. Ensure the lid is properly closed.
5. Plug the power cord into a suitable electrical outlet. The display will illuminate.

5. OPERATING INSTRUCTIONS

5.1 Food Processor Operation

The food processor features an 800W motor with two speed settings and a pulse function for precise control.

POWERFUL 800W MOTOR WITH 2 SPEEDS +PULSE




Pulse: Free
selection


1: For meat and
vegetables


2: For nuts and
fruits

Figure 5.1: Close-up of the Bear Food Processor's control dial, showing the 'OFF', 'PULSE', '1', and '2' settings. Speed 1 is recommended for meat and vegetables, while Speed 2 is for nuts and fruits.

1. After setup (Section 4.1), ensure the unit is plugged in.
2. **Speed Settings:**
 - Turn the control dial to '1' for lower speed, suitable for processing softer ingredients like vegetables and meat.
 - Turn the control dial to '2' for higher speed, ideal for harder ingredients such as nuts and fruits.
3. **Pulse Function:** Turn the control dial to 'PULSE' and hold for short bursts of power. This is ideal for coarse chopping or when precise control is needed. Release the dial to stop.
4. **Using the Feed Chute:** For continuous processing (e.g., slicing or shredding), add ingredients through the feed chute in the lid. Always use the food pusher to guide ingredients down, never your fingers.
5. **Functions:** The food processor supports various tasks depending on the attachment used:



Figure 5.2: Visual guide to the Bar Food Processor's capabilities: Kneading with the BPA-free dough blade, Chopping with the stainless steel S-blade, Shredding with the stainless steel reversible shred disc, and Slicing with the stainless steel reversible slice disc.

- **Kneading:** Use the BPA-free dough blade for preparing dough.
- **Chopping:** Use the stainless steel S-blade for chopping vegetables, meat, and other ingredients.
- **Shredding:** Use the stainless steel reversible shred disc for shredding ingredients like carrots or cheese.
- **Slicing:** Use the stainless steel reversible slice disc for uniform slicing of vegetables.

6. When finished, turn the dial to 'OFF' and unplug the appliance. Wait for blades to stop completely before removing the lid and bowl.

5.2 Small Rice Cooker Operation

The rice cooker offers 6 cooking functions and precise temperature control for optimal results.

VERSATILE MENU OPTIONS

One-pot for a variety of different cooking needs



WHITE RICE



BROWN RICE



OATMEAL



PORRIDGE



SOUP



CAKE



STEW



VEGGIES

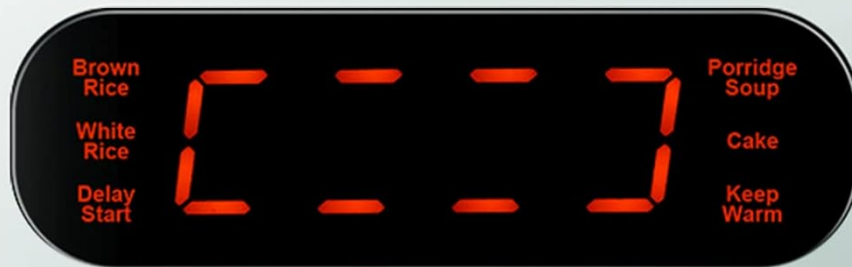


Figure 5.3: The digital control panel of the Bar Small Rice Cooker, displaying various menu options including Brown Rice, White Rice, Porridge, Soup, Cake, and Keep Warm, along with Delay Start, Time, Menu, and Start/Cancel buttons.

- 1. Measure Ingredients:** Use the provided measuring cup to measure rice. Rinse rice thoroughly if desired. Add rice to the inner pot.
- 2. Add Water:** Add the appropriate amount of water according to the rice type and desired consistency. Refer to the water level markings inside the inner pot.
- 3. Select Function:** Press the 'Menu' button repeatedly to cycle through the available cooking functions: 'Brown Rice', 'White Rice', 'Porridge', 'Soup', 'Cake', and 'Reheat'. The selected function will be highlighted on the display.
- 4. Delay Start (Optional):** To set a delayed start time, press the 'Delay Start' button after selecting your desired cooking function. Use the 'Time' button to adjust the delay duration.
- 5. Start Cooking:** Press the 'Start/Cancel' button to begin the cooking process. The display will show a countdown or cooking indicator.
- 6. Keep Warm:** Once cooking is complete, the rice cooker will automatically switch to 'Keep Warm' mode. This function maintains the temperature of the food without overcooking.
- 7. Cancel:** To stop the cooking process at any time, press the 'Start/Cancel' button.

PREPARE PERFECTLY COOKED RICE EVERY TIME

Really precise temperature control

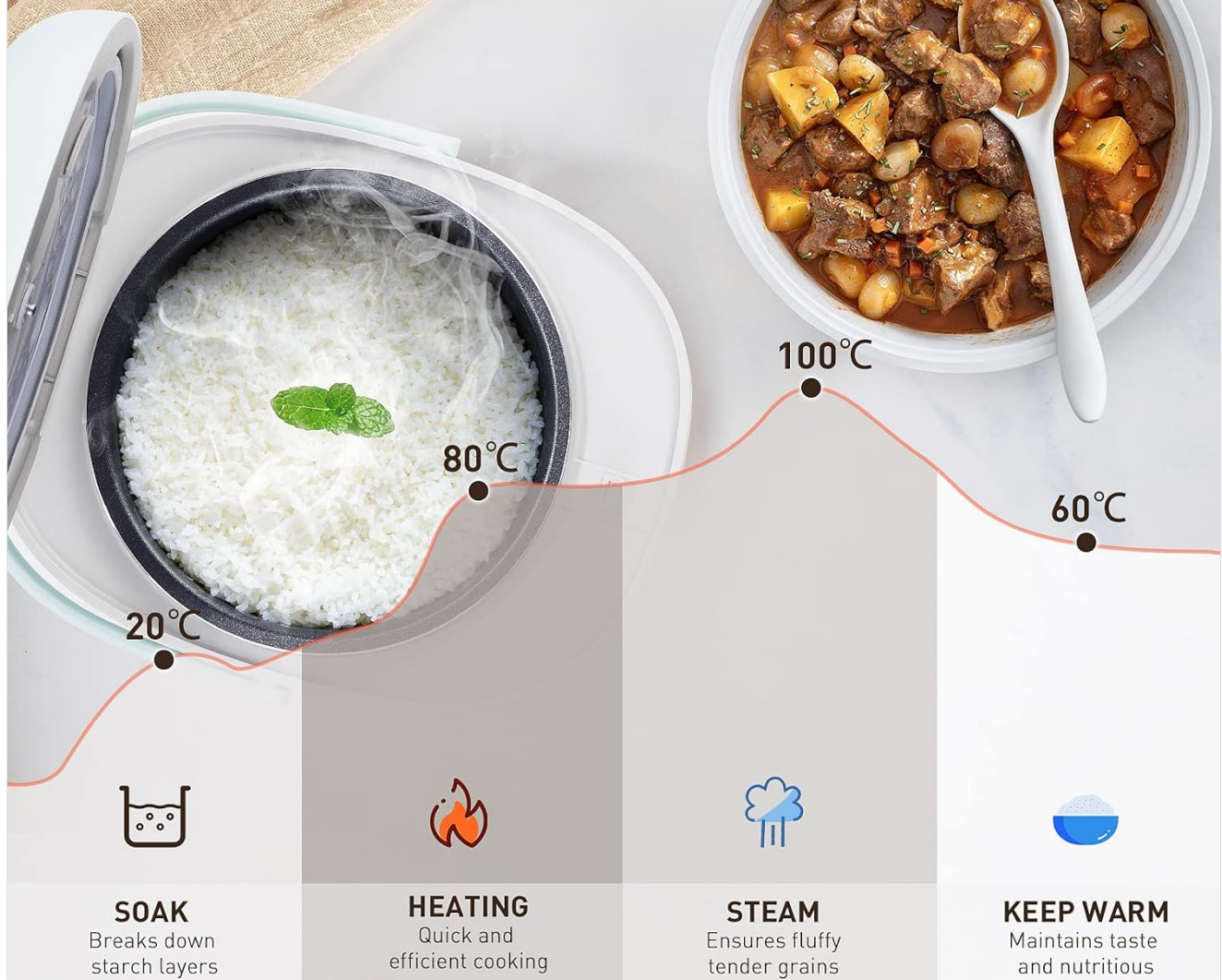


Figure 5.4: Diagram illustrating the precise temperature control of the Bar Small Rice Cooker during the cooking process, including stages like soaking, heating, steaming, and keeping warm to ensure perfectly cooked rice.

6. MAINTENANCE AND CLEANING

Proper cleaning and maintenance will ensure the longevity and optimal performance of your Bar appliances. Always unplug the appliance from the power outlet before cleaning.

6.1 Food Processor Cleaning

- **Motor Base:** Wipe the motor base with a damp cloth. Do not immerse the motor base in water or any other liquid.
- **Processing Bowl, Lid, Blades, and Discs:** These parts are recommended for hand washing. Wash them in warm, soapy water immediately after use to prevent food from drying on. Rinse thoroughly and dry completely before storing. Handle blades and discs with extreme care as they are very sharp.
- For stubborn food residue, soak parts in warm, soapy water before cleaning.

6.2 Small Rice Cooker Cleaning

- **Main Unit:** Wipe the exterior of the main unit with a soft, damp cloth. Do not immerse the main unit in water.
- **Inner Pot:** The removable inner pot should be hand washed with warm, soapy water. Use a non-abrasive sponge to avoid scratching the non-stick coating. Rinse thoroughly and dry.
- **Lid:** Wash the lid with warm, soapy water and rinse. Ensure all food particles are removed from the steam vent.
- **Measuring Cup and Rice Paddle:** Wash with warm, soapy water and dry.

7. TROUBLESHOOTING

If you encounter issues with your Bar Food Processor or Small Rice Cooker, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; Bowl/Lid not locked (Food Processor); Power outage.	Ensure power cord is securely plugged in. For Food Processor, ensure bowl and lid are correctly locked into place. Check household circuit breaker.
Food Processor stops during operation.	Overload; Bowl/Lid dislodged.	Reduce the amount of food. Turn off, unplug, and re-secure bowl and lid. Allow motor to cool if it was overloaded.
Food Processor blades not spinning.	Blade not properly seated; Bowl/Lid not locked.	Ensure blade is correctly placed on the shaft. Verify bowl and lid are fully locked.
Rice is undercooked or overcooked.	Incorrect water-to-rice ratio; Wrong cooking function selected.	Adjust water amount according to rice type and desired texture. Ensure the correct cooking function (e.g., 'White Rice', 'Brown Rice') is selected.
Rice cooker display shows error.	Inner pot not in place; Sensor issue.	Ensure the inner pot is correctly seated. Unplug the unit for a few minutes and plug it back in to reset. If the error persists, contact customer support.

If the problem persists after trying these solutions, please contact Bar customer support for assistance.

8. SPECIFICATIONS

Feature	Detail
Brand	Bar
Model Name	Small Rice Cooker (part of combo)
ASIN	B0CB69PXWR
Color	White
Special Feature	Removable Bowl (Rice Cooker)
Product Care Instructions	Hand Wash
Included Components	Instruction Manual, Food Processor, Rice Cooker, various blades/discs, inner pot, measuring cup, rice paddle
Date First Available	July 5, 2023
Food Processor Motor	800W
Food Processor Speeds	2 Speeds + Pulse
Rice Cooker Capacity	Suitable for 1-4 people
Rice Cooker Functions	White Rice, Brown Rice, Porridge, Soup, Cake, Reheat

9. WARRANTY AND SUPPORT

For warranty information, please refer to the documentation included with your purchase or visit the official Bar brand website. Keep your proof of purchase for warranty claims.

If you require further assistance, have questions about your product, or need to report an issue, please contact Bar customer support through their official channels. You can typically find contact information on the brand's website or through the retailer where you purchased the product.

Bar Store Link: Visit the Bar Store on Amazon