



Russell Hobbs



NUTRICHEF GRAIN & RICE COOKER

2 YEAR WARRANTY

RHGC14

RHGC14_IB_FA_160119 Part No. T22-9000708




INSTRUCTIONS & WARRANTY

IMPORTANT SAFEGUARDS

When using this appliance, basic safety precautions should always be followed, including the following:

Read all instructions before, and follow whilst using this appliance.

1. Do not touch hot surfaces. Use handles or knobs provided.
2. To avoid burns, stay clear of the steam vent during cooking.
3. Ensure the steam vent is clean and unobstructed at all times.
4. Do not leave the serving spoon, measuring cup or any other utensils in or on the unit while it is in use.
5. When hot, this appliance contains hot water and steam. Open the lid carefully to avoid scalding, and allow water to drip into the cooking bowl.
6. To protect against electric shock DO NOT spill liquids over the controls or immerse cord, plug or heating body in water or any other liquid.
7. To prevent damage or shock hazard, do not cook directly in cooking base. Cook only in cooking bowl provided.
8. Do not use this appliance near bathtubs, showers, basins or other vessels containing water. 
9. Do not use outdoors.
10. This product is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the product by a person responsible for their safety.
11. This appliance is not a toy. Children must be supervised to ensure they do not play with this appliance.
12. Cleaning or user maintenance shall not be carried out by children without the supervision of a person responsible for their safety.
13. Always switch off and disconnect this appliance from the wall power outlet when not in use and before cleaning.
14. Follow the instructions when cleaning.
15. To disconnect, turn off the wall power outlet, then grasp and remove the plug. Never pull by the cord.
16. Do not operate the appliance with a damaged cord or plug or after the appliance has malfunctioned, or has been dropped or damaged in any manner. Contact customer service for replacement, examination, repair or adjustment.
17. Do not use the inner pot if dented, bent or damaged.
18. There are no user serviceable parts. If the power cord is damaged, it must be replaced by the manufacturer or similarly qualified person in order to avoid a hazard.
19. Do not operate the appliance if empty.
20. Do not use on an inclined plane or unstable surface.
21. Keep the appliance and the power cord away from the edges of benches and countertops and out of reach of children and persons with reduced physical, sensory and mental capacities.
22. When using this appliance, provide adequate air space above and on all sides for air circulation.
23. Do not operate this appliance while it is touching or near curtains, wall coverings, clothing, dish towels or other combustible materials.
24. Do not place on or near any heat sources.

25. Do not allow the cord to come in contact with hot surfaces including stovetops.
26. Do not move the appliance whilst in use.
27. **WARNING:** After use, the appliance surfaces, contents and heating plate inside cooking base will remain hot for some time.
28. Extreme caution must be used when moving an appliance containing hot foods and/or liquids.
29. Do not use the KEEP WARM function for cooking or to reheat cold rice or other foods.
30. Never use the cooking bowl on a gas or electric cooktop or on an open flame.
31. Do not cut foods directly in the cooking bowl to avoid scratching the non-stick coating.
32. Do not attempt to heat or cook non-food items in this appliance.
33. Do not use the appliance for other than its intended purpose.
34. Misuse of this appliance may result in potential injury.
35. This appliance is not intended to be operated by means of an external timer or separate remote control system.
36. For added safety, electrical appliances should be connected to a power outlet that is protected by a residual current device (RCD), also often referred to as a 'Safety Switch'. Your switchboard may already incorporate an RCD. If unsure, call an electrician for verification and fitting if necessary.

This appliance is intended to be used in household and similar applications such as:

- Staff kitchen areas in shops, offices and other working environments;
- Farm houses;
- By clients in hotels, motels, and other residential type environments;
- Bed & breakfast type environments.

SAVE THESE INSTRUCTIONS

Congratulations on the purchase of your new Russell Hobbs NutriChef Grain & Rice Cooker. Each unit is manufactured to ensure safety and reliability. **Before using the NutriChef Grain & Rice Cooker for the first time, please read this instruction booklet carefully and keep it for future reference.** Pass it on if you pass on the product.

When using this appliance, basic safety precautions should always be followed.



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|-----------------------|---------------------|
| 1. Cooking base | 7. Condensation cup |
| 2. Control panel | 8. Steaming basket |
| 3. Locking lid | 9. Serving spoon |
| 4. Lid release button | 10. Cooking bowl |
| 5. Lid handle | 11. Measuring cup |
| 6. Steam vent cap | |

GENERAL USE

BEFORE FIRST USE

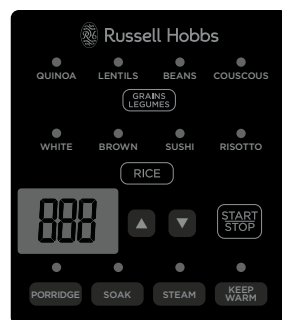
- Remove all packing material, any stickers, and the plastic protector from over the power plug.
- Select a location where this unit is to be used. Place the unit on a stable, heat resistant surface, free from cloth, liquids and any other flammable materials. Ensure that the unit has enough space all the way around and above it to allow heat and steam to flow without damage to cabinets, walls or over head cupboards.
- Remove and save instruction booklet.
- All parts of the NutriChef Grain & Rice Cooker need to be thoroughly cleaned before being used for the first time (see 'Care and Maintenance').
- Place the clean, dry cooking bowl in the cooking base.

IMPORTANT INFORMATION ABOUT YOUR GRAIN & RICE COOKER

- It is not necessary to preheat the grain & rice cooker before use.
- The cooking bowl gets hot. When in use, always use oven mitts or potholders when touching any outer or inner surface of the appliance.
- During the first few minutes of use you may notice some light smoke and a slight odour. This is normal.
- As the grain cooks, steam will escape through the steam vent cap. Position the grain cooker so the steam vent is facing away from cabinets, walls or over head cupboards.

CAUTION: Do not place hand over steam vent while cooking. The hot steam may cause burns.

- Use the plastic serving spoon (or a wooden spoon) to stir and remove grain. Do not use metal utensils that can scratch the non-stick cooking bowl.
- Do not fill the cooking bowl higher than recommended. There are different maximum fill levels for different ingredients. Refer to the cooking charts provided.
- When the grain cooker is plugged in, three dashes will blink on the display screen, indicating that the appliance is on standby and ready to program.
- Display screen indicates that the cooker is in use: solid numbers with a blinking colon sign (:) or dashes flashing in a clockwise rotation.
- The display will show how many minutes it has been in keep warm mode. After 30 minutes the appliance will beep three times and turn itself off.
- When a function is complete (except for the steam function), the appliance will beep three times and go into keep warm mode for 30 minutes.



OPERATING YOUR GRAIN COOKER

COOKING GRAINS/LEGUMES

1. Place the cooking bowl into the cooking base.
2. Measure desired amount of grain with the provided measuring cup.
3. Rinse the grain with water to remove any excess starch and then drain.
4. Add the grain to the cooking bowl.

NOTE: With the COUSCOUS setting, pearl couscous (the largest size) works best. To cook fine couscous, check the grain for doneness about halfway through the cooking program.

5. Using the measuring cup provided add the required amount of water to match the number of cups of grain being cooked (refer to Cooking Chart).

DO NOT fill past the maximum volume printed in the cooking bowl.

NOTE: Boiling water, rather than water at room temperature will speed up the cooking process. Please adjust cooking times to be less than recommended when using boiling water.

6. Place the cooking bowl into the cooking base, then close lid.
7. Plug in the appliance. The dashes on the display will blink, indicating that the unit is in standby mode.
8. Select the desired grain setting by pressing the GRAINS/LEGUMES button until the light above the desired grain flashes.
9. Press the START/STOP button and the light above your selected grain will turn solid. The display screen will illustrate that the cooking has begun through either a time count down or dashes flashing in a clockwise rotation.

NOTE: When using QUINOA or LENTILS programs, the display screen will show a time count down. This means that the food will cook for the set length of time.

NOTE: When using BEANS or COUSCOUS programs, the display screen will show rotating dashes. This means that the food will cook until water is absorbed.

10. When the program has concluded the cooker will produce three beeps signifying that your grain is ready. The grain cooker will switch to KEEP WARM and the display will start counting up the minutes for up to 30 minutes.
11. To turn the grain cooker off, press the START/STOP button. Unplug the appliance when not in use and always allow the grain cooker to completely cool before cleaning.

CHART FOR GRAINS/LEGUMES PROGRAMS

- Please use the measuring cup provided (160ml) to measure the grain and water.
- Rinse the grain with water to remove any excess starch and then drain.

NOTE: Please do not cook more cups than recommended per program as this could cause overflow.

TYPE OF GRAIN/LEGUME	GRAIN / LEGUME (cups)	WATER (cups)
White Quinoa NOTE 4 cups is the maximum amount of Quinoa recommended to cook.		
	1 cup	2 cups
	2 cups	4 cups
	3 cups	6 cups
	4 cups	7 cups
Whole Lentils NOTE the lentils were rinsed before cooking. 3 cups of whole lentils is the maximum amount recommended to cook. Split Lentils - In order to cook split lentils please follow the table below and <u>open the lid half way of the cooking cycle.</u>		
	1 cup	3 cups
	2 cups	6 cups
	3 cups	9 cups
Red Kidney Beans & Chickpeas NOTE 3 cups dry Beans & Chickpeas is the maximum amount recommended to cook.		
1 cup of dry beans/chickpeas = 2 cups after being soaked overnight.	1 cup (dry) = 2 cups soaked	2.5 cups water = 2 cups water to cook
2 cups of dry beans/chickpeas = 4 ¼ cups after being soaked overnight.	2 cups (dry) = 4 ¼ cups soaked	5.5 cups water = 3.5 cups of water to cook
3 cups of dry beans/chickpeas = 7 ¼ cups after being soaked overnight.	3 cups (dry) = 7 ¼ cups soaked	8 cups water = 5 cups of water to cook
Pearl Couscous NOTE 6 cups is the Maximum amount of Couscous recommended to cook.		
Add 1 tsp olive oil to prevent sticking.	1 cup	1.5 cups
Add 2 tsp olive oil to prevent sticking.	2 cups	3 cups
Add 3 tsp olive oil to prevent sticking.	3 cups	4.5 cups
Add 4 tsp olive oil to prevent sticking.	4 cups	5.5 cups
Add 5 tsp olive oil to prevent sticking.	5 cups	6 cups
Add 6 tsp olive oil to prevent sticking.	6 cups	7 cups

CHART FOR PORRIDGE PROGRAM

- Please use the measuring cup provided (160ml) to measure both the oats and water.

NOTE: Please do not cook more cups than recommended per program as this could cause overflow.

PORRIDGE	OATS (cups)	WATER (cups)
Rolled Oats NOTE 3 cups is the maximum amount of Rolled Oats recommended to cook.		
	1 cup	2 cups
	2 cups	4 cups
	3 cups	6 cups

COOKING RICE

1. Measure desired amount of rice with the provided measuring cup and add to the cooking bowl. For best results rinse the rice to remove any excess starch and then drain.

NOTE: Please refer to the cooking chart and use the measuring cup provided.

2. Using the measuring cup provided, add the required amount of water to match the number of cups of rice being cooked (refer to Cooking Chart).
DO NOT fill past the maximum volume printed in the cooking bowl.
Add butter, oil, or seasonings as desired.
3. Place the cooking bowl into the cooking base and then close lid.
4. Plug in the appliance. The function lights and dashes on the display will blink, indicating that the unit is in standby mode. Select the desired rice setting by pressing the RICE button until the light above the desired rice setting flashes.
5. Press the START/STOP button and the light above your selected rice will turn solid and the display screen dashes will begin rotating. This means the appliance is cooking.
6. When the rice is ready, the unit beeps three times and switches to KEEP WARM and the display will start counting up the hours for up to 30 minutes.
7. For best results, allow the rice to rest on warm for 15 minutes with the lid in place. This will help further steam the rice. If desired, stir the rice with the serving spoon before serving.
8. To turn the unit off, press the START/STOP button. Unplug the appliance when not in use and always allow the unit to completely cool before cleaning.

CHART FOR RICE PROGRAMS

- Please use the measuring cup provided (160ml) to measure both the rice and the water.
- Rinse the rice with water to remove any excess starch and then drain.

NOTE: Please do not cook more cups than recommended per program as this could cause overflow.

TYPE OF RICE	RICE (cups)	WATER (cups)
White Long Grain Rice NOTE 6 cups is the maximum amount of White rice recommended to cook.		
	1 cup	2 cups
	2 cups	3.5 cups
	3 cups	4.5 cups
	4 cups	5.5 cups
	5 cups	6.5 cups
	6 cups	7.5 cups
Brown Medium Grain Rice NOTE 4 cups is the maximum amount of Brown rice recommended to cook.		
	1 cup	2.5 cups
	2 cups	5 cups
	3 cups	7 cups
	4 cups	7.5 cups
Sushi Medium Grain Rice NOTE 6 cups is the maximum amount of Sushi rice recommended to cook.		
	1 cup	1.75 cups
	2 cups	3 cups
	3 cups	4.5 cups
	4 cups	5.5 cups
	5 cups	6.5 cups
	6 cups	7.5 cups
Risotto NOTE 4 cups is the maximum amount of Risotto recommended to cook.		
	1 cup	1.5 cups
	2 cups	3 cups
	3 cups	4.5 cups
	4 cups	6 cups

STEAMING

This setting allows you to steam vegetables, proteins, dumplings and more.

1. Add about 1.5 to 2 cups of water into the cooking bowl, and then place the cooking bowl into the cooking base.
2. Add ingredients to the steaming basket, place the basket into the cooking bowl, then close lid.
3. Plug in the appliance. The dashes on the display will blink, indicating that the unit is in standby mode.
4. Press the STEAM button.
5. To set the time, press the arrow keys up ▲ or down ▼ until the desired number of minutes is showing on the display.

NOTE: The maximum STEAM setting is 1 1/2 hours. The default setting is 15 minutes.

6. Press the START/STOP button to begin.

CAUTION: Do not place hands over steam vent during cooking cycle as this may cause burns.

7. The Steam light will turn solid and the display screen dashes will begin rotating, indicating that the appliance is heating.
8. Once the appliance has reached a certain temperature, which allows water to boil, the display screen will begin to countdown the minutes.
9. Once the cooking time is complete, the appliance will turn off.
10. To turn the appliance off, press the START/STOP button. Unplug the appliance when not in use and always allow the appliance to completely cool before cleaning.

KEEP WARM

This setting allows you to keep foods warm for 30 mins. It is not recommended to keep food on warm for more than 4 hours.

WARNING: Do not use the KEEP WARM function for cooking or to reheat cold rice or other foods.

1. Add already hot ingredients to the cooking bowl. Place the cooking bowl into the cooking base, and then close lid.
2. Plug in the appliance. The function lights and dashes on the display will blink, indicating that the unit is in standby mode.
3. Press the KEEP WARM button.
4. To adjust the time, press the arrow keys up ▲ or down ▼ until the desired number of minutes is showing on the display.
5. Press the START/STOP button to begin; the warm light will turn solid and the display screen will begin to countdown the minutes.
6. Once the cook time is complete, the appliance will switch off.
7. Unplug the appliance when not in use and always allow the grain cooker to completely cool before cleaning.

CARE AND MAINTENANCE

IMPORTANT: Never immerse cooking base in water or other liquids.

1. Always unplug the grain cooker and allow to cool completely before cleaning.
2. Wash cooking bowl in warm water and dish soap. If food sticks to the cooking bowl, allow it to soak before cleaning with a plastic scouring pad.
3. Remove the steam vent cap, condensation cup and the inner baffle assembly placed in the lid. They can be washed along with the serving spoon and measuring cup.

NOTE: To remove the inner baffle assembly gently pull it out using two hands. Once cleaned under soapy water place it back into the lid.

NOTE: When reassembling the inner baffle assembly please make sure the larger rubber ring in the middle is facing the lid.

NOTE: The cooking bowl has an aluminium outer surface, therefore it is best to wash it by hand. If washed in the dishwasher, the outer aluminium surface may become cloudy, but will not affect cooking.

4. Rinse and dry thoroughly.
5. Wipe interior and exterior of the cooking base with a soft, slightly damp cloth or sponge.
6. Reassemble the steam vent cap, the condensation cup, inner baffle assembly and cooking bowl, on/into the grain cooker.

IMPORTANT: Never use abrasive cleansers or scouring pads to clean the cooking base, as they may damage the surfaces.

7. If water accidentally gets near the control panel or onto the heating plate, allow the grain cooker to dry completely before using. Any other servicing should be performed by an authorized service representative



STORING

Make sure that the appliance is thoroughly cool and dry. Never wrap the cord tightly around the appliance; keep it loosely coiled.

HELPFUL HINTS AND TIPS

- If grain or other foods start to boil over, open the lid and stir for a couple minutes. Leaving the lid open for a short period of time will allow some of the liquids to boil off and for the mixture to slightly cool. Close the grain cooker and repeat if needed. Adding a small amount (1 Tbs.) of butter or oil to water before cooking will help prevent this issue from occurring.
- Try using broth, stock, or reconstituted bouillon in place of water for additional flavor in grain or rice recipes. If you do, no additional salt may be necessary.
- Do not keep small amounts of rice or grain in the warm cycle for extended periods of time because it can dry out.
- During cooking, a thin crust may develop on the rice or grain at the bottom of the bowl. If you do not like crust, you can easily peel it off and discard it.
- Taste/hardness will vary depending on the quality/type of grain and length of time it is cooked. For softer, fluffier grain, add a little more water. For firmer, crunchier grain, use less water.
- For other types of grains not listed here, follow package directions.
- Do not fill bowl above the highest water marking cup level on the cooking bowl.

ADDITIONAL USES FOR YOUR GRAIN & RICE COOKER

Packaged foods: condensed and ready to serve soups, pastas, and stews

- Do not fill bowl above the largest water marking cup level on the cooking bowl. For even heating, stir occasionally.
- To cook food with meats, use only boneless meats and poultry that are cut into cubes no larger than 1½ inches. It is not necessary to brown the meats before cooking.
- When cooking rice, grain or pasta in a soup, add additional liquid in the recipe.
- Since most frozen vegetables cook very quickly, it is best to add them at the end of the cooking time. Stir them into the soup or stew and allow the mixture to cook an additional 5 to 10 minutes.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
Some kernels of grain do not seem fully cooked	<ul style="list-style-type: none"> The grain was not allowed to finish cooking. There was not enough water in the cooking bowl. 	<ul style="list-style-type: none"> Once the switch on the grain cooker automatically switches to keep warm, allow grain to rest for 15 minutes before serving. Add a few more tablespoons of water and cook a little longer by pushing the control switch back to cook. Check the grain again when the appliance automatically switches back to warm and has rested for 15 minutes.
Cooking bowl is not as clean as I would like.	<ul style="list-style-type: none"> Starch built up on sides and bottom of the bowl. 	<ul style="list-style-type: none"> Fill the bowl with hot soapy water and let stand for several minutes; then use a nylon scrubber along sides and bottom. Rinse well.
Grain boils over.	<ul style="list-style-type: none"> Too much grain is being cooked. There is too much water for the amount of grain. 	<ul style="list-style-type: none"> Make sure to cook no more than maximum amount suggested. The amount of grain to be cooked should match the water markings on the bowl. Add a small amount (1 Tbs.) of butter or oil to water before cooking.
Grain is too dry.	<ul style="list-style-type: none"> There is too much grain or not enough water. 	<ul style="list-style-type: none"> Use the measuring cup that comes with the appliance. The grain measure provided holds $\frac{3}{4}$ cup (6 fluid oz.) of uncooked grain.
Rice is gummy.	<ul style="list-style-type: none"> There is too much water or not enough rice. 	<ul style="list-style-type: none"> Make sure you have the correct ratio.

Spectrum Brands Australia Pty Ltd

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Customer Service in New Zealand

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Email: service@spectrumbrands.co.nz

Website: www.spectrumbrands.co.nz

Spectrum Brands Australia Pty Ltd and Spectrum Brands New Zealand Ltd Warranty Against Defects

In this warranty:

Australian Consumer Law means the Australian consumer law set out in Schedule 2 to the Competition and Consumer Act 2010;

CGA means the New Zealand Consumer Guarantees Act 1993;

Goods means the product or equipment which was accompanied by this warranty and purchased in Australia or New Zealand, as the case may be;

Manufacturer, We or us means:

1. for Goods purchased in Australia, Spectrum Brands Australia Pty Ltd ABN, 78 007 070 573;
or
2. for Goods purchased in New Zealand, Spectrum Brands New Zealand Ltd, as the case may be, contact details as set out at the end of this warranty;

Supplier means the authorised distributor or retailer of the Goods that sold you the Goods in Australia or in New Zealand; and

You means you, the original end-user purchaser of the Goods.

1. Our goods come with guarantees that cannot be excluded under the Australian Consumer Law, or the CGA. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.
2. The benefits provided by this Warranty are in addition to all other rights and remedies in respect of the Goods which the consumer has under either the Australian Consumer Law or the CGA. The original purchaser of the Goods is provided with the following Warranty subject to the Warranty Conditions:
3. We warrant the Goods for all parts defective in workmanship or materials for a period of 2 years (**Warranty Period**) from the date of purchase.

If the Goods prove defective within the Warranty Period by reason of improper workmanship or material, we may, at our own discretion, repair or replace the Goods without charge.

Warranty Conditions

4. The Goods must be used in accordance with the manufacturer's instructions. This Warranty does not apply should the defect in or failure of the Goods be attributable to misuse, abuse, accident or non-observance of manufacturer's instructions on the part of the user. As far as the law permits, the manufacturer does not accept liability for any direct or consequential loss, damage or other expense caused by or arising out of any failure to use the Goods in accordance with the manufacturer's instructions.
5. Exhaustible components (such as batteries, filters and brushes) of the Goods are included under this Warranty only where there is a defect in workmanship or materials used.
6. The warranty granted under clause 3 is limited to repair or replacement only.
7. Any parts of the Goods replaced during repairs or any product replaced remain the property of the manufacturer. In the event of the Goods being replaced during the Warranty Period, the warranty on the replacement Goods will expire on the same date as for the Warranty Period on the original Goods which are replaced.
8. In order to claim under the warranty granted under clause 3 you must:
 - (a) Retain this warranty with your receipt/proof of purchase; and
 - (b) Return the Goods to us at the relevant address or to the Supplier by prepaid freight within the Warranty Period accompanied with (i) the legible and unmodified original proof of purchase, which clearly indicates the name and address of the Supplier, the date and place of purchase, the product name or other product serial number and (ii) this warranty.
9. This warranty is immediately void if:
 - (a) Any serial number or appliance plate is removed or defaced;
 - (b) The Goods have been serviced or otherwise repaired by a person not authorised to do so by us or where non approved replaced parts are used.
10. The Goods are designed for domestic use only. The Goods must be connected to the electrical voltage requirements as specified in the ratings label located on the Goods.
11. This warranty does not cover the cost of claiming under the warranty or transport of the Goods to and from the Supplier or us.
12. This warranty is only valid and enforceable in Australia against Spectrum Brands Australia Pty Ltd and in New Zealand against Spectrum Brands New Zealand Ltd.

Contact us or the Supplier for further details.

Register your product online

If you live in Australia please visit: www.spectrumbrands.com.au/warranty

If you live in New Zealand Please visit: www.spectrumbrands.co.nz/warranty

Registration of your warranty is not compulsory, it gives us a record of your purchase AND entitles you to receive these benefits: Product information; Hints and tips; Recipes and news; Information on special price offers and promotions.

Any questions? Please contact Customer Service for advice.



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