

kitchenperfected™

OPERATING INSTRUCTIONS

# Automatic Rice Cooker



MODEL: E3302/E3312/E3322

# thank you

Thank you for the purchase of this quality **KITCHEN PERFECTED** product. Used carefully and in accordance with the instructions enclosed, it should give you trouble free service over a long period of time. Please keep these instructions for future reference.

## FEATURES

- Toughened Glass Lid with Stainless Steel Rim
- Automatic Cooking Cycle with 'Keep Warm' Feature
- Keeps Rice Hot for Several Hours
- Cook Indicator Light
- Keep Warm Indicator Light
- Non-Stick Removable Easy to Clean Rice Bowl
- Measuring Cup and Spatula
- On/Off Switch

## SPECIFICATIONS

Operating Voltage: 220-240v ~ 50Hz

Model	Capacity	Cups	Wattage
E3302	0.8 Litres	4	350W
E3312	1.8 Litres	10	700W
E3323	2.5 Litres	15	900W

## IMPORTANT SAFEGUARDS AND PRECAUTIONS

### SAVE THESE INSTRUCTIONS

- Read all instructions carefully
- 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 and breakfast type environments.

**Note:** this appliance is not intended for commercial use

- Only for use indoors.
- Do not use outside or in damp conditions.
- Before plugging into mains socket, check whether supply line voltage and current rating are in compliance with the rated electrical parameters shown on the rating label.
- Keep away from hot surfaces, such as gas or electric hobs and ovens etc
- Do not use for any purposes other than the appliances intended use.
- This appliance is not intended to be operated by means of an external timer or separate remote control system.
- To prevent damage to the mains cord, do not let it pass over sharp corners, edges or hot surfaces.
- If the supply cord is damaged, do not use. Check before each use!
- If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.
- Do not use if any part of this appliance is damaged in any way.
- Always unplug when not in use.
- To prevent against the risk of electric shock, do not submerge any part of this appliance in water, unless advised in this manual.
- This appliance should only be used on a flat surface.

- This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years.
- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.



## **CAUTION:** Hot Surface.

- Always unplug the appliance before refilling.

**WARNING!:** keep appliance away from walls, cabinets and draperies. Steam produced can damage surfaces.

- Do not hold the handle or move while the appliance is in use.
- Do not operate the appliance without water.
- Do not use with any other liquid.
- Burns can occur from touching hot surfaces, hot water or steam.
- Do not overfill the appliance, since this may eject hot water.
- Always wear protective oven gloves when inserting or removing items from the appliance.
- To prevent burns do not lean over the appliance. Gently remove the lid directing the steam away from you, and let the steam escape gradually.
- Do not immerse in water during cleaning.

**WARNING!:** Do Not remove the lid while the water is boiling.

- DO NOT keep small amounts of rice warm in the cooker for extended periods. The minimum should be approximately 3 cups cooked rice (1 cup uncooked).
- If you have cooked other ingredients with the rice, the time stored at "Warm" should be kept to a minimum to avoid unpleasant aromas
- When cooking a small quantity of rice, take extra care to add the correct quantity of water to avoid boiling over.
- Stocks, made from stock cubes, may be used instead of water for steaming rice. The liquid level and cooking procedure remains as before.
- Keep the space between the inner pot and the heating plate clean and free from any foreign particles. Always keep the pot and cooker body clean.

**WARNING:** Position the lid so that steam is directed away from the handle

**WARNING!**

**ALWAYS ENSURE THE INNER POT IS LEVEL BEFORE USE AS THIS MAY RESULT IN PRODUCT FAILURE**

## LOCATION OF CONTROLS

- Toughened Glass Lid with Stainless Steel Rim (A)
- Cook Indicator Light (B)
- Keep Warm Indicator Light (C)
- Non-Stick Removable Easy to Clean Rice Bowl (D)
- Measuring Cup and Spatula (E)
- On/Off Switch (F)



## OPERATION

### 1. MEASURING THE RICE

Using the measuring cup provided, measure out the required quantity of rice. The measuring cup holds 160 grams of rice.

### 2. WASHING THE RICE BEFORE COOKING

Before cooking, wash the rice thoroughly under cold running water to remove starch. Use a colander or fine sieve for this -DO NOT use the inner pot of the Rice cooker, as you may scratch or indent it if this occurs, improper contact with the heating plate may result in unsatisfactory cooking. NOTE: Drier, fluffier rice is obtained by washing rice first.

### 3. ADDING WATER TO THE INNER POT

Add one cup of water for each cup of rice. For example, for 4 cupfuls of uncooked rice, add 4 cupfuls of water. However, if cooking only one cup of uncooked rice, additional water is needed, i.e. one and a half cups of water to the one cup of uncooked rice. Use the measuring cup provided with the unit. In general, the following guidelines are useful:

**FOR SOFTER, FLUFFIER RICE** - add a little more water.

**FOR FIRMER, CRUNCHIER RICE** - add a little less water.

For the first few times you may need to experiment with slight variations in the relative proportions of rice to water, in order to achieve results best suited to your requirement.

**NOTE:** Sometimes 'sticky rice' may be produced. This is because of the types of uncooked rice used and not because that the Rice Cooker is faulty.

#### **4. CHECKING THAT THE INNER POT IS SET PROPERLY IN THE OUTER POT**

Before placing the inner pot into the cooker (outer pot or main body of the cooker), check that both the heating plate at the base of the outer pot and the outer surface of the inner pot are clean and dry. This is important, to ensure proper contact between the heating plate and the inner pot. Make sure that there is no water or grains of rice on the heat sensor in the centre of the outer pot, or on the bottom of the inner pot. The heat sensor needs to establish proper contact with the inner pot, otherwise the rice will not cook properly.

#### **5. COVER WITH THE LID**

Having selected the right amount of rice and water in the inner pot, and having placed the inner pot into the outer pot, place the lid into position on the cooker.

#### **6. CONNECT POWER CORD AND START COOKING**

Plug the AC Mains cord of the cooker into a 230 Volt AC Mains household supply. Use the On/Off switch to turn the power on to the rice cooker. The orange “Warm” indicator light will light up.

#### **7. TURNING ON THE SWITCH -COOKING RICE**

Depress the cooking switch lever on the Rice Cooker and the “Cook” indicator light will glow. The cooking cycle has now commenced, and will continue until the rice is fully cooked. The rice cooker is thermostatically controlled by the amount of water used with the rice. The cooking cycle will be completed when all the water has evaporated away, and the cooker will then automatically go into the “Warm” function. The orange “Warm” indicator will light up. The overall time taken to cook the rice depends on the amount of water used in the cooker - the more water used the longer the cooking time.

#### **8. AUTOMATIC STAY WARM FEATURE**

When the rice is fully cooked, the cooking switch will automatically switch to the “Warm” function and the switch lever will rise. The “Cook” indicator light will shut off and the “Warm” Indicator light will light up. The rice will now be kept warm as long as the cooker stays plugged in to mains.

#### **9. ALLOWING THE RICE TO SETTLE**

It is important to allow cooked rice to settle and absorb moisture. During the cooking cycle and for 10 minutes after the unit has automatically switched to “Warm” mode, it is IMPORTANT NOT TO LIFT THE LID as this will allow the steam to escape and may cause the rice to stick. The transparent glass lid allows visual observation during cooking without having to remove the lid. Having allowed about 10 minutes from switch-off time, to “steam out” the rice, lift the lid, loosen and fluff out the rice with a fork and serve.

**NOTE:** The “Warm” cycle is designed to continue until the mains power is switched off. The rice can be kept warm in the unit, but please note, warming time should not exceed 5 hours. Warming beyond this time will result in loss of flavour, colour and nutrients.

**IMPORTANT - DO NOT** interfere with the automatic switch mechanism by preventing it from automatically switching to “Warm” once cooking has been completed. Also, DO NOT try to depress the switch once it has switched up to “Warm” mode. The taste and hardness of cooked rice will depend on the type and quality of rice and also on the length of time it has been cooked.

#### **10. BROWN RICE**

Brown rice can be cooked following the same instructions as above (for white rice), except that it should be left to “steam out”, once cooked, for slightly longer, i.e. approx 15 minutes.

## RICE VARIATIONS

Rice can be cooked as per the directions above and while still hot.

Several variations can be achieved as suggested below. The suggestions are based on 1 cup of rice cooked in 1 cup of water. Fluff the rice with a fork before adding extra ingredients, and mix well

### **SAFFRON RICE Yellow Rice**

Add a pinch of powdered saffron to the 1 cup of water used to cook the rice. When cooked, add a little salt and pepper to taste and mix well.

### **AROMATIC RICE**

When rice is cooked, fluff with a fork before adding 1/2 cup of chopped raisins, and 1/2 teaspoon mixed spice or cinnamon.

### **PARSLIED RICE**

When cooked, fluff with a fork and add 1 tablespoon of butter, pepper and salt to taste, and 2 tablespoons of finely chopped parsley, or any fresh herbs from your garden.

### **CURRIED RICE**

When cooked, add 1/2 cup sultanas, and 1/2-1 teaspoon curry powder, depending on the strength of curry powder, 2 finely chopped spring onions may also be added.

### **LEMON RICE**

When cooked, fluff with a fork, and add 1 tablespoon butter, and 2 teaspoons grated lemon rind.

### **GREEN AND GOLD RICE**

When cooked, fluff with a fork and add one 130g can of creamed corn, and 1/2 cup of cooked green peas and a little chopped mint

## CLEANING AND CARE

### **BEFORE USING THE RICE COOKER FOR THE FIRST TIME:**

Wash the inner pot and lid with warm, soapy water

Rinse and dry thoroughly.

### **AFTER EACH USE:**

It is important to always wash the inner pot and lid after cooking. Unplug from AC Mains and allow the Rice cooker to cool before commencing cleaning.

NEVER place the body of the cooker in water or any other liquid. The body should be cleaned by wiping the inside and outside surfaces with a damp soapy cloth and drying thoroughly.

If water should accidentally enter the switch mechanism, or spill onto the heating plate, allow it to dry thoroughly before using the cooker again

The inner pot, lid and steamer may be washed in warm soapy water. Do not use abrasive cleaners or metal scouring pads. Scratching or denting the surface of the pot could result in poor contact with the heating plate.

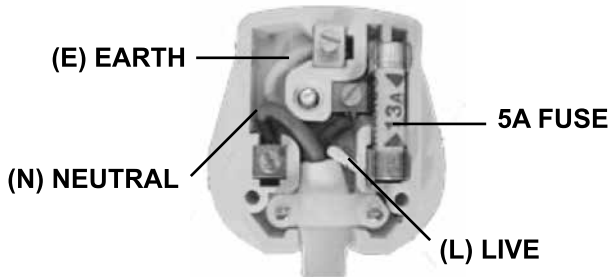
## WEEE/ENVIRONMENTAL PROTECTION



### Disposal of Electrical and Electronic Equipment

Do not dispose of this product with household waste. For the proper treatment, recovery and recycling please take this product to the appropriate waste collection point. If you are unsure where this may be, please contact your local authority. Improper disposal may be harmful to the environment.

## UK PLUG REWIRING




Your appliance operates on 220-240V~50Hz AC Mains and comes fitted with a 3-pin BSI Approved plug, so that it is ready for use by simply plugging into AC Mains. Should you need to change or refit a plug, proceed as follows: -

### IMPORTANT:

The wires in the mains lead are coloured in accordance with the following code:

BLUE:	NEUTRAL (N)
BROWN:	LIVE (L)
GREEN AND YELLOW:	EARTH (E)

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The BLUE wire must be connected to the terminal which is marked with the letter "N" or coloured BLACK.  
The BROWN wire must be connected to the terminal which is marked with the letter "L" or coloured RED.  
The GREEN AND YELLOW wire must be connected to the terminal which is marked with the letter "E", the symbol  or coloured GREEN.

### DO NOT CONNECT EITHER WIRE TO THE EARTH TERMINAL OF A 3-PIN PLUG

Always ensure that the Mains Cord is located into the Plug through the Cord Guard or Cable Clamp, and that the Cord Guard screws are tightened to clamp the Cord (outer sheath and inner coloured wires) in position in the Plug. Make sure the Plug top is also fitted securely.

This appliance must be protected by a 5 Amp fuse in a 13 Amp type (BS1363) plug. Should you need to replace the fuse, use only an ASTA approved BS1362 fuse.



## LLOYTRON® CUSTOMER SERVICES

If you have any queries about this product, there are three ways to contact our customer service department:

**call: 08454 81 8808**

**email: [customerservice@lloytron.com](mailto:customerservice@lloytron.com)**

**web: [www.lloytronhelpdesk.com](http://www.lloytronhelpdesk.com)**

To find more details on a wide range of Kitchen Perfected products please visit our website at [www.lloytron.com](http://www.lloytron.com)  
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