

GASTROBACK®

OPERATING INSTRUCTIONS

DESIGN RICE COOKER PRO

with keep warm function



Art.-No. 42518 »Design Rice Cooker Pro«

Read all provided instructions before first usage!
Model and attachments are subject to change
For household use only!



We attach a certain importance to your safety. Thus, we ask you to read all provided instructions and information in this booklet carefully and completely, before you start running the appliance. This will help you to know all functions and properties of your new appliance. We especially ask you to adhere strictly to the safety information mentioned in these instructions.

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KNOWING YOUR DESIGN RICE COOKER PRO

Note:

The cooking times for rice depend on the room and water temperature, amount of water used, the type of rice and your individual preferences. The cooking times in the following tables are therefore intended only as approximations. They affect the cooking times with the amount of water added: If you want the rice softer or cook hard rice, then add a little more water and/or leave the rice after cooking with the keep warm function switched for a few minutes in the appliance.

Openbutton





IMPORTANT SAFEGUARDS

Carefully read all instructions before operating this appliance and save for further reference. Do not attempt to use this appliance for any other than the intended use described in these instructions. Any other use, especially misuse, can cause severe injuries or damage by electric shock, heat or fire.

Any operation, repair and technical maintenance of the appliance or any part of it other than described in these instructions may only be performed at an authorised service centre. Please contact your vendor.

This appliance is for household use only and not intended for use in moving vehicles.

Do not operate or store the appliance in humid or wet areas or outdoors. Any use of accessories, attachments or spare parts not recommended by the manufacturer may result in damage and/or injuries to persons.

Check the entire appliance regularly for proper operation—especially the power cord. 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 the appliance if the non-stick coating is damaged in any way (e.g. scratched, or peeling off).

Do not operate the appliance, when liquids are in the housing of the appliance or accumulate under the appliance or overflow. Do not operate the appliance, when the appliance or any part of it is likely to be damaged, to avoid risk of fire, electric shock or any other damage and/or injuries to persons.

The appliance is likely to be damaged if the appliance was subject to inadmissible strain (e.g. overheating, mechanical or electric shock), or if there are any cracks, excessively frayed or melted parts, or distortions, or if the appliance is leaking or not working properly. In this case, immediately unplug the appliance and return the entire appliance (including all parts and accessories) to an authorised service centre for examination and repair.

During operation keep the appliance in an appropriate distance of at least 20 cm on each side and 1 m above to furniture, walls, boards, curtains, and other objects. **Do not operate the appliance beneath or below any heat-sensitive or moisture-sensitive materials, boards, or drop-lights to avoid**

damage caused by steam, heat, or condensate. Operate the appliance on a well accessible, stable, level, dry, heat-resistant, water-resistant and suitable large table or counter. **Do not place the appliance over a power cord, or near the edge of the table or counter, or on wet or inclined surfaces, or where it can fall.** Always keep the appliance and the table or counter clean and dry, and wipe off spilled liquids immediately.

Do not place any clothes or tissue or other objects under or on the appliance must not be immersed in water during operation, to avoid risk of fire, electric shock and overheating. Before operation, always ensure that there are no foreign objects in or under the pot, and the appliance is assembled properly and not leaking with the lid and upper cover firmly in place. Solely use the appliance for processing edible food. Immediately unplug the appliance, if there is any kind of malfunction or problem (e.g. leaking, overheating).

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved. Do not let children play with the appliance. Cleaning and user maintenance must not be carried out by children without supervision.

Do not leave the appliance unattended, when it is in reach of young children. Always keep the appliance where it is dry and clean and where young children cannot reach it. Do not place any hard and/or heavy objects on the appliance or any part of it. Take care that no one will pull the appliance by the power cord.

This appliance can be used by children aged from 8 years and above and 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. 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.

Do not leave any cooking utensils or other foreign objects in the pot of the appliance during operation. Do not use any hard, sharp or edged objects (e.g. knives, forks) with the appliance. Only use wooden or heat-resistant plastic cooking utensils to stir and serve the food (e.g. supplied serving spoon). Do not use the inner pot for mixing ingredients to avoid excessive wear of the non-stick coating. Do not handle the appliance or any part of it with violence.

The appliance is heated by built-in electric heating elements. The appliance or power cord may never touch hot surfaces. Do not place the appliance or any part of it on or near hot surfaces (e.g. burner, heater or oven). Do not use any part of the appliance (e.g. pot, steamer) with any other device.

Do not move or tilt the appliance with the pot filled and inserted in the appliance to avoid that the liquid will be spilled. Always switch off, and unplug the appliance when it is not in use and let the appliance cool down sufficiently before moving, cleaning, or for storage. Always grasp the appliance on both handles for moving or lifting.

Never use rice in a cooking bag!

Do not use abrasive cleaners or cleaning pads (e.g. metal scouring pads) for cleaning. Do not clean the appliance with any corrosive chemicals (e.g. bleach). Do not immerse the appliance or power cord in water or any other liquid. Do not spill or drip any liquids on the appliance or on the power cord to avoid risk of fire and electric shock. When liquids are spilled in the appliance, immediately switch off, unplug the power cord and wait for the appliance to cool down. Thereafter, clean and dry the appliance thoroughly (See: Care and Cleaning).

DO NOT place the appliance or power cord in an automatic dishwasher.

Do not leave any food dry on the appliance. Always clean the appliance after each use to prevent a build up of baked-on foods (See: ›Care and Cleaning‹). Always keep the appliance and the accessories clean.

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.



IMPORTANT SAFEGUARDS FOR ELECTRICAL APPLIANCES

The appliance is heated electrically. Place the appliance near a suitable wall power socket to connect the appliance directly to a protected mains power supply with protective conductor (earth/ground) connected properly. Ensure that the voltage rating of your mains power supply corresponds to the voltage requirements of the appliance (220 - 240 V, 50 Hz, AC, rated for at least 8 A).

The installation of a residual current operated circuit breaker (r.c.c.b.) with a maximum rated residual operating current of 30 mA in the supplying electrical circuit is strongly recommended. If in doubt, contact your electrician for further information. In various foreign countries, the specifications for power supplies are subject to incompatible norms. Therefore it is possible that power supplies in foreign countries do not meet the requirements for safe operation of the appliance. Thus, before operating the appliance abroad, ensure that safe operation is possible.

Do not to use any extension cords or multisolet outlets.

Always handle the power cord with care. Always completely unwind the power cord before use. Do not place the appliance on a power cord. Power cords may never be knotted, twisted, pulled, strained or squeezed. Do not let the plug or power cord hang over the edge of the table or counter. The power cord may not touch hot surfaces. Ensure that no one will pull the appliance by the power cord. Take care not to entangle in the power cord. Always grasp the plug to disconnect the power cord. Do not touch the power plug with wet hands when the appliance is connected to the power supply.

Do not place or immerse the appliance or the power cord in water or any other liquid. Do not spill or drip any liquids on the power cord or exterior of the appliance. When liquids are spilled on the appliance or power cord, immediately switch off and unplug the appliance.



HIGH TEMPERATURES – RISK OF BURNS

The multicooker is designed for cooking and heating a variety of foods and, therefore, the interior of the appliance will get very hot during operation.



Because pot, lid and interior of the appliance are very hot during operation and shortly thereafter, do not touch these parts with your hands, arms or any other parts or your body or any heat- or moisture-sensitive objects. Do not place the pot on any heat-sensitive surfaces, shortly after operation. If required, protect your hands and arms with pot holders or oven gloves.

Always position steam vent on lid away from yourself to avoid scalding from escaping steam.

Even with the lid properly closed, steam will escape from the pot seam and steam vent during operation and shortly thereafter. During operation and immediately thereafter do not hold your hands, arms or face over the appliance to avoid scalds caused by steam escaping from the steam vent in the glass lid. In the steam vent and at the interior of the lid condensate could accumulate and drip and, additionally, large amounts of steam could escape from under the lid, when opening the lid. When opening the appliance, keep a sufficient distance to avoid scalds.

Do not cook any high-proof alcoholic liquor or alcoholic foodstuffs (e.g. mulled wine, grog) within the appliance to avoid risk of explosion and fire.

TECHNICAL SPECIFICATIONS

Model:	Art.-Nr. 42518 Design Reiskocher Pro
Power supply:	220 - 240 V 50 Hz
Power consumption:	600-700 W
Length of power cord:	ca. 1.2 m
Weight:	ca. 4.1 kg
Volume:	ca: 5 l
Dimensions:	284 mm x 311 mm x 289 mm (height x width x depth)
Certification:	  www.tuef-sued.de/ps-zert

OPERATION

BEFORE FIRST USE

Remove the appliance out of the box and make sure that all components and accessories are present and undamaged.

1. Check that the seal in the steam outlet is properly inserted. (See: ›Steam Outlet‹)

ATTENTION: Do not use any violence opening the appliance!

The lid opens easily with the opening button.

2. Wipe the inner pot, the inner steamer, and the inside of the lid before first use with a soft cloth. (See: ›Care and Cleaning‹)

COOKING RICE

1. Place the appliance on a firm, level, water and heat resistant work surface and fold the carrying handle to the rear over the hinge of the lid. Never place the appliance inclined, as the contents may leak during cooking. Leave on all sides of the appliance at least 30 cm of space.

⚠ WARNING: Never give fluids or foods directly into the heating tank. Keep the heating tank and especially the stainless steel surfaces of the hot plate and the temperature sensor (at the bottom of the heating tank) clean and dry. Wipe spilled liquids and adhering grains and dry the heating tank then thoroughly before you connect the appliance to the power outlet. Please keep in mind that the heating plate can still be hot even with the power off when the appliance was recently connected to the power outlet. Never

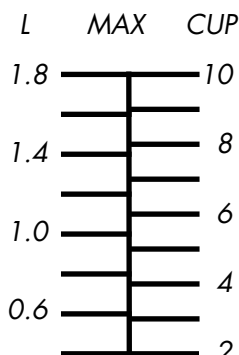
overflow the appliance: The inner pot may only be filled up to the upper level mark. Do not use vinegar for cooking.

2. Make sure that the steam outlet is properly installed. (See: ›Steam Outlet‹)
3. Measure the rice using the provided measuring cup. 1 serving (about 180 ml/135 g) is a filled to the brim measuring cup.
4. Wash the rice. Therefore fill the rice in a kitchen strainer and swivel the strainer under running water.

Note:

You can use a bowl or the provided inner steamer for washing the rice.

5. Open the appliance lid with the opening button, remove the inner pot and fill in the rice.
6. Fill in the required amount of water into the inner pot. Refer to the according level marks on the inside of the inner pot.



The numbers to the right of the level marks identifies the number of servings of rice (›Cup‹ scale).

The numbers on the left are in liters.

The liter refers to the amount of rice and does not match the volume of liquid.

Example:

For 6 measuring cups of rice, fill the inner pot up to the level mark 6 Cup with water.

Note:

You may need for different types of rice and the desired texture, more or less water. (See: ›Tips for cooking rice‹)

⚠ WARNING: Make sure that no foreign objects (eg rice grains) are the heating tank or stick to the outside of the inner pot. The heating tank and the outside of the inner pot must be clean and dry. Otherwise this will cause unusual noise during cooking, temperature control will not work properly and the appliance may overheat. Please keep in mind that the heating plate can be hot even with the power off when the appliance was recently connected to the power outlet.

7. Remove any adhering grains and dry the inner pot outside thoroughly. Also make sure that the top edge of the inner pot and insert the rubber gasket on the lid of the appliance are clean. Otherwise, the lid does not close properly.

8. Put the inner pot carefully into the heating tank and close the lid. The lid snaps into place when it is closed properly.

⚠ WARNING: Use only the provided power cord. Do not use extension cords or multiple sockets. Always plug the coupling into the appliance and then insert the power plug into the outlet.

9. Insert the coupling of the power cord into the power connector on the appliance. Then insert the power cord into an outlet. The power connector is located below in the gray plastic base on the right rear of the appliance.

Note:

Once you connect the appliance to the power outlet, the indicator light for the warm function turns on and the heating of the appliance begins to operate. Connect the appliance always only shortly before turning on the power.

10. Turn the appliance on, by pressing the on/off switch at the side of the appliance until it clicks into place. The indicator light for the cooking function will light up. Once the rice is done, the appliance automatically switches to the keep warm mode: The indicator light of the cooking function turns off. The rice can now be served.

⚠ WARNING: When opening the lid during operation or shortly after switching off large amounts of hot steam can escape suddenly. Open the lid and protect your hands and forearms possibly with an oven glove or clean towel. After the operation, when opening the lid some hot condensate could pour from the steam outlet. Upon Opening the lid never put your hand in the area of the hinge of the appliance. Wipe dry spilled water immediately.

⚠ ATTENTION: Do not use any hard or sharp objects to work with the appliance.

11. Press the release button on the front control cover and gently open the lid. Be careful not to scald with the escaping steam.

Note:

Based on the functionality of the rice cooker, there may be a slight browning of the rice at the bottom of the inner pot with some rice types. This is normal and can not be prevented.

KEEP WARM FUNCTION

⚠ WARNING: When Opening the lid during operation or shortly after, large amounts of hot steam can escape suddenly. Open the lid and protect your hands and forearms possibly with an oven glove or clean towel.

12. If you want to keep the rice warm in the appliance, then as soon as possible after cooking (indicator light goes out the cooking function) stir briefly with a suitable wooden or plastic spoon to allow excess water to evaporate. Make sure that the content does not run over the edge of the inner pot. Wipe the rim possibly with a clean cloth. Keep in mind that the inner pot and the lid can be very hot.

13. Close the lid.

Note:

You should not keep the rice warm for a long time. Depending on the type of rice, the rice is will be too soft and sticky.

Approximate Cooking Times for Rice

Amount* cup ml	2 360	3 540	4 720	5 900	6 1080	7 1260	8 1440	9 1620	10 1800
time** min	16	18	20	22	26	27	31	32	34

* Amounts based on the provided measuring cup.

** Times calculated for: Room temperature 20 ° C, water temperature 18 ° C

The minimum amount is 2 measuring cups!

COOKING PORRIDGE

With the automatic rice cooker can also be prepared English style porridge. Therefore you need to work with the lid open. You must stir the porridge during cooking regularly.

Note:

You can use instead of pure oatmeal, a 1:1 mixture of oatmeal and rice flakes.

⚠ WARNING: Do not place any ingredients into the appliance, which can form foam while cooking (example: milk, cream, egg).

1. Measure ½ to 1 measuring cup oatmeal (90 to 180 ml).

2. Wash the oatmeal briefly in a kitchen strainer under running water. Let then drain the oatmeal.

3. Insert the oatmeal into the inner pot and fill up with the proper amount of water, see: the following table.
 4. Leave the oatmeal to soak ½ to 1 hour in the water.
 5. Make sure that the inside of the heating tank and the outside of the inner pot are clean and dry.
 6. Put the inner pot into the heating tank and turn on the appliance. Do not close the lid!
- ⚠ WARNING:** The rim of the inner pot is very hot during operation.
7. Stir during cooking regularly. Be careful not to spill anything during stirring. If porridge went over the edge of the inner pot, then immediately wipe it off with a clean, slightly damp cloth.
 8. When the porridge is ready (after 35 to 50 min), turn off the appliance, unplug the power cord and serve immediately.

Note:

Do not keep the porridge warm for a longer period of time.

Amount of Water and Cooking Time for Porridge

Oatmeal	½ measuring cup	1 measuring cup	2 measuring cup
level mark	3 to 5	5 to 8	8 to 10
Time**	35 min	40 min	50 min

** Times calculated for: Room temperature 20 ° C, water temperature 18 ° C

STEAMING VEGETABLES

With the included inner steamer you can steam vegetables. However, the cooking times for vegetables can be very different. Follow the instructions in your recipe. Turn the appliance off after the cooking time by hand. Therefor slide the on/off switch up.

1. Make sure that the inside of the heating tank and the outside of the inner pot are clean and dry. Then place the inner pot in the appliance.
2. Fill in water up to the level mark Cup 1 into the inner pot.

Note:

If the cooking times match, then you can also cook the vegetables together with the rice. In this case, the appliance should, however, be filled only up to the level mark Cup 4. In addition, rice and vegetables could affect each others the taste.

3. Place the inner steamer over the inner pot and distribute the vegetables in the inner steamer.

Note:

Do not overfill. The vegetables must not protrude over the edge of the inner pot.

4. Close the lid and connect the power cord to the appliance and then to the wall outlet.
5. Turn the appliance on and follow the cooking time required. The water in the inner pot is cooking when steam escapes from the steam outlet.
6. Once the vegetables are cooked, turn off the power and unplug the power cord. Serve immediately.
7. The appliance is ideal to keep warm soups/stews.

TIPS FOR COOKING RICE

- Wash the rice is always shortly before cooking. Thus, a possibly occurring bran taste can be eliminated. Use only cold water for washing. If you rinse the rice before cooking in a kitchen strainer under cold running water, then the rice takes on only a little water. The rice is sufficiently purged when the draining water runs clear and no milky turbidity.
- The amount of water required depends on the type of rice used. The informations in the table below are approximate:

Rice Type*	Amount of water relative to the level mark in the pot use
Wild rice, brown rice	Fill a little over the level mark; soak before cooking
Polished rice	Fill approximately $\frac{1}{4}$ below the level mark, do not soak before cooking
Parboiled rice	Fill up to the level mark, do not soak before cooking

- * The rice type is usually indicated on the packaging.
- Very resistant rice varieties - especially wild rice - should be soaked before cooking $\frac{1}{2}$ to 1 hour in the cooking water. After cooking, the rice should be completely white and cloudy.
- Stir the rice directly after the end of the cooking time well, so that excess water can evaporate.
- For keeping warm accumulate the excess rice is in the middle of the inner pot.
- Never leave the cooking utensils in the rice. Otherwise, the taste may be impaired.

CARE AND CLEANING

⚠ WARNING: Always turn off the rice cooker first (push the on/off switch upwards), pull both connectors of the power cord and allow the appliance to cool before removing components and cleaning the appliance or moving. Always unplug the power cord from the electrical outlet before removing the cable from the appliance.

Make sure that no liquids get into the appliance. Never immerse the appliance, the power cable in water or other liquids or pour liquids into appliance.

⚠ ATTENTION: Never use hard or sharp objects , disinfectants, vinegar cleaner, scouring aids (scourer), or abrasives to clean the appliance or its parts. Do not apply any violence when cleaning. Never clean the appliance or its parts in the dishwasher.

1. Turn the appliance off, unplug the power cord from the outlet and then the coupling from the appliance. Let the appliance cool down .
2. Check the power cord: The plug contacts on the plug must always be clean, bright and dry, the insulation must never be broken at any point or damaged. Replace the cable if it is damaged. Keep the power cord in a clean, dry place.
3. Remove the steam outlet and dry the inside of the steam outlet. (See: ›Steam Outlet‹)
4. Remove the inner pot from the appliance.
5. Rinse the following components and accessories in warm soapy water: the inner pot and inner steamer, steam outlet, spoon and measuring cup.
6. Dampen a clean cloth or a soft sponge with warm soapy water; sponge or cloth should not drip when pressed.
7. Gently wipe the appliance from the outside. Wipe the heating tank from the inside.
8. Clean the stainless steel surfaces of hot plate and temperature sensor in the bottom of the heating tank very carefully. Stubborn caking can be removed carefully with a fine sandpaper (320 grit). Take care not damage the coatings on the side surfaces of the heating tank.
9. Dampen a clean cloth with clean water and wipe lightly after that.
10. Dry the equipment and all components carefully.

STEAM OUTLET

The steam outlet is located in the center of the lid.

⚠ WARNING: The lid of the steam outlet gets very hot during operation. First, turn off the appliance, unplug the power cord from the outlet and let the appliance cool down before opening the steam outlet.

⚠ ATTENTION: In the lid of the steam outlet a seal is inserted. Never scratch or poke with pointed or sharp objects under the edge of steam outlet. Be careful not to damage the seal.

To open and close the steam outlet lid:

1. Grasp, with appliance lid closed, with the index finger in the recess at the steam outlet. Then turn the lid of the steam outlet with the other hand gently a little bit counterclockwise until the steam outlet lid can simply be lifted .
2. Check that the seal is correctly inserted inside the edge of the lid of the steam outlet. If the seal is deformed, cracked or crusty, then replace the seal.
3. Dry after operation of the device, the inner sides of the steam outlet. The lid of the steam outlet can be cleaned in warm soapy water with a soft cloth and then dry. Set the lid back on the steam outlet.

Note:

The steam outlet lid can be inserted only in one direction. If the separator lid is properly inserted and locked, then the slot of the steam opening shows to rear panel and the steam outlet lid does not extend beyond the control cover.

Never operate the appliance without the separator lid!

NOTES FOR DISPOSAL



Dispose of the appliance and packaging must be effected in accordance with the corresponding local regulations and requirements for electrical appliances and packaging. Please contact your local disposal company. Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities. Contact your local government for information regarding the collection systems available. If electrical appliances are disposed of in landfills, dumps, or refuse incineration, hazardous substances can leak into the groundwater or can be emitted into air, thus getting into the food chain, and damaging your health and well-being. When replacing old appliances with new once, the retailer is legally obligated to take back your old appliance for disposal at least for free of charge.

INFORMATION AND SERVICE

Please check www.gastroback.de for further information. For technical support, please contact Gastroback Customer Care Center by phone: +49 (0)4165/22 25-0 or e-mail info@gastroback.de.

WARRANTY

We guarantee that all our products are free of defects at the time of purchase. Any demonstrable manufacturing or material defects will be to the exclusion of any further claim and within 2 years after purchasing the appliance free of charge repaired or substituted. There is no Warranty claim of the purchaser if the damage or defect of the appliance is caused by inappropriate treatment, over loading or installation mistakes. The Warranty claim expires if there is any technical interference of a third party without a written agreement. The purchaser has to present the sales slip in assertion-of-claim and has to bear all charges of costs and risk of the transport.

Note:

Customers from Germany and Austria: For repair and service, please send Gastroback products to the following address: Gastroback GmbH, Gewerbestr. 20, D-21279 Hollenstedt, Germany.

Customers from other countries: Please contact your dealer.

Please agree that we cannot bear the charge of receipt. Submission of appliances: Please ensure packing the appliance ready for shipment without accessories. Add the sales slip and a short fault description. The processing time after receipt of the defective appliance will be approx. 2 weeks; we will inform you automatically. After the warranty period, please send defective appliances to the given address. You will get a free quotation and, thereafter, can decide, whether we shall repair the appliance to the costs possibly accrued, send back the defective appliance for free of charge, or dispose of the appliance for free of charge.

The appliance is intended for household use only and NOT suited for commercial usage. Do not attempt to use this appliance in any other way or for any other purpose than the intended use, described in these instructions. Any other use is regarded as unintended use or misuse, and can cause severe injuries or damage. There is no warranty claim of the purchaser if any injuries or damages are caused by unintended use.

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