

USER MAINTENANCE

1. Please ensure that particular care is taken when handling the inner Pan (bowl). Any dents or damage to the bottom of the Pan will effect the performance & reliability of the cooker. The same applies to the surface of the Heating Plate.

All spilt water, dirt, rice or any foreign matter should be cleaned immediately from the area between the bottom of the Pan and the Heating Plate. Failure to do so will seriously effect the performance and reliability of the cooker. (see Fig. 5)

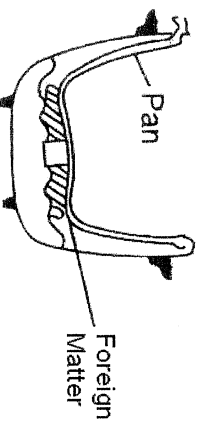


Fig (5)

2. Please ensure that the Pan is inserted correctly. It is important that the bottom of the pan fits flush with the Heating Plate. (see Fig. 6)

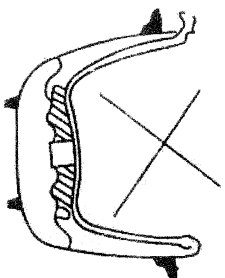


Fig (6)

3. Do not submerge the rice cooker into water to clean. Wipe it clean using a soft damp cloth. Do not use abrasive pads or cloths to clean the Pan.
4. Do not use the rice cooker to boil acid or alkaline foods. Do not keep the rice cooker near combustible or corrosive gases or in a damp place.
5. Don't use the Rice Cooker on or near combustibles.
6. All service work should be performed by an authorised service agent.



Commercial Rice Cooker Heat Preservation Type

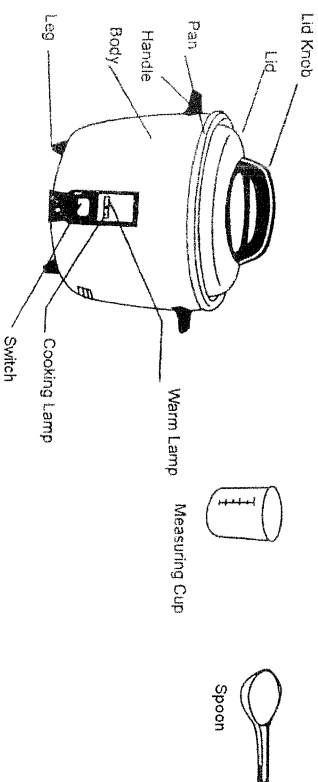
CRC-S600

220V-240V ~ 50Hz, 1900W

Please read carefully the following **IMPORTANT INSTRUCTIONS** to prevent electric shock, fire, burns and operating problems.

1. Inspect power lead and plug before you switch on the rice cooker.
2. Be cautious of high temperatures during cooking. Do not touch hot surfaces, use handles or knobs.
3. Do not immerse the rice cooker into water or any other liquids.
4. Unplug from power outlet when not in use before cleaning. Allow to cool before putting on or taking off parts.
5. Do not operate the rice cooker with a damaged cord or plug. Return the appliance to the nearest service centre for repairs.
6. Do not use the rice cooker near a hot gas or electric burner.
7. The rice cooker must be operated securely on a level surface.
8. Do not move the rice cooker during cooking.
9. Plug the rice cooker into an individual power supply socket.
10. Do not use the rice cooker for any other purpose other than its intended use.

NAMES OF PARTS



OPERATING INSTRUCTIONS

1. Washing the Rice and filling the Pan

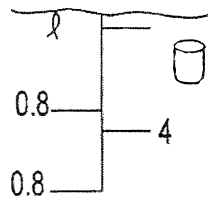
First wash the rice in another container. Do not use the supplied pan for this washing the rice as the Pan may be bumped or damaged while performing this. (see Fig.1)



Fig(1)

2. Measuring Quantities

A ratio of 1 - 1/2 cups of water per cup of rice should provide the best results. The Pan shows graduated measurements of both water and cups of rice to make the measuring process simple. Please note that various rice types may need minor variations to measurements for perfect results. (see Fig. 2)



Fig(2)

3. Rice Level

Ensure that the rice is spread evenly in the Pan. (see Fig. 3)



Fig (3)

4. Fitting the Pan

Plan the pan inside the cooker onto the Heating Plate. Gently rotate the Pan to ensure it is sitting correctly on the Heating Plate. (see Fig. 4)



Fig (4)

5. Cooking the Rice

Connect the plug into the power point. The pilot lamp will turn on indicating power is connected. Press down the cook button to commence cooking. Once the cooker has reached the end of its cooking cycle the button will be released automatically. The pilot lamp will then change colour to indicate that the keep warm cycle is now on. Allow 10 minutes before opening the lid and removing the rice to allow for all rice to be evenly cooked.

6. Keep Warm Cycle

Once the cooker completes the cooking cycle the cooker will automatically switch to a keep warm cycle. This cycle will keep the rice between 60-80 degrees celsius. Should the keep warm cycle not be required disconnect the plug from the power socket.

7. Preheating the rice cooker is not necessary.