



Russell Hobbs



FAMILY RICE COOKER

2 YEAR WARRANTY

RHRC1

RHRC1_IB_FA_151019 Part No. T22-5002664

INSTRUCTIONS & WARRANTY

Congratulations on the purchase of your Russell Hobbs Family Rice Cooker. Each unit is manufactured to ensure safety and reliability. **Before using the appliance for the first time, please read the instruction book carefully and keep it for future reference.** Pass it on if you pass on the appliance.

When using electrical appliances, basic safety precautions should always be followed.



1. Lid lock
2. Heating body
3. COOK indicator light
4. Base
5. Cooking selector lever
6. On/WARM light
7. Condensation collector
8. Lid

9. Handle
10. Steam valve
11. Inner pot
12. Steamer basket
13. Internal lid baffle
14. Rice paddle
15. Rice cup

BEFORE FIRST USE

- Remove any packaging and labels from the appliance.
- As some parts may be packed separately, check to ensure all items have been unpacked before disposing of the packaging.

CAUTION: Do not immerse the heating body of the rice cooker in water or any other liquids.

CAUTION: The rice cooker handle is for the purpose of opening and closing the rice cooker. It must not be used for carrying the appliance when it is empty or when it contains hot food or liquids, otherwise injury may occur.

- Dismantle and clean all removable parts as instructed in the CARE AND CLEANING section of this manual.
- Select a level, dry countertop where the appliance is to be used, allowing air space on all sides to provide sufficient ventilation and a safe distance from hot surfaces of the rice cooker.
- To prevent damage from steam and heat, ensure the rice cooker is not placed directly under cupboards when in use.
- Ensure the rice cooker is always disconnected from the wall power outlet when not in use.

USING THE RICE COOKER

CAUTION: Cook only in the inner pot. Cooking in the heating body without using the inner pot will create an electric shock hazard.

- Measure the amount of rice you wish to cook using the 180ml measuring cup included with your rice cooker.

NOTE: Make sure that the rice is always levelled when the cup is filled. The cooker has the capacity for 10 rice measuring cups of raw rice. One cup of raw rice makes approximately 2 ¼ cups of cooked rice. Remember that the rice measuring cup is not a standard measuring cup. When filled, it measures ¾ of a standard cup.

- To obtain fluffier, less starchy rice, rinse the rice in a sieve under cold water before cooking. Wash until the water runs clear and add to the inner pot.

NOTE: To avoid scratching the non-stick coating on the inner pot, do not wash rice directly in the inner pot.

CAUTION: Always ensure the outer surface of the inner pot is completely clean and dry before placing it into the heating body of the rice cooker.

- Place the inner pot inside the heating body. Rotate it slightly to make sure it is well seated on the heating plate. Ensure rice is spread evenly in the inner pot and not heaped to one side.

NOTE: The inner pot must be properly positioned inside the rice cooker or the unit will not work and may become damaged.

- Add water in accordance with the quantity of rice being cooked - refer to the rice cooking chart on page 4 for a guide.

CAUTION: Always ensure the inner pot contains liquid (or be ready to add margarine or oil immediately) before plugging in the rice cooker.

- Press down the lid cover until it locks into place.

CAUTION: Do not operate the rice cooker without the lid cover locked. Burns or other serious injury may occur.

- Plug the rice cooker into a wall power outlet and switch it on.

- The WARM indicator light will illuminate once the power is turned on. Press the cooking selector lever down and the COOK light will illuminate. The cooking process begins as soon as the light illuminates. The cooking time will depend on the type and amount of rice being cooked (refer to the rice cooking chart on page 4 for a guide).

NOTE: Never try to force the cooking selector lever to stay in COOK mode after it has moved up to the On/WARM position.

- When cooking is complete, the rice cooker will automatically switch to the On/WARM position. At this time the On/WARM light will illuminate.
- Allow the rice to stand in On/WARM mode for 15 minutes with the lid on.

NOTE: Allowing the cooked rice to sit for 15 minutes before stirring or removing enables the steam to finish the cooking process and results in a fluffier rice texture.

CAUTION: When hot, this appliance contains hot water and steam. Open the lid carefully to avoid scalding. Press the lock button, and allow water to drip into the rice cooker.

- Using the rice paddle provided (or any other non-metallic long handled utensil), scoop and mix well. Allow all steam to escape.
- The rice cooker will remain in On/WARM mode until the power is switched off at the outlet. If On/WARM mode is not desired, switch off and disconnect from the wall power outlet.
- Using oven mitts or a tea towel, carefully remove the inner pot from the rice cooker.

CAUTION: Allow the heating body and inner pot to cool completely before cleaning.

RICE COOKING CHART

The following quantities and times are a guide only; adjust to suit your taste and cooking requirements.

| Amount of raw rice (with cup provided) | Add water* (with cup provided) | Approx. cooking time |
|---|-----------------------------------|----------------------|
| 2 | 3 | 18 |
| 4 | 6 | 24 |
| 6 | 9 | 27 |
| 8 | 12 | 30 |

**It is recommended you use 1.5 cups of water per cup of raw rice (using rice measuring cup provided).*

USING THE STEAMER BASKET

Use the steamer basket to steam vegetables (fresh or defrosted). It can also be used to steam items such as dumplings, gyoza, etc.

NOTE: You may cook rice and steam food simultaneously. Note that juices and flavourings from food in steamer basket will run into the rice.

- Clean and prepare your vegetables. Cut vegetables into bite sized pieces. If cooking a combination of different vegetables, try to ensure all require the same cooking time and cut the pieces uniformly.

CAUTION: Always ensure the outer surface of the inner pot is clean and dry before placing it into the heating body of the rice cooker.

- Place the inner pot into the heating body. Rotate the inner pot slightly to ensure it is well seated on the heating plate.

- Add water to the inner pot. As a guide, use at least 320mls of water when steaming (this will vary based on the food being steamed). Do not allow the inner pot to boil dry while steaming and ensure water levels are checked periodically. Additional water can be added whilst steaming.
- Place vegetables directly on to the steamer basket.
- Position the steamer basket on top of the inner pot and close the lid.
- Plug the cord into a wall power outlet and switch it on. Press the cooking selector lever down to the COOK position and the COOK light will illuminate. Steaming will start shortly.
- Allow the vegetables to cook until prepared according to your liking. For recommended steaming times based on the food being prepared refer to the chart below.
- The rice cooker may automatically switch to the On/WARM position. If additional cooking is desired, ensure sufficient water is in the inner pot.

CAUTION: If adding additional water to the inner pot, using an oven mitt or tea towel, lift the steamer basket and place on a heat-proof surface. Be careful to avoid scalding from escaping steam.

- When your food has been steamed to satisfaction raise the cooking selector lever to On/ WARM and unplug from the wall power outlet.

NOTE: When using the steamer basket while cooking rice, it is important that you do not open the lid during the rice cooking process. Some foods that cook quickly may not be suitable for this method.

VEGETABLE STEAMING CHART

| Vegetable | Quantity | Approx. cook time (minutes) |
|-------------|-------------------|-----------------------------|
| Beans | 200g | 10-12 |
| Beetroot | Large | 25-30 |
| Bok Choy | Bunch | 5-7 |
| Broccoli | 1 head, separated | 10-12 |
| Cabbage | ½ head, sliced | 10-12 |
| Carrots | 3 large | 18-20 |
| Cauliflower | 1 head, separated | 10-12 |
| Corn | 2 cobs | 25-30 |
| Potatoes | 500g, diced large | 25-30 |
| Pumpkin | 500g, diced large | 20-25 |
| Spinach | Bunch | 3-5 |

CONDENSATION COLLECTOR

NOTE: When removing the condensation collector be careful not to pull with too much force as water may spill.

- Hold the condensation collector on either side and firmly but gently pull towards you until you feel it detach from the seat.
- Remove the condensation collector by gently lifting upwards.
- Replace the condensation collector by gently lowering it back into its seat and pushing it against the heating body until it locks in to place.

CARE AND CLEANING

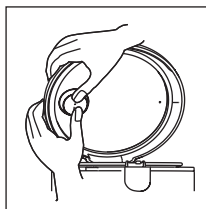
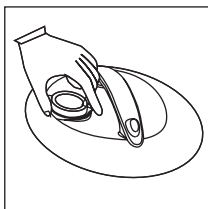
CAUTION: Always unplug from the wall power outlet and allow the rice cooker to cool before cleaning. Do not immerse the rice cooker heating body in water or any other liquid.

- Before cleaning, switch off the power and remove the plug from the wall power outlet.
- Let the rice cooker cool. If the rice has cooked on to the bottom of the pot and left a 'rice crust', fill the inner pot with warm soapy water and allow it to soak for about 10 minutes before cleaning.
- Wash with a sponge and dry thoroughly.
- Clean the internal lid baffle; remove it from the underside of the rice cooker lid by squeezing and pulling its silicon holder. Wash in warm soapy water, dry thoroughly and replace.
- Clean the condensation collector and steam valve as instructed above.
- The steamer basket, measuring cup and rice paddle may also be washed in warm soapy water. Rinse and dry well.
- Wipe the heating body clean with a soft, slightly damp cloth or sponge.

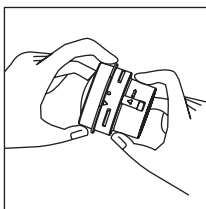
CLEANING THE STEAM VALVE

- Remove the steam valve from the lid by rotating it clockwise and pulling upwards.

NOTE: If the steam valve is difficult to remove by the above method you can open the lid and gently remove the valve out from underneath. Always ensure the rice cooker is completely cool before doing so.

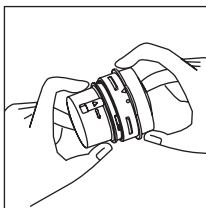


- To separate the steam valve parts, rotate the arrow (▼) on the steam valve cover to the unlock symbol (🔓) on the steam valve seat and pull apart.

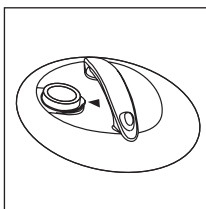


- These components can be cleaned by wiping the cover, seat and inside of the steam valve with a clean cloth. Ensure the components are completely dry before re-assembly.

- To re-assemble, align the unlock symbol (🔓) on the seat of the steam valve with the arrow (▼) on its cover, then rotate towards the lock symbol (🔒).



- Insert back into the lid and rotate it until the tab on the steam valve cover is facing the arrow on the rice cooker lid (so tab points towards rice cooker handle).



STORAGE

- Unplug the unit from the wall power outlet and clean all parts. Be sure all parts are dry before storing. Store appliance in a clean, dry, place.


CAUTION: *Never store it while it is hot, wet or still plugged in.*

TROUBLE SHOOTING

| SYMPTOM | POSSIBLE SOLUTION |
|---|---|
| No indicator lights are illuminated | Make sure the rice cooker is plugged in and switched on at the wall power outlet. Check between the inner pot and heating plate for any foreign substances and ensure the area is clean. Ensure the inner pot is correctly seated on the heating body. |
| Cooked rice is too dry or not completely cooked | Before cooking, make sure you put enough water in for the total amount of rice included. After cooking, add ¼ rice measuring cup of water and set to On/ WARM for 10-15 minutes, then stir. Check between the inner pot and heating plate for any foreign substances and ensure the area is clean. |
| Cooked rice is too watery | Before cooking, make sure you don't add too much water for the amount of rice included. Check between the inner pot and heating plate for any foreign substances. Be sure the area is clean. Ensure the cooking cycle is not interrupted. If the power cord is unplugged, the unit will not operate and the rice will not cook. Allow rice to stand for approximately 15 minutes in On/WARM mode before serving. |
| Rice is scorched | Check between the inner pot and heating plate for any foreign substances. Be sure the area is clean. Wash the inner pot after each use. Be careful not to add easily scorched ingredients such as sugar to the recipe before cooking. <i>Note: it is normal for the rice to form a brown crust on the bottom of the inner pot – simply soak in warm water for 10 minutes before cleaning.</i> |
| Steam escapes between the lid and the steam valve | Installation of the steam valve is poor. Reinstall as per the "CLEANING THE STEAM VALVE" section in this manual. |
| Warmed rice has unusual smell or appears discoloured <i>Note: The Warm function MUST NOT be used to reheat foods as it is a health safety risk.</i> | For best results, do not use the On/WARM mode with brown rice. The bran in unrefined grains can "break-down" when kept at low heat for extended periods of time, causing an unusual smell and taste. Be sure to wash the inner pot after each use. Also ensure you don't leave the rice paddle or other plastics in the rice cooker while it is cooking / keeping warm. |

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.
2. To avoid burns, stay clear of the steam vent during cooking.
3. Do not leave the plastic rice paddle, rice measuring cup or any other utensils in or on the unit while it is in use.
4. When hot, this appliance contains hot water and steam. Lift off lid carefully to avoid scalding, and allow water to drip into rice cooker.
5. 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.
6. Do not use in the bathroom or near any source of water. 
7. Do not use outdoors.
8. 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.
9. This appliance is not a toy. Children must be supervised to ensure they do not play with this appliance.
10. Cleaning or user maintenance shall not be carried out by children without the supervision of a person responsible for their safety.
11. Always switch off and disconnect this appliance from the wall power outlet when not in use and before cleaning.
12. To disconnect, turn off the wall power outlet, then grasp and remove the plug. Never pull by the cord.
13. 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.
14. Do not use the inner pot if dented, bent or damaged.
15. Do not use the On/WARM mode to reheat cold rice or other foods.
16. 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.
17. Do not operate the appliance if empty.
18. Do not use on an inclined plane or unstable surface.
19. 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.
20. When using this appliance, provide adequate air space above and on all sides for air circulation.
21. Do not operate this appliance while it is touching or near curtains, wall coverings, clothing, dish towels or other combustible materials.
22. Do not place on or near any heat sources.
23. Do not move the appliance whilst in use.
24. After use, the appliance and contents will remain hot for some time. Extreme caution must be used when moving an appliance containing hot foods and/or liquids.
25. Do not use the appliance for other than its intended purpose.
26. Misuse of this appliance may result in potential injury.
27. This appliance is not intended to be operated by means of an external timer or separate remote control system.
28. 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.
29. 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.

Spectrum Brands Australia Pty Ltd

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Victoria 3195 Australia

Customer Service in Australia

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Email: info@spectrumbrands.com.au
Website: www.spectrumbrands.com.au

Spectrum Brands New Zealand Ltd

PO Box 9817 Newmarket
Auckland 1149 New Zealand

Customer Service in New Zealand

TollFree: 0800 736 776
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 from the date of purchase (**Warranty Period**), for the period of 2 years from the date of purchase (**Warranty Period**).

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.



www.russellhobbs.com.au

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