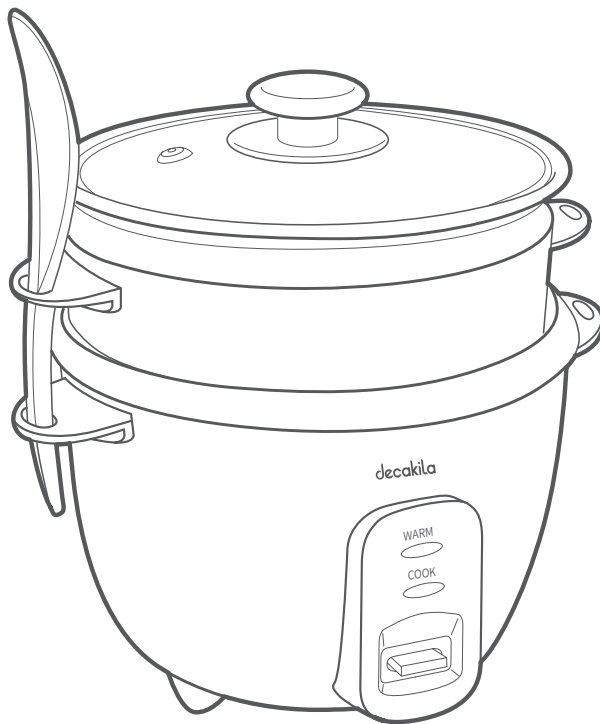


# decakila



KUER006W  
RICE COOKER



# CONTENTS

IMPORTANT SAFEGUARDS	01
IMPORTANT NOTICE	02
KEY	03
USING YOUR KENWOOD RICE COOKER	03
TO COOK VEGETABLES	04
HINTS	05
IMPORTANT	06
CLEANING	06
DISPOSAL INFORMATION	07

## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electrical shock and/or personal injury including the following:

- Read all instructions.
- Do not immerse appliance, cord or plug in water or other liquid.
- Do not use the appliance if it is damaged.
- Do not use the appliance outdoors.
- Do not touch hot surfaces.
- Do not use the appliance on a heat sensitive surface.
- Do not let the cord hang over the edge of the table, counter or touch hot surfaces.
- Do not place in or near a hot gas or electric burner or in a heated oven.
- Do not use the appliance for other than its intended use.
- The use of attachments not recommended by the appliance manufacturer may cause injury.
- Young children should be supervised to ensure that they do not play with the appliance.
- This appliance 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 the use of the appliance by a person responsible for their safety.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Extreme caution must be used when moving an appliance containing hot liquids.
- To reduce the risk of shock, cook only in the inner bowl whilst fitted to the rice cooker.
- The appliance must not be immersed in water.
- The heating element surface is subject to residual heat after use.
- Avoid spillage on the connector
- This appliance is only for household use.

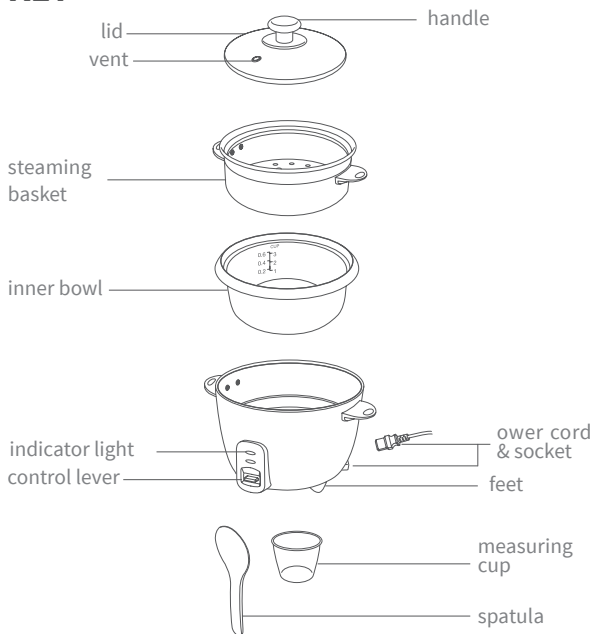
- Always clean the surface of the heating plate with dry cloth to ensure no foreign matter before use. Make sure bottom of the pot is clean and dry when sitting on the heating plate.
- Stop using the inner pot in case of deformation or damage.

## IMPORTANT NOTICE

- Please rotate and push down gently on the inner cooking pot, so that it sits level on top of the heating plate inside the cooker.
- The inner cooking pot has a curved bottom surface which rests on and makes contact with the heating element. When cleaning inner pot do not forcibly push on the bottom to prevent any bending or warping.
- Please follow these instructions to prevent damage to the rice cooker.
- Before plugging in make sure your electricity supply is the same as the one shown on the underside of the appliance.
- Save these instructions for household use only.



## KEY



## USING YOUR KENWOOD RICE COOKER

1. Use the measuring cup provided to measure the desired quantity of rice. As a guide one cup of rice is sufficient for one person, but this will vary according to individual tastes. Fill the cup with rice levelling the top.



2. Thoroughly wash the rice in several changes of clean water and drain. Failure to do so may cause poor results and /or a build up of steam within the appliance. Do not wash the rice in the inner bowl as you may damage it. Some types of rice may need to be soaked before cooking. Follow instructions on the rice packet.

3. Transfer the rice to the inner bowl and level the surface of the rice. Add sufficient cold water to the corresponding level marked on the bowl e.g. to cook 4 cups of rice, place the washed rice into the inner bowl and then fill with water up to the 2 cups level. Minimum capacity is 2 cups.

You may find that for your own personal taste you need to slightly adjust the amount of water added. For a softer rice add a little more water, and for a firmer rice little less water.

4. Transfer the inner bowl to the rice cooker ensuring that there is no rice or any moisture on the outside of the bowl.

5. Cover with the lid, ensuring that the vent hole in the lid is situated away from the operator.

6. Plug in the appliance and switch on at the power supply. Depress the control lever to the "COCINAR" position and the cook light will glow.

7. Once the rice is cooked, the appliance will automatically switch to the "CALENTAR" position and the keep warm light will glow. Leave the appliance on this setting for at least 15 minutes without lifting the lid.

8. Remove the lid and use the spatula provided to fluff up the rice which is then ready to eat. Replace the lid as quickly as possible. Consume the stirred rice within 1 hour. Small quantities i.e. 2 to 3 cups of rice should be consumed immediately after stirring.

9. If the rice is to be kept for a longer period of time, then it should be left and only stirred prior to consumption the keep warm period should not exceed 2 hours. During this time the lid should not be lifted.

10. Should the inner bowl be lifted whilst the cooker is in operation, the appliance will automatically switch to warm. To re-commence cooking, replace the bowl and reset the control button to "COCINAR".

11. After use, switch off at the power point and remove the plug from the power supply.

## TO COOK VEGETABLES

1. Pour the required quantity of water into the inner bowl. The amount of water affects the length of steaming time and you should refer to the list for guidance.

2. Place the food to be steamed in the steaming basket and place the steaming basket in the top of the inner bowl. Vegetables should be thoroughly cleaned and peeled as required.

3. Cover with the lid and switch on the appliance, as directed for cooking rice.

4. Once all the water has steamed away, the appliance will automatically switch to warm and the light will glow.

5. When removing the steaming basket, hold the handles using

heat resistant gloves.

6. It is possible to cook rice and to steam foods simultaneously. You will need to experiment to establish appropriate amounts of water and cooking time for various combinations

VEGETABLES		
Asparagus Spears	1/2 lb (225g)	8-10 mins
Beans (Green) cut	1/2 lb (225g)	10-15 mins
Beans (Green) whole	1/2 lb (225g)	15-18 mins
Brussel Sgrouts	1/4 lb (110g)	15-18 mins
Cabbage	3 medium wedges	20-25 mins
Carrots (peeled and the sliced)	1/2 lb (225g)	10-15 mins
Corn on the Cob	2 small ears	15-20 mins
Mushrooms - whole	1/2 lb (225g)	4-8 mins
Peas (shelled)	1/4 lb (110g)	7-11 mins

(su gar snap)	1/4 lb (110g)	7-11 mins	
<b>FISH AND SEAFOOD</b>			
Clams	1/2 lb (225g)	6-8mins	Steam until open
Fish Fillets	1/4 lb (110g)	8-10mins	Cook until fish flakes
Fish Steaks	1/2 lb (225g)	10-12mins	easily with fork
Oysters (in shells)	3/4 lb (340g)	10-15mins	Steam until open
Prawns (medium)	1/4 lb (110g)	8-10mins	Steam until pink and firm

## HINTS

- Cooking times are approximate and are affected by size and temperature of food and the degree of cooking desired. Water amounts may adjusted.
- If the steaming stops before the food is sufficiently cooked, add cold water to the inner bowl, replace food and cover.

Restart the cooking until food is adequately cooked.

- Accumulated steam allows foods to continue cooking even after the appliance has switched off. Remove food promptly to avoid over-cooking.
- Small items cook faster than larger ones. Food of uniform size will cook more evenly.
- Altitude affects the temperature at which water boils and thus the cooking time. At high altitude longer cooking times are needed.

## IMPORTANT

- Small quantities of rice (3 or less cups) should be consumed immediately after stirring.
- Do not keep rice warm for longer than two hours.
- Do not interfere with the automatic switch mechanism by preventing it from switching to the warm cycle. Do not immediately depress the switch to cook once it has begun the warm cycle.
- Ensure that the area between the rice cooker and inner bowl is always clean and free from any rice particles etc. This is important to ensure proper contact between the two.
- Always use heat resistant gloves to remove the inner bowl from the appliance.

- The rice must be thoroughly washed before using.
- During cooking, certain varieties of rice may cause a build up of steam within the appliance resulting in some spitting from under the lid. If this happens carefully lift the lid to allow excess steam to escape and then replace.
- On removing the rice from the inner bowl, a small amount of golden coloured rice may be noted on the base of the bowl. this is normal, allow the bowl to cool, fill with warm soapy water and allow to soak which will loosen the rice and make cleaning easier.
- Do not reheat cooked rice in the rice cooker.
- Do not lift the lid during the keep warm period.
- If ingredients are to be added to cooked rice, they must be thoroughly cooked as appropriate, and the rice should be consumed immediately.
- We do not recommend the use of the rice cooker for cooking packet type savoury rice.
- The use of sharp implements inside the bowl may damage the non-stick coating.

## CLEANING

Disconnect the appliance from the power supply. Wipe the outside of the appliance with a damp cloth then polish with a dry one.



Wash the inner bowl and lid in hot soapy water. A soft bristled brush may be used to remove any rice stuck to the bowl. Dry the bowl thoroughly. Some staining of the inner bowl may occur with use.

**IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EUROPEAN DIRECTIVE ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT(WEEE)**

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service. Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.





# decakila



decakila



decakila

Made in China Jiangsu China. 2021.D02

[www.decakila.com](http://www.decakila.com) Global Links Technology Co. Pte. Ltd.