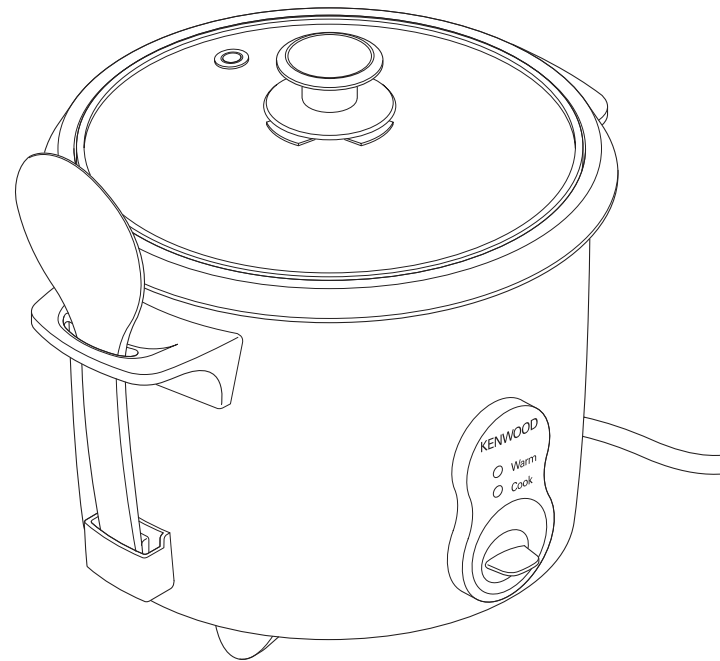
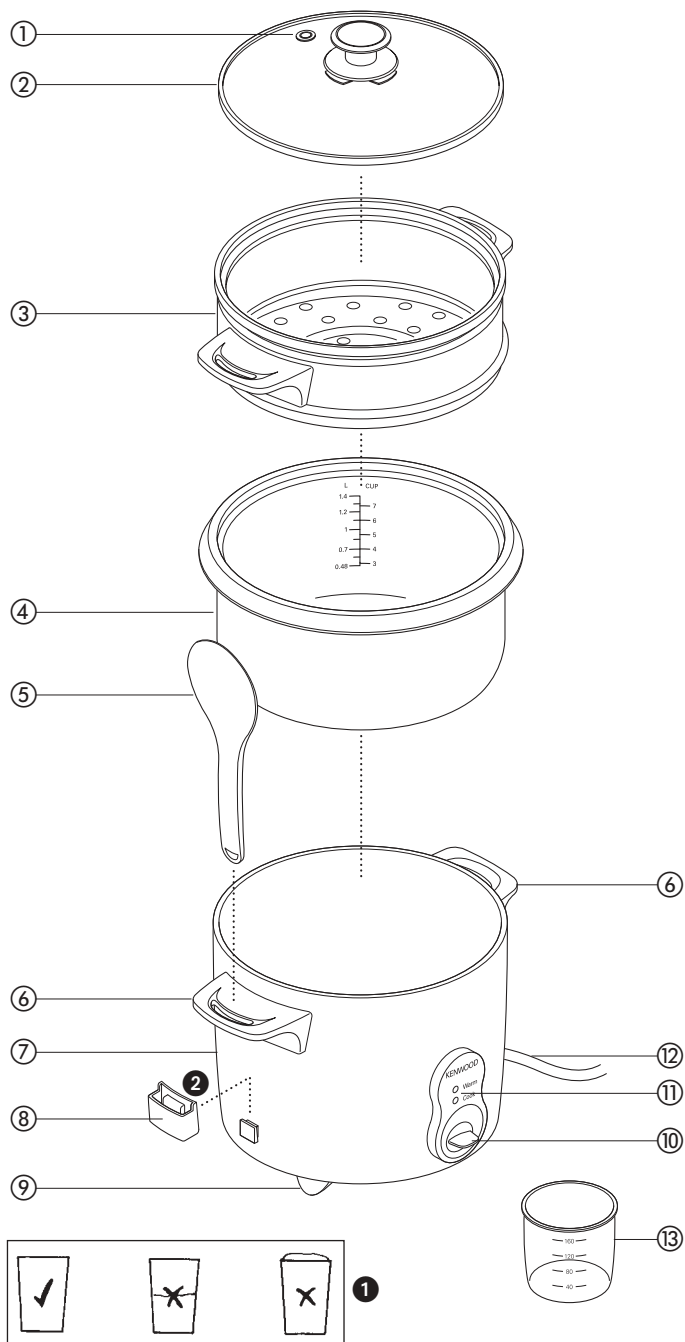


# KENWOOD



RC400 series





### before using your Kenwood appliance

- Read these instructions carefully and retain for future reference.
- Remove all packaging and any labels.

### safety

- Never put the body of the appliance in water or let the cord or plug get wet – you could get an electric shock. And never put liquid in the body of the appliance.
- Never use a damaged appliance. Get it checked or repaired: see 'service'.
- Keep children away from the appliance. And never let the cord hang down where a child could grab it.
- Don't get burnt by hot parts, boiling water or steam from the appliance. Use oven gloves when removing the inner bowl and lid.
- Do not keep rice warm for longer than one hour and do not reheat cooked rice in the rice cooker.
- Don't let the cord touch hot parts.
- Unplug when not in use and never leave the appliance on unattended.
- Don't place on or near a hot gas or electric burner or in a heated oven.
- Don't leave the appliance on a heat sensitive surface.
- Only use the rice cooker with the inner bowl supplied.
- Don't use the appliance outdoors.
- Do not let infirm people use the appliance without supervision.
- Do not let children use or play with the appliance.
- Only use the appliance for its intended domestic use. Kenwood will not accept any liability if the appliance is subject to improper use, or failure to comply with these instructions.

### before plugging in

- Make sure your electricity supply is the same as the one shown on the underside of your rice cooker.
  - This rice cooker complies with European Economic Community Directive 89/336/EEC.
- Important – UK only**
- The wires in the cord are coloured as follows:  
Green and Yellow = Earth,  
Blue = Neutral,  
Brown = Live.
  - The appliance must be protected by a 13A approved (BS1362) fuse.
  - **WARNING: THIS APPLIANCE MUST BE EARTHED.**

### Note:

- For non-rewireable plugs the fuse cover **MUST** be refitted when replacing the fuse. If the fuse cover is lost then the plug must not be used until a replacement can be obtained. The correct fuse cover is identified by colour and a replacement may be obtained from your Kenwood Authorised Repairer (see Service).
  - If a non-rewireable plug is cut off it must be **DESTROYED IMMEDIATELY**. An electric shock hazard may arise if an unwanted non-rewireable plug is inadvertently inserted into a 13A socket outlet.
- before using for the first time**
- Wash the parts see 'cleaning'.

## key

- ① vent
- ② lid
- ③ steamer basket
- ④ inner bowl
- ⑤ spatula
- ⑥ handles
- ⑦ body
- ⑧ storage clip
- ⑨ feet
- ⑩ control lever
- ⑪ indicator lights
- ⑫ detachable cord
- ⑬ measuring cup

## using your 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 **1**.
- 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.
- 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 3 cups of rice, place the washed rice into the inner bowl and then fill with water up to the 3 cup level.

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 a 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 Fit the detachable cord to the rice cooker and then connect the appliance to the power supply. Depress the control lever to the COOK position and the cook light will glow.
- 7 Once the rice is cooked, the appliance will automatically switch to the WARM position and the keep warm light will glow. Leave the appliance on this setting for at least 15 minutes without lifting the lid.
- 8 Carefully lift the lid and allow any condensation to drip into the rice cooker. 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.
- 9 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 COOK.
- 10 After use, switch off and remove the plug from the power supply.

<b>models</b>	<b>min capacity</b>	<b>max capacity</b>
RC405/407	3 cups	7 cups
RC410/417	3 cups	10 cups

## 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 on 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.

## guide to steam times

The amount of water poured into the inner bowl determines the steaming time. As an approximate guide, 150 ml (1 cup) of water provides 15 minutes steaming, 300 ml (2 cups) provides 30 minutes steaming etc.

<b>VEGETABLES</b>				
Asparagus Spears		1 lb (450g)	17 mins	
Beans (Green)	cut	1 lb (450g)	20 mins	
	whole	1 lb (450g)	25 mins	
Brussel Sprouts		3/4 lb (340g)	25 mins	
Cabbage		Medium (in 6 pieces)	35 mins	
Carrots (skinned)		1lb (450g)	20 mins	
Corn on the Cob		2 ears	30 mins	
Mushrooms - whole		1lb (450g)	10 mins	
Peas (shelled)		3/4 lb (340g)	17 mins	
<b>FISH AND SEAFOOD</b>				
Clams		1 lb (450g)	10 mins	Steam until open
Fish	Fillet	3/4 lb (340g)	15 mins	} Cook until fish flakes easily with fork
	Steaks	1.lb (450g)	20 mins	
Oysters (in shells)		1 1/2 lb (680g)	25 mins	Steam until open
Prawns (medium)		3/4 lb (340g)	12 mins	Steam until pink

### hints

- Cooking times are approximate and are affected by size and temperature of food and the degree of cooking desired. Water amounts may be 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 the 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

- Do not keep rice warm for longer than 1 hour. Small quantities are best eaten straight away.
- Do not reheat cooked rice in the rice cooker.
- Do not lift the lid during the keep warm period.
- We do not recommend the use of the rice cooker for cooking packet type savoury rice.
- Always use heat resistant gloves to remove the inner bowl, steamer basket and lid from the appliance.
- If ingredients are to be added to cooked rice, they must be thoroughly cooked as appropriate, and the rice should be consumed immediately.
- Cooking always takes place in the inner bowl. Never place food directly in the body of the rice cooker.
- During cooking, certain varieties of rice may cause a build up of steam within the appliance resulting in some spitting from the vent and under the lid.

- 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.
- The rice must be thoroughly washed before cooking.
- 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.
- Do not interfere with the automatic switch mechanism by preventing it from switching to the warm cycle. Do not depress the switch to cook once it has begun the warm cycle.
- The use of sharp implements inside the bowl may damage the non-stick coating.

### cleaning

- 1 Before cleaning, unplug and let everything cool down.
- 2 Never immerse the body of the rice cooker in water.
- 3 Don't wash parts in the dishwasher.

#### **bowl, lid, measuring cup, spatula, steaming basket**

Wash, then dry thoroughly.

After use, clip the spatula storage device over the protrusion on the body of the rice cooker, then fit the spatula into position as shown ②.

## service

- If the cord is damaged it must, for safety reasons, be replaced by KENWOOD or an authorised KENWOOD repairer.

If you need help with:

- using your rice cooker or
  - servicing or repairs (in or out of guarantee)
- ☎ call Kenwood customer care on **023 9239 2333. Have your model number ready** - it's on the underside of your rice cooker.
- **spares and attachments**
- ☎ call 0870 2413653.
- **other countries**
  - Contact the shop where you bought your rice cooker.

### **guarantee**

If your rice cooker goes wrong within one year from the date you bought it, we will repair or replace it free of charge provided:

- you have not misused, neglected or damaged it;
- it has not been modified (unless by Kenwood);
- it is not second-hand;
- it has not been used commercially;
- you have not fitted a plug incorrectly; and
- you supply your receipt to show when you bought it.

This guarantee does not affect your statutory rights.

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