

KENWOOD

Rice Cooker RJ520/ RJ540 series

instruction

instruction

istruzioni

yönergeler

تعليمات

دستور العمل ها



ABOUT YOUR KENWOOD RICE COOKER

Your Kenwood rice cooker is suitable for cooking rice and keeping it warm; for making congee and for steaming fish and vegetables. Follow these instructions carefully to ensure safe and enjoyable use of your Kenwood rice cooker.

IMPORTANT SAFEGUARDS

1 IMPORTANT SAFETY INSTRUCTIONS. READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

- 2** 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.
- 3** Never use a damaged appliance. Get it checked or repaired: see 'service'.
- 4** Keep children away from the appliance. And never let the cord hang down where a child could grab it.
- 5** Don't get burnt by hot parts, boiling water or steam from the appliance. Use oven gloves when removing the inner bowl and lid.
- 6** Don't let the cord touch hot parts.
- 7** Unplug when not in use and never leave the appliance on unattended.
- 8** Don't place on or near a hot gas or electric burner or in a heated oven.
- 9** Don't leave the appliance on a heat sensitive surface.
- 10** Only use the rice cooker with the inner bowl supplied.
- 11** Don't use the appliance outdoors.
- 12** 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 use of the appliances by a person responsible for their safety.
- 13** Children should be supervised to ensure that they do not play with the appliance.
- 14** 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 using your Kenwood appliance

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

before plugging in

- Before switching on make sure that the voltage of your electricity supply is the same as that indicated on the rating plate.
- The appliance must be earthed.

Note: This appliance conforms to EC directive 2004/108/EC on Electromagnetic Compatibility.

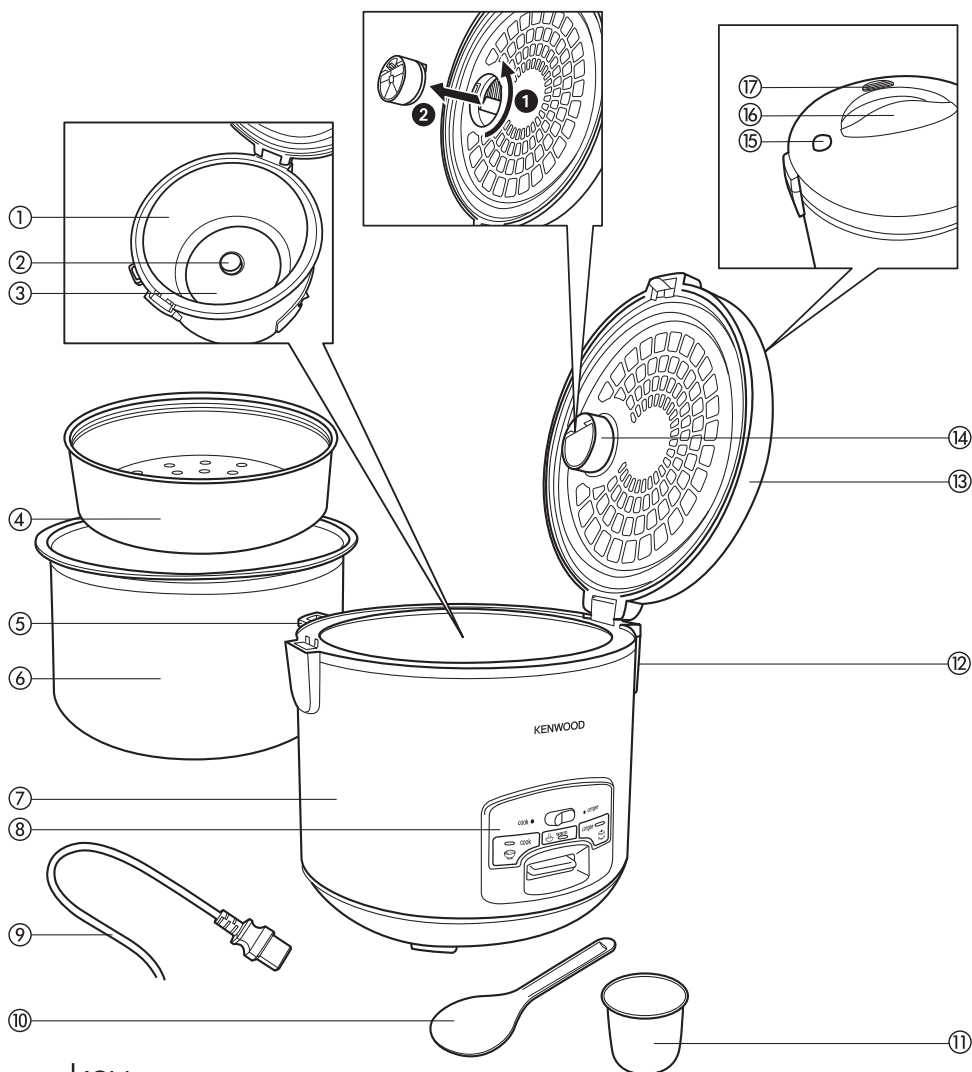
before using for the first time

- Unpack the rice cooker and remove all packaging materials. Remove any dust that may have accumulated during packaging by washing the cooking bowl, spatula, steamer basket and measuring cup in warm, soapy water with a soft clean cloth or sponge.
- Wipe the exterior of the rice cooker with a clean, damp cloth. Allow to dry thoroughly.
- Do not immerse the rice cooker base in water or any other liquid.
- Do not use harsh detergents or abrasive cleansers on any part of your rice cooker.
- Always handle the non-stick rice bowl carefully. Scratching the non-stick surface of your rice bowl will cause it to lose its effectiveness. Dents in the rice bowl may prevent optimum results from your rice cooker.
- Before using, be sure that the outside of the rice bowl is clean and dry. Be sure that the heat sensor in the centre on the inside of the inside or the base is clean, dry and cool.

NOTE: For removal or fitting of lid – refer page 12

NOTE: The first time you turn on your new rice cooker, it may emit a slight odour for approximately 10 minutes. This is normal on first use. The odour is harmless, and should not reoccur after initial heating.

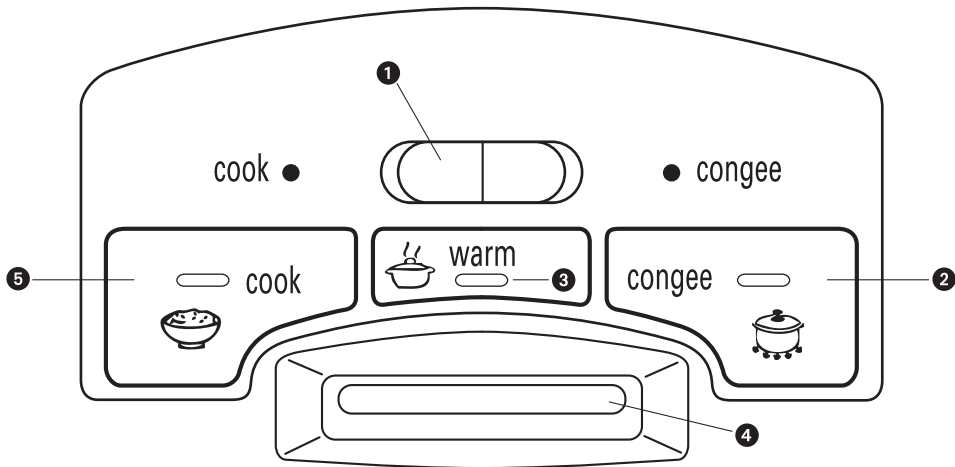
HOW TO USE YOUR RICE COOKER



key

- | | | |
|------------------|------------------|----------------------|
| ① outer bowl | ⑥ cooking bowl | ⑫ condensate trap |
| ② sensor switch | ⑦ cool-wall body | ⑬ lid |
| ③ heating plate | ⑧ control panel | ⑭ steam trap |
| ④ steamer basket | ⑨ power cord | ⑮ lid release button |
| ⑤ spatula holder | ⑩ spatula | ⑯ carry handle |
| | ⑪ measuring cup | ⑰ steam vent |

THE CONTROL PANEL



key

- ❶ congee/rice switch
- ❷ congee light
- ❸ keep warm light
- ❹ control switch
- ❺ cook light

(Please also see the following pages for more details).

USING YOUR RICE COOKER

NOTE: For removal or fitting of lid – refer page 12

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 6 cups of rice, place the washed rice into the inner bowl and then fill with water up to the 6 cup level.

Minimum capacity is 2 cups for RJ520; 3 cups for RJ540.

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. Close the rice cooker lid until it clicks shut.

6. Plug in the appliance and switch on at the power supply. Push the control switch down and the cook light will glow.

Note that if the Control switch is not pushed after switching the power on, then the cooking light will come on initially, but after approximately 1 minute when the rice cooker has warmed up, it will switch to keep warm.

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. Open the lid and use the spatula provided to fluff up the rice which is then ready to eat.
Close the lid as quickly as possible. Consume the stirred rice within 1 hour. Small quantities i.e. 2 to 4 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 PRIOR SHOULD NOT EXCEEDS 2 HOURS, during this time the lid should not be lifted.
10. Should the inner bowl be lifted whilst the rice cooker is in operation, the appliance will automatically switch to warm. To re-commence cooking, replace the bowl and reset the control switch to cook.
11. After use, switch off at the power point and remove the plug from the power supply.

cooking time guide for rice

Rice (cups)	Water level	RJ520 Cooking time (Automatic by ricecooker)	RJ540 Cooking time (Automatic by ricecooker)
2	2	18-20 mins	
3	3	20-22 mins	20-22 mins
4	4	22-24 mins	21-23 mins
5	5	25-27 mins	22-24 mins
6	6	27-29 mins	23-25 mins
7	7	30-32 mins	25-27 mins
8	8		27-29 mins
9	9		32-34 mins
10	10		34-36 mins

TO COOK CONGEE

1. Prepare the rice as above.
2. Transfer the rice to the inner bowl and add water up to the Water level as suggested in the 'Cooking time and water level guide for congee' below. The amount of water may need to be adjusted to suit your own recipe or preferred taste.
3. Transfer the inner bowl to the rice cooker & plug in as above.
4. Set the 'congee/rice switch' to congee. Push the control switch and the congee light will glow. Allow the congee to cook according to your own recipe or preferred taste. As below, congee cooking time is usually around 2 hours but you can vary this for your own requirement and taste.
Note that if the Control switch is not pushed after switching the power on, then the congee or cooking light will come on initially, but after approximately 1 minute when the rice cooker has warmed up, it will switch to keep warm.
5. When the congee is cooked, the rice cooker can be switched to keep warm if desired. **There is no automatic switch to keep warm, so this needs to be done manually.**
6. As with rice above, small amounts of congee should be consumed straight away. Larger amounts of congee can be kept warm with the lid closed.

cooking time and water level guide for congee

Rice (cups)	Water level RJ520	Water level RJ540	Cooking time (manual by user)
0.5	3-4	3-4	2 hours
1	4-5	6-7	2 hours
1.5		8-9	2 hours

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 steaming 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, use 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.

Personal tastes will affect the cooking time of vegetables. The following times provide a guideline, please adjust to suit your tastes.

VEGETABLES			
Asparagus Spears	1 lb (450g)	10-15 mins	
Beans (green) Cut	1 lb (450g)	15-20 mins	
	Whole 1 lb (450g)	20-25 mins	
Brussel Sprouts	3/4 lb (340g)	20-25 mins	
Cabbage	medium (in 6 pieces)	30-35 mins	
Carrots (skinned)	1 lb (450g)	15-20 mins	
Corn on the Cob	2 ears	25-30 mins	
Mushrooms - whole	1 lb (450g)	5-10 mins	
Peas (shelled)	3/4 lb (340g)	10-15 mins	
FISH AND SEAFOOD			
Clams	1 lb (450g)	10 mins	Steam until open
Fish Filets	3/4 lb (340g)	15 mins	Cook until fish flakes
Steaks	1 lb (450g)	20 mins	Easily with fork
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.
- The steam trap and condensate trap need to be emptied from time to time.
It is recommended that they are emptied after each use of the rice cooker.

important

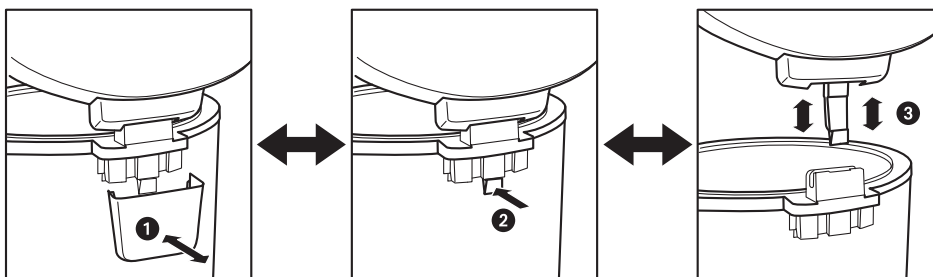
- Small quantities of rice (4 or less cups) should be consumed immediately after stirring.
- Do not keep rice warm for longer than two hours.
- Do not interfere with the automatic switch mechanism by preventing it from switching to the warm cycle. Do not immediately depress the switch to cook once it 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 note 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.

steam trap and condensate trap

- the steam trap and condensate trap need to be emptied from time to time. It is recommended that they are emptied after each use of the rice cooker.

take care when emptying the steam trap as hot steam may come out

- The condensate trap is removed by gripping the trap on either side and pulling towards you ❶. The trap can then be emptied and replaced.



to remove and replace the lid

- Remove the condensate trap ❶.
- Push in the hinge tab of the lid ❷.
- At the same time lift the lid out of the hinge ❸.
- Replace the lid by putting the hinge tab of the lid into the hinge and pushing the lid gently down into the hinge.

CARE AND CLEANING

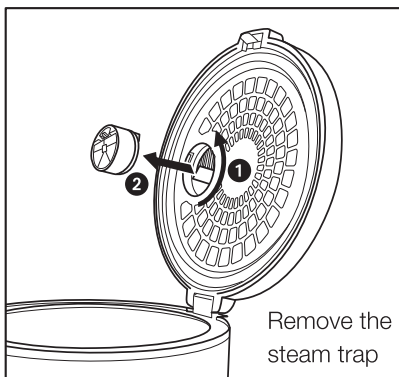
Notes: Before cleaning, unplug and let everything cool down.
The lid and cooking bowl can be washed in the dishwasher.
Never immerse the body of the rice cooker in water.
Don't wash the cooker body in the dishwasher.

main body and outer lid :

- Wipe the exterior of the rice cooker with a clean, damp cloth.
- Make sure to wipe thoroughly any channels where moisture tends to accumulate.

cooking bowl, measuring cup, spatula, steamer basket, steam vent/trap:

- Wash the cooking bowl, spatula, steamer basket and measuring cup in warm, soapy water with soft cloth or sponge.
- The lid and cooking bowl can be washed in the dishwasher.
- Do not use harsh detergents or abrasive cleansers on any part of your rice bowl.
Wipe with a damp cloth
- Take care not to dent or damage the cooking bowl and inner lid.
- Do not damage the non-stick coated surface.
- Remove the steam trap from the underside of the lid, rinse thoroughly with warm water and allow to dry.



heating element and temperature sensor :

If rice grains or other dirt becomes stuck to the heating element or temperature sensor, clean gently with a fine scourer pad and then wipe with a damp cloth.

SERVICE AND CUSTOMER CARE

- 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)
- contact the Kenwood distributor or your authorised Kenwood repairer.
Have your model number ready - it's on the underside of the rice cooker.



IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2009/96/EC.

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.



HEAD OFFICE: Kenwood Limited, 1-3 Kenwood Business Park, New Lane, Havant, Hampshire PO9 2NH

kenwoodworld.com

KENWOOD
CREATE MORE