# **anko** Multi Rice Cooker

# KRC641 Instruction Manual



To ensure proper operation of this device, please read this instruction manual carefully before using the device and keep it for further reference.

# **IMPORTANT SAFEGUARDS**

When using electrical appliances, in order to reduce the risk of fire, electric shock and/or injury, these basic safety precautions should always be followed:

# FOR YOUR SAFETY

#### Read all instructions carefully, even if you are familiar with the appliance.

- Failure to follow these instructions may cause injury or property damage.
- 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 appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

- This product is designed for indoor domestic use only, and is not intended for commercial, industrial or trade use.
- If winding the power cord, avoid tight bends as this could damage the cord.
- If the supply cord is damaged, it must be replaced by qualified electrical person only or the product must be disposed of.
- Do not spill water or other liquid on the appliance electrical socket or cord set to avoid electric shock, or fire caused by short circuit.
- Never use this appliance to cook any food that may block the steam vent:

Foliaceous food (e.g. laver, Chinese cabbage) or strip food (e.g. kelp) and fragmentary foods (e.g. corn grit), as this may cause damage to the appliance.

• During operation, never have your face or hands close to the steam vent in order to avoid scalding.

- Please use an individual earthed power outlet of 10A rated current, do not plug into power boards or double adaptors in conjunction with other appliances, overload may cause fire or malfunction.
- For electrical safety, any repairs to the appliance must be carried out by qualified electrical person only.
- Make sure the voltage indicated on the label of the appliance is the same as your local mains power, 220V 240V AC. Never use a damaged power cord.
- Do not place the appliance in a location which is unstable, wet or is close to heat sources where this may damage appliance or cause accidents.
- Do not do any of the following to avoid fire and electric shock due to damaged appliance electrical cordset or, modifying, forcefully bending, placing near heat source such as a heater or other heating appliance, bundling, putting heavy objects on top, etc.
- The appliance cord set plug and socket must fully inserted into to both appliance and power outlet to avoid fire, electric shock or short circuit.
- Never operate appliance with damaged power cord or with cord not properly connect to appliance or power socket outlet, to avoid fire, electric shock or short circuit.
- Never pull on or remove power cord with wet hands, dry hands first, switch off appliance and power outlet before removing cord set, to avoid electric shock and injury.
- During operation, do not move or shake the appliance.
- Do not let a child operate the appliance unattended. Put it out of the reach of children to avoid electric shock, burns or other dangerous accidents.
- Never soak or dip the appliance in water.
- Never insert metal pins, wire or other object into Intake Vent, Exhaust Vent or gaps on the bottom of the appliance to avoid electric shock.

• Discontinue using the appliance immediately and unplug when abnormality or breaking down occurs to avoid fire or electric shock.

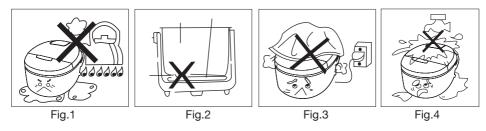
E.g. for abnormality or breaking down: The power plug and the power cord become abnormally hot; The power cord is damaged; The main body is deformed or is abnormally hot; Smoke emanates from the main body or a burning odour is detected; The main body is cracked, is loose or rattles.

- Close the Outer Lid slowly and firmly until it clicks to prevent steam burns or injury.
- Keep the power cord out of the reach of children. Do not let the power cord hang over the edge of the table or countertop. Pulling on the power cord may result in the appliance falling from the table or countertop, causing injury.
- Be careful not to trip over or become entangled with the power cord while in use to avoid injury, or the damaged power cord causing fire or electric shock.
- Do not use the appliance for any purpose other than those described in these instructions to avoid fire, burn, injury or electric shock.
- The appliance must be used only with the cooking pot supplied with the product to avoid overheat or abnormal operation.
- During use or immediately after use, do not touch the cooking pot with hands to avoid burns due to high-temperature.
- Do not use any cordset that is not approved for use with this appliance to avoid electric shock, electrical leakage or fire.
- Only remove power cord by firmly grabbing plug or socket body, do not remove by pulling on the cord itself to avoid electric shock, or fire caused by short circuit.
- Always switch off and unplug the appliance from the power outlet when it is not in use to avoid accidental damage to power cord that may cause injury as a result of electric shock.

- Unplug and allow the appliance to cool down fully before cleaning and storing it to avoid burns.
- Do not move the appliance while it is hot.
- To avoid damage or malfunction, keep this appliance away from heat sources (Cooktop, stoves etc.) (Fig.1).
- Do not damage the cooking pot or use cooking pot for other cooking applications, deformed cooking pot must not be used with appliance.
- Do not touch hot surface when the appliance is in use.
- Do not add ingredients or water directly in rice cooker when the cooking pot is not in rice cooker.
- Ensure that rice and water ratios are adhered to according the scale/level markings on the cooking pot, do not overfill.
- Before putting cooking pot into rice cooker, make sure the external of cooking pot is dry and clean, remove water drops or food deposits from the surface of the heating element to ensure cooking pot base make full contact with the heating element and is not leaning to one side. If the cooking pot is leaning or angled to one side this may damage components during operation (Fig.2).
- Steam will come out from steam vent , always keep your hands and face away from steam vent and use oven mitts when required, do not cover the lid while cooking (Fig.3).
- With exception of cleaning a removed cooking pot, do not expose the appliance to water by splashing or immerse the product in water or other liquid (Fig.4).
- If this appliance begin to malfunction during use, unplug the cord immediately.

You must unplug the cord also before cleaning.

 Do not try to keep food warm for extended periods of time after cooking cycle is completed, food quality deteriorates quickly over time.



- Before the Rice Cooker is operated, check the cooking pot and Steam Cap are in place to avoid any malfunction.
- During use, the Rice Cooker may generate tiny sound of "click" or "sizz", which is a normal sound of operation, this is the thermostat or steam release.
- Never have the Rice Cooker operate again immediately after cooking. Wait at least for 15 minutes to allow the heating plate to cool down.
- Never cook rice with hot water as this may affect the temperature measured by the thermostat thus affect cooking result.
- In operation, never cover the top of the Rice Cooker with a cloth, as this may cause accidents or damage to the Rice Cooker.
- Do not drop the cooking pot, which may cause deformation.
- Do not hit the cooking pot with a hard object to avoid deformation.
- Before the Rice Cooker is operated, be sure to wipe away the water outside the cooking pot to avoid any fault.
- Before the Rice Cooker is operated, please remove water drops and rice grains between the cooking pot and heating plate to avoid any malfunction.
- The coating on the bottom of the cooking pot may wear off depending on usage frequency, but this does not affect performance.
- Hold the Handle when moving the Rice Cooker.
- Do not use the Rice Cooker outdoors.

# WARNING

Do not use the appliance under following circumstances:

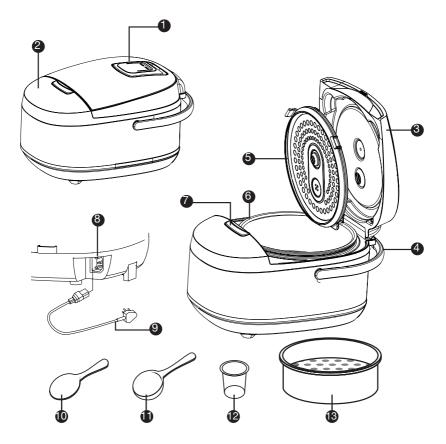
- This appliance or the power cord is damaged or has signs of wear tear.
- This appliance has been dropped accidently, causing damage or malfunction.
- Potential injury from misuse.
- The heating element surface is subject to residual heat after use.
- CAUTION: To prevent damage to the appliance do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent.

# SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS DESIGNED FOR HOUSEHOLD USE ONLY

For cleaning, please refer to section "CLEANING AND MAINTENANCE".

# FEATURES OF YOUR MULTI RICE COOKER

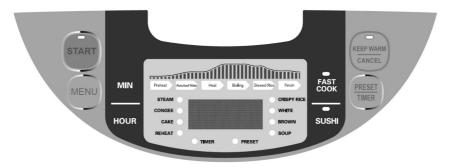


- 1 Steam Vent
- 2 Control Panel
- 3 Lid
- 4 Handle
- 5 Detachable Inner Lid
- 6 Cooking Pot
- 7 Lid Open Button

- 8 Power Socket
- 9 Detachable Power Cord
- 10 Rice Scoop
- 11 Soup Scoop
- 12 Measuring Cup
- 13 Steamer

# INSTRUCTION ABOUT CONTROL PANEL

#### **Control panel**



# **OPERATION INSTRUCTION**

MENU 1

Press MENU repeatedly to select the desired menu/cooking mode. The corresponding indicator light flashes.

Selectable menus:

Crispy Rice, White, Brown, Soup, Steam, Congee, Cake and Reheat.

NOTE: SUSHI and FAST COOK menus can only be selected by pressing corresponding buttons directly.



After a menu is selected, press START to start cooking.

After cooking is finished, the corresponding indicator light goes out, the appliance emits several "beeps" and automatically enters the KEEP WARM mode. The KEEP WARM indicator lights up and KEEP WARM time is shown on the LCD display.

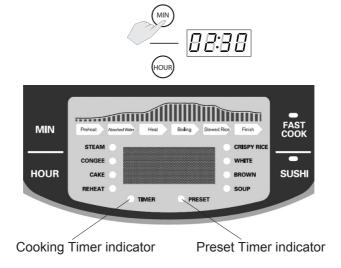


This appliance is equipped with a 24-hour timer, which can be used for all cooking modes except CAKE and REHEAT menus. Within 10 seconds after selecting the cooking mode: CRISPY RICE, WHITE, BROWN, SOUP, STEAM, CONGEE, SUSHI or FAST COOK, press PRESET button to set the preset time or cooking time, and use HOUR/MIN button to adjust the time. PRESET or Cooking Timer Indicator Light will light up.

4. Under PRESET or COOKING TIMER setting mode, you can press HOUR button to adjust the preset/cooking time in 1 hour increment.

Under PRESET setting mode, you can press MIN button to adjust the preset time in 10 minute increments.

Under COOKING TIMER setting mode, you can press MIN button to adjust the cooking time in 5 minute increments.

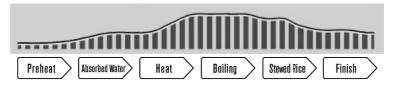




The KEEP WARM/CANCEL button can be pressed at any time during cooking to cancel the operation.

To manually activate KEEP WARM mode, simply press the KEEP WARM/ CANCEL button in Standby mode. KEEP WARM indicator light will light up and KEEP WARM time shows on LCD display. After KEEP WARM time has elapsed, the appliance automatically enters Standby mode.

6. Whilst cooking, cooking progress status is shown on screen from start to completion.



Cooking Progress Status Display

# **PREPARATION BEFORE COOKING**

#### NOTE:

For the best results, before each use make sure that:

- . The steam vent is in place and is not damaged.
- . The sealing ring of the inner lid is in place and is not damaged.
- . The exterior of cooking pot and the surface of the cooking plate is clean and dry.
- . The outer lid is closed correctly before cooking.

Warning: Improper use may result in scalding injuries.

- 1. Make sure inner lid and steam vent are installed correctly.
- If you cook without steam vent in place, hot liquids will spill.

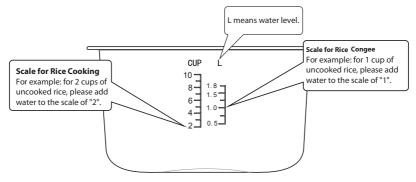


- 2. Use the supplied measuring cup and fill flush with rice and determine number of cups required, wash/rinse rice in a separate bowl to remove starch. Ensure rice has been thoroughly rinsed with cold water before cooking to prevent rice grains from sticking to the cooking pot.
- One cup of rice is about 160 mL (about 150 g).
- To prevent scuffing, do not wash rice in the cooking pot. Always wash it in another bowl and transfer to cooking pot.





- 3. Place the washed rice into the cooking pot and fill with water to match the corresponding water level marking for number of cups of rice used. Always ensure rice is spread evenly across the bottom of the Cooking Pot and not heaped to one side.
- The scale is for reference only. The water quantity can be increased or decreased reasonably according to personal preference. Never exceed the highest Water Level.



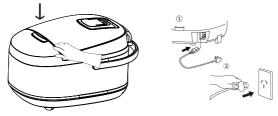
4. Wipe clean both the external surface of the cooking pot, the internal wall of the appliance and heating plate to ensure cooking pot can be properly seated.

#### ATTENTION!

Never heat the cooking pot on other stoves to avoid deformation caused by high temperature. Do not use any other cooking pot other than the one supplied with this product to place on the heating plate.



5. Press down the Outer Lid until a click sound (lid lock) is heard. Connect the appliance electrical cord set to the appliance first and then connect plug to domestic power outlet only, then switch ON power outlet.



# COOKING

With the appliance placed on a stable, level, dry and heatresistant surface you are now ready to start cooking.

#### Preset Function (Delayed Cooking Activation)

The Preset Function allows you to delay the cooking process by selecting when you would like your chosen menu to be ready. For example, presetting the time you want the appliance to cook your breakfast congee the next morning.

NOTE: Observe and apply best Food Safety practices when operating appliance in the Preset Function cooking mode, do not place ingredients in the cooking pot that will spoil (Ingredients that should remain refrigerated) if left in cooking for extended periods of time before cooking process is activated.

- 1. Select the desired menu. The corresponding indicator light will flash.
- 2. Set preset time



Within 10 seconds after selecting the cooking mode: CRISPY RICE, WHITE, BROWN, SUSHI or FAST COOK, press PRESET/ TIMER button to set the preset time and use HOUR/MIN button to adjust the time. PRESET Indicator Light will light up.

- Preset time is the time it takes from activating timer and start cooking process to completion.
- In the cooking mode, Soup, Steam and Congee, press the button PRESET/TIMER twice until the light for PRESET flashes before selecting the desired cooking time.
- Preset time can be adjusted from 1 hour to 24 hours.
- For optimal results and tastes, we do not recommend using preset time in Rice cooking modes (White, Brown or Crispy Rice) for longer than 12 hours.
- Under PRESET setting mode, you can adjust the preset time by pressing HOUR button in 1 hour increment or MIN button in 10 minute increments.

# 3. STAF

Press START button to start presetting mode.

NOTE: Preset time is not available for Cake or Preheat.

#### **Timer Function**

This mode can only be used for Congee, Soup, Steam menu selection. This allows user to increase or decrease the default cooking time shown on LCD display.

1. Congee/Soup/steam

Press MENU button repeatedly to select SOUP, STEAM or CONGEE which require the Timer function, press the PRESET/TIMER Button once, the corresponding indicator light flashes.

2. Set cooking time



Press HOUR/MIN button to adjust the Cooking Time. Cooking time can be adjusted by pressing HOUR button in 1 hour increment or MIN button in 5 minute increments.



3.

Press START button to start cooking with timing function under SOUP/STEAM/ CONGEE mode.

#### **Keep Warm Function**

1. After cooking is finished, the corresponding indicator goes out, the appliance emits several "beeps" and automatically enters the KEEP WARM mode.



2. To manually activate KEEP WARM mode, simply press the KEEP WARM/CANCEL button in Standby mode.



3. In KEEP WARM mode, the KEEP WARM indicator will light up and KEEP WARM time remaining shows on LCD display. Maximum KEEP WARM time is 24 hours. After KEEP WARM time has elapsed, the appliance automatically enters Standby mode.



#### **Memory Function**

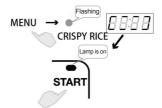
This appliance has a Memory function that will automatically select the last used cooking process once it is turned on again within 2 hours.

To cancel the Memory function for the next use, press the KEEP WARM/CANCEL button before unplugging the appliance.

# MENU

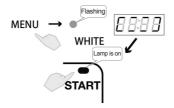
#### **CRISPY RICE**

Press MENU button to select CRISPY RICE menu. When CRISPY RICE indicator light is flashing, press START button to start cooking. The START indicator light turns on. The LCD Display will not show a time, an illuminated circulating digit parameter is displayed to indicate the cooking process is activated.



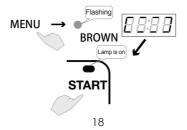
#### WHITE (White Rice)

Press MENU button repeatedly to select WHITE menu. When WHITE indicator light is flashing, press START button to start cooking the white rice. The START indicator light turns on. The LCD Display will not show a time, an illuminated circulating digit parameter is displayed to indicate the cooking process is activated.



#### **BROWN** (Brown Rice)

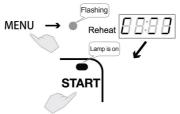
Press MENU button repeatedly to select BROWN menu. When BROWN indicator light is flashing, press START button to start cooking the brown rice. The START indicator turns on. The LCD Display will not show a time, an illuminated circulating digit parameter is displayed to indicate the cooking process is activated.



#### REHEAT

This cooking mode is used when just wanting to warm up leftovers (e.g. cold cooked rice etc.).

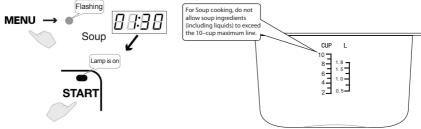
- 1. Stir rice so that it covers evenly on bottom of cooking pot.
- 2. Add enough water to moisten the rice completely without excess water being visible. Moisture present will generate sufficient steam to reheat the food.
- 3. Close the lid and press MENU button repeatedly to select REHEAT menu. When REHEAT indicator light is flashing, press START button to start reheating. The START indicator light turns on. The LCD Display will not show a time, an illuminated circulating digit parameter is displayed to indicate the cooking process is activated.



#### SOUP

Press MENU button repeatedly to select SOUP menu. Default cooking time is 1 hour and 30 minutes. Cooking time can be adjusted from 1 hour to 4 hours by pressing PRESET/TIMER button and then HOUR/MIN button repeatedly. TIMER indicator light will light up.

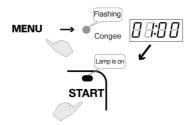
Press START button to start cooking the soup. The START indicator turns on. There will be countdown remaining time showing on the LCD display.



#### CONGEE

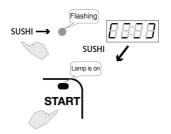
Press MENU button repeatedly to select CONGEE menu. Default cooking time is 1 hour. Cooking time can be adjusted from 45 minutes to 1 hour and 15 minutes by pressing PRESET/TIMER button and then HOUR/MIN button repeatedly. TIMER indicator light will light up.

Press START button to start cooking the congee. The START indicator light turns on. There will be countdown remaining time showing on the LCD display.



#### SUSHI

Press SUSHI button to select SUSHI menu. When SUSHI indicator light is flashing, press START button to start cooking the sushi rice. The START indicator light turns on. The LCD Display will not show a time, an illuminated circulating digit parameter is displayed to indicate the cooking process is activated.



#### STEAM

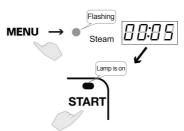
Press MENU button repeatedly to select STEAM menu. Default steam time is 5 minutes. Steaming time can be adjusted from 5 minutes to 1 hour by pressing PRESET/TIMER button and then HOUR/MIN button repeatedly. TIMER indicator light will light up. Press START button to start steaming process. The START indicator light turns on. There will be countdown remaining time showing on the LCD display.

Tips for steaming:

- Place a steam rack (not included) or the provided steamer inside the cooking pot for steaming the food.
- Always pour a sufficient amount of water into the cooking pot and make sure not all of the water evaporates before all foods are steamed.

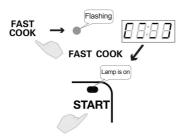
The table below shows suggested water added for steaming time (for reference only).

Steaming Time (minute)	5-15	15-30	30-45	45-60
Water Scale	2	3	4	5



#### FAST COOK

Press FAST COOK button to select FAST COOK menu. When FAST COOK indicator light is flashing, press START button to start fast cooking the rice. The START indicator light turns on. The LCD Display will not show a time, an illuminated circulating digit parameter is displayed to indicate the cooking process is activated.



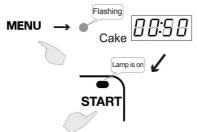
#### CAKE

1. Select a suitable recipe and prepare the ingredients as directed.

Grease the cooking pot with a little vegetable oil or spray oil and add cake ingredients mixture into the cooking pot. Smooth the top a little with a spoon and close the lid.



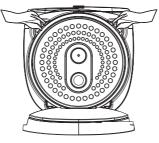
 Press MENU button repeatedly to select CAKE menu. Default cooking time is 50 minutes. Cooking time cannot be adjusted.
 Press START button to start cooking the cake. The START indicator light turns on. There will be countdown remaining time showing on the LCD display.



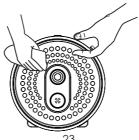
3. The cake can be checked midway, and the process would not be disrupted.

# **CLEANING AND MAINTENANCE**

- Some smells may remain in this appliance after cooking rice or other ingredients. Make sure to clean it after cooking is finished.
- Before cleaning and maintenance, make sure power supply has been disconnected and this appliance cools completely. Use clean, soft and damp cloth to wipe body, lid and other parts. (Attention: Do not wipe operation panel, plug or power cord with soaking wet cloth, damp cloth only and allow to dry.)
- Do not clean internal and external of this appliance with corrosive liquid or hard object (such as banana oil, petrol, cleaning powder and hard brush).
- Do not pour water into this appliance without the cooking pot in place. Do not immerse this appliance into water.
- In order to clean this appliance completely, please disassemble the detachable inner lid and steam vent with special care before cleaning, please follow the steps below:
- 1. Open the lid, hold the inner lid handles with both hands, pull it towards outside to disassemble the inner lid.
- Do not pull sealing ring while disassembling the lid.



2. Wash inner lid and sealing ring with clean water, wipe them with soft cloth. You can add a little tableware detergent while cleaning.



3. Insert lock part of inner lid into the square groove on the lid, push inner lid toward the lid, the assembling is finished when you hear popping sound.



4. Pull steam vent upwards to remove it, rotate and disassemble it, wash it with clean water and wipe with soft cloth, reassemble it and place back into the lid.



5. Rice, water or other sundries may stick on surface of heating element, wipe it with dry cloth, Do not wash it with water.



6. Remove the cooking pot, wash it with soft sponge, then wipe with dry and soft cloth. To avoid deformation, please handle with care when removing or replacing the cooking pot, do not wipe it with steel wool or hard abrasive sponges.



7. After cleaning and maintenance, please install inner lid and steam vent, make sure all parts are in their right position and ready for future use.

# **TECHNNICAL SPECIFICATIONS**

Model: KRC641

Rated power input : 860W

Voltage and frequency: 220-240V AC, 50Hz

NOTE: As a result of continual improvements, the design and specifications of the product within may differ slightly to the unit illustrated on the packaging.

#### **Responsible disposal**

At the end of its working life, do not throw this appliance out with your household rubbish. Electrical and electronic products contain substances that can have a detrimental effect on the environment and human health if disposed of inappropriately. Observe any local regulations regarding the disposal of electrical consumer goods and dispose of it appropriately for recycling. Contact your local authorities for advice on recycling facilities in your area.

# FAQS AND TROUBLESHOOTING GUIDE

Malfunction	Possible reason	Solution
Indicator light can't be turned on	1. Power is off	Check whether power cord is well connected
	2. Circuit failure	Contact customer service team for further advice
Heating element doesn't heat	<ol> <li>Circuit failure</li> <li>Fuse</li> <li>Heating element has problem</li> </ol>	Contact customer service team for further advice
Indicator light is on, But heating element doesn't heat	<ol> <li>Circuit failure</li> <li>Heating element has problem</li> </ol>	Contact customer service team for further advice
Rice is undercooked	1. Too much or insufficient ingredients in the cooking pot	Change the ratio of water and rice, between Min and Max scale
	2. Ratio of Rice versus Water incorrect	Change the proportion of water and rice
	3. Cooking pot is not properly seated	Remove/clean deposits from external surface from cooking pot and appliance internal wall and heating plate surfaces
	<ol> <li>Cooking pot is deformed</li> <li>Circuit failure</li> <li>Sensor has problem</li> </ol>	Contact customer service team for further advice
Rice is overcooked	1. Cooking pot is not properly seated	Remove/clean deposits from external surface from cooking pot and appliance internal wall and heating plate surfaces
	<ol> <li>Cooking pot is deformed</li> <li>Circuit failure</li> <li>Sensor has problem</li> </ol>	Contact customer service team for further advice
Warm mode starts automatically before cooking process finished	<ol> <li>Cooking pot is not in rice cooker</li> <li>Heating while no water in the cooking pot</li> </ol>	Disconnect from mains power allow the appliance to cool down, rice cooker will work normally again after cooling down
Overflow when cooking congee	1. Too much ingredients inside cooking pot	Adjust quantity of the ingredients
Display on the screen is E1/E2/ E3/E4/E5	1. Circuit failure	Disconnect from mains power for 20 minutes, if malfunction again, contact customer service team for further advice

#### **12 Month Warranty**

Thank you for your purchase.

Your new product is warrantied to be free from defects in materials and workmanship for the period stated above, from the date of purchase, provided that the product is used in accordance with accompanying recommendations or instructions where provided. This warranty is in addition to your rights under the Australian Consumer Law.

For New Zealand customers, this warranty is in addition to statutory rights observed under New Zealand legislation.

We will provide you with your choice of a refund, repair (where possible) or exchange (availability dependent) for this product if it becomes defective within the warranty period. The business will bear the reasonable expense of claiming the warranty.

This warranty will no longer apply where the defect is a result of alteration, accident, misuse, abuse or neglect.

Please retain your receipt as proof of purchase and contact our Customer Service Centre as listed below, for the entity you purchased this product from, for any difficulties with your product. Warranty claims and claims for expense incurred in returning this product can be addressed to the respective Customer Service Centre.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. 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.

Contact for Kmart purchases	Contact for Target purchases
Kmart Australia Ltd.	Target Australia Pty Ltd
C/- Customer Service Centre	C/- Customer Service Centre
690 Springvale Road,	2 Kendall Street, Williams Landing,
Mulgrave Vic 3170	Vic, 3027
Customer Service: 1800 124 125	Customer Service: 1300 753 567
(Australia) or 0800 945 995	or via Customer Help at
(New Zealand) or via	target.com.au/help/contact-us
Customer Help at kmart.com.au	



Cat. No. KRC641 September 2023