

OPERATING AND CARE INSTRUCTIONS

VitaClay[®] 2-in-1 Rice N' Slow Cooker

VF7700-6

VF7700-8



**READ ALL INSTRUCTIONS BEFORE INITIAL USE
HOUSEHOLD USE ONLY**

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IMPORTANT SAFE GUARD

When using this electrical appliance, always be sure to follow basic electrical precautions, including the following:

- 1. Read and understand all instructions before using the appliance.**
2. Do not operate any appliance that has a damaged plug or cord, or after the appliance malfunctions or after it has been damaged in any way. Return the appliance to the manufacturer or qualified service technician for repair or adjustment.
3. NEVER immerse the heating unit of the appliance in water or any other liquid. To prevent electrical shock, do not place the cord, plug or cooking unit under water or other liquids.
4. Always unplug the cooker when not in use or before cleaning. Allow cooker to cool before cleaning or removing parts.
5. Do not touch hot surfaces; ALWAYS use the handles or knobs provided.
6. Do not pour cold liquids or food into a heated pot. Avoid sudden temperature changes. Thaw frozen foods before placing in heated pot unless warm liquid is first present in pot. Do not immerse a heated pot into cold water or other liquids.
7. Do not place cooker on or near a hot gas or electric stove burner. Do not place cooker inside a hot oven or broiler.
8. Do not use outdoors.
9. Do not let cord hang over the edge of a table or countertop, and do not let it touch heated surfaces.
10. Use extreme care when moving the cooker if it is filled with hot liquid.
11. Make sure that cooker is always placed on a flat, level surface before use.
12. Closely supervise whenever cooker is being used by or near children.
13. Do not use this cooker for other than its intended use.
14. The use of accessory attachments not supplied or recommended by the appliance manufacturer may cause injury, fire or electrical shock and may also damage the cooker.
15. To disconnect, power off the unit. Remove the plug from a wall outlet, remember to always hold the plug, and never pull the cord.
16. The clay pot is fragile. Be careful when you carry or store the pot.
17. Do not use a cracked container. Do not set hot container on a wet or cold surface.
18. Never cook food directly in metal housing.
19. Do not set up cooking function while the clay pot is empty or unloaded.
20. When using this appliance, provide adequate air space above and on all sides for air circulation. On surfaces where heat may cause a problem, an insulated heat pad is recommended.
21. Avoid sudden temperature changes, such as adding refrigerated foods into a heated pot.
22. When opening a heated cooker, lift and tilt cover away from you carefully to avoid scalding and to allow condensed water to drip into pot..
23. **CAUTION:** To reduce the risk of electric shock, cook only in removable container.
24. To ensure continued protection against risk of electric shock, connect to properly grounded outlet only.
- 25. SAVE THESE INSTRUCTIONS.**

This appliance is intended for **HOUSEHOLD USE ONLY**. There are no User Serviceable Parts inside. The heating unit needs no lubrication or other service. Do not attempt to service this appliance. Do not immerse heating unit base in water or any other liquid.

GROUNDING INSTRUCTIONS:

This appliance must be grounded. It is equipped with a 3-wire detachable cord with grounded plug. The plug must be plugged into an outlet that is properly installed and grounded.

WARNING:

Improper use of the grounded wire can result in a risk of electric shock. Consult a qualified electrician if necessary. Do not attempt to defeat this safety feature by modifying the plug.

The short power cord is provided to reduce the hazards resulting from entanglement or tripping over a long cord. An extension cord may be used with care. If it is necessary to use an extension cord, it should be positioned so that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over and:

1. Use only 3-wire extension cord with 3-blade grounding plug.
2. The marked rating of extension cord must be equal to or greater than the rating of this appliance. Electrical rating of this appliance. Electrical rating is listed on the bottom of this unit.

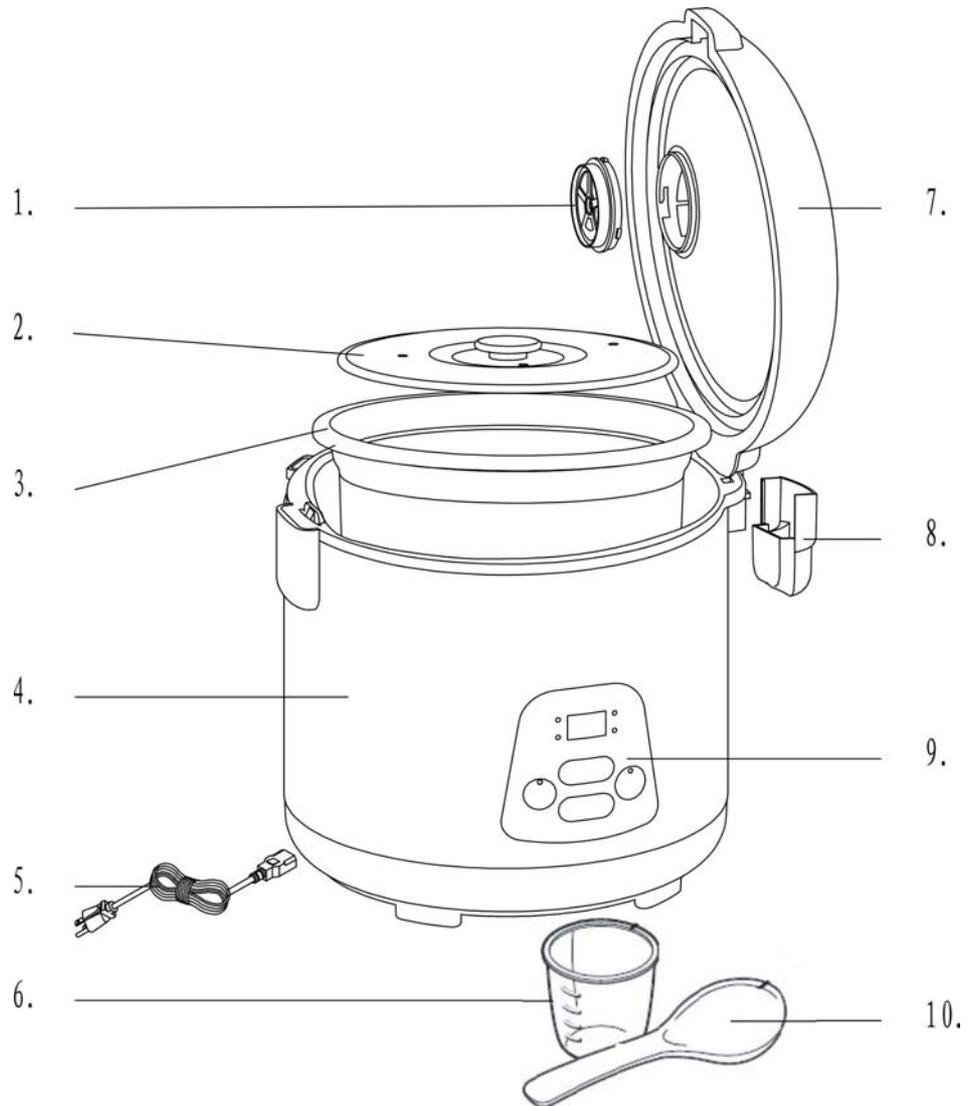
CLEAN UNIT THOROUGHLY BEFORE FIRST USE:

- Ensure the packing paper on the heating surface is removed.
- Wash the clay pot and lid with warm water and a small amount of detergent.
- Rinse and dry clay pot thoroughly before placing in the housing.
- Plug the power cord into the unit first and then plug into the wall outlet. When the cooker is ready for operation you will hear a long “beep”.

Caution:

1. A slight odor and/or smoke smell may be noticed during the initial use of this appliance. This is normal with many heating appliances and will disappear after the first few uses.
2. The cooker should be used for its intended purpose only and not for other cooking purposes such as stir frying or deep oil frying.
3. If liquids have been soaking in the clay pot for a long time, a leak could occur. Use a dry towel to dry the outside surface of the inner clay pot.
4. During the cooking process, the steam valve needs to be in place for safety and performance.
5. Do not touch the steam vent during cooking process as it becomes very hot.
6. The clay pot and lid become very hot during the cooking process and/or when cooking is finished. Use the pot holders to pick up the clay pot and lid. Do not use bare hands.

PARTS ASSEMBLY ILLUSTRATION



(1) Steam Valve

(2) Clay Lid

(3) Clay Pot

(4) Stainless Steel Housing

(5) Power Cord

(6) Measuring Cup

(7) Cooker Cover

(8) Water Collector

(9) Panel

(10) Rice Spoon

KNOWING YOUR COOKER'S CONTROLS

“Off / Warm” Key

Function Key to turns off cooker or to turns on cooker to “Warm” 1

“Off / Warm” light

Indicator light when cooker is on “Warm” mode

“Timer” Key

To Program cooking time on SOUP or STEW mode

“Timer” light

Indicates the cooker is under “Soup” or “Stew” cooking mode with current time left displayed on LED

“Rice” Key

Rice cooking mode selection key

“Rice” Light

Indicates the cooker is under rice cooking mode

“Brown” Key

Brown Rice cooking mode selection key

“Brown” light

Indicates the cooker is under brown rice cooking mode

“Soup” Key

Soup cooking mode selection key

“Soup” Light

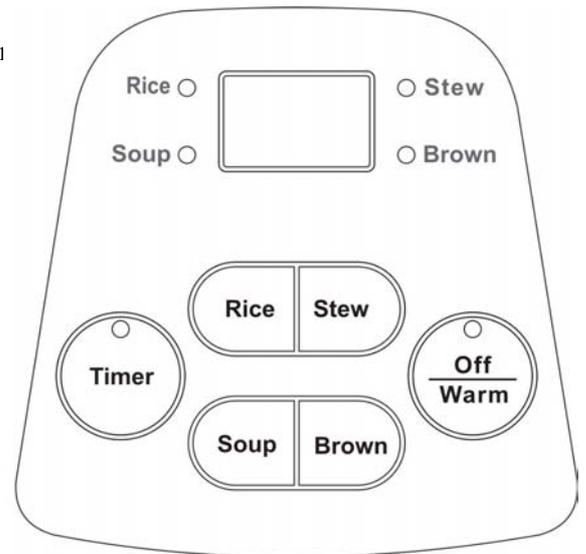
Indicates the cooker under SOUP cooking mode.

“Stew” Key

SLOW cooking mode selection key

“Stew” Light

Indicates the cooker is under SLOW cooking mode.



USING YOUR RICE COOKER

RINSING RICE:

To make great rice we strongly recommend rinsing your raw rice before cooking. However, do not rinse flavored or enriched rice or if the package clearly states not to rinse; doing so will wash away infused flavors and important nutrients. Try rinsing your rice in a strainer or bowl for the best results.

MEASURING RICE:

Using the measuring cup, measures out your desired amount of rice. Rinse rice in cold water, if needed. Place rice into the bottom of the rice bowl, ensuring that it is evenly spread over the bottom. Now fill the clay bowl with cold water, different types of rice require different amounts of rice to water ratio. If you prefer stickier or drier rice, adjust the amounts of rice to water ratio to meet to your personal preferences. As a result of a fully sealed enclosure, it is not necessary to presoak rice before cooking. Simply rinse the rice and load it into the clay bowl with water. Recommended **ratios of water to rice** are:

- (a) White rice (sushi rice or jasmine rice) (1.1:1), 1.1-cup of water per 1-cup of rice (slightly more/less can be used if preferred)
- (b) Sticky/sweet rice (1.5:1), or 1.2-cup of water per 1-cup of rice (slightly more or less water can be added upon personal taste)
- (c) Brown rice (1.3-1.5:1), or 1.3-cup to 1.5-cup of water per 1-cup of rice (slightly more or less water can be added upon personal taste)

Note: If you decide not to rinse the rice, additional 0.25 cup of water per 1-cup of rice would be needed on top of recommendations.

REGULAR RICE COOKING:

1. Measure rice and water and place in clay pot.
2. Ensure that exterior of clay pot and interior of rice cooker are clean, dry and cool to the touch. Place clay pot into rice cooker.
3. Cover the clay lid then close the rice cooker cover and lock into place. The cooker cover is locked when it “clicks”.
4. Plug cord into a “120V AC 60Hz” only outlet. Your cooker beeps then the display shows “----” , the RICE light flashes.
5. Press the “RICE” key, display shows “**00.4**” , the RICE light flashes, later it keeps illuminating, the rice cooker comes in a program of 40 minutes rice cooking.
6. When the 40 minutes cooking cycle is completed, the rice cooker will beep again and then automatically switch into a 12-hour Warm mode, the timer on the screen will show “**00.0**”, the timer will start to count upward from zero. To turn off the Warm feature, press the OFF button.

Note:

1. To achieve the best cooking result, let the rice stay in “WARM” cycle for 10 -15 minutes after cooking cycle complete.
2. It is advised that you do not keep rice or food in the warm mode for longer than 2 hours.

BROWN RICE COOKING:

Follow the same directions as regular rice cooking; however, press the “BROWN” button to select the BROWN rice setting. A couple of seconds later, the timer on the screen will show “**00.5**” and the BROWN indicator light will turn on. When the 50 minute cooking cycle is complete, the rice cooker will beep again and then automatically switch into a 12-hour Warm mode. The timer on the screen will show “**00.0**” and will start to count upward from zero. To turn off the Warm feature, press the OFF button. A teaspoon of salt and margarine (or other oil or fat) may be added. Cook the brown rice in mushroom or vegetable stock, leftover vegetable-steaming water or with your favorite herbs. Other variations are to add cashews, cranberries, raisins, apple chunks, mango cubes, mushrooms, garlic and onions. Sauté these ingredients in olive oil and mix into the prepared rice. Cooking the rice in mushroom stock and then mixing it with mushrooms makes a flavorful dish. You can turn any rice dish bright yellow by adding a teaspoon of Turmeric. This doesn’t change the flavor, just the color.

Note:

1. To achieve the best cooking result, let the rice stay in “WARM” cycle for 10 -15 minutes after cooking cycle complete.
2. It is advised that you do not keep rice or food in the warm mode for longer than 2 hours.

MAKING SOUP :

VitaClay® is a great tool for making your flavorful and nutritious hearty soup.

To start SOUP cooking mode:

1. Load your soup ingredients into the clay pot and cover with the supplied clay lid.
2. Place the clay pot with loaded ingredients into the cooker’s heating base, and turn the clay pot so that it has good contact with the bottom heating plate. Be sure there is no particle interference so that cooker will cook evenly.
3. Press “SOUP” button, the cooker will beep. A couple of seconds later, the LED will display at “2 hours” or “**02.0**” as a default setting. “SOUP” light will flash, the cooker enters in a program of defaulted 2 hours cooking.
4. You may set up longer or shorter cooking time than the default setting. To change from the default time, Press “SOUP” key, “SOUP” light will flash, continue to press the “TIMER” key until reach to the right cooking time. **The timer increases by 30-minute increments from 1 hour to 4 hours.** A few seconds after the TIMER is set, both “SOUP” and “TIMER” lights will stop flashing and turn on. The cooker enters “STEW” (or SLOW) cooking mode after the sound of click.

NOTE: You cannot change the cooking time once the “SOUP” enters a cooking mode.

“STEW” COOKING (STEW, BEANS, PORRIDGE, or DRY BEANS) as SLOW cooking:

VitaClay® preserves nutrients allowing food to cook in its natural juices. It can bring food to a boil up to 2-4 times faster than conventional slow cookers then reduces the heat to a slow simmer for gourmet perfection. The stew-cooking mode allows to working like regular slow cooker. However, cooking efficiency is increased up to 50%. Therefore, some recipe cooking time may vary upon personal preferences.

To convert cooking time from conventional slow cooker recipes into VitaClay® slow cooking; the rule of thumb is if the conventional slow cooking time is set on ‘high’ for 4 hours, or on ‘low’ for 8 hours, the VitaClay®

Rice/Slow Cooker Pro will only take 2 hours. And the best rule for the first time of cooking is to test frequently then decide time required for tenderness and taste.

After cooking is done, it will automatically switch to Warm Cycle to hold food perfectly cooked for up to 12 hours.

To start STEW cooking (or SLOW cooking) mode:

Load your slow cooker recipes into the clay pot, cover with the supplied clay lid.

1. Place the clay pot with loaded food contents into the cooker's heating base, and turn the clay pot so that it has good contact with the bottom heating plate. Be sure there is no particle interference so that cooker will cook evenly.
2. Press "STEW" key, you will hear a sound of beep and STEW light is flashing. The timer LED will display at 4 hours "**04.0**" setting (as a default. A few seconds later, "STEW" light will turn on, the cooker enters to a program at defaulted 4-hour slow cooking setting. The LED will start counting down in 30 minute decrements.
3. You may set up longer or shorter cooking time than the default setting. To change from the default time, Press "STEW" key, "STEW" light is flashing, continue to press the "TIMER" key until reach to the right cooking time. **The timer increases by 30-minute increments from 30 minutes to 12 hours.** A few seconds after the TIMER is set, "STEW" and "TIMER" lights will stop flashing and turn on. The cooker will enter "STEW" (or SLOW) cooking mode after the sound of click.

Note:

1. To achieve the best cooking result, let the rice stay in "WARM" cycle for 10 -15 minutes after cooking cycle complete.
2. It is advised that you do not keep rice or food in the warm mode for longer than 2 hours.

Bean Pot- How to cook dry beans?

Place the drained beans into clay pot and cover with 6 - 8 cups fresh water for each pound (2 cups) of beans, or to about one inch above the beans. Add 1 to 2 Tablespoons oil (to prevent boiling over) and seasonings as desired. Set "Slow cooking" button on "Stew/Porridge" mode. Set "Hour" button for 1 – 2 hours depending on the bean variety. After the cooking cycle completed, cooker will switch to "Warm" cycle. The best rule for the first time of cooking is to test frequently to see if they are covered with the cooking liquid during cooking, then come to your own decision when beans are tender and taste "done".

Making porridge:

For delicious Western-style breakfast porridge. Simply fill the rice bowl with a mixture of 1 part dry porridge oats and 8 parts water. Place the clay bowl into the cooker housing base, you may leave the clay lid or cooker's cover open during cooking if there is an overflow. Press "Stew" button on "Stew" mode. Press "Timer" for 1 hour, or more depending on ingredients you add in and cooking volume.

Be sure to use porridge oats, not instant or quick cooking oatmeal.

If you wish to make Asian style congee (rice porridge), we recommend using "Stew" setting with a time of at least 1.5 hours. During the rice porridge cooking, you should cover the clay lid and lock the cooker cover. Cooking ratio for rice porridge is 1 cup of dry rice and 6 cup of water. The cooking volume should be limited within 2 cups of dry rice.

CARE AND CLEANING

- Like any ceramic material, the removable clay pot will be damaged by sudden temperature changes.
- If the clay pot is preheated or is hot to the touch, do not add cold or frozen foods. Do not preheat the clay pot unless called for in the recipe. The clay pot should be at room temperature when adding hot ingredients.
- For general washing, wait until the clay pot cools. Then wash it in warm water with a very small amount of dishwashing liquid and rinse thoroughly.
- DO NOT put the clay pot in the dishwasher. Sudden temperature changes may crack it and excessive soap will clog the pores.
- Do not use abrasive scouring powders or steel wool. Plastic brush or nylon scrub pads can be used as needed.
- For hard to remove residue or to do a thorough cleaning, allow the clay pot to soak overnight in the sink with water and ¼ cup baking soda. Wash using a brush or nonmetallic scrubbing pad. Follow this treatment after cooking fish or foods with strong seasoning.
- Use hot water if you wash the clay pot right after cooking. Do not use cold water if the pot is hot.
- After washing, dry thoroughly and store with the lid inverted upside down in the bottom, ideally with a towel between the layers. Avoid storing the cooker with the lid sealed because it may become moldy if not carefully dried.
- If the cooker should become moldy, make a paste of baking soda and water, cover the cooker with the paste and allow it to dry. When the paste is dry, rinse with water and dry well.
- If clay pot pores become clogged, boil the pot to remove debris. Use a roaster with a rack and add tepid water. Place the pot bottom on the rack and bring water to a boil. Boil for 30 minutes to remove the debris. Repeat doing the top if necessary.
- Some cooking residue may fill inside the venting holes of the clay lid itself, or around the clay lid. To clean, remove any residue from the venting holes of the clay lid if any; wash with warm water; and apply damp cloth to wipe silicon vent gasket and the large silicone ring (being careful not to remove it).
- Store your Cooker in a dry and clean environment.

Caution: *When washing the clay pot, it is recommended that a soft cloth or pad be placed between the pot and sink to protect the pot from hitting the sink.*

CLEANING OUTSIDE OF COOKER UNIT

The outside of the cooker may be wiped clean with a soft cloth and warm soapy water. Wipe dry. Do not use abrasive cleaners. Grease may be removed with diluted ammonia. Do not let the Control Panel or any electrical mechanisms within the unit get wet.

CLEANING INSIDE OF COOKER UNIT

If an object becomes stuck to the heat element lightly rub it off using a fine sandpaper #600 or steel wool. Then wipe with a damp cloth.

LIMITED ONE-YEAR WARRANTY

Essenergy, Inc. ("Essenergy") warrants this Product against defects in material or workmanship for a period of one (1) year from the date of original purchase, when utilized for normal household use. Essenergy will repair or replace the Product, at its option, at no charge except for shipping and handling.

This warranty does not cover: (1) damage due to incorrect customer instruction, installation or set up; (2) cosmetic damage or damage due to an act of God, accident, misuse, abuse, or negligence; (3) commercial use of the Product; (4) modification of any part of the Product; (5) damage due to improper operation, improper maintenance, or connection to an improper voltage supply; (6) damage due to an attempted repair of the Product by anyone not authorized by Essenergy to service the Product; (7) normal wear of parts; (8) Damage or defects caused by shipping or faulty packaging or mishandling in transit; (9) any non-electric / mechanical attachments and accessories and disposable parts including measuring cup, spoon, inner pot, outside case, cord and plug.

KEEP YOUR SALES RECEIPT. Warranty service will require presentation of proof of purchase in the form of a bill of sale or receipt which shows the date of purchase and establishes that the Product is within the warranty period.

This warranty is invalid if the factory applied serial number or production date has been altered or removed from the Product.

To obtain warranty service, send the complete appliance unit insured, freight prepaid, plus proof of purchase (as described above), to:

Customer Service
Essenergy, Inc.
1765 Landess Ave., #34
Milpitas, CA 95035

Please attach your name, address, telephone number, and a description of the problem along with return postage. The product must be sent carefully packed and properly cushioned to prevent damage in transit. Your failure to abide by these provisions may cause your request for warranty service to be denied, and the repaired unit will be returned at your expense. This warranty is extended only to the original purchaser of this product and does not extend to any commercial use or unreasonable use. This warranty is valid only in the United States.

NOTE: REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS WARRANTY IS THE EXCLUSIVE REMEDY OF THE CONSUMER. ESSENERGY SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT EXCEPT TO THE EXTENT PROHIBITED BY APPLICABLE LAW. ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ON THIS PRODUCT IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may have other rights which vary from state to state.

Essenergy, Inc.

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