

KAMBROOK®



INSTRUCTION BOOKLET

Suits all KMC655 models



Important

Please retain your instruction book for future use.

In the event that you need some assistance with your Kambrook appliance, please contact our Customer Service Department on 1300 139 798 (Australia) or 0800 2738 45 (New Zealand). Alternatively, visit us on our website at www.kambrook.com.au or www.kambrook.co.nz

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Kambrook Recommends Safety First

IMPORTANT: READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

At Kambrook, we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition, we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

Important Safeguards For Your Kambrook Multi Cooker

- Carefully read all instructions before operating the Kambrook Multi Cooker for the first time and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using the multi cooker for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this multi cooker.
- When unpacking the multi cooker, check to see you have received all the items listed in the parts list, before discarding the packaging.
- Always ensure the multi cooker is properly assembled before use. Follow the instructions provided in this book.
- Always operate the multi cooker on a stable and heat resistant surface.
- Do not place the multi cooker near the edge of a bench or table during operation. Ensure that the surface is level, clean and free of water and other substances.
- Do not operate the multi cooker on a sink drain board.
- Do not place the cooker directly on a heat sensitive bench top, such as a stone bench top, when cooking. This type of bench top is heat sensitive to uneven heat and may crack if heated locally. To cook on a heat sensitive bench top, place a chopping board or heat proof mat underneath the cooker.

- Do not operate the multi cooker on an incline plane. Do not move while the multi cooker is switched on.
- Use the removable cooking bowl supplied with the multi cooker. Do not use any other bowl inside the multi cooker housing.
- Do not use a damaged, cracked or dented removable cooking bowl. If damaged or dented, replace bowl before using.
- Position the multi cooker so that the steam vent is directed away from you. Lift the lid carefully to avoid scalding from escaping steam.
- Never plug in or switch on the multi cooker without having the removable cooking bowl placed inside the multi cooker housing.
- Ensure the removable cooking bowl is correctly positioned in the multi cooker base before you commence cooking.
- Do not place food or liquid in the multi cooker housing. Only the removable cooking bowl is designed to contain food or liquid.
- Never operate the multi cooker without food and liquid in the removable cooking bowl. On slow cooking mode, ensure the cooking bowl is at least $\frac{1}{2}$ to $\frac{3}{4}$ full of food or liquid before switching on the multi cooker.
- Always cook with the lid on for the recommended time unless stated otherwise.
- Do not place anything on top of the multi cooker or the multi cooker's lid when assembled, when in use and when stored.
- Always have the lid in the closed position throughout operation of the multi cooker unless stated in the recipe to have it open. Always slow cook with the lid in the closed position for the recommended time.
- Do not touch hot surfaces. Use the handle for lifting and carrying the multi cooker and use oven mitts to open the lid and/or to remove the cooking bowl. Open the lid carefully and position yourself away from escaping steam to avoid scalding. Allow the multi cooker to cool completely before moving or cleaning any parts.
- Extreme caution must be used when the multi cooker contains hot food and liquids.
- Care should be taken when handling the multi cooker after cooking, ensuring that the multi cooker body and parts are not touched as these may still be hot due to residual heat.
- The temperature of accessible surfaces will be high when the multi cooker is operating and for some time after use.
- Do not place the removable cooking bowl when hot on any surface that may be affected by heat.
- To prevent scratching the non-stick surface of the removable cooking bowl, always use wooded or plastic utensils.
- High humidity, altitude, cold tap water, ingredients and minor fluctuations may slightly affect the cooking times in the multi cooker
- The recommended cooking times are approximate. Cooking times can vary depending on ingredients and quantities in recipes.
- Avoid sudden temperature changes. Do not place frozen or very cold foods into the removable cooking bowl when it is hot.

- Do not use the removable cooking bowl for food storage. The removable cooking bowl is not suitable for storing food in the freezer.
- Do not reheat food using your removable cooking bowl on a gas burner or electric hotplate.
- It is recommended where possible to not leave the multi cooker unattended when in use.
- If you are not home during the slow cooking process however, and the power goes out, throw away the food even if it looks done.
- If you are at home during the slow cooking process and the power goes out, finish cooking the ingredients immediately by some other means such as on a gas stove, on the outdoor grill or at a house where the power is on.
- When you are at home, and if the food was completely cooked before the power went out, the food should remain safe up to two hours in the cooker with power off.
- To prevent scratching of the non-stick surface, do not use metal utensils. Use suitable sized heat-proof plastic or wooden utensils to stir or remove food.
- If using plastic utensils, do not leave inside the multi cooker when hot or on sauté setting.
- The multi cooker is not intended to be operated by means of an external timer or separate remote-control system or any other device that switches the multi cooker on automatically.
- Do not use the removable cooking bowl in a conventional oven or microwave oven.
- Do not place the removable cooking bowl on a gas burner or electric hotplate.
- To avoid an electrical overload, it is recommended that no other appliances are plugged into the same circuit as your multi cooker when it is in use.
- Water and oil do not mix – never add any water or other liquid to hot oil. Even small amounts of water will cause the oil to splatter.
- Do not cover the steam vents when the multi cooker is in use.
- Always press the OFF button on the control panel, switch the multi cooker off at the power outlet, then unplug the power cord and allow to cool completely if appliance is not in use, before cleaning, before attempting to move the appliance, disassembling, assembling and when storing the appliance.
- Do not use chemicals, steel wool, metal scouring pad or abrasive cleaners to clean the outside of the multi cooker housing or cooking bowl as these can damage the housing or the coating of the cooking bowl.
- Keep the multi cooker clean. Follow the cleaning instructions provided in this book.

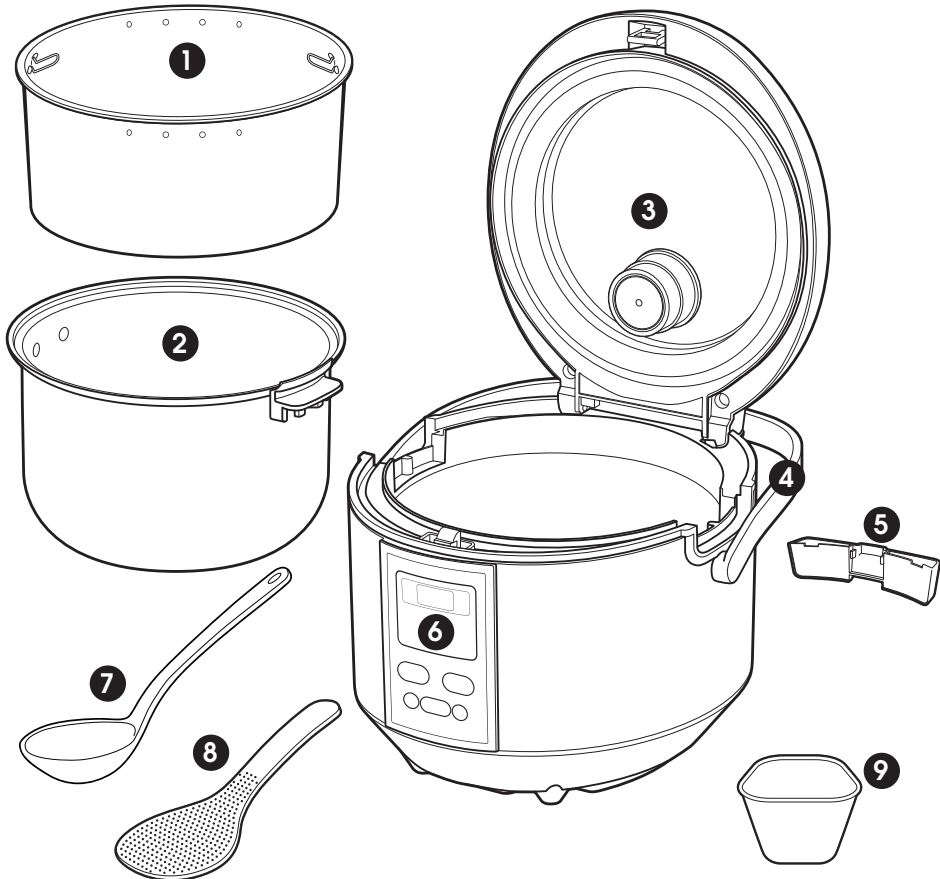
Important Safeguards For All Electrical Appliances

- Fully unwind the power cord before use.
- Connect only to a 230V or 240V power outlet.
- The appliance must be used on a properly grounded outlet. If it is not sure, please consult a qualified electrician.
- Do not, under any circumstances, modify the power plug or use a power plug adapter.

- Do not place this appliance on or near a heat source, such as hot plate, oven or heaters.
- Position the appliance at a minimum distance of 20cm away from walls, curtains and other heat or steam sensitive materials and provide adequate space above and on all sides for air circulation.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. **Misuse may cause injury.**
- The 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.
- Always turn the appliance to the OFF position, switch off at the power outlet and unplug at the power outlet when the appliance is not in use.
- Before cleaning, always turn the appliance to the OFF position, switch off at the power outlet, unplug at the power outlet and remove the power cord, if detachable, from the appliance and allow all parts to cool.
- To protect against electric shock, do not immerse the power cord, power plug or appliance in water or any other liquid or allow moisture to come in contact with the parts, unless it is recommended in the cleaning instructions.
- Any maintenance other than cleaning should be performed at an authorised Kambrook Service Centre.
- It is recommended to regularly inspect the appliance. To avoid a hazard, do not use the appliance if power cord, power plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Kambrook Service Centre for examination and/or repair.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See a qualified electrician for professional advice.
- During electrical storms, the appliance should be disconnected from the power source at the wall socket to prevent any electrical surges that may arise during the storm and which may inadvertently cause damage to the appliance and its electronic components.

Your Kambrook Multi Cooker

1. Extra-large stainless steel Health Steam™ Basket
2. 4L non-stick, dishwasher-safe cooking bowl with handles
3. Lid with steam vent
4. Handle
5. Condensation collector
6. Control panel
7. Soup serving ladle
8. Rice serving spoon
9. Rice measuring scoop



Using Your Multi Cooker

WARNING

Always operate the multi cooker on a stable and heat resistant surface.

WARNING

Do not place the multi cooker directly on a heat sensitive bench top, such as a stone bench top, when cooking. This type of bench top is heat sensitive to uneven heat and may crack if heated locally. To cook on a heat sensitive bench top, place a chopping board or heat proof mat underneath the cooker.

Before first use: Clean the multi cooker and all parts as per the “Care, Cleaning and Storage” instructions in this book. Ensure the lid is fitted with the steam vent and the condensation collector is in place before use.

Rice Measuring Scoop – Do not throw away the Rice Measuring Scoop that comes with your unit. This is an important tool in using your multi cooker successfully as a rice cooker and its size is standard in the rice industry.

Soup Serving Ladle - Use when serving soup

Rice Serving Paddle - Use when serving rice

Health Steam™ Basket - Use when steaming food, such as vegetables, seafood, poultry, dumplings and puddings.

PROGRAMMED FUNCTIONS

RICE

The Kambrook multi cooker has 2 separate RICE functions:

WHITE RICE and BROWN RICE all have programmed cycles with default cooking settings that cannot be adjusted.

Actual cooking times vary depending on the amount of ingredients and water.

Cooking will start and the display will show a rotating loop until the cooking process is almost complete.

The display time will not start counting down until the absorption time is almost complete.

The multi cooker automatically switches to KEEP WARM when finished for up to 12 hours.

Using Your Multi Cooker

COOKING RICE

White and Brown Rice Cooking Guide

The rice measuring scoop provided with your rice cooker is used in the following tables.

1 level rice measuring scoop = 160g uncooked rice

1 level rice measuring scoop = 180ml water

| Uncooked White/Brown Rice Scoops | Cold Tap Water Scoops | Cooked Rice Scoops (approx.) |
|----------------------------------|-----------------------|------------------------------|
| 2 | 2.5 | 4 |
| 4 | 5 | 8 |
| 6 | 7.5 | 12 |
| 8 | 10 | 16 |
| 10 | 12.5 | 20 |

- Use the measuring scoop (included) to measure the rice and water.
- For white and brown rice, the time is determined by the cooking sensor. The finish time will vary based on the type and amount of rice and water used.

To Cook White/Brown Rice

1. Add desired amount of uncooked rice to cooking bowl and then fill cooking bowl with the recommended amount of water based on the White/Brown Rice Cooking Guide above.



NOTE

Add washed rice to the removable cooking bowl, ensuring rice is spread evenly across the bottom of the bowl and not heaped to one side

2. Place the cooking bowl into the multi cooker.

NOTE

Make sure bottom of cooking bowl is not bent or warped, or it will not conduct heat correctly.

3. Insert the power plug into a 230V or 240V power outlet and turn the outlet on. Press the  button once to turn on the multi cooker to Standby.
4. Press the MENU button to select your desired function (white rice or brown rice). The selected function and time will flash. The multi cooker will start to heat automatically after 5 seconds.
5. At the end of the cooking time, the multi cooker will automatically switch to KEEP WARM for up to 12 hours, then sound an alarm and switch to standby mode. Alternatively, press the  button to turn off the multi cooker. Use oven mitts if removing cooking bowl from the multi cooker while it is still hot.

CAUTION

Do not touch hot surfaces. Use the handle for lifting and carrying the multi cooker and use oven mitts to open the lid and/or removing the cooking bowl. Open the lid carefully and position yourself away from escaping steam to avoid scalding. Allow the multi cooker to cool completely before moving or cleaning any parts.

Using Your Multi Cooker

CAUTION

Extreme caution must be used when the multi cooker contains hot food and liquids.

CAUTION

The temperature of accessible surfaces will be high when the multi cooker is operating and for some time after use.


CAUTION

To prevent scratching the surface of the removable cooking bowl, always use wooden or plastic utensils.

OTHER COOKING FUNCTIONS

All other cooking functions on the multi cooker, with the exception of rice, display a suggested default cooking time when selected, but also allow you to manually increase or decrease the time (between a Min and Max time) to suit your cooking needs.

(See Cooking Functions Table for details).

To select a cooking function, press the MENU button until the indicator light over the desired function flashes. Adjust the time, if desired, by pressing the + or -. Press the  button to begin the function or the multi cooker will automatically begin after 5 seconds.

The multi cooker will display a rotating loop for all functions that include a pre-heat cycle (SAUTE, STEAM, PORRIDGE and SOUP).

The Time will start to countdown after pre-heat is completed (see Cooking Functions Table on page 12 for details).

For Slow Cook (Low or High), the auto Keep Warm will activate when the slow cook time is completed.

Using Your Multi Cooker


Cooking Functions Table

| FUNCTION | ADJUSTABLE TIME | DEFAULT TIME | PREHEAT/TIMER COUNTDOWN START | MIN ADJUSTABLE TIME | MAX ADJUSTABLE TIME | AUTO KEEP WARM ON COMPLETION |
|------------------|-----------------|--------------|--|---------------------|---------------------|------------------------------|
| WHITE RICE | NO | N/A | N/A | N/A | N/A | UP TO 12 HOURS |
| BROWN RICE | NO | N/A | N/A | N/A | N/A | UP TO 12 HOURS |
| SLOW COOK - LOW | YES | 6 HRS | NO | 1 HRS | 14 HRS* | UP TO 24^ HOURS |
| SLOW COOK - HIGH | YES | 4 HRS | NO | 1 HRS | 14 HRS* | UP TO 24^ HOURS |
| SOUP | YES | 15 MIN | After temp reaches 90°C-95°C or after 15 minutes | 1 MIN | 60 MIN | NO |
| PORRIDGE | YES | 5 MIN | After temp reaches boiling point or after 15 minutes | 5 MIN | 3 HRS | NO |
| STEAM | YES | 15 MIN | After temp reaches 90°C-95°C or after 15 minutes | 1 MIN | 60 MIN | NO |
| SAUTE | YES | 15 MIN | After temp reaches 150°C | 1 MIN | 60 MIN | NO |

*For Slow Cook, the Timer counts down in one hour increments from 14 hrs to 9 hrs, then in 0.5 increments until the finish time (excluding Keep Warm time).

^For Slow Cook, the auto Keep Warm will operate for up to 24 hours, including the cooking time.

NOTE

If the cooking bowl boils dry (no liquid) the multi cooker will beep, and the remaining time will flash on the display. To continue STEAMING/COOKING, add more water within 3 minutes. If no water is added after 3 minutes, the display will flash "Er" until the  button is pressed.

WARNING

If you are not home during the slow cooking process and the power goes out, throw away the food even if it looks done.

NOTE

While slow cooking, the condensation collector may need to be emptied after each time you open the lid to prevent overflow.

Using Your Multi Cooker

DELAY START SETTING

The DELAY START setting can be used with WHITE RICE, BROWN RICE and PORRIDGE only and allows you to pre-select the finish cooking time up to 24 hours.

Add desired amount of uncooked rice or oats to cooking bowl, then fill cooking bowl with the recommended amount of water.

White/Brown Rice

Refer to the White/Brown Rice Cooking Guide on page 10 for rice to water ratio.

NOTE

Add washed rice to the removable cooking bowl, ensuring rice is spread evenly across the bottom of the bowl and not heaped to one side.

Porridge

Add water using the following ratios:

| Water Table for Making Porridge | |
|---------------------------------|-----------------------|
| RICE SCOOP AMOUNT | COLD TAP WATER SCOOPS |
| 1 | 1 |
| 2 | 2 |
| 3 | 3 |

NOTE

Because your ingredients sit for several hours, porridge can only be cooked using water when using the Delay start setting.

1. Place the cooking bowl into the multi cooker.

NOTE

Make sure bottom of cooking bowl is not bent or warped, or it will not conduct heat correctly.

2. Plug the power cord into a power outlet and press **START/CANCEL** on. The multi cooker will be in standby mode.
3. Press the MENU button to select your desired cooking function (white rice, brown rice or porridge).

NOTE

Cooking time can be set for the Porridge function only.

For Porridge only, set your required cooking time using the timer increase or decrease buttons between a time of 5 minutes to 3 hours.

4. Press DELAY START button instantly to pre-select time using the timer increase or decrease buttons. The range of time is from 1 hour to 24 hours.

NOTE

The pre-selected time corresponds to the time of completion and will change depending on the selected cooking time.

5. Display will flash 5 times and then enter cooking status, the chosen cooking function and delay start light will illuminate continuously to indicate that the setting has begun and the screen will display the number of pre-set hours.

Using Your Multi Cooker

6. The timer will begin to countdown by 1 hour intervals from "24 hours -10 hours" and 0.5 hour intervals from "10 hours-0 hours" displaying the remaining cooking time on the LED screen. Once the timer reaches 1 minute it will then count down by seconds until pre-selected time has elapsed.
7. When the pre-selected delay start time has elapsed, the multi cooker will sound a 5 second beep and automatically go into the selected function cooking status.

NOTE

The cooking time cannot be altered once the delayed start time has been set.

8. When the cooking time has elapsed, the multi cooker will beep once and go into standby mode. The screen will continuously flash displaying '- -'. Both the 'chosen cooking function' and 'delay start' lights will no longer illuminate indicating heating has stopped.
9. Use oven mitts if removing cooking bowl from the multi cooker while it is still hot.

KEEP WARM

Keep Warm activates automatically after cooking Rice or Slow Cooking only.

On Slow Cook (Low or High), the Keep Warm and the cooking time will operate for a combined total time of up to 24 hours. For example, if the slow cook time is 6 hours, the Keep Warm time can operate up to 18 hours (24 hours minus 6 hours). On the Delay Start setting, when using only the White or Brown rice function the Keep Warm will operate up to 12 hours only, not including the actual cooking time.

The Keep Warm function should be used for already-cooked food. Do not cook on Keep Warm.

The Timer will count-up to display the total amount of remaining time on Keep Warm.

MEMORY SAVE

If the power is cut off but restarts within 5 minutes, the multi cooker will remember the initial cooking status and continue the previous function automatically.

If the power break was longer than 5 minutes, the unit will switch to standby mode.

WARNING

If you are not home during the slow cooking process and the power goes out, throw away the food even if it looks done.

Care, Cleaning and Storage

⚠️ WARNING

Electrical Shock Hazard. Disconnect the multi cooker from the power outlet before cleaning. Do not immerse power cord, plug, or the outer housing in any liquid.

⚠️ WARNING

DO NOT use chemicals, steel wool, metal scouring pad or abrasive cleaners to clean the outside of the multi cooker housing or cooking bowl as these can damage the housing or the coating of the cooking bowl.

Care and Cleaning

1. Before disassembly and cleaning, always switch the multi cooker off at the power outlet and unplug from the outlet.
2. Always allow the multi cooker to cool completely before cleaning.
3. Remove the cooking bowl and Health Steam™ basket (if used) from the multi cooker to clean. The cooking bowl and steamer basket are dishwasher-safe or can be washed in hot, soapy water using a mild household detergent. Rinse and dry thoroughly.

⚠️ WARNING

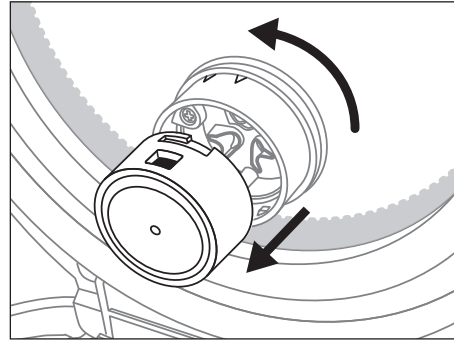
DO NOT use the “HEATED RINSE” setting when washing in the dishwasher. If equipped, the “HEATED RINSE” cycle temperatures could damage your product.

Cleaning the Steam Vent & Condensation Collector

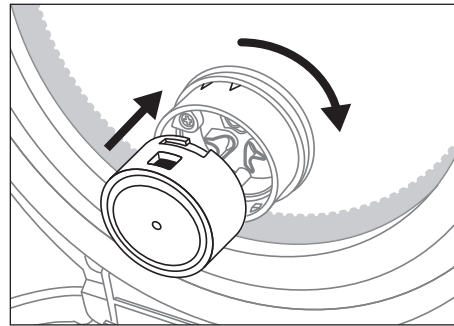
The Steam Vent and Condensation Collector are hand-washable only. Both should be removed and cleaned after every use. Wash in warm, soapy water, then rinse and dry before replacing into the multi cooker for next use.

The Steam Vent sits inside the lid of the multi cooker:

1. Raise the lid and turn the Steam Vent counter-clockwise to remove.



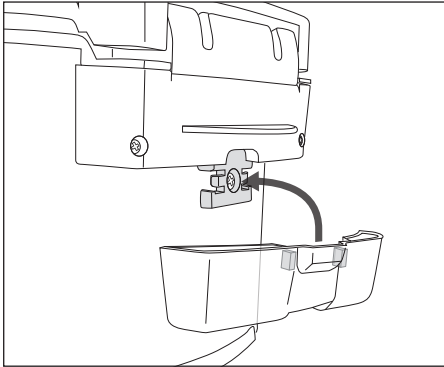
2. To replace, align the square opening in between the 2 arrows indicated on the Steam Vent and turn clockwise until it clicks.



Care, Cleaning and Storage

The Condensation Collector sits at the back of the multi cooker beneath the handle rest:

1. To remove, pull the Condensation Collector straight out and away from the multi cooker and dispose of any liquid that has accumulated.



2. To replace, align the Condensation Collector to the back of the multi cooker, and push into place.
3. Wipe the outer housing and lid of the multi cooker with a soft, damp cloth and dry thoroughly.

Storage

To store, place all accessories including the removable power cord inside the steamer basket, then place the steamer basket inside the cooking bowl. Place the cooking bowl inside the multi cooker and lock the lid in place. Store the multi cooker on a flat, dry level surface. Do not place anything on top of the multi cooker.

WARNING

Do not store anything on top of the multi cooker.

Troubleshooting

| PROBLEM | SOLUTION |
|------------------------------------|---|
| The LED screen displays 'Er' | <ul style="list-style-type: none">• Cooking bowl doesn't have water. Unplug and add more water to the cooking bowl. Plug into the outlet and try again. |
| The LED screen displays 'EH' | <ul style="list-style-type: none">• Cooking bowl is too hot. Unplug and wait 20 minutes. Plug into the outlet and try again. |
| The LED screen displays 'E1 or E2' | <ul style="list-style-type: none">• Contact Kambrook Customer Service. |


 **NOTES**


 **NOTES**

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KAMBROOK

Due to continual improvement in design or otherwise, the product you purchase may differ slightly from the illustration in this book. Issue A20