

KAMBROOK



INSTRUCTION BOOKLET

Suits all KRC350 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: Please retain your instruction book for future use.

At Kambrook, we believe that safe performance is the first priority in any consumer product, so that you, our valued customer can confidently use and trust our products. We ask that any electrical appliance that you use be operated in a sensible fashion with due care and attention placed on the following important operating instructions.

Important Safeguards For Your Kambrook Profile Rice Cooker

- Carefully read all instructions before operating the rice cooker and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using the rice 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 rice cooker.
- Do not place the rice cooker on the edge of a bench or table during operation. Ensure the surface is level, clean and free of water and other substances.
- Do not place the rice cooker on or near a hot gas or electric burner, or where it could touch a heated oven.
- Use the rice cooker well away from walls. Provide adequate space above and on all sides for air circulation.
- Do not use the rice cooker on metal surfaces, for example, a sink drain board.
- Use the removable cooking bowl supplied with the rice cooker. Do not use a damaged or dented removable cooking bowl. Replace before using.
- Never plug in or switch on the rice cooker without having the removable cooking bowl placed inside the stainless steel housing.
- Do not place food or liquid in the stainless steel housing. Only the removable cooking bowl is designed to contain food or liquid.
- Do not use any other bowl inside the stainless steel housing.
- Never operate the rice cooker without food and liquid in the removable cooking bowl.
- Never operate the rice cooker without food and liquid in the removable cooking bowl.
- Do not touch hot surfaces, use oven mitts to remove the lid. Lift and remove the lid carefully to avoid scalding from escaping steam.
- Do not allow water from the lid to drip into the housing, only into the removable cooking bowl.
- Always have the glass lid placed correctly into position on the rice cooker throughout operation unless stated in the recipe to have it removed.
- Always ensure the power is switched off at the power outlet and the power cord is unplugged from the power outlet before attempting to move the rice cooker, when not in use and before cleaning or storing. Allow all parts to cool before disassembling for cleaning.
- To protect against electric shock, do not immerse the power cord, power plug or stainless steel housing in water or any other liquid.
- Care should be taken when handling the rice cooker after cooking, ensuring that the rice cooker body and parts are not touched as these may still be hot due to residual heat.

- Extreme caution must be used when the rice cooker contains hot food and liquids. Do not move the rice cooker during cooking.
- The rice cooker is not intended to be operated by means of an external timer or separate remote control system.
- Do not leave the rice cooker unattended when in use.
- Do not place anything, other than the lid, on top of the rice cooker when assembled, when in use and when stored.
- Position the lid so that the steam vent is directed away from you. Lift and remove the lid carefully to avoid scalding from escaping steam.
- Always ensure the rice cooker is properly assembled before use. Follow the instructions provided in this book.
- Always operate the rice cooker on a stable and heat resistant surface.
- Do not use a damaged or dented removable cooking bowl. If damaged or dented, replace bowl before using.
- Do not touch hot surfaces. Use the handle for lifting and carrying the rice cooker.
- Do not use chemicals, steel wool, metal scouring pad or abrasive cleaners to clean the outside of the rice cooker housing or cooking bowl as these can damage the housing or the coating of the cooking bowl.
- The temperature of accessible surfaces will be high when the rice cooker is operating and for some time after use.
- To prevent scratching the non-stick surface of the removable cooking bowl, always use wooded or plastic utensils.
- Ensure the removable cooking bowl is correctly positioned in the rice cooker base before you commence cooking.
- Keep the rice cooker clean. Follow the cleaning instructions provided in this book (Page 11).

Important Safeguards For All Electrical Appliances

- Fully unwind the power cord before use.
- Connect only to 230V or 240V power outlet.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- 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 part, unless it is recommended in the cleaning instructions.
- 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.
- 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 authorized Kambrook service centre for examination and / or repair.
- Any maintenance other than cleaning should be performed at an authorised Kambrook Service Centre.
- 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 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 your electrician for professional advice.
- 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.
- 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.

Your Kambrook Profile 10 Cup Rice Cooker

1. 10 cup capacity* cooks up to 24 cups of cooked rice
2. Non-stick removable cooking bowl with level indicator
3. Glass lid with stainless steel rim and steam vent
4. Cool touch handles on stainless steel housing and glass lid
5. Selector control lever - press the lever down to commence cooking
6. Cooking indicator light indicates the rice cooker is on 'COOK' setting
7. 'KEEP WARM' indicator light

Not Shown

- Measuring cup
- Serving spoon

NOTE: *Cup capacity is based on rice measuring cup supplied with rice cooker



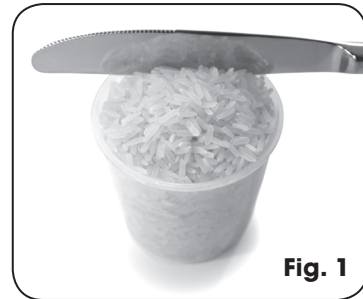
Operating Instructions

Before First Use

Before first use, remove any packaging material and promotional stickers or labels.

Wash the removable cooking bowl, glass lid, measuring cup and serving spoon in hot soapy water, rinse and dry thoroughly.

Ensure the interior of the housing is clean and clear of any debris.



Using Your Rice Cooker

1. Remove the removable cooking bowl. Use the measuring cup provided to measure the required amount of rice and place into the removable cooking bowl. Ensure the rice is spread evenly across the bottom of the removable cooking bowl and not heaped to one side.

NOTE: If desired, prior to placing into the removable cooking bowl, place the rice into a large sieve then run under cold water to remove excess starch. Continue this process until the water appears clear. Drain the rice well then place into the removable cooking bowl.

NOTE: When measuring rice, use the measuring cup provided and level off (Fig 1.).

- 1 level Kambrook Profile measuring cup = 140g uncooked rice.
- 1 level Kambrook Profile measuring cup = 180ml water

NOTE: Please refer to Rice Cooking Tables (Page 9) for quantities.

2. Add the required amount of cold tap water.
3. Ensure the exterior of the removable cooking bowl is clean then place into the stainless steel housing. This will ensure proper contact with the inner cooking surface of the housing.
4. Place the glass lid into position on top of the removable cooking bowl.
5. Insert the power plug into a 230V or 240V power outlet and switch on at the power point. The orange 'KEEP WARM' light will illuminate.
6. To commence cooking push the selector control lever down to the 'COOK' position. The red 'COOK' light will illuminate.

Operating Instructions continued

- When cooking is finished, the rice cooker will automatically switch to the 'KEEP WARM' setting and the orange 'KEEP WARM' light will illuminate.
- Carefully lift the glass lid and use the serving spoon to lightly fluff the rice. For extra soft rice, or to absorb any excess moisture, replace the lid and allow to remain on the 'KEEP WARM' setting for 10-20 minutes before serving.

NOTE: Rice can be kept on the automatic 'KEEP WARM' setting for up to 5 hours. However, smaller quantities of cooked rice may become dry if left on the 'KEEP WARM' setting for too long.



WARNING: Always lift and remove the glass lid carefully, angling it away from yourself to avoid scalding by escaping steam.

- Switch off at the power point and remove the power plug. Use oven mitts to remove the removable cooking bowl to serve. Allow the rice cooker to cool before cleaning.

NOTE: To stop the automatic 'KEEP WARM' setting, switch off at the power point and then unplug.

Important

- Do not interfere with the automatic selector control lever during operation.
- Never try to force the selector control lever to stay on the 'COOK' setting after it has automatically switched to the 'KEEP WARM' setting.
- To avoid damage to your rice cooker always ensure that the removable cooking bowl is correctly positioned in the stainless steel housing. This will ensure proper contact with the heating surface in the housing for optimal performance.
- Do not use a damaged or dented cooking bowl as this may cause the cooking bowl to sit incorrectly in the stainless steel housing.
- Never use metal utensils inside the removable cooking bowl as they will damage the non-stick surface. Always use wooden or plastic utensils.

Rice Cooking Tables

The measuring cup provided with your Kambrook Profile Rice Cooker is used in the following table

NOTE: The measuring cup provided will measure 140g of uncooked rice and 180ml of water when filled to the top.

If the Kambrook Profile measuring cup is misplaced, use another cup or metric measuring cup, but maintain the recommended ratios and ensure the 10 cup maximum line in the removable cooking bowl is not exceeded.

Recommended Ratios:

White Rice = 1 cup rice: 1 cup water

Brown Rice = 1 cup rice: 1½ cups water

White Rice (Long or Short Grain) Cooking Table

Uncooked Rice (fill to the top of the cup)	Cold Tap Water (fill to top of the cup)	Cooked Rice (Approximately)	Cooking Time in Minutes (Approximately)
4 Kambrook Profile measuring cups	2 Kambrook Profile measuring cups	9 Kambrook Profile measuring cups	15-20
6 Kambrook Profile measuring cups	6 Kambrook Profile measuring cups	13 Kambrook Profile measuring cups	20-25
8 Kambrook Profile measuring cups	8 Kambrook Profile measuring cups	18 Kambrook Profile measuring cups	20-25
10 Kambrook Profile measuring cups	10 Kambrook Profile measuring cups	24 Kambrook Profile measuring cups	30-35

Rice Cooking Tables continued

NOTE: The quantity of water required will depend on the type of rice as well as personal preference for the texture of the cooked rice. Add a little extra water for fluffier rice and a little less water for firmer rice. Some white rice varieties, such as Basmati, Arborio and short grain, may require more water for cooking.

Brown Rice Cooking Table

Uncooked Rice (fill to the top of the cup)	Cold Tap Water (fill to top of the cup)	Cooked Rice (Approximately)	Cooking Time in Minutes (Approximately)
4 Kambrook Profile measuring cups	6 Kambrook Profile measuring cups	10 Kambrook Profile measuring cups	35-40
6 Kambrook Profile measuring cups	9 Kambrook Profile measuring cups	15 Kambrook Profile measuring cups	40-45

NOTE: Allow sufficient time when cooking brown rice and stir halfway through cooking if desired.

When cooking brown rice, starchy water bubbles will form under the lid during cooking and will dissipate when left to stand on 'KEEP WARM' setting for 10-20 minutes when cooking has finished.

NOTE: To cook wild rice (the seed of an aquatic grass) combine as a blend with white or brown rice

Care, Cleaning and Storage

Switch off at the power point and then unplug. Allow all parts to cool before cleaning. Wash removable cooking bowl, glass lid, serving spoon and measuring cup in warm soapy water, rinse and dry all parts thoroughly.

Do not wash the removable cooking bowl, measuring cup, serving spoon or stainless steel housing in a dishwasher. The glass lid can be washed in a dishwasher if required.

Do not use abrasive cleaners, steel wool or scouring pads as these can damage the non-stick surface of the removable cooking bowl and the stainless steel housing. Never use metal utensils inside the non-stick removable cooking bowl.

To prevent damage to the rice cooker, do not use alkaline cleaning agents when cleaning. Use a soft cloth and a mild detergent.



WARNING: Do not immerse stainless steel housing, power cord or power plug in water or any other liquid as this may cause electrocution.

NOTE: If rice has cooked onto the inside of the removable cooking bowl, fill the bowl with hot soapy water and leave to stand for approximately 10 minutes before cleaning with a soft cloth, rinse and dry thoroughly. Ensure rice residue does not adhere to the outside surface of the removable cooking bowl. The stainless steel housing can be wiped with a soft, damp cloth then dried thoroughly.

Recipes

Chicken & Basil Risotto

Serves 2-4

1 tablespoon olive oil
1 tablespoon butter
1 clove garlic, peeled and crushed
1 small Spanish onion, peeled and finely chopped
1 (Profile) cup Arborio rice, washed
1½ cups/375ml chicken stock
1 x 200g chicken breast, steamed and thinly sliced
2 tomatoes, peeled and diced
½ cup grated Parmesan cheese
¼ cup finely sliced fresh basil leaves
Freshly ground black pepper

1. Place oil, butter, garlic, onion and rice into the removable cooking bowl.
2. Press the selector control lever to 'COOK' for 5 minutes, stirring constantly to coat with oil.
3. Add the stock, cover with lid and cook until the selector control lever switches to 'KEEP WARM'.
4. Remove lid, lightly fluff the rice mixture then fold in chicken, tomato, cheese, basil and pepper. Replace lid and stand for 10 minutes on 'KEEP WARM' before serving.

Tomato & Zucchini Risotto

Serves 2-4

1 tablespoon olive oil
1 small leek, washed, trimmed and thinly sliced
1 clove garlic, peeled and crushed
1 (Profile) cup Arborio rice, washed
440g can Roma style tomatoes, diced
½ cup/125ml dry white wine
1 cup/250ml chicken stock
¼ cup grated Parmesan cheese
½ cup grated zucchini
1 tablespoon toasted pine nuts

1. Place oil, leek, garlic and rice into the removable cooking bowl.
2. Press the selector control lever to 'COOK' for 5 minutes, stirring constantly to coat with oil.
3. Add tomatoes, wine and stock, cover with lid and cook until the selector control lever switches to 'KEEP WARM'.
4. Remove lid, lightly fluff the rice mixture then fold in cheese, zucchini and pine nuts. Replace lid and stand for 10 minutes on 'KEEP WARM' before serving.

NOTE: Measurements used are Australian Standard Metric Cups and Spoons except where measuring with Kambrook Profile measuring cup is specified.

Risotto of Smoked Chicken and Eggplant

Serves 2-4

1 tablespoon butter
1 tablespoon olive oil
1 small leek, washed, trimmed and thinly sliced
1 clove garlic, peeled and crushed
1 (Profile) cup Arborio rice, washed
1½ cups/375ml chicken stock
½ teaspoon turmeric
½ teaspoon freshly grated lime rind
125g roasted, marinated eggplant, chopped
150g smoked, boned chicken breast, skinned and thinly sliced
1 tablespoon finely shredded basil
¼ cup toasted pine nuts
Black pepper, to taste

1. Place butter, oil, leek, garlic and rice into the removable cooking bowl.
2. Press the selector control lever to 'COOK' for 5 minutes, stirring constantly to coat with oil.
3. Add stock, turmeric and rind, cover with lid and cook until the selector control lever switches to 'KEEP WARM'.
4. Remove lid, lightly fluff the rice mixture then fold in eggplant, chicken, basil, pine nuts and pepper. Replace lid and stand for 10 minutes on 'KEEP WARM' before serving.

Rich Cheesy Risotto

Serves 2-4

1 tablespoon butter
1 tablespoon olive oil
1 small Spanish onion, peeled and finely diced
1 clove garlic, peeled and crushed
1 (Profile) cup Arborio rice, washed
Pinch saffron powder
2 cups/500ml chicken stock
½ teaspoon grated lemon rind
2 tablespoons grated Swiss cheese
2 tablespoons Romano or Parmesan cheese
¼ cup Brie cheese, finely chopped
2 teaspoons snipped garlic chives
Freshly ground black pepper to taste

1. Place butter, oil, onion, garlic and rice into the removable cooking bowl.
2. Press the selector control lever to 'COOK' for 5 minutes, stirring constantly to coat with oil.
3. Add saffron, stock and rind, cover with lid and cook until the selector control lever switches to 'KEEP WARM'.
4. Remove lid, lightly fluff the rice mixture then fold in cheeses, chives and pepper. Replace lid and stand for 10 minutes on 'KEEP WARM' before serving.

Recipes

Sushi Rice

Serves 2-4

2 (Profile) cups short grain white rice, washed

2 cups/500ml water

1 tablespoon rice vinegar

1 tablespoon caster sugar

¼ teaspoon salt

1. Place rice and water into the removable cooking bowl.
2. Cover with lid and press the selector control lever down to 'COOK' setting. Cook until the selector control lever switches to 'KEEP WARM'. Stir once during cooking.
3. Remove lid, lightly fluff the rice. Close lid and allow to stand for 10 minutes on 'KEEP WARM'.
4. Transfer rice to a large, shallow dish and cool at room temperature.
5. Heat vinegar, sugar and salt in a small saucepan over a low heat until sugar dissolves. Sprinkle over rice. Use immediately as required in Sushi recipes.

Sushi Rice Suggestions

Seaweed Rolls

4 sheets of Nori seaweed

Sushi Rice

Wasabi paste, to taste

150g smoked salmon, thinly sliced

Japanese pickled ginger and vegetables

Finely sliced cucumber or spring onion

1. Place a sheet of seaweed, shiny side down on a sheet of baking paper.
2. Spread a portion of the rice over a third of the nori sheet, leaving a border.
3. Spread a very thin layer of wasabi paste in a narrow line down the centre of the rice. Top with a thin strip of salmon then some pickled ginger and vegetables, cucumber or spring onion.
4. Using the paper as a guide roll up the seaweed to enclose the filling. Press to seal the edges.
5. Using a very sharp knife cut the roll neatly into 2.5cm pieces.
6. Repeat with remaining seaweed and filling. Chill until ready to serve.

NOTE: Any leftover Sushi Rice can be frozen.

Seafood Paella

Serves 2-4

- 1 tablespoon olive oil
- 1 small Spanish onion, peeled and diced
- 1 clove garlic, peeled and crushed
- ½ teaspoon freshly grated ginger
- 1 (Profile) cup long grain rice, washed
- 2 cups/500ml seafood or chicken stock
- 250g mixed seafood (prawns, calamari, octopus, mussel meat, white fish fillet)
- ¼ cup roasted red capsicum, peeled and chopped
- 2 teaspoons fresh lime juice
- 1 tomato, peeled and diced
- ¼ teaspoon chilli powder
- 2 tablespoons chopped fresh coriander

1. Place oil, onion, garlic, ginger and rice into the removable cooking bowl.
2. Press the selector control lever to 'COOK'. Cook for 5 minutes, stirring constantly to coat with oil.
3. Add stock, cover with lid and cook for 10 minutes. Stir in seafood, capsicum and lime juice. Replace lid and cook until the selector control lever switches to 'KEEP WARM'.
4. Lightly fluff the rice mixture then fold in tomatoes, chilli and coriander. Replace lid and stand for 10 minutes on 'KEEP WARM' before serving.

Oriental Wild Rice Salad

Serves 2-4

- 1 tablespoon oil
- 1 clove garlic, peeled and crushed
- 2 shallots, thinly sliced
- 2 (Profile) cups wild rice mix, washed
- 2 cups/500ml chicken stock
- 100g snow peas, blanched
- ¼ cup smoked almonds, halved
- 1 tablespoon balsamic vinegar
- 1 tablespoon rice wine vinegar
- 2 teaspoons soy sauce
- ½ teaspoon sesame oil
- 1 tablespoon sweet Thai chilli sauce

1. Place oil, garlic, shallots and rice into the removable cooking bowl.
2. Press the selector control lever to 'COOK'. Cook for 5 minutes, stirring constantly to coat with oil.
3. Add stock, cover with lid and cook until the selector control lever switches to 'KEEP WARM'.
4. Allow rice to stand for 10 minutes on 'KEEP WARM' then lightly fluff the rice mixture and transfer to a serving dish. Fold in snow peas and almonds.
5. Combine vinegars, soy sauce, sesame oil and chilli sauce in a screw top jar and shake well.
6. Toss dressing through rice salad and serve warm.

Recipes

Turkish Pilaf

Serves 2-4

- 1 tablespoon ghee or butter
- 1 tablespoon olive oil
- 1 small Spanish onion, peeled and diced
- 1 clove garlic, peeled and crushed
- ½ teaspoon lightly crushed cardamom pods
- ½ teaspoon ground cumin
- Freshly ground black pepper
- ½ teaspoon turmeric
- ½ teaspoon salt
- 1 bay leaf
- 1½ (Profile) cups Basmati rice, washed
- 3 cups/750ml chicken stock
- ¼ cup shelled pistachio nuts, finely chopped
- ¼ cup chopped dried apricots
- ¼ cup chopped dried figs
- 1 tablespoon chopped fresh coriander

1. Place butter, oil, onion, garlic, spices and rice into the removable cooking bowl.
2. Press the selector control lever to 'COOK'. Cook for 5 minutes, stirring constantly to coat with oil.
3. Add stock, cover with lid and cook until the selector control lever switches to 'KEEP WARM'.
4. Lightly fluff the rice mixture then fold in nuts, apricots, figs and coriander. Replace lid and stand for 10 minutes on 'KEEP WARM' before serving, during cooking.
5. Remove lid, lightly fluff the rice. Close lid and allow to stand for 10 minutes on 'KEEP WARM'.
6. Transfer rice to a large, shallow dish and cool at room temperature.
7. Heat vinegar, sugar and salt in a small saucepan over a low heat until sugar dissolves. Sprinkle over rice. Use immediately as required in Sushi recipes.

Spicy Rice

Serves 2-4

- 1 (Profile) cup long grain white rice
- 1 cup/250ml chicken stock
- 1 cinnamon stick
- 1 cardamom pod
- 1 coriander seed
- 1 whole clove
- 1 tablespoon orange juice
- 1 teaspoon lemon rind
- 2 teaspoons finely chopped mint
- 60g shelled pistachio nuts, roughly chopped

1. Place a sheet of seaweed, shiny side down on a sheet of baking paper.
2. Cover with lid and press the selector control lever to 'COOK'. Cook until the selector control lever switches to 'KEEP WARM'. Stir once during cooking.
3. Lightly fluff rice, then fold in orange juice, rind, mint and pistachios. Cover with lid and stand for 10 minutes on 'KEEP WARM' before serving.

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