

BAUMANN

automatic
rice cooker

Fluffy, fragrant rice every time

BM-RC8



INSTRUCTIONS MANUAL

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IMPORTANT SAFEGUARDS

1. Please read and save these instructions carefully before use.
2. Always switch off and unplug the appliance from the main electrical supply before cleaning and also when the appliance is not in use.
3. Never immerse the appliance in water or other liquids to avoid damage and other hazards.
4. Never leave the appliance unattended while it is connected to the mains.
5. Close adult supervision is necessary when operating the appliance, especially where children are present.
6. Ensure the electrical cord does not hang over the work surface.
7. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
8. Do not place the appliance on or near a hot gas or electric burner, in a heated oven, or near easily flammable materials.
9. Always place appliance on a flat sturdy surface. When moving appliance, always take precaution not to touch hot surfaces.
10. Use of accessories or equipment not supplied by the manufacturer may cause damage or result in the malfunctioning of your appliance or bodily injuries.
11. This appliance is intended for household use only.

Precautions for Rice Cooker

1. When washing the rice, always use another container and not the inner pot as over time the inner pot will be damaged if used in this manner.
2. The rice cooker will not function when the inner pot is not placed inside the cooker.
3. Keep the base of the inner pot and the heater surface clean and dry. Foreign objects located between inner pot and heater surface will cause rice cooker to malfunction.
4. Do not force to turn on the appliance. If it is difficult to engage the switch, check for incorrect placement of the inner pot or if there are foreign objects on the heating plate.
5. It is recommended not to use the Keep Warm function for more than 4 hours. Whilst the rice cooker will not damage, the rice will become discolored and a burnt smell may be detected.
6. Correct measurement of one cup of rice is when the rice grains are level with the top of the cup.

PARTS AND FEATURES



HOW TO COOK RICE

1. Measure the amount of rice needed with the measuring cup provided. Wash the rice in a separate bowl to avoid damage to inner pot.
2. Put the washed rice into the inner pot and add water. In general, 1 cup of water is needed for 1 cup of rice. However, we recommend you to use the measuring mark provided on the inner pot.

Cups of Uncooked Rice	Water to add until measuring line
8 cups	8 – 8 1/2 cups
6 cups	6 – 6 1/2 cups
4 cups	4 – 4 1/2 cups
2 cups	2 – 2 1/2 cups

3. Be absolutely sure to wipe away any rice grains or water droplets that stick to the outside of the inner pot.
4. Cover the inner pot with lid.
5. Plug in the cord set to the rice cooker inlet.
6. Press the cook switch to start the cooking. The cooking light will be lighted.
7. When the rice is cooked, the rice cooker will automatically switch over to the keep warm function indicator will light up.
8. For best results, it is recommended that the keep warm function be allowed to continue for about 15 minutes before opening the top cover or starting to scoop out the rice.
9. Unplug the cord after use or whenever the unit is to be left unattended.

Brown Rice

Brown rice may be cooked using the same instructions as for white rice. For best results, we suggest washing the brown rice thoroughly before cooking. It is important to leave the rice in the Warm setting for at least 15 minutes, as brown rice takes slightly longer to prepare.

Flavored Rice

Prepare rice in the rice cooker, as directed, except substitute the water with chicken broth or beef broth.

NOTE: Adjust the amount of water to get the best cooking results for different types of rice.

CARE AND CLEANING

1. Always unplug the appliance after use and allow the appliance to cool down completely.
2. Do not use a metal scoop to scoop out the rice as the inner pot may get damaged. Always use the plastic ladle provided.
3. Do not use abrasive sponge, scouring pads or stiff brush to clean your rice cooker. The inner pot and scoop may be cleaned with mild soapy water using a sponge or soft cloth.
4. Occasionally, wipe the exterior surface with a damp cloth.
5. Occasionally, check that there are no foreign objects in the inner part of the rice cooker, heater or the center thermostat. Remove them if found. Wipe surface with a damp cloth.