

## Guarantee registration

Appliance model

Serial no.

Date of purchase

Customer name

Address

Please help us to further improve our products by ticking the one main reason for purchase

Price  Styling/Appearance

Features  Previous Burco ownership

Dealer recommendation  Service back-up

Other (please state)

Where did you buy your Burco appliance ?

Dealer/Retailer

Would you like more information on Burco products?

Yes

No

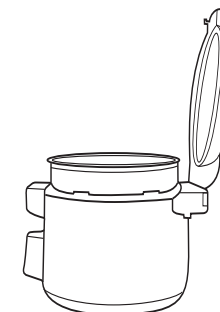
by persons other than our service staff (or authorised dealer).

- 4 Burco Appliances are not liable to carry out any type of servicing work, under the guarantee.

This guarantee does not confer any rights other than

those expressly set out above and does not cover any claims for consequential loss or damage. This guarantee is offered as an additional benefit and does not affect your statutory rights as a consumer.

- This guarantee is valid in the UK and Ireland only.



# BURCO

## Commercial multicooker



Please read and keep these instructions

Model 77000

Cook rice, pasta, steam food, heat soup and much much more...

**Important: Thoroughly wash rice in several changes of water and drain to get the best results**

Weight 10kg

Dimensions  
H335mm  
W440mm  
D370mm



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*Burco Appliances products are intended for commercial use only as detailed in these instructions.*

*Burco Appliances has a policy of continuous improvement in product quality and design. The Company, therefore, reserves the right to change the specification of its models at any time.*

### Burco Appliances Limited

A MEMBER OF THE GLEN DIMPLEX GROUP  
Talbot Road, Mexborough,  
South Yorkshire, S64 8AJ  
Tel 01282 427241 Fax 01282 831206  
Email sales@burcodean.co.uk

# BURCO

CP77000MUK rev 1 7/04



www.burco.co.uk

## Important safety instructions

The use of any electrical appliance requires following common sense safety rules.

Primarily there is danger of personal injury and secondly danger of damage to the appliance and property. These are indicated in the instructions text by the following two conventions:

### **WARNING: Danger of personal injury**

**IMPORTANT:** Damage to the appliance

In addition we offer the following essential safety advice.

### **Your safety**

- Do not touch hot surfaces. Use oven gloves or a cloth when lifting lid or handling hot containers as hot steam will escape.
- To protect against fire, electric shock and personal injury do not immerse cord, plugs, or appliance in water or other liquid.
- Unplug from the socket when not in use and before cleaning.
- Do not operate with a damaged lead or plug, or after an appliance has malfunctioned, or has been dropped or damaged in any way. Contact Burco Appliances for advice on examination, repair, or electrical or mechanical adjustment.
- Always use heat resistant gloves to remove the inner bowl and steamer from the multicooker.

### **Location**

- Do not use outdoors.

### **Mains lead**

- The mains lead should reach from the socket to the multicooker without straining the connections.
- Do not let the cord hang over the edge of the table or the counter and keep it away from any hot surfaces.
- Do not let the lead run across an open space e.g. between a low socket and table.

### **Other safety considerations**

- The use of attachments or tools not recommended by Burco Appliances may cause fire, electric shock or injury.
- When opening, keep away as steam may be emitted.
- Do not use any parts in a microwave or on any cooking/heated surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not wash rice in the pot as it may deform and will affect the cooking process.
- Never use the multicooker to boil acid or alkaline foodstuff. Do not leave it in a damp or corrosive environment.
- Do not reheat cooked rice in the multicooker.
- The use of sharp implements inside the bowl may damage the non-stick coating.
- Do not use the inner pot on a hob to speed up the cooking time.

## Safety cut-out

The multicooker is fitted with a thermal fuse, which may cut the current off automatically in an incident. If this happens, the multicooker must be returned to Burco Appliances or an authorised service agent for repair.

## Helpline

If you have any difficulty with your appliance, do not hesitate to call us.

Please have the following information ready to enable our staff to deal with your query quickly:

- Name of the product;
- Model number as shown on the underside of the appliance;
- Serial number as shown on the underside of the product.

## 12-month guarantee

- **It is important to retain the receipt as proof of purchase.** Staple your receipt to this back cover for future reference.

Please quote the following information if the product develops a fault. These numbers can be found on the base of the product.

Model no.      Serial no.

All Burco Appliances products are individually tested before

leaving the factory. In the unlikely event of any appliance proving to be faulty within 28 days of purchase it should be returned to the place of purchase for it to be replaced.

If the fault develops after 28 days and within 12 months of original purchase, you should contact the helpline number quoting model number and serial number on the product, or write to Burco Appliances at the address shown. You will be asked to return the product (in secure, adequate packaging) along with a copy of proof of purchase. Subject to the exclusions set out below (1-4), the faulty appliance will then be repaired or replaced and dispatched usually within seven working days of receipt.

If for any reason this item is replaced during the 12-month guarantee period, the guarantee on the new item will be calculated from original purchase date. Therefore it is vital to retain your original receipt or invoice to indicate the date of initial purchase.

To qualify for the 12-month guarantee the appliance must have been used according to the manufacturers instructions. For example kettles should have been regularly descaled.

Burco Appliances shall not be liable to replace or repair the goods under the terms of the Guarantee where:

- 1 The fault has been caused or is attributable to accidental use, misuse, negligent use or used contrary to the manufacturers recommendations or where the fault has been caused by power surges or damage caused in transit.
- 2 The appliance has been used on a voltage supply other than that stamped on the products.
- 3 Repairs have been attempted

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Marketing Department  
Burco Appliances Ltd  
Talbot Road  
Mexborough  
South Yorkshire  
S64 8AJ

Affix  
postage  
stamp  
here

## Electrical requirements

Check that the voltage on the rating plate of your appliance corresponds with your electricity supply which must be A.C. (Alternating Current).

### For appliances supplied with fitted plug

If the socket outlets are not suitable for the plug supplied with this appliance, the plug should be removed and the appropriate one fitted.

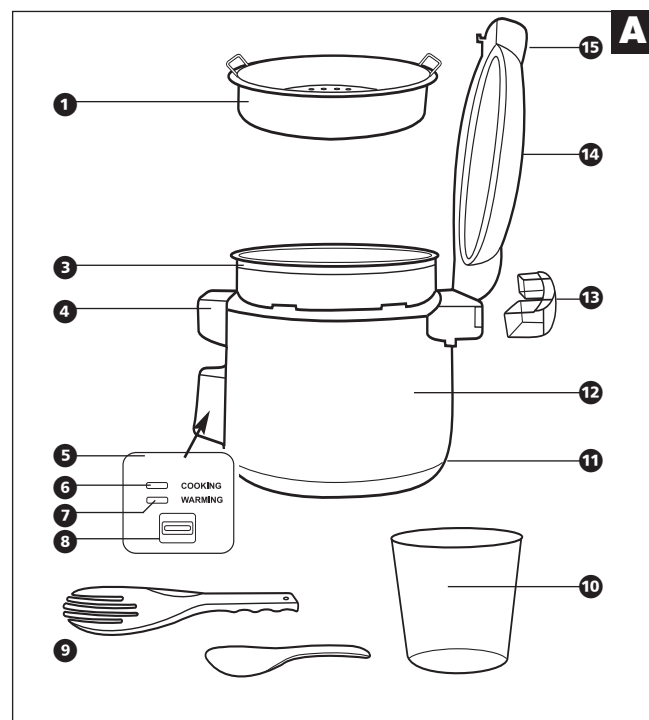
**WARNING: The plug removed from the mains lead, if severed, must be destroyed as a plug with bared flexible cord is hazardous if engaged into a live socket outlet.**

**WARNING: This appliance must be earthed.**

Should the fuse in the 13A plug require changing, a 13A BS 1362 fuse must be fitted.

## Features

- 1 Steamer insert
- 2 Heating plate (inside)
- 3 Inner pot
- 4 Handles
- 5 Control panel
- 6 'Cooking' indicator light
- 7 'Warming' indicator light
- 8 One-touch operation switch
- 9 Spatulas
- 10 Measuring cup
- 11 Mains cable and plug
- 12 Body
- 13 Water collector
- 14 Lid
- 15 Lid release button



## Before first use

- 1 Remove all packaging.
- 2 Wash the inner pot and steamer insert using a sponge or dishcloth with soapy water.
- 3 Rinse thoroughly and wipe dry.

## Assembly

Assemble as shown **A**.

- **IMPORTANT:** Be sure to keep the space between the inner pot 3 and the heating plate 2 inside the body clean and free of water drops, dust, rice grains or any other foreign matter. If not, the multicooker's performance will be affected and possibly damage the element.
- **IMPORTANT:** Do not slant the pot, otherwise it's bottom will not be in full contact with the heating plate and the element may be damaged.

## Measuring ingredients and water

The markings on the inside of the pot are for measuring the amount of water and are given in lines and a maximum - see chart below.

The measuring cup 10 is the equivalent of 900cc. All cup quantities equate to full measuring cups (900cc).

## Cooking rice & pasta

- 1 Use the measuring cup to measure the rice, filling level to the top.
- 2 *Thoroughly wash rice in several changes of water and drain - otherwise you may cause poor results and a build-up of steam.*
  - Do not wash food in the pot as it may get damaged.
- 3 Transfer the food to the pot and level-up the surface.
- 4 Add the correct amount of water either by using the measuring cup or by adding water to the appropriate line in the pot following the measurements chart.
  - Minimum capacity is 2 cups, maximum is 6 cups.

Rice or pasta	Water using measuring cup	Water line inside pot	Approx cooked rice yield	Portion
2 cups	2-2¼ cups	Line 10	2.0L	10
3 cups	3-3¼ cups	Line 15	3.0L	15
4 cups	4-4¼ cups	Line 20	4.0L	20
5 cups	5-5¼ cups	Line 25	5.0L	25
6 cups	6-6¼ cups	Line 30	6.0L	30

Standard portion = 200cc of cooked rice

**IMPORTANT:** Do not fill above the 30 line level indicated.

- 5** Place the pot in the multicooker ensuring that there is no food or any moisture on the outside of the pot and turning slightly from right to left until the pot is properly positioned.
- 6** Close the lid and press down until the latch snaps shut.
- 7** Connect the power cable **11** to the power supply and switch on at the wall socket. The amber 'warming' light **7** will illuminate.
- 8** Press the switch **8** and the multicooker will start, the amber 'warming' light will go out and the red 'cooking' light **6** illuminate.
- 9** When the food is done, the cooker will turn off automatically, the red 'cooking' lamp will then go out and the amber 'warming' lamp will come on.
  - For pasta it is not recommended to utilise the 'warming' feature. Use immediately or chill for regeneration later.
- 10** Keep the lid on for about 10-15 minutes to allow the food to acquire a good appearance and a full flavour.
- 11** Open the lid by pushing the lid release button **15** and allow any condensation to drip into the multicooker. Use a spatula **9** to stir up the food which is then ready to eat. Keep the lid closed to keep the heat in.
- 12** Switch off at the mains and unplug the cooker. Remove the pot to serve the food.
  - Consume the food within 2 hours. Small quantities (3 to 4 cups) should be consumed immediately.
  - Food left to keep warm

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should not be allowed to dry out and should be stirred occasionally otherwise it may burn and stick to the pot. *The keep warm period should not exceed 2 hours.*

- Never take the pot out of the multicooker when it is filled with water.
- Cooking packet type savoury rice is not recommended.
- 1 cup raw rice = 2 cups of cooked rice.

## Steaming

- 1** Fill the inner pot with 1.5 litres of water.
- 2** Place the steam insert **1** in the pot and put the ingredients in.
- 3** Close the lid.
- 4** Switch to cooking.
  - You can steam a variety of vegetables, as long as they are large enough not to fall through the holes of the steaming bowl.
  - You can place the vegetables on top of each other but ensure that all the steam holes are not blocked. Please note that the top layer will take longer to cook than the bottom layer.
  - For best cooking performance we recommend using just a single layer of food.

## Tips for best cooking results

- Make sure that the rice and pasta is spread over the whole surface of the pot to ensure even cooking.
- You may find that for your

own personal taste you need to slightly adjust the amount of water added. For a softer rice add a little more water, and for a firmer rice a little less water.

- The cooking times may vary according to the quantity and type of rice or pasta cooked.
- A thin crust of rice may form on the base, particularly when cooking Italian or easy-cook type rice, or when cooking smaller quantities. Wiping half a teaspoon of oil over the base may help reduce this forming, but this occurrence is not always preventable.
- Fish and meat can be steamed.
- When steaming meat, fish or vegetables using the steamer insert, the varying properties of the food will alter the times taken to cook it. As such the food may be fully cooked before it switches over to the 'warming' function. Monitor the cooking progress to ensure best cooking results.

## Cleaning

Before cleaning and maintenance, switch the appliance off, unplug it and allow to cool.

- 1** Wash removable items (inner pot and steamer insert) in warm soapy water using a sponge or dishcloth and dry well.
- If food has stuck, allow the item to soak in hot soapy water for a while before washing it.
- 2** Wipe the main unit and lid with a damp cloth. Make sure the heating plate is clean

and free of food or other articles that could interfere with correct functioning. Residue can be removed by gently scrubbing the heating plate with a piece of steel wool, then wipe and dry.

- 3** Gently remove the water collector **13** (fitted onto the side of the cooker) by pulling outwards. Discard the water after each use. Clean and replace.
  - **IMPORTANT:** Do not immerse the multicooker in water or pour water into it for cleaning.
  - Ensure the area between the main unit and inner pot is always clean and free from any rice or pasta particles etc. This is important to ensure proper contact between the two.
  - Do not use solvent or abrasive cleaners.
  - Look after the pot by using a plastic or wooden spoon and not a metal one so as to avoid damaging the non-stick coating.
  - The non-stick coating will discolour after a period of use. This is normal and will not affect your health or the use of this cooker. The brown marks and scratches that may appear after many hours of use are not a problem. We guarantee that the non-stick coating complies with the standards and regulations on materials suitable for contact with food.

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