

CKCPRC6038,
CKCPRC6039 &
CKCPRC6040



CROCK·POT™

RICE COOKER WITH SAUTÉ FUNCTION

INSTRUCTION MANUAL

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety instructions should always be followed, including the following:

1. READ ALL INSTRUCTIONS BEFORE USING YOUR CROCK-POT™ RICE COOKER.
2. Do not touch hot surfaces. Use pot holders when removing Lid or handling hot containers to avoid steam burns.
3. To protect against electrical shock, do not immerse temperature control probe or cord in water or any other liquid.
4. The plug on your appliance has a ground connection and it must be plugged into a grounded electrical outlet.
5. This appliance should only be used with the provided cable and plug. Other types of cables and plugs may damage or affect the appliance or cause personal injuries.
6. Close supervision is necessary when any appliance is used by or near children, or incapacitated individuals.
7. This appliance cannot be operated with an external timer or a separate control system.
8. To protect against risk of electric shock, do not immerse the Heating Body in water or other liquids.
9. Turn Saute switch off and unplug from outlet when not in use. Unplug before putting on or taking off parts, and allow to cool before cleaning.
10. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to an Authorized Crock-Pot™ Service Center for examination, repair or adjustment.
11. Do not use outdoors.
12. Do not let Cord hang over edge of table or counter, or touch hot surfaces.
13. Do not place on or near a hot gas or electric burner, or in a heated oven.
14. Extreme caution must be used when moving an appliance containing hot food or water or other hot liquids.
15. Do not use appliance for other than its intended use.
16. Lift and open Lid carefully to avoid scalding and allow water to drip into the Inner Pot.
17. DO NOT operate this appliance without the Lid in place on the unit when cooking rice or other ingredients. Steam is generated during use.
18. The use of accessory attachments not recommended by this appliance manufacturer may cause hazards.
19. If a longer detachable power-supply cord or extension cord is used, the marked electrical rating of the extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

THIS UNIT IS FOR HOUSEHOLD USE ONLY.

SAVE THESE INSTRUCTIONS

FITTING OF A PLUG - FOR U.K. AND IRELAND ONLY

If the plug is not suitable for the socket outlets in your home, it can be removed and replaced by a plug of the correct type. Please refer to "Installation of a plug" below.

INSTALLATION OF A PLUG - APPLICABLE TO U.K. AND IRELAND

WARNING - THIS APPLIANCE MUST BE EARTHED

NOTE: If the terminals in the plug are not marked or if you are unsure or in doubt about the installation of the plug please contact a qualified electrician.

If a 13A 3-pin plug is fitted, it must be an ASTA approved plug, conforming to BS1363 standard. Replacement 3A fuses must be BSI or ASTA BS1362 approved.

The wires in the mains lead are coloured as such:

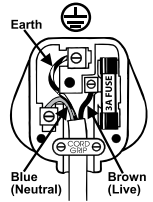
GREEN AND YELLOW	-	EARTH
BROWN	-	LIVE
BLUE	-	NEUTRAL

Please note that the colour of these mains wires may not correspond with the colour markings that identify the terminals in your plug. Please proceed as follows:

The wire which is coloured GREEN AND YELLOW must be connected to the terminal which is marked with the letter 'E' or by the earth symbol \oplus or coloured GREEN or GREEN AND YELLOW.

The BROWN coloured wire must be connected to the terminal, which is marked with the letter "L" or is coloured RED.

The BLUE coloured wire must be connected to the terminal, which is marked with the letter "N" or is coloured BLACK.



KNOW YOUR RICE COOKER

(See Fig. 1)

- A. Glass Lid
- B. Heating Body
- C. Keep Warm Light (green)
- D. Cook Light (amber)
- E. Sauté Light (red)
- F. Sauté On/Off Button
- G. On-Switch Cook Button
- H. Power Cord
- I. Handle
- J. Inner Pot
- K. Measuring Cup (not shown)
- L. Paddle (not shown)



BEFORE USING YOUR CROCK-POT™ RICE COOKER



Clean the Glass Lid, Inner Pot, Paddle and Measuring Cup according to the user maintenance instructions.

USING YOUR CROCK-POT™ RICE COOKER

Your Multi-Use Rice Cooker includes a convenient and useful Sauté Function, which allows you to sauté/brown onions, garlic and/or other ingredients in oil prior to cooking. You can choose to cook rice or other meals directly without the need to sauté, but this added feature gives you greater versatility in the preparation of your favorite recipes.

SAUTÉ FUNCTION

This function was designed to give you control when sautéing/browning and needs to be controlled manually as follows:

1. Remove lid and place food inside pot.
2. Connect power cord to an electrical outlet and press the Sauté On/Off Button “” once to active function.
3. The Multi-Use Rice Cooker will heat up the Inner Pot and sauté the food inside.
4. This function requires close supervision and needs to be controlled manually. When browning is done, turn off this function by pressing the Sauté On/Off Button “” once.

IMPORTANT: Before cooking rice, you must manually turn off the Sauté function.

NOTE: Do not use a metal spoon to stir the food inside the inner pot since that might damage the non-stick coating, which could affect the unit performance in the long term.

AUTOMATIC COOK FUNCTION

If you would like to sauté/brown prior to cooking rice or other ingredients, please refer to the Sauté Function section. Once you are done browning your ingredients, follow the instructions below.

You may also use the Automatic Cook Function without browning any ingredients by simply following these instructions.

1. Make sure appliance is unplugged.
2. Measure raw rice for desired amount with the Measuring Cup (5.41 oz/160 mL) provided.
3. One cup of the uncooked rice will make about two cups of cooked rice. Maximum of 7 cups (41 oz/1.2 L) uncooked rice for model CKCPRC6038-060. Maximum of 10 cups (61 oz/1.8 L) uncooked rice for model CKCPRC6039-060. Maximum of 12 cups (74 oz/2.2 L) uncooked rice for model CKCPRC6040-060. Add rice to Inner Pot.

4. By using the Measuring Cup, add proper amount of water to the rice inside the Inner Pot (for every cup [5.41 oz/160 mL] of raw rice, add 1-1/2 cups of water).

NOTE: You may need to adjust the quantity of water depending on the kind of rice you are cooking and how moist you prefer it. For sticker rice, add slightly more water. For fluffier rice, use slightly less water. If you are cooking brown rice, add more water. You may also need to adjust the water quantity by adding more water if you are using the rice cooker at a high altitude.

5. Set the Inner Pot into the Rice Cooker. Make sure that the Inner Pot sits directly in contact with the heating plate by turning it slightly from right to left until it is seated properly. Cover with Lid.
WHEN USING THE AUTOMATIC COOK MODE DO NOT OPERATE UNIT UNCOVERED. STEAM IS GENERATED DURING USE. LID IS HOT, USE POTHOLDER.

6. Plug the Power Cord into an electrical outlet. Activate the Rice Cooker on by pushing down the On-Switch Cook Button down. Make sure the Cook Light (amber) is on.

IMPORTANT: If you use the sauté/brown function, you must manually turn off the sauté/brown function before cooking rice.

7. After 15 minutes mix the rice. Lift and remove the Lid carefully to avoid scalding and allow water to drip into the Inner Pot. Use the Paddle or another long handheld utensil to scoop and mix the rice. After mixing, cover the Inner Pot with the Lid.

8. When your rice is cooked, the Rice Cooker will automatically switch to the warm function and the Keep Warm Light (green) will turn on. The Rice Cooker will keep the rice warm until the unit is disconnected from the wall outlet.
9. The Rice Cooker will automatically keep rice warm at 60°C – 80°C (140°F – 175°F).
10. Allow the appliance to cool completely before cleaning. Disconnect the plug from the wall outlet to turn off Rice Cooker and when not in use.

NOTES: Wash the rice in a separate bowl, prior to cooking, if desired. For softer rice, we suggest preparing rice and water in the Inner Pot and letting soak for 10 – 20 minutes before cooking.

WHEN USING THE AUTOMATIC COOK MODE DO NOT OPERATE UNIT UNCOVERED. STEAM IS GENERATED DURING USE. LID IS HOT, USE POTHOLDER.

INSTRUCTIONS TO REHEAT RICE

To reheat cold rice, add 1/4 cup (59 mL) of cold water per cup of cooked rice, stir to mix, and then press On-Switch Cook Button to start cooking. When rice is warm, the Rice Cooker will automatically switch to the keep warm function.

HOW TO CLEAN YOUR CROCK-POT™ RICE COOKER

THIS APPLIANCE SHOULD BE CLEANED AFTER EVERY USE.

1. Unplug the Rice Cooker from the wall outlet when not in use or before cleaning. Never immerse the Heating Body in water or any other liquid! Allow the Rice Cooker to cool completely before cleaning.
2. Do not use abrasive cleaners or scouring pads or steel wool to clean the Rice Cooker.
3. Heating Body: lightly wipe the exterior with a damp cloth or sponge. **DO NOT IMMERSE HEATING BODY INTO WATER OR ANY OTHER LIQUID. Dry thoroughly with a soft cloth.**
4. Inner Pot: fill with hot water and let sit for a while and then wash with hot, soapy water using a sponge and dry thoroughly with a cloth or use dishwasher.
5. Lid, Measuring Cup and Paddle: wash in warm, soapy water. Rinse thoroughly and dry.
CAUTION: handle the Lid with extreme care, as it may become slippery when wet or use dishwasher.
6. Heating plate: grains of rice or other foreign matter may stick to the heating plate. These must be removed to prevent inadequate cooking. To remove cooked rice, smooth sandpaper can be used. Smooth out and polish the spot for good contact between the heating plate and the bottom of the Inner Pot.
7. There are no user serviceable parts inside this appliance. Do not attempt to repair this appliance yourself as you could render it dangerous to use.

NOTE: Inner Pot and Lid are not Oven or Microwave Safe. Do not use in microwave and oven.

RECIPES

SPANISH RICE

250 grams of sausage (chorizo)	1 red pepper, diced
1 medium onion, diced	2 celery stalks, sliced
1 tablespoon yellow pepper, ground	1 green pepper, diced
1-teaspoon paprika	2 cups long-grain rice
2 cups tomatoes, diced, without skin or seeds	3 cups chicken broth
1 cup green peas	Salt and pepper

Turn on “☺” the sauté function of your Crock-Pot™ Multi-Use Rice Cooker and add the sausage cut in slices, the onion, the yellow pepper, paprika and tomatoes. Mix together and sauté the ingredients. Turn off “☺” the sauté function. Add the remaining vegetables, the rice and the broth. Check seasoning, cover and cook until done. Garnish with curly parsley. Serve hot.

FETTUCINI WITH APPLE, SHRIMP AND CURRY SAUCE

½ kg fettuccini	1 cup chicken broth
4 tablespoons butter	2 cups apples, peeled and diced
3 tablespoons flour	½ kg shrimp
1-teaspoon curry	Parmesan cheese to taste
½ cup cream	Juice of one lemon (for the apples)

In the Crock-Pot™ Multi-Use Rice Cooker, melt butter, add flour and curry. Cook for 2 minutes. Add cream, chicken broth, apples and shrimp. Stir until thickened. Remove from heat and keep hot. In the Crock-Pot™ Multi-Use Rice Cooker, pour sufficient water and salt to cook fettuccini al dente. Serve the fettuccini with the sauce and sprinkle with Parmesan cheese.

RICE WITH SHELLFISH

1 package (400 grams) saffron rice	250 grams oysters with or without tails
12 small clams	1 cup sweet peas
240 grams shrimp, shelled and deveined,	¼ red pepper, diced

Wash clams, shucking thoroughly, and rinse well. Cook rice in the Crock-Pot™ Multi-Use Rice Cooker, following the instructions on the package. Add clams, shrimp, oysters, sweet peas and red pepper five minutes before the rice is fully cooked. Mix well, without stirring. Serve with French bread croutons and a fresh salad. Option: The saffron rice may be substituted with brown rice.

RECIPES

MILANESE MINISTRONE

½ kg chicken breast	½ cup squash, diced
2 cloves garlic, chopped	2 cups tomatoes, diced,
1-tablespoon basil	3 medium potatoes, peeled and diced without skin
½ cup celery	½ kg fine noodles
½ cup fresh beans	2 teaspoons of Worcestershire sauce
½ teaspoon thyme	1 cup Parmesan cheese
½ teaspoon oregano	3 tablespoons margarine
½ cup onions, sliced	2 quarts water
½ cup green pepper, chopped	Salt
½ cup mushrooms, and sliced	

In the Crock-Pot™ Multi-Use Rice Cooker, pour water and boil chicken with the salt. When chicken is cooked, remove and dice. Reserve the broth. Turn on “☺” the sauté function of your Crock-Pot™ Multi-Use Rice Cooker, melt butter, add garlic, onion, celery, green pepper, mushrooms, beans and squash. Sauté until soft. Add the tomatoes, then the potatoes and sauté. Turn off “☺” the sauté function. Add this mixture to the chicken broth; add Worcestershire sauce, the herbs bouquet (basil, thyme, oregano), salt, chicken and noodles. Cook 10 minutes until the potatoes are cooked, but firm. Add Parmesan cheese while stirring. Cook 2 minutes longer. Serve and sprinkle with more cheese.

RICE WITH CHICKEN

0.9 kg rice	4 chicken breasts
1 onion	3 tablespoons salt
3 green peppers	Black pepper to taste
2 carrots	Oregano to taste
4 cloves garlic	Chicken broth, 1 packet
Celery to taste	Tomato paste to taste

Cook the chicken in water, salt, black pepper, oregano, chicken broth in the Crock-Pot™ Multi-Use Rice Cooker. When done, shred the chicken in the water in which it was cooked and add green peppers, onion, garlic, celery and carrots, everything well chopped. Cook 10 minutes, and add tomato paste and shredded chicken. After the sauce is cooked, add the uncooked, washed rice and cover the rice somewhat more than normal.

RECIPES

RICE AND TUNA SALAD

2 cups cooked rice
2 peppers in vinegar*
1 can tuna
100 grams green olives
3 hard-boiled eggs

Mayonnaise
Salt and pepper
Lettuce leaves
Olive oil
Vinegar

Cook the rice in the Crock-Pot™ Multi-Use Rice Cooker in the traditional manner, remove and place on a platter until it is completely cool. Dice the cooked peppers and slice the eggs. Shred the tuna and add along with the remaining ingredients to the rice, reserving some of the egg slices and olives to garnish the salad. Season with olive oil, salt, pepper and vinegar. Serve the salad on a platter with lettuce leaves and garnish with hard-boiled egg and olives.

* Peppers in vinegar: wash and cut the peppers in two lengthwise. Remove the seeds and cook the peppers in a saucepan with two cups water and one-half cup vinegar with a pinch of salt. After 15 minutes, remove from heat.

RICE PUDDING

1 cup rice
3 cups water
1 cinnamon stick
2 whole cloves
1¾ cup evaporated milk
1¼-cup condensed milk

1 teaspoon grated lemon and orange peel
½ cup dark raisins
1-teaspoon vanilla
¼ cup grape brandy
1 egg yolk
Powdered cinnamon

In the Crock-Pot™ Multi-Use Rice Cooker, cook the pre-washed rice with 3 cups of water, cinnamon stick and cloves. Once the rice is cooked, add evaporated and condensed milk, grated lemon and orange peel, and raisins. Continue stirring until set. Add vanilla, grape brandy and the egg yolk well beaten. Sprinkle with cinnamon and serve.

CHINESE RICE

4 cups of cooked rice
½ cup of snow peas
½ cup of bean sprouts
1 sliced onion
1 scallion (green onion), minced

1 red pepper, thinly sliced
3 tablespoons of soy sauce
1 tablespoon of shredded ginger
2 tablespoons of sesame oil

Turn on “☺” the sauté function of your Crock-Pot™ Multi-Use Rice Cooker. Sauté the onion and red pepper. Add the ginger, the snow peas and the bean sprouts. Then add the cooked rice and stir it until it is hot. Add the soy sauce and then the minced scallion. Turn off “☺” the sauté function. Serve hot.

GUARANTEE

Please keep your receipt as this will be required for any claims under this guarantee.

- This appliance is guaranteed for 2 years after your purchase as described in this document.
- During this guaranteed period, if in the unlikely event the appliance no longer functions due to a design or manufacturing fault, please take it back to the place of purchase, with your till receipt and a copy of this guarantee.
- The rights and benefits under this guarantee are additional to your statutory rights, which are not affected by this guarantee. Only Holmes Products (Europe) Ltd. ("Holmes") has the right to change these terms.
- Holmes undertakes within the guarantee period to repair or replace the appliance, or any part of appliance found to be not working properly free of charge provided that:
 - you promptly notify the place of purchase or Holmes of the problem; and
 - the appliance has not been altered in any way or subjected to damage, misuse, abuse, repair or alteration by a person other than a person authorised by Holmes.
- Faults that occur through, improper use, damage, abuse, use with incorrect voltage, acts of nature, events beyond the control of Holmes, repair or alteration by a person other than a person authorised by Holmes or failure to follow instructions for use are not covered by this guarantee. Additionally, normal wear and tear, including, but not limited to, minor discoloration and scratches are not covered by this guarantee.
- The rights under this guarantee shall only apply to the original purchaser and shall not extend to commercial or communal use.
- If your appliance includes a country-specific guarantee or warranty insert please refer to the terms and conditions of such guarantee or warranty in place of this guarantee or contact your local authorized dealer for more information.

Product marking indicates that this product should not be disposed with household waste. To prevent possible harm to environment or human health recycle it responsibly by returning your used product to local collection systems or contact retailer. Check on the following website for further recycling and WEEE information:
www.jardencs.com or e-mail enquiriesEurope@jardencs.com



Holmes Products (Europe) Limited
1 Francis Grove
London
SW19 4DT
UK

The logo for Crock-Pot, featuring the brand name in a bold, serif font. A small, stylized graphic of a spiral handle is positioned above the letter 'P' in 'POT'.

CROCK·POT™

Holmes Products (Europe) Ltd
1 Francis Grove
London SW19 4DT
England

Fax: +44 (0)20 8947 8272

Email: info-europe@jardencs.com

Website address: www.jardencs.com

UK - Free phone Customer Service Helpline
– 0800 052 3615

www.crockpot.co.uk

