

# Rice Cooker

brushed stainless steel housing



Bellini®

**BTRC20**

# *Important Safeguards*

**When using electrical appliances, in order to reduce the risk of fire, electric shock and/or injury, these basic safety precautions should always be followed:**

## *For Your Safety*

***Read all instructions carefully, even if you are familiar with the appliance.***

- To protect against the risk of electrical shock, DO NOT IMMERSE the main body, cord or plug in water or any other liquid.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory and 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.
- Never leave the appliance unattended when in use.
- Do not operate any appliance with a damaged cord or plug; if the appliance malfunctions; or if it has been dropped or damaged in any manner.
- Do not allow the cord to hang over the edge of a table or counter, or touch hot surfaces.
- The use of attachments or accessories not recommended or sold by the manufacturer can cause fire, electric shock or injury.
- Operate on a dry level surface; sinks, drainboards or uneven surfaces must be avoided.
- Do not touch the hot surfaces of this appliance. Severe burns may result from misuse.
- Caution should be taken when handling this appliance as some surfaces may be hot during, and immediately after cooking.
- Do not use this appliance for anything other than its intended use. This product is intended for household use only.

- This appliance is intended to be plugged in a standard domestic power outlet only.
- Do not use with an extension cord.
- Do not operate or place any part of the appliance on or near any hot surfaces (such as a hot gas or electric burner, or in a heated oven).
- Allow to cool before cleaning.
- Do not use outdoors.
- Store the unit indoors in a dry location.
- Do not attempt to repair, disassemble or modify the appliance. There are no user-serviceable parts.
- Do not operate under or near flammable materials, such as curtains, drapes or any other combustible materials.
- Switch off the power outlet and remove the plug before cleaning or when the appliance is not in use. To unplug, grasp the plug and pull from the power outlet. Never pull the cord. Never carry the appliance by the cord.
- Do not touch the steam vent or lean over it while the Rice Cooker is in use. Steam emitted is very hot and severe injury could result from misuse.

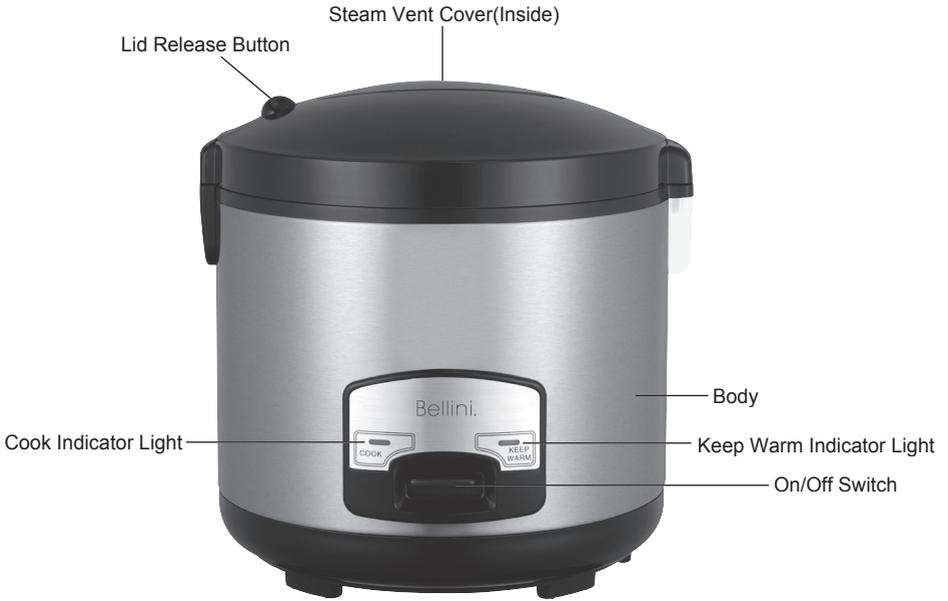
## *Compulsory Warning*

If the supply cord is damaged, the cord must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

This product has not been designed for any uses other than those specified in this booklet.

## *Save These Instructions*

# Features of Your Bellini Rice Cooker



## *Your Bellini Rice Cooker*

Congratulations on the purchase of your new Bellini Rice Cooker. Your Rice Cooker can help you create an endless variety of easy and nutritious dishes, each one cooked to perfection. Apart from cooking rice just the way you like it – soft and fluffy, the Rice Cooker will steam fish, poultry, meat and vegetables.

Before first using your new Bellini appliance, please take a few minutes to read this use and care booklet and then find a place to keep it handy for future reference. Your attention is drawn particularly to the previous section dealing with 'Important Safeguards'.

This appliance has been designed to operate from a standard domestic power outlet. It is not intended for industrial or commercial use.

## *How to Use Your Rice Cooker*

### **How to Cook Rice**

- Using the measuring cup provided, measure out required quantity and place in a sieve – up to 10 cups.
- Remember – one supplied measuring cup (150 grams) of uncooked rice makes approximately two cups of cooked rice. Rice will double in quantity once cooked.

**Note: Use only the supplied cup to measure rice. Do not use standard cup measures. Water level markings inside the cooking bowl are precisely set to suit the supplied cup.**

- Before cooking, wash the rice thoroughly under cold running water to remove excess starch. Use a colander or fine sieve for this – DO NOT use the inner bowl of the cooker as you may scratch or indent it. If this occurs, improper contact with the heating plate may result in unsatisfactory cooking.
- Place the well-washed rice in the inner bowl of the cooker. Ensure the heating plate is cool and the condensation collector is fitted below the lid hinge before commencing cooking.
- Add cold water to the exact level indicated on the side of the bowl. For example, for 4 supplied cups of uncooked rice, fill with water to the "4" level mark. By adding too much water you may cause the unit to boil over.
- Taste and hardness will vary depending on the quality of rice and length of time it is cooked. For a softer, fluffier rice, add a little more water. For a firmer, crunchier rice, add a little less water. For the first few times you may need to experiment to perfect the end result to suit your needs.

## *Important Notes*

- Before placing the inner pan into the cooker, check that the heating plate and outside of the bowl are clean and dry. This is important to ensure proper contact between heating plate and inner bowl.
- Close the lid until the latch clicks, indicating the lid is fully closed.
- Push power cord into inlet socket on the rice cooker, then plug it into the power supply. The "KEEP WARM" indicator lamp will light up.
- Depress the Switch , the "COOK" lamp will light up.

## *Automatic Keep Warm Feature*

- Cooking time will vary depending on the amount and type of rice.
- When cooking is completed, the cooker will automatically switch to 'KEEP WARM' – the 'COOK' lamp will go out and the ' KEEP WARM' light will glow. The rice will be kept warm.
- Do not open the lid for approx 10 minutes after the 'KEEP WARM' indicator first lights up. This standing time allows rice to finish cooking.
- Loosen the rice with provided serving spoon. USE ONLY THE SERVING SPOON otherwise you risk scratching the non-stick surface of the inner bowl.
- The 'KEEP WARM' cycle is designed to continue until the unit is unplugged. The rice can be kept in the unit on 'WARM' for up to 4 hours. Beyond this time the quality of the rice will deteriorate.
- DO NOT interfere with the automatic switch mechanism by preventing it from switching to the 'KEEP WARM' cycle. DO NOT immediately depress the switch to 'COOK' again while the heating unit is still warm after it has begun the 'KEEP WARM' cycle.
- After use, remove the plug from the wall socket and the power cord from the inlet socket of the cooker.
- Always clean the cooker thoroughly as soon as the heating unit has cooled after use.

## *Important Notes*

- DO NOT keep small amounts of rice warm in the cooker for extended periods.
- If you have cooked other ingredients with the rice, the time stored at 'KEEP WARM' should be kept to a minimum to avoid unpleasant aromas.
- When cooking a large quantity of rice, take extra care to add the correct quantity of water to avoid the rice cooker boiling over.
- Only use the spoon supplied with this cooker. To avoid scratching the non-stick surface, do not use metal utensils.

## *To Cook Brown Rice*

Follow method outlined over page but allow rice to stand on 'KEEP WARM' for 25 - 30 minutes after the cooking cycle is completed. Do not open the lid during cooking.

## *Recipes*

### **Rice Variations**

Cook rice according to directions, and while still hot you can vary the flavour by adding some of the following suggestions. The directions are given for 1 cup of uncooked rice. Ensure that the serving dish is well heated before adding the rice. Fluff the rice with a fork before adding extra ingredients and mix well.

## *Saffron Rice - Yellow Rice*

Add a pinch of powdered saffron to the 1 cup of water used to cook rice. When cooked, add a little salt and pepper to taste and mix well.

## *Aromatic Rice*

When rice is cooked, fluff with a fork before adding 1/2 cup of chopped raisins and 1/2 teaspoon mixed spice or cinnamon.

## *Parsleied Rice*

When cooked, fluff with a fork and add 1 tablespoon of butter, 2 tablespoons of finely chopped parsley (or herbs of your choice) and lastly, salt and pepper to taste. Mix added ingredients through and serve.

## *Curried Rice*

When rice is cooked add 1/2 cup sultanas and curry powder to taste. Mix added ingredients through and serve. 2 finely chopped spring onions may also be added.

## *Lemon Rice*

When cooked, fluff rice with a fork and add 1 tablespoon butter and 1 tablespoon grated lemon rind. Mix added ingredients through and serve.

## *Chinese Savoury Rice*

4 rashers rindless bacon

1/2 green capsicum

1/2 red capsicum

1 small onion, peeled

2 cups long grain rice, washed

2 cups chicken stock

1 tablespoon soy sauce

1 tablespoon finely chopped parsley

Salt & freshly ground pepper

Chop bacon, green and red capsicum and onion in food processor. Place mixture in your Rice Cooker, depress switch to 'COOK' mode and saute until lightly browned. Add rice, chicken stock, soy sauce, parsley, salt and freshly ground black pepper to taste. Place lid on Rice Cooker and allow to continue cooking. Your Rice Cooker will switch automatically to 'KEEP WARM' when rice is cooked. The rice can be kept hot in the Rice Cooker until ready to serve.

# Using the Steaming Tray

To reheat left-over rice, place it in the steaming plate. Add 150ml cold water to the cooking bowl.

Fit steaming tray into position and place lid on cooker. Follow the normal procedure for cooking and steaming.

## Steam Cooking Other Foods

Many other foods can be cooked on the steaming tray of the Rice Cooker. Meat, fish, poultry, vegetables or even puddings. Add 150ml-300ml water to the inner pan and place food in the steaming tray. Position steaming tray inside the cooking bowl. Place the lid on the cooker and depress the 'COOK' button. Food may be cooked in aluminum foil, heat proof bowls, cups or plates which will fit the steaming tray. When lifting the lid of the cooker after steaming, take care not to allow droplets to fall on delicate foods such as custards or puddings and avoid contact with steam.

**Note: Steaming times vary depending on the size and firmness of the food to be cooked. Allow 5-10 minutes for soft foods like beans, asparagus and squash. Firmer foods like corn and potatoes require 15-25 minutes. Cooking does not stop automatically when steaming. When the appropriate time has elapsed turn off at the power outlet. Standing time is not necessary for most steam-cooked vegetables.**

## Care and Cleaning

BEFORE USING THE RICE COOKER FOR THE FIRST TIME, wash the inner bowl and lid with warm, soapy water. Rinse and dry thoroughly.

AFTER EACH USE: - unplug from power point before commencing cleaning and allow to cool.

- NEVER clean the rice cooker while it is still hot.
- NEVER place the body of the cooker in water or any other liquid.
- The body should be cleaned by wiping the inside and outside surfaces with a damp soapy cloth and drying thoroughly.

- If water should accidentally enter the switch mechanism, power cord inlet socket, or spill onto the heating plate, allow to dry thoroughly before using the cooker again.
- The cooking bowl, inner cover, lid and steaming tray may be washed in warm soapy water. Do not use abrasive cleaners or metal scouring pads. Scratching or denting the surface of the pan could result in poor contact with the heating plate.
- Gently remove the water collector, which is fitted onto the side of the rice cooker by pulling downward. Discard the water and replace empty container.
- Always ensure the heating plate and bottom of the cooking bowl are free from spilled particles after each use.

## Clean the Detachable Lid

- Pull the water cup down.
- Press the tab.
- While pressing the tab, pull the lid up for removal.



## Clean the Steam Vent Cover

- Turn the cover in anti-clockwise to remove it for cleaning, after cleaning it, put it in the steam hole, turn it in clockwise to lock position.

# Warranty

The benefits conferred by this warranty are in addition to all implied warranties, other rights and remedies in respect of the product which the consumer has under the Trade Practices Act and similar State and Territory Laws.

The original purchaser of this Bellini product is provided with the following warranty, subject to the following conditions.

This product is warranted for a period of 1 year from the date of purchase for all parts defective in workmanship or materials. Should an instance occur where the product is deemed faulty, the product will need to be returned to the retailer where it was purchased to be replaced with the same product or product of equivalent value and type free of charge, or a refund issued. In order to obtain an exchange or a refund, proof of purchase must be presented to the retailer.

This warranty is in addition to all other rights and remedies available under the Trades Practices Act 1974 and other relevant State and Territory laws and shall not be taken as applying to exclude, restrict or modify such rights or remedies in any other matter whatsoever.

## WARRANTY CONDITIONS

1. This warranty is only valid for appliances used according to the manufacturer's instructions.
2. This appliance must not be modified or changed in any way.
3. Connection must be to the voltage requirements as specified in the ratings label located on the product.
4. The manufacturer does not accept liability for any direct or consequential damage, loss or other expense arising from misuse or incorrect installation and operation of the appliance.

5. Warranty will only be given where proof of purchase is provided, e.g. original invoice.
6. Not designed or warranted for industrial or commercial use.

## DO NOT SEND IN THIS WARRANTY

Fill out the following details and file with your purchase invoice.

## RETAIN & FILE WITH YOUR RECEIPT

Your Purchase Receipt/Invoice is proof of date of purchase. You must be able to present it at the place of purchase to obtain a replacement or a refund.

GSM International Ltd reserves the right to discontinue items, modify designs and change specifications without incurring obligation. Whilst every effort is made to ensure that descriptions, specifications and other information in this publication is correct, no warranty is given in respect thereof and the company shall not be liable for any errors therein.

Purchased from: \_\_\_\_\_

Co. Name: \_\_\_\_\_

Address: \_\_\_\_\_

Date of Purchase: \_\_\_\_\_

**NOTE: Consistent with our continuing product development policy, improvements may have been made which render the contents of this package slightly different to that shown.**

Cat. No. BTRC20  
December 2010

# G | S | M

Gerard Sourcing & Manufacturing

## GSM International Ltd.

GSM International Ltd has a policy of continual improvement throughout the product range. As such the unit contained within may differ slightly from the unit illustrated on the pack.

MADE IN CHINA for GSM International Ltd.



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