

LIVOO
Feel good moments
Instruction manual

Rice cooker



Reference : DOC111
Version : 1.5
Language : English



Instruction manual

You have purchased a product LIVOO brand and we thank you. We take great care in design, ergonomics and simplify the using of our products. We hope that this product will give you complete satisfaction.

This instruction manual is also available on our website www.livoo.fr

GENERAL SAFETY INSTRUCTIONS

PLEASE, TAKE TIME TO READ WELL THE INSTRUCTIONS FOR USE PARTICULARLY BEFORE THE FIRST USE. A misuse of the appliance can damage it or hurt the user. Assure that you use the appliance for the use for which it is designed, we refuse any responsibilities as for the damages by an incorrect use or a bad manipulation.

1. Check that your mains voltage corresponds to that stated on the appliance.
2. From time to time check the cord for damages. Never use the appliance if cord or appliance shows any signs of damage.
3. The safety instructions do not by themselves eliminate any danger completely and proper accident prevention measures must always be used.
4. Never leave the appliance unsupervised when in use. Keep out of reach of children or incompetent persons.
5. 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
6. The power cord must be properly plugged into the unit socket, otherwise improper contact will cause overheating and may damage the heating element.
7. Do not put the unit on a wet or unstable place, or near a heating range to avoid deformity.

Instruction manual

8. The steam vent gets very hot when cooking. Keep face and hands away from outer lid and steam vent.
9. Only use the appliance for domestic purposes and in the way indicated in these instructions.
10. Never use the appliance near hot surfaces.
11. Never use the appliance outside and always place it in a dry environment.
12. Never use accessories that are not recommended by the producer. They could constitute a danger to the user and risk to damage the appliance.
13. Never move the appliance by pulling the cord. Make sure the cord cannot get caught in any way. Do not wind the cord around the appliance and do not bend it.
14. Stand the appliance on a table or flat surface.
15. Unplug the appliance when not in use.
16. It is absolutely necessary to keep this appliance clean at all times as it comes into direct contact with food.
17. Regarding the instructions for cleaning surfaces in contact with food, thanks to refer to the below paragraph "cleaning" in manual.
18. Make sure the appliance is unplugged before inserting, removing or cleaning one of the accessories. It is absolutely necessary to remove the accessories before cleaning them.
19. The appliance is not intended to be operated by means of external timer or separate remote control system.
20. Keep this manual with the appliance. If the appliance is to be used by a third party, this instruction manual must be supplied with it.

Instruction manual

21. This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
22. Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
23. Keep the appliance and its cord out of reach of children less than 8 years.
24. This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments
 - farm houses
 - by clients in hotels, motels and other residential type environments
 - bed and breakfast type environments
25. There is potential injury from misuse.
26. The heating element surface is subject to residual heat after use.
27. The appliance must not be immersed

Instruction manual

28. **CAUTION:** In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility

(*) Competent qualified electrician: after sales department of the producer or importer or any person who is qualified, approved and competent to perform this kind of repairs in order to avoid all danger. In any case you should return the appliance to this electrician.

SPECIAL SAFETY INSTRUCTIONS

CAUTION: in order to avoid a hazard due to Inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an External switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.

Information :

This appliance is not for professional use. You should follow the requested breaks. Failure to follow this instruction carefully may result in damage of the device

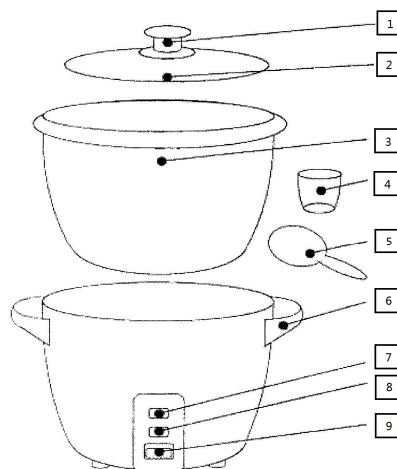
TECHNICAL SPECIFICATIONS

Voltage: 220-240V~ 50-60Hz
Power: 500W
Capacity: 1.5L

Instruction manual

PARTS IDENTIFICATION

1. Lid
2. Lid
3. Inner pot
4. Measuring cup
5. Rice Spoon
6. Cooker
7. Indicator light (red /orange)
8. Indicator light (red /orange)
9. Switch



HOW TO USE

COOKING RICE

You'll have excellent results using this guideline. For your convenience, the inner pot features water measurement lines inside. We have also provided a handy cup that is designed to measure rice and water.

1. Using the measuring cup provided in the package, measure and add rice to the inner pot. One full-level measure equals one cup.
2. You may choose any one of the following ways to add water for cooking:
 - 1). By measuring cup, add proper amount of water to the rice inside the inner pot. (See measurement chart).
 - 2). By waterline, add water to the rice inside the inner pot up to the proper waterline.
Example: for 3 cups of uncooked rice, add water to line 3.
3. For softer rice, we suggest preparing rice and water in the inner pot and let it soak for 10-20 minutes before cooking.
4. Replace lid on cooker and plug in power cord.
5. Plug in power cord. Do not plug in until ready to cook. Otherwise, rice may be spoiled. If pot is not in cooker, cooking will not begin.
6. Press the power switch next to the power cord On "I". Then press the "COOK" switch on the front of the cooker. The indicator illuminates when cooking has started.
7. When rice is done, the switch will automatically pop up. After the switch pops up, leave covered for at least 15 minutes to steam rice. The "KEEP WARM" feature operates whenever the cord is plugged in and the power switch is On (I).
8. Press the power switch Off "O" and unplug after each use. Grasp the plug, not the cord.
9. After cooking it is important to allow rice to stand, for 5-10 minutes without removing lid. This will ensure that rice is cooked through.
10. Brown rice will take longer to cook. We suggest adding an additional 3/4-cup of water to accommodate the proper cooking time.

Instruction manual

RICE / WATER MEASUREMENT CHART

RICE UNCOOKED	WATER WITH MEASURING CUP PROVIDED	WATERLINE INSIDE INNER POT	APPROX COOKED RICE YIELD
1 cup	1-1/2 cups	Line 0.2	2 cups
2 cups	2-1/2 cups	Line 0.4	4 cups
3 cups	3-1/2 cups	Line 0.6	6 cups
4 cups	4-1/2 cups	Line 0.8	8 cups
5 cups	5-1/2 cups	Line 1.0	10 cups
6 cups	5-1/2 cups	Line 1.2	12 cups
7 cups	5-1/2 cups	Line 1.4	14 cups
8 cups	5-1/2 cups	Line 1.6	16 cups

Helpful Hints :

1. You may rinse rice to remove excess bran and starch. This will help to reduce rice browning and sticking to the bottom of your pot after cooking, but it may also lose some nutrients in the rice.
2. Remember: Place rice to your inner pot first and then add water before cooking.
3. If you have experienced any sticking due to the type of rice you choose, try adding a light coating of vegetable oil to the bottom of inner pot before placing rice.
4. When cooking brown or wild rice, add 3/4 additional cup of water.
5. As there are many different kinds of rice available, rice/water measurement might be slightly different by using different kind of rice. Remember to make the adjustment to get the better result.
6. Notes: Always use the Measuring Cup coming together with your Rice Cooker/Steamer; otherwise fill the water to the bottom of the waterline.

SOUPS AND STEWS

A hearty bowl of soup or stew is always welcome at any table. Be creative and use various leftover meats and vegetables with your favorite stock and create your own unique recipes. When preparing soup or stew, try to allow extra time for it to “simmer”. This will allow flavors to blend and meat to be tenderer.

Helpful Hints

1. To thicken your stew, mix 1/4-cup flour with enough cold water to form a thin paste. Gradually add it to the stew and stir till thickened.
2. If using fresh parsley or herbs in your recipe, add them in the last few moments of cooking to preserve flavor.
3. Save any leftovers for the next day. The flavors increase overnight in your refrigerator.
4. Canned stewed tomatoes or water with bouillon seasoning and spices added make great stock starters for soups and stews.

CLEANING



Instruction manual

Before cleaning your rice cooker, always unplug and allow cooling.

1. Remove the inner pot and lid from the rice cooker and wash then in hot sudsy water. Rinses completely, then dry with a soft clean cloth.
2. Clean the outside of your cooker when necessary with a clean damp cloth or with a mild dish detergent. NEVER use abrasive cleaners. Do not use any metal tools or steel wool on the outside finish or on cooking pot as they may cause damage. DO NOT SUBMERGE ANY PART OF THE RICE COOKER BODY IN WATER.
3. To clean the heating plate and thermo-control plate, use steel wool to polish or remove any residue. Then wipe with a damp cloth. Allow drying completely before re-using. You must keep the heating plate and thermo-control plate free from any foreign objects; otherwise the cooker will not operate properly.
4. Any residue of vinegar or salt may cause your inner pot to corrode. Always clean completely after each use.
5. ANY SERVICING OTHER THAN CLEANING SHOULD BE PERFORMED BY AN AUTHORIZED SERVICE REPRESENTATIVE.

Quick Cleaning Tip

Add 1/2 cup of water and a small amount of liquid dish or dishwasher detergent to inner pot. Press the switch to COOK and allow heating for 10 minutes. RINSE WELL and DRY COMPLETELY BEFORE RE-USING.

Instruction manual



**Correct disposal of the unit
(Electrical and Electronic Equipment)**

(Applicable in the European Union and the rest of Europe that have adopted separate collection systems countries)

The European Directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal household waste stream.

Old appliances must be collected separately in order to optimize the recovery and recycling of the

materials they contain and reduce the impact on human health and the environment.

The symbol of the crossed out dustbin is marked on all products to remind the obligations of separate collection.

Consumers should contact their local authority or retailer for information concerning the correct disposal of their product.



LIVOO
BP 61071
67452 Mundolsheim - FRANCE

- Photo no contractual
- Worried about the quality of his products the manufacturer reserves the right to make modifications without advance