



G & K DISTRIBUTORS PTY LTD



G&K
RICE CHEF Deluxe
5.6L Stainless Steel
Commercial Rice Cooker
Model No.: CFXB138-195XG

IMPORTANT - Read Before Use

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Introduction

Congratulations on your purchase of the robust G&K Rice Chef Rice Cooker. Please read these instructions carefully to ensure proper use and maintenance. By familiarising yourself and other users of these simple instructions you warrant superior performance and longevity of this quality commercial appliance. Thank you for choosing the G&K Brand.

IMPORTANT Precautions

- G&K Rice Chef Rice Cooker is only to be used by qualified personnel who have read and understood the instructions.
- Qualified service agents should familiarise themselves with these instruction prior to commencing service work.
- New personnel should be instructed on the correct use and maintenance of this appliance as outlined in these instructions.
- Children and the infirm should not use this appliance.
- This rice cooker can become very hot. Attention should be given for placement of this unit in public access areas. Appropriate signage to avoid injury is highly recommended.
- Keep clear of steam vent during use.
- This rice cooker can only be used for what it is designed for. Warranty is voided for use outside these parameters.
- This appliance has no user- serviceable parts.
- Only authorised qualified service technicians should service this appliance.
- Position unit on a stable, flat surface away from humidity, heat and naked flame.
- Never cover the unit with cloth or towelling.
- Unplug unit from the power point when not in use.
- Allow appliance to cool down prior to cleaning or servicing.
- To avoid electric shock do not immerse appliance in water.
- Do not use extension cords or shared power outlets.

- Do not allow power cord to come in contact with excessive heat or water.
- Do not operate the appliance outdoors.
- Do not attempt to operate unit if unit is malfunctioning.
- Do not force operation of the cooking switch if switch is not activating. Contact your authorised dealer immediately. Warranty will be voided.
- Ensure the cooking bowl is kept in good order free from dents.
- Do not use cooking bowl on any other heating element, stove or for any other purpose. Warranty will be voided.
- Physical damage to cooking bowl will result in poor cooking performance or damage to heating plate. Warranty will be voided.
- No rice or rice debris should be left on the base of the cooking bowl. Failure to remove all foreign matter will result in poor cooking performance and damage to the heating plate. Warranty will be voided.
- All spills should be wiped immediately and appliance should be free of excessive moisture and rice debris.

Packaging Contents

The G&K Rice Chef Rice Cooker is packed functional and undamaged. Any fault or damage should be reported immediately to the place of purchase.

1. One Rice Cooker with hinged lid
2. Dew collector cup (in place)
3. Inner evaporation lid and seal (in place)
4. One Cooking bowl (in place)
5. One measuring cup
6. One rice scoop
7. One burn proof silicone mat
8. One instruction booklet
9. Packaging

Installation

- Remove the rice cooker from its packaging.
- Place rice cooker on a firm, level, dry surface free from obstructions.
- Ensure your power point is switched OFF.
- Plug the rice cooker into an unshared single phase, 10AMP power point.
- Allow a well ventilated air gap of no less than 100mm between appliances.

Operation

The G&K Rice Chef Rice cooker performs two functions; Cooking and Warming. The rice cooker is controlled by an automatic thermal switch. Two lights at the front of the control panel indicate when the rice cooker is in cooking mode or warming mode. The cooking function is activated when the switch is depressed and the cooking light is illuminated. Once cooking is completed the thermostat automatically activates the warming function. The cooking light is extinguished and the warming light is illuminated.

- Cooking temperature for 5.6L models approximately 103°C.
- Cooking times vary between models, rice variety and quantities used.
- 5.6L Full capacity approximately 45 minutes cooking time.
- Maximum Warming Temperature 75°C.
- Minimum Warming Temperature 60°C.
- If warming temperature falls below 60°C, warming will be automatically re-activated. **Do not press the switch.**

Times and temperature given above are guides only.

FOR PUBLIC HEALTH AND SAFETY WE DO NOT RECOMMEND YOU KEEP RICE ON WARMING FUNCTION FOR EXTENDED PERIODS OF TIME. DISCARD ANY UNUSED RICE.

DO NOT ATTEMPT TO REHEAT REFRIGERATED COOKED RICE IN THIS APPLIANCE. THIS WILL RESULT IN PERMANENT DAMAGE TO BOWL & HEATING ELEMENT. WARRANATY WILL BE VOIDED.

1. Wash the cooking bowl in hot soapy water using a non abrasive sponge. Dry well inside, outside and base. Set aside.
2. Rinse the burn proof silicone mat and place in the bottom of the cooking bowl. The use of the silicone mat is optional.
 - DO NOT PLACE THE SILICONE MAT ON THE HEATING ELEMENT. This will result in permanent damage to the appliance.
3. Measure out your rice into an alternative container using the cup provided.
4. Rinse your rice until water runs clear. (Do not use the cooking bowl for this function as it increases the chance of damage to the bowl.)

5. Allow rice to stand in clear water for approximately 30 minutes to improve flavour, texture and aroma. This step is optional.
6. Remove the water and arrange rice evenly in the bottom of the cooking bowl.
7. Add the appropriate amount of water to the rice. If you choose to use the burn proof silicone mat, do not allow the mat to float into the rice.
 - Rice variations determine water level and cooking time. Generally, 1 cup rice to 1.5 cups water.
8. Ensure the inside of the cooker is dry and heating element is free of debris.
9. Place the cooking bowl into the cooker.
10. Rotate the bowl clockwise and anti-clockwise to ensure even contact with the heating plate.
11. Do not let any water spill into the cooker.
12. Replace the lid.
13. Plug the power cord into an unshared power point. Turn the power on at the power point. The rice cooker will automatically be switched on and operational. If the switch is not pressed and the cooker is not immediately set for cooking, the warming setting is activated.
14. Press the switch down to activate the cooking function.
15. When rice is almost cooked the switch will automatically activate the warm function. **DO NOT LIFT LID AT THIS TIME.** Allow rice to sit for a further 10 – 15 minutes for cooking to be completed. After this time rice is ready to be served.
16. Switch off unit at the power point before removing the cooking bowl.
17. To avoid the risk of damage to the heating plate it is advised that at the end of each shift the unit is unplugged completely from the power point.
 - **DO NOT PLACE AN EMPTY COOKING BOWL INTO THE RICE COOKER WHILST IT IS PLUGGED INTO AN OPERATIONAL POWER POINT. THIS MAY RESULT IN DAMAGE TO THE COOKING BOWL AND HEATING ELEMENT IF THE COOKING FUNCTION IS ACCIDENTLY ACTIVATED.**

Cleaning & Maintenance

1. Ensure cooker is unplugged and cool before attempting to clean.
2. Remove cooking bowl and clean bowl with hot soapy water and non-abrasive cloth. Avoid bumping the bowl at this time. Dry thoroughly.
3. Wipe the inner and outer surfaces of the cooker with a damp cloth only. Do not immerse. Dry thoroughly.
4. Remove all food debris from the surface of the heating element. Use of dry fine steel wool and light pressure is acceptable. Follow the fine grooves as a guide. Do not rub across the grooves. Wipe clean with a damp cloth. Dry thoroughly.
5. Remove and empty dew collector after every use.
6. Store in a dry place when not in use.
7. This appliance has no user serviceable parts.

Troubleshooting

No power. Pilot lights do not illuminate.

1. Check power point is not faulty and power is switched on.
2. Fuse may need replacing. Refer to your servicing agent.

Cooking light illuminates but heating plate is not heating.

1. Depress switch to activate cooking cycle.
2. Heating element may be faulty. Refer to your servicing agent.

Warming light illuminates but cooking continues.

1. Heating element may be faulty. Refer to your servicing agent.
2. Switch may need adjusting. Refer to your servicing agent.

Depressing switch does not activate full cooking function. Warming light illuminates after several minutes.

1. Ensure bowl is placed correctly within cooker and proper contact is made between heating element and bowl. Depress switch to activate thermostat.
2. Ensure heating element and base of bowl is free of debris. Follow cleaning and maintenance instructions.
3. Switch may need adjustment or replacement. Refer to servicing agent.

The rice is not cooking fully/evenly/ taking too long.

1. Lid opened too soon after cooking cycle is completed. Allow rice to sit for 10-15 minutes after cooking cycle is completed and warming cycle activated.
2. Cooking bowl has not been positioned correctly on the heating element. Adjust.
3. Foreign matter has been left between the cooking bowl and heating plate. Follow cleaning and maintenance instructions.
4. Cooking bowl has been warped or damaged. Replace.
5. Inner evaporation lid not in place.
6. Heating plate or thermostat has been damaged or is faulty. Refer to your service agent.

The rice is burning.

1. Do not reheat cooked rice in this appliance by activating cooking function.
2. Switch is obstructed. Refer to servicing agent.
3. Thermostat may be faulty. Refer to servicing agent.

The rice is not remaining warm during warming cycle.

1. Lid is not closed properly.
2. Heating element may be faulty. Refer to servicing agent.

Warranty

All goods imported by G&K Distributors P/L are guaranteed against faulty workmanship and materials for a period of 12 months from date of purchase.

All goods claimed under this warranty must be returned to the place of purchase or authorised servicing agent, freight prepaid, for inspection.

Any part found defective will be replaced, however if the appliance is damaged in transport, misused or modified it is not covered by this warranty.

The customer is responsible for all travelling time / service call costs. If a unit is in working order and no fault is found, the customer will be charged an assessment fee which must be paid prior to the unit being returned to them.

If a unit is found to be unclean, service will not be undertaken and the client informed.

G&K Distributors P/L reserves the right to reject a claim for warranty if it is not completely satisfied with the circumstances under which it occurred and any cost incurred for false claims or faults due to incorrect usage etc. are the responsibility of the claimant. All claims should be accompanied by a proof of purchase receipt. Under no circumstances shall G&K Distributors P/L or any subsidiary company or agent be liable for loss of profit or damage to other equipment and property.

For the contact details or your nearest authorised service agent, please contact:

G&K Distributors P/L

P: 1300 73 71 76
F: 02 9939 8733
E: sales@gourmetandkitchen.com.au

Please record details of your purchase below.

Model No.:

Serial No.:

Date of Purchase:

Name of Dealer:

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