



RICE COOKER

Instructions for use
RICE COOKER

Návod k obsluze
RÝŽOVAR

Návod na obsluhu
RYŽOVAR

Használati útmutató
RIZSFŐZŐ

Instrukcja obsługi
RYŻOWAR



CR 600

RICE COOKER

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Congratulations

on the purchase of your new CR 600 rice cooker.

CATLER RECOMMENDS SAFETY FIRST

We understand the importance of safety and that's why we put your safety first from the initial design concept to the production itself. Nevertheless, we ask you to be careful when using electrical equipment and to observe the following guidelines:

- This appliance may be used by children 8 years of age and older and by persons with physical, sensory or mental impairments or by inexperienced persons, if they are properly supervised or have been informed about how to use of the product in a safe manner and understand the potential dangers.
- Children must not play with the appliance.
- User cleaning and maintenance must not be performed by children unless they are older than 8 years of age and work under supervision.
- Keep the appliance and its supply out of the reach of children under 8 years of age.
- If the power cord is damaged, ask the authorised service for a replacement in order to prevent hazards. It is forbidden to use the appliance with the power cord damaged.
- This appliance is designed for household use. The appliance is also designed for personal non-commercial use in areas that include, but are not limited to the following:

- kitchenettes in stores, offices and other workplaces;
- agriculture;
- guests in hotels, motels and other dwelling locations;
- bed and breakfast businesses.
- To prevent electric shock, do not immerse the appliance or its power cord in water or other liquids.

WARNING: Avoid spilling on the plug.

Wash the inner ceramic vessel with the lid in warm water with a little kitchen detergent. Rinse in clean water and wipe dry. Keep the appliance clean. Follow the cleaning instructions in the “Care and Maintenance” section.

WARNING: Incorrect use may lead to injury.

The surface of the heating element contains residual heat after use. Do not touch hot surface. There's a risk of severe burns.

- This appliance is designed to prepare rice, soups, sauces and other dishes as described in this manual. It is intended for processing a standard amount of ingredients in the household. Do not use the appliance in an industrial environment or outdoors or for purposes other than those for which it is intended.
- Do not place the appliance on window sills, draining board or unstable surfaces, or place it on an electric or gas stove or near an open flame or another heat source. Do not expose the appliance to direct sunlight.
- Place the appliance only on a dry, clean and stable surface where it cannot be knocked over.
- Only use the appliance with original accessories from the manufacturer.

- Before connecting the appliance to a power socket, check that the nominal voltage on the appliance's rating label matches the electrical voltage in the socket. Connect the appliance only to a properly grounded socket. Do not use adapters.
- Make sure the power cord does not hang over the edge of a table or that it does not touch a hot surface.
- Do not use the appliance near flammable materials such as curtains, drapes, towels, etc. The minimum distance from walls, furniture or other heat-sensitive surfaces is 30 cm.
- Do not cover the appliance. Otherwise there is a risk of fire when it is covered and automatically started by the built-in timer.
- Make sure that the appliance is correctly assembled before putting it into operation. Do not insert foil, plastic wrap, etc. into the appliance or run it on empty.
- If the appliance is switched on, the temperature of accessible surfaces may be higher. Avoid contact with heated surfaces and hot steam that may escape from the vents.
- Use only the inner ceramic vessel supplied with the appliance.
- Do not expose the ceramic vessel or lids to thermal shock. This may lead to their damage.
- Always use protective oven mitts when handling hot appliances and parts to prevent serious burns.
- Take extra care if you are carrying an appliance with hot contents.
- Keep the vents clean. Do not insert any objects into them.
- Always switch off the appliance, unplug it from the mains socket and allow it to cool down after use, before moving it or cleaning it if you are not going to use it or leave it unattended.
- When disconnecting the power cord from the socket, always pull the plug, not the cord. Otherwise, damage to the power cord or the socket could occur.
- Never touch the plug with wet or damp hands.
- Never rinse the appliance under running water or submerge it in water or another liquid.
- Do not use wire cloths, abrasive cleaners, thinners, gasoline, solvents or other similar products to clean the appliance.
- To avoid the danger of injury by electrical shock, do not repair the appliance yourself or make any adjustments to it. Have all repairs or adjustments performed at an authorised service centre.

IMPORTANT SAFETY INSTRUCTIONS FOR USING ELECTRICAL EQUIPMENT

- Fully unwind the power cord before use.
- Do not leave the power cord hanging over the edge of a table or counter top or allow it to touch a hot surface or to become tangled up. Do not put heavy objects on the power cord.
- For safety reasons, we recommend to connect the appliance in an independent electrical circuit separated from other appliances. Do not use adapter plugs or extension cables to connect the appliance to a power socket.
- To prevent electric shock, do not immerse the appliance, its base or the power cord in water or other liquids.
- We recommend that you check your appliance regularly. Do not use the appliance if it is damaged in any way, if its accessories are damaged, or if the power cord or plug is defective. All repairs or adjustments must be performed at the nearest Catler authorised service centre.

- Any maintenance other than routine cleaning must be entrusted to an authorised Catler service centre.
- We recommend to install a residual current device (standard safety switches in your power outlet) to provide a higher level of protection when using the appliance. We recommend to install a residual current device (with a nominal residual operating current of no more than 30mA) in the electric circuit in which your appliance is to be connected. For further expert advice, please contact your electrician.

Instructions for the Power Cord

- The appliance comes with a removable power cord. Use only the supplied power cord.
- The length of the power cord is shortened to avoid tangling or tripping over it.
- The extension cable can only be used under the following conditions:
 - The power of the extension cable must be at least equal to the power input of the appliance.
 - The extension cable must not hang over the edge of the appliance, table or worktop. It must be positioned so that it cannot be tripped over, so that it does not become entangled and so that children cannot reach it.

Instructions are also available at www.catler.eu.

KNOW YOUR CR 600 RICE COOKER

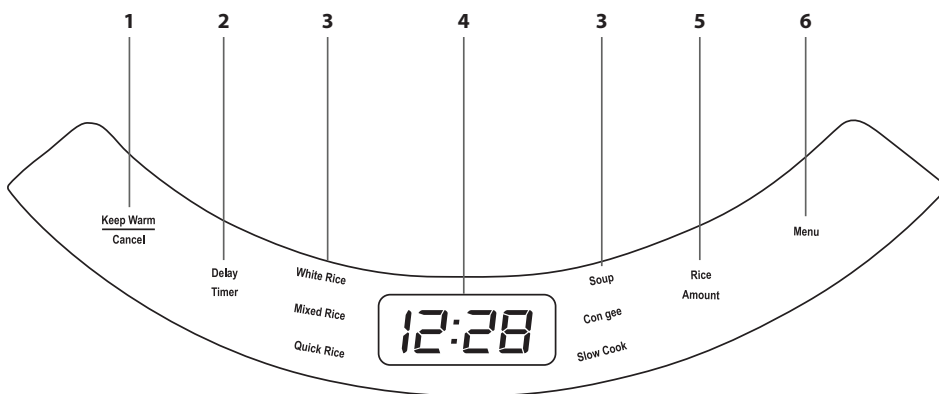
DESCRIPTION OF THE RICE COOKER



1. Ceramic cooking vessel with scale
2. Inner lid
3. Outer lid
4. Rice cooker body
5. Control panel

6. Main switch and plug (at the back)
7. Measuring cup
8. Serving scoop
9. Serving spoon
10. Removable power cord (no illustration)

DESCRIPTION OF THE CONTROL PANEL



1. **Keep Warm/Cancel** button – used to cancel the keep warm function or to cancel the preparation.
2. **Delay Timer** button – used to set the timer
3. Preparation programme icons
4. Display
5. **Rice Amount** button – used to set the amount of cups of rice
6. **Menu** button – used to select the preparation programme

OPERATING YOUR CR 600 RICE COOKER

BEFORE FIRST USE

Before first use, remove all packaging and advertising labels/stickers from the appliance.

Remove the outer and inner lids and carefully remove the ceramic vessel. Wash the lid and ceramic vessel in warm water with a small amount of neutral kitchen detergent. Then rinse thoroughly with clean water and dry.



WARNING!

Be careful not to break the lids and ceramic vessel when handling them.

Wipe the body of the rice cooker and its interior with a slightly damp cloth and wipe dry.

Make sure the bottom is dry and clean before you put the ceramic vessel into the rice cooker.

INSTALLATION LOCATION

Place the rice cooker on a flat, dry and clean surface. Do not use it near flammable materials such as curtains, drapes, towels, etc. The minimum distance from walls, furniture or other heat-sensitive surfaces is 30 cm.

We do not recommend placing the rice cooker under an upper kitchen cabinet, shelf or in a cupboard as escaping steam can damage the surface.

Place the rice cooker at sufficient distance from the power socket. Ensure free access to the power socket so that the plug can be unplugged if necessary.

USING FOR THE FIRST TIME

When using the rice cooker for the first time, we recommend that you cook the rice according to the following instructions to ensure that the rice cooker is working properly, to burn the vessel and to remove any unpleasant smell inside the vessel.

1. Fill the ceramic vessel $\frac{3}{4}$ full with water and add one scoop of rice.
 2. Place the ceramic vessel in the rice cooker and put on both lids.
 3. Select the **Slow Cook** programme and a temperature of 70 to 80 °C.
 4. Let the rice cooker run for about 60 minutes, then turn it off and let it cool down.
 5. Pour out the rice and water. Clean the rice cooker according to the instructions in the "Care and Maintenance" section.
- Now the rice cooker is ready for regular use.



WARNING!

Always make sure that the outer surface of the vessel is clean and dry before placing the ceramic container in the rice cooker.

CERAMIC VESSEL AND LIDS

Proper placement of the ceramic vessel and lid is important for efficient preparation and use of the rice cooker.

When using both lids, make sure that the ventilation holes are not above each other. The ideal position of the vents is shown in the figure below.



Be careful not to pinch your fingers when inserting the ceramic vessel into the body of the rice cooker.

The outer surface of the ceramic vessel must be clean and dry before you insert it into the body of the rice cooker. Dirt, food debris (e.g. rice grains) etc. could be baked onto the outer bottom of the ceramic vessel or onto the heat element in the body of the rice cooker. This could subsequently cause smoke, unpleasant smell and short-circuiting of the rice cooker.

The ceramic vessel is also suitable for short-term food storage. However, allow the ceramic vessel to cool completely before putting it in the refrigerator. Thermal shocks can cause the surface finish to erode and the vessel to crack.

The ceramic vessel is not suitable for use in the freezer.

USING THE RICE COOKER

1. Place the rice cooker on a flat, dry and clean surface well away from the mains socket.
2. Place the ingredients in the ceramic vessel, put on the inner and then the outer lid. Insert the ceramic vessel into the body of the rice cooker.



WARNING!

The amount of ingredients put into the ceramic vessel must not exceed the MAX line shown on the inner wall of the ceramic vessel, otherwise there is a risk that the ingredients will overflow into the body of the rice cooker and damage it.

3. Insert the end of the power cord into the plug at the rear of the rice cooker and plug the male plug into a properly grounded mains socket.
4. Switch the main switch to the I position (on). The control panel lights up briefly and an audible alert sounds.
5. Then the rice cooker switches to standby mode, the display shows "----" and the **Keep Warm/Cancel** and **Menu** buttons will light up.
6. Use the **Menu** button to select the desired preparation programme. Each time you press the button, the corresponding programme lights up on the control panel. Detailed information on the individual preparation programmes can be found in the "**Preparation Programmes**" table below.



WARNING!

Do not expose the ceramic vessel and lids to extreme temperatures, e.g. do not put a warm vessel in the fridge or pour boiling water into a cold container.

7. In the Rice and **Congee** programmes, the **Rice Amount** button will flash. Press it repeatedly to adjust the quantity of scoops.
8. In the **Soup** programme, the **Rice Amount** button is used to set the cooking time; in the **Slow Cook** programme, the **Rice Amount** button is used to set the temperature and cooking time – see the “**Preparation Programmes**” table below.
9. Once the settings are made, wait about 5 seconds and the preparation will start automatically. **Keep Warm/Cancel** button – the icon of the selected preparation programme will light up and the display will show the cooking time.
10. If you need to cancel the settings or if you need to cancel a programme that is already running, long press the **Keep Warm/Cancel** button and the rice cooker will switch to standby mode.
11. Once the preparation is complete, an audible alert sounds 5 times and the rice cooker automatically switches to the keep warm mode. The **Keep Warm/Cancel** button will flash and the display will show the keep warm time from 00:00 to a maximum of 02:00. The rice cooker then switches off and enters standby mode.
12. If you press the **Keep Warm/Cancel** button while the rice cooker is in standby mode, the rice cooker will switch to the keep warm mode.
13. To switch off the rice cooker completely, switch the main switch to position 0 (off) and disconnect the end of the power cord from the rice cooker and the male plug from the mains socket.



WARNING!

Hot steam may escape from the vent during cooking. Be careful not to scald yourself. Hot steam may escape even after the cooking is complete. Make sure the rice cooker is located far enough away from combustible materials and materials sensitive to high temperature and humidity.



WARNING!

The rice cooker heats up during use. Do not touch the heated parts with your bare hands. We recommend using kitchen mitts or cloths to handle hot parts.

REMARK:

If you do not set the number of scoops in the Rice and **Congee** programmes, an audible alert will sound and the rice cooker will not start.

PREPARATION PROGRAMMES

Preparation programme	Quantity of rice	Cooking time	Temperature	Note
White Rice	1 to 4 scoops	Set automatically according to the number of scoops.	--	Use the Menu button to select the programme, use the Rice Amount button to set the number of scoops.
Mixed Rice				
Quick Rice				
Soup	--	00:30 to 05:00	--	Use the Menu button to select the programme, use the Rice Amount button to set the cooking time from 00:30 (default time) to 05:00.
Congee	0.5 to 1.5 scoops	01:10 to 01:30	--	Use the Menu button to select the programme, use the Rice Amount button to set the number of scoops.
Slow Cook	--	00:30 to 05:00	60 to 90°C	Use the Menu button to select the programme, use the Rice Amount button to set the temperature from 60°C (default temperature) to 90°C. Long press the Rice Amount button to set the cooking time from 00:30 (default time) to 05:00.

RICE PREPARATION

Before preparing the rice in the rice cooker, we recommend rinsing it under cold running water until the water is clear. This will remove the excessive amount of starch that the rice contains and will not cause the rice to foam during cooking. Let the rice drain briefly. You can soak the rice in water for 5 to 10 minutes. This will make the rice softer. This step is not necessary for pre-cooked rice.

We recommend using the scoop provided to measure out the amount of rice and water.

1. Place the rinsed and drained rice in a ceramic container.
2. Add the appropriate amount of water according to the number of scoops of rice – see table below.
3. Gently stir the rice to distribute it evenly in the container.

RECOMMENDED RICE TO WATER RATIO:

White Rice		Quick Rice	
Number of scoops	Amount of water	Number of scoops	Amount of water
1	220 ml	1	220 ml
2	400 ml	2	400 ml
3	570 ml	3	570 ml
4	740 ml	4	740 ml
Mixed Rice		Congee	
Number of scoops	Amount of water	Number of scoops	Amount of water
1	190 ml	0.5	650g
2	420 ml	1	980g
3	620 ml	1.5	1500g
4	800 ml		

REMARK:

The information in the table above gives the recommended rice to water ratio and is intended as a guide for rice preparation. At the same time, follow the rice manufacturer's instructions on the packaging. And adjust the ratio according to personal preference.

Alternatively, you can also use the scale on the inside of the ceramic vessel, which indicates the number of scoops of white rice, the number of scoops of congee rice and the number of scoops of mixed rice. Always add water up to the line of the number of scoops you put in the container.

1. White Rice

Up to 4 scoops of white rice can be prepared in the rice cooker, where 1 scoop represents about 150 g of rice.

The default cooking time is 50 minutes, however this time may vary slightly depending on the ratio of rice to water, water temperature and quality of rice.

The recommended ratio of rice to water is 1:1. We recommend that you follow the instructions in the amount table as well as the manufacturer's instructions on the packaging.

2. Mixed Rice

Up to 4 scoops of mixed rice can be prepared in the rice cooker. Mixed rice means:

- a mixture of white and brown rice in a 2:1 or 1:1 ratio;
- a mixture of white and brown rice and other beans or grains in a 2:1:1 ratio;
- a mixture of white and brown rice and potatoes in a 2:1:1 ratio;
- a mixture of white and brown rice and other beans or grains and potatoes in a ratio of 2:1:1:1

If you prefer a sweeter or more delicate taste of rice, add peanuts, sesame seeds, raisins, dates, etc.

3. Quick Rice

You can prepare up to 4 scoops of white rice in the rice cooker for quick preparation. The default cooking time is 35 minutes, however this time may vary slightly depending on the ratio of rice to water, water temperature and quality of rice.

SOUP

Select the **Soup** programme and use the **Rice Amount** button to set the desired cooking time. The default cooking time is 00:30. Each press of the **Rice Amount** extends the cooking time by 30 minutes until 05:00.

It is not necessary to use the inner lid for this preparation programme.



WARNING!

The amount of ingredients put into the ceramic vessel must not exceed the MAX line shown on the inner wall of the ceramic vessel, otherwise there is a risk that the ingredients will overflow into the body of the rice cooker and damage it.

CONGEE

When preparing congee, it is necessary to measure the amount of rice and water accurately.

It is not necessary to use the inner lid for this programme.

Select the **Congee** programme and use the **Rice Amount** button to select the amount of scoops: 0.5 – 1 – 1.5.

Pour the measured amount of rice into the ceramic vessel and then add water until the water level is aligned with the line of the measured amount of rice (e.g. if you have measured 1 scoop, add water up to line 1 on the "Congee" scale).

The cooking time is set automatically according to the set number of scoops:

- for 0.5 scoops the cooking time is 01:10;
- for 1 scoop the cooking time is 01:20;
- for 1.5 scoops the cooking time is 01:30.



WARNING!

Always observe the amount of water. Never pour more water as the water could overflow into the body of the rice cooker and damage it.

SLOW COOK

Select the **Slow Cook** programme and use the **Rice Amount** button to set the desired temperature from 60°C (default temperature) to 90°C.

Long press the **Rice Amount** button to set the cooking time from 00:30 (default time) to 05:00. Each press increases the cooking time by 0.5 hours.

If you don't set the cooking time, the **Rice Amount** button will flash and an audible alert will sound until you set the cooking time. Rice cooker will not start until you set the cooking time.

DELAYED START

The rice cooker allows you to set a delayed start time for each program, up to 24 hours.

1. Select the cooking programme and adjust the settings (number of rice scoops, cooking time, etc.).
2. Short press the **Timer** button. The display will show 00:30 (default delayed start time). Press the **Timer** button repeatedly to set the desired delayed start time. Each press of the **Timer** button extends the time by 30 minutes. The maximum time is 24 hours. Press and hold the **Timer** button to speed up the setting process.
3. Once the delayed start time is set, it is stored in memory and the countdown starts. The **Timer** button will remain lit.
4. Once the delayed start time has elapsed, the rice cooker will start automatically.

- If you need to cancel the delayed start, long press the **Keep Warm/Cancel** button. The delayed start is cancelled and the rice cooker starts.

REMARK:

The Timer button must be pressed within 5 seconds of setting the preparation program, otherwise the rice cooker will start and the delayed start cannot be set.

REMARK:

Delayed start is the time after which the rice cooker starts. This time does not include the cooking time.

KEEP WARM FUNCTION

At the end of each cooking programme, the rice cooker automatically switches to keep warm mode. In this mode, the rice cooker will keep the prepared rice/food warm for 2 hours.

If you need to cancel the keep warm mode and switch off the rice cooker, long press the **Keep Warm/Cancel** button.

The keep warm mode can also be set automatically. However, it is important that the rice cooker is in standby mode.

The rice cooker switches to standby mode automatically after the end of the keep warm mode.

If the rice cooker is in keep warm mode, press the **Keep Warm/Cancel** button to cancel the keep warm mode and put the rice cooker into standby mode.

Now press the **Keep Warm/Cancel** button and the rice cooker will switch to keep warm mode. The rice cooker can remain in this mode for up to 24 hours.

TIPS AND ADVICE FOR SAFE USE OF THE RICE COOKER

Place the rice cooker on a flat and sturdy worktop at a sufficient distance from sensitive materials (e.g. curtains, drapes). The outer surface of the ceramic container must be dry and clean to avoid burning dirt and food debris.

Check the inside of the rice cooker and remove any dirt and food debris before using it.

Do not remove the outer or inner lid during preparation. There is a risk of scalding from the very hot steam. However, if you need to check the preparation, always use kitchen mitts to remove the lid and lift the lid away from you. Allow the steam to escape before bringing your hands close to the ceramic vessel.

Always use kitchen mitts or cloths when handling hot ceramic vessel and hot lids. Do not touch hot parts with your bare hands as there is a risk of serious burns.

Do not use the rice cooker when it is empty. Do not expose the ceramic vessel or lids to thermal shock.

CARE AND CLEANING

Before cleaning the appliance, always disconnect the power cord first and allow it to cool sufficiently. The rice cooker must be cleaned after each use.



WARNING!

DO NOT WASH THE APPLIANCE, MAINS CORD AND PLUG UNDER RUNNING WATER AND DO NOT IMMERSE IT IN WATER OR ANY OTHER LIQUID.



CAUTION!

Do not use sharp objects, chemicals, thinners, petrol or other similar substances. Under no circumstances should the appliance be cleaned with a steam cleaner.

CERAMIC VESSEL, LIDS AND ACCESSORIES

Before cleaning ceramic vessel and lids, make sure they are sufficiently cool.

Wash the ceramic vessel, lids, serving scoop, measuring cup and serving spoon in warm water with a small amount of neutral kitchen detergent. Then rinse thoroughly with clean water and dry.



WARNING!

Be careful not to break the lids and ceramic vessel when handling them.
If the food should burn, pour warm water into the ceramic container and add a little neutral kitchen detergent. Leave for a while and then use a nylon wire to carefully remove the burnt food.



WARNING!

No part of the rice cooker is suitable for dishwasher use.

RICE COOKER

Wipe the body of the rice cooker and its interior with a slightly damp cloth and wipe dry.

Make sure the bottom is dry and clean before you put the ceramic vessel into the rice cooker.

STORAGE

Before storing, make sure that the appliance is clean, dry and completely cooled down.

Store it in a well-ventilated dry place out of reach of children and animals.

You can store the accessories and the power cord in the ceramic vessel.

Do not place any objects on the rice cooker.

INSTRUCTIONS AND INFORMATION ON DISPOSING OF USED PACKAGING MATERIALS

Dispose of used packaging material at a site designated for waste in your municipality.

DISPOSING OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT



This symbol on products or original documents means that used electric or electronic products must not be added to ordinary municipal waste. For proper disposal and recycling, take these products to designated collection points. Or in some European Union states or other European countries the products can be returned to the local retailer when buying an equivalent new product. Disposing of this product correctly helps save valuable natural resources and prevents damage to the environment by improper waste disposal. Ask your local authorities or collection facility for more details. In accordance with national regulations penalties may be imposed for the incorrect disposal of this type of waste.

For business entities in European Union states

If you want to dispose of electric or electronic devices, ask your retailer or supplier for the necessary information.

Disposal in other countries outside the European Union

This symbol is valid in the European Union. If you wish to dispose of this product, request the necessary information about the correct disposal method from the local council or from your retailer.



This product meets all the basic requirements of the applicable EU directives.

The text, design and technical specifications may be changed without prior notice and we reserve the right to make these changes.

The original version is in the Czech language.

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