COOKS
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Rice Cooker

0.6L / 1L / 1.5L / 1.8L

Instruction Manual

Product Code: K993 • K994 • K995 • K996

After Sales Support
care@cooksprofessional.co.uk

For correct usage, please read these instructions carefully before use and keep in a safe place for future reference.

REGISTER NOW FOR EXTENDED 2-YEAR WARRANTY

When you buy direct from the Cooks Professional website your free 2-year warranty is automatically applied upon purchase (no further action required).

If you purchased your product through a different retailer website you can register your product for an extended 2-year warranty by visiting **www.cooksprofessional.co.uk/extended-warranty** or scan the QR code.

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INTRODUCTION

Congratulations!

You have made an excellent choice with the purchase of this quality Cooks Professional product.

By doing so you now have the assurance and peace of mind which comes from purchasing a product that has been manufactured to the highest standards, performance and safety.

We want you to be completely satisfied with your purchase, so this Cooks Professional product is backed by our comprehensive manufacturer's guarantee and an outstanding after sales service through our dedicated Customer Care team.

We hope you enjoy using your product for many years to come.

SPECIFICATIONS

Model / Modell:	K993 / K994 / K995 / K996
V	220–240V
Hz	~ 50–60Hz
P	300W / 400W / 500W / 700W
L	0.6L / 1L / 1.5L / 1.8L
⏚	Class/Klasse 1

GENERAL INFORMATION AND SAFETY WARNINGS

- To protect against the risk of electrical shock, do not immerse the cord, plug, or main unit body in water or any other liquid.
- Do not touch hot surfaces – always use the handles or knobs.
- Close supervision is necessary when the appliance is used by or near children.
- Unplug from the socket when not in use, before cleaning, and before removing or fitting parts. Allow the appliance to cool before handling.
- Do not operate the appliance with a damaged cord or plug, or if the appliance has malfunctioned or been damaged in any way. Return to the nearest authorised service centre for examination, repair or adjustment.
- The use of attachments or accessories not recommended by the manufacturer may cause fire, electric shock or injury.
- Do not use outdoors.
- Do not let the power cord hang over the edge of any table or kitchen worktop, or allow it to touch hot surfaces.
- Keep the appliance away from hot gas or electric burners and heated ovens.
- Extreme caution must be used when moving the appliance when it contains hot food, water or other liquids.
- Do not use the appliance for any purpose other than its intended use.
- The appliance must not be immersed in water.
- Do not block the lid vent during operation.
- Always ensure the inner cooking pot is in place before switching on. Do not operate the appliance without the inner pot inserted.
- Always keep the base of the inner pot and the surface of the heating plate clean and free from foreign matter to prevent malfunctions.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or who lack the necessary experience and knowledge, unless they have been given supervision or instruction by a person responsible for their safety.
- Children must be supervised at all times to ensure they do not play with the appliance. Cleaning and user maintenance must not be performed by children.
- If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its authorised service agent, in order to avoid hazard.

IMPORTANT: This appliance is for household use only. Preheating the appliance before use is not necessary.

DESCRIPTION OF PARTS

1. Tempered glass lid with vent
2. Inner cooking pot (non-stick, removable)
3. Outer housing / main body
4. Heating plate
5. Power indicator light
6. Cook / Keep Warm switch
7. Power cord
8. Measuring cup (included)
9. Rice paddle / spatula (included)

BEFORE FIRST USE

Rice cooking at its simplest – your Cooks Professional Rice Cooker takes the guesswork out of perfectly cooked rice every time. Whether you're cooking long-grain, short-grain or jasmine rice, this appliance delivers consistently fluffy, evenly cooked results with minimal effort.

- Remove all packaging materials, labels and tags from the product.
- Wash the inner cooking pot, glass lid, measuring cup and rice paddle in warm soapy water. Rinse thoroughly and dry completely before use.

NOTE: During initial use you may notice a slight odour; this is completely normal and will disappear after using the appliance a few times.

IMPORTANT: Do not immerse the outer housing or main body of the appliance in water.

HOW TO USE

Cooking Rice

1. Using the measuring cup provided, measure the required amount of uncooked rice and add it to the inner cooking pot.
2. Add water according to the guide below. Use the water level markings on the inner pot for accurate measuring.

Cups of Uncooked Rice	Water Level (using inner pot markings)
1 cup	1 – 1½ cups
2 cups	2 – 2½ cups
3 cups	3 – 3½ cups
4 cups	4 – 4½ cups
5 cups	5 – 5½ cups
6 cups	6 – 6½ cups
7 cups	7 – 7½ cups
8 cups	8 – 8½ cups
9 cups	9 – 9½ cups
10 cups	10 – 10½ cups

0.6L — uses the lower end (1–3 cups)
1.5L — uses roughly 1–8 cups
1.0L — uses roughly 1–5 cups
1.8L — uses the full range up to 10 cups

NOTE: Different varieties of rice require different amounts of water and cooking times. For example, brown rice absorbs more water and takes longer to cook than white rice, while short-grain and glutinous varieties may require slightly less water. We recommend referring to the packaging of your chosen rice as a guide and adjusting with experience.

TIP: The measuring cup provided is not a standard UK cup measure. Always use the cup supplied with this appliance to ensure correct rice-to-water ratios.

3. Place the inner cooking pot into the outer housing.
4. Put the glass lid on.
5. Plug the power cord into the mains socket. Do not plug in until you are ready to cook.
6. Switch the appliance on using the rocker switch. Push the button on the front of the machine down to the COOK function button to begin cooking. The Cook indicator light will illuminate.
7. When the rice is cooked, the switch will pop up automatically and the appliance will switch to Keep Warm mode.
8. Leave the lid in place for at least 15 minutes after the switch pops up. This allows the rice to steam through and ensures a fluffy, even result.
9. Unplug the appliance after each use. Always grasp the plug, not the cord, when disconnecting.

Keep Warm Function

The Keep Warm function operates automatically once cooking is complete. To prevent spoilage, do not leave uncooked rice or water in the pot with the machine turned on.

- Keep the lid in place after serving to prevent the rice from drying out or discolouring.
- Do not use the Keep Warm function to reheat rice that has been left to cool completely. Always reheat food using appropriate kitchen appliances.

Cooking Stews & Other Dishes

- When cooking stews or dishes with liquid, do not fill the inner pot beyond 70% of its total volume.
- Do not block the vent on the glass lid during cooking.
- Take care when lifting the lid during or after cooking – steam will escape and surfaces will be hot.

CLEANING AND MAINTENANCE

Always unplug the appliance and allow it to cool completely before cleaning.

- Remove the inner cooking pot and glass lid and wash them in warm soapy water. Rinse thoroughly and dry with a soft cloth. Do not use abrasive cleaners or scouring pads.
- Clean the outside of the appliance with a clean, damp cloth. Never use abrasive cleaners on any part of the outer housing.
- To clean the heating plate and thermostat plate, use fine steel wool to gently polish away any residue, then wipe with a damp cloth. Allow to dry completely before reassembling. Keep both surfaces free from foreign matter at all times – debris on these surfaces will affect cooking performance.
- Only the inner cooking pot and glass lid should be washed with water. Do not submerge any other part of the appliance.
- Avoid contact with vinegar, salt or acidic substances on the inner pot as these may cause corrosion over time.
- Improper or infrequent cleaning may cause unpleasant odours during use.

CAUTION: Never immerse the outer housing, heating plate or power cord in water or any other liquid.

FREQUENTLY ASKED QUESTIONS

Why is my rice sticking to the bottom of the pot?

Ensure the base of the inner pot and the heating plate are clean and free from debris before cooking. Using the correct water quantity as shown in the water guide above will also help.

The switch is difficult to press down – what should I do?

If the Cook switch is difficult to engage, do not force it. This usually occurs when the inner pot is not fully seated in the housing, or immediately after a cooking cycle has just completed. Check the pot is properly inserted and has cooled slightly before trying again.

Can I leave the rice cooker plugged in when not cooking?

We recommend unplugging the appliance after each use.

How do I know when my rice is ready?

When cooking is complete, the switch will pop up automatically and the appliance will switch to Keep Warm mode. Leave the lid in place for a further 15 minutes to allow the rice to finish cooking through before serving.

Does the rice cooker need to be preheated?

No. Preheating is not necessary – simply add your rice and water, close the lid and press Cook.

PLUG WIRING

THESE SAFETY INSTRUCTIONS SHOULD BE READ CAREFULLY AND KEPT IN SAFE PLACE FOR FUTURE REFERENCE.

This appliance is fitted with a plug that complies with BS 1363. Only high quality 13A (square pin) plugs that comply with this standard should be fitted.

Wires are coloured as follows:

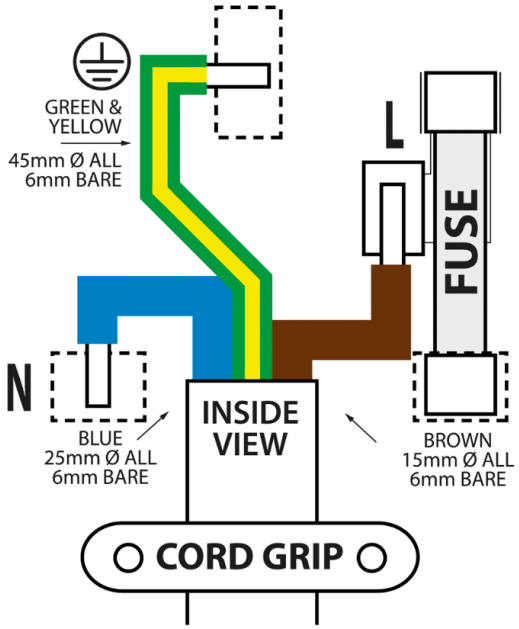
Brown – Live

Blue – Neutral

Yellow & Green – Earth

If the appliance is fitted with a 2–core cable it is double insulated and will not have the yellow and green earth wire.

IT IS ESSENTIAL THAT WIRES ARE ATTACHED ONLY TO THEIR DESIGNATED POSITIONS IN THE PLUG



Fuses must be replaced with the same rating as the original; please refer to the fuse rating stated on the plug for this information. Only genuine fuses compliant with BS 1362 should be used.

GUARANTEE IMPORTANT

Please do not return this product without first emailing our Customer Services at:

care@cooksprofessional.co.uk

Thank you for purchasing this product, which has been made to demanding high quality standards and is guaranteed for domestic use against manufacturing faults for a period of 12 months from the date of purchase.

This guarantee does not affect your statutory rights. If your product fails due to a defect in material or workmanship during this period, please return it to the place of purchase. Normal wear and tear is not covered under the guarantee. Any guarantee is invalid if the product has been misused or subject to neglect or an attempted repair other than by our own service centre. Due to continuous product improvement, we reserve the right to change the product specification without prior notice.

EXTENDED 2 YEAR WARRANTY

WHEN YOU BUY DIRECT FROM THE COOKS PROFESSIONAL WEBSITE YOUR FREE 2 YEAR WARRANTY IS AUTOMATICALLY APPLIED UPON PURCHASE.

If you purchased your product through a different retailer you can register your product for an extended 2–year warranty by visiting our website **www.cooksprofessional.co.uk/extended-warranty**. The product must be registered, along with your contact information, within 14 days of purchase.

For full terms and conditions please visit our website.

E-mail: **care@cooksprofessional.co.uk**

Please retain for future reference.
Colours and contents may vary.

Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice.

Please note that all products with the symbol below must be recycled.

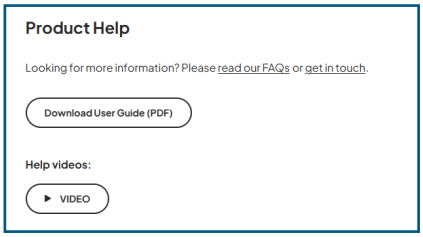


COOKS PROFESSIONAL ‘HELP CENTRE’

Welcome to the Cooks Professional ‘Product Help’ resource centre!

Visit the Cooks Professional website and search for the product you need help with. At the bottom of the product page you’ll find the ‘Product Help’ section.

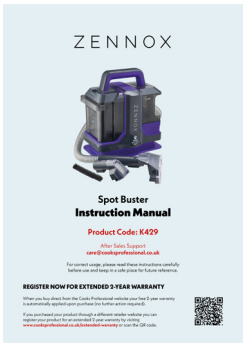
Here, you’ll find all the resources you need to make the most of your Cooks Professional products. Our online ‘Product Help’ resources are continually being updated with the latest product manuals, ‘How to Use’ and ‘Hints & Tips’ videos. Whether you’re a first-time user or a seasoned cook, we have something for everyone.



Features:

Latest Product Manuals: Access up-to-date manuals for all our products.







How to Use Videos: Step-by-step guides to help you get started.





Hints & Tips Videos: Expert advice and creative ideas to enhance your cooking experience.

Visit us today and explore our comprehensive collection of resources. If you have any questions, our Customer Care team is available to assist you via Live Chat, email, or our contact form.

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Need help?

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