

CKCPRC6039 (10 cup model)  
CKCPRC6040 (12 cup model)

**CROCK·POT®**



# RICE COOKER WITH SAUTÉ FUNCTION

INSTRUCTION MANUAL

**READ AND SAVE THESE INSTRUCTIONS**

## IMPORTANT SAFEGUARDS

This appliance is not intended for use by persons (including children) with reduced physical, sensory or 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 must not play with the product. Cleaning and user maintenance must not be done by children unless they are aged 8 or older and are supervised.

Never fill the appliance above the MAX marking.

If the supply cord is damaged, it must be replaced by one of exactly the same type available from the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

- This appliance generates heat during use. Adequate precaution must be taken to prevent the risk of burns, scalds, fires or other damage to persons or property caused whilst in use or during cooling.
- Never use this appliance for anything other than its intended use. This appliance is for household use only. Do not use this appliance outdoors.
- Always ensure that hands are dry before handling the plug or switching on the appliance.
- Always use the appliance on a stable, secure, dry and level surface.
- This appliance must not be placed on or near any potentially hot surfaces (such as a gas or electric hob).
- Do not use the appliance if it has been dropped, if there are any visible signs of damage or if it is leaking.
- Ensure the appliance is switched off and unplugged from the supply socket after use and before cleaning.
- Always allow the appliance to cool before cleaning or storing.
- Never immerse the body of the appliance or power cord and plug in water or any other liquid.
- Never let the power cord hang over the edge of a worktop, touch hot surfaces or become knotted, trapped or pinched.
- Never leave the appliance unattended when in use.
- Beware of escaping steam when opening the lid of the appliance.

## FITTING A PLUG (FOR U.K. AND IRELAND ONLY)

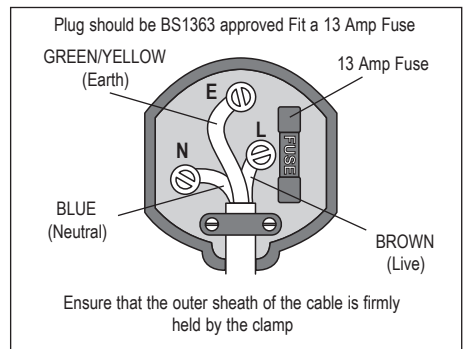
### **▲ This appliance must be earthed.**

If the plug is not suitable for the socket outlets in your home, it can be removed and replaced by a plug of the correct type.

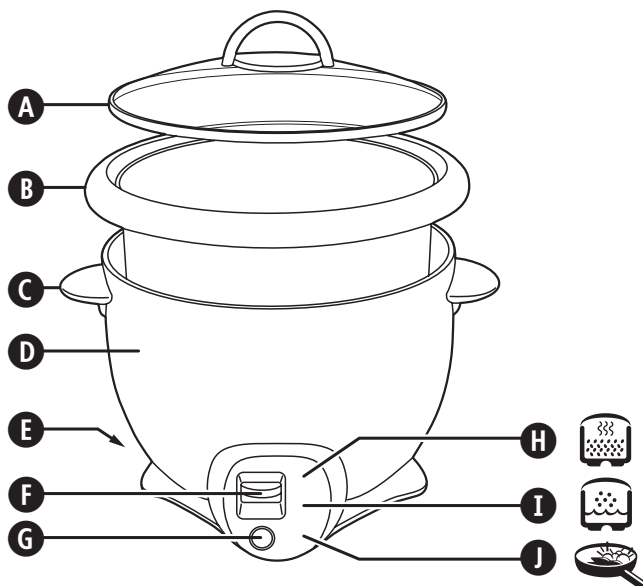
If the fuse in a moulded plug needs to be changed, the fuse cover must be refitted. The appliance must not be used without the fuse cover fitted.

If the plug is unsuitable, it should be dismantled and removed from the supply cord and an appropriate plug fitted as detailed. If you remove the plug it must not be connected to a 13 amp socket and the plug must be disposed of immediately.

If any other plug is used, a 13 amp fuse must be fitted either in the plug or adaptor or at the distributor board.



## PARTS AND CONTROLS



- |   |                                |   |                             |
|---|--------------------------------|---|-----------------------------|
| A | Glass lid                      | H | Keep Warm light (green)     |
| B | Inner bowl                     | I | Cook light (amber)          |
| C | Handle                         | J | Sauté light (red)           |
| D | Cooker body                    | K | Measuring cup (not shown)   |
| E | Power cord connector (at rear) | L | Stirring paddle (not shown) |
| F | Cook/Keep Warm switch          | M | Power cord (not shown)      |
| G | Sauté button                   |   |                             |

## BEFORE FIRST USE

**▲ Make sure your Rice Cooker is switched off and unplugged from the mains supply socket before cleaning. Never immerse the cooker body, cord or plug in water or any other liquid.**

Before using your Rice Cooker for the first time, wash the glass lid, inner bowl, measuring cup and stirring paddle in warm, soapy water. Rinse and dry thoroughly. Do not use harsh abrasives, chemicals or oven cleaners. Using a damp cloth or sponge, wipe the exterior and interior of the cooker body. Use a mild detergent solution. Dry thoroughly.

### POSITIONING

Position your Rice Cooker on a dry, flat, secure, heat resistant surface close to a mains supply socket. When connected, ensure that the power cord does not overhang the work surface or is positioned where it might be caught accidentally.

Leave a clear space of at least 100mm (4") all around the unit and keep it as far back from the edge of the work surface as possible.

Do not position the unit underneath anything such as a shelf or cupboard, and place away from curtains, wall coverings, or other flammable materials and never cover. Apart from the possible risk of fire, the steam given off by the cooking process may mark or damage anything above the cooker. Provide adequate ventilation when using your Rice Cooker.

## USING YOUR RICE COOKER

Your Rice Cooker includes a convenient and useful Sauté Function, which allows you to sauté/brown onions, garlic and/or other ingredients in oil prior to cooking. It also allows you to cook risotto.

You can choose to cook rice or other meals directly without the need to sauté, but this added feature gives you greater versatility in the preparation of your favourite recipes.

### SAUTÉ FUNCTION

This function is designed to allow you to sauté or brown ingredients.

1. Connect power cord to an electrical outlet and press the Sauté button **G** once to activate the function. The red Sauté light **I** will come on. Allow the inner bowl to heat up for approximately 1 minute.
2. Add oil or butter and allow it to heat up for a few moments. Next, place the food to be sautéed inside the inner bowl.
3. Sauté the food while stirring.
4. The sauté function requires close supervision and needs to be controlled manually. Don't leave your Rice Cooker unattended when in Sauté mode. When you have finished sautéing, press the Sauté button to turn off the sauté function. The red Sauté light will go out. **Note that this will NOT switch your Rice Cooker off.**

**IMPORTANT:** Before cooking rice, you must manually turn off the Sauté function.

**NOTE:** Do not use a metal spoon to stir the food in the inner bowl as this may damage the non-stick coating.

### COOKING WHITE RICE

**Make sure your Rice Cooker is switched off, unplugged at the mains supply socket and is fully cooled before assembling or disassembling. During use the glass lid, inner bowl and cooker body will get very hot. Always handle with care and use oven gloves.**

**Always check that the rice is thoroughly cooked before serving.**

1. Place the inner bowl **B** inside the cooker body. Ensure the bowl is positioned correctly before continuing.
2. Use the supplied measuring cup to measure the required quantity of rice into a container for washing. For quantities see the rice cooking guides on page 5. For accuracy, always fill the measuring cup with rice until it is level with the top of the cup. Don't use heaped measures.
3. Wash the rice thoroughly under cold running water. This will remove the excess starch from the rice and produce better results when cooking. Add the washed rice to the inner bowl spreading it evenly across the bottom of the bowl.
4. Using the supplied measuring cup, add the required quantity of cold water to the inner bowl. For quantities see the rice cooking guides on page 5. Make sure that the bowl is not filled above the maximum level marking.
5. Place the glass lid **A** onto the inner bowl.
6. Plug your rice cooker into a suitable mains supply socket.
7. Move the Cook/Keep Warm switch **F** to the down (cook) position. The amber cook light **I** will illuminate.
8. When the rice is cooked, the Cook/Keep Warm switch will automatically switch to the keep warm position and the green keep warm light **H** will illuminate. We recommend that you don't leave your rice cooker on the Keep Warm setting for longer than one hour.

**After use, unplug your rice cooker from the supply socket. Your rice cooker does not switch off automatically.**

### COOKING BROWN RICE

Please note that when cooking brown rice the maximum amount of raw rice must not exceed 8 cups (for the CKCPRC6039) and 10 cups (for the CKCPRC6040). This is because brown rice absorbs more water as it cooks and produces a fluffier rice which has more volume. Because of this we advise you to follow the rice cooking guides on page 5.

## WHITE BASMATI RICE

Measure out the required quantity of rice. Only use the measuring cup supplied. Basmati/long grain rice must be rinsed before use. Use a sieve and allow the water to run clear. Leave to drain for a few minutes. Your Rice Cooker will automatically switch to the Keep Warm setting when your rice is cooked.

Uncooked rice measures	Cold water measures	Cooked rice portions	Special instructions	Cooking time (mins)
12 (6040 model only)	13	24	Stir after 25 min to ensure even cooking	30 - 35
10	11	20	Stir after 25 min to ensure even cooking	30 - 35
8	10	16	Stir after 20 min to ensure even cooking	25 - 30
6	7.5	12		20 - 25
4	5	8		15 - 20
2	2.5	4		10 - 15

## BROWN RICE

Although not strictly necessary, you can rinse brown rice before use. Your Rice Cooker will automatically switch to the Keep Warm setting when your rice is cooked.

Uncooked rice measures	Cold water measures	Cooked rice portions	Special instructions	Cooking time (mins)
10 (6040 model only)	14	20	Stir after 40 min to ensure even cooking	45 - 50
8	11.5	16	Stir after 40 min to ensure even cooking	45 - 50
6	8.5	12	Stir after 30 min to ensure even cooking	35 - 40
4	6.5	8		30 - 35
2	3.5	4		25 - 30

## JASMINE RICE

Jasmine or Thai fragrant rice is a long grain rice that is naturally sticky when cooked. Two cups of rice will make 3-4 servings. Rinse the uncooked rice once. The water may still appear cloudy after only one rinse but further rinsing will wash away too much of the starch and remove some of the stickiness essential to the finished rice.

Follow the cooking guidelines for 2 cups of white rice above. The rice will cook in approximately 13 minutes. Allow to stand for 5 minutes to increase the stickiness. Your Rice Cooker will automatically switch to the Keep Warm setting when your rice is cooked.

## COOKING PASTA

Your Rice Cooker can also be used like a standard saucepan to cook other foods. **Note:** the automatic cooking features of your Rice Cooker will not work in this type of cooking due to the large quantities of water used.

To cook pasta (4 servings) measure out the dry pasta using the measuring cup provided. **1 cup of dried pasta = 1 serving of cooked pasta.** Add the dried pasta to the inner bowl along with 1.5L of boiling water. Move the Cook/Keep Warm switch to the down (cook) position. The amber cook light will illuminate. Don't use the glass lid when cooking in this way.

Drain and serve immediately. Alternatively you can place the cooked pasta back into the inner bowl along with any extra ingredients and cook until heated through. Serve immediately.

## USING YOUR RICE COOKER

### TIPS

- Add a little extra water for fluffier rice and a little less water for firmer rice.
- Some rice varieties may require more water for cooking, such as wild rice. Follow the directions on the packet or use the brown rice cooking table.
- When you are cooking risottos removing the lid occasionally and stirring the rice during cooking will help the risotto to cook more evenly. To make risotto, follow our recipes starting on page 7.

### CARE AND CLEANING

**▲ Always unplug your Rice Cooker before cleaning it. Never immerse the cooker body, power cord or plug in water or any other liquid. Never use harsh abrasive cleaners or cleaning materials.**

#### Cooker body

Using a mild detergent solution, wipe the exterior of the main body with a damp cloth. Dry thoroughly.

Keep the heating plate in the bottom of the base unit clean from any food residue or spills. Use a damp, non-abrasive pad or cloth. Keeping the heating plate clean ensures efficient heat transfer to the bowl during cooking.

#### Glass lid, inner bowl, stirring paddle and measuring cup

After removing from the main body wash the glass lid, inner bowl, stirring paddle and measuring cup in warm soapy water. Rinse and dry thoroughly.

- If there is stubborn or burnt residue sticking to the inner bowl, soak it in hot soapy water, then brush the residue off with a stiff nylon brush.
- Do not use harsh or abrasive cleaning products as they may damage the non-stick surface of the bowl. It must be cleaned gently to avoid damage.
- Only the inner bowl and stirring paddle are suitable for cleaning in a dishwasher.

## RECIPES

---

### **WILD MUSHROOM RISOTTO - Serves 4 - Cooking time: 30 mins**

1 onion, diced	200g chestnut mushrooms, wiped and sliced
50g butter	200ml dry white wine
1 litre hot vegetable stock	350g Arborio rice
40g mixed dried mushrooms, (reconstituted in 200ml of the hot vegetable stock)	Zest of ½ lemon
1 large clove of garlic, finely chopped	75g grated parmesan cheese
	Chopped parsley

Switch your Rice Cooker to the Sauté mode and allow it to heat for approx. 1 minute. Add 25g butter to your Rice Cooker bowl, allow it to melt then add the onion. Sauté for 2-3 minutes until softened. Add the garlic and cook for a few more seconds. Add the rice and stir well to coat the grains in the onion mixture. Add the sliced mushrooms and wine and allow to cook for a few minutes until the wine has reduced slightly. Add the dried mushrooms (including the stock used to reconstitute them) and the remaining 800ml of hot vegetable stock.

Stir well and replace the lid. Switch off the sauté function by pressing the Sauté button. Move the Cook/Keep Warm switch to the down (cook) position. The amber cook light will illuminate. Your Rice Cooker will take approx. 20 minutes to cook your risotto. We recommend that you stir your risotto a couple of times during the last 5 minutes of cooking. This will ensure the rice is evenly cooked and does not stick to the inner bowl.

At the end of the cooking time, your Rice Cooker will automatically switch to the Keep Warm mode. Finish off your risotto by adding the grated cheese, lemon zest and remaining butter (cubed). Stir well and season as required. Serve in pasta bowls scattered with fresh chopped parsley.

---

### **SIMPLE PESTO RISOTTO - Serves 4 - Cooking time: 30-35 mins**

2 tbs (30ml) olive oil	150ml white wine
1 onion, diced	50g Parmesan cheese, freshly grated
1 clove garlic, finely chopped	2 tbs (30ml) double cream
350g Italian risotto rice	3 tbs (45ml) basil flavoured Pesto
1.2 litres hot chicken or vegetable stock	Black pepper

Switch your Rice Cooker to the Sauté mode and allow it to heat for approx. 1 minute. Sauté the onion and garlic for 2-3 minutes until softened. Add the rice and continue cooking for a few minutes, stirring well to ensure all the grains are coated in the oil and onion mixture. Add the wine and cook until it is reduced. Pour in the hot stock and stir well. Replace the lid.

Switch off the sauté function by pressing the Sauté button. Move the Cook/Keep Warm switch to the down (cook) position. The amber cook light will illuminate. Your Rice Cooker will take approx. 20 minutes to cook your risotto. We recommend that you stir your risotto a couple of times during cooking. This will ensure the rice is evenly cooked and does not stick to the inner bowl.

At the end of the cooking time, your Rice Cooker will automatically switch to the Keep Warm mode. Finish off your risotto by stirring in the cream, cheese and Pesto. Add a touch of black pepper. Serve in pasta bowls garnished with some fresh torn basil leaves.

## RECIPES

---

### ROAST VEGETABLE RISOTTO - Serves 4 - Cooking time: 30 mins

25g butter	1 red pepper, sliced
2 tbs (30ml) extra virgin olive oil	300g risotto rice
1 large red onion, finely chopped	1.2L hot vegetable stock
2 cloves garlic, finely chopped	small handful of torn basil leaves
2 courgettes, cubed	1 tsp (5g) fresh chopped thyme
1 large aubergine, cubed	Salt and pepper

Preheat the oven to 200°C/180°C fan/gas 6. Put the vegetables onto a large baking tray. Drizzle with the olive oil then mix lightly with your hands to coat. Bake in the hot oven for approx 20 minutes, turning halfway through to ensure even colouring.

Switch your Rice Cooker to the Sauté mode and allow it to heat for approx. 1 minute. Add the butter and allow it to melt. Stir in the onion and garlic and sauté for a few minutes until softened. Stir in the rice and mix evenly to coat all of the grains in the onion mixture. Pour in the hot stock and replace the lid.

Move the Cook/Keep Warm switch to the down (cook) position. The amber cook light will illuminate. Your Rice Cooker will take approx. 20 minutes to cook your risotto. When your Rice Cooker switches to the Keep Warm mode, add the cooked vegetables and herbs and stir to combine. Allow to heat for a few minutes if required and serve immediately. Delicious topped with a small handful of rocket, some parmesan shavings and touch of lemon zest. Why not try a drizzle of your favourite Olive oil too.

---

### SPANISH STYLE RICE - Serves 4 - Cooking time: 30 mins

1 tbs (15ml) olive oil	1 tsp (5g) paprika
250g Chorizo sausage, sliced	50g frozen peas
1 onion, diced	300g long grain rice
1 green pepper, diced	900ml hot chicken stock
½ yellow pepper, diced	180g large cooked peeled King prawns
½ red pepper, diced	Chopped parsley
1 clove of garlic, finely chopped	

Switch your Rice Cooker to the Sauté mode and allow it to heat for approx. 1 minute. Add the oil and onion to the cooking pot and sauté for 1-2 minutes. Add the chorizo, garlic and peppers and cook for a further 3-4 minutes, the chorizo will add some lovely colour to your dish at this stage. Stir in the paprika and rice, mixing well. Add the hot stock and peas, stir well and replace the lid.

Switch off the sauté function by pressing the Sauté button. Move the Cook/Keep Warm switch to the down (cook) position. The amber cook light will illuminate. Your Rice Cooker will cook for approx. 15-20 minutes. We recommend that you stir your rice a couple of times during cooking; this will ensure the rice is evenly cooked and doesn't stick to the inner bowl.

When your Rice Cooker has switched to the Keep Warm mode, stir in the cooked prawns, cover and allow to heat for 5 minutes. Stir in the chopped parsley and serve immediately.



## RECIPES

### **EGG FRIED RICE - Serves 2 - Cooking time: 15 mins**

150g cold cooked long grain rice	4 spring onions, finely sliced
1 large egg	1 tbsp (15ml) soy sauce
1 tbsp (15ml) sesame oil	50g cooked peas
1 tbsp (15ml) vegetable oil	

This is a great recipe for using leftover cooked rice. Please ensure that the finished dish is thoroughly heated before serving.

Switch your Rice Cooker to the Sauté mode and allow it to heat for approx. 1 minute. Beat the egg and sesame oil together in a small bowl or cup and set aside. Add the vegetable oil to the inner bowl and sauté the spring onions for a few minutes until softened. Stir in the cold cooked rice and peas. Heat thoroughly for 4-5 minutes while stirring.

Tip in the egg mixture and stir until the eggs have begun to set. Add the soy sauce to taste and season with black pepper. Serve piping hot

**Chicken Fried Rice** – Add 1 diced, cooked, chicken breast and 50g of cooked sweetcorn to the above recipe ingredients. Add the chicken and corn at the same time as the rice and peas. Heat thoroughly until the finished dish is piping hot throughout.

### **QUICK COOK RICE PUDDING - Serves 4 - Cooking time: 30-35 mins**

1½ cups pudding rice	2½ cups evaporated milk
4 cups of cold water	½ tsp (2.5g) vanilla extract
2 tbsp (30g) castor sugar	¼ tsp (2.5g) ground cinnamon or nutmeg (optional)

Use the measuring cup supplied with your Rice Cooker for this recipe. Do not use the lid during the cooking process. Add the rice to the cooking pot along with the cold water.

Move the Cook/Keep Warm switch to the down (cook) position. The amber cook light will illuminate. Stir occasionally during cooking. After 25 minutes your rice cooker will switch to the Keep Warm mode. Your rice should be cooked and quite sticky.

Stir in the evaporated milk, sugar and vanilla. Add the cinnamon or nutmeg if you are using them. Replace the lid and leave for a few minutes to heat through. Serve immediately, delicious with some fruit compote or topped with a spoonful of your favourite jam.

**Chocolate Rice Pudding** – Follow the recipe above. Once your Rice Cooker switches to the Keep Warm mode, stir in 2 tablespoons (30g) of sifted cocoa powder along with the evaporated milk, sugar and vanilla. Mix in thoroughly and serve hot. Delicious served with some ripe pears.

## GUARANTEE

Please keep your receipt as this will be required for any claims under this guarantee.

This appliance is guaranteed for 2 years after your purchase as described in this document.

During this guaranteed period, if in the unlikely event the appliance no longer functions due to a design or manufacturing fault, please take it back to the place of purchase, with your till receipt and a copy of this guarantee.

The rights and benefits under this guarantee are additional to your statutory rights, which are not affected by this guarantee. Only Jarden Consumer Solutions (Europe) Limited ("JCS (Europe)") has the right to change these terms.

JCS (Europe) undertakes within the guarantee period to repair or replace the appliance, or any part of appliance found to be not working properly free of charge provided that:

- you promptly notify the place of purchase or JCS (Europe) of the problem; and
- the appliance has not been altered in any way or subjected to damage, misuse, abuse, repair or alteration by a person other than a person authorised by JCS (Europe).

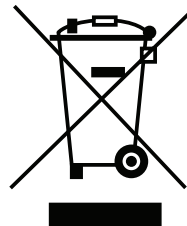
Faults that occur through, improper use, damage, abuse, use with incorrect voltage, acts of nature, events beyond the control of JCS (Europe), repair or alteration by a person other than a person authorised by JCS (Europe) or failure to follow instructions for use are not covered by this guarantee. Additionally, normal wear and tear, including, but not limited to, minor discoloration and scratches are not covered by this guarantee.

The rights under this guarantee shall only apply to the original purchaser and shall not extend to commercial or communal use.

If your appliance includes a country-specific guarantee or warranty insert please refer to the terms and conditions of such guarantee or warranty in place of this guarantee or contact your local authorized dealer for more information.

Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. E-mail us at [enquiriesEurope@jardencs.com](mailto:enquiriesEurope@jardencs.com) for further recycling and WEEE information.

Jarden Consumer Solutions (Europe) Limited  
Middleton Road  
Royton  
Oldham  
OL2 5LN  
UK





# CROCK·POT®

**© 2013 Jarden Consumer Solutions (Europe) Limited**

All rights reserved. Imported and distributed by Jarden Consumer Solutions (Europe) Limited, Royton, Oldham OL2 5LN, United Kingdom.

The product you buy may differ slightly from the one shown on this carton due to continuing product development.

Two (2) Years Limited Guarantee—see inside for details.

Jarden Consumer Solutions (Europe) Limited is a subsidiary of Jarden Corporation (NYSE: JAH).

[www.crockpot.co.uk](http://www.crockpot.co.uk)

Made in PRC

