

**PRODUCT USE, CARE AND SERVICE  
WARRANTY INSTRUCTIONS**

**MAXIM<sup>®</sup>**  
**kitchenpro**

**Rice Cooker 5 Cup**

**MODEL: MKRC5**



**READ AND SAVE THESE INSTRUCTIONS  
BEFORE FIRST USE**

## BEFORE FIRST USE

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Read and follow the instructions in this user manual even if you feel you are familiar with the product, and find a place to keep it handy for future reference.

For your convenience record the complete model number (located on the product identification plate) and the date you received the product, together with your purchase receipt and attach to the warranty and service information. Retain in the event that warranty service is required.

**NOTE:** The rating of this product (as marked on the product identification plate) is based on specific loading tests. Normal use or the use of other recommended attachments may draw significantly less power.

## IMPORTANT SAFEGUARDS

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**When using any electrically powered product, basic safety precautions should always be followed, including the following:**

PLEASE READ ALL INSTRUCTIONS CAREFULLY BEFORE USING THIS PRODUCT

WARNING!: - to reduce the risk of fire, electrical shock or injury to persons or property:

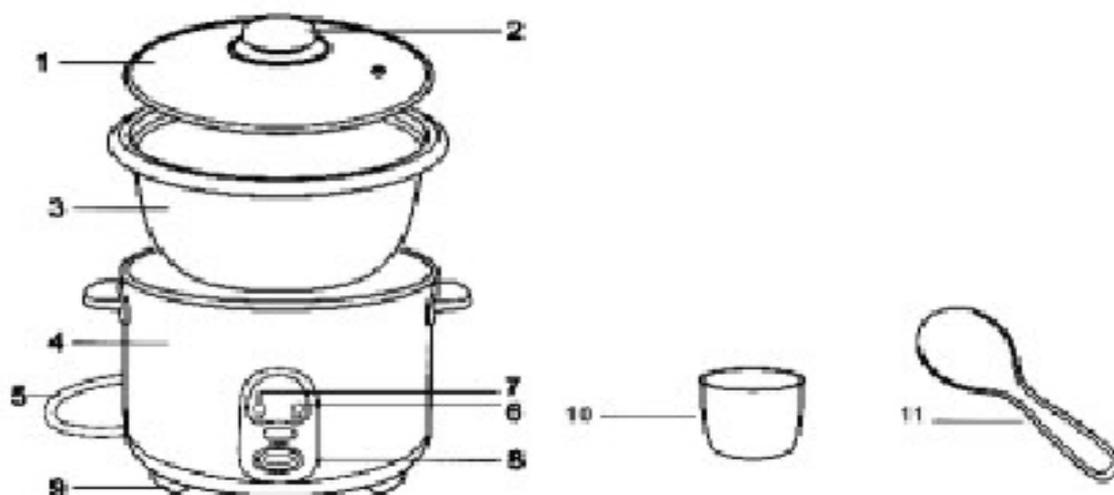
- Carefully read all instructions before operation and save them for future reference.
- Remove and safely discard any packaging material before using the unit for the first time.
- To eliminate a choking hazard for young children, remove and discard the protective cover that is fitted to the power plug of the appliance.
- Always operate the product from a power source of the same voltage, frequency and rating as indicated on the product identification plate.
- 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 should be supervised to ensure that they do not play with the appliance.
- Do not operate any product with a damaged cord or plug, or after the product malfunctions, or is dropped or appears damaged in any way. Return the complete product to the place of purchase for inspection, repair or replacement.
- Do not twist, kink or wrap the power cord around the appliance, as this may cause the insulation to weaken and split particularly where it enters the unit.
- To reduce the risk of electric shock, do not immerse or expose the product controls or flexible cord to rain, moisture or any liquid other than those necessary for correct operation of the product.
- This product should not be used in the immediate vicinity of water, such as bathtub, washbowls, swimming pool etc. where the likelihood of immersion or splashing could occur.
- Do not let the cord hang over edge of table or bench, or touch hot surfaces, including the stove.
- Switch off and unplug from outlet when not in use, before assembling or disassembling parts and before cleaning. Remove by grasping the plug - do not pull on the cord.
- Do not use the appliance for other than its intended use.
- Do not leave the appliance unattended or move it when switched on.
- Do not place objects on the product or allow objects to obstruct the inlet or outlet openings, or operate in close proximity to walls or curtains, etc.
- **Caution: The appliance will become hot during use and steam will escape from the opening in the lid. Do not obstruct the opening. Do not touch hot surfaces. Use handles or knobs.**

- Burns can occur from touching the hot surfaces. Use appropriate utensils such as potholders to remove the removable cooking bowl and steaming tray.
- Always operate the product on a flat, steady and stable surface to avoid it overturning. Operating on sinks, drain boards or uneven surfaces must be avoided.
- Never plug in or switch on the Rice Cooker without having the removable cooking bowl placed inside the cavity of the main housing.
- Do not put liquid into the main housing. Only the removable cooking bowl is designed to contain liquid.
- **CAUTION: Lift and remove the glass lid carefully and angled away from you to avoid scalding from escaping steam. Do not allow water from the lid to drip into the main housing, only into the removable cooking bowl.**
- Ensure that the unit switched of and unplugged from the power supply before cleaning and maintenance is performed.
- The use of attachments or accessories not recommended or sold by the product distributor may cause personal or property hazards or injuries.
- This product is intended for normal domestic/household use only.

## READ AND SAVE THESE INSTRUCTIONS

### PARTS AND FEATURES

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- |                            |                            |
|----------------------------|----------------------------|
| 1. Steel Lid               | 7. Indication light "COOK" |
| 2. Handle                  | 8. ON/OFF switch           |
| 3. Inner pot               | 9. Feet                    |
| 4. Body                    | 10. Measuring Cup          |
| 5. Power cord              | 11. Spoon                  |
| 6. Indication light "WARM" |                            |

## OPERATIONS

### **COOKING:**

Rice is a valuable source of complex carbohydrates and is starchy by nature. We recommend using a sieve and washing rice thoroughly under cold water before cooking. This removes excess starch which helps to achieve fluffier rice. Make sure water runs clear before use. **Note:** A fine mesh sieve is the most effective way to wash the rice. Run water through rice until water runs clear not milky. Alternatively, wash the rice in the cooking pan two or three times until the water is clear, pouring out the milky water in between each rinse, taking care not to tip the rice out with the water.

1. Place the base on a dry level surface.
2. Use the measuring cup provided to measure the required quantity of rice (refer to cooking tables - page 8). Always measure level cups, not heaped (Fig 1).

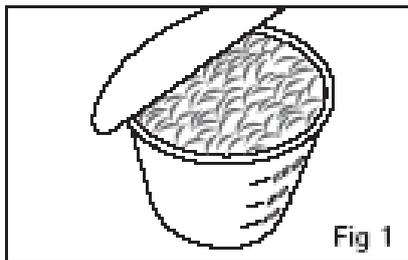


Fig 1

3. Ensure the exterior of the removable cooking bowl is clean and dry before placing it in the main housing, this will ensure proper contact with the inner cooking surface . (See Fig 2)

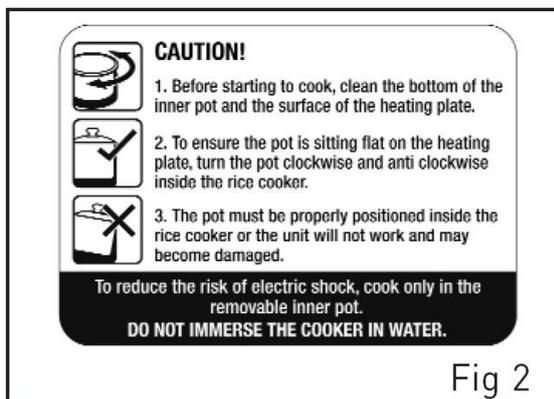


Fig 2

4. Making sure the bowl is sitting flat in the housing. Turn it slightly from left to right, to ensure that the pot is properly fitted into the heater plate. Add the washed rice to the removable cooking bowl, ensuring rice is spread evenly across the bottom of the bowl and not heaped to one side (Fig 3).

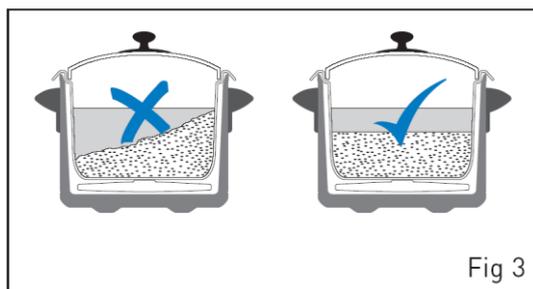


Fig 3

5. Add cold water to the cup level indicated on the inside of the removable pan or quantity of water specified.
6. Place the glass lid into position.

7. Press down the switch. The “COOK” light will turn “ON” and the rice will start to cook.
  - If the switch knob failed to push down, the “WARM” light will turn “ON”, the rice will not be cooked.
8. When cooking is completed, the switch will pop-up and a click sound will be heard, and the light will turn to “WARM” position.



**DO NOT LEAVE YOUR RICE COOKER IN THE WARMING CYCLE FOR MORE THAN 5 HOURS**

9. To ensure rice stays light and fluffy, open the lid and turn rice over with the spatula provided (use the spatula supplied with this unit to avoid scratches). Close the lid and allow the rice to stand for 10-15 minutes before serving. This allows any excess moisture to be absorbed, resulting in a fluffier rice texture.



**ALWAYS LIFT THE GLASS LID AWAY FROM YOU TO AVOID THE HEAD OF THE STEAM ESCAPING FROM THE LID**

10. Unplug the unit after every use.

### **FOOD WARMING:**

1. Place food inside inner pot or leave cooked rice in the inner pot.
2. Leave the unit in “WARM” position.

## RICE COOKING TABLES

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The rice measuring cup provided with your rice cooker is used in the following tables.



**NOTE:**

**The measuring cup is not a standard metric measuring cup.**  
**1 measuring cup is equal to 140g of uncooked rice and 185ml of water.**  
**1 Australian Standard Metric Measuring cup is equal to 200g of uncooked rice**  
**If your measuring cup is lost or misplaced, use another cup but maintain the same cooking ratios and ensure you do not exceed the 5 cup maximum line in the removable cooking bowl:**  
**White Rice = 1 cup water: 1 cup rice**  
**Brown Rice = 1 1/2 cups water: 1 cup rice**

### WHITE RICE

Uncooked White Rice ( Measuring cups)	Cold tap water ( Measuring cups)	Cooked rice (approximate) ( Measuring cups)	Cooking time (approximate) (minutes)
2	2	4	15
4	4	8	18
5	5	10	21

### BROWN RICE

Uncooked Brown Rice (Measuring cups)	Cold tap water (Measuring cups)	Cooked rice (approximate) (Measuring cups)	Cooking time (approximate) (minutes)
2	3	5	25-30
4	6	10	35-40
5	7.5	12.5	40-45

## **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 blends, Arborio rice or short grain rice. Remember to make adjustment to get the better result. Follow the directions on the packet or use the brown rice cooking table.
- Due to the additional water needed to cook brown rice, some starchy water bubbles may rise to the lid while cooking. For best results, wash rice before cooking and keep warm for 20 minutes after cooking to absorb the remaining moisture.

## **RICE VARIATIONS:**

### **Savoury Rice**

Prepare the rice in the cooking bowl as specified, substituting all the water with the same quantity of chicken, beef, fish, or vegetable stock. Apple juice, orange juice or pineapple juice may be substituted for half of the water quantity.

### **Sweet Rice**

Prepare the rice in the cooking bowl as specified substituting half the water with apple juice, orange juice or pineapple juice. Cooking rice with milk or cream is not recommended as it will burn onto the bottom of the removable cooking bowl.

### **Saffron Rice**

Add 1/4 teaspoon of saffron powder or 2 saffron threads to every 2 cups of water. Use the white rice cooking tables. Mix well.

### **Arborio Rice**

Arborio rice is short round-grained pearly rice often used for Italian risotto cooking. Use the brown rice cooking tables.

### **Jasmine Rice**

Jasmine rice is fragrant long grain rice. Use the white rice cooking tables.

### **Basmati Rice**

Basmati rice is aromatic long grain rice. Use the white rice cooking tables.

## **CARE & CLEANING**

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### **AFTER EACH USE:**

- Switch off the Rice Cooker at the power outlet and then unplug.
- Allow all parts to cool before removing the removable cooking bowl.
- Wash the removable cooking bowl, steaming tray and glass lid in hot, soapy water, rinse and dry thoroughly.
- We do not recommend that any parts of your Rice Cooker are washed in a dishwasher as harsh detergents and hot water temperatures may stain or distort the removable cooking bowl and accessories.

**CAUTION: Do not use abrasive cleaners, steel wool, or metal scouring pads as these can damage the non-stick surface.**

- The Stainless Steel Housing can be wiped over with a damp cloth and then dried thoroughly.

**NOTE: NEVER IMMERSE THE MAIN HOUSING IN WATER OR ANY OTHER LIQUID.**

## FOR YOUR SAFETY

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- Do not operate any product with a damaged cord or plug, or after the product malfunctions, or is dropped or appears damaged in any way. Return the complete product to the place of purchase for inspection, repair or replacement.
- Switch off and unplug from outlet when not in use, before assembling or disassembling parts and before cleaning. Remove by grasping the plug - do not pull on the cord.
- The appliance has no user serviceable parts. In the event that it is dropped or damaged in any way, or fails to operate it should be returned to the place of purchase, together with your purchase receipt or the address below for repair or replacement.

## SPECIFICATIONS

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Model	Description	Voltage	Frequency	Wattage
MKRC5	Rice Cooker 5 Cup	220-240V~	50Hz	400W

## CUSTOMER SERVICE

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### **Australian Customer Service**

GAF Control (Sales) Pty Ltd & Maxim Housewares

P.O Box 19

Altona North Victoria 3025

Phone: 1300 659 489

Hours: 9am-5pm (EST) Mon-Fri

[www.gafcontrol.com.au](http://www.gafcontrol.com.au)

\*This product may vary slightly to the product illustrated due to ongoing product development.

## **WARRANTY**

Our goods come with guarantees that cannot be excluded under Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure. The above applies subject to the item not being accidentally dropped by the user-or being used for purposes other than the intended use - or being tampered with. Maxim Housewares guarantees the product for 12 months from date of purchase. Refunds or replacements at retail store level are under the guidance of the stores rules/regulations. In the event of requiring assistance, the retailer from whom you purchased the product should be your first port of call.

### **Supplier warranting this product:**

**GAF Control (Sales) Pty Ltd & Maxim Housewares  
P.O. Box 19, Altona North  
Victoria, 3025, Australia.**

12 months warranty from date of purchase. 90 days warranty from date of purchase if used commercially. If your retailer has not validated your guarantee, then retain your purchase receipt. The guarantee does not cover accidental breakage or damage of your product or if it has been tampered with.

**Product Model Number: MKRC10S**

**Purchase Date:** \_\_\_\_\_

**Retailer:** \_\_\_\_\_

**Retailer Store Address:** \_\_\_\_\_

**Name of Purchaser:** \_\_\_\_\_

**Address:** \_\_\_\_\_  
\_\_\_\_\_

**Due to the Maxim policy of continual product development; specifications, colours and details of our products may differ slightly from what is in, or depicted in this user manual or on the product and its carton.**

**Product: Made in China.**

**To view the full range of Maxim Housewares products, please go to our website.**

**[www.gafcontrol.com.au](http://www.gafcontrol.com.au)**

**For additional consumer support – email us at:**

**[gaf@gafcontrol.com.au](mailto:gaf@gafcontrol.com.au)**