



## Operating instructions

### Rice cooker for 10-30 servings, 5.4 liter

Model JULIUS  
(Order No. 213-3900)



#### GERMAN

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## 1. General information

- Read through these operating instructions carefully since they contain important information.
- It is advisable to keep the operating instructions in a place, where you will have them quickly to hand. Should you pass on the device to third parties, these operating instructions must be handed on as well.
- No operation by children or persons with limited physical, sensory or mental abilities, since they do not recognize the dangers associated with use of electrical appliances or devices which generate heat, and it could come to accidents, fire or vandalism.
- As soon as you have unpacked the device, check that everything is in perfect condition. Should something be damaged, do not connect the appliance but contact your dealer.
- Keep the packaging of the appliance. The device can only be transported safely in its original packaging, such as for repair purposes, during a move, etc. If storage is not possible, separate the various packaging materials, and deliver them at the nearest collection point for proper disposal. Please note that all parts of the packaging (plastic bags, cardboard, styrofoam parts, etc.) can put children at risk and therefore should not be placed in their vicinity.
- The rice cooker has been manufactured to cook or for warm-keeping of rice for a larger group, for about 10 to 30 servings as a side dish.  
It is not intended for cooking/warm-keeping of other foods!  
The rice cooker is suitable for use in restaurants, industrial kitchens, canteens...  
Improper use may cause damage and voids the warranty.
- Do not use the appliance outdoors during rain!
- Before connecting the device, make sure whether a socket outlet (grounded) and a 230 volt-connection are available and that this corresponds with the specifications on the type plate. Other types of power can lead to overheating of the device.
- Please note the accident prevention regulations for the range of application and the general safety regulations.
- Do not operate the appliance unsupervised!
- Carefully clean the appliance before first use.
- Before you clean the appliance, switch first to the warm-keeping function, then disconnect the power cord and allow appliance to cool down.
- The manufacturer/dealer cannot be held responsible for damage caused by failure to compliance of these operating instructions. Also, the safety of the appliance is then no longer guaranteed.
- In the event of a fault or malfunction, switch off the appliance and disconnect the power cord from the socket, and notify your dealer. He will perform the repairs with original spare parts.

## 2. Safety instructions

- Incorrect operation and improper handling can lead to malfunctions of the appliance and injury to the user.
- Ensure a safe stand on a dry, non-slip surface.
- **ATTENTION:** As soon as the plug is inserted into the socket, the unit starts with the "warm-keeping function".  
Therefore only insert the plug, if this is desired and the inner pot is filled or if later the warm-keeping function is no longer needed for the cooked rice, unplug the power cord from the socket.
- Do not move the appliance during use.
- Do not place the appliance on a hot surface.

**Instruction manual Rice Cooker model JULIUS****Continuation "Safety instructions"**

- Do not cover the air vents (on the bottom side of the unit).
- Do not cover the steam exit opening located in the upper part of the lid!
-  Do not keep the face/hands over the steam exit opening. Hot steam can cause scalding.
- **ATTENTION:**  
The housing can become hot during use.  
Do not place in the vicinity of easily inflammable materials or liquids!  
Only touch the cover by the plastic handle.
- **ATTENTION:**  
Caution when opening the cover after cooking, opening of the cover only after 15 minutes, thereby do not keep the face above the pot! Hot steam could still escape!
- Before connecting to the mains, check whether the type of current and the mains voltage correspond with the specifications on the rating plate.
- Do not use any adapter or extension cord.
- Do not hang the power cord across the sharp edges and keep it away from hot objects and open flames.
- Only pull the cable on the connector housing from the socket.
- Ensure that it is not possible to an accidentally pull on the cable or stumble over it.
- Check the cord regularly. If it is damaged, such as by squeezing, then it must be replaced by a qualified technician.
- Do not touch the device, cable and plug with wet or damp hands.
- Do not immerse the appliance in water or other liquids.  
Should the device have fallen into the water, immediately disconnect the power supply and have the appliance check by a qualified technician before reusing it. There is danger to life due to electric shock!
- Do not use a damaged device!  
In this case, disconnect the device from the mains and consult your dealer!
- Never try to open the device yourself or even to repair it.  
Danger to life!
- The safety features (lid cover, spring contact switch in the bottom of the appliance, inner lid cover) may not be removed or tampered with! Risk of injury and risk of accidents!
- Use only the supplied original inside pot!
- Do not use the inner pot on other cooking equipment or open flames!
- For stirring and removal from the inner pot only use the supplied spoon, do not use abrasive objects, as this will damage the pan internal coating.
- Do not leave the device unattended during use.  
Be especially careful if children are nearby, because they may not recognize the dangers associated with electrical appliances and appliances that can get hot and it may lead to injuries and damages.
- Caution! The device has power as long as it is connected to the mains and as long as the warm-keeping function is activated!
- Before cleaning pull the plug out of the socket, as well as during prolonged non-use.
- Do not wind the cord around the appliance after use.  
The unit may still be hot!
- For hygienic reasons, at least a daily cleaning is recommended, however also after completion of the cooking process during the course of a day.
- The heating plate is to be kept clean!
- Do not place an inner pot with an unclean pot base on the heating plate! First clean the interior pot!

### 3. Initial use

- After the removal of the packaging materials, check for completeness of delivery and test that there is no deficiency on the device.
- Place the appliance on a horizontal, stable, slip-resistant and heat-resistant surface.
- Before use of the appliance for the first time, clean it:
- Open the lid (M), to that pull the unlocking device (5) inside the lid handle (D) with your fingers upwards, and press with your thumb. Then open the cover upwards.
- Remove the inner pot/ pot (B) and remove the foil/bag.
- The inner pot (B) can be cleaned with warm water and a mild, commercial detergent in the sink, rinse, then dry with a soft cloth. Also the rice spoon (H) and the measuring cup (J).
- Never use an aggressive or abrasive cleaning agents or hard object. The coating could be damaged.
- Do also not clean the inner pot (B), the rice spoon (H) and the measuring cup (J) in the dishwasher!
- The device can be wiped inside and outside with a damp cloth (possibly with a mild detergent), remove any possible detergent residue, finally dry with a soft cloth.
- The inner lid-cover/plate (A) is tucked and can be removed for cleaning (pull evenly).  
Cleaning the same way as inner pot. After drying, tuck the lid cover back in its place, while pulling the larger silicone parts again facing inwards.
- Make sure that the cable and the plug will not get wet during cleaning.
- Your device is now ready for use.

### 4. Parts overview



Continuation "Parts overview"



Release handle (5)



Hinge with inserted, transparent condensed water drip tray (4)



Steam discharge vent (6) on the the device top (on top of the lid)



Cover underside: The inner lid cover is plugged. Remove it only for cleaning!



Steam outlet vent (7) on the cover base after removal of the inner lid cover



Bottom of the device with ventilation openings (1, 2) and feet (for example, 3)



## 5. Inner pot specifications/display



### **Inner pot specifications:**

The inner pot is marked for the correct amount of water. that is to be filled in:

Fill the water up to the corresponding CUP mark, after the rice is poured in.

i. e. at 10 CUP rice up to the 10-CUP mark, these are less than 2 litres of water.

i. e. at 30 CUP rice up to the 30-CUP mark, these are approximately 5.4 litres of water.

**CAUTION:** do not exceed maximum water level of 5.4 litres!

(1 cup (CUP) uncooked rice for 150 grams of cooked rice for about 1 serving as a side dish)



### **Display:**

6: Warm-keeping function indicator. "KEEP WARM"

Yellow indicator light lights up when activated.

Caution: warm-keeping function is activated immediately with inserting the plug to a power supply!

5: Display for cooking function. "COOKING"

Red control lamp lights after activation of the black witch (press down). Unit switches from warm-keeping to cooking function.

The cooking function is purely technically only possible with inserted inner pot! (Spring contact switch for greater security!)

## 6. Rice cooker - General

Rice belongs to the 3 most grown crops and is next to wheat, one of the most important cereals for human consumption.

The approximately 120,000 varieties of rice can be prepared by various methods.

In order to keep important vitamins, trace elements and flavors the source rice method presents itself - among it the preparation of rice with a rice cooker.

You will also work with this device in a clean, simple, quick, effective, energy efficient way and with a consistent result without burning.

Especially for a higher share of broken rice more accuracy during the preparation time is important, which is what a rice cooker offers.

The storage, warm-keeping and the removal of rice are also enabled and hygienically realised.

## 7. Operation - cooking function

- Place your cleaned rice cooker on a horizontal, stable, not hot work surface.
- Open the cover (M) and remove the inner pot (B).  
To do this pull the unlocking device (5) in the lid handle (D) with your fingers, hold up and with your thumb. Then open the cover upwards.
- Make sure that also the bottom of the inner pot and the round hot plate in the inside of the pot are clean and stay clean.
- The inner pot (B) should be placed on a horizontal, clean work surface.
- Now measure the desired amount of rice with the supplied measuring cup (J).  
Here, choose the amount of at least 10 up to 30 cups or servings.  
1 measuring cup (CUP) for 1 serving, this corresponds to approx. 150 g boiled rice as a side dish
- Wash the measured rice in a separate container several times until the water is relatively clear.
- Pour the washed rice into the inner pot (B) of the rice cooker and spread the rice by slight shaking of the bowl or by use of the rice spoon (H).  
*The rice cooker is only intended for cooking/warm-keeping of rice, not for other food!*
- Then, fill the required amount of drinking water according to the number of cups (CUP). Up until the corresponding mark on the CUP scale.  
**Attention: Do not exceed the maximum filling mark of 5.4 liter for 30 CUP!**  
*Otherwise the safety of the appliance is no longer guaranteed.*  
*The result would be a boil over...*
- Now insert the inner pot (B) again.  
At the onset of the bowl into the rice cooker, please watch out on the correct fit.  
A slight turning of the bowl from left to right, after insertion, favors the correct fit of the pot on the hotplate.  
*Never use a "foreign" inner pot!*  
*Never use the inner pot of the rice cooker on a gas or electric stove! Otherwise, this could be deformed. It is suitable only for this rice cooker.*
- Close the cover (M) and let it lock in (click noise!).
- Insert the plug into the socket, the warm-keeping process starts immediately the yellow control lamp on the display lights up.

**Continuation "Operation - cooking function"**

- Now press the black switch (G) downwards and thus start the cooking function.  
The yellow control lamp goes off and the red lights.  
*The cooking function only starts when the inner pot (B) is inserted.*  
*Without the inner pot, the switch by the spring contact in the bottom of the appliance cannot be (central of the heating plate) locked in.*
- When the cooking process has finished, the black switch (G) jumps upwards again with a click, the cooking function is switched off, the red light goes out, the yellow lamp lights, the device is now back in the warm-keeping function.  
**Cooking time for 20 CUP (measuring cup): approx. 30 minutes**  
**Cooking time for 30 CUP (measuring cup): approx. 40 minutes**
- Subsequently keep the rice cooker closed for about 15 minutes on the warm-keeping function. The rice grain surface thus becomes dry, the rice becomes looser.
- Carefully open the lid (M) for the removal of the cooked rice.  
*Caution: Do not hold the face over the cover, since hot steam could still escape!*  
*Caution: Inner pot (B) has a non-stick coating, only remove the rice with the supplied rice spoon (H) in order to avoid scratches to the coating!*
- If necessary, the rice can now be kept for **up to 12 hours** inside the **rice cooker**.
- If the rice cooker is no longer required; pull the plug, thus the warm-keeping function ends, the yellow control lamp goes out; empty the inner pot (B).
- After cooling, empty and the condensation water drip tray (4) and clean the rice cooker.

**8. Operation – Warm-keeping function only**

- Place your cleaned rice cooker on a horizontal, stable, not hot work surface.
- Open the cover (M) and remove the inner pot (B).  
To do this pull the unlocking device (5) inside the lid handle (D) with your fingers upwards, and press with your thumb. Then open the cover upwards.
- Make sure that also the bottom of the inner pot and the round hot plate in the Inside of the pot are clean and stay clean.
- The inner pot (B) should be placed on a horizontal, clean work surface.  
*If the inner pot has previously been rinsed with hot water, the is retained even better. Please note that the bottom of the inner pot is not dripping wet and is placed this way on the hot plate. Dripping water could damage the heating plate.*
- Fill your hot, cooked rice in the inner pot (B).
- Now insert the inner pot (B) again.  
At the onset of the bowl into the rice cooker, please watch out on the correct fit.  
A slight turning of the bowl from left to right, after insertion, favors the correct fit of the container on the hotplate.  
*Never use a "foreign" inner pot!*  
*Never use the inner pot of the rice cooker on a gas or electric stove! Otherwise, this could be deformed. It is suitable only for this rice cooker.*
- Close the cover (M) and let it lock in (click noise!).
- Insert the plug into the socket, the warm-keeping process starts immediately the yellow control lamp on the display lights up.



**Instruction manual Rice Cooker model JULIUS****Continuation "Operation - only warm-keeping function"**

- Carefully open the lid (M) for the removal of the cooked rice.  
*Caution: Do not hold the face over the cover, since hot steam could still escape!*  
*Caution: Inner pot (B) has a non-stick coating, only remove the rice with the supplied rice spoon (H) in order to avoid scratches to the coating!*
- If necessary, the rice can now be kept for up to 12 hours inside the rice cooker.
- If the rice cooker is no longer required; pull the plug, thus the warm-keeping function ends, the yellow control lamp goes out; empty the inner pot ((B)).
- After cooling, empty and the condensation water drip tray (4) and clean the rice cooker.

**9. Tips****Wash**

By washing rice before cooking

not only contaminants are flushed out, but also excess starch is washed out. Thus the rice is less sticky and also no bad odor may arise.

A rancid taste may arise from the oxidation of rice dust, hence another reason for washing preparation.

If a rice must be sticky such as sushi rice, then do not wash extensively, so that the starch for stickiness is maintained accordingly. Sushi rice is a round grain rice (sticky rice).

Not all types of rice should be washed thoroughly!

Rice like Jasmine or Basmati rice would lose their aroma or do not stick. These are long-grain rice.

Is the rice after sanding also polished, was therefore sold as a 'polished rice', only little starch may leak from it, this rice does not stick well.

Parboiled rice is a specially manufactured rice variety.

The paddy rice is treated with hot steam to transport the ingredients of the outer "shell" into the core. The shell (silver skin + seedling) is then, as with other rice varieties, removed by grinding. The difference here is that due to this treatment process, up to 80% of the vitamins and minerals are preserved, and are now in the core of the rice.

Please do not wash this rice to avoid rinsing of the ingredients!

This also applies to rice varieties from the United States, which were by law specially enriched with vitamins and minerals.

**Pre-soaking**

Some types of rice can be sourced before cooking, the cooking time is thus reduced.

This is however not suitable for each type (e.g. parboiled rice, whole grain rice) or some like it rather chewy.

**Cooking time**

In high altitude such as 900 m above sea level water boils due to the lower air pressure already at temperatures lower than 100 ° C, the rice would possibly not be well cooked.

The cooking time is extended slightly due to more water (30 to 60 ml water / CUP rise in addition, caution please note max. filling quantity!

**Rice spoon**

To remove moisten the rice spoon with a little cold water, then the rice does stick less to it.

Never leave the rice spoon inside the bowl during warm-keeping!

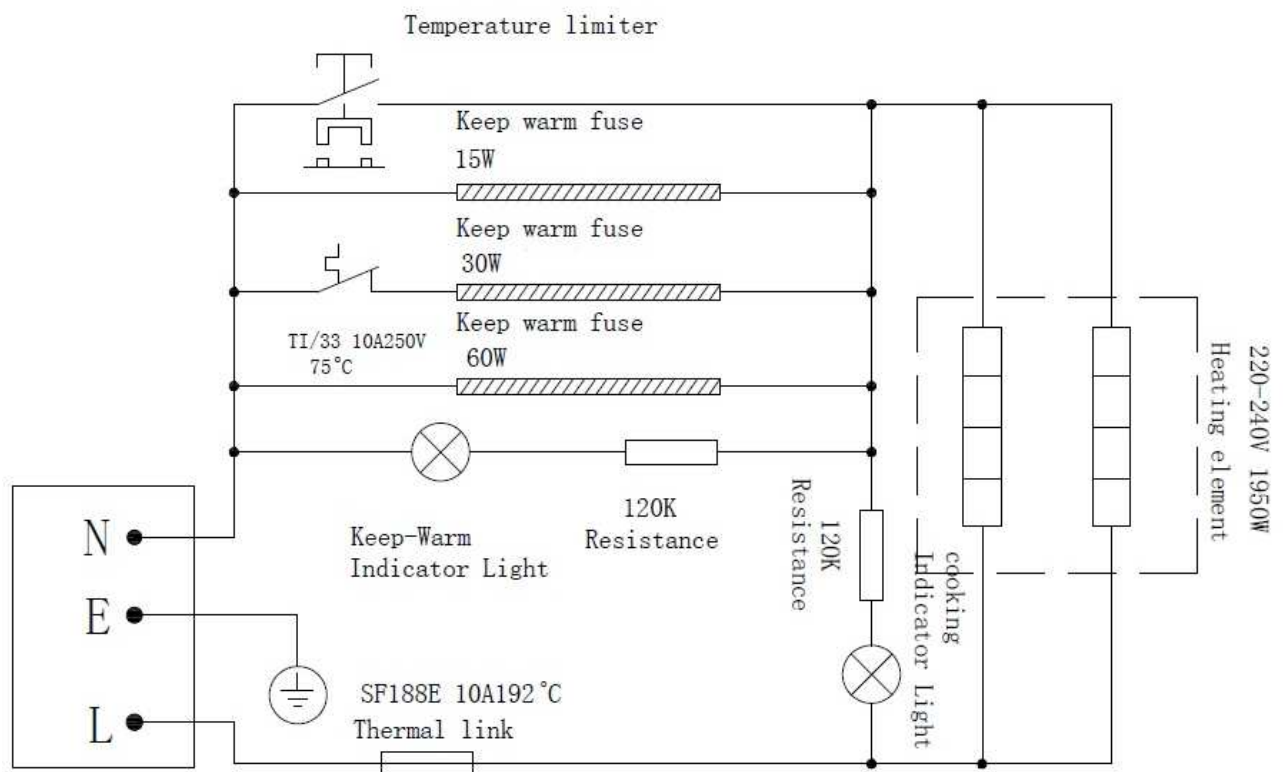
## 10. Maintenance / cleaning

- The device must be cleaned after each use.  
To do this, disconnect the switched-off device from the power supply and leave to cool, before you commence with cleaning.
- Remove the condensed water drip tray (4) under the top hinge (L) and empty it.  
If necessary, the container can be rinsed also.
- Now open the lid (M) on the unlocking device in the handle (D) and remove the inner pot (B) from the appliance.
- Also take the inner lid plate (cover) (A) off the appliance lid.  
For this purpose hold with your hands on a line on both sides and pull evenly.
- Now, the black cover of the steam vent (7) on the underside of the lid can be removed by turning of the calibration.  
If necessary, you can also rinse the black cover.  
Check whether the openings are free and clean with a soft brush if necessary.
- Remove any rough rice residues with a soft cloth before further cleaning.
- The inner pot (B), the condensed water container (4), the inner lid cover, the black cover of the steam vent (7), the measuring cup (CUP) (J) and the rice spoon (H) can be cleaned with warm water and a mild commercial detergent in the sink, rinse, then dry thoroughly with a soft cloth.  
Caution: Make sure when cleaning the seals (of the black cover, on the inner lid cover and on the underside of the lid), that they are not lost and are not damaged.
- **No parts of the rice cooker should be cleaned in the dishwasher!** The coating would suffer damage, seals and plastic parts could deform and be damaged.
- The device can be wiped inside and outside with a damp cloth (possibly with a mild detergent), remove any possible detergent residue, finally dried with a soft cloth.
- Make sure that the cable and the plug do not get wet during cleaning.
- Do not place the appliance in water!
- Do not clean the appliance not with aggressive chemicals, petrol, thinners or scouring agents, metal sponges, etc. so that the surface and the coating of the inner pot and other plastic / rubber parts are not damaged!
- Regularly check the steam outlet (6) and steam outlet vents (7) on the cover (M) and the ventilation ports (1, 2) on the underside of the device.  
Remove any food residue, stains and dust for example with a soft brush.  
For optimal ventilation and the steam release of the appliance openings must be clear at all times.
- Before assembling the unit keep the parts of the appliance dry, before you close the lid and put away the device until the next use.
- **Assembly:**
  1. Screwing of the black cover of the steam vent (7) in the calibration.
  2. Attaching the inner lid cover on the pin in the centre of the lid inside
  3. Inserting of the inner pot (B) into the rice cooker.
  4. Inserting of the measuring cup (J) and rice spoon (H) in the inner pot for storage
  5. Closing of the lid (M), letting it click with a clicking sound
  6. Inserting of the condensate container (4) into the recess under the hinge (L)
  7. Setting of the cable loop and adjusting. Attention do not bend or squeeze the cord!

## 11. Packaging / transport

- Keep the packaging of the appliance.  
The device can only be transported safely in its original packaging, e.g. for repair purposes, during a move, etc.  
If storage is not possible, separate the various packaging materials, and deliver them at the nearest collection point for proper disposal.  
Please note that all parts of the packaging (plastic bags, cardboard, styrofoam parts, etc.) can put children at risk and therefore should not be placed in their vicinity.
- During a period of inactivity of the unit, clean it (see further under Cleaning) and pack the unit dust-proof and shock-resistant, preferably in its original box.
- Store the unused appliance in a dry place. Avoiding direct nanomaterial radiation, heat and dust!

## 12. Wiring diagram



## Instruction manual Rice Cooker model JULIUS

### 14. Technical and other information

Rice cooker	
Model:	JULIUS
Order No.:	213-3900
Content (inner pot):	13 litres for approx. 5.4 liter cooked rice = 30 persons * from 1 measuring cup uncooked rice emerge approx. 150 g boiled rice for 1 person as a side dish)
Inner pot/-bowl	removable, (Saro order No.: <b>213-5220</b> for possible re-ordering)
Features:	Cooking / warm-keeping of rice for about 10 to 30 people
Cooking time for 10 measuring cups:	approx. 30 minutes up to 100 ° C
Cooking time for 30 measuring cups:	approx. 40 minutes up to 100 ° C
Warm-keeping function:	up to 12 hours at 70 ° C
<b>Delivery incl.</b>	Comes with cover, Inner pot/-bowl Condensed water drip tray (in U-shape, has been located in the handle under the hinge) Measuring cup (0.18 liters / 150 grams of rice) Rice spoon
<b>Materials:</b>	
Housing	brushed stainless steel, enamelled inside
Cover housing	brushed stainless steel
removable inner pot	Aluminium, inner non-stick coating
Hinge, lock	black plastic
Condensation drip tray	transparent plastic
Control Panel	black plastic cap with function display
Underbody	Metal, black enameled
5 stands	black plastic
Measuring cup (CUP)	transparent plastic
Rice spoon	white plastic
Technical security features:	Lid with safety lock; Spring contact switch inside the pot, centered in the base space for contact verification with removable inner pot, Function indicator light for each function Safety thermostat
Overheating / overload protection:	
Inner pot/-bowl	Outside diameter: 345 x H 185 mm / 1.28 kg
Unit weight:	9.15 kg (net), 10.6 kg (gross)
Unit dimensions:	B 480 x D 400 x H 335 mm
Connection:	230V / 1Ph. / 50 Hz / 1,95 kW

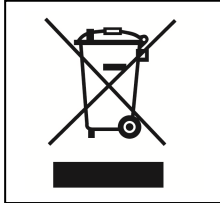
#### **Manufactured for:**

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**15. Declaration of conformity**

*The device complies with the current standards and directives of the EU.*

*If necessary we provide you with the corresponding declaration of conformity.*

**16. Disposal**

Has the device run out its course, please discard it properly to a collection point for electrical appliances. Electrical appliances do not belong in the household waste. For information about addresses and opening hours of collection points, please consult your local administration. This is the only way to ensure that appliances are correctly disposed and recycled.

**For technical problems, please contact your dealer.**