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1505393

Bartscher GmbH
Franz-Kleine-Str. 28
D-33154 Salzkotten
Germany

Phone: +49 5258 971-0
Fax: +49 5258 971-120
Service hotline: +49 5258 971-197
www.bartscher.com



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Read this instruction manual before using and keep it available at all times!

This instruction manual contains information about installation, operation and maintenance of the appliance and constitutes an important source of information and reference guide. The knowledge of all operational and safety instructions included in this manual is a prerequisite for safe and proper handling of the appliance. Additionally, accident prevention, occupational health and safety, and legal regulations in force in the area the appliance is used apply.

Before you start using the appliance, especially before turning it on, read this instruction manual in order to avoid personal injuries and property damages. Improper use may cause damage.

This instruction manual forms an integral part of the product and must be stored in an immediate vicinity of the appliance and be available at all times. The instruction manual should be transferred together with the appliance.

1 Safety

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This appliance has been manufactured in accordance with technical standards currently in force. However, the appliance may be a source of hazards if used improperly or contrary to its intended purpose. All persons using the appliance must consider information included in this instruction manual and observe safety instructions.

1.1 Explanation of Signal Words

Important safety instructions and warning information are indicated in this instruction manual with appropriate signal words. You must strictly follow the instructions, to prevent accidents, personal injuries and property damages.



DANGER!

The signal word **DANGER** warns against hazards that lead to severe injuries or death if the hazards are not avoided.



WARNING!

The signal word **WARNING** warns against hazards that may lead to moderate or severe injuries or death if the hazards are not avoided.



CAUTION!

The signal word **CAUTION** warns against hazards that may lead to light or moderate injuries if the hazards are not avoided.

IMPORTANT!

The signal word **IMPORTANT** indicates possible property damages, which may occur if safety instructions are not observed.

NOTE!

The symbol **NOTE** indicates subsequent information and guidelines for the user on usage of the appliance.

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1.2 Safety instructions

Safety of Gas Supplied Appliances

- Do not use a gas supplied appliance in the event of a malfunction or damage or in the case of a suspected malfunction or damage. In such a case set the gas control knob(s) to 'O' and close the main gas valve. Contact the service company immediately.
- Regularly conduct tightness checks using suds (a spray for detecting leakages).

Do not use open flame for checking tightness of gas installation!

WARNING!

Danger of suffocating and explosion due to leaking gas!

- When you sense gas odour, observe the following rules:
 - immediately close the gas control knob(s) and the main gas valve;
 - provide for sufficient venting of rooms: open wide all doors and windows;
 - do not light up any open flame, quench flames;
 - do not smoke;

- do not produce sparks, do not actuate any electric switches, do not use phones (irrespective of it being landline phone or mobile phone);
- do not operate any electric appliances in the vicinity of a gas supplied appliance;
- if needed, notify all persons in a building by calling loud and knocking on doors;
- leave building;
- when outside of a building, contact the service company. If it is impossible to precisely locate gas leak, immediately phone fire fighters and notify gas supplier.

Safety During Operation of Gas Rice Cooking Appliances



CAUTION!

Use the appliance only in a well-ventilated rooms or outdoors!

ATTENTION!

Keep the appliance away from children.



WARNING

The external elements may become very hot.

Keep small children away from the appliance!

- Never leave the operating appliance without supervision.
- Prevent children from accessing packaging materials, for instance: plastic bags and EPS elements. **Choking hazard!**
- The appliance must be supplied with propane or natural gas only! Before starting up, make sure the type of the gas supplied by your local gas supplier is consistent with the type of gas stated in the rating plate and in the gas table. If the data are not consistent, do not use the appliance. Contact the service company in order to adapt the appliance.
- Never move the operating appliance.
- Never place flammable materials near the appliance (e.g., newspapers, shopping bags, plastic bags, petrol, etc.).
- When the appliance is operated, provide for good ventilation: open windows or switch a fan on, so that air might circulate.

Safety

- Do not block the steam outlet on the rice cooker lid nor the exhaust air outlet.
- Use only gas lines featuring type approval.
- Do not use gas lines made of vinyl or rubber.
- When the rice cooker is not in use, make sure that the gas valve is closed.
- If you notice any extraordinary circumstances (e.g., strange smell or sounds, etc.), immediately close the gas cut-off valve and follow instructions for troubleshooting in section '**Possible Malfunctions**' or contact the service company.

Flammable Materials

- Never use the appliance near flammable or easily combustible materials (e.g.: petrol, spirit, alcohol). High temperature triggers evaporation of these materials, and, as a result of contact with sources of ignition, an explosion may occur.
- Use the appliance only with materials designed to this end and with correct temperature settings. Materials, food products and left-overs of food products remaining in the appliance may catch fire.
- To avoid fire hazard, clean the appliance regularly.
- Never leave the appliance unattended, especially when cooking with fats or oils as they may cause fire.
- Close the gas shut-off valve should the fire emerge. Never put the flame out with water; to suppress fire, use a lid or a fire-blanket. Following extinction of fire, ensure sufficient fresh air inflow.

Hot Surfaces

- Surfaces of the appliance become hot during operation. Burning hazard! High temperature remains for some time after switching the appliance off.
- Do not touch any hot surfaces of the appliance. Use the provided handling elements and holders.
- You may transport and clean the appliance after it cools down entirely.
- It is prohibited to sprinkle hot surfaces with cold water or flammable liquids.

Supervised Usage only

- Only supervised appliance may be used.
- Always remain in an immediate vicinity of the appliance.

Operating Personnel

- The appliance may only be operated by qualified personnel and trained specialist personnel.
- This appliance may not be operated by persons (including children) with limited physical, sensory or mental capabilities, nor by persons with limited experience and/or limited knowledge.
- Children should be supervised to ensure that they are not playing with or switching on the appliance.

Improper Use

- Unintended or prohibited use may cause damage to the appliance.
- The appliance may only be used when its technical condition is flawless and allows for safe operation.
- The appliance may only be used when all connections are executed according to rules of law in force.
- The appliance may only be used when it is clean.
- Use only original spare parts. Never attempt to repair the appliance on your own.
- Do not introduce any changes in the appliance nor modify it.

1.3 Intended Use

As described below, every use of the appliance for a purpose differing and/or diverging from its intended standard use, is prohibited and considered to be an unintended use.

The following is an intended use:

- cooking and keeping rice warm,

This appliance must be connected according to the regulations in force and may be used only in a well ventilated room or outdoors.

1.4 Unintended Use

An unintended use may lead to personal injuries or property damages caused by hazardous voltage, fire or high temperature. The appliance may only be used to perform tasks described in this instruction manual.

The following is an unintended use:

- preparation of food products other than rice,
- pouring and heating up flammable, harmful, and quickly evaporating liquids or materials, etc.

2 General information

2.1 Liability and Warranty

All information and instructions in this instruction manual account for legal regulations in force, current level of technical engineering knowledge as well as our expertise and experience, developed over the years. If special models or additional options are ordered, or state-of-the-art technical solutions were implemented, the actual scope of delivery of the appliance may, in some circumstances, differ from descriptions and numerous drawings in this instruction manual.

The manufacturer is not liable for any damages nor faults stemming from:

- failure to observe instructions,
- unintended use,
- technical alterations introduced by the user,
- usage of unapproved spare parts.

We reserve the right to introduce technical modifications to the product, intended for improvement of the appliance and its performance.

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2.2 Copyright Protection

This instruction manual, and texts, drawings and images included in it, as well as its other components are copyright protected. It is prohibited to reproduce this instruction manual (including its excerpts), in any form and by any means, and to use and/or transfer its content to third parties without manufacturer's written permission. Violation of the above results in obligation to pay compensation. We reserve the right to claim further damages.

2.3 Declaration of Conformity

The appliance meets the currently applicable standards and guidelines of the European Union. We confirm the above in the EC Declaration of Conformity. We may provide relevant Declaration of Conformity upon request.

3 Transport, Packaging and Storage

3.1 Delivery Check

Immediately upon reception, check the delivery for completeness and possible shipping damage. In the case of visible transport damage refuse to accept the appliance or accept it conditionally. Mark and note the scope of damage in shipping documents/consignment list of the shipping company and lodge a complaint.

Concealed damage must be reported immediately upon its discovery, as compensation claims may only be filed within applicable time limits.

If you find that parts or accessories missing, please contact our Customer Service Department.

3.2 Packaging

Do not dispose of the appliance cardboard box. It may be used to store the appliance when relocating or when shipping the appliance to our service point in the case of any damages.

The packaging and its elements are made of recyclable materials. Particularly, these are: plastic films and bags, cardboard box.

When disposing of the packaging, observe applicable domestic regulations. Recyclable packaging materials should be recycled.

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3.3 Storage

Leave the packaging closed until installation of the appliance; observe external indications concerning method of placing and storage. Store the packaging in the following conditions only:

- in closed rooms;
- in dry and dust-free surrounding;
- away from aggressive agents;
- in a location protected against sunlight;
- in a location protected against mechanical shocks.

In the case of extended storage (over three months), make sure you check the condition of the packaging and the parts regularly. If needed, replace the packaging with a new one.

4 Technical Data

4.1 Technical Specifications

Version / Design

- Operating mode: gas
- Gas burner: single-ring burner
- Ignition type: piezoelectric ignition
- Pilot flame
- Ignition protection
- Gas cut-off valve
- Functions:
 - cooking
 - warm-keeping
- Characteristics of the inner pot: side handles, folding
- The set includes:
 - measuring beaker
 - rice spoon
- **Important indication:**
 - For use in well-ventilated rooms or outdoors only
 - Gas connection set not included in the delivery

Technical Data

Name:	Gas rice cooker 10L
Art. No.:	1505393
Material:	aluminium, enameled, stainless steel
Inner pot version:	aluminium, heat-resistant, can be removed
Volume, in l:	10
Quantity of rice, in portions:	50
Control pressure, in mbar:	50
Connected load:	8kW
Dimensions (W x D x H), in mm:	600 x 490 x 452
Weight, in kg:	15,4

We reserve the right to implement technical modifications.

Gas Pressure Table / Destination Country

Name	Rice cooker, gas						
Art. No.	1505393						
Type of appliance	A1						
Appliance categories	I _{3B/P} (30)	I ₃₊ (28-30/37)		I _{3P} (37)	I _{3B/P} (50)	I _{2H}	I _{2E}
Gas type	G30	G30	G31	G31	G30	G20	
Gas pressure (mbar)	29	28-30	37	37	50	20	
Opening (mm)	1,3				1,0	2,0	
Nominal thermal power, Q_n (kW) (Hi)	7,3				5,6	6,1	
Gas consumption (g/h)	G30:575 (G31:566)				G30:441		

Tab. 1

Appliance categories (Gas pressure, in mbar)	Destination countries
I ₃₊ (28-30/37)	BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT, LU, LV, PT, SI, SK, TR
I _{3B/P} (30)	AL, BA, BE, BG, CY, CZ, DK, EE, FI, FR, GB, GR, HR, HU, IT, LT, LU, LV, MD, MK, MT, NL, NO, RO, RS, RU, SE, SI, SK, TR, UA
I _{3B/P} (50)	AT, CH, CZ, DE, SK
I _{3P} (37)	BE, CH, CZ, ES, FR, GB, GR, HR, IE, IT, LT, NL, PL, PT, SI, SK, TR
I _{2H} (20)	AL, AT, BA, BG, CH, CY, CZ, DK, EE, ES, FI, GB, GR, HR, IE, IT, LT, LU, LV, MD, MK, MT, NO, PT, RO, RS, RU, SE, SI, SK, TR, UA
I _{2E} (20)	DE, LU, PL, RO

Tab. 2

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4.2 Functions of the Appliance

In the rice cooker, 5.6 kW gas version, you may prepare or keep warm up to 8.3 kg of rice (after cooking).

4.3 List of Components of the Appliance

Description for Fig. 1

- | | |
|-----------------------------|---|
| 1. Lid handle | 2. Lid |
| 3. Inner pot handle (2 pcs) | 4. Inner pot |
| 5. Wind screen | 6. Water pan |
| 7. Flame sensor | 8. Burner |
| 9. Burner openings | 10. Thermoelement |
| 11. Feet (4 pcs) | 12. Base |
| 13. Gas connected stub | 14. Pilot flame sight glass |
| 15. Ignition | 16. Temperature maintaining mode switch |
| 17. Cooking mode switch | 18. Gas cut-off valve |
| 19. Measuring beaker | 20. Rice spoon |



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Fig. 1

5 Installation Instructions



CAUTION!

Incorrect installation, positioning, operation, maintenance or misuse of the appliance may lead to personal injury or property damage.

Positioning and installation, as well as repairs may be performed by authorised technical service only and in compliance with the applicable national law.

NOTE!

The manufacturer disclaims all liability and provides no warranty for damages, which may be attributed to non-observance of regulations or incorrect installation.

5.1 Installation

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Unpacking / Positioning

- Unpack the appliance, remove all external and internal packaging elements and shipment safeguards.



CAUTION!

Choking hazard!

Prevent children from accessing package materials, for instance: plastic bags and EPS.

- If the appliance is covered with a protective film, remove it. Remove the film slowly, so no glue residues are left. Remove any glue residues with the use of a suitable solvent.
- Be careful not to damage the rating plate and warning labels fixed on the appliance.
- **Never** place the appliance in humid or wet environment.
- Place the appliance in a way making the connections easily accessible, so that they may be quickly disconnected if such a need arises.
- The appliance should be placed on surfaces that are:
 - even, with sufficient bearing capacity, resistant to water, dry and resistant to high temperatures;

Installation Instructions

- sufficiently large, and thus enabling usage of the appliance with no problems;
 - easily accessible;
 - well ventilated.
- Maintain sufficient clearance from table edges. The appliance might turn over and fall down.
 - Maintain minimum clearance of 15 cm from walls and objects at both sides and at the rear, as well as 50 cm over the appliance.

5.2 Gas Connection

- Before establishing the connection to gas installation, make sure that the appliance is set to gas type and pressure available in the installation location (see rating plate on the appliance and packaging, as well as Tables 1 and 2 in sections '**Technical Data**').
- A certified gas cut-off valve must be installed in an easily accessible location between the gas supply installation and the appliance, so that, if needed, gas supply may be interrupted at any time.
- Make sure that the gas cylinder (if applicable) is correctly set up and secured, and if it is located in a dry place.
- To avoid pressure losses and ignition problems, use only the correct gas connection sets. Observe regulations in force in the country of installation.
- Length of the gas hose may not exceed 1.5 m.
- Use only gas hose with, at least, diameters equalling the diameter of the appliance's gas connection.
- The gas connection stub is found to the right of the control elements. Execute the connection the following way (Fig. below):
 - connect suitable gas hose (a), featuring suitable diameter, to the gas connection stub (13) of the appliance;
 - bind the gas hose (a) and the gas connection stub (13), using a wire (c).



Fig. 2

NOTE!

Inspect the gas hose regularly. If you identify damages, replace it immediately.

- Make sure that the gas hose does not run on or near hot surfaces, is not subject to stress or pressure and does not come into contact with sharp edges or other objects that could damage the hose.
- After executing the gas connection of the appliance, all connection points between the gas source and the appliance must be subject of tightness check. To this end, use spray for detecting leakages or foam producing agents, which do not spur corrosion. Connection points should be covered with an agent — no air bubbles should be produced. Check also the gas cut-off valve.

WARNING!

Do not use open fire to test tightness!

Ignition and Switch Off Test

- When starting up the appliance always follow the below instructions on igniting and switching off.

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ATTENTION!

Before igniting or re-igniting the ignition flame it is required to completely switch the appliance off for 5 minutes.

- Before starting up, check the appliance for gas leakages. Use soapy water or other agent for detecting leakages. Wipe suds off after the test.
- To provide for correct operation, perform the following operations:
 - Remove the inner pot, wind screen and base.
 - Rotate the gas cut-off valve to ON position.
 - Carefully press the cooking mode switch (THEN COOK) down. The switch should hold in the middler and do not latch. This is an **ignition protection**, which prevents accidental switching the main burner on when the temperature maintaining mode switch (WARMING) has already been pressed.
 - Press the ignition (FIRST IGNITE) down, until it clicks and then release it. The ignition flame should light up. The red temperature maintaining mode switch (WARMING) controls the ignition flame and in ON state it is covered with flame (FIRST IGNITE). Pressing the ignition (FIRST IGNITE) also activates and uncovers the temperature maintaining mode

switch (WARMING). It remains down, until it is not pushed up to put the ignition flame out. If the ignition flame did not light up, repeat the process until the ignition flame lights up. If after the subsequent attempt the ignition flame does not light up, read the section '**Possible Malfunctions**'.

- Re-fit the base, wind screen, and an **empty** inner pot in the right order. When the ignition flame is lit, press the cooking mode switch (THEN COOK) down. The appliance should switch off within 3–4 minutes. If the appliance does not switch off, push the cooking mode switch (THEN COOK) up to OFF position and read the section '**Possible Malfunctions**'.
- When the appliance switches off normally, add half a litre of water and wait for a click indicating that the sensor has reset. With the ignition flame lit press the cooking mode switch (THEN COOK) down again. The appliance should dry-cook the inner pot and switch itself off. If the appliance does not switch off normally, push the cooking mode switch (THEN COOK) up to OFF position. To identify causes and solutions, read the section '**Possible Malfunctions**'.
- When removing the inner pot, make sure that the red temperature maintaining mode switch (WARMING) is pushed up until it engages and is covered by ignition (FIRST IGNITE). Then, it is in OFF position.

6 Operating Instruction



WARNING

Risk of burns by hot elements or surfaces!

Never touch a hot surface of the appliance during operation and directly afterwards. Wait for the appliance to cool down.

When inserting/removing, use lid handles and inner pot handles.

Use kitchen towels or protective gloves.

Risk of burns by ignition flame!

Do not look directly into the hose opening when checking the flame.
Maintain safe distance.

Danger of scalding by steam coming out of the lid!

Do not hold hands nor face directly over the steam outlet opening on the lid nor the air outlet opening.

Indications for User

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- Do not operate the appliance with an empty inner pot (except for operation check).
- The appliance is intended for professional use and may be operated by professional personnel only.
- Make sure that installation of the appliance is ordered with a qualified gas installation technician.
- The inner pot is designed for this gas rice cooker only and may not be used with other appliances. Otherwise, this might lead to damages.
- The bottom burner unit is designed for this gas rice cooker only and may not be used with other appliances.
- Maintain safe distance when lighting up the appliance.
- Do not block the ignition with water or rice, as this leads to unsuccessful ignition.
- The burner should always be kept dry.
- To avoid incomplete gas burning, do not cover the top side of the appliance.
- Never leave the operating appliance unattended.

Operating Instruction

- Avoid damaging the inner pot's bottom as an outcome of colliding with other objects.
- It is a normal thing for colour of the aluminium inner pot to change. The reason for this discolouration is the water quality, insufficient amount of water, subsequent cooking processes occurring one after or left-over rice. Nevertheless, the inner pot may be safely used.

Before First Use

1. Before first use, clean the appliance, removable elements (lid, inner pot, wind screen, water pan) and accessories, following indications in section '**Cleaning**'.
2. Thoroughly dry all washed elements.
3. Assemble the appliance:
 - put the water pan on the base of the appliance;
 - wind screen fit on the base so that the hose opening is over the control elements.
4. Before using the appliance, make sure that its condition is flawless and that it is located in a well ventilated place.
5. Check the appliance connection to gas supply.
6. Make sure that there are no objects near or under the appliance that may restrict the amount of air necessary for burning.
7. To start the appliance up, perform the following instructions.

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Preparation of Inner Pot with Rice

1. Prepare the required amount of rice. Use the included measuring beaker to measure out the rice.
2. Wash rice in a separate container.
3. Rinsed rice mix with fresh water in 1:1.3 ratio (rice : water) and put it in the inner pot. Mind the markings on the inner pot.

Example: Pour 3 beakers of rinsed rice (measuring beakers – *cups*) and pour fresh drinking water up to marking 3 on the inner pot.

4. Insert the inner pot in the wind screen.

ATTENTION!

Wet bottom of the inner pot leads to pour ignition or clogging of the burner, and thus to inefficient burning.

Before inserting in the appliance, clean and dry the bottom of the inner pot.

5. Cover the inner pot with the lid.

Appliance Start-Up

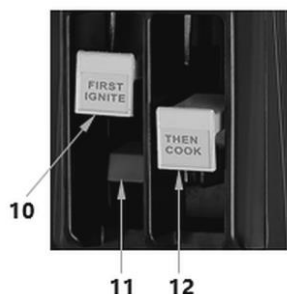


Fig. 3

1. Make sure that the gas cut-off valve is open, and the hose opening is directly over the control elements.
2. Press the ignition (FIRST IGNITE) (10) down for 2 seconds, until it engages, and hold it pressed for approx. 5 seconds.
3. Release the ignition (FIRST IGNITE) (10) and check the ignition flame, looking through the hose opening. If the ignition flame is lit, the appliance is ready to operate.

When the ignition (FIRST IGNITE) (10) switches back, the temperature maintaining mode switch (WARMING) (11) remains down.

4. If the ignition flame does not light up, wait for 5 minutes and then repeat the steps 1–3 in order to light up again the ignition flame.
5. Make sure the ignition flame is still lit, and then light up the main burner by pressing the cooking mode switch (THEN COOK) (12) down.
6. Look through the hose opening to check if the main burner is lit.

Important Indications

- If the wind screen and the inner pot are not properly installed, the main burner may not light up, although the ignition flame is lit.
- When cooking, do not pull the temperature maintaining mode switch (WARMING) up: otherwise the appliance will switch off.
- If the main burner has not been lit or has gone off, push the cooking mode switch (THEN COOK) up to OFF position, until it engages.

Cleaning

- Wait for the ignition flame to light up and only then do press the cooking mode switch (THEN COOK) down. As long as the ignition flame is lit, it remains down.

Cooking Rice and Maintaining Its Temperature

1. When the cooking process ends, the cooking mode switch (THEN COOK) moves automatically up.
2. After the cooking process is finished, leave the lid closed for the next 10–15 minutes, so the rice becomes more fluffy.
3. Then, carefully remove the lid from the inner pot, using lid handle to this end.
4. Serve the ready rice. Use the enclosed rice spoon to mix and serve rice.
5. After taking out rice, cover the inner pot with the lid, so that the rice does not cool down.
6. Press the temperature maintaining mode (WARMING) down to switch the appliance into the temperature maintaining mode.

The recommended time of keeping the rice warm is one hour.

7. If warming up is required, push the temperature maintaining mode switch (WARMING) up.

Switching the Appliance OFF

1. When the inner pot is removed after the rice preparation process, push the temperature maintaining mode switch (WARMING) up, until it engages. Then, the temperature maintaining mode switch (WARMING) is in OFF position.

7 Cleaning

7.1 Safety Instructions for Cleaning

- Close the gas supply valve before cleaning.
- Leave the appliance to cool down completely.
- Do not clean the appliance with a pressurized water jet.
- Do not use any sharp or pointed, nor metal implements (knife, fork, etc.). Sharp or pointed objects may damage the appliance.
- For cleaning, do not use any scouring agents that contain solvents nor corrosive cleaning agents. They may damage the surface.

7.2 Cleaning

1. Clean the appliance and its equipment after each use.

2. Remove the inner pot from the wind screen.

ATTENTION!

Never wash the external container in a dishwasher.

Do not use any metal cleaners, as they may scratch the surface of the inner pot.

3. Wash the inner pot thoroughly after each use in warm water and with a mild cleaning agent. Remove carbon deposits at the bottom of the inner pot, as otherwise they will negatively affect heat transfer.
4. Use a clean cloth to wipe the inner pot.
5. Wash the lid, wind screen and water pan, as well as accessories (measuring beaker, rice spoon) in warm water, using a soft cloth or a sponge and a mild cleaning agent.
6. To end with, rinse all parts thoroughly in fresh water.
7. Dry the cleaned parts thoroughly with a soft cloth.
8. Clean the base with a soft, damp cloth and dry it thoroughly.
9. To provide for effective burning, clean the burner regularly. Use soft, damp cloth.
10. Use a needle to clean openings of the burner.

8 Possible Malfunctions

The table below contains descriptions of possible causes and solutions to malfunctions or errors during operation of the appliance. When malfunction cannot be removed, contact the technical service.

In such a case, provide article number, model name and serial number. These data may be found in the rating plate.

Problem	Possible Cause	Solution
No gas supply, the appliance does not ignite	The gas cut-off valve is not open	Open the gas cut-off valve
	Bent or flattened gas hose	Straighten or replace the gas hose
	Air in gas hose	Repeat ignition
	Obstructed burner openings	Clean burner openings
	Burner damaged	Contact the service company
	Too fast an ignition process	Perform the ignition process slowly
Main burner switches off before the rice is fully cooked	Too little water for a given amount of rice	Add suitable amount of water
	Water spilled over the flame sensor	Dry the flame sensor
	Incorrectly inserted water pan, inner pot and/or wind screen	Insert correctly elements of the appliance
	Damaged or soiled thermoelement	Contact the service company

Problem	Possible Cause	Solution
Ignition flame and main burner go off during the cooking process	Liquid spilled over the ignition flame	Clean or replace the burner
	Obstructed ignition flame opening	Clean or replace the ignition flame opening
	Too low a gas supply pressure	Check the gas hose for correct size Full open the gas cut-off valve
	Thermoelement is wet or damaged	Clean or replace the thermoelement
Main burner does not switch on automatically	Damaged or soiled thermoelement	Contact the service company
	Damaged gasket or spring of the gas cut-off valve	Contact the service company
Too little a main burner flame	Too low a gas supply pressure	Contact the gas company
	Obstructed burner openings	Clean burner openings
Yellow flame at the main burner Soot at the bottom of the inner pot	Incorrect type of gas	Operate the appliance only with the gas type stated on the rating plate
	The gas cut-off valve is not fully open	Open the gas cut-off valve
	Soiled burner or there are insects inside the burner	Clean the burner, and replace, if needed Remove insects from the burner

Possible Malfunctions

Problem	Possible Cause	Solution
Too high a flame	Water spilled over the burner Burner elements and burner nozzles are clogged	Clean burner elements or replace the burner
	Damaged gas pressure controller	Replace gas pressure controller
Water or rice boil over	Too much water or too much rice in the inner pot	Do not exceed the maximum amount of water or rice
Inner side of the inner pot becomes dark-grey	After cleaning, the inner pot has not been dried	Dry the inner pot thoroughly after cleaning
	Surface of the inner pot has been discoloured by fumes to dark-grey colour	Aluminium discolouration is not harmful to health

9 Disposal

At the end of the appliance's operational life cycle, dispose of the appliance, observing national and local regulations. To this end, we recommend contacting a professional company or local authorities' unit, proper for utilisation matters.

Before disposing of the appliance make sure that the appliance cannot be restarted to prevent any abuse and related risks, and then deliver it to the local collection point.