

**Cook Pro Pot**  
Professional Rice Cooker

**INSTRUCTION MANUAL**



**RICE COOKER AND FOOD STEAMER**

**TT-RC2P**

[www.zline-world.com](http://www.zline-world.com)



Thank you for choosing **Cook Pro Pot** Professional Rice Cooker by **TurboTronic®**.

Cooking has never been easier, Enjoy easy home cooking with the Aroma 8-Cup (Cooked) Pot Style Rice Cooker and Food Steamer. Restaurant-quality rice. Healthy steamed meals. Delicious one-pot dishes. Prepare all this and more at the flip of a switch!

### **SPECIFICATION**

Brand:	<b>TurboTronic®</b>
Model:	TT-RC2P
Rated voltage:	220-240V/ 50/60Hz
Power:	500W
Capacity:	1.5L

### **IMPORTANT SAFEGUARDS**

When using the SLOW COOKER, basic safety precautions should always be followed, including the following:

1. Read all the instructions.
2. To protect against the risk of electrical shock do not put base in water or in any other liquid.
3. Close supervision is necessary when appliance is used near children.
4. NEVER ALLOW A CHILD TO USE THIS PRODUCT.
5. Unplug from the socket when not in use, before putting on or taking off attachments, and before cleaning.

6. The use of attachments or tools not recommended by supplier may cause fire, electric shock or injury.
7. Do not use outdoors.
8. DO NOT let the power cord hang over the edge of the table or kitchen countertop. Keep it away from any hot surfaces.
9. KEEP YOUR APPLIANCE AWAY FROM ANY HOT PLATES, BURNERS AND HEATED OVENS.
10. Extreme caution must be used when moving the slow cooker when it contains hot food, water, or other hot liquids.
11. Do not use the slow cooker other than for its intended use.
12. Do not switch on the slow cooker if the ceramic pot is empty.
13. Allow lid and ceramic pot to cool down first before cleaning with water.
14. Never touch the outer enclosure of the slow cooker during its operation or before it cools. Use the handles or knobs. Do not touch hot surfaces. Use oven gloves or a cloth when removing lid or handling contents.
15. Never cook directly in the base unit. Use the ceramic pot.
16. Do not use ceramic pot or ceramic lid if cracked or chipped.
17. Do not leave the slow cooker connected to the socket outlet when not in use.
18. Do not switch on the slow cooker when it is upside down or laid on its side.
19. The ceramic lid and ceramic pot are fragile. Handle them with care.
20. The appliance must not be immersed in water.
21. 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.
22. Children should be supervised to ensure that they do not play with the appliance.
23. If the supply cord is damaged, it must be replaced by a special

cord or assembly available from the manufacture or its service agent.

24. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

### **SAVE THESE INSTRUCTIONS.**

\* These units are “household use” Preheating of the appliance is not necessary.

### **OPERATING INSTRUCTIONS:**

Please read this instruction carefully before using the appliance.

### **CAUTIONS TO READ BEFORE USING RICE COOKER:**

1. Only use this product with the correct AC voltage outlet. (Please see the box and label at the bottom of rice cooker for the correct rate voltage.)
2. Be sure to unplug AC cord when pan is not in cooker, or when cooker is not being used. Remember the “KEEP WARM” feature operates whenever the cord is plugged in
3. Place the inner pot inside the cooker before operating. Turn the pot gently to right and left.
4. If the switch button is difficult to press to the “cook” position, do not try to force it down. This difficulty usually occurs when inner pot is of fully inserted in cooker or when cooking has just finished.
5. Place the lid on your inner pot while cooking, keep the lid in place after serving to prevent your rice from drying out or discoloring.
6. Keep bottom of inner pot and surface of heater plate free of foreign matter to prevent operating malfunctions.

### **MAINTENANCE PROCEDURES**

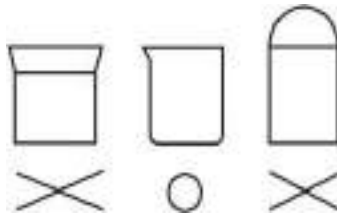
1. Remove inner pot and lid and wash them in hot soapy water, taking care to rinse completely, then dry with a soft cloth.
2. Clean outside of cooker with a clean damp cloth. Never clean any part of the cooker with abrasive cleaner. Use a damp cloth or sponge with water and mild dish detergent. Do not submerge any part of

cooker in water. Wash only inner pot and lid.

3. To clean the heating plate and thermo-control plate, use steel wool to polish or remove any residue. Then wipe with a damp cloth. Allow to dry completely before re-using. You must keep the heating plate and thermo-control plate free from any foreign objects, otherwise the cooker will not operate properly.
4. Improper cleaning of cooker may cause unpleasant odors.
5. Any residue to the vinegar or salt may cause pan to corrode.

## HOW TO USE

1. Using the measuring cup provided in the package, measure and add rice to the inner pot.
- 2.



3. By measuring cup, add amount to water to the rice inside the inner pot according to the following standard:

### Cups of Raw Rice

### Water add to the line on pot

25 cups	25 – 25 1/2 cups
20 cups	20 – 20 1/2 cups
15 cups	15 – 15 1/2 cups
14 cups	14 – 14 1/2 cups
12 cups	12 – 12 1/2 cups
10 cups	10 – 10 1/2 cups
8 cups	8 – 8 1/2 cups
6 cups	6 – 6 1/2 cups
4 cups	4 – 4 1/2 cups
2 cups	2 – 2 1/2 cups

3. Set inner pot in cooker. Place rice and water in inner pot. Close the

- lid firmly. Turn pan gently to right and left. Close the cover firmly.
4. Plug in power cord. Do not plug in until ready to cook. Otherwise, rice may be spoiled. If pot is not in cooker, cooking will not begin.
  5. Press switch. The COOK indicator tells you the cooking has started.
  6. When rice is done, the switch will pop up. After the switch pops up, leave covered for at least 15 minutes to steam rice.
  7. Unplug after each use. Grasp the plug, not the cord.
  8. When you stew, the water level should not more than 70% of the volume.
  9. Do not attach the ventilating hole for fear scaling.



## Disposal of old electrical appliances



The European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal unsorted municipal waste stream. Old appliances must be collected separately in order to optimize the recovery and recycling of the materials they contain, and reduce the impact on human health and the environment.

The crossed out “wheeled bin” symbol on the product reminds you of your obligation, that when you dispose of the appliance, it must be separately collected.

Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.

## LIMITED WARRANTY

Limited Warranty applies to purchases made from authorized retailers of **TurboTronic®**.

**TurboTronic®** Warranty coverage applies to the original owner and to the original product only and is not transferable.

**TurboTronic®** warrants that the unit shall be free from defects in material and workmanship. Limited Warranty apply only when it is used under normal household conditions and maintained according to the requirements outlined in the Owner's Guide, subject to the following conditions and exclusions:

### What is covered by this warranty?

1. The original unit and/or non-wearable parts deemed defective, in **TurboTronic®** sole discretion, will be repaired or replaced
2. **TurboTronic®** reserves the right to replace the unit with one of equal or greater value.

### What is not covered by this warranty?

1. Normal wear and tear of wearable parts (such as blending vessels, lids, cups, blades, blender bases, removable pots, racks, pans, etc.), which require regular maintenance and/or replacement to ensure the proper functioning of your unit, are not covered by this warranty.
2. Any unit that has been tampered with or used for commercial purposes.
3. Damage caused by misuse, abuse, negligent handling, failure to perform required maintenance (e.g., failure to keep the well of the motor base clear of food spills and other debris), or damage due to mishandling in transit.
4. Consequential and incidental damages.
5. Defects caused by repair persons not authorized by **TurboTronic®**. These defects include damages caused in the process of shipping, altering, or repairing the **TurboTronic®** product (or any of its parts) when the repair is performed by a repair person not authorized by **TurboTronic®**.
6. Products purchased, used, or operated outside Europe.

Illustrations may differ from actual product.

We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.

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