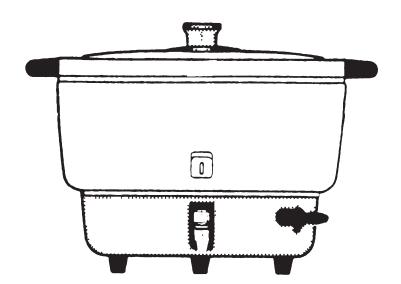
# Paloma

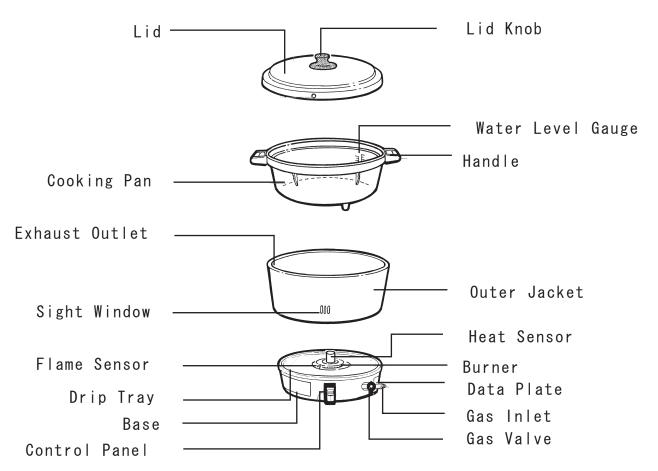
# Model PR-6DSS/PR-10DSS GAS RICE COOKER

# CUSTOMER INSTRUCTION MANUAL



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### MAIN COMPONENTS



### SAFETY INSTRUCTIONS

### [TO USE THIS APPLIANCE SAFELY]

To ensure safe and proper use of this appliance safely, Please read these instructions carefully

<b>⚠</b> DANGER	Indicates an immensely hazardous situation which, if not avoided will result in a fire or serious injury or death in the most extreme situation.
<b>≜</b> WARN I NG	Indicates a potentially hazardous situation which, if not avoided could result in a fire or serious injury or death.
<b>△</b> CAUTION	Indicates a potentially hazardous situation which, if not avoided could result in a minor injury or property damage.

Definition of Symbols.



Generally prohibited



What should be followed



No fire to be ignited



Do not touch



Do not dismantle



#### ■ Gas Leakage

If a gas leak occurs, do not light an appliance. Do not turn on or off electric appliances. Do not plug or unplug any appliance and do not use the telephone.

- ightarrow A flame or spark may ignite the gas and cause a fire.
- Cease operation immediately and close the Gas Intake Valve.
- 2 Open all windows and the doors.
- 3 Contact your nearest Paloma distributor.





#### ■ Gas Type

Ensure that the type of gas you use matches the gas type shown on the rating plate.

- → Using a different gas type may cause a fire, imperfect combustion or scalds.

  Call your nearest Paloma distributor if gas type is unknown or the gas type is incorrect.
- Do not disassemble.

Do not attempt to disassemble, repair or modify this appliance.

→ This may cause malfunction of the appliance and personal injury.

#### ■ Fire Prevention

Do not move the appliance during cooking or directly after cooking.

 $\rightarrow$  Fire or scald may result.

Do not place flammable materials in the vicinity of or under the appliance.

→ This may cause a fire. Spray cans may explode.

Do not place towels or the like on the vapor outlet or the exhaust outlet.

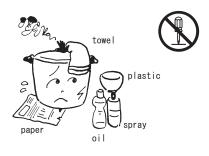
 $\rightarrow$  This may cause a fire or imperfect combustion.

Do not use gasoline or other flammable vapors or liquids in the vicinity of the appliance.

 $\rightarrow$  This may cause a fire.

Do not leave the appliance unattended while cooking.

 $\rightarrow$  This may cause a fire.







- Actions to be taken if a malfunction occurs.
- ① Cease operation immediately when abnormal combustion, odour or noise is observed.
- 2 Close the Gas Valve and follow the instructions.
- 3 Secure your safety first in case of fire, then close the gas valve.



### (A CAUTION)

#### ■ Ensure adequate ventilation

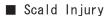
Always open the window or use a ventilation fan when cooking.

ightarrow This may cause a concentration of carbon monoxide.



Do not use for any other application than rice cooking.

 $\rightarrow$  The appliance could be damaged by overheating or abnormal combustion and fire may result.



Do not touch the appliance other than the Control Panel during or directly after cooking as the appliance and its surrounds become hot.

 $\rightarrow$  This may cause scald.

Do not place your face too close to flame window when igniting.

 $\rightarrow$  This may cause scald injury to your face.

Do not get your face or hands too close to vapor and exhaust outlet.

→ Vapor and exhaust air may cause scald injury.

#### ■ Cautions for Handling

Be sure to hold the Handle when placing the Cooking Pan to prevent injury to your hand.

Do not give a shock to the sensing part.

#### ■Service Parts and Accessories

Do not use other than Paloma genuine parts and accessories.

 $\rightarrow$  This may damage the appliance.

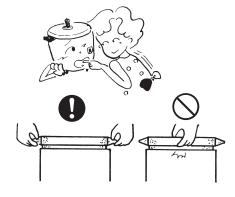
#### Service

This appliance must be serviced by an authorized person.











### INSTALLATION

### **A WARNING**

Make sure that the installation position conforms to following conditions.

- Well ventilated.
- Nothing may fall down onto the appliance.
- Will not be affected by wind.
- The installation position is flat and stable.
- No flammable materials are stored or positioned in the vicinity of the appliance.
- Water must not splash onto the appliance.
- The appliance is not affected by direct heat.

This appliance shall be installed in accordance with:

Local Gas Fitting Regulations Municipal Building Codes AGA Installation Code AG601 And any other Statutory Authority



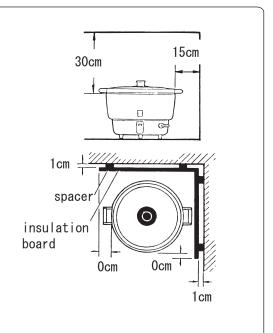
### FIRE PREVENTION

### ( WARN ING)

Minimum Clearance

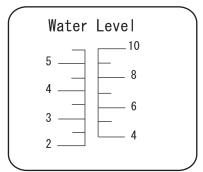
The rice cooker shall be installed with minimum clearance of 15cm at the sides and 30cm above the rice cooker's knob.

When above condition can not be fulfilled place in approved non-combustible heat insulation board. The boad is to be minimum 3mm thickness and non-metalic. Minimum clearance in this case is shown to the right.



### PREPARATION

Measure the amount of rice with the measuring cup and rinse rice quickly to remove dirt and bran.

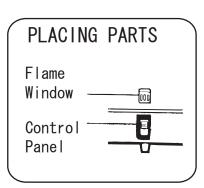


See the water level gauge inside the cooking pan and fill with the appropriate amount of water. For example when 6 litres of rice is cooked fill with 6 litres of cooking water.

- The left gauge shows Shou (Japanese measurement) and the right shows Litre,
- The gauge is for your guidance only. Adjust the amount of water depending on your preference for softer rice or harder rice.
- Do not cook larger or less amount of rice than the gauge level.
- For delicious rice, soak rice in water for about 30 minutes before cooking.

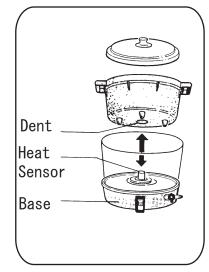
If cooking performance is uneven when cooking large amounts of rice, please try with increased level of water or longer soaking time.

Cooking performance is not always perfect. This may be caused by different types of rice. If it is not satisfactory, please reduce the rice volume from 10L (full amount) down to 8L or less, for better result.



Place the Outer Jacket on the Base. Align the Flame Window above the Control Panel.

 Improper placement will result in failure in ignition, early cut-off, or burnt rice.



Make sure that the Heat Sensor touches the Dent in the bottom of the cooking pan.

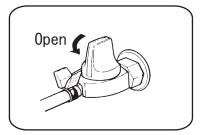


Check that objects like rice paddle are not left on the base. This will prevent the risk of abnormal combustion or a fire.

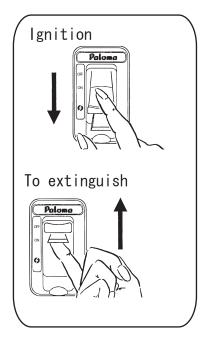


Check that the Dent in bottom of cooking pan or the Heat Sensor is clean to prevent the risk of abnormal cooking

### COOKING INSTRUCTIONS



Open the Gas Supply Valve after making sure that the ignition lever is in OFF position.



- (1) Push down the Ignition Lever until it clicks.
  - Hold the Ignition Lever in the Ignition position until the burner ignites.
- 2 Look though the Flame Window to make sure the flame is lit.



If the burner does not ignite, push up the Ignition Lever until it clicks.

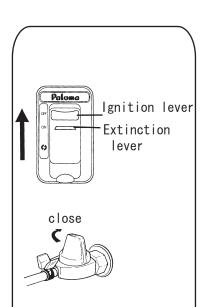
Remove the Cooking Pan to allow any gas to escape.

Refit the Cooking Pan and try igniting again.

→Leaving the gas may cause explosive ignition or scalds.

### REQUEST

- When using the rice cooker for the first time or after having not used for long time, the piping may be filled with air instead of gas. If necessary repeat the ignition procedure to purge the air inside.
- If the flame goes out when releasing your finger, the Lever was not held down long enough.
   Push up the Lever and repeat the ignition procedure holding the Lever for a longer period.



- ③ When cooking is complete, the ignition and extinction lever returns to the original "OFF" position automatically.
- 4 After making sure of the flame extinction shut off the Gas Supply Valve.
- ⑤ Allow rice to steam with the lid closed for 10 to 15 minutes after the burner extinguishes.
  - Do not open the Lid during this steaming process. Opening the Lid during this time will affect the quality of the rice.



The Cooking Pan remains hot after cooking. When moving the Cooking Pan be sure to place on non-flammable materials.

### TROUBLE SHOOTING GUIDE

Please check and take action in accordance with following guide. Contact your nearest Paloma distributor for other failures or when failures can not be fixed.

FAILURE	CAUSE	ACTION	REF. PAGES
*The Burner fails to ignite. *Ignition fails. *The flame goes out when in use.	The Gas Supply Valve is not fully opened.	Fully open the Valve.	6
	The Burner is clogged or wet.	Clean the Burner.	8
	Air in the piping.	Repeat the ignition procedure to	6
		expel the air.	
	Ignition operation is incorrect.	Hold the Ignition Lever for longer	6
		time.	
	Flame sensor is clogged or wet.	Clean the sensor.	8
	The Cooking Pan is not set properly.	Set Properly.	5
	Cylinder is empty (If LPG).	Replace with new cylinder.	-
*Yellow or unstable flame is observed. *Abnormal combustion noise is heard.	The Burner is clogged or wet.	Clean the Burner	8
	The appliance is tilted.	Place on a flat surface.	4
	The cooking pan is not set properly.	Set properly.	5
*Cooking is imperfect *No automatic extinction. *Early cut-off. *Boiling over. *Scorching. *Uneven Cooking	The dent of the Cooking Pan and the	Repeat the ignition operation.	8
	Flame sensor are not clean.	Clean the Sensing Burner Orifice.	
	The Lid is not securely closed.	Close securely.	5
	Rice amount is not correct.	Measure properly.	5
	Steaming process is omitted.	Steam rice for about 15 minutes	5
		after cooking.	
	Incorrect amount of water.	See PREPARATION.	5
	Soaking time is not enough.	Allow proper soaking time.	5
	Washing rice too thoroughly.	Wash quickly.	5
	Too much crushed rice.	Do not use crushed rice.	5

### INSPECTION AND MAINTENANCE

- Ensure occasional inspection and maintenance is carried out.
- Do not use the appliance in case of malfunction.
- Ensure that the Gas Valve is closed and that the appliance is not hot.
- Periodical service and inspection by a qualified service person is recommended.

### INSPECTION POINTS

- 1. Check that there are no flammable materials around the appliance.
- 2. Check that Outer Jacket, Cooking Pan, Lid are properly set.
- 3. Check that the gas supply connection is tight.
- 4. Check that there is no gas smell.
- 5. Check that the rice cooker is clean.

#### **MAINTENANCE**

- 1. Be sure to protect yourself by wearing a pair of gloves.
- 2. Do not drop the appliance or its parts.
- 3. Ensure that all components are properly set after the maintenance.

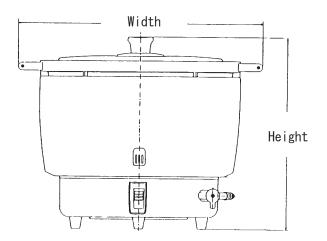
Use mild soapy water for cleaning.

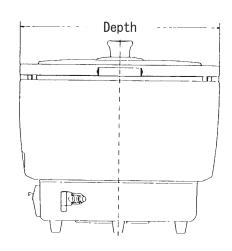
Do not use benzine, thinner or alkali detergent, which may damage the appliance. Do not use polishing powder or scrub printing and painting surface to avoid scratches.

Cooking Pot and its dent	Clean and dry outside and inside the Cooking Pan after each use.  Make sure that the dent on the bottom of the Cooking Pan is free of dirt or debris.  Do not damage the dent.  Dent
Lid, Outer Jacket Dip Tray	Wipe using a mild soapy water and a damp cloth. Do not immerse the Base in water.
Heat Sensor	When the Heat Sensor gets dirty, wipe it off with a damp cloth supporting the sensor part with your other hand.
Burner	When unstable flame is observed or the burner gets very dirty, clean the Burner with a fine wire brush.  ■ Blockage in the Burner will result in imperfect combustion.  ■ Ensure normal combustion after cleaning.
Flame Sensor	When the sensor gets dirty or wet wipe it off with a soft cloth to prevent ignition failure.

### SPECIFICATIONS

Model	PR-6DSS	PR-10DSS
Туре	Gas Rice Cooker	Gas Rice Cooker
Ignition	Piezzo Ignition	Piezo Ignition
Dimensions	$414 \times 513 \times 410$ mm (H × W × D)	$449 \times 573 \times 470 \text{mm}  (\text{H} \times \text{W} \times \text{D})$
Net Weight	11. 5kg	14. 2kg
Cook Volume	Minimum 2.0 liters	Minimum 3.6 liters
	Maximum 6.0 liters	Maximum 10.0 liters
Safety Device	Flame Failure Device	Flame Failure Device
Gas Connection	$\phi$ 9.5mm Rubber Horse	$\phi$ 9.5mm Rubber Horse
Gas Consumptiom	7.28kW Propanr Gas	11.2kW Propane Gas





- Refer to the appliance data plate.
- Refer to the requirements of the local gas authority.