

SINCE 1908

Solis

RICE & POTATO COOKER

Type 8161

User manual



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▲ INTENDED USE

- This appliance is intended to cook various dishes due boiling or steaming.
- Only use the appliance as described in this manual.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
- This appliance is intended for indoor use only.
- 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.
- Any use of the appliance other than described in this manual is regarded as misuse and may cause injury, damage to the appliance and void the warranty.

▲ IMPORTANT SAFETY PRECAUTIONS

GENERAL SAFETY INSTRUCTIONS

▲ WARNING

- Ensure you have fully read and understood the instructions in this user manual before you install or use the appliance. Keep this document for future reference.
- Do not use the appliance if a part is damaged or defective. Replace a damaged or defective appliance immediately.
- If the power cable is damaged, replace it with an original special cable or assembly available from the manufacturer or its service agent.
- Do not place anything on the lid during storage.

SAFETY INSTRUCTIONS REGARDING INSTALLATION

⚠ WARNING

- Do not drop the appliance and avoid bumping.
- Place the appliance on a stable, flat, heat and moisture resistant surface.
- Keep a minimum safety distance of 20 cm between the appliance and walls, curtains or other materials and objects and make sure that the air around the appliance can circulate freely.
- Do not place the appliance in direct sunlight.
- Before using the appliance, check that the voltage stated on the type plate of your appliance matches your mains voltage. Do not operate the appliance with a multiway plug adapter.
- Do not use a timer or a separate remote-control system that switches on the device automatically.
- Do not leave the power cable hanging over table edges to prevent the appliance from being pulled down. Make sure that neither the appliance nor the power cord or plug comes into contact with hot surfaces, such as hotplates or a radiator, or that they come into contact with the appliance itself.
- Never place the appliance in such a way that it is at risk of falling into water or coming into contact with water resp. other liquids (e.g. in or near a sink).
- Never reach for an appliance that has fallen into water or other liquids:
 - Always wear dry rubber gloves to unplug the appliance before taking it out of the water.

- Do not start using the appliance again before having it checked for functionality and safety by Solis or a service center authorized by Solis.
- Do not place the appliance directly under a power outlet.
- Switch off and unplug the appliance before moving the appliance.
- Fully unwind the power cable before use.

SAFETY INSTRUCTIONS REGARDING USE

⚠ WARNING

- Children must be supervised to ensure that they not play with the appliance.
- Do not operate the appliance with wet hands.
- Only use the appliance with the provided accessories or accessories recommended by Solis. Incorrect accessories or misuse can lead to damage to the appliance.
- Parts of the appliance may get hot during the cooking process.
- Only use the appliance when the cooking pot and the condensed water tank are placed correctly.
- Do not move the appliance when in use or when it contains hot water.
- Do not cover the steam outlet valve when the appliance is in use.
- Be careful when opening the lid. Hot steam may escape.
- Do not use the cooking pot directly on a stove. Only use the cooking pot in this appliance.

- Do not switch on the appliance when the cooking pot is not in the appliance.
- Never place food directly in the appliance. Always use the cooking pot.
- Only use the steaming tray in combination with the cooking pot.
- Do not switch on the appliance when it is empty.
- Always close the lid during the cooking process.
- Avoid spillage on the power connector.
- Do not use the Keep Warm function for more than 24 hours.
- Remove the plug from the socket when the appliance is not in use.
- Do not touch the surface of the heating element during or shortly after use. The heating element may be subject to residual heat.

SAFETY INSTRUCTIONS REGARDING MAINTENANCE

▲ WARNING

- Switch off and disconnect the appliance from the power source before service and when replacing parts.
- Let the appliance cool down before cleaning.
- Never immerse the appliance in water or place it in a dishwasher.
- Only the cooking pot and steaming basket can be cleaned in the dishwasher.
- Do not use abrasive chemical cleaning agents such as ammonia, acid or acetone when cleaning the appliance. This can damage the appliance.

▲ CONTENTS

Please check the contents of the package:

1x Measuring cup

1x Rice scoop

1x RICE & POTATO COOKER

1x User manual

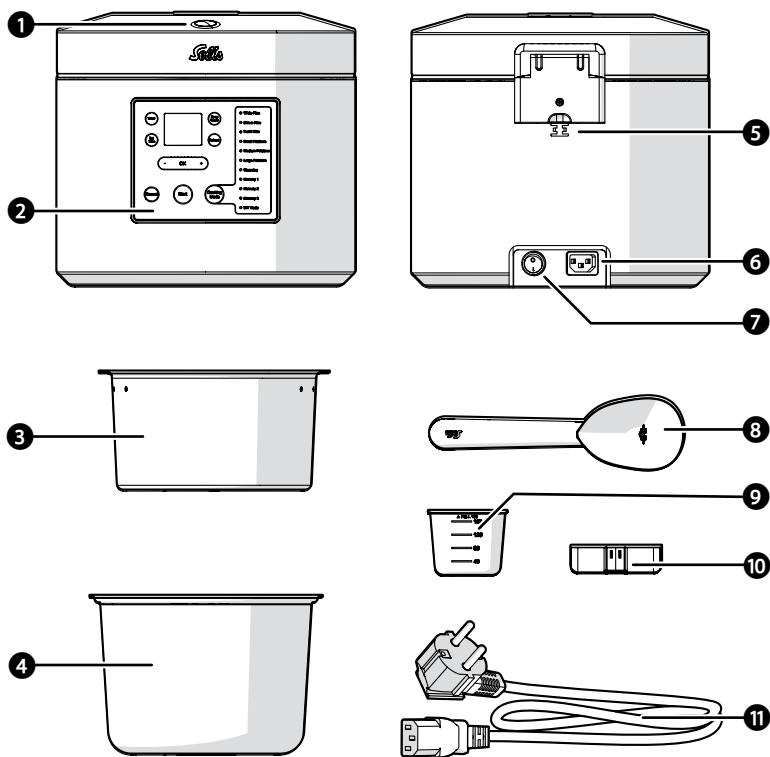
1x Cooking pot

1x Power cable

1x Steaming basket

▲ APPLIANCE DESCRIPTION

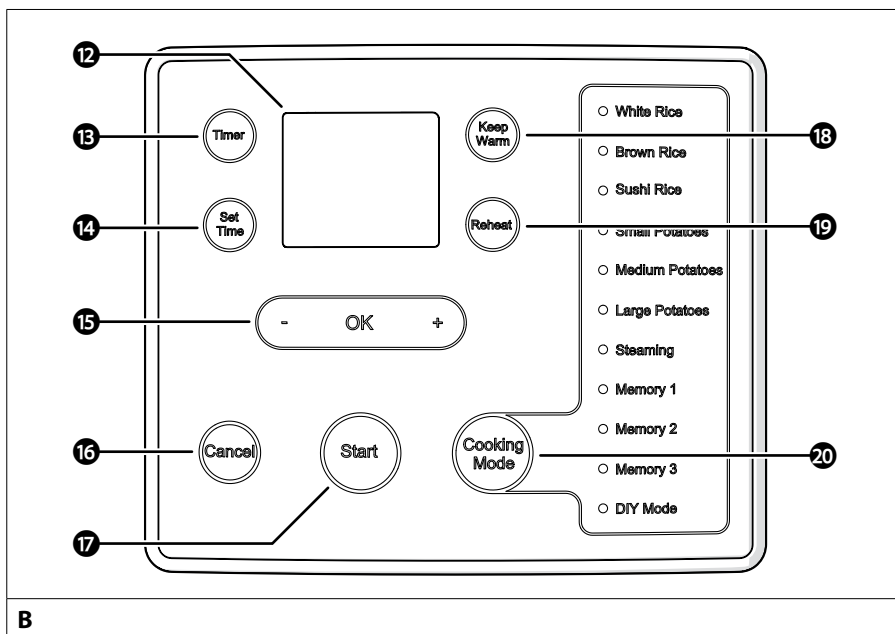
The RICE & POTATO COOKER is an electrical cooking appliance, mainly for potato and rice recipes. It has various pre-settings, a reheat function and a keep-warm function. The timer function allows you to set the RICE & POTATO COOKER before you leave the house and on your return you can enjoy a meal ready prepared for you.



A

- 1 Lid button
- 2 Control buttons
- 3 Steaming basket
- 4 Cooking pot
- 5 Condensation reservoir attachment
- 6 Power port
- 7 Power switch
- 8 Rice scoop
- 9 Measuring cup
- 10 Condensation reservoir
- 11 Power cable

▲ CONTROL BUTTONS



- 12 Display
- 13 Timer button
- 14 Set time button
- 15 Setting buttons
- 16 Cancel button
- 17 Start button
- 18 Keep warm button
- 19 Reheat button
- 20 Cooking mode button

▲ BEFORE FIRST USE

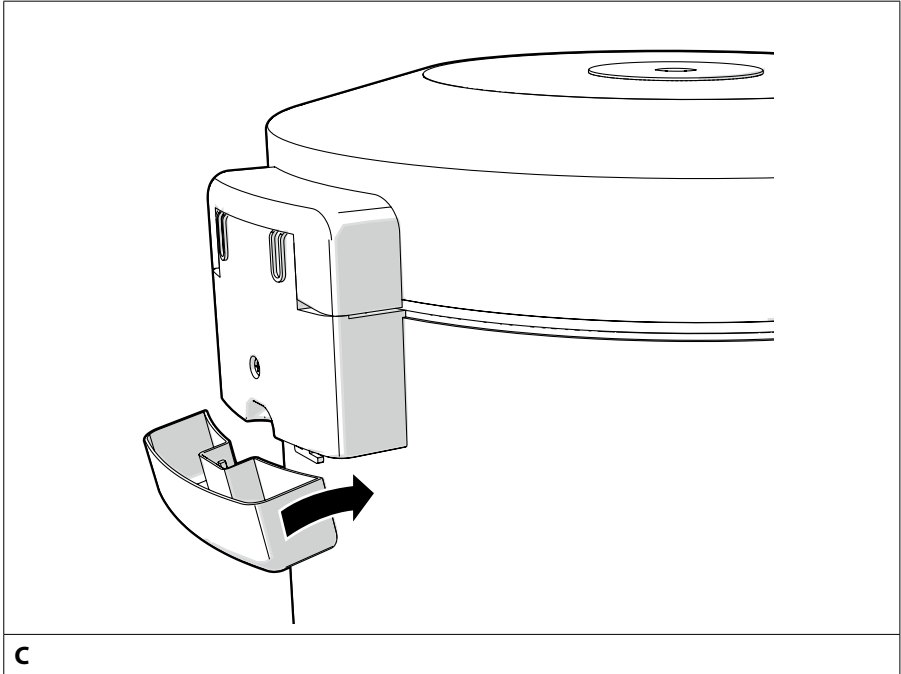
To prepare the appliance before first use:

1. Press the **lid button** 1 to open the lid.
2. Rinse the following parts with hot water:
 - Cooking pot 4
 - Steaming basket 3
 - Rice scoop 8
 - Measuring cup 9

▲ INSTALLATION

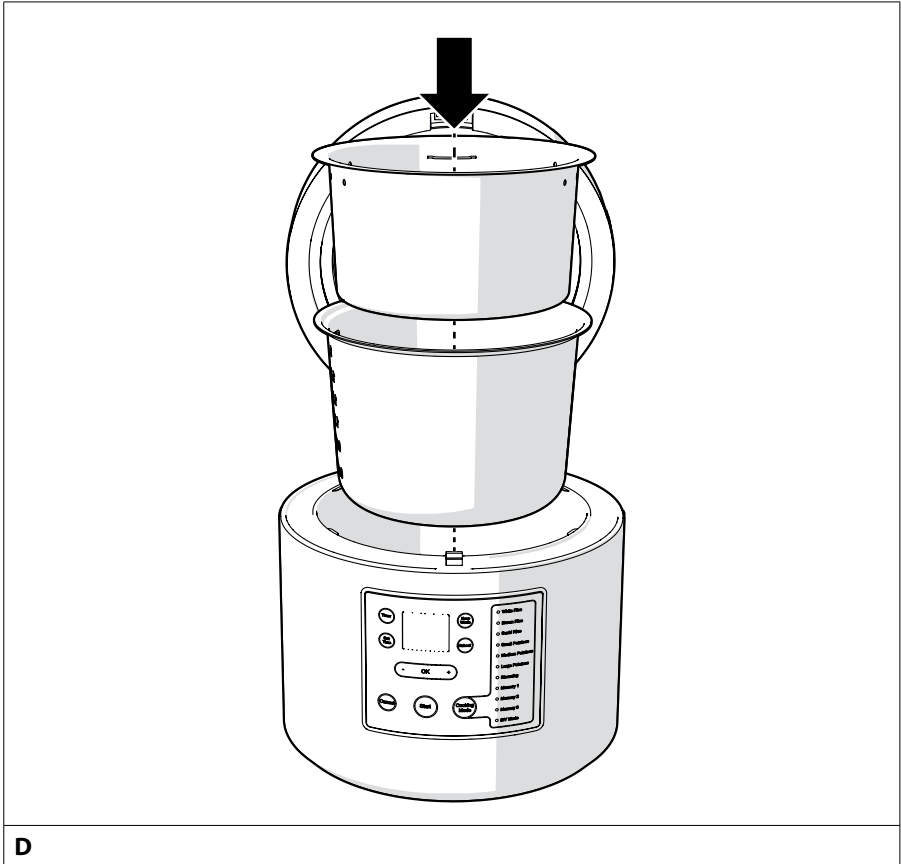
To install the appliance:

1. Place the appliance on a stable, flat, heat and moisture resistant surface.



2. Place the **condensation reservoir** 10 against the **condensation reservoir attachment** 5. Press until it clicks in place (see image C).

▲ PREPARING FOR COOKING POTATOES

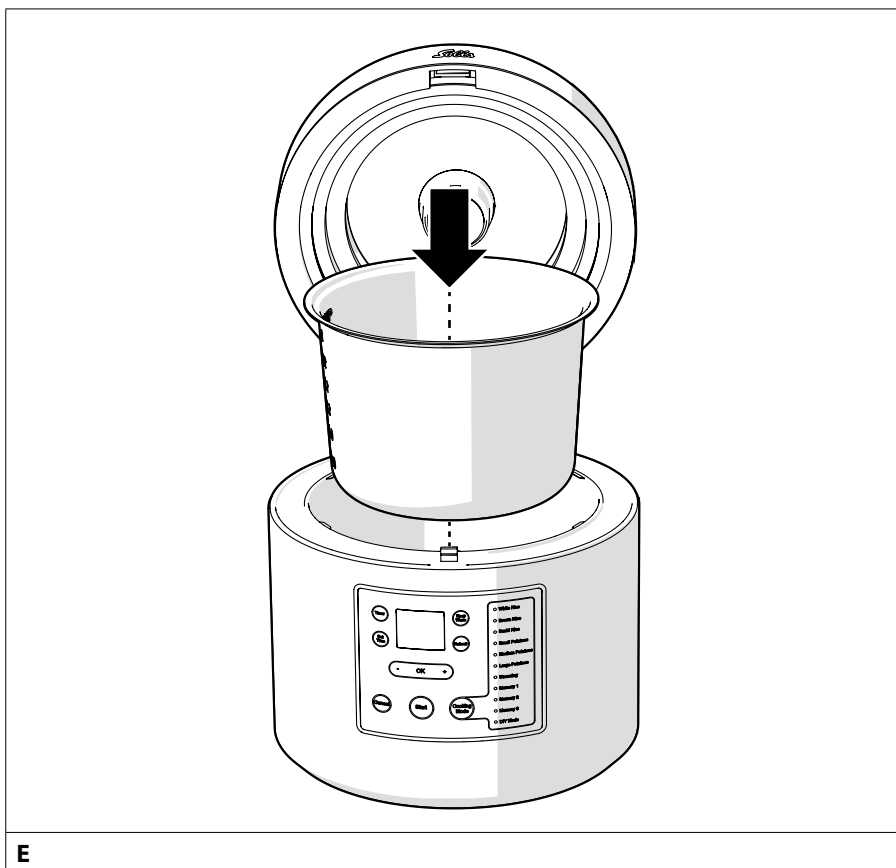


D

To prepare the appliance for cooking potatoes:

1. Fill the **cooking pot** 4 with 0.8 liter of water.
2. Place the potatoes into the **steaming basket** 3.
3. Assemble the appliance (see image D).

▲ PREPARING FOR COOKING RICE



To prepare the appliance for cooking rice:

1. Fill the **cooking pot 4** with rice.
i A measuring cup holds 180 ml rice when filled to the brim. Add the required amount of water. Example: If you pour six measuring cups full to the brim, each containing 180 ml dry rice into the cooking pot, fill the water up to the 6 CUP marking.
2. Add water to the **cooking pot 4**.
3. Assemble the appliance (see image E).

▲ SWITCHING ON THE APPLIANCE

To switch on the appliance:

1. Plug the **power cable** 11 into the **power port** 6.
2. Plug the other end of the **power cable** 11 into a power outlet.
3. Switch the **power switch** 7 to I to switch on the appliance.

The appliance is now ready for use.

▲ COOKING

To cook food with the appliance:

1. Close the lid.
2. Repeatedly press the **Cooking Mode button** 20 to select a cooking program:
 - When your food type is in the program list, select the corresponding program.
 - When you want to use custom settings, select one of the Memory or DIY programs (see chapter Making a Custom cooking mode).

i To use the timer function, see chapter Using the Timer Function.

3. Press the **Start button** 17 to start the cooking process.

When the cooking process is finished, the appliance beeps and enters the Keep Warm mode. The Keep Warm function automatically switches off after 24 hours.

▲ USING THE TIMER FUNCTION

You can set a timer after you select the desired cooking mode. To use the timer function:

1. Press the **Set Time button** 13.

i Using the timer function to set a time (minimum cooking time of the selected programme +21 minutes delay time), by which the cooking process should be finished. 20 minutes before the actual cooking time for the selected programme the appliance starts heating up. If the start temperature for the selected cooking programme is reached before these 20 minutes have elapsed, the cooking time starts to count down from that moment and once the cooking process is complete, the appliance goes into the keep-warm mode.

2. Use the **Setting buttons** 15 to set the time after which the cooking process should be finished.

3. Press the **Start button** 17 to start.

When the timer has run out, the cooking process has finished.

▲ MAKING A CUSTOM COOKING MODE

To make a custom cooking mode:

1. Repeatedly press the **Cooking Mode button** 20 to select a Memory program (memory 1, 2 or 3) or the DIY function:
 - When you want to use your own settings, and save them for later use, select one of the Memory programs.
 - When you want to use your own settings, but you don't need to save them, select the DIY mode.
2. Press the **Set time button** 14.
3. Use the **Setting buttons** 15 to change the cooking time.
4. Press OK.
5. Use the **Setting buttons** 15 to change the cooking temperature.
6. Press OK.
7. Press the **Start button** 17 to start the cooking process.

The temperature blinks until the temperature is reached. Then the timer starts counting down.

When a memory program is selected the settings are automatically saved to the selected memory program when the start button is used.

▲ USING THE REHEAT FUNCTION

To use the Reheat function:

1. Press the **Reheat button** 19. The appliance starts reheating.

The appliance starts reheating. After 8 minutes the appliance goes into the Keep Warm mode for max. 24 hours.

▲ CLEANING AND CARE

We recommend cleaning the appliance after use. To clean the appliance:

1. Switch off and disconnect the appliance from the power source.
2. Let the appliance cool down.
3. Rinse the following parts with hot water:
 - Cooking pot 4
 - Steaming basket 3
 - Rice scoop 8
 - Measuring cup 9

i The cooking pot and steaming basket can also be cleaned in a dishwasher.

4. Clean the appliance with a light damp cloth.
5. In the centre of the lid there is a steam valve. If this has become dirty, grasp it from the inside of the lid and turn it counter-clockwise to extract it from the rim. It can be cleaned under running water. Let it dry completely and replace it in the support by turning it clockwise until the pressure point is exceeded.

▲ STORAGE

Store the appliance in the original packaging in a dry and enclosed space.

▲ TECHNICAL SPECIFICATIONS

Model-No.	EB-50J05, Type 8161
Voltage / frequency	220–240 V~ / 50 – 60 Hz
Output	860 W
Dimensions (W x D x H)	30 x 25 cm (Ø x H)
Weight	3.9 kg

Technical changes reserved.

▲ TROUBLESHOOTING

Problem	Cause	Solution
The appliance does not function.	The appliance is damaged.	Make sure the power cable is connected to a working power source. Switch on the appliance. If the appliance doesn't switch on, the appliance is damaged. Contact Solis or a Solis authorized service center.
The display shows an error code starting with an E.	There is an electric failure.	Contact Solis or a Solis authorized service center.

DISPOSAL



EU 2012/19/EU

Information for correct disposal of the product in accordance with the European Directive EU 2012/19/EU.

At the end of its working life this equipment must not be disposed of as an household waste. It must be taken to special local community waste collection centres or to a dealer providing this service. Disposing of electrical and electronic equipment separately avoids possible negative effects on the environment and human health deriving from an inappropriate disposal and enables its components to be recovered and recycled to obtain significant savings in energy and resources. In order to underline the duty to dispose of this equipment separately, the product is marked with a crossed-out dustbin.

Solis of Switzerland Ltd reserves the right to carry out technical and visual changes and modifications to improve the product at any time.

SOLIS HELPLINE

This item stands out due to its long-life cycle and reliability. Despite this though, if a malfunction ever occurs, simply give us a call. Often a breakdown can be easily and quickly remedied with the right tip or technique without having to straight away send off the device for repair. We will give you all the advice and practical support you require. The contact addresses can be found at the end of this manual.

Keep the original packaging in a safe place so that you may use it in the event that transportation or shipping of the product becomes necessary.

▲ 2 YEAR GUARANTEE

i Only valid with a till receipt.

We provide a guarantee for this appliance, if the defect has demonstrably arisen as a result of faults in the material or construction, and has arisen despite proper handling and care. Glass breakage is not covered by the guarantee. The guarantee starts from the date of sale, as noted on the sales receipt, which must be enclosed with the appliance. For commercial use, the guarantee lasts for 12 months. The detailed guarantee conditions are available at www.solis.com.

▲ SOLIS CUSTOMER SERVICE

It is always worth calling us before sending in the appliance, as malfunctions can often be easily solved by the appropriate tip or trick from our experts. Please visit us at www.solis.com for countryspecific contact details. Naturally, we would also be pleased to provide you with information over the phone. Please contact us via the following telephone numbers:

For Switzerland:	+41 91 802 90 10
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For Germany:	0800 724 0702
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For Austria:	0800 22 03 92
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For the Netherlands:	+31 85 4010 722
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For Belgium:	+32 2 808 35 82
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For the other countries:	+41 44 874 64 84
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▲ RECIPES

MANGO AND VEGETABLE CURRY

Ingredients for 4 people

- 400 g vegetables (onions, carrots, leeks, peppers and celery).
- 300 g basmati rice
- 600 ml water
- 100 ml coconut milk
- 250 ml orange juice
- 250 ml apple juice

- 80 g mango
 - 50 g cashew nuts
 - 30 g curry
 - Salt, pepper and nutmeg
1. Dice vegetables and mango into approx.1.5 cm cubes.
 2. Put the vegetables and rice into the pot along with the curry, water, orange juice, apple juice and coconut milk and stir with the rice scoop.
 3. Set the rice cooker to 100°C for 30 minutes.
 4. When the cooking time is over, add the mango cubes and season with salt, pepper and nutmeg.

Serve with cashew nuts.

DUMPLINGS

Ingredients for 2 people

- 400 g (make dough with yeast according to the basic recipe)
 - 200 ml Milk
 - 30 g butter
 - 30 g sugar
1. Form 4 balls of equal size from the dough.
 2. Put the balls into the pot with the milk, butter and sugar.
 3. Set the rice cooker to 40°C for 95 minutes.

When the cooking time is over, serve the steamed noodles with vanilla sauce.

VANILLA SAUCE

- 4 egg yolk
 - 40 g sugar
 - 1 vanilla pod
 - 500 ml milk
 - 1 tsp corn starch
1. Scrape the vanilla pulp from the pod.
 2. Add to a bowl with all the other ingredients and mix well.
 3. Then put the mixture into the pot and heat to 80°C for 10 minutes.
 4. When the cooking time is over, pour into a bowl and stir well with a whisk.

STUFFED APPLES

Ingredients for 4 people

- 4 Apple
 - 1 tbsp oatmeal
 - 1 tbsp semolina
 - 1 tbsp raisins
 - 30 g marzipan
 - 500 ml cinnamon and apple juice
1. Cut off the apples at the bottom and hollow them out.
 2. Dice the scraps from the apples into small cubes.
 3. Mix the apple cubes with the semolina, oat flakes, raisins, marzipan and cinnamon in a bowl and fill the apples with the mixture.
 4. Pour the apple juice into the pot.
 5. Place the apples in the steaming basket with the filled side down and hang the basket in the pot.
 6. Set the rice cooker to 30°C for 95 minutes.

Serve the apples with vanilla sauce.

CREME BRULEE

Ingredients for 4 people

- 200 ml milk
 - 100 of cream
 - 1 egg
 - 2 egg yolk
 - 1 vanilla pod
 - 40 g sugar
 - 1 pinch of salt
 - 50 g brown sugar for caramelising
1. Scrape out the pulp from the vanilla pod.
 2. Mix all ingredients together with the pulp from the vanilla pod in a bowl and stir well. Distribute mixture into 4 small oven-safe porcelain dishes.
 3. Add 1 litres of water to the pot and hang the steaming basket in the cooking pot.
 4. Place the 4 moulds in the steaming basket and set the rice cooker for 50 minutes at 95°C.
 5. Let the cream cool and sprinkle with brown sugar.
 6. Caramelise with a kitchen blow torch or in the oven with grill function until the sugar has melted to a light brown colour.

RED LENTIL BOLOGNESE

Ingredients for 4 people

- 300 g vegetables (carrots, leeks, celery and onions)
 - 1 tbsp olive oil
 - 250 g red lentils
 - 1 kg diced tomatoes in tomato juice
 - 350 ml vegetable broth
 - 5 ml brandy vinegar
 - 1 clove garlic
 - Salt, pepper, nutmeg, thyme, marjoram and basil
1. Dice vegetables into 0.5 cm cubes.
 2. Put the vegetables and red lentils in the rice cooker along with olive oil, diced tomatoes, vegetable stock and crushed garlic clove and set at 95°C for 30 minutes.
 3. Then season with the spices, herbs and vinegar.

Spaghetti or stuffed vegetables go well with this.

VEGETABLE RISOTTO

Ingredients for 2 people

- 300 g vegetables (carrots, leeks, peppers, zucchini and onions)
 - 200 g risotto rice
 - 750 ml broth
 - 70 g parmesan
1. Dice vegetables into 0.5 cm cubes and add to the rice cooker along with the risotto rice and stock. Set at 95°C for 30 minutes.
 2. When the cooking time is over, stir in the parmesan and season with salt, pepper, garlic and nutmeg.

ARABIC CHICKEN COUSCOUS STEW

Ingredients for 2 people

- 200 g boneless chicken
 - 100 g couscous
 - 500 ml broth
 - 300 g vegetables (carrots, leeks, celery, onions)
 - Paprika, ground cumin, ground cinnamon, powdered cloves, powdered ginger, salt and pepper
 - 50 g Sugar snap peas
 - 3 - 4 Saffron threads or some saffron powder
1. Cut chicken into approx.4 cm pieces and coat with paprika, caraway seeds, cinnamon, cloves and ginger. Let marinate in the fridge for 1-2 hours.
 2. Dice vegetables into 1.5 cm cubes.
 3. Put the chicken, broth, diced vegetables and saffron in the rice cooker and cook at 100°C for 30 minutes.
 4. After the cooking process, add the snow peas and couscous and let cook for another 5 minutes.
 5. Season to taste with salt and pepper as required.

STUFFED VEGETABLES

Ingredients for 2 people

- Suitable vegetables for stuffing, for example tomatoes, potatoes, zucchini or onions
 - 150 g curd
 - 1 egg
 - 50 g Gorgonzola
 - 50 g breadcrumbs
 - Salt, pepper, nutmeg, marjoram and chives
1. Halve the vegetables and hollow them out. Cut the scraps into small cubes.
 2. Mix the diced vegetables together with the quark, Gorgonzola and egg in a bowl. Season with herbs and spices. If necessary, thicken the mixture with some breadcrumbs.
 3. Fill the hollowed out vegetables with the mixture and put them in the steaming basket.
 4. Fill the pot with approx.1 l water and hang the steamer basket in the pot. Steam at 100°C for 40 minutes.

Goes perfectly with the lentil bolognese.

CH**Schweiz / Suisse / Svizzera**

✉ Solis Produzione SA
Centro Solis
Via Penate 4
CH – 6850 Mendrisio

Adresse für Warenretouren abweichend – siehe:

Adresse différente pour les retours de produit – voir:

Indirizzo differente per resi di merce - vedi:

www.solis.com

☎ 091 – 802 90 10
@ support.ch@solis.com
🌐 www.solis.ch

D**Deutschland**

✉ Solis Deutschland GmbH
Marienstrasse 10
D – 78054 Villingen-
Schwenningen

Adresse für Warenretouren abweichend – siehe:

www.solis.com

☎ 0800 – 724 07 02
@ info.de@solis.com
🌐 www.solis.de

AT**Österreich**

✉ Solis Austria
Bruderhofstrasse 10
A – 6800 Feldkirch

Adresse für Warenretouren abweichend – siehe:

www.solis.com

☎ 0800 – 22 03 92
@ info.at@solis.com
🌐 www.solis.at

NL**Nederland**

✉ Solis Benelux BV
Stadskade 318
NL – 7311 XX Apeldoorn

Afwijkend adres voor productretouren – zie:

www.solis.com

☎ 085 – 4010 722
@ info.nl@solis.com
🌐 www.solisonline.nl

B LU**België / Belgique
Belgien / Luxembourg**

✉ Solis Benelux BV
Stadskade 318
NL – 7311 XX Apeldoorn

Address for return shipment of goods differs – please refer to:

Afwijkend adres voor productretouren – zie:

Adresse différente pour les retours de produit – voir:

www.solis.com

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INT**International**

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www.solis.com