



 **JUDGE**

High Temperature, Low Pressure

Rice Cooker

with Steamer Accessory

Instruction Manual

Model No. JEA10

Cooks any kind of rice to your preference

**PLEASE READ THIS INSTRUCTION MANUAL CAREFULLY
BEFORE USE AND SAVE FOR LATER REFERENCE.**

**UNPACK YOUR RICE COOKER CAREFULLY AND REMOVE
PACKING PIECES, LABELS AND STICKERS BEFORE USE**

Identifying the Parts

1. Lid
2. Lid button
3. Handle
4. Steam exit valve
5. Heating plate
6. Condensation collector
7. Base
8. Cooking light
9. Keep warm light
10. Rice cooking button
11. Inner pot
(4L capacity - with
1.5L combined rice
and water marking)
12. Spoon
13. Steamer insert
14. Measuring cup
15. Power cable



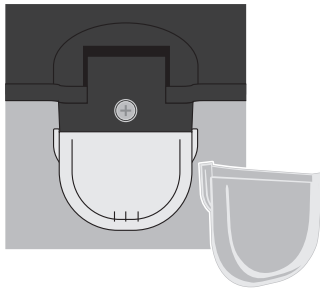
Features of the Judge Rice Cooker

- This Rice Cooker has been developed to prepare rice in a way which retains the highest possible nutritional value of the rice, whilst making it easy to digest.
- A high cooking temperature is combined with slight pressure cooking, which extracts the best flavour from the rice.
- Using interval heating, the cooker is very energy efficient. As soon as the optimum temperature of the rice has been reached, the unit will stop cooking and switch to keep warm mode - your rice will keep warm for up to 6 hours.
- There is also an easy to use steamer function.
- The cooker has been designed and manufactured to be reliable and easy to clean and maintain.

Preparing to Cook

- It is most convenient to measure the rice into the measuring cup ⑭ provided. 1 cup = approximately 150g, although this will vary across the great range of rices that are available.
- The minimum amount that may be cooked is 3 cups (approx. 450g) of rice. **The maximum is eight cups (approx. 1200g). DO NOT EXCEED THIS AMOUNT!**
- The suggested rice/water ratio is 1:1.2 - 3 cups (approx. 450g) rice: 3.6 cups (720ml) water.
- The guide on the inner pot ⑪, indicates the combined volume of rice and water
- **THE RICE SHOULD BE WASHED BEFORE USE.**

Condensation Collector ⑥



- This simply clips-in under the Lid hinge and should be emptied and returned after each use

Rice Cooking - Guide Tables

PLEASE NOTE THAT ALL INFORMATION IS APPROXIMATE. Alter rice and water measurements to your own personal taste.

Basmati rice (cups)	Water (ml)	Approx. Cooking time
3	720	22 mins
4	960	22 mins
6	1440	24 mins
8	1920	34 mins

How to use

Press the lid button ② to open the lid ① and place the inner pot ⑪ inside the cooker body, ensuring that all surfaces are dry and clean.

Place at least 3 cups of washed rice and at least 720ml of water in the inner pot ⑪. Close the lid ① - it should close with a definite click.

Plug-in the unit to the socket. Push down the rice cooking button ⑩, the cooking light ⑧ will illuminate, and cooking will commence. When the rice is cooked you will hear a click, the rice cooking button ⑩ will move back to the ready position, and the keep warm light ⑨ will illuminate. Do not open the lid ① while the unit is cooking.

The rice is ready to serve immediately, although some prefer to leave it to rest for about ten minutes. The automatic keep warm function operates for up to 6 hours. The lid ① is opened by pressing the lid button ② and lifting with the handle ③. Steam will escape: take care, and protect against scalding hazards by using a cloth or oven glove. The inner pot ⑪ will be hot - take care and use an oven glove.

Rice Cooking - Guide for different types of Rice

This guide is for 3 cups of rice, which will serve 4-5 people.

PLEASE NOTE ALL INFORMATION IS APPROXIMATE. Rice and water measurements can be altered according to your own personal taste. After cooking has completed, the rice should be left to stand in the cooker for 10 minutes (excluding Arborio rice which should be served immediately) before stirring and serving.

Rice type	Rice quantity - cups	Water (ml)	Approx. Cooking time
American Long Grain	3 Cups	720ml	17 mins
Basmati	3 Cups	720ml	18 mins
Thai Jasmine	3 Cups	720ml	19 mins
American Easy Cook (white)	3 Cups	720ml	23 mins
Brown Long Grain	3 Cups	850ml	34 mins
Basmati/Wild Rice mixed	3 Cups	850ml	21 mins
Arborio - Risotto (Recipe Example: Simple Mushroom Risotto) 3 cups of Arborio rice, 1 small glass white wine, 850ml water, 2 stock cubes, 1 x chopped onion, 10 mushrooms, sliced, 50ml olive oil. Place all ingredients into inner pot (11) and stir well. Close lid (1) and press down the Rice Cooking button (10). When cooking has completed, open lid (1) and stir well before serving. Sprinkle with Parmesan before serving.	3 Cups	1 small glass wine + 850ml	21 mins

Steaming Function

We offer just two examples here of foods such as fish and vegetables which can be quickly and effectively steamed - there are of course a huge number of foods which benefit from steam cooking, and you will very soon build routines to steam-cook your favourites.

Steaming

- **This is not an automatically timed function - steaming times must be assessed and timed manually.**
- We do not recommend cooking rice and steaming food at the same time.
- Pour water into the inner pot (11) to a depth of at least 2½cm / 1”.
- Place the steamer insert (13) on top of inner pot (11), and close the lid (1). Push down the rice cooking button (10) - the water will take about 10 minutes to boil - time your steaming from that point.
- At the end of steaming slide the rice cooking button (10) up to return it to the ready position. Beware hot steam when the lid (1) is opened.
- NOTE: If all the water evaporates, a safety control will cause the unit to switch to keep warm.

Guide for Salmon Fillets:

2 x Salmon Fillets approx. 200g each

2 slices of chopped fresh ginger

½ clove of garlic, chopped

1 tbsp dark Soy Sauce

- Line the steamer with baking parchment and place the salmon fillets into the steamer. Top each a fillet with a little ginger and garlic, then pour over the soy sauce.
- Pour about 2½cm/1" water into the inner pot ⑪. Fit the steamer insert ⑬, close the lid ① and push down the rice cooking button ⑩. Allow about 10 minutes for the cooker to come to the boil - cooking starts when steam escapes from the steam exit valve ④. Steam cooking will then take a further 10-12 minutes, and the unit is then turned off manually.
- **Beware hot steam when the lid ① is opened.**

Fine Green Beans:

- Pour about 2½ cm/1" water into the inner pot ⑪.
- Place about 200g of fine green beans into the steamer insert ⑬, fit the steamer insert and close the lid ①.
- Push down the rice cooking button ⑩.
- Allow about 10 minutes for the cooker to come to the boil - cooking starts when steam escapes from the steam exit valve ④. Steam cooking will then take a further 5-6 minutes, and the unit is then turned off manually.
- **Beware hot steam when the lid is opened.**

Cleaning and Maintenance

- The Rice Cooker must be allowed to cool and be unplugged before cleaning.
- Body, lid ①, upper rim - wipe with a damp cloth.
- Inner pot ⑪, steamer insert ⑬, measuring cup ⑭ and spoon ⑫ - wash with warm soapy water and sponge, wipe dry.
- Heating plate ⑤ - wipe with a soft dry cloth. If rice or other food has stuck to the plate, use a nylon scouring pad to remove. It is essential to ensure that the inner pot ⑪ is in good contact with the heating plate ⑤ at all times.
- Condensation collector ⑥ - rinse after every use.



- Steam exit valve ④ - clean after each use. Twist and pull (or push from under the lid) to remove. The valve has an outer casing and an inner mechanism. The inner part is a twist-off 'bayonet' fit - align the arrows moulded into the case and inner mechanism for easy removal. Wash parts in warm soapy water and rinse/dry. Reassemble valve and replace, ensuring that the vent on the outer rim of the valve is positioned to direct steam away from the handle.

Cautions

- Read all of the instructions.
- Do not let children near the Rice Cooker when in use.
- Do not let the cable ⑮ hang over the edge of the counter or work-top, or let it touch hot surfaces.
- Do not put the Rice Cooker into a heated oven.
- Do not place the inner pot ⑪ directly over any other heat source for cooking.
- Only move the Rice Cooker, when operating, with great care. Do not touch hot surfaces, use the handle ③.
- The inner pot ⑪ will be HOT when removed after cooking. Always wear oven gloves or use an oven cloth when moving hot cookware.
- Do not use the Rice Cooker for any other purpose other than the one for which it is intended.
- Damage will occur if the unit is used to cook without water. Do not overfill - see chart showing maximum rice / water amounts.
- Before each use, check that the steam exit valve ④ is not obstructed.
- When cooking, do not cover the steam exit valve ④ with a tea towel, etc.
- Do not approach the steam exit valve ④ during cooking - there could be a scalding hazard.
- Never use the unit for shallow or deep frying of food.
- Before use, ensure that the heating plate ⑤ and the bottom of the inner pot ⑪ are clean and dry. The outside of the inner pot ⑪ should also be clean and dry.
- The cooker must be placed on a flat and stable surface.
- Do not drop the cooker.
- Handle the inner pot ⑪ with care to avoid knocks which could dent or distort it. If the pot has become dented or distorted do not use it: contact Judge at the address given beneath the warranty statement.
- Do not place the Rice Cooker near any other heat source as this could lead to distortion.
- This appliance must be plugged into an earthed socket which is over 10A.
- Do not share a socket with other appliances, as it may overheat and cause a fire.
- Do not immerse the plug or cooker in water or other liquids.
- Unplug the cooker when not in use.
- Allow the cooker to cool before attaching or detaching any parts.
- Do not use accessories from any other manufacturer's appliance.
- Do not use outdoors.
- If the mains supply cable ⑮ becomes damaged, contact Judge at the address given beneath the warranty statement.
- Do not tamper with any of the safety systems beyond the maintenance instructions specified.
- Do not attempt to repair the unit. In case of breakdown return it to Judge at the address given beneath the warranty statement.
- Keep these instructions.

Troubleshooting

Fault		Possible causes	Solutions
The cooking light ⑧ has not switched on	Heating plate ⑤ does not heat	Power is not connected to the electric circuit board	Check the switch, socket, fuse, power cable and domestic circuit board
	Heating plate ⑤ heats up	The light cable or resistor cable is disconnected A light or resistor component is faulty	Contact Judge Customer Services
The cooking light ⑧ is on but heating plate ⑤ does not heat	Connecting cable is loose	Element is burnt-out	Contact Judge Customer Services
Rice is uncooked or taking too long to cook	The rice has not cooked for long enough	Ensure that the appropriate rice : water ratio is being used. Refer to 'Preparing to Cook'	
	Heating plate ⑤ is distorted	Contact Judge Customer Services	
	Inner pot ⑪ is not placed correctly or is damaged.	Rotate the inner pot ⑪ until it is in the correct position. If the inner pot ⑪ is damaged contact Judge Customer Services.	
	Foreign objects between inner pot ⑪ and heating plate ⑤	Clean with a nylon scourer	
	Inner pot ⑪ is distorted	Contact Judge Customer Services	
Rice is burnt or will not keep warm automatically	Rice cooking button ⑩ or lever has broken.	Contact Judge Customer Services	
	Thermostat sensor or another key component is faulty.		
The unit is making a 'popping' sound	Popping sounds are caused when water trapped between the inner pot ⑪ and heating plate ⑤ evaporates. Try to avoid this as it can damage the Rice Cooker.		
No power	Unplug the unit from the power socket. Check the circuit breaker. If the circuit breaker is ok then contact Judge Customer Services.		

- If you think the cooker has a fault, do not attempt to dismantle the cooker and repair it yourself. Check the above possible causes and follow the advice given.
- If the fault is not shown contact Judge Customer Services.

Specification

Name	Model No.	Rating Capacity	Rating Wattage	Input Power
Rice Cooker	JEA10 / CFXB40YB5-70	8 Cup	700W	220-240V/50Hz



Judge 2 Year Domestic Electrical Guarantee

The Judge Guarantee covers the product to be free of defects in materials and workmanship for a period of TWO YEARS from the date of original retail purchase. During this period, JUDGE will, at their option, repair or replace defective parts of the product, or replace the product, providing the Use Care and Safety Advice have been followed.

The Guarantee does not cover damage, defect or failure caused by or resulting from accidents, external damage, alteration, modification, abuse, misuse or misapplication.

The Guarantee does not cover any damage caused by taking the appliance apart yourself, or attempting to repair the appliance yourself.

THE PRODUCT IS INTENDED FOR DOMESTIC USE ONLY.

Please keep your Purchase Receipt and contact us directly if you encounter any problems with your product.

HORWOOD SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES RESULTING FROM THE USE OF THIS PRODUCT (INCLUDING COLOUR FADING, SCRATCHES OR ACCUMULATED DIRT) WITHOUT FOLLOWING THE USE, CARE & SAFETY INSTRUCTIONS.

Note: Due to the introduction of improvements from time to time, the right is reserved to supply products which differ slightly from those illustrated and described in this publication.

Errors and Omissions Excepted.

JUDGE CUSTOMER SERVICES, HORWOOD, AVONMOUTH WAY,
BRISTOL, BS11 9HX, GREAT BRITAIN



sales@horwood.co.uk www.judgcookware.co.uk Tel: 0117 940 0000

CORRECT DISPOSAL OF THIS PRODUCT



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

FOR DOMESTIC USE ONLY