

SENCOR®

SRM 0670WH
SRM 0671BK



LOW CARB RICE COOKER

Translation of the original manual

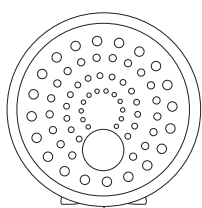
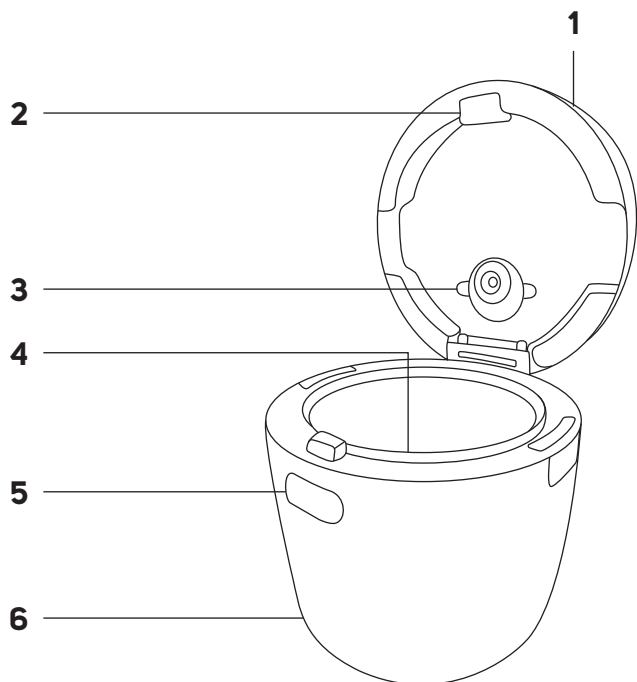


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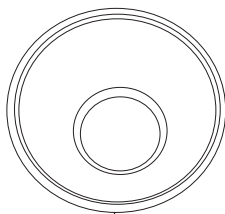
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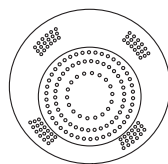
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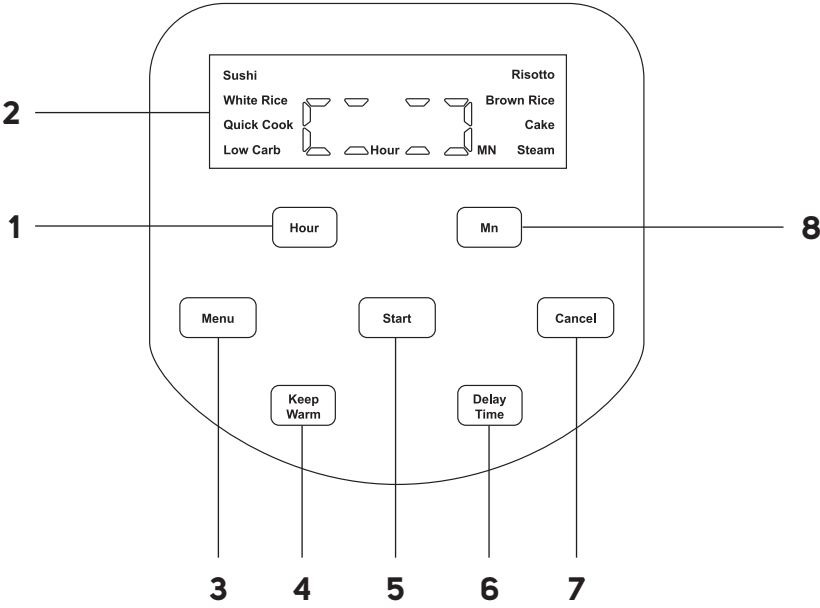
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EN Low Carb Rice Cooker

Important Safety Instructions

READ CAREFULLY AND STORE FOR FUTURE USE.

- This appliance may be only used by children aged 8 years and older and by persons with physical, sensory or mental impairments or lack of experience and knowledge, if they are supervised or have been instructed on the safe use of the appliance and understand the potential hazards.
- Children must not play with the appliance.
- Cleaning and user maintenance shall not be done by children unless they are older than 8 years and supervised.
- Children under 8 years of age must be kept away from the appliance and its power cord.
- Keep the appliance and its power cord out of reach of children younger than 8 years of age.
- If the power cable is damaged, have it replaced in a professional service centre in order to prevent a dangerous situation. It is forbidden to use the appliance with the power cable damaged.
- Do not immerse the appliance for cleaning.
- Use the appliance only with the supplied power cable. Do not use any other power cable, and do not use the supplied power cable to power any other appliance.

- Wash the cooking pot, spatula, measuring cup, and steaming attachment in warm water with a little dish washing detergent. Rinse in clean water and wipe dry.
- When filling the cooking pot with water and ingredients, observe the maximum fill lines marked here.
- This appliance is not intended to be operated via an external timer or remote control.
- This appliance is intended for household use only. It is also suitable for personal non-commercial use in spaces such as:
 - kitchenettes in shops, offices and other workplaces;
 - spaces in agriculture;
 - hotels, motels, and other residential areas where guests may use it;
 - bed and breakfast establishments.
- **WARNING:** Avoid spilling on the plug.
- **WARNING:** Improper use may result in potential injury.
- The surface of the heating element contains residual heat after use.

- Before connecting the appliance to a power socket, make sure the voltage stated on the product's rating label corresponds to the voltage in the power socket.
- Connect the appliance only to a properly grounded socket. Do not use an extension cord.
- Never connect the appliance to the power socket until it is fully assembled.
- Unwind the power cable in full before use.
- Do not connect or disconnect the appliance power cable to or from the power socket with wet hands.
- Make sure that the fork of the power cable does not come into contact with water or moisture.
- Do not disconnect the appliance from the power socket by pulling the power cable. This could damage the power cable or the power socket. Disconnect the cable from the power socket by gently pulling the plug of the power cable.
- Do not place heavy objects on the power cable. Make sure that the power cable does not hang over the edge of the table or touch hot surfaces or sharp objects.
- To avoid the risk of electric shock, never immerse the appliance casing, power cable or plug in water or any other liquid.
- Always switch off and unplug the appliance after use, when left unattended, before moving, cleaning or other maintenance and handling.
- This appliance is designed for cooking rice and steaming. Do not use it for any other purposes than those for which it was designed.
- Use the appliance only with the original accessories supplied with it. The use of non-original accessories can lead to a dangerous situation.
- Do not use the appliance if it malfunctions, has been dropped on the floor, immersed in water or damaged in any way. Take it to an authorised service centre for inspection or repair.
- Do not switch on the appliance when it is empty.
- Do not place any objects between the heating plate inside the appliance and the removable cooking pot. Ensure that the outer bottom of the cooking pot is clean and dry before placing it into the appliance.
- Only the cooking pot is intended for food preparation. Do not pour water or place food directly into the inner space of the appliance.

- Use the appliance only on a flat, dry, clean, stable and heat-resistant surface.
- Do not place the appliance on the edge of a table, on the sink draining board, on unstable, tilted or uneven surfaces, on or near electric or gas cookers and other heat sources.
- Do not use the appliance on a heat-sensitive surface as it may cause damage to such a surface.
- Adequate space must be ensured for air circulation above and around the pot during operation. Do not cover or block the ventilation openings of the appliance.
- Make sure that the steam exhaust outlet does not point towards heat-sensitive materials or towards you or other persons. Hot steam may cause severe scalding.
- Do not touch areas where hot steam escapes; there is a risk of burns and scalds.
- Allow the appliance to cool completely before cleaning.
- Use oven mitts when removing the cooking pot after cooking.
- Exercise extreme caution when moving the appliance if it contains hot food and liquids.
- Use plastic or wooden kitchen tools for stirring and scooping food, as metal tools can damage the surface of the cooking pot.
- Clean the appliance regularly after each use according to the instructions in the Cleaning and Maintenance section. Follow all instructions in this section.
- No part of the appliance is suitable for dishwasher use.
- Do not use the appliance if any part of it is damaged, cracked or not working properly. Contact an authorised service centre.
- To avoid the danger of injury by electrical shock, do not repair the appliance yourself or make any adjustments to it. Have all repairs or adjustments of the appliance performed at an authorised service centre. Tampering with the appliance during the warranty period may void the warranty.

Low Carb Rice Cooker

User Manual

- Thank you for purchasing our SENCOR product; we hope it will serve to your satisfaction.
- Before using this appliance, please familiarise yourself with the user manual, even if you are already familiar with using similar types of appliances. Use the appliance only as described in this user manual. Keep the manual for future reference.
- It is recommended to keep the original packaging, packing material, receipt and confirmation of the extent of the seller's liability or warranty certificate at least for the duration of the legal right of defective performance or quality guarantee. When transporting the appliance, we recommend packaging it again in the original box provided by the manufacturer.

DESCRIPTION OF THE RICE COOKER

- | | |
|--|--------------------------------|
| A1 Rice cooker lid | A7 Inner lid |
| A2 Inner lid release button | A8 Cooking pot |
| A3 Steam outlet | A9 Power cable |
| A4 Heating element (inside the pot) | A10 Rice spatula |
| A5 Lid open button | A11 Rice measuring cup |
| A6 Rice cooker body | A12 Steaming attachment |

DESCRIPTION OF THE CONTROL PANEL

- | | |
|----------------------------|-----------------------------|
| B1 Hour button | B5 Start button |
| B2 Display | B6 Delay Time button |
| B3 Menu button | B7 Cancel button |
| B4 Keep Warm button | B8 Min button |

PURPOSE OF USE

The Sencor SRM 067x rice cooker is designed for cooking various types of rice and preparing food in steam.

BEFORE FIRST USE

- Before first use, remove the appliance and its accessories from the packaging and discard all promotional labels and tags. Check that neither the appliance nor any of its components is damaged.
- Press the button to open the lid and remove the cooking pot.
- Wash the cooking pot, spatula, measuring cup, and steaming attachment in warm water with a little dish washing detergent. Rinse in clean water and wipe dry.
- Before reinserting the cooking pot into the rice cooker, ensure that the outer bottom of the pot is clean and dry.
- Wipe the outer surface of the rice cooker and the heating element with a slightly damp sponge and wipe dry.

Rice Cooker Modes

Mode	Cooking Time	Keep Warm Function	Delayed Start	Note
Sushi	--	Yes max. 12 hours	Yes 30 minutes to 12 hours	Mode for cooking sushi rice.
White Rice	--			Mode for cooking white rice.
Quick Cook	--			Accelerated rice cooking mode. We recommend using rice with a short cooking time.
Low Carb	--			Mode for cooking special low-calorie rice. Preparation in the steaming attachment.
Risotto	--			Mode for cooking risotto.
Brown Rice	--			Mode for cooking brown or whole grain rice.
Cake	1 hour	No	No	Mode for baking fluffy and delicate cakes.
Steam	5 minutes to 1 hour			Mode for food steaming.

PLACEMENT

- Place the rice cooker horizontally on a firm, dry, and flat surface, such as a table worktop. Ensure there is enough space around the rice cooker, at least 10 cm on each side and 50 cm above the appliance lid.
- Keep the rice cooker at a sufficient distance from heat and moisture-sensitive materials (e.g., curtains or drapes), other appliances, heat sources (e.g., stoves or heaters). Do not expose the rice cooker to direct sunlight.

OPERATION

Standard Use

1. Press the button to open the lid and place rice or food you want to prepare into the cooking pot. Wipe any spilled water or other liquids from the edge of the cooking pot.
2. Close the lid and press gently until you hear a click.
3. Insert the connector of the power cable into the socket at the rear of the rice cooker and plug the plug into the power socket. You will hear a sound alert and the control panel will light up.
4. Press the **Menu** button repeatedly to select one of the preset cooking modes. The selected mode will start blinking.
5. For the **Steam** mode, set the cooking time from 5 minutes to 1 hour using the **Hour** and **Min** buttons.
6. Press the **Start** button and the selected mode will start. Preheating will start first. When the cooking time is displayed, the countdown will start.
7. Once the cooking is complete, a sound alert will sound, and the rice cooker will automatically switch to the Keep Warm mode. **Keep Warm** and **Cancel** buttons will light up.
8. Press the Cancel button to cancel the Keep Warm mode.
9. Press the button to open the lid and remove the cooking pot. Always use oven mitts when removing. The cooking pot and its contents are very hot.
10. Clean the rice cooker according to the instructions in the "Cleaning and Maintenance" section.



Warning:

Be careful when opening the lid to avoid scalding from escaping steam. We recommend holding the lid from the rear before pressing the button to open the lid. Allow the steam to escape before fully opening the lid.



Note:

We recommend stirring cooked rice after completion to prevent excessive sticking and to keep it moist.



Note:

The cooking time for the Sushi, White Rice, Quick Cook, Low Carb, Risotto and Brown Rice modes is calculated automatically based on the amount of rice and water added.

Delayed Start

This function allows you to start the rice cooker at the desired time, i.e., after the set time has elapsed. The display shows the set time, not the hours.

1. Place rice or food you want to prepare into the cooking pot. Close the lid.
2. Insert the connector of the power cable into the socket at the rear of the rice cooker and plug the plug into the power socket. You will hear a sound alert and the control panel will light up.
3. Press the **Menu** button repeatedly to select one of the preset cooking modes. The selected mode will start blinking.
4. Press the **Delay Time** button, and using the **Hour** and **Min** buttons, set the delay start time after which the rice cooker will start. Use the **Hour** button to set the hours and the **Min** button to set the minutes. The default delay start time is 30 minutes. You can set the delay start time from 30 minutes to 12 hours.
5. Press the **Start** button, and the **Delay Time** button will light up. At the same time, the countdown of the set time will start.
6. The cooking will start automatically once the set time has elapsed.

If you need to cancel the delay start, press the **Cancel** button.

Do not use this function when using fresh ingredients (e.g. milk, eggs, etc.). It may lead to their deterioration.

In summer months, it is recommended to set the delay start time to a maximum of 8 hours to avoid the deterioration of the used ingredients.

Keep Warm Function

The Keep Warm function is available for all modes and is automatically activated when cooking is completed. The elapsed time since switching to the Keep Warm mode is displayed on the screen.

This mode ensures that the prepared dish remains warm, so it periodically reheats the food to the optimal temperature.

The maximum Keep Warm time is 12 hours. After that, the rice cooker turns off.

To cancel the Keep Warm mode, press the **Cancel** button.

Rice Cooking Tips

- When preparing rice, it is necessary to choose the correct ratio of rice to water. The recommended rice to water ratio is written on the rice package and is therefore important to follow. The resulting texture and taste depend on several factors, namely the freshness of the rice, storage conditions, brand, origin and, last but not least, personal preferences.
- The basic ratio of rice to water is 1 : 1.1. Round grain rice usually requires more water. The water temperature should be between 5 and 35 °C. Use tap water. Do not use distilled or filtered water.
- Always use the same measuring cup when measuring rice and water.
- This cooker is designed to prepare a maximum of 3 cups of rice.
- When measuring water, you can also use lines on the inner wall of the cooker. You will find lines for cooking white rice (White Rice), risotto (Risotto), sushi rice (Sushi), brown rice (Brown Rice), or Quick Cook.
- When preparing a mixture of white rice and brown rice, use the line with the greater ratio in the mixture. For example, if there is more white rice in the mixture, use the White Rice line and vice versa. If the ratio of white and brown rice is the same, use the line for White Rice and soak the rice in clean water for 2 to 3 hours.
- Pour the rice cups into the pot and add water up to the corresponding line. For example, if you put in 2 cups of rice, add water up to the "2" line.
- Before cooking, it is recommended to rinse the rice thoroughly (for at least 10 minutes) under cold running water to remove excess starch and any dirt.
- After cooking, it is recommended to stir the rice to remove accumulated steam and heat.

Low Carb Mode

Low-calorie rice for the Low Carb mode must be prepared in the steaming attachment, which you insert into the cooking pot. In this mode you can prepare a maximum of 1 cup of rice.

Pour rinsed rice into the steaming attachment and add water up to the "1" line indicated on the steaming attachment.

Tips for Steaming

This appliance allows you to prepare ingredients by steaming.

Pour clean water into the cooking pot up to the "1" line and insert the steaming attachment, placing the food inside it.

In the table below, you will find a basic overview of foods and their recommended cooking times.

Ingredients	Cooking Time
Leafy vegetables (sauerkraut, cabbage, etc.)	20 minutes
Peppers, broccoli, asparagus, etc.	25 minutes
Root vegetables (carrot, celery, parsley, etc.)	25 minutes
Mushrooms	20 minutes
Potatoes, Jerusalem artichokes, etc.	40 minutes

Tips for Baking Cakes

The cooking pot serves only for preparation, not for processing of the ingredients. Do not whip or mix the ingredients in the cooking pot.

Before baking, it is recommended to grease the cooking pot with oil. The maximum amount of batter used must not exceed 2/3 of the total volume of the cooking pot.

CLEANING AND MAINTENANCE

- Before cleaning, unplug the power cable from the socket and allow the appliance to cool down.
- Do not use abrasive cleaning agents, solvents, or any substances to clean any parts of the appliance that could damage the surface of the appliance. None of the components of this appliance are dishwasher safe.



Warning:

To prevent the risk of electric shock, do not immerse the appliance, power cable, or plug into water or any other liquid.

Cooking Pot and Other Accessories

Wash the cooking pot, spatula, measuring cup, and steaming attachment in warm water with a little dish washing detergent. Rinse in clean water and wipe dry.

If ingredients are burnt onto the bottom of the cooking pot, pour warm water into it and add a little dish washing detergent. Let it sit and then wash.

Before reinserting the cooking pot into the rice cooker, ensure that the outer bottom of the pot is clean and dry.

Outer Surface

Wipe the outer surface of the rice cooker and the heating element with a slightly damp sponge and wipe dry.

Inner Lid

Press the inner lid release button and remove it from the rice cooker.

Wash the inner lid in warm water with a little dish washing detergent. Rinse in clean water and wipe dry.

Wipe the area where the inner lid is located using a dry cloth.

Reattach the inner lid by first inserting the bottom part of the lid, aligning it with the two latches, and then inserting the top part of the lid. Press gently until you hear a click.

When attaching the lid, ensure that the holes in the lid are aligned with the steam vent.

STORAGE

- If you are not going to use the appliance for an extended period of time, unplug it from the power socket, allow it to cool down and clean it according to the instructions in the "Cleaning and Maintenance" section.
- Before storing, ensure that the appliance and all accessories are thoroughly clean and dry.
- Store the appliance in a dry, clean, and well-ventilated place away from extreme temperatures and out of the reach of children or pets.

TROUBLESHOOTING

Problem	Possible Cause	Solution
The rice is hard/dry after cooking.	Insufficient water added.	Add 0.5 to 1 cup of water, depending on the condition of the rice, and select the rice cooking mode. After cooking, check the rice's condition, and if necessary, repeat the process.
The cooked rice is too moist and sticky.		Open the lid and stir the rice properly to remove excess moisture. Close the lid and leave the rice in the Keep Warm mode for 10 to 30 minutes, regularly opening the lid and stirring the rice.
Ingredients are burnt onto the pot walls, making them difficult to remove.		Pour water into the cooking pot and add a little dish washing detergent. Let it sit and then wash. If it is difficult to remove burnt residue, apply a little dish washing detergent directly to the burnt residue, let it sit, then pour hot water over it.
The rice is slightly burnt at the bottom.	The rice was not sufficiently rinsed.	Rinse the rice sufficiently under running water to remove as much starch as possible. After cooking, stir the rice.
The water inside the rice cooker is boiling.	The inner lid or steam outlet is not correctly positioned.	Position the inner lid and the steam outlet correctly.
	Steam mode selected for rice cooking.	Change the mode.
The rice cooker cannot be switched on; the buttons are unresponsive.	The power cable is not plugged in properly.	Check the power cable connection in the appliance socket and the power socket.
The rice cooker cannot be switched on.	Other appliances are plugged in and in operation in the same electrical circuit.	We recommend connecting the rice cooker to an independent electrical circuit.



Note:
 If the above problem persists or is not listed, stop using the rice cooker and contact an authorised service centre.



This product complies with all the essential requirements of the applicable EU directives.

TECHNICAL SPECIFICATIONS

Rated voltage range.....220–240 V~
 Rated frequency.....50–60 Hz
 Rated input.....350 W
 Maximum filling volume of the cooking pot..... 2 l

We reserve the right to change the text and technical specifications.

INSTRUCTIONS AND INFORMATION ON DISPOSAL OF USED PACKAGING MATERIAL

Dispose of used packaging material in the designated waste disposal area determined by the municipality.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT



This symbol on the products or accompanying documents indicates that used electrical and electronic products should not be disposed of with regular municipal waste. For proper disposal and recycling of these products, deliver them to designated collection points. Alternatively, in some European Union states or other European countries the products can be returned to the local retailer when buying an equivalent new product. By properly disposing of this

product, you help preserve valuable natural resources and contribute to preventing potential negative impacts on the environment and human health resulting from improper waste disposal. For further details, contact your local authorities or the nearest collection point. Fines may be imposed for improper disposal of this type of waste in accordance with national regulations.

For Business Entities in European Union States

If you want to dispose of electric or electronic devices, ask your retailer or supplier for the necessary information.

Disposal in Other Countries Outside the European Union

This symbol is valid in the European Union. To dispose of this product elsewhere, request necessary information on the correct disposal method from local authorities or your retailer.

RECIPES

CREAMY RISOTTO WITH ZUCCHINI, YELLOW TOMATOES AND BASIL

Cooking time: 30–40 minutes

Ingredients (for 2 servings):

- 1 medium zucchini
- 2–3 yellow cherry tomatoes
- fresh basil
- 1,5 cup of basmati or jasmine rice
- dried Provençal herbs
- pinch of salt
- 1 teaspoon of olive oil
- water

Procedure:

1. Rinse the rice thoroughly and pour it into the rice cooker.
2. Add diced zucchini, whole washed tomatoes, basil leaves, oil, Provençal herbs and cover.
3. Switch the rice cooker on the **Risotto** mode and let it cook.
4. Finally, stir the risotto to dissolve the tomatoes.

Tip: Serve with fresh vegetables or salad.

QUICK RICE WITH CHICKEN

Cooking time: 35–45 minutes

Ingredients:

- 500 g of chicken breasts, sliced into strips
- 1 medium onion
- 3 cloves of garlic
- 1,5 cup of rice
- 2 cups of chicken broth
- 400 g of chopped tomatoes (canned)
- 1 tablespoons of butter
- 1 teaspoon of ground cumin
- 2 tablespoons of chopped flat-leaf parsley
- salt and pepper for seasoning

Procedure:

1. Finely chop the onion. Chop the garlic into small pieces. Place them in the cooking pot.
2. Add rinsed rice, butter, ground cumin, and pour in the chicken broth.
3. Season with salt and pepper. Mix thoroughly.
4. Add the chopped tomatoes and place the chicken on top. Do not stir.
5. Close the lid and select **Quick Cook** mode. Let the rice cooker complete the mode.
6. Once cooked, stir thoroughly, season as needed and serve warm, sprinkled with chopped flat-leaf parsley.

HONEY CAKE

Ingredients:

- 4 egg
- 10–30 g of caster sugar (according to taste preference)
- 20 ml of milk
- 100 g of plain flour
- 10–20 g of honey (according to taste preference)
- vegetable oil to grease the pot

Procedure:

1. Separate the egg yolks from the whites.
2. In a bowl, whisk the egg whites until firm. Gradually add sugar while whisking.
3. Gradually add three yolks. Whip each yolk thoroughly.
4. Then add the flour gradually and mix thoroughly.
5. Finally, add the milk with honey and mix thoroughly again.
6. Grease the cooking pot with vegetable oil and pour the finished batter into it.
7. Place the cooking pot into the rice cooker, close the lid, and select the **Cake** mode.
8. Let the rice cooker complete the mode.

Tip: You can add raisins, nuts, chocolate chips or candied fruit to the honey cake.

