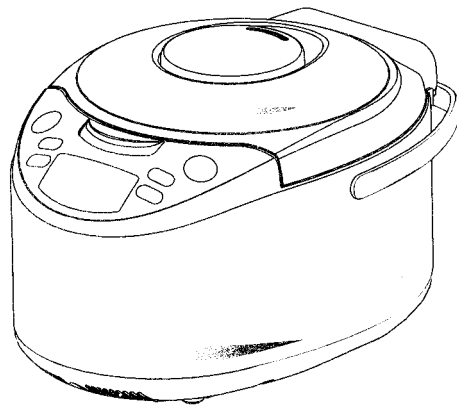


OPERATING AND CARE INSTRUCTIONS

VitaClay™ Rice & Slow Cooker Pro

VF7900-3

VF7900-4



**READ ALL INSTRUCTIONS BEFORE INITIAL USE
HOUSEHOLD USE ONLY**

IMPORTANT SAFETY INFORMATION

When using electrical appliances, basic electrical precautions should always be followed to reduce the risk of fire, electric shock and injury, including the following:

1. Read all instructions before using the appliance.
2. Do not operate any appliances that have damaged plugs or cords, malfunctioned or been damaged in any way. Return the appliance to the manufacturer or qualified service technician for repair or adjustment.
3. Do not immerse the heating unit of the appliance in water or any other liquid. To prevent electrical shock, do not place the cord, plug or cooking unit near water or other liquids.
4. Always unplug the cooker when not in use or before cleaning. Allow cooker to cool before cleaning or removing parts.
5. Do not touch hot surfaces with bare hands. Use the handles or knobs provided.
6. Do not put cold liquids or food into heated pot. Avoid sudden temperature changes. Thaw frozen foods before placing in heated pot unless warm liquid is already in pot. Do not immerse heated pot into cold water.
7. Do not place cooker on or near a hot gas or electric stove burner. Do not place cooker inside a hot oven or broiler.
8. Do not use outdoors.
9. Do not let cord hang over the edge of a table or countertop and do not let it touch heated surfaces.
10. Use extreme care when moving the cooker if it is filled with hot liquid.
11. Ensure cooker is always placed on a flat, level surface before use.
12. Closely supervise whenever cooker is being used by or near children.
13. Do not use this cooker for other than its intended use.
14. The use of accessory attachments not supplied or recommended by Essenergy may cause injury, fire or electrical shock and may also damage the cooker.
15. To disconnect, turn unit off and remove the plug from wall outlet by holding the plug. Do not pull the cord.
16. The clay pot is fragile. Be careful when carrying or storing.
17. Do not cook food directly in metal housing.
18. Do not start cooking function while the clay pot is empty.
19. When using this appliance, provide adequate air space above and on all sides for air circulation. On surfaces where heat may cause a problem, an insulated heat pad is recommended.
20. When opening heated cooker, carefully lift and tilt cover away from you to avoid scalding and to allow condensed water to drip into pot.

SAVE THESE INSTRUCTIONS

This appliance is intended for HOUSEHOLD USE ONLY. There are no User Serviceable Parts inside. The heating unit needs no lubrication or other service. Do not attempt to service this appliance.

The short power cord is provided to reduce hazards that could result from a tangled cord or from tripping over a long cord. If an extension cord is used, be sure that the electrical rating of the cord is at least as great as the electrical rating (wattage) of the cooker. Ensure cord is placed so it does not drape over a counter or table where it could be pulled on or tripped over.

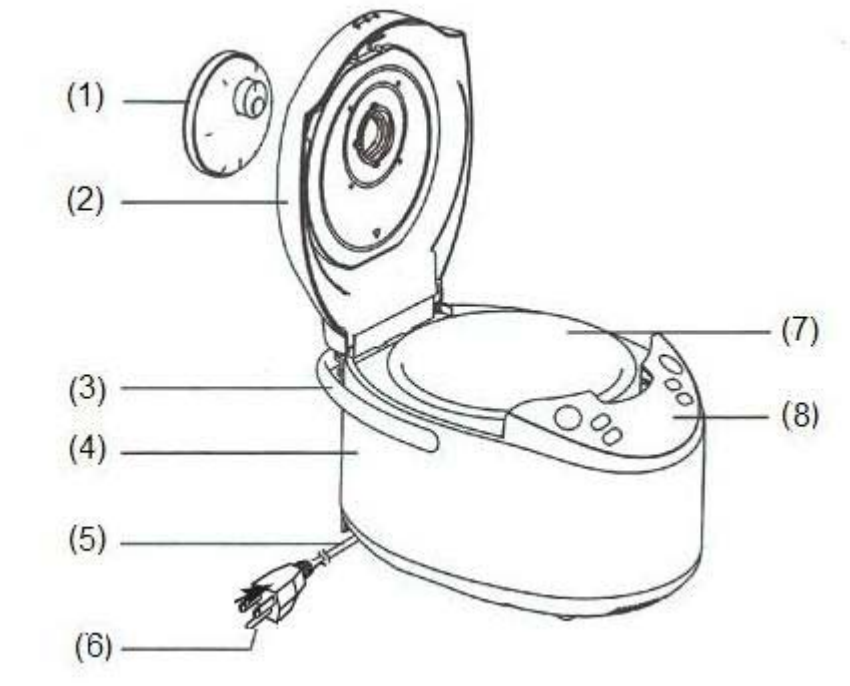
CLEAN UNIT THOROUGHLY BEFORE FIRST USE

- Ensure the packing paper on the heating surface is removed.
- Wash the clay pot and lid with warm water and a small amount of detergent.
- Rinse and dry clay pot thoroughly before placing in the housing.
- Plug the power cord into the unit first and then plug into the wall outlet. When the cooker is ready for operation you will hear a long “beep”.
- Ensure the clock is set to the current time before using the Preset Timer key features (see **Function Keys**).

Caution:

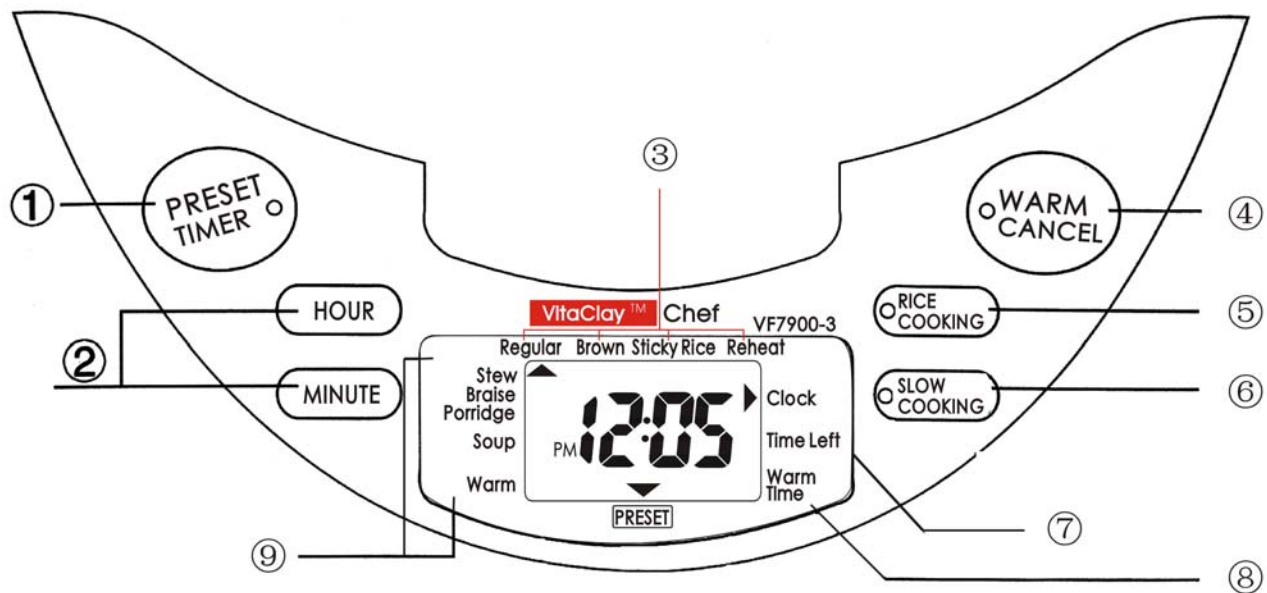
1. A slight odor and/or smoke smell may be noticed during the initial use of this appliance. This is normal with many heating appliances and will disappear after the first few uses.
2. The cooker should be used for its intended purpose only and not for other cooking purposes such as stir frying or deep oil frying.
3. If liquids have been soaking in the clay pot for a long time, a leak could occur. Use a dry towel to dry the outside surface of the inner clay pot.
4. During the cooking process, the steam cap needs to be in place for safety and performance.
5. Do not touch the steam cap during cooking process as it becomes very hot.
6. The clay pot and lid become very hot during the cooking process and/or when cooking is finished. Use the supplied steel hook or pot holders to pick up the clay pot and lid. Do not use bare hands.

PARTS ASSEMBLY ILLUSTRATION:



- (1) Steam Cap
- (2) Cover lid
- (3) Handle
- (4) Main Body
- (5) Power Cord
- (6) Plug
- (7) Clay Pot and Lid
- (8) Control Panel

CONTROL PANEL DISPLAY AND FUNCTION KEYS



- (1) Preset Timer key
- (2) Hour/Minute AM/PM clock setting and/or cooking time duration setting
- (3) Rice cooking mode indicators
- (4) Warm/Cancel function key and light indicator
- (5) Rice Cooking selection function key and light indicator
- (6) Slow cooking selection function key and light indicator
- (7) Current and remaining cook time indicator
- (8) Warm Time indicator
- (9) Slow cooking mode indicators

Function Keys

Preset Timer Function Key (1)

To pre-program time to start cooking:

- (a) Press Preset Function Key (1).
- (b) Press Hour and/or Minute Function Keys (2) to determine cooking time.
- (c) Press Rice Cooking Function Key (5) or Slow Cooker Function Key (6) to cook at preset time.

Once steps (a) to (c) are completed, the LCD will automatically display the preset time to start cooking within 15 seconds.

Hour/Minute Function Key (2)

To set clock:

Press and hold the Hour or Minute function keys for 2 seconds. The clock will advance forward one increment at a time. Keep holding either key down for fast forwarding.

To set Slow Cooker or Rice Cooker:

See Preset Timer Function Key (1) above

Rice Cooking Mode Indicators (3)

Regular rice, Brown rice, Sticky/Sweet rice, or Reheat rice

Warm/Cancel Function Key (4)

- (a) Starts the warm cycle. The LCD display will indicate the warming duration up to 12 hours. After 12 hours, the system timer will reset to zero and automatically start over.
- (b) Stop cooking or warming process.

Rice Cooking Function Key (5)

- (a) Press for Rice Cooking selection, i.e. Regular, Brown, Sticky/Sweet or Reheat rice.
- (b) Rice cooking indicator light.

Slow Cooking Function Key (6)

- (a) Press for Slow Cooking selection, i.e. Porridge/Braise/Stew or Soup.
- (b) Slow cooking indicator light.

Clock and Time Left Indicator (7)

- (a) Current time.
- (b) Remaining cook time indicator.

Warm Time Indicator (8)

Duration of warm time indicator.

LCD Warm Indicator (9)

- (a) Indicator displays cooking cycle is at Warm.
- (b) The clay pot maintains a temperature between 70 °C to 75 °C (158 °F and 167 °F).

SETTING THE CLOCK

- (1) Press “Hour” or “Minute” key and hold for a few seconds until the time display on the LCD is flashing.
- (2) Press “Hour” key until the correct hour is reached - release the key.
- (3) Press “Minute” key until the correct minute is reached - release the key.

USING THE RICE COOKER

The Rice Cooking Function Key (5) cycles between regular rice, brown rice, sticky rice and reheat rice options. Each option has a different micro computerized cooking mode which enables the cooker to determine the cook time automatically based on the rice option you choose. A preset cooking time is not required.

As a result of a fully sealed enclosure, it is not necessary to presoak rice before cooking. Simply rinse the rice and place in the cooker with water. Recommended water to rice ratios are:

- (a) Regular white rice such as sushi rice, jasmine rice, etc. - 1:1 (slightly more/less can be used if preferred)
- (b) Sticky/sweet rice - 0.8:1 (water adjusted a little less than regular rice)
- (c) Brown rice – 1.2-1.5:1 (more water can be added if preferred)

To start rice cooking immediately:

- (a) Rinse rice thoroughly and place in the clay pot with the desired amount of water. Cover with clay lid.
- (b) Place the clay pot on the cooker’s heating plate, turning the pot until it has good contact with the bottom. Ensure there is no particle interference to prevent the cooker from cooking evenly.
- (c) Close the cooker lid. You will hear a “click” when it is snapped in.
- (d) Press rice cooking function key (5) to select type of rice. A “beep” will sound within a few seconds to indicate cooking has started and the cooking indicator light will turn on.
- (e) A few minutes before cooking is done, a “beep” will sound to indicate that the cooker has automatically switched to the “Keep Warm” state and the rice is ready to serve.

To program rice cooking for a specified time:

- (a) Repeat steps (a) to (c) above.
- (b) Press Preset Timer Function Key (1).
- (c) Press “Hour /Minute” function keys (2).
- (d) Press rice cooking function key (5) to select type of rice. Within a few seconds, the LCD will display the pre-programmed time, the cooker will begin cooking and you will hear a “beep” indicating the cooking indicator light has turned on.
- (e) A few minutes before cooking is done, a “beep” will sound to indicate that the cooker has automatically switched to “Keep Warm” and the Warm/Cancel light will turn on. Once the cooker enters the Warm mode, the rice is ready to serve.

Brown Rice and Quick Serving Tips

A whole grain of rice has several layers, but only the outermost layer (the hull) is removed to produce what we call brown rice. This process is the least damaging to the nutritional value of the rice and avoids the unnecessary loss of nutrients that occurs with further processing.



- Rinse brown rice at least three times in cold water.
- Stir with hands in a circular motion and let rice soak for 30 minutes
- Drain and place into clay pot
- Follow instructions for “Using the Rice Cooker”

To achieve the best cooking results, after the sound of the ‘beep’, let the brown rice stay in “Warm” mode for at least an additional 30 minutes.

A teaspoon of salt and margarine (or other oil or fat) may be added. Cook the brown rice in mushroom or vegetable stock, leftover vegetable-steaming water or with your favorite herbs. Other variations is to add cashews, cranberries, raisins, apple chunks, mango cubes, mushrooms, garlic and onions. Sauté these ingredients in olive oil and mix into the prepared rice. Cooking the rice in mushroom stock and then mixing it with mushrooms makes a flavorful dish.

You can turn any rice dish bright yellow by adding a teaspoon of tumeric. This doesn’t change the flavour, just the color.

Reheating Cold Rice

Break up the cold rice in the clay pot and add hot water as desired to speed up reheating process.

Quick Serving Ideas

- (1) Heat cooked rice with milk or soymilk. Add in cinnamon, nutmeg, raisins and honey for a delicious rice pudding.
- (2) Make homemade vegetable sushi rolls by wrapping brown rice and your favorite vegetables in sheets of well moistened nori.
- (3) Use rice leftovers for cold rice salads that are great for on-the-go lunches. Be creative and add in either chicken or tofu plus your favorite vegetables, nuts, herbs and spices.
- (4) Serve beans and rice accompanied by the vegetables of your choice for a simple yet delicious lunch or dinner entrée.
- (5) Rice as a side dish need not be served plain - spruce it up with the toppings of your choice. Some favorites include nuts, sesame seeds, sautéed mushrooms and scallions.
- (6) Place rice and chopped vegetables in pita bread, top with your favorite dressing and enjoy a quick and easy lunch.

USING THE SLOW COOKER

The VitaClay™ slow cooker preserves nutrients allowing food to cook in its natural juices. It brings food to a boil 2-4 times faster than conventional slow cookers then reduces the heat to a slow simmer for gourmet perfection. The Automatic Warming Cycle holds food perfectly cooked for up to 12 hours. It reduces the cooking time by about 30-50% and reduces the cooking liquid by about one-half.

To convert cooking time from conventional slow cooker recipes into VitaClay slow cooking:, the rule of thumb is if the conventional slow cooking time is set on 'high' for 4 hours, or on 'low' for 8 hours, the VitaClay™ Rice/Slow Cooker Pro will only take 2 hours.

To start the slow cooker immediately:

- (a) Place recipe contents in the clay pot and cover with the lid.
- (b) Place the clay pot on the cooker's heating base turning the clay pot until it has good contact with the bottom. Ensure there is no particle interference to prevent the cooker from cooking evenly.
- (c) Close the cooker lid. You will hear a "click" when it is snapped in..
- (d) Press the slow cooker function key **(6)** to select desired cycle. When the "2:00 hour" minimum cooking time indicator flashes, enter the desired cooking time within a few seconds of the flashing. The slow cooker will "beep", start to heat up and the indicator light will turn on. When the Slow Cooker reaches the desired time duration, the system will indicate cooking is complete and will automatically switch to "Keep Warm". The LCD will display the warm time duration.
- (e) Cooking time may be increased at anytime during cooking by pressing the Hour/Minute function keys (2).

Caution:

1. Do not fill the cooker more than ¾ full of water to prevent overflow.
2. Be sure all ingredients are fully cooked before serving. If not, re-program to cook longer.
3. If the Stew/Braise/Porridge cycle is too thick and causes the cooker to overheat, the cooker will give a warning "beep" and switch to the Warm cycle. You can cancel the operation by pressing the Warm/Cancel function key (4). Thin the contents by adding fluid to the pot and start to cook again.

To program slow cooker for a specified time:

- (a) Repeat steps (a) to (c) above.
- (b) Press Preset timer function key (1).
- (c) Select "Hour"/"Minute" function keys (2).
- (d) Repeat steps (d) to (e) above.

Within a few seconds, the LCD will display the pre-programmed time, the slow cooker will begin cooking and you will hear a "beep" indicating the cooking indicator light has turned on. A few minutes before cooking is done, a "beep" will indicate the cooker has automatically switched to the "Keep Warm" state and the LCD will display the Warm/Cancel button.

CARE AND CLEANING

- Like any ceramic material, the removable clay pot will be damaged by sudden temperature changes.
- If the clay pot is preheated or is hot to the touch, do not add cold or frozen foods. Do not preheat the clay pot unless called for in the recipe. The clay pot should be at room temperature when adding hot ingredients.
- For general washing, wait until the clay pot cools. Then wash it in warm water with a very small amount of dishwashing liquid and rinse thoroughly.
- DO NOT put the clay pot in the dishwasher. Sudden temperature changes may crack it and excessive soap will clog the pores.
- Do not use abrasive scouring powders or steel wool. Plastic brush or nylon scrub pads can be used as needed.
- For hard to remove residue or to do a thorough cleaning, allow the clay pot to soak overnight in the sink with water and ¼ cup baking soda. Wash using a brush or nonmetallic scrubbing pad. Follow this treatment after cooking fish or foods with strong seasoning.
- Use hot water if you wash the clay pot right after cooking. Do not use cold water if the pot is hot.
- After washing, dry thoroughly and store with the lid inverted upside down in the bottom, ideally with a towel between the layers. Avoid storing the cooker with the lid sealed because it may become moldy if not carefully dried.
- If the cooker should become moldy, make a paste of baking soda and water, cover the cooker with the paste and allow it to dry. When the paste is dry, rinse with water and dry well.
- If clay pot pores become clogged, boil the pot to remove debris. Use a roaster with a rack and add tepid water. Place the pot bottom on the rack and bring water to a boil. Boil for 30 minutes to remove the debris. Repeat doing the top if necessary.
- Store your VitaClay™ Rice & Slow Cooker in a dry and clean environment.

Caution: When washing the clay pot, it is recommended that a soft cloth or pad be placed between the pot and sink to protect the pot from hitting the sink.

CLEANING OUTSIDE OF COOKER UNIT

The outside of the cooker may be wiped clean with a soft cloth and warm soapy water. Wipe dry. Do not use abrasive cleaners. Grease may be removed with diluted ammonia. Do not let the Control Panel or any electrical mechanisms within the unit get wet.

CLEANING INSIDE OF COOKER UNIT

If an object becomes stuck to the heat element lightly rub it off using a fine sandpaper #600 or steel wool. Then wipe with a damp cloth.

TROUBLESHOOTING

No Indicator light during cooking process

Check power plug from cooker end to outlet to ensure complete contact.

The battery will charge when the power cord is plugged in. When charging is finished the clock will show the time on the LCD display for many hours.

BATTERY

When the power cord is unplugged, the battery eventually will drain over time and recharge the next time when machine is plugged back in for use.

If you forget to fill the cooker with water, or add too much rice and the expanded rice kernels fall on the heated surface during operation, it may be overheated:

EXCEEDING THE TEMPERATURE

- An “E3” error message will show on the LCD display panel
- A “beeping” noise will sound, and
- The machine will shut down automatically.

“E3”

Action:

- Press the **WARM/CANCEL** function key (4) to cancel operation.
- Remove the inner pot from the cooker to find the cause of the overheating.

BROKEN OR DAMAGED UNIT

“E1”

“E2”

DO NOT TRY TO REPAIR THE UNIT BY YOURSELF

When “E1” or “E2” is displayed on the LCD display panel or a black screen is showing, immediately turn off the power. Call warranty service center for assistance.

LIMITED ONE-YEAR WARRANTY

Essenergy, Inc. ("Essenergy") warrants this Product against defects in material or workmanship for a period of one (1) year from the date of original purchase, when utilized for normal household use. Essenergy will repair or replace the Product, at its option, at no charge except for shipping and handling.

This warranty does not cover: (1) damage due to incorrect customer instruction, installation or set up; (2) cosmetic damage or damage due to an act of God, accident, misuse, abuse, or negligence; (3) commercial use of the Product; (4) modification of any part of the Product; (5) damage due to improper operation, improper maintenance, or connection to an improper voltage supply; (6) damage due to an attempted repair of the Product by anyone not authorized by Essenergy to service the Product; (7) normal wear of parts; (8) Damage or defects caused by shipping or faulty packaging or mishandling in transit; (9) any non-electric / mechanical attachments and accessories and disposable parts including measuring cup, spoon, inner pot, outside case, cord and plug.

KEEP YOUR SALES RECEIPT. Warranty service will require presentation of proof of purchase in the form of a bill of sale or receipt which shows the date of purchase and establishes that the Product is within the warranty period.

This warranty is invalid if the factory applied serial number or production date has been altered or removed from the Product.

To obtain warranty service, send the complete appliance unit insured, freight prepaid, plus proof of purchase (as described above), to:

Customer Service
Essenergy, Inc.
1765 Landess Ave., #34
Milpitas, CA 95035

Please attach your name, address, telephone number, and a description of the problem along with return postage. The product must be sent carefully packed and properly cushioned to prevent damage in transit. Your failure to abide by these provisions may cause your request for warranty service to be denied, and the repaired unit will be returned at your expense. This warranty is extended only to the original purchaser of this product and does not extend to any commercial use or unreasonable use. This warranty is valid only in the United States.

NOTE: REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS WARRANTY IS THE EXCLUSIVE REMEDY OF THE CONSUMER. ESSENERGY SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT EXCEPT TO THE EXTENT PROHIBITED BY APPLICABLE LAW. ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ON THIS PRODUCT IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may have other rights which vary from state to state.

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