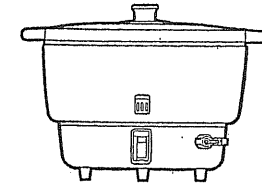


Paloma AUTOMATIC GAS RICE COOKER.

INSTRUCTION MANUAL

This instruction manual provides instructions on installation, use, maintenance and nothing contained herein constitutes a warranty.

It is imperative that all persons who are expected to install, operate or adjust this rice cooker read the instructions carefully so that they may understand how to do so.



MODELS:

PR-6DSS

PR-8DSS

PR-10DSS

Any question regarding the operation, maintenance, service of this rice cooker should be directed to the entity from whom it was purchased. If additional information is required, refer to whom you purchased or us.

Do not destroy this manual.

Please read carefully and keep in a safe place for future reference.



Recognize this symbol as an Indication of Important Safety Information!

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

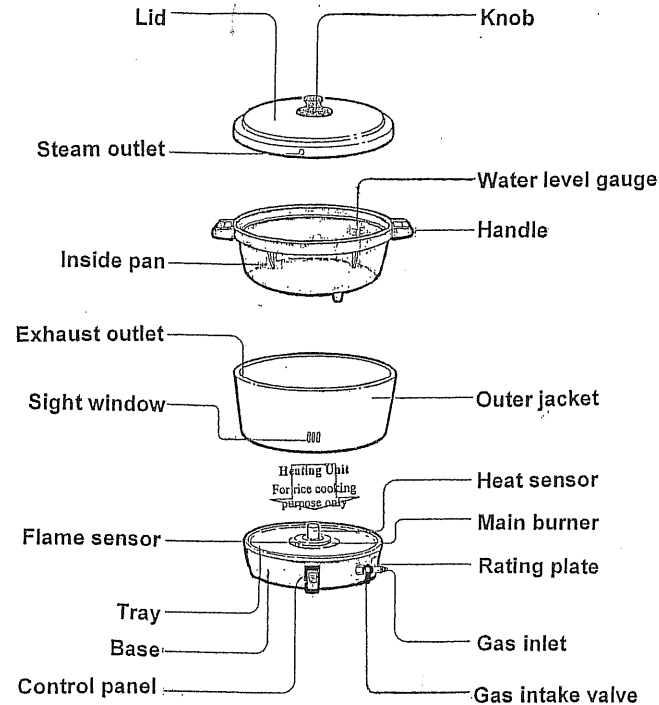
WARNING

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

TO PURCHASER

CONTACT YOUR LOCAL GAS SUPPLIER AND ASK INSTRUCTIONS IN THE EVENT THE USER SMELLS GAS. THIS INFORMATION SHOULD BE POSTED IN A PROMINENT LOCATION.

NAME OF PARTS



SPECIFICATIONS (APPROX.)

Model No.	PR-6DSS		PR-8DSS		PR-10DSS	
Type of gas	L.P.	NAT.	L.P.	NAT.	L.P.	NAT.
Rated input (BTU/Hr.)	24800	22200	28700	26200	34300	30900
Dimensions (Inch)	Height	16-5/16	16-5/16	17-11/16		
	Width	20-3/16	22-9/16	22-9/16		
	Depth	16-1/8	18-1/2	18-1/2		
Weight (LBS.)	26.4		27.5		31.3	
Cooking capacity (L) (Cups)*	4.0 - 6.0		3.0 - 8.0		3.6 - 10.0	
	22 - 33		17 - 44		20 - 55	
Gas connection (Inch)	1/2 NPT male					
Ignition device	Piezo ignition device					
Automatic extinction device	Ferrite sensor system					
Safety device	Thermocouple type flame failure safety device					

* 1 measuring cup = 180 milliliters (ml) = 5.3 fluid ounces (oz)

Since we are constantly improving our products, all specifications are subject to change without notice.

GENERAL SAFETY PRECAUTIONS

Be sure to read and understand the entire Instruction Manual before attempting to install or operate this rice cooker. Pay particular attention to the following General Safety Precautions. Failure to follow these warnings could result in a fire or explosion, causing property damage, bodily injury or death. Should you have any problems understanding the instructions in this manual, **STOP**, and get help from a qualified installer or service technician or the gas supplier.

▲ DANGER TREATMENT OF GAS LEAKAGE

If you should notice gas leakage, **do not** light, switch on or off any electric appliances (ex. ventilation fan), pull out or put in any electric plug and use the phone nearby before having the followed treatment ① ② ③ .

- ① Shut off the gas intake valve immediately.
- ② Open all the windows and doors.
- ③ Contact the servicing shop or the dealer without using a phone nearby.

▲ WARNING TYPE OF GAS

- ◆ This rice cooker is designed either for use with Natural gas or L.P.Gas. Make sure that type of gas in your facility matches the indication on the rating plate stuck on the right-back of the base.
- ◆ If it does not match, **do not** use the appliance.

▲ WARNING FIRE PREVENTION

- ◆ **Do not** move the appliance during and right after cooking.
- ◆ **Never** leave from the vicinity of the appliance during cooking.
- ◆ **Do not** put and use inflammable materials (curtain, newspaper, paper bag, gasoline, benzene, spray can, etc.) around the appliance.
- ◆ **Do not** put a towel etc. on the steam and the exhaust outlets.

▲ WARNING TREATMENT IN CRITICAL SITUATION

- ① In case that you should feel something unusual such as strange combustion, bad smell or strange noise, calm down and extinguish it. Then shut off the gas intake valve and follow "TROUBLE SHOOTING " on page 11.
- ② In case of emergency like on earthquake and fire, etc., secure your own safety and put out the appliance.

GENERAL SAFETY PRECAUTIONS

CAUTION PREVENTION OF GAS ACCIDENT

- ◆ Use the approved pipe. (See the "INSTALLATION" on page 6.)
- ◆ *Do not* use a vinyl hose or a rubber hose.
- ◆ Confirm the extinction after use and shut off the gas intake valve whenever it is not in use.

CAUTION CAUTION IN VENTILATING THE ROOM

- ◆ *Do not* use the appliance in the closed room for a long time.
- ◆ Open windows or turn on a ventilation fan during cooking.

CAUTION USING PURPOSE

- ◆ *Do not* use the appliance for other purpose than rice cooking.
- ◆ This appliance is designed only for rice cooking, so that it can not be used for a cooking stove.

CAUTION TO AVOID RISKS OF BURN / SCALD

- ◆ *Do not* touch the appliance except the operational part during and right after cooking.
- ◆ *Do not* bring your eye close to the sight window for confirmation in operating the ignition lever.
- ◆ *Do not* bring your hands and face close to the steam and the exhaust outlets during cooking.

CAUTION CAUTION IN HANDLING

- ◆ In installing the inside pan to the outer jacket, be sure to hold the handles.
- ◆ *Do not* give the great shock or harm to the heat sensor.

WARNING NO DISASSEMBLE

Never disassemble the appliance by yourself except the necessary parts for maintenance suggested by us afterwards.

CAUTION ACCESSORIES

Do not use other accessories than those packed in the original carton and use PALOMA genuine parts.

INTRODUCTION

Local Installation Regulations:

This rice cooker must be installed in accordance with these instructions, local codes, utility company requirements, and/or in the absence of local codes, the latest edition of the American National Standard, National Fuel Gas Codes.

Location:

1. Combustion & Ventilation Air

Proper operation of the rice cooker requires air for combustion and ventilation.

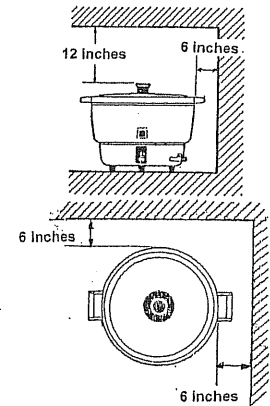
2. Prohibited Installations

WARNING DO NOT install the rice cooker in the following locations:

- In small, poorly ventilated rooms.
- In air-tight rooms with air-conditioning.
- Near vents for heating or cooling.
- In places where chemicals are used.
- In any occupied rooms normally kept closed.
- On non-flat surface.

3. Clearances

The rice cooker shall be installed with the minimum clearance from combustible construction of 6 inches at the sides, 6 inches at the rear and 12 inches above the top of the rice cooker's knob.



WARNING

"Combustible construction" refers to adjacent walls and ceilings, and should not be confused with combustible or flammable products and materials. Combustible and/or flammable products and materials should never be stored in the vicinity of this or any gas appliance.

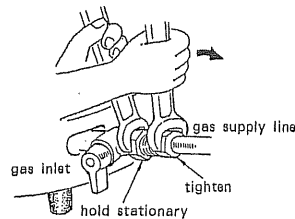
INSTALLATION

1. Inspect Shipment :

Inspect the rice cooker for possible damage. Check the information on the rating plate of the rice cooker to be certain the type of gas being furnished corresponds to that which the rice cooker is equipped.

2. Method of installation:

When connecting the gas supply line to the gas inlet of the rice cooker, you must use a Spanner or Crescent Wrench on both sides at the same time. If not, damage to the rice cooker might occur and create a gas leak.



3. Gas Supply Connection:

- The gas supply lines should be tight, free of leaks and of such size and so installed, as to provide a supply of gas sufficient to meet the maximum demand of the rice cooker without undue loss of pressure.
- ANSI approved steel or wrought-iron pipe or other approved method should be used for gas piping.
- A metal-to-metal type union and shut-off valve should be installed between the rice cooker and the gas supply pipe.

NOTE: Pipe joint compound resistant to the action of liquefied petroleum gas must be used on the threaded joints.

- After the rice cooker is connected to the gas supply, all connections, including the rice cooker, must be checked for gas leakage with soapy water, bubble solution or other acceptable means before placing the rice cooker in operation.

NOTE: **DO NOT** use Matches, Candles or other sources of Ignition for the purpose of testing for gas leaks.

e. Gas Supply Pressure

Type of Gas	Max. Supply Pressure	Min. Supply Pressure
L.P. Gas	13" W.C.	8" W.C.
NAT. Gas	9.8" W.C.	4" W.C.

NOTE: Set the inlet gas pressure to the rice cooker at 6" W.C. (NAT. Gas) and 11" W.C. (L.P. Gas) for the best combustion.

INSTALLATION

⚠ WARNING

Install gas pressure regulators in the gas supply line that do not exceed the maximum supply pressure mentioned above.

DO NOT use gas pressure regulators such as the industrial type gas pressure regulators, as they are intended for use with medium and high pressure gas. If the gas supply pressure exceeds the maximum mentioned above, imperfect combustion may result and the life of the rice cooker may be shortened.

MOREOVER, EXCEEDING INDICATED MAXIMUM GAS PRESSURE MAY CAUSE SERIOUS DAMAGE TO THE RICE COOKER AS WELL AS PERSONAL INJURY. MAKE SURE TO INSTALL THE PROPER TYPE OF GAS PRESSURE REGULATOR THAT WILL NOT EXCEED THE MAXIMUM SUPPLY PRESSURE MENTIONED ABOVE, IF PRESSURE IS TOO LOW, GAS MAY BE INSUFFICIENT.

OPERATION

The rice cooker and its gas connection must be leak tested before placing the rice cooker in operation.

FOR YOUR SAFETY READ BEFORE LIGHTING

- BEFORE LIGHTING**, smell all around the rice cooker area for gas. Be sure to smell next to the floor because some gas is heavier than air and will settle on the floor.

WHAT TO DO IF YOU SMELL GAS

- DO NOT** try to light any appliance.
- DO NOT** touch any electrical switch; do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

- Use **only your hand to push down the ignition lever**. Never use tools. If the ignition lever will not push down by hand, don't try to repair it, call a qualified service technician. Force or attempted repair may result in a fire or explosion.

NOTE: 1. The inside pan should be used only for rice with the Paloma Rice Cooker.
2. Before cooking in for the first time, boil water in the inside pan to disinfect it.

OPERATION

C. PREPARATION

Rinse rice quickly with plenty of fresh water for removing dirt and bran and pour the rinsed rice into the inside pan. Then fill water up to the water level gauge indicated inside of the inside pan in accordance with the volume of rice. (If there are much crashed rice before cooking, imperfect cooking may happen.)

For example : 5 liters of Water to 5 liters of Rice
(5 liters equal to about 1.3 gallons)

For an accurate measurement of water it is easy to check by the water level gauge shown on the inside pan. It indicates as follows.

Right figures show "Liter".

Left figures show "Shou" which is a Japanese measurement.
(1 Shou equals to about 0.45 gallon.)

Volume of Rice & Water Level		Water Level Gauge on Inside Pan		
Shou Level	Litter Level	PR-6DSS	PR-8DSS	PR-10DSS
5.5 → 5.5	10 → 10	Shou 3 — 6 ℓ	Shou 4 — 8 ℓ	Shou 5 — 10 ℓ
5 → 5	9 → 9	2 — 4	3 — 6	4 — 8
4 → 4	8 → 8	1 — 2	2 — 4	3 — 6
3 → 3	7 → 7			2 — 4
2 → 2	6 → 6			
1 → 1	5 → 5			
	4 → 4			
	3 → 3			
	2 → 2			

NOTE: * DO NOT cook rice beyond or below the gauge in volume shown inside of the inside pan.

* For firmer rice use less water, for softer rice add water.

* For delicious rice, soak rice in water for about 30 minutes before starting to cook.

D. Positioning the Inside Pan

Outer Jacket

- ◆ Place the outer jacket on the base.
- ◆ Place the sight window right above the control panel.

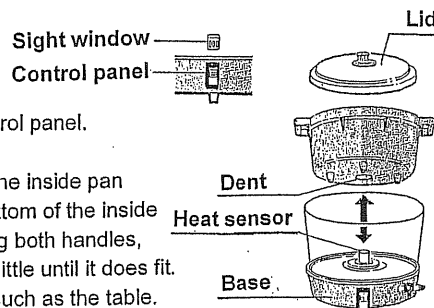
Inside Pan

- ◆ Place the lid on the inside pan, then place the inside pan on the base. Make sure the dent on the bottom of the inside pan fits perfectly with the heat sensor. Using both handles, move the inside pan around (with jacket) a little until it does fit.

NOTE: Always set the rice cooker on flat surfaces such as the table.

WARNING

When you put the inside pan on the base, make sure that no foreign substance is in there, and that there is water or rice neither at the dent nor on the heat sensor.



OPERATION

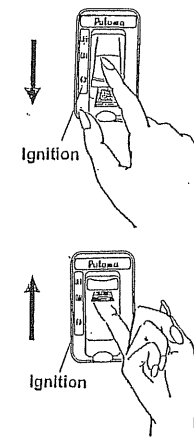
E. LIGHTING

1. After making sure that the ignition lever is at the original (OFF) position, open the main gas supply valve and the gas intake valve on the rice cooker all the way.
2. Push down the ignition lever until you hear a clicking sound. After pressing, keep it at the bottom (Ignition) position for a few seconds and release your finger.
3. Make sure that the flame stays on even after releasing by looking through the sight window.

NOTE: Do not look too close into the sight window.

CAUTION

- ◆ If misignition, put back the ignition lever and the extinction lever to the original position. Then, remove the gas by putting the inside pan away. After setting again, try to ignite once more.
 - ◆ When you use this cooker for the first time or use it after a long interval, it is possible that the inside of the piping is filled with air instead of gas. In such case, repeat the above ignition procedure to purge the air inside.
 - ◆ If the flame goes out when releasing your finger, the time for pressing the lever is not long enough. Once take the lever back to the original position and try again with the holding time longer.
- NOTE: Do not touch the outer jacket while cooking or immediately afterwards. It may be extremely hot.

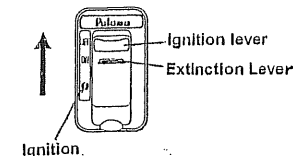


F. FLAME ADJUSTMENT

1. When cooking fully capacity of rice, open the gas intake valve all the way.
 2. When cooking less capacity of rice, adjust the gas flow by the gas intake valve. For example, a half capacity of rice adjusts the gas intake valve to the halfway.
- NOTE: Usual cooking time is about 20 minutes.

G. AUTOMATIC SHUT OFF

1. After finishing the cooking, the ignition lever (and extinction lever) turns back to the original position automatically.
2. Shut off the gas intake valve after making sure of the extinction.
3. 10-15 minutes of steaming after extinction with the outer lid close will give you fine rice.



CAUTION

When removing the inside pan just after cooking, do not put it on the vinyl cloth or mat directly.

NOTE: Do not touch the outer jacket while cooking or immediately afterwards. It may be extremely hot.

MAINTENANCE

■ CHECK AND CLEANING

Properly maintained, it is suggested that a regular routine maintenance program be established and followed by the user. It is further recommended that a periodic inspection (of the burner, etc.) should be made by service personnel qualified in gas appliance repair.

Before check and cleaning, be sure to shut off the gas supply at the gas intake valve. After use, allow unit to cool for one hour and be careful not to injure your fingertip.

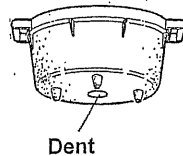
CHECK POINT

- ① **Do not** put inflammable materials or obstacles around the appliance (See the page 3 and 5).
- ② Make sure that the accessories (outer jacket, inside pan, drip tray, etc.) are set properly (See the page 8).
- ③ If the appliance has got dirty due to boiling over, etc., please clean it.
- ④ Please check with the gas intake valve open if there is no gas odor from the connections of the piping.

CLEANING

INSIDE PAN (DENT)

- ◆ Clean and dry outside and inside of the inside pan after use.
- ◆ Especially keep the dent of the bottom of the inside pan clean.
- ◆ **Do not** give scratches to the dent.
- ◆ In case of sticking a bad smell to the inside pan, boil a cup of water until shutting off automatically and wipe off after cooling.



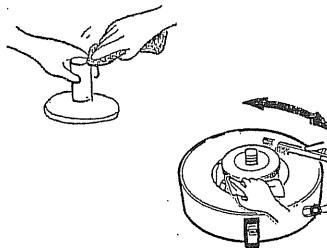
Dent

OUTER LID / OUTER JACKET / DRIP TRAY

- ◆ Give some neutral detergent for kitchen to the damp cloth and wipe them with it.
- ◆ **Do not** splash water inside of the base.

HEAT SENSOR

- ◆ If the heat sensor gets dirty, clean it by damp cloth holding it with the other hand.
- ◆ **Do not** give damage to the sensor.



BURNER

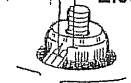
- ◆ If the burner makes uneven flame, clean the ditch and orifice of the burner with a fine wire brush.
- ◆ The main burner ports should be cleaned out if blockage occurs with a fine wire brush. Do not use water to clean the main burner. If you are not capable, **do not** attempt to repair it. Consult with the qualified service engineer from whom you purchased it.

NOTE: After the above cleaning procedure, open gas intake valve and operate to ignite. Please confirm the normal combustion.

MAINTENANCE

FLAME SENSOR / ELECTRODE

Flame sensor, Electrode



- ◆ When they are clogged or wet, wipe them with a soft cloth.
- ◆ **Do not** change their position nor damage them.

NOTE: Do not use the polishing powder or steel-wool, etc.

If you use the other detergent than the neutral agent, like alkaline detergent such as thinner, benzene and cleaner for cooking range, etc., it is possible that the painting comes off.

PRESERVATION [When not using the appliance for a long time]

- ① Shut the gas intake valve and remove the gas pipe.
- ② Cover the gas inlet with vinyl, tape, etc. to keeping it free from dust, etc.
- ③ Clean the appliance.
- ④ Put the appliance into the carton box, vinyl bag, etc. and keep it free from dust or damp.

■ TROUBLE SHOOTING

- ◆ If you suspect that the appliance is in trouble, check the following points.
- ◆ If the state of trouble does not correspond with a following phenomenon or the trouble has not been wiped off even after your taking countermeasures, please contact the dealer where you purchased the appliance or a competent person for technical assistance.

PROBLEM	PROBABLE CAUSE	MEASURES
<ul style="list-style-type: none"> • The burner fails to be ignited. • The flame goes out when in use. 	Gas intake valve is not opened fully.	Open it fully.
	The burner is clogged or wet.	Clean it. See the "CLEANING".
	Air in the piping.	Repeat the ignition procedure to expel all the air.
	The ignition procedure is not suitable.	Keep the ignition lever at the "Ignition" position a little more.
	The flame sensor is clogged or wet.	Clean it. See the "CLEANING".
Yellow or unstable flame is observed.	Gas cylinder is almost empty. (In case of LP gas use)	Replace it with a new cylinder.
There is gas odor.	The burner is clogged or wet.	Clean it. See the "CLEANING"
	The gas pipe is not connected properly.	Connect it properly.
<ul style="list-style-type: none"> • The rice cooking is imperfect. • No automatic extinction • Scorching • Boiling over • Uneven cooking 	The gas pipe is broken or has crack.	Replace it with new one.
	The appliance is leaning.	Install it properly.
	The inside pan is not set properly.	Set it properly.
	The dent of the inside pan and the flame sensor are not clean.	Clean it.
	The outer lid is not surely closed.	Close it surely.
	The amount of water (rice) is not proper.	Adjust it according to "OPERATION".
	The steaming is not conducted.	Steam rice for approx. 15 min. after cooking.
The crashed rice is too much.	Remove the crashed rice.	

MAINTENANCE

TREATMENT IN WORKING FLAME SENSOR

If the flame goes out accidentally due to wind blow or boiling over, the device works to stop the gas flow immediately.

[When noticing extinction]

Turn the ignition lever (and the extinction lever) to the original position immediately. It will take a second for the device to stop gas flow after sensing such situation.

[When re-igniting]

Make sure that no gas is around the appliance before re-ignition.

AFTER SALES SERVICE

When you ask your distributor or dealer (whom you purchased the appliance) to check and repair the appliance or you place parts order, contact them with the following information.

1. Model and Serial numbers on the Rating Plate
2. Specify type of gas (NAT or LP)
3. Purchase date
4. Problem / Description of Parts
5. Your address, name, telephone number

- ◆ In case of your moving to other place, be sure to check if your appliance is suitable for the gas supplied in the new area.
- ◆ To know the manufactured year and month of your appliance, see the Rating Plate stuck on the body.

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