

Tefal®

Steam pro rice cooker

Perfect rice at any time of the day



Recommended by
Celebrity Chef Eric
Tefal Brand Ambassador

Steam pro rice cooker



The ideal cooking assistant for **perfect rice** at **any time of the day!**



FRESH & MOIST RICE ANYTIME

随时享用
软硬湿度极佳的米饭

High temperature steam diffusion technology even during keep warm



OPTIMUM HOMOGENEOUS COOKING RESULTS

匀称烹调效果

Induction heating technology + Spherical heat circulation



EXCEPTIONAL DURABILITY

耐用
品质极佳

6-layer Titanium coated Spherical Pot



GREAT VERSATILITY & VARIETY

多款烹调功能
方便实用

Practical cooking functions including rice types & textures selection



ENHANCED USAGE PLEASURE

语音播放功能
(英语, 广东)

Voice navigation guide option (English & Cantonese)

1 Spherical Pot Technology

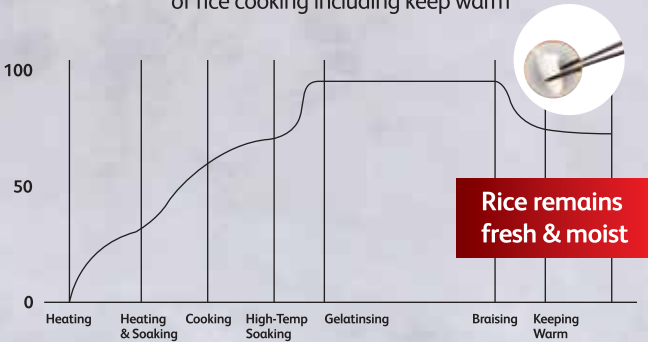
Efficient spherical heating convection provides better cooking performance just like traditional cooking



Delicious rice with perfect texture & taste

2 Fresh Moist Rice Anytime

Innovative Steam Technology = Moist Rice
Steam diffusion occurs at different stages of rice cooking including keep warm



Hygienic Handling
Stainless Steel Steam Cup to be filled with water



3 Great Versatility & Variety



Great variety with 36 cooking programs



Easy to use and clean control panel
Quality flat tempered coated glass panel with sensory buttons

- ✓ **Rice:** 4 types of texture selection
- ✓ **Quick Cooking:** 3 types of texture selection
- ✓ **Claypot**
- ✓ **Steam** – Frozen/Potato/Egg/Meat
- ✓ **Menu** – Congee/Porridge/Soup/Reheat
- ✓ **Dessert**
- ✓ **Keep Warm**



Cooking Programs

Programs		Temperature	Cooking Time	
Mode		Default	Default Time	Time Setting
Steam	Frozen Food	100°C	20min	10min-30min
	Potato	100°C	45min	20min-1h
	Egg	100°C	20min	10min-30min
	Meat	100°C	45min	20min-1h
Menu	Congee	100°C	1h30min	1h-2h
	Porridge	100°C	1h	45min-1h10min
	Soup	100°C	2h	1h30min-3h
	Reheat	100°C	-	-
Dessert		120°C	40min	40min/2h
Keep Warm		73°C	-	-

Programs			Cooking Time	Delayed Start		Keep Warm
Rice Type	Texture	Default Time	Default	Time Setting		
Quick Cooking	White Rice	Soft	auto	7:00/ 12:00/ 18:00	+/-10min +/-1h	Yes
		Normal				
		Hard				
		Crispy				
	Japanese Rice	Soft	auto	7:00/ 12:00/ 18:00	+/-10min +/-1h	Yes
		Normal				
		Hard				
		Crispy				
	Glutinous Rice	Soft	auto	7:00/ 12:00/ 18:00	+/-10min +/-1h	Yes
		Normal				
		Hard				
		Crispy				
Rice	White Rice	Soft	auto	7:00/ 12:00/ 18:00	+/-10min +/-1h	Yes
		Normal				
		Hard				
		Crispy				
	Japanese Rice	Soft	auto	7:00/ 12:00/ 18:00	+/-10min +/-1h	Yes
		Normal				
		Hard				
		Crispy				
	Glutinous Rice	Soft	auto	7:00/ 12:00/ 18:00	+/-10min +/-1h	Yes
		Normal				
		Hard				
		Crispy				
	Brown Rice	Normal	auto	-	-	Yes
Claypot	White Rice	Normal	auto	-	-	Yes

Steam pro rice cooker

Model RK820



Features:

- Capacity: 1.8 L (10 cups)
- Power: 1600W (Steam diffusion – 300W)
- **Innovative Steam Technology** gives **moist rice**
- **Induction heating technology** provides precise temperature control
- Exclusive **Spherical pot technology** allows optimal heat circulation for homogeneous cooking and delicious rice
- **Premium 6-layer 3mm thick Titanium** coated inner pot
- **Voice navigation guide** (English & Cantonese)
- **36 Cooking Programs** including rice types & textures
- Detachable lid for easy cleaning
- Accessories: Steam basket, spoons & measuring cup
- Packing: 1
- EAN Code: 3016661153105
- **Reg. No. : 180540-12**



Steamed Black Pepper Beef Short Ribs



4-5



Steam

- 400g beef short ribs
- sliced chilli (optional)
- 1 teaspoon cornstarch
- 1 teaspoon Shaoxing rice wine (optional)
- 1/2 teaspoon white pepper
- 2 tablespoons courtly ground black pepper
- 1 tablespoon oyster sauce

- 1 Marinade the beef for a minimum of 30 minutes or overnight.
- 2 When ready, add the cornstarch and marinade to the beef, mix well.
- 3 Add water into the inner pot until 2-cup rice watermark.
- 4 Prepare the steam basket and a deep dish. Place the beef into the dish.
- 5 Select **Steam - Meat** function and cook for 45 minutes.
- 6 When the program has ended garnish with some sliced chillies.

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