

SINCE 1908

Solis

RICE COOKER MULTI

Type 8162

User manual



CONTENTS

INTENDED USE	3
IMPORTANT SAFETY PRECAUTIONS	3
CONTENTS	7
APPLIANCE DESCRIPTION	8
CONTROL PANEL	9
INSTALLATION	9
BEFORE FIRST USE	10
PREPARING FOR COOKING RICE	10
PREPARING FOR STEAMING FOOD	11
COOKING RICE OR STEAMING FOOD	12
REHEAT FUNCTION	12
CLEANING AND CARE	13
TIPS FOR COOKING RICE	13
TIPS FOR STEAMING VEGETABLES	14
TIPS FOR STEAMING SEAFOOD	16
TIPS FOR STEAMING POULTRY	16
TIPS FOR STEAMING KNÖDEL AND DUMPLINGS	17
TECHNICAL SPECIFICATIONS	17
TROUBLESHOOTING	18
DISPOSAL	19
2 YEAR GUARANTEE	19
SOLIS CUSTOMER SERVICE	19

INTENDED USE

- This appliance is intended for cooking white or brown/natural rice or steaming various dishes.
- Only use the appliance as described in this manual.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments and not for commercial use.
- This appliance is intended for indoor use only.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazard involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Any use of the appliance other than described in this manual is regarded as misuse and may cause injury, damage to the appliance and void the warranty.

IMPORTANT SAFETY PRECAUTIONS

General safety instructions

WARNING

- Ensure you have fully read and understood the instructions in this user manual before you install or use the appliance. Keep this document for future reference.
- Do not use the appliance if a part is damaged or defective. Replace a damaged or defective appliance immediately.
- If the power cable is damaged, it must be replaced with a flawless and identical cord.
- Do not disconnect the appliance from the mains by pulling on the cable. Always grasp the power plug and pull.
- Do not expose the power port, power cable, or the power plug to water or moisture.
- Avoid spillage on the power connector.

- Do not place anything on the lid.

Safety instructions regarding installation

▲ WARNING

- Keep the original packaging in a safe place so that you may use it in the event that transportation or shipping of the product becomes necessary.
- Do not drop the appliance and avoid bumping.
- Place the appliance on a stable, flat, heat and moisture resistant surface.
- Keep a minimum safety distance of 20 cm between the appliance and walls, curtains or other materials and objects and make sure that the air around the appliance can circulate freely.
- Make sure that there are no moisture-sensitive materials above the device that could be damaged by the escaping steam.
- Do not place the appliance in direct sunlight.
- Before using the appliance, check that the voltage stated on the type plate of your appliance matches your mains voltage. Do not operate the appliance with a multiway plug adapter.
- Do not use a timer or a separate remote-control system that switches on the device automatically.
- Do not leave the power cable hanging over table edges to prevent the appliance from being pulled down. Make sure that neither the appliance nor the power cord or plug comes into contact with hot surfaces, such as hotplates or a radiator, or that they come into contact with the appliance itself.

- Never place the appliance in such a way that it is at risk of falling into water or coming into contact with water resp. other liquids (e.g. in or near a sink).
- Never reach for an appliance that has fallen into water or other liquids:
 - Always wear dry rubber gloves to unplug the appliance before taking it out of the water.
 - Do not start using the appliance again before having it checked for functionality and safety by Solis or a service center authorized by Solis.
- Do not place the appliance directly under a power outlet.
- Switch off and unplug the appliance before moving the appliance.
- Fully unwind the power cable before use.

Safety instructions regarding use

⚠ WARNING

- Children under the age of 8 years should not use the appliance.
- Do not operate the appliance with wet hands.
- Only use the appliance with the provided accessories or accessories recommended by Solis. Incorrect accessories or misuse can lead to damage to the appliance.
- Parts of the device can become hot during use. Only touch the control panel, the on/off switch and the handles while the device is in use.
- Only use the appliance if the cooking insert, including the steaming insert if applicable, is correctly inserted.

- Do not move the appliance when in use or when it contains hot water.
- Do not cover the steam outlet in the lid when the appliance is in use.
- Do not switch on the appliance when the cooking insert is not in the appliance.
- Never place food directly in the appliance. Always use the cooking insert.
- Never use the appliance without the cooking insert inserted.
- Only use the steaming insert in combination with the cooking insert.
- Always close the lid during the cooking process.
- Be careful when opening the lid. Hot steam may escape.
- The steam escaping through the steam outlet in the appliance lid is hot and do not burn yourself on it.
- Do not switch on the appliance when it is empty.
- Remove the plug from the socket when the appliance is not in use.
- Avoid spilling water or other liquids on the power plug, on the appliance itself or inside the appliance.
- Do not use the cooking insert directly on a stove. Only use the cooking insert in this appliance.
- Do not touch the surface of the heating element during or shortly after use. The heating element may be subject to residual heat.

Safety instructions regarding maintenance

WARNING

- Switch off and unplug the appliance before service or cleaning, and when replacing parts.
- Let the appliance cool down before cleaning.
- Never immerse the appliance in water or other liquids and do not put it in the dishwasher.
- Do not use abrasive chemical cleaning agents such as ammonia, acid or acetone when cleaning the appliance. This can damage the appliance.

CONTENTS

Please check the contents of the package:

1x	RICE COOKER MULTI
-----------	-------------------

1x	Lid
-----------	-----

1x	Steaming insert
-----------	-----------------

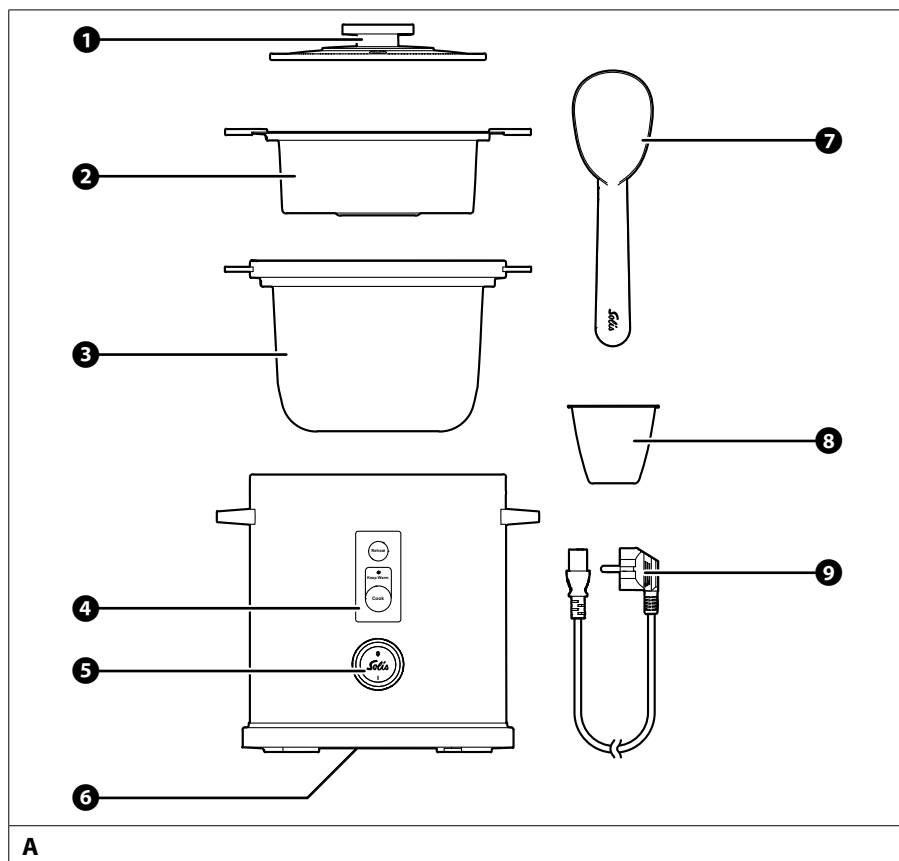
1x	Cooking insert
-----------	----------------

1x	Measuring cup
-----------	---------------

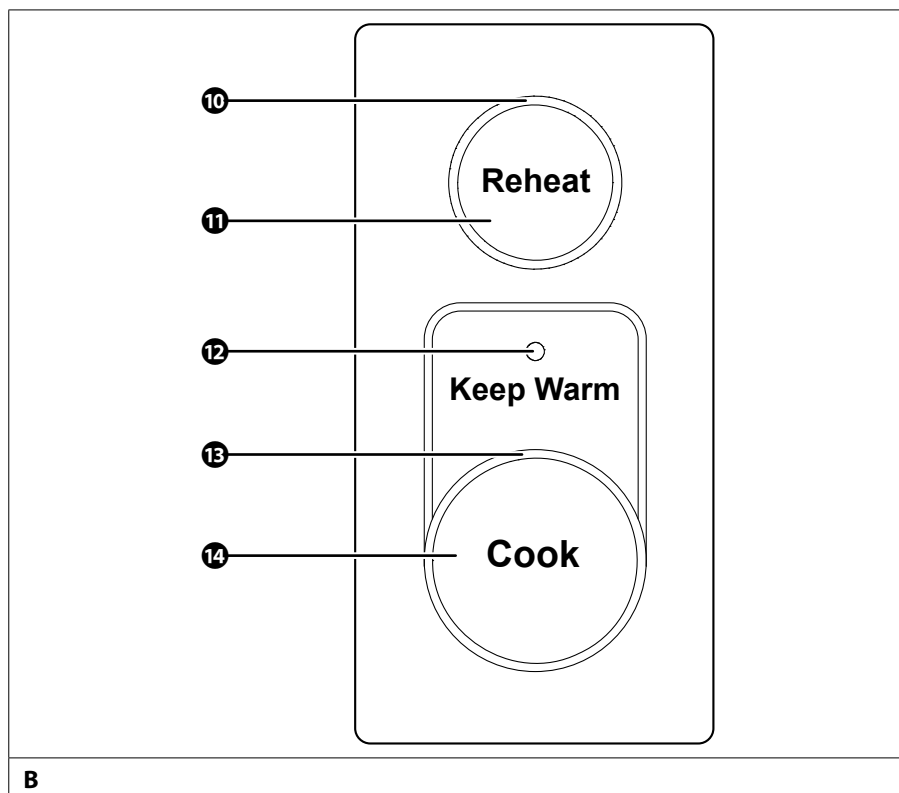
1x	Rice scoop
-----------	------------

1x	Power cable
-----------	-------------

▲ APPLIANCE DESCRIPTION



▲ CONTROL PANEL



- 10 REHEAT indicator
- 11 REHEAT button
- 12 KEEP WARM indicator

- 13 COOK indicator
- 14 COOK button

▲ INSTALLATION

Place the appliance on a flat, stable, and heat and moisture resistant surface.

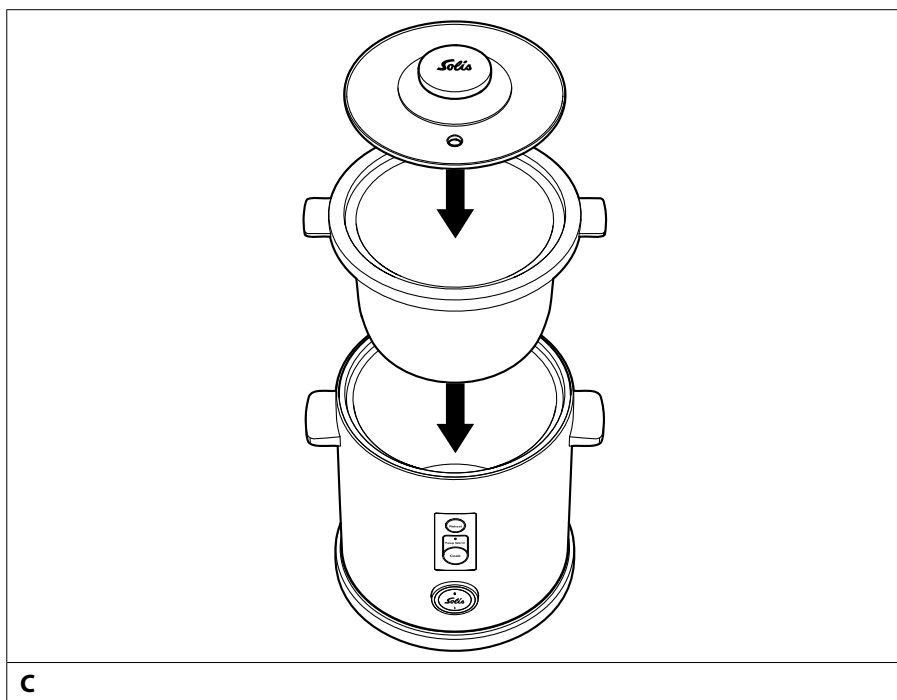
1. Plug the **power cable 9** into the **power port 6**.
2. Plug the other end of the **power cable 9** into a power outlet.

The appliance is now ready for use.

▲ BEFORE FIRST USE

1. Open the **lid** ①.
2. Rinse the following parts with hot water:
 - Cooking insert ③
 - Steaming insert ②
 - Rice scoop ⑦
 - Measuring cup ⑧
 - Lid ①

▲ PREPARING FOR COOKING RICE



1. Fill the **cooking insert** ③ with a maximum of 900 g of rice (6 cups) using the **measuring cup** ⑧.

i A filled **measuring cup** ⑧ corresponds to approx. 150 grams of rice.

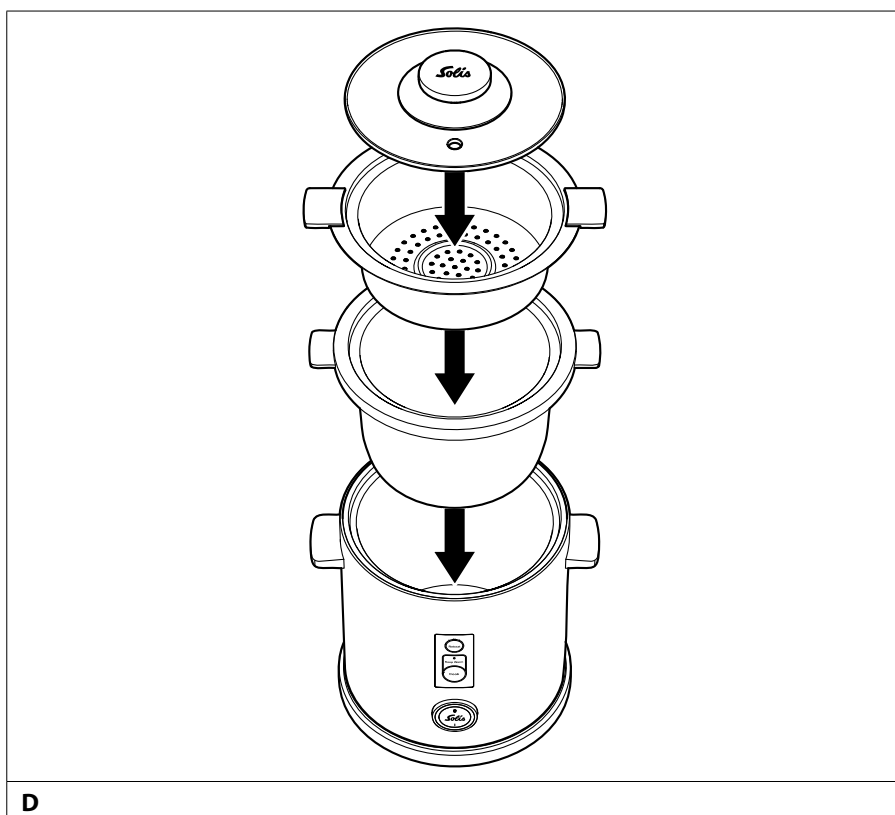
i Place the measured rice in a sieve and wash the rice with cold water to remove any starch. Once the water runs clear, your rice is ready to cook. Drain well.

2. Fill the **cooking insert 3** with cold water to the *CUP* indicator that corresponds to the amount of rice. Example: If you have filled 4 full measuring cups of uncooked rice, fill with cold water up to the "4 *CUP*" mark.

i Never fill the **cooking insert 3** beyond the 6 *CUP* marking.

3. Place the **cooking insert 3** inside the rice cooker (see image C).
4. You can also steam food while cooking rice. To steam food while cooking rice, follow steps 3 through 5 of chapter *Preparing for steaming food*.
5. Close the **lid 1**.

▲ PREPARING FOR STEAMING FOOD



1. Add three measuring cups of water or broth to the **cooking insert 3**.
2. Place the **cooking insert 3** inside the rice cooker.
3. Put the food into the **steaming insert 2**.

-  Do not allow water or broth to reach the **steaming insert** . This prevents the food from being steamed effectively.
- 4. Place the **steaming insert**  into the **cooking insert**  (see image D).
- 5. Close the **lid** .

COOKING RICE OR STEAMING FOOD

1. Switch the **power switch**  to *I* to switch on the appliance.

The appliance beeps once and goes into standby mode. The surrounding of the **power switch**  lights up and the **KEEP WARM indicator**  lights up green.

-  If left untouched while in standby mode, the appliance beeps 3 times every 5 minutes to remind you to press the **COOK button**  or the **REHEAT button** .
2. Press the **COOK button**  to steam the food or cook the rice.

The appliance beeps and the **COOK indicator**  blinks and then lights up green.

3. When preparing rice, occasionally open the **lid**  and stir the rice.
-  Once the cooking time for rice preparation has ended, the appliance automatically proceeds to **KEEP WARM** mode: The appliance beeps and the **KEEP WARM indicator**  lights up green. The cooking time depends on the amount of rice.
 -  The **KEEP WARM** mode lasts for a maximum of 12 hours. After that, the device switches to standby mode.
 -  To stop the cooking process, switch the **power switch**  to *0*.

REHEAT FUNCTION

To reheat rice that has already been cooked, use the **REHEAT** function.

1. Add some water to the rice and press the **reheat button** .

When the rice is warmed, the device automatically switches to keep warm mode for a maximum of 12 hours. After 12 hours, the device switches to standby mode.

▲ **CLEANING AND CARE**

1. Switch the **power switch** ⑤ to O to switch off the appliance.
2. Disconnect the appliance from the power source.
3. Let the appliance cool down.
4. Rinse the following parts with hot water:
 - Cooking insert ③
 - Steaming insert ②
 - Rice scoop ⑦
 - Measuring cup ⑧
 - Lid ①
5. Clean the appliance with a damp cloth.
6. Store the appliance in the original packaging in a dry and enclosed space.

 Do not put the appliance or any parts of it in the dishwasher.

▲ **TIPS FOR COOKING RICE**

The most common types of rice are:

White rice

- Jasmine
- Basmati

Natural rice or brown rice

- Arborio
- Carnaroli
- Quinoa
- Sushi rice

You can use the table below to determine the cooking time for each type of rice.

Uncooked rice (measuring cup)*	Cooking time for white rice approx. (in minutes)	Cooking time for natural rice or brown rice approx. (in minutes)
2	30 - 35	52 - 57
3	32 - 37	50 - 55
4	35 - 42	51 - 56
5	39 - 44	53 - 58
6	40 - 45	54 - 59

* The provided measuring cup is equivalent to approx. 150 g of uncooked rice.

-  Place the measured rice in a sieve and wash the rice with cold water to remove any starch. Once the water runs clear, your rice is ready to cook. Drain well.

TIPS FOR STEAMING VEGETABLES

- Fresh or frozen vegetables may be steamed. If steaming frozen vegetables, do not thaw.
- Smaller pieces steam faster than larger pieces. Keep vegetables equally sized to ensure even cooking.
- The size and shape of vegetables as well as personal taste may call for adjustments to the cooking time. If softer vegetables are required, allow extra cooking time.

Vegetables	Suggestions & tips	Quantity	Cooking time (minutes)
Artichoke	Remove hard outer leaves & stalk	2 medium-sized	30 - 35
Asparagus	Peel, cut off the bottom end, leave as a stick	2 bunches	15 - 17
Beans	Cut off the ends, leave whole	250 g	20 - 22

Vegetables	Suggestions & tips	Quantity	Cooking time (minutes)
Bell peppers	Cut into pieces	3 medium-sized	19 - 21
Broccoli	Cut into florets	250 g	19 - 21
Brussels sprouts	Cut a cross in the base	375 g	17 - 19
Cabbage	Cut into pieces	500 g	19 - 21
Carrots	Cut into pieces	3 medium-sized	27 - 29
Celery	Cut into pieces	3 stalks	5 - 6
Chickpeas	Soak for 12 hours	1 cup dried	42 - 47
Corn	Whole	2 small cobs	28 - 30
Mushrooms	Whole, unwashed	300 g	20 - 22
Onions	Peeled, leave whole	6 medium-sized	22 - 27
Snow peas	Shredded	250 g	4 - 5
Peas	Fresh, peeled	250 g	8 - 10
	Frozen	250 g	4 - 5
Potatoes	Whole	4 (150-180 g)	48 - 53
New potatoes	Whole	6 (125 g each)	25 - 30
Sweet potato	Cut into pieces	300 g	35 - 40
Pumpkin	Cut into pieces	300 g	18 - 23
Spinach	Leaves and stems cleaned	1/2 bunches	5
Squash (baby)	Shredded	350 g	8
Zucchini	Cut into pieces	350 g	6

▲ TIPS FOR STEAMING SEAFOOD

- Season fish with fresh herbs, onions, lemon etc. before cooking.
- Ensure fish fillets are in a single layer and do not overlap.
- Fish is cooked when it can be easily flakes with a fork and takes on an opaque, milky color.

Type	Suggestions & tips	Cooking time (minutes)
Fish fillets	Steam until opaque	19 - 21
Whole fish	Steam until the fish flesh can be easily separated from the central bone.	20 - 25
Lobster tails	Remove underside of shell	18 - 20
Mussels in shell	Steam until the shells open	15 - 17
Clams	Steam until the shells open	8 - 10
Shrimps in shell	Steam until pink	15 - 17
Scallops	Steam until opaque	4 - 6

▲ TIPS FOR STEAMING POULTRY

- Remove visible fat and skin.
- Keep pieces of poultry equally sized to ensure even cooking.
- For an even color result, place the poultry pieces next to each other and not on top of each other.
- Check if poultry is cooked by piercing the thickest part. The poultry is cooked when the juices that come out are clear.

Type	Suggestions & tips	Cooking time (minutes)
Breast fillet	Place skin side up	26 - 31
Drumstick	Place thickest part to outside of the steaming tray	33 - 38
Thigh fillet	Place thickest part to outside of the steaming tray	18 - 20

▲ TIPS FOR STEAMING KNÖDEL AND DUMPLINGS

- You can steam fresh or frozen dumplings in your Solis Rice Cooker Multi. We recommend placing some baking paper or cabbage leaves in the steamer and placing the dumplings one by one on top so that they don't stick to the steamer.
- Frozen dumplings need approx. 15 – 25 minutes to cook, fresh dumplings approx. 5 – 6 minutes.

▲ TECHNICAL SPECIFICATIONS

Model-No.	Type 8162
Voltage / frequency	220 – 240 V~ / 50 – 60 Hz
Output	650 W
Dimensions (Ø × H)	29 × 25 cm
Weight	2.9 kg

Technical changes reserved.

TROUBLESHOOTING

Problem	Possible cause	Solution
The appliance does not function.	The power cable is not properly fixed.	1. Plug the power cable into the power port. 2. Plug the other end of the power cable into a power outlet.
The appliance suddenly switches off.	The appliance is overheated.	1. Switch the power switch to O to switch off the appliance. 2. Disconnect the appliance from the power source. 3. Let the appliance cool down. 4. Plug the other end of the power cable into a power outlet. 5. Switch the power switch to I to switch on the appliance. 6. Restart the cooking process.
The appliance beeps 10 times and all lights light up.	There is no water inside the cooking insert.	1. Switch the power switch to O to switch off the appliance. 2. Let the appliance cool down. 3. Add water to the cooking insert. 4. Switch the power switch to I to switch on the appliance. 5. Restart the cooking process.
	The appliance is damaged.	Contact Solis or a Solis authorized service center.
The rice is too dry and/or hard after cooking.	The rice is cooked too short or cooked with too little water.	1. Add ½ or 1 measuring cup of water to the cooking insert. 2. Stir the rice. 3. Close the lid. 4. Let the rice stand for 10 -15 minutes. Open the lid occasionally to stir the rice.
The rice is too moist after cooking.	The rice is cooked with too much water.	1. Stir the rice. 2. Close the lid. 3. Let the rice stand for 10 - 30 minutes. Open the lid occasionally to stir the rice.

▲ DISPOSAL



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.

▲ 2 YEAR GUARANTEE

 Only valid with a till receipt.

We provide a guarantee for this appliance, if the defect has demonstrably arisen as a result of faults in the material or construction, and has arisen despite proper handling and care. Glass breakage is not covered by the guarantee. The guarantee starts from the date of sale, as noted on the sales receipt, which must be enclosed with the appliance. For commercial use, the guarantee lasts for 12 months. The detailed guarantee conditions are available at www.solis.com.

▲ SOLIS CUSTOMER SERVICE



It is always worth calling us before sending in the article, as malfunctions can often be easily solved by the appropriate tip or trick from our experts. For country specific contact information, scan the QR code, follow the weblink or call us.

S I N C E 1 9 0 8

Solis

Solis of Switzerland Ltd

Solis-House • CH-8152 Glattbrugg • Switzerland
www.solis.ch • www.solis.com

Please visit us at

www.solis.com

Version 10/2024