

Elite Gourmet

BY MAXI-MATIC®



6 CUP RICE COOKER FOOD STEAMER

MODEL: ERC-006NST

INSTRUCTION MANUAL

Before operating your new appliance, please read all instructions carefully and keep for future reference.



Questions? Elite's customer service team is ready to help.
Call us toll-free at 800-365-6133 ext. 120/105.
For more Elite products, visit us at www.maxi-matic.com.

TABLE OF CONTENTS

IMPORTANT SAFEGUARDS	2
SHORT CORD PURPOSE	3
POLARIZED PLUG	3
INTRODUCTION	4
PARTS IDENTIFICATION	4
BEFORE FIRST USE	5
HOW TO USE	5
RICE MEASUREMENT CHARTS	6
FOOD STEAMER CHART	7
CLEANING AND MAINTENANCE	8
FACTS ABOUT RICE	8
WARRANTY POLICY	9
RETURN INSTRUCTIONS	10
IMPORTANTES MEDIDAS DE SEGURIDAD	11
EL USO DE UN CORDÓN CORTO	12
ENCHÚFE POLARIZADO	12
DESCRIPCION DE PARTES	13
ANTES DEL PRIMER USO	14
COMO USAR	14
MANTENIMIENTO Y LIMPIEZA	15
PÓLIZA DE GARANTÍA	16
INSTRUCCIONES DE DEVOLUCIÓN	17

IMPORTANT SAFEGUARDS

The Elite Brand takes consumer safety very seriously. Products are designed and manufactured with our valued consumers' safety in mind. Additionally, we ask that you exercise a level of caution when using any electrical appliance by following all instructions and important safeguards.

READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

WARNING: When using electrical appliances, basic safety precautions should always be followed as below:

1. Do not touch hot surfaces. Use handles or knobs.
2. To protect against electrical shock, NEVER immerse the electrical cord or the appliance in water or any other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
5. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
6. The use of accessory attachments not recommended by the manufacturer may cause injuries.
7. Do not use outdoors.
8. Do not let cord hang over the edge of the table or counter, or touch heated surfaces.
9. Do not place on or near a hot gas or electric burner, or in a heated oven.
10. Do not clean this appliance with metal scouring pads. Pieces can break off of the pad and touch electrical parts, creating a risk of electric shock.
11. Do not move the rice cooker while it is in operation.
12. Shut the appliance off before removing the plug from the electrical outlet.
13. Do not use this appliance for anything other than intended use.
14. To reduce the risk of electrical shock, cook only in the Inner Pot.
15. This appliance generates heat and escaping steam during use.
16. Proper precautions must be taken to prevent risk of burns, fires, or other damage to persons or property.
17. The cord of this appliance should be plugged into a 120 volt AC electrical outlet only.
18. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not allow this appliance to touch curtains, wall coverings, clothing, dishtowels or other flammable materials during use.
19. Do not leave appliance unattended during use.
20. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair the malfunctioning appliance. Do not use the INNER POT or LID if cracked or chipped.
21. Unplug the rice cooker when not in use.
22. Use the rice cooker on a hard, flat surface. Do not place near heat, an open flame or on a soft surface (such as carpeting). Avoid placing it where it may tip over during use. Dropping the rice cooker may cause it to malfunction.
23. Avoid electrical shock by unplugging before washing or adding water.
24. Never use the INNER POT on a gas or electric cook top or an open flame.

IMPORTANT SAFEGUARDS (cont.)

- 25. To avoid burns, stay clear of the steam vent during cooking. Also, wait for the rice cooker to cool down completely before touching or cleaning the LID, INNER POT or heating plate.
- 26. Do not leave the rice spatula or measuring cup in the inner pot while unit is on and in use.
- 27. To avoid scratching the non-stick surface, please use wooden or plastic utensils.
- 28. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

SAVE THESE INSTRUCTIONS. THIS PRODUCT IS FOR HOUSEHOLD USE ONLY.

SHORT CORD PURPOSE

Note: A short power cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a long cord.

Longer power-supply cords or extension cords are available and may be used if care is exercised in their use.

If an extension cord is used: (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the product; (2) the extension cord should be arranged so that it will not drape over the counter top or tabletop where it can unintentionally be pulled on or tripped over by children or pets.

POLARIZED PLUG

If this appliance is equipped with a *polarized plug* (one blade is wider than the other), please follow the below instructions:

To reduce the risk of electrical shock, this plug is intended to fit into a polarized outlet only one way. If you are unable to fit the plug into the electrical outlet, try reversing the plug.

If the plug still does not fit, contact a qualified electrician. Never use the plug with an extension cord unless the plug can be fully inserted into the extension cord. Do not alter the plug of the product or any extension cord being used with this product. Do not attempt to defeat the safety purpose of the polarized plug.

INTRODUCTION

Congratulations on the purchase of your new Elite Cuisine by Maxi-Matic 6-Cup Rice Cooker and Food Steamer. Now you can cook perfect, fluffy rice every time while steaming your favorite fish and veggies in the included Steam Tray Attachment. This easy to use appliance makes quick and convenient One-Pot meals and is sure to be a handy addition to any modern home kitchen.

PARTS IDENTIFICATION



1. Glass Lid
2. Steam Tray
3. Nonstick Inner Pot
4. Water Level Markings
5. Handles
6. Rice Cooker Body
7. Keep Warm (WARM) Indicator Light
8. Cook Indicator Light
9. Power Switch
10. Serving Scoop
11. Rice Measuring Cup

NOTE: To avoid scratching the non-stick surface, please use wooden or plastic utensils.

BEFORE FIRST USE

- Clean all parts before using the product for the first time to remove any dust that may have accumulated while the product was in its original packaging. (Refer to the "CLEANING AND MAINTENANCE" section for further cleaning instructions.)
- Read all instructions and important safeguards.
- Remove all packaging materials and make sure that all parts of the Rice Cooker are in good condition.
- Wash all removable accessories with warm soapy water.
- Wipe body clean with damp cloth.
- Thoroughly dry all parts before reassembling the Rice Cooker for use or for storage.
- It is important that the outside surface of the inner pot is completely clean and dry before it is placed into the rice cooker. Water, food, or other substances on the pot will come into contact with the heating element and may cause damage to the product.

HOW TO USE

COOKING RICE:

1. Using the measuring cup provided, measure and add rice to the Inner Pot.
2. Add water to the inner pot. Use the water level markings inside of the inner pot as guides. Refer to the rice measurement chart in the next section. If you are making brown rice, follow the special instructions in "Tips".
3. Making sure that the Inner Pot is clean, dry and free of debris, set the Inner Pot in the Rice Cooker. Place lid onto pot and plug the Rice Cooker into the electrical outlet. The Rice Cooker will immediately enter Keep Warm and the WARM indicator light will illuminate.
4. Push the switch down to the "COOK" position to begin cooking your rice. The Cook Indicator Light will illuminate.
5. When the rice is complete, the Rice Cooker will automatically stop the cooking process and will enter the Keep Warm function. The WARM indicator light will illuminate.
6. After cooking, allow rice to stand for 5-10 minutes without removing lid; this will ensure it is cooked thoroughly.
7. When finished, unplug the power cord from the electrical outlet.
8. Carefully remove the lid and serve using the serving scoop provided.
9. Once the Rice Cooker has cooled down, wash and thoroughly dry all parts.

Questions? We're here to help!
Visit: www.maxi-matic.com for support on this product.



CAUTION:

- Do not use abrasive cleaners.
- Do not immerse the rice cooker base, cord or plug in water at any time.



NOTE:

- Rinse your rice in the inner pot until the water is clear. For softer rice, let it soak in water for 10-20 minutes.
- To avoid loss of steam and longer cooking times, do not open the lid at any point during the cooking process.



CAUTION:

- Use caution when removing the lid as exposure to the steam could lead to injury.
- Never remove the lid and place it on a cool or cold surface as it may crack or shatter. Always allow the lid to cool before removing.
- Do not remove the inner pot until it is cool; serve items using the serving scoop provided.
- Do not touch the rice cooker while it is cooking.

HOW TO USE (cont.)

STEAMING FOOD:

1. When only using the Steamer, add desired amount of water to inner pot according to type of food to be cooked.
2. Making sure that the inner pot is clean, dry and free of debris, set the inner pot in the rice cooker.
3. Place the steam tray onto the inner pot over the water.
4. If steaming while making rice, place the steam tray over the rice as it cooks, making sure to check food every so often for doneness.
5. Place food in tray, cover tray with lid and plug cord into a power outlet.
6. Press switch down to COOK mode, the COOK light will illuminate.
7. When steaming is complete, it will automatically switch to warm mode, WARM light will illuminate. We recommend keeping food on warm no longer than 5-10 minutes to avoid over-cooking.
8. The cooker will remain in WARM mode until cord is unplugged from power outlet.
9. NOTE: Be sure to unplug the cord from the outlet when not in use.

RICE MEASUREMENT CHARTS

UNCOOKED RICE	WHITE RICE WATER WITH MEASURING CUP	WHITE RICE WATERLINE INSIDE POT	BROWN RICE WATER WITH MEASURING CUP	APPROX. COOKED RICE YIELD
1 cup	1.5 cups	line 1	2 cups	2 cups
2 cups	2.5 cups	line 2	3.25 cups	4 cups
3 cups	3.5 cups	line 3	4.5 cups	6 cups

TIPS:

- Rinse rice to remove excess bran and starch.
- Brown rice will take longer to cook and needs more water than white rice due to the extra bran and starch on the grains. The water lines in the inner pot apply to white rice only. Please use the chart above for brown rice cooking guidelines.
- The various types of rice (Brown, wild, jasmine, etc.) may have different cooking requirements and require longer cooking times and/or differing amounts of water. To achieve the best results, refer to the individual rice package instructions for cooking suggestions.
- The measuring cup included with your rice cooker follows rice industry standards and is not equal to one U.S. measuring cup. The chart above refers only to cups of rice/water based on the measuring cup provided.
- Do not use more than 3 cups of uncooked white rice in this appliance at one time. The maximum capacity of this unit is 3 cups uncooked rice (2 cups if using brown rice) which yields 6 cups of cooked white rice (4 cups cooked brown rice).
- Add more water for fluffier rice and less for firmer rice.

FOOD STEAMER CHART

VEGETABLE	STEAMING TIME
Asparagus	8-10
Beans, green	5-15
Beets	40-60
Broccoli, florets	5-6
Brussels Sprouts	8-15
Cabbage, wedges	6-9
Carrots, baby	4-5
Corn, on cob	6-10
Eggplant, diced	5-6
Greens, Kale	4-6
Peas	3-5
Potatoes, cut	10-12
Spinach	5-6
Squash, sliced	5-10
Turnips, cubed	12-15
Zucchini	5-10
FISH	STEAMING TIME
Fillets	10-15
Whole	20-25
Cutlets	15-20

*Steam fish until opaque and easy to flake. A cutlet is cooked when the center bone is able to be easily removed.

TIPS:

- Measure 1-1.5 cups of water or stock (3 cups for fish or seafood) and pour into the inner pot.
- Most vegetables will only absorb a small amount of water so there is no need to adjust the amount of water for larger portions of food.
- Do not remove the lid during the steaming process in order to ensure better results when steaming. Opening the lid causes a loss of heat and steam, resulting in longer cooking times. If necessary, you may need to add a small amount of water each time the lid is opened.
- Altitude, humidity and ambient temperature can affect cooking times.
- The steaming chart is for your reference only. Actual cooking times may vary, always check the doneness of food before consuming.

CLEANING AND MAINTENANCE

- **ALWAYS UNPLUG UNIT AND ALLOW TO COOL COMPLETELY BEFORE ATTEMPTING TO CLEAN.**
- **DO NOT WASH ANY PART OF THIS RICE COOKER IN A DISHWASHER. NEVER IMMERSE THE RICE COOKER BODY OR POWER CORD IN WATER OR ANY OTHER LIQUID.**
- **Do not use any abrasive detergents, soaps, or cleaning materials when cleaning.**
- Remove the lid and inner pot and wash by hand with warm water and soap.
- Wash the measuring cup and spatula with warm water and soap.
- Use a damp soapy cloth or sponge to clean the exterior of the Rice Cooker Base.
- Dry all parts thoroughly before storing or cleaning.

FACTS ABOUT RICE

Rice is more than just a side dish - it's one of the most widely consumed food staples, feeding nearly half of the world's population. For many cultures, rice is not just a food, but a part of everyday life. White rice can last many years, because the bran and germ are not intact. Brown rice and other whole-grain rice do not to keep longer than 6 months. It's best to use whole-grain rice within 3 to 6 months. It's also a good idea to store rice in a cool dry place, or better yet in your refrigerator or freezer.

WHITE RICE:

White rice is the most commonly consumed rice in the world. It works well as a balancing side dish and incorporates well with main dishes, stir-frys, etc. Most white rice cooks up in 20 minutes. Instant rice cooks up in 5 to 10 minutes.

BROWN RICE:

Brown rice has a higher nutritional value than white rice. Any variety of rice, including short, medium and long grain, can have a brown counterpart - all rice starts out as a whole grain. Brown rice requires double the amount of cooking time, typically 40 minutes.

SUSHI RICE:

Sushi rice is commonly referred to as a short grain rice. Distinctly prepared, the rice is steamed and then combined with a mixture of sugar, salt and rice vinegar. Sushi rice varieties can also be used to make Asian desserts and rice pudding.

WILD RICE:

Wild rice is simply a seed of grass. It can be enjoyed just the same as white or brown rice. It has the longest required cooking time of up to 50 minutes. When cooked, the kernels typically split open giving the rice an airy, fluffy texture.

LIMITED WARRANTY* ONE (1) YEAR
WARRANTY IS ONLY VALID WITH A DATED PROOF OF PURCHASE

PLEASE DO NOT RETURN TO STORE OF PURCHASE.

If you have any problems with this unit, contact Customer Service for support.

1. Your small kitchen appliance is warranted to the original purchaser to be free from any manufacturing defects under normal use and conditions for one (1) year, cord excluded. This Warranty applies only to the original purchaser of this product.
2. Retail stores/merchants selling this product do not have the right to alter, modify, or in any way revise the terms and conditions of the warranty.
3. If you use your appliance for household use and according to instructions, it should give you years of satisfactory service.
4. At its sole discretion, Maxi-Matic USA will either repair or replace the product found to be defective during the warranty period.
5. The repaired or replacement product will be in warranty for the remaining balance of the one-year warranty period and an additional one-month period.
6. Consumer's remorse is not an acceptable reason to return a product to our Service Center.
7. This limited warranty covers appliances purchased and used within the 50 U.S. states plus the District of Columbia and does NOT cover normal wear of parts or:
 - Damages caused by unreasonable use, neglect, normal wear and tear, commercial use, improper assembly or installation of product.
 - Damages caused in shipping.
 - Damages caused by replacement or resetting of house fuses or circuit breakers.
 - Defects other than manufacturing defects.
 - Breakage caused by misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
 - Lost or missing parts of the product. Parts will need to be purchased separately.
 - Damages of parts that are not electrical; i.e. cracked or broken plastic/glass, scratched/dented inner pots.
 - Damage from service or repair by unauthorized personnel.
 - Extended warranties purchased via a separate company or reseller.
 - Acts of nature such as fire, floods, hurricanes, tornadoes, etc.

8. This warranty does not apply to re-manufactured merchandise.

Maxi-Matic, USA shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Apart from the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in time to the duration of the warranty.

*One Year Limited Warranty valid only in the 50 U.S. states plus the District of Columbia, excluding Puerto Rico and the Virgin Islands.

This warranty is effective only if the product is purchased and operated in the USA; product usage which is in violation of the written instructions provided with the unit will void this warranty. For international warranty, please contact the local distributor.

This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary by state, province, and/or jurisdiction.

**Any instruction or policy included in this manual may be subject to change at any time.

MAXI-MATIC, USA

18401 E. Arenth Ave. City of Industry, CA 91748

Customer Support Hours of Operation MON-FRI 8:30 AM - 5:00 PM PST

(800) 365-6133 Ext: 120/107/105; (626) 912-9877 Ext: 120/107/105

Visit: www.maxi-matic.com for Live Chat Support and Contact Us Form

RETURN INSTRUCTIONS

RETURNS:

- A. Any return of defective merchandise to the manufacturer must be processed accordingly by first contacting customer service (info@maxi-matic.com) to obtain an RA # (Return Authorization Number). We will not accept any returns of merchandise without an applicable RA #.
- B. **IMPORTANT RETURN INSTRUCTIONS.** Your Warranty depends on your following these instructions if you are returning the unit to Maxi-Matic, USA:
1. Carefully pack the item in its original carton or other suitable box with sufficient cushioning to avoid damage in shipping.
 2. Before packing your unit for return, be sure to enclose:
 - a) Your name, full address with zip code, daytime telephone number, and RA#,
 - b) A dated sales receipt or PROOF OF PURCHASE,
 - c) The model number of the unit and the problem you are having (Enclose in an envelope and tape directly to the unit before the box is sealed,) and
 - d) Any parts or accessories related to the problem.
 3. Maxi-Matic, USA recommends that you ship the package via UPS ground service for tracking purposes. **We cannot assume responsibility for lost or damaged products returned to us during incoming shipment.** For your protection, always carefully package the product for shipment and insure it with the carrier. C.O.D shipments cannot be accepted.
 4. **All return shipping charges must be prepaid by you.**
 5. Once your return has been received by our warehouse, Maxi-Matic, USA will repair or replace the product if it is defective in material or workmanship, subject to the conditions in paragraph B.
 6. **Maxi-Matic will pay the shipping charges to ship the repaired or replacement product back to you.**

IMPORTANTES MEDIDAS DE SEGURIDAD

ADVERTENCIA: Cuando se utilizan aparatos eléctricos, se deben seguir precauciones de seguridad básicas, entre ellas:

1. Lea todas las instrucciones cuidadosamente antes de usar.
2. No toque las superficies calientes, use las agarraderas y perillas.
3. Para protegerse de descargas eléctricas, NUNCA sumerja el cordón ni su arrocera en agua ni en ningún otro líquido.
4. Cercana supervisión es necesaria cuando este producto es usado por o cerca de niños.
5. Desconecte su arrocera cuando no la esté usando y antes de limpiarla.
6. Permita que se enfríe completamente antes de ponerle o quitarle las partes y antes de limpiar.
7. Nunca use ningún aparato con el enchufe dañado. Si el cordón de alimentación es dañado este debe ser reemplazado por el fabricante, personal capacitado o su agente de servicio, para evitar riesgos.
8. No use su arrocera si está funcionando mal, tiene el cordón dañado o ha sido dañada en alguna forma. Regrese la unidad a un centro de servicio autorizado para que la ajusten o se la reparen.
9. El uso de accesorios no recomendados por el fabricante, pueden causar daños personales o al aparato.
10. No utilice su unidad a la intemperie ni la coloque sobre un área húmeda.
11. No deje el cordón colgando de la mesa, ni permita que tenga contacto con superficies calientes.
12. No coloque su aparato dentro de o cerca de estufas, quemadores eléctricos u hornos calientes.
13. Utilice esta unidad sólo para lo que fue diseñada
14. Primero, conecte la clavija a su arrocera, después enchúfela al tomacorriente. Para desconectar el aparato del tomacorriente, primero apágalo y después desconéctelo del tomacorriente.
15. No limpie ninguna parte de este aparato con materiales o estropajos metálicos. Partículas de estos podrían tocar partes eléctricas del aparato y esto causa un riesgo de una descarga eléctrica.
16. No intente de mover o transportar este artículo cuando este en operación.
17. Para reducir el riesgo de una descarga eléctrica, solo cocine dentro de la olla interior del aparato.
18. Este aparato suelta vapor; tome extrema precaución cuando opere y maneje este aparato para evitar lesiones personales.
19. El cordón eléctrico de este aparato solo podrá ser enchufado a un tomacorriente de 120V.
20. Fuego puede ocurrir si este aparato toca materiales inflamables como cortinas, paredes, o gabinetes, cuando está en operación.
21. Cuando opere este aparato, asegúrese de que tenga espacio apropiado dentro de este y otros objetos.
22. NUNCA deje este aparato desatendido cuando este en operación.
23. PRECAUCION. Par evitar daños a la superficie de sus muebles. Algunas superficies de mesas o mostradores hechos y recubiertos de laminado de CORIAN, MADERA FINA O FORMICA. No están diseñados para soportar calores prolongados generados por ciertos aparatos eléctricos de cocina.

EL USO DE UN CORDÓN CORTO

1. Para reducir el riesgo de daños personales, como un tropezón o enredarse con el cordón eléctrico, un cordón eléctrico corto es suministrado con la unidad.
2. Una extensión eléctrica más larga podrá ser utilizada, siempre y cuando tome extremas precauciones durante su uso.
3. Si una extensión eléctrica más larga va a ser utilizada, tenga muy en cuenta las siguientes recomendaciones:
 - Las especificaciones eléctricas especialmente el (amperaje) del cordón eléctrico a utilizar deberá de ser igual o de más amperaje que el especificado en el aparato a utilizar.
 - -La extensión eléctrica deberá de ser colocada de una manera que no cuelgue de la mesa, donde una mascota, los niños o cualquier otra persona lo pueda jalar o tropezar sobre ella, accidentalmente.

ENCHÚFE POLARIZADO

Si este aparato es suministrado con un cordón eléctrico de **enchufe polarizado** (un lado del enchufe es más ancho que el otro) favor de seguir las siguientes recomendaciones.

Para reducir el riesgo de una descarga eléctrica, este enchufe está diseñado para entrar en el receptáculo eléctrico de una sola manera. Si el enchufe eléctrico no entra completamente, de un giro al mismo y trate de nuevo; si no entra de ninguna manera, póngase en contacto con un electricista para solucionar el problema.

NO TRATE DE MODIFICAR EL ENCHÚFE DE NINGUNA MANERA.

**GUARDE ESTAS INSTRUCCIONES
ESTE PRODUCTO ES PARA USO
DOMÉSTICO ÚNICAMENTE**

DESCRIPCION DE PARTES



1. Tapadera de Vidrio
2. Vaporera
3. Olla Removible
4. Indicaciones De Capacidad
5. Agarraderas
6. Base de la Arrocera
7. Luz indicadora Mantener Caliente (WARM)
8. Luz indicadora de Cocción (COOK)
9. Interruptor
10. Espátula
11. Taza

ANTES DEL PRIMER USO

PRECAUCION: No use jabones, detergente, o materiales abrasivos para limpiar este aparato. NUNCA sumerja su arrocera en agua o en ningún otro líquido. Limpie todas las partes de su aparato antes de usar por vez primera para remover polvo y suciedad que se acumula cuando el aparato está en su empaque original. (Refiérase a la sección de “MANTENIMIENTO Y LIMPIEZA” para más instrucciones.)

1. Remueva todo el material de empaque de la arrocera y asegúrese que todas las partes estén en buena condición.
2. Lave todos los accesorios con agua y jabón.
3. Limpie el exterior de la base de su arrocera con un trapo limpio y húmedo.
4. Seque todas las partes completamente antes de usar o almacenar su arrocera

COMO USAR

1. Usando la Taza incluida mida y coloque arroz dentro
2. Agregue agua dentro de la Olla Removible usando la Taza incluida. Use las líneas dentro de la Olla Removible para medir su cantidad de agua.
3. Inserte la Olla Removible dentro de la Base de la Arrocera.
4. Coloque la Tapadera y enchufe el cordón eléctrico al tomacorriente. Inmediatamente se prendera la función de mantener caliente (WARM) y esta Luz Indicadora se prendera.
5. Coloque el Interruptor en la posición de “COOK” para empezar a cocinar. La luz indicadora de cocción (COOK) se encenderá.
6. La arrocera automáticamente termina la cocción e inmediatamente inicia la función de mantener caliente (WARM) y esta Luz Indicadora se prendera.
7. Deje el arroz dentro en la función de mantener caliente (WARM) tapado por entre 5 y 10 minutos para asegurar que se cocine completamente.
8. Cuando termine de cocinar, desenchufe su arrocera del tomacorriente.
9. Cuidadosamente remueva la tapadera para servir los contenidos.
10. Después de que la arrocera se enfríe completamente, lave y seque completamente todas las partes.



NOTA:

-Asegúrese de que la arrocera este desconectada del tomacorriente antes ensamblar. Asegúrese que todas las partes estén completamente secas antes de enchufar al tomacorriente y antes de operar.

-Enjuague su arroz en agua hasta que la agua se convierta clara. Para producir arroz más blando, deje el arroz remojar en agua de entre 10 y 20 minutos.

-Dependiendo de su gusto, puede remover sus alimentos antes de que se apague la arrocera.



PRECAUCIÓN:

-No toque la arrocera cuando este cocinando.

-Use extrema precaución cuando remueva la tapadera y asegúrese de no exponer su cara o extremidades al vapor caliente, para evitar lesiones. No remueva la olla removible hasta que este fria al tacto; use la spatula incluida para servir su arroz.

COMO USAR (cont.)

SUGERENCIAS PARA AGUA Y ARROZ:

ARROZ	AGUA	LINEA DENTRO DE LA OLLA REMOVIBLE	APROXIMADA CANTIDAD DE ARROZ PRODUCIDO
1 taza	1.5 tazas	linea 1	2 tazas
2 tazas	2.5 tazas	linea 2	4 tazas
3 tazas	3.5 tazas	linea 3	6 tazas

SURGENCIAS:

- Agregue más agua cuando cocine otros tipos de arroz como arroz café.
- Lave el arroz antes de cocinar para remover almidón excesivo. Esto previene que el arroz se pegue a la Olla Removible.
- Agregando más agua produce arroz más blando, menos agua produce arroz más firme.
- No remueva la tapadera cuando este cuando cocine sus alimentos a vapor, para mejorar sus resultados.
- SOLO USE SU ARROCERA PARA COCINAR ARROZ.

MANTENIMIENTO Y LIMPIEZA

- Apague su arrocera colocando el interruptor hacia la posición de "WARM".
 - Desenchufe el cordón eléctrico del tomacorriente y deje que todas las partes de la arrocera se enfríen completamente.
 - No use ningún jabón, detergente, o material abrasivo para limpiar su arrocera.
1. Lave la tapadera, olla removible, y la vaporera con agua tibia y jabón.
 2. Lave la taza y la espátula con agua tibia y jabón.
 3. Use una toalla o esponja húmeda y enjabonada para limpiar el exterior de la base de la arrocera.
 4. Seque todas las partes completamente antes de almacenar o usar de nuevo.



NOTA:

Todas las cantidades son basadas en el uso de la taza incluida con este producto. Estas medidas son solo aproximaciones; cantidades actuales pueden variar.



PRECAUCIÓN:

No lave ninguna parte o accesorio de su arrocera en un lavaplatos. Nunca sumerja la base de su arrocera ni el cordón eléctrico en agua o ningún otro líquido.

GARANTÍA LIMITADA * UN (1) AÑO
GARANTIA ES VALIDA CON UNA PRUEBA DE COMPRA FECHADA

1. Se garantiza, al comprador original, de estar libres de defectos de fabricación en condiciones de uso normales y las condiciones para un (1) año, cordones excluidos. Esta garantía se aplica sólo al comprador original de este producto.
2. Si necesita cambiar la unidad, devuélvala en su caja original, con el recibo de compra, a la tienda donde lo compró. Si usted está más allá del plazo concedido para el retorno por la política de la tienda, por favor consulte la garantía incluida.
3. Si utiliza el aparato para uso doméstico y de acuerdo con las instrucciones, debería ofrecerle años de servicio satisfactorio.
4. Durante el período de garantía de un año, un producto con un defecto será reparado o reemplazado por un modelo nuevo o reacondicionado (a nuestro criterio) cuando el producto sea devuelto a nuestro Centro de Servicio. (Consulte la sección "Devoluciones" a continuación).
5. El producto reparado o reemplazado estará garantizado por el saldo restante del período de garantía de un año y un plazo adicional de un mes.
6. **Esta garantía limitada cubre los aparatos comprados y usados en los 50 estados contiguos y el Distrito de Columbia, y no cubre:**
 - Los daños causados por el uso excesivo, negligencia, uso y desgaste normal, uso comercial, montaje o instalación incorrecta del producto.
 - Los daños causados durante el envío.
 - Los daños causados por la sustitución o reposición de fusibles o disyuntores.
 - Defectos que no sean defectos de fabricación.
 - Rotura causada por mal uso, abuso, accidente, alteración, falta de cuidado y mantenimiento, o incorrecta de corriente o voltaje.
 - Pérdida o falta alguna pieza del producto. Las piezas se deben comprar por separado.
 - Daños de piezas que no sean eléctricos; por ejemplo: agrietado o roto de plástico o de vidrio.
 - Daños por servicio o reparación por personal no autorizado.
 - Las garantías extendidas compradas a través de una empresa independiente o revendedor.
 - Remordimiento del consumidor no es una razón aceptable para devolver un producto a nuestro Centro de Servicio.

*** Un año de garantía limitada válida solamente en los 50 estados contiguos y el Distrito de Columbia, excluyendo Puerto Rico y las Islas Vírgenes.**

Esta garantía es válida sólo si el producto es comprado y operado en los EE.UU., el uso del producto que se encuentra en violación de las instrucciones escritas proporcionadas con la unidad anulará esta garantía.

Para la garantía internacional, por favor póngase en contacto con el distribuidor local.

** Cualquier instrucción o política incluida en este manual puede estar sujeta a cambios en cualquier momento.

MAXI-MATIC, EE.UU.

18401 E. Ave Arenth. City of Industry, CA 91748

Departamento de Atención al Cliente: (626) 912-9877 Ext: 120/107/105

Lunes a viernes 8:30am-5pm PST

Sitio web: www.maxi-matic.com

INSTRUCCIONES DE DEVOLUCIÓN

DEVOLUCIONES:

- A. Cualquier devolución de mercancía defectuosa al fabricante deben ser procesados apropiadamente contactando primero al servicio al cliente (información de contacto se muestra a continuación) para obtener un # RA (Número de autorización de devolución). No se aceptará ninguna devolución de mercancía sin un # RA aplicable.
- B. INSTRUCCIONES IMPORTANTES DE RETORNO. Su garantía depende que usted siga estas instrucciones si va a devolver la unidad a Maxi-Matic EE.UU.:
1. Empaque cuidadosamente el producto en su caja original o en otra caja adecuada para evitar daños durante el envío.
 2. Antes del envío de la devolución unidad, asegúrese de adjuntar:
 - a) Su nombre, dirección completa con código postal, número de teléfono durante el día, y #RA
 - b) Un recibo de compra fechado o COMPROBANTE DE COMPRA,
 - c) El número de modelo de la unidad y el problema que tiene (Encierre en un sobre y pegue directamente a la unidad antes de sellar la caja) y
 - d) Todas las piezas o accesorios relacionados con el problema.
 3. Maxi-Matic EE.UU. recomienda enviar el paquete de servicio terrestre de UPS para fines de seguimiento. No podemos asumir la responsabilidad por productos perdidos o dañados devueltos a nosotros durante el transporte entrante. Para su protección, siempre cuidadosamente empaquetar el producto para su envío y asegurarlo con la compañía. Envíos C.O.D no puede ser aceptado.
 4. **Todos los gastos de envío de devolución debe ser pagado por usted.**
 5. Una vez que su devolución ha sido recibida por nuestro almacén, Maxi-Matic EE.UU. se compromete a reparar o sustituir el producto si presenta defectos de materiales o mano de obra, sujeto a las condiciones del apartado B.
 6. **Maxi-Matic pagará los gastos de envío para enviar el producto reparado o reemplazado de nuevo a usted.**



Elite Customer Service Center

Mail: Maxi-Matic, USA
18401 E. Arenth Ave
City of Industry, CA
91748-1227

Phone: 800-365-6133 ext. 120/105

Website: www.maxi-matic.com
Visit our website for Live Chat Support
& Contact Us Form
Register your product online



elitebymaximatic



@elite_by_maximatic

Elite is a registered trademark of Maxi-Matic, USA.
Copyright Elite by Maxi-Matic.

Actual product may vary from the images/illustrations in this manual due to continual product improvement.

MODEL: ERC-006NST