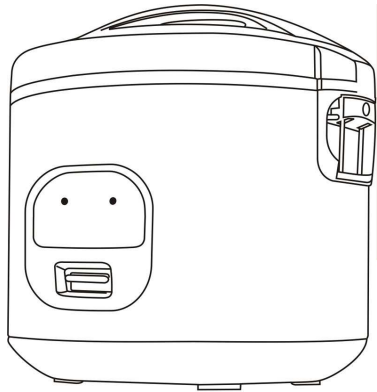




SPT®

Electric Rice Cooker



SC-1202W (6 cups)

SC-1202SS (6 cups – Stainless Steel)

SC-1813W (10 cups)

SC-1813SS (10 cups – Stainless Steel)

Thank you for your purchase. Please read this instruction manual prior to using and store it for future reference.



Danger of suffocation! Keep all packaging materials away from children.

Dispose of the packaging material in an appropriate way. Contact your local authorities about collection points or waste separation.

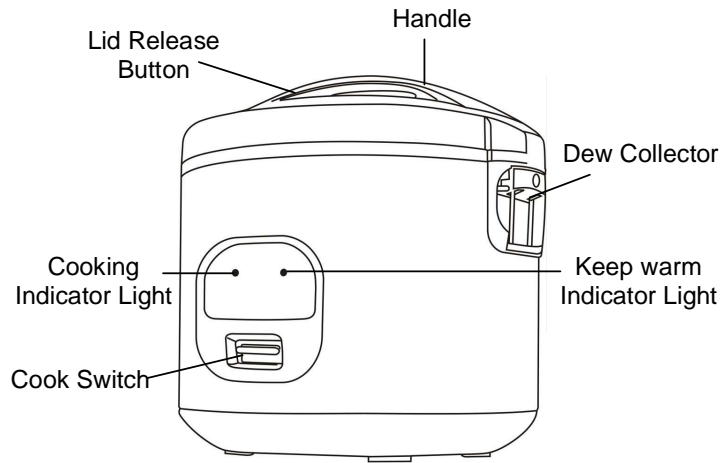
Important Safety Precautions

1. Always switch off and unplug the appliance from the main electrical supply after each use and **BEFORE** any maintenance.
2. **NEVER IMMERSE THE APPLIANCE, POWER CORD OR PLUG IN WATER OR OTHER LIQUIDS.** Refer to section “Care and Cleaning”.
3. Close supervision is needed when operating appliance near children. Place the cord in such a way that accidental pulling or tripping over is impossible.
4. Do not let the cord hang over sharp edges and keep it away from hot objects and open flames. When disconnecting from the socket, always pull by the plug and not by the cord.
5. Always connect the power cord to the appliance **BEFORE** you plug in to the main electrical supply. To disconnect the appliance, switch off the main electrical supply before removing the plug from the appliance.
6. Do not operate the appliance with a damaged cord or plug. Any repairs should always be carried out by the Customer Service Centre or by an authorized service centre.
7. Do not place the appliance on or near a hot gas or electric burner, in a heated oven, or near easily flammable materials.
8. Do not use outdoors or in damp area.
9. Do not use this appliance for any other purposes than its intended use.
10. Always place appliance on a flat sturdy surface. When moving appliance, always take precaution not to touch hot surfaces. Extreme caution must be used when moving an appliance containing hot liquids.
11. Use of accessories or equipment not supplied by the manufacturer may cause damage or result in the malfunctioning of your appliance or injuries.
12. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or by those with a 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.
13. The manufacturer is not responsible for damages caused by improper use or non-observance of this instruction manual.
14. Never leave the appliance unsupervised when in use.
15. When unit is not in good order, please use common sense to prevent further damage to surroundings.
16. All clean up is operator's responsibility.
17. Allow the appliance to cool down completely before cleaning.
18. Do not operate in the presence of flammable or explosive material.
19. Do not attempt to repair or disassemble the appliance. There are no user serviceable parts.
20. **Danger of scalding!** Do not touch hot surfaces. Open and close the rice cooker only by the handle.
21. **Danger of Scalding!** Beware of hot steam being emitted from steam vent.
22. This appliance is not intended to be operated by means of an external timer or separate remote control system.

The device is intended for private use only and must not be used for commercial purposes.



Parts Identification



Specifications

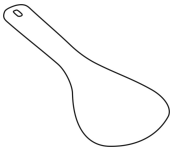

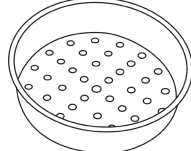

| MODEL | SC-1202SS SC-1202W | SC-1813SS SC-1813W |
|---------------|-----------------------|-----------------------|
| RATED VOLTAGE | 120V | 120V |
| RATED WATTAGE | 500W | 700W |
| FREQUENCY | 60Hz | 60Hz |
| CAPACITY | 6 cups | 10 cups |

Operating Instructions

BEFORE FIRST USE

- Clean the rice cooker thoroughly prior to first use. Wash inner pot, steam tray and scoop with warm soapy water and a soft cloth. Use a soft damp cloth to clean all other parts of the cooker.
- Choose a level, non-skid and clean surface that can withstand the weight of a fully filled rice cooker. Avoid placing the rice cooker on sinks drain boards or uneven surfaces.
- Be careful when setting the rice cooker on surfaces with delicate finishes such as wood or stone to avoid damages by hot steam or humidity produced during rice cooking.
- Ensure the voltage indicated on the rating plate corresponds to the mains supply.
- Minimum amount of rice to be cooked is 2 cups. Maximum is based on your model's max capacity.
- Only use the supplied measuring cup as water level markings inside the inner pot are set to suit the supplied cup.
- General rule of thumb, 1 of rice measured with the supplied cup yields about 2 cups of cooked rice.

Accessories

| | | | |
|--|--|--|--|
|  |  |  |  |
| Scoop | Measuring Cup | Steam Tray | Power Cord |



COOKING RICE

- 1) Measure the amount of rice needed with the measuring cup provided. Place rice in a separate bowl and wash thoroughly under cold running water to remove excess starch. Do not use the inner pot for this step as you may scratch or dent the pot. Improper contact with the heating plate can result in unsatisfactory cooking.
- 2) Transfer the washed rice into the inner pot and add water. In general, 1 cup of water to 1 cup of rice. Or refer to the measuring marks on the inner pot. For example, for 3 cups of rice, add water till water level reaches the **3 CUP** mark.
- 3) Place the inner pot into the cooker. Make sure the heating plate is clean and dry to ensure proper contact. Inner pot should be placed directly in contact with the heating plate.
- 4) Close the top lid until a “click” sound is heard.
- 5) Connect the power cord to the cooker's inlet first then plug into the electrical outlet.
- 6) Depress the Cook Switch to start the cooking process. The cooking light (red) illuminates.
- 7) Cooking time is determined by the rice cooker. Once cooking is completed, the switch will pop up and indicator light will switch to Keep Warm (green). The appliance will stay in keep warm state until it is disconnected from the electrical outlet.
- 8) After the unit goes into Keep Warm mode, wait at least 10-15 minutes before opening the lid. This allows the rice to finish cooking. **Cooking brown rice:** Follow the normal procedures but allow rice to stay in Keep Warm mode for 25-30 minutes.
- 9) When opening lid, be cautious of emitting steam. Make sure the lid opens away from your face. Use the supplied scoop. Do not use other tools as not to damage the non-stick surface of the inner pot. **Do not use metal tools.**

Note:

- Unplug the cord after each use.
- Do not open the lid during the cooking process
- It is not recommended to keep rice in Keep Warm mode for more than 5 hours, the quality of rice will begin to deteriorate.

- For softer rice, prepare rice and water in the inner pot and let it soak for 10-20 minutes before cooking.
- Do not interfere with the automatic switch mechanism by preventing it from switching to Keep Warm mode. Do not immediately depress the Cook Switch again after it pops up.
- Beware of hot steam being emitted from the steam vent!
- Always make sure there is enough water in the inner pot. Do not operate without water in the inner pot.
- Do not operate the rice cooker without inner pot in place.
- Do not operate with an open lid.
- Before preparing the next batch of rice let the cooker cool down completely.

REHEAT RICE

To reheat rice, add ¼ cup (60ml) of cold water per cup of cooked rice. Stir to mix and then press the cook button. When rice has warmed, the cooker will automatically switch to keep warm function.

USING THE STEAM TRAY

- Add 150~300ml of cold water to the inner pot and place inner pot into cooker. Place food on the steam tray and place tray on top of inner pot. Close lid and start the cooking cycle.
- Food may be placed directly on the steam tray or on aluminum foil, glass bowls, cups or plates that fit in the steam tray.
- Make sure food or receptacles do not exceed the height of the steam tray and the lid can close properly.
- Steaming times vary depending on the size and firmness of the food to be cooked. Allow 5 to 10 minutes for soft foods like beans, asparagus and squash. Firmer foods such as corn and potatoes require 15 to 25 minutes.
- Cooking does not stop automatically when steaming. When the required time has elapsed, turn the cooker off by unplugging the power cord.
- Standing time is not necessary for most steam-cooked vegetables.



Care and Cleaning



Attention! Do not use alcohol, acetone, benzene, scouring cleaning agents, etc., to clean the rice cooker. Do not use hard brushes or metallic objects.

Attention! Before cleaning, disconnect the power plug from the socket and allow cooker to cool completely.

- Never clean the rice cooker when it is still hot.
- Clean the inner pot as soon as the cooker has cooled down, to prevent rice from drying on the non-stick surface.
- Do not let food remain in the rice cooker over an extended period of time to avoid bacteria growth.
- Never immerse the appliance or cord into water, or allow moisture to contact with the appliance.
- Wipe the exterior parts of appliance with a mild and damp cloth or cleaner, never use a corrosive cleaner.
- If water should accidentally enter the switch mechanism, power cord inlet socket, or spill onto the heating plate, allow to dry thoroughly before using the cooker again.
- Inner pot, steam tray and scoop may be washed in warm soapy water. Do not use abrasive cleaners or metal scouring pads. Scratching or denting the surface of the inner pot could result in poor contact with the heating plate.
- Remove the dew collector from the holder by gently pulling horizontally. Discard water, clean collector in warm soapy water, dry and replace.
- Keep ventilation openings on the bottom of cooker clean.
- Use fine sandpaper to remove cooked rice or any remaining food residue stuck to the heating plate. Polish the plate to ensure good contact between the heating plate and the bottom of inner pot.
- Store the cooker in a dry cool place away from direct sunlight, humidity and splash water. Preferably store in original packaging. **Keep children away from the appliance.**



Your Guarantee

If this product is found to be faulty as a result of faulty materials or workmanship within one year from date of purchase, it will be repaired free of charge.

This guarantee is subject to the following terms:

- Sunpentown must be notified of the fault.
- Proof of purchase must be presented to Sunpentown's nominated representative.
- The warranty will be void if the product is modified, misused or repaired by an unauthorized person.
- The warranty after repair will not be extended beyond the original one-year period.
- All replacement parts will be new or reconditioned.
- Parts, which are replaced, become the property of Sunpentown.
- The warranty applies for the use of the product in the USA only.

What is NOT COVERED:

- Warranty does not include freight charges.
- Incidental or consequential damage caused by possible defects with this product.
- Damage to product caused by improper power supply voltage, accident, fire, floods or acts of nature.
- Failure of product resulting from unauthorized modifications to the product.
- Improper installation or failure to perform the necessary maintenance.

This GUARANTEE is in addition to your Statutory Rights

SUNPENTOWN INTERNATIONAL INC.
14625 Clark Ave. City of Industry, CA 91745
Tel: 800-330-0388
service@sunpentown.com
www.sunpentown.com