

IMUSA Electric Nonstick Rice Cooker User Guide

Models: GAU-00011, GAU-00012, GAU-00013



Important Safeguards

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

- Read all instructions before use.
- Do not immerse cord, plug, or appliance in water or any other liquid.
- Close supervision is necessary when the appliance is used near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before handling parts or cleaning.
- Do not operate with a damaged cord or plug or if the appliance malfunctions or is damaged.
- This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are supervised or given instruction.
- The use of attachments not recommended by the manufacturer may cause fire, electric shock, or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter or touch hot surfaces.
- Use only for intended purpose.
- Do not touch hot surfaces. Use handles or knobs.
- Do not place on or near a hot gas/electric burner, or in a heated oven.
- Extreme caution is needed when moving an appliance containing hot oil or liquids.
- Place the appliance on a flat, heat-resistant surface in a well-ventilated area.

- Do not place anything on top of the appliance when the lid is closed, in use, or stored.
- Unwind the power cord fully before use.
- Be extremely cautious of steam when opening the lid.
- Do not touch, cover, or obstruct the steam vent on top of the rice cooker.
- Ensure the exterior of the cooking bowl is dry before use.
- Do not leave rice in the cooker on the WARM setting for more than 12 hours.
- Do not use the cooking bowl on a stovetop.

CONSULT THESE INSTRUCTIONS. THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

Polarized Plug

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit into a polarized outlet only one way. If the plug does not fit correctly, flip it. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug.

Extension Cord Use

A short power-supply cord is provided to reduce the risk of entanglement or tripping. Use of an extension cord is not recommended. If an extension cord must be used:

1. The electrical rating of the extension cord must be at least as great as the appliance's rating.
2. The cord must be arranged so it does not drape over the countertop where it can be pulled on or tripped over.

Electric Power

If the electrical circuit is overloaded with other appliances, your rice cooker may not operate properly. It should be operated on a separate electrical circuit.

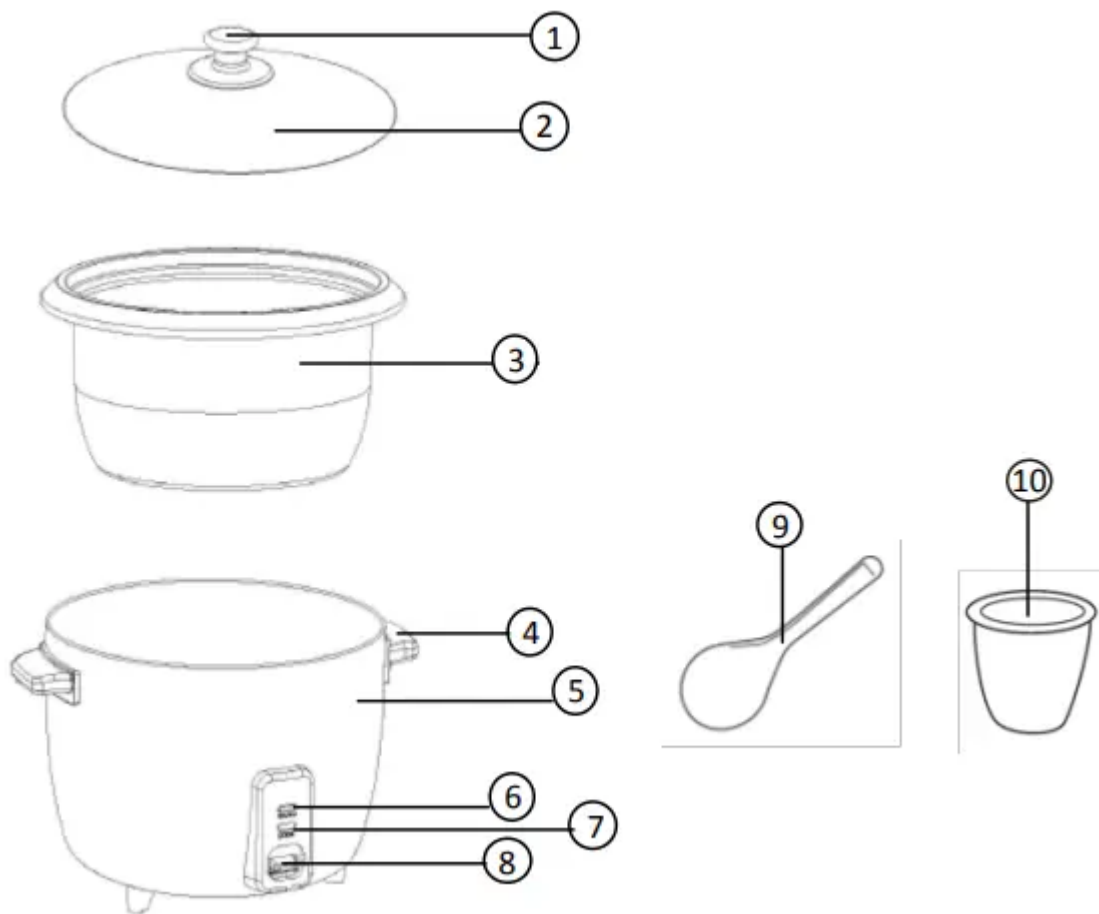
Tamper-Resistant Screw

Warning: This appliance has a tamper-resistant screw to prevent removal of the outer cover. To reduce the risk of fire or electric shock, do not attempt to remove the cover. There are no user-serviceable parts inside.

Learning About Your Rice Cooker

1. Cool Touch Knob
2. Tempered Glass Lid with Steam Vent

3. Cooking Bowl with Water Level Markings
4. Cool Touch Handles
5. Inner Pot Housing
6. Orange Indicator Light (WARM)
7. Red Indicator Light (COOK)
8. ON Switch
9. Serving Spoon
10. Measuring Cup



Before First Use

1. Remove all packing material and stickers. Save the manual.
2. **Caution:** Tear up all plastic bags as they pose a risk to children.
3. Cut and remove the tie wrap between the plug blades.
4. Remove the cooking bowl and lid.
5. Wash the cooking bowl, lid, serving spoon, and measuring cup with warm, soapy water. Rinse and dry thoroughly.
6. Wipe the body with a damp cloth and dry thoroughly.

How to Use Your Rice Cooker

Note: A slight burning odor may occur during first use as heating elements warm up. This is normal and not a defect. Allow the appliance to heat until the odor clears.

To Cook Rice:

1. Place the appliance on a flat, stable, heat-resistant surface. Do not place directly underneath cabinets or too close to a wall.
2. Using the provided measuring cup, measure the desired amount of rice. Refer to the rice cooking chart.
3. Place rice in the cooking bowl. *For softer rice, soak for 10-20 minutes before cooking.*
4. Add the appropriate amount of water using the measuring cup or the water level markings inside the bowl. Refer to the chart. *Do not add too much water.*
5. Add butter, oil, or seasonings as desired.
6. Ensure the heating plate and outside of the cooking bowl are clean and dry.
7. Insert the cooking bowl into the cooker. *Do not let loose rice or particles fall into the inner pot housing.*
8. Cover with the glass lid. **Caution:** Do not open the lid during cooking to avoid steam loss and longer cooking times.
9. Plug into a standard 120V AC outlet. The orange (WARM) light will come on.
10. Press down the ON switch. The red (COOK) light will come on and cooking begins.
Caution: Steam will come out through the lid vent.
11. When rice is ready, the unit will automatically switch to WARM mode and the orange light will come on. *Do not press the ON switch again after the keep warm cycle begins.*
12. After the switch pops up, leave the lid closed for at least 15 minutes to further steam the rice. *If leaving rice longer than 30 minutes, stir occasionally to prevent browning on the bottom.*
13. Remove the lid, stir the rice, and serve.
14. Unplug the unit and allow it to cool completely. **Caution:** The appliance has no ON/OFF button. Always unplug when not in use.

To Cook Soups and Stews:

1. Select recipes that cook in 1 hour or less.
2. Use only meats/poultry cut into cubes no larger than 1 ½ inches. Browning is not necessary.
3. Combine meats, vegetables, and liquids in the cooking bowl. *Add frozen vegetables near the end of cooking.* **Caution:** Do not overfill the cooking bowl.

4. Stir with a wooden or plastic spoon to blend ingredients.
5. Ensure the heating plate and outside of the cooking bowl are clean and dry.
6. Insert the bowl into the cooker. Cover with the lid.
7. Plug into a 120V outlet. The orange (WARM) light comes on.
8. Press the ON switch. The red (COOK) light comes on. **Caution:** Steam will escape from the vent.
9. **Always use a kitchen timer.** The ON switch/red light are not cooking time indicators. Do not leave food unattended. Cooking time varies.
10. For best results, stir several times during cooking, covering again after stirring.
11. When cooking is complete, remove the lid, serve the food. **Caution:** Do not keep cooked soups/stews in the WARM cycle.
12. Unplug the unit and allow it to cool completely.

Rice Cooking Chart

Measure rice and water using the 6 oz. measuring cup provided.

RICE TYPE	AMOUNT OF UNCOOK RICE	AMOUNT OF WATER	COOKING TIME	AMOUNT OF COOKED RICE (USING 6 OZ. MEASURING CUP PROVIDED)
White long grain, converted, jasmine, basmati, texmati and medium grain rice	1 cup*	1 ½ cups*	10 – 15 minutes*	2 cups*
	2 cups*	2 ½ cups*	15 – 20 minutes*	4 cups*
	3 cups*	3 ½ cups*	20 – 25 minutes*	6 cups*
	4 cups**	4 ½ cups**	25 – 30 minutes**	8 cups**
	5 cups**	5 ½ cups**	30 – 35 minutes**	10 cups**
	6 cups***	6 ½ cups***	35 – 40 minutes***	12 cups***
	7 cups***	7 ½ cups***	40 – 45 minutes***	14 cups***
	8 cups***	8 ½ cups***	45 – 50 minutes***	16 cups***
Yellow Rice	1 cup*	1 cup*	10 – 15 minutes*	2 cups*
	2 cups*	2 cups*	15 – 20 minutes*	4 cups*
	3 cups*	3 cups*	20 – 25 minutes*	6 cups*
	4 cups**	4 cups**	25 – 30 minutes**	9 cups**
	5 cups**	5 cups**	30 – 35 minutes**	10 cups**
	6 cups***	6 cups***	35 – 40 minutes***	12 cups***
	7 cups***	7 cups***	40 – 45 minutes***	14 cups***
	8 cups***	8 cups***	45 – 50 minutes***	16 cups***
Brown Rice	1 cup*	1 ¾ cups*	50 – 55 minutes*	3 cups*
	2 cups*	3 cups*	55 – 60 minutes*	7 cups*
	3 cups*	4 ¾ cups*	60 – 65 minutes*	8 cups*
	4 cups**	5 cups**	65 – 70 minutes**	9 cups**
	5 cups**	6 ¾ cups**	70 – 75 minutes**	12 cups**
	6 cups***	7 cups***	75 – 80 minutes***	13 cups***
	7 cups***	8 ¾ cups***	80 – 85 minutes***	16 cups***
	8 cups***	9 cups***	85 – 90 minutes***	19 cups***

Model Key: * GAU-00011, GAU-00004, GAU-00012, GAU-00013 | ** GAU-00004, GAU-00012, GAU-00013 | *** GAU-00013

Getting the Most from Your Rice Cooker

For Rice:

- Rinse rice before cooking to remove excess starch and reduce sticking.
- If sticking occurs, try adding a light coating of vegetable oil.



For Soup or Stew:

- Choose recipes that cook in 1 hour or less.
- Always use a kitchen timer.
- Use only boneless meats and poultry.
- When cooking rice or pasta in soup, allow for additional liquid in the recipe.

Care and Cleaning

- This product contains no user-serviceable parts.
- Unplug the unit and allow it to cool completely before cleaning.
- Never rinse the appliance under tap water or immerse it in water.
- Do not use abrasive cleaners or metal pads.
- Never spray cleaner directly onto or into the appliance.
- Remove the cooking bowl and lid. Wash in warm, soapy water with a nylon sponge. Rinse and dry thoroughly.
- Wipe the cooker body with a damp cloth.
- Wipe the underside of the cooker and the heating plate with a warm, damp cloth. Dry with a soft cloth.

Storage and Maintenance

- Allow the appliance to cool completely before storing.
- Wind the cord into a coil and secure it.
- Store in a dry location.
- Other than recommended cleaning, no further user maintenance is necessary.

Need Help?

For service, repairs, or questions, contact us. DO NOT return the product to the store. DO NOT mail the product to the manufacturer.

1 Year Limited Warranty

What does it cover?

- Manufacturer defects in materials or workmanship (within 1 year of purchase, with original receipt).
- Applies only to products purchased and used in the United States, Hawaii, or Alaska.

How do you get service?

- Save your receipt.
- Email customerserviceimusagroupeseb.com or call 1-800-850-2501.

Warranty does NOT cover:

- Damage from commercial use, misuse, abuse, neglect, accidents, or incorrect repairs.
- Products that have been modified.
- Accessories packed with the unit.

Contact Information

IMUSA USA, LLC

Doral, FL 33178

1-800-850-2501

customerserviceimusagroupeseb.com

www.imusausa.com

MADE IN CHINA

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.