

## GETTING TO KNOW YOUR RICE COOKER



1. Lid handle
2. Tempered glass lid (Part# RC503-01)
3. Cooking bowl (Part# RC503-02)
4. Cool-touch side handles
5. Rice measure (Part# RC514-04)
6. Serving spoon (Part# RC514-05)
7. Cooking base
8. COOK indicator light
9. CONTROL switch
10. WARM indicator light
11. Steam vent
12. Lid hanger

## GETTING STARTED

This appliance is intended for household use only.

- Remove all packing material, any stickers, and the plastic band around the power plug.
- Go to [www.prodprotect.com/applica](http://www.prodprotect.com/applica) to register your product.
- Wash all removable parts as instructed in CARE AND CLEANING. Place the clean, dry cooking pot in the cooking base.
- Select a location where this unit is to be used. Place the unit on a stable, heat resistant surface, free from cloth, liquids and any other flammable materials. Ensure that the unit has enough space all the way around and above it to allow heat to flow without damage to cabinets or walls.

## IMPORTANT INFORMATION ABOUT YOUR RICE COOKER

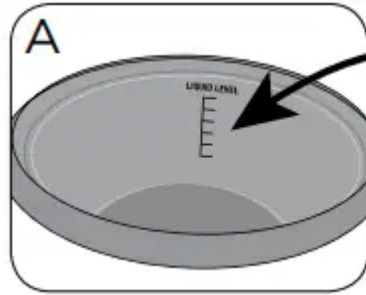
- It is not necessary to preheat the rice cooker before use.
- The cooking bowl gets hot. When in use, always use oven mitts or potholders when touching any outer or inner surface of the appliance.
- During the first few minutes of use you may notice smoke and a slight odor. This is caused by oil that may have been used during manufacturing of the unit and will not impact the performance.
- Do not try to stop the rice cooker from switching to the warm mode.
- As rice cooks, steam will escape through vent in lid. Place glass lid on the rice cooker so the steam vent is facing away from cabinets and walls. Do not place hand over steam vent while rice is cooking; the hot steam may burn.
- Use the plastic serving spoon (or a wooden spoon) to stir and remove rice. Do not use metal utensils that can scratch the nonstick cooking bowl.
- Do not fill the cooking bowl higher than highest water marking measurement.

## OPERATING YOUR RICE COOKER

### COOKING RICE

1. Measure desired amount of rice with the provided measuring cup and add to the cooking bowl. The maximum amount of dry rice is 1 ½ rice cup measures.
2. Rinse the rice with water to remove any excess starch and then drain.
3. For white rice, fill the cooking bowl with water to the line that matches the number of rice cups being cooked. (A) Add butter, oil, or seasonings as desired. See cooking chart in

the Helpful Hints section for additional details on water and rice measures for different



types of rice.

4. Place the cooking pot into the cooking base and then place the lid on the pot.
5. Plug in the appliance; the warm indicator light will automatically illuminate. The appliance will start heating on warm as soon as the cord is plugged into the outlet.
6. Push down the control switch. The cook indicator light will illuminate and the cooking will begin.
7. When the rice is ready, the control switch will flip up and turn to warm.
8. For best results, allow the rice to rest on warm for 15 minutes with the lid in place. This will help further steam the rice. Always stir the rice with the serving spoon before serving.
9. Unplug the appliance when not in use and always allow the rice cooker to completely cool before cleaning.

## **COOKING SOUPS, STEWS, AND MORE**

1. Add ingredients into the cooking bowl.
2. Place cooking bowl into the cooking base, then place the lid on the pot.
3. Plug in the appliance; the warm indicator light will automatically illuminate. The appliance will start heating on warm as soon as the cord is plugged into the outlet.
4. Push down the control switch. The cook indicator light will illuminate and the cooking will begin.
5. If desired, set kitchen timer for cooking time. Manually switch the appliance to warm when the food is ready by pushing up the control switch.
6. Unplug the appliance when not in use and always allow the rice cooker to completely cool before cleaning.

## **CLEANING AND CARE**

This product contains no user serviceable parts. Refer service to qualified service personnel.

### **CLEANING**

Important: Never immerse cooking base in water or other liquids.

1. Always unplug the rice cooker and allow to cool completely before cleaning.

2. Wash cooking bowl and glass lid in warm, soapy water. If food sticks to the cooking bowl, fill with warm, soapy water and allow it to soak before cleaning with plastic scouring pad
3. Rinse and dry thoroughly.
4. Wipe interior and exterior of the cooking base with a soft, slightly damp cloth or sponge.
5. If water accidentally gets into the switch area or onto the heating plate, allow the rice cooker to dry completely before using.

## STORING

- Make sure that the appliance is thoroughly cool and dry. Never wrap the cord tightly around the appliance; keep it loosely coiled. Placing the lid on upsidedown for storage can help save space.

## HELPFUL HINTS AND TIPS

### RICE TIPS

- If rice or other foods start to boil over, remove the lid and stir for a couple minutes. Leaving the lid off for a short period of time will allow some of the liquids to boil off and for the mixture to slightly cool. Place the lid back on the rice cooker and repeat if needed.
- Kosher salt has no impurities and dissolves faster than table salt. If using kosher salt, you may find you want to add a little more than if using table salt. About  $\frac{3}{4}$  tsp. of kosher salt is recommended for each rice cup (6 fluid oz.) of uncooked rice.
- White rice can be stored in an airtight container in a cool dark place for up to one year.
- Brown rice can be stored in an airtight container in a cool dark place for up to six months. Refrigeration or freezing extends its shelf life.
- Try using broth, stock or reconstituted bouillon in place of water for additional flavor. If you do, no additional salt may be necessary.
- Do not keep small amounts of rice in the warm cycle for extended periods of time because it can dry out the rice.
- During cooking, a thin crust may develop on the rice at the bottom of the bowl. If you do not like rice with a crust, you can easily peel it off and discard it.
- Taste/hardness will vary depending on the quality/type of rice and length of time it is cooked. For softer, fluffier rice, add a little more water. For firmer, crunchier rice, use less water.
- For other types of grains not listed in the cooking chart, follow package directions.

## ADDITIONAL USES FOR YOUR RICE COOKER

Packaged foods: condensed and ready to serve soups, pastas, and stews

- Do not fill bowl above the largest water marking cup level on the cooking bowl.
- For even heating, stir occasionally.
- Always use a kitchen timer. Do not rely on the control switch on the cooker since it is not intended to be an indicator of cooking time for soups and stews.
- Use only boneless meats and poultry that are cut into cubes no larger than 1½ inches. It is not necessary to brown the meats before cooking.
- When cooking rice or pasta in the soup, add additional liquid in the recipe.
- Since most frozen vegetables cook very quickly, it is best to add them at the end of the cooking time. Stir them into the soup or stew and allow the mixture to cook an additional 5 to 10 minutes.
- Choose recipes that will cook in 1 hour or less.

Oatmeal or Hot Cereals

- Steel Cut Oats work best.
- Do not fill bowl more than half way with liquids, as the oatmeal will expand during the cooking process.
- For even heating, stir occasionally.
- When the oatmeal is done, the rice cooker will switch to warm. Please note that this is for well-done oatmeal. If you prefer a different consistency, monitor the cooking process to manually switch to warm for desired results.
- Choose recipes that will cook in 1 hour or less.

## TROUBLESHOOTING

Some kernels of rice do not seem fully cooked

- The rice was not allowed to finish cooking
  - Once the switch on the rice cooker automatically switches to keep warm, allow rice to rest for 15 minutes before serving.
- There was not enough water in the cooking bowl.
  - Add a few more tablespoons of water and cook a little longer by pushing the control switch back to cook. Check the rice again when the appliance automatically switches back to warm and has rested for 15 minutes.

Rice cooking bowl is not as clean as I would like.

- Starch built up on sides and bottom of the bowl.
  - Fill the bowl with hot soapy water and let stand for several minutes; then use a nylon scrubber along sides and bottom. Rinse well.

Rice boils over.

- Too much rice is being cooked.
  - Make sure to cook no more than maximum amount suggested in the Use and Care Manual. The amount of rice to be cooked should match the water markings on the bowl.
- There is too much water for the amount of rice.
  - Add a small amount (1 Tbs.) of butter or oil to water before cooking.

Rice is too dry.

- There is too much rice or not enough water.
  - Use the rice measuring cup that comes with the appliance. The rice measure provided holds  $\frac{3}{4}$  cup (6 fluid oz.) of uncooked rice.

Rice is gummy.

- There is too much water or not enough rice.
  - Add water to match water markings on the rice bowl. Make sure you have the correct ratio of  $\frac{3}{4}$  cup (6 fluid oz) rice to 1 cup water marking.

### **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.