

Rice Cooker Cuiseur de riz Ollas para Cocer Arroz



READ BEFORE USE LIRE AVANT UTILISATION LEA ANTES DE USAR

English. 2 USA: 1-800-851-8900 www.protorsilex.com Français. 17 Canada : 1-800-267-2826
www.protorsilex.ca Español. 32 México: 01 800 71 16 100 www.protorsilex.com.mx

IMPORTANT SAFEGUARDS

1. Read all instructions.
2. 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 are closely supervised and instructed concerning use of the appliance by a person responsible for their safety.
3. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
4. Do not touch hot surfaces. Use handles or knobs. Use pot holders when removing hot containers.
5. To protect against a risk of electrical shock, do not immerse cord, plug, or base in water or other liquid.
6. Unplug from outlet when not in use. Unplug before putting on or taking off parts and allow to cool before cleaning.
7. Do not operate any appliance with a damaged supply cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Supply cord replacement and repairs must be conducted by the manufacturer, its service agent, or similarly qualified persons in order to avoid a hazard. Call the provided customer service number for information on examination, repair, or adjustment.

8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or an electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot food, water, or other hot liquids.
13. To disconnect, make sure Cook switch is up and in the WARM position with WARM light on; then remove plug from wall outlet.
14. Do not use appliance for other than intended use.
15. Lift and open cover carefully to avoid scalding, and allow water to drip into the cooker.
16. CAUTION: To reduce risk of electric shock, cook only in removable container.
17. Do not place the unit directly under cabinets when operating as this product produces large amounts of steam. Avoid reaching over the product when operating.

SAVE THESE INSTRUCTIONS!

Other Consumer Safety Information

This appliance is intended for household use only.

WARNING Electrical Shock Hazard: This appliance is provided with a polarized plug (one wide blade) to reduce the risk of electric shock. The plug fits only one way into a polarized outlet. Do not defeat the safety purpose of the plug by modifying the plug in any way or by using an adapter. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, have an electrician replace the outlet.

The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in or tripping over a longer cord. If a longer cord is necessary, an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the appliance. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

PARTS

1. Lid*
2. Cooking Pot*
3. Base
4. Cook Switch
5. Steam Basket*

*To order parts: US: 1.800.851.8900 www.proctorsilex.com Canada: 1.800.267.2826 Mexico: 01 800 71 16 100



1. WARM Indicator Light
2. COOK Indicator Light
3. Rice Paddle*
4. Rice Measuring Cup* (6-ounce/180 ml)

WARNING Electric Shock Hazard.

Only cook in the cooking pot. Never cook in base.

NOTE: Do not throw away the rice measuring cup that came with your unit. This is an important tool in using your rice cooker successfully and its size is standard in the rice industry. One rice measuring cup equals 6 oz./180 ml or approximately 3/4 cup U.S. standard.

TO COOK RICE

1. Using rice measuring cup provided with rice cooker, measure desired amount of rice and add to the cooking pot.
2. Add water to corresponding water line inside cooking pot. Example: To make about 6 cups (1.4 L) of cooked white rice, add 3 level rice measuring cups of rice, and then add water to the "3" line.
3. Carefully place cooking pot straight down in base. Make sure cooking pot is securely placed into base. NOTE: Make sure bottom of cooking pot is not bent or warped or it will not conduct heat correctly.

4. Place lid on cooking pot. Plug into outlet. The WARM indicator light will come on BUT UNIT IS NOT COOKING.
5. Push the cook switch DOWN to start cooking. The COOK indicator light will come on.
6. When rice is finished cooking, the Cook switch moves up and the WARM indicator light comes on. This feature will keep the rice warm until the unit is unplugged.
7. Use the rice paddle to scoop out the cooked rice. When finished, unplug.

Rice Cooking Chart

- Chart is based on measuring rice and water with the rice measuring cup provided.
- There are many different types of rice. Rice packaging directions may call for different amounts of rice and water from the chart; following package directions may vary results.
- Do not exceed maximum 4 water fill line to prevent overflow while rice is cooking

TYPE OF RICE	MAXIMUM AMOUNT OF RICE**	MAXIMUM AMOUNT OF WATER	APPROX. COOKING TIME	YIELD*	NOTES
Long grain white	4 cups	fill to 4 line	26–28 min	9 cups	
Long grain brown	4 cups	fill to 4 line	38–40 min	8 cups	Let stand 10 minutes
Arborio	4 cups	fill to 4 line	24–26 min	9 cups	
Basmati	4 cups	fill to 4 line	24–26 min	8 cups	
Jasmine	4 cups	fill to 4 line	26–28 min	8 cups	
Sushi Rice	4 cups	fill to 4 line	22–24 min	8 cups	

*Measured in 1-cup U.S. measure

**Measured in rice measuring cup

TO COOK GRAIN AND CEREAL

Follow directions to cook rice, adding water as indicated on grain and cereal cooking charts.

Grain Cooking Chart

Chart is based on measuring grain or cereal and water with the rice measuring cup provided. Teff, amaranth, and other very small grains not recommended.



TYPE OF GRAIN	MAXIMUM AMOUNT OF GRAIN**	MAXIMUM AMOUNT OF WATER	APPROX. COOKING TIME	YIELD*	NOTES
Buckwheat	2 cups (473 ml)	6 cups (1.4 L)	28–30 min	5 cups	
Barley	1 cup (237 ml)	3 cups (710 ml)	48–50 min	2 cups	
Quinoa	4 cups (946 ml)	4 cups (946 ml)	28–30 min	8 cups	Rinse quinoa before cooking
Millet	2 1/2 cups (591 ml)	5 cups (1.2 L)	33–35 min	6 cups	
Wheatberries	4 cups (946 ml)	4 cups (946 ml)	58–60 min	7 cups	
Sorghum	2 cups (473 ml)	6 cups (1.4 L)	1 3/4 hours	5 cups	
Farro	4 cups (946 ml)	4 cups (946 ml)	35–37 min	7 cups	

*Measured in 1-cup U.S. measure

**Measured in rice measuring cup

Cereal Cooking Chart

Chart is based on measuring grain or cereal and water with the rice measuring cup provided.

Steel-cut oats not recommended.

TYPE OF CEREAL	MAXIMUM AMOUNT OF CEREAL**	MAXIMUM AMOUNT OF WATER	APPROX. COOKING TIME	YIELD*	NOTES
Old-Fashioned Oatmeal	3 cups (710 ml)	5 cups (1.2 L)	20–22 min	5 cups	
Cream of Wheat	2 cups (473 ml)	5 cups (1.2 L)	13–15 min	4 cups	Stir once or twice during cooking. Let stand 3–4 minutes
Grits	1 cup (237 ml)	4 cups (946 ml)	20–22 min	3 cups	Stir and let stand 10 minutes

*Measured in 1-cup U.S. measure

**Measured in rice measuring cup

TO STEAM FOOD

1. Pour desired amount of water into cooking pot.
2. Carefully place cooking pot straight down on base. Make sure cooking pot is securely placed into base.
3. Place steam basket into cooking pot.
4. Add food to basket.
5. Place lid on cooking pot. Plug into outlet. The WARM indicator light will come on BUT UNIT IS NOT COOKING.
6. Push the cook switch DOWN to start cooking. The COOK indicator light will come on.
7. Set a kitchen timer for the desired steaming time. Check food for doneness when timer goes off.
8. With oven mitt, carefully remove glass lid. With spatula, remove food from steam basket to serving platter. Let basket and rice cooker cool completely before cleaning.

Steam Cooking Chart

TYPE OF CEREAL	MAXIMUM AMOUNT OF FOOD*	MAXIMUM AMOUNT OF WATER	APPROX. COOKING TIME	DONENESS TEST
Vegetables:				
Asparagus, cut in 3-inch spears	2 cups (473 ml)	fill to 1 line	13–14 min	Crisp-tender
Broccoli, florets	2 cups (473 ml)	fill to 1 line	14–15 min	Crisp-tender
Carrots, sliced 1/4-inch thick	2 cups (473 ml)	fill to 1 line	18–20 min	Crisp-tender
Corn-on-the-Cob	2 small ears	fill to 1 line	18–20 min	Crisp-tender
Potatoes, 3/4-inch cubes	2 cups (473 ml)	fill to 1 line	23–25 min	Tender
Zucchini, sliced 1/4-inch thick	2 cups (473 ml)	fill to 1 line	14–16 min	Crisp-tender

*Measured in 1-cup U.S. measure

Steam Cooking Chart (cont.)

TYPE OF CEREAL	MAXIMUM AMOUNT OF FOOD*	MAXIMUM AMOUNT OF WATER	APPROX. COOKING TIME	DONENESS TEST
Poultry/Seafood:				
Chicken, tenders	12 oz. (340 g)	fill to 1 line	20–22 min	Internal temperature 165°F (74°C)
Salmon, fillet	12 oz. (340 g)	fill to 1 line	18–20 min	Internal temperature 145°F (63°C)
Shrimp, peeled and deveined	12 oz. (340 g)	fill to 1 line	16–18 min	Pink and opaque

*Measured in 1-cup U.S. measure

TO STEAM FOOD WITH RICE

1. Follow steps 1-3 of "To Cook Rice".
2. Place steam basket into cooking pot. Add food to basket. See "Steaming Food With Rice" chart for maximum quantities that can be cooked.
3. Place lid on cooking pot. Plug into outlet. The WARM light will come on BUT UNIT IS NOT COOKING.
4. Push cook switch DOWN to start cooking. The COOK indicator light will come on.
5. When rice is finished cooking, the cook switch moves up and the WARM light comes on. This feature will keep the rice warm until unit is unplugged.
6. To check steamed food during rice cooking time, use caution and an oven mitt while lifting lid. If food is done, remove food with a plastic or rubber spatula from steam basket to serving bowl/platter. Remove steam basket. Close lid and continue cooking rice.
7. Let basket and rice cooker cool completely before cleaning.

Steaming Food With Rice Chart

TYPE OF FOOD	MAXIMUM AMOUNT OF FOOD*	MAXIMUM AMOUNT OF RICE	MAXIMUM AMOUNT OF WATER	APPROX. COOKING TIME**	YIELD OF RICE*	NOTES
Asparagus, cut in 3-inch spears	2 cups (473 ml)	1 cup	fill to 1 line	12–14 min	2 cups	Crisp-Tender
Broccoli, florets	2 cups (473 ml)	1 cup	fill to 1 line	10–12 min	2 cups	Crisp-Tender
Corn-on-the-Cob	2 small ears	1 cup	fill to 1 line	16–18 min	2 cups	Let stand for 5–10 min on warm. Crisp-Tender
Potatoes, cut in 2-inch chunks	2 cups (473 ml)	1 cup	fill to 1 line	16–18 min	2 cups	Let stand for 5–10 min on warm. Tender

*Measured in 1-cup U.S. measure

**All times are for long grain white rice

Steaming Food With Rice (cont.)

TYPE OF FOOD	MAXIMUM AMOUNT OF FOOD*	MAXIMUM AMOUNT OF RICE	MAXIMUM AMOUNT OF WATER	APPROX. COOKING TIME**	YIELD OF RICE*	NOTES
Yellow Squash and Red Bell Peppers, sliced 1/4-inch thick and 1-inch cubes	2 cups (473 ml)	1 cup	fill to 1 line	14–16 min	2 cups	Crisp-Tender
Chicken, tenders	12 oz. (340 g)	1 cup	fill to 1 line	23–25 min	2 cups	Internal temperature 165°F (74°C)
Salmon, fillet	12 oz. (340 g)	1 cup	fill to 1 line	18–20 min	2 cups	Let stand for 5–10 min on warm. Internal temperature 145°F (63°C)
Shrimp, peeled and deveined	12 oz. (340 g)	1 cup	fill to 1 line	26–28 min	2 cups	Let stand for 5–10 min on warm. Pink and opaque

*Measured in 1-cup U.S. measure

**All times are for long grain white rice

CLEANING AND CARE

1. Unplug from outlet and allow to cool.
2. Wash cooking pot, lid, rice measuring cup, and paddle in hot, soapy water or top rack in dishwasher.
3. Rinse, dry, and reassemble to store.
4. Wipe base with a soft, damp cloth, or a scrub pad safe for all surfaces. Do not clean with abrasive cleansers.

LIMITED WARRANTY

This warranty applies to products purchased and used in the U.S. and Canada. This is the only express warranty for this product and is in lieu of any other warranty or condition.

This product is warranted against defects in materials and workmanship for a period of one (1) year from the date of original purchase. During this period, your exclusive remedy is repair or replacement of this product or any component found to be defective, at our option; however, you are responsible for all costs associated with the shipment of the product and returning a product or component under this warranty. If the product or a component is no longer available, we will replace it with a similar product of equal or greater value.

This warranty does not cover glass, filters, wear from normal use, use not in accordance with printed instructions, or damage to the product resulting from accident, alteration, misuse, or incorrect use. This warranty applies only to the original purchaser or person receiving it as a gift. Presentation of the original sales receipt as proof of purchase is required to make a claim under this warranty. This warranty is void if the product is used other than in a household or if the appliance is subjected to any voltage or waveform other than as specified on the rating label (e.g., 120 V ~ 60 Hz).

We exclude all claims for special, consequential, and incidental damages caused by breach of express or implied warranty. All liability is limited to the purchase price. Every implied warranty, including any warranty or condition of merchantability or fitness for a particular purpose, is disclaimed, except to the extent prohibited by law, in which case such warranty or condition is limited to the duration of this written warranty. This warranty gives you specific legal rights. You may have other rights which vary depending on where you live. Some provinces do not allow limitations on implied warranties or special, consequential, or incidental damages, so the above limitations may not apply to you.

Do not return this appliance to the store for warranty service. Call 1.800.851.8900 in the U.S. or 1.800.267.2826 in Canada or visit the website www.proctorsilex.com in the U.S. or www.proctorsilex.ca in Canada. For fastest service, locate the model number, appliance type, and series numbers on your appliance.

Warning

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