

Rice Cooker

USER CARE AND INSTRUCTION MANUAL

Thank you for purchasing the **RICARDO** Rice Cooker. Before using this product, please read the user care and instruction manual carefully.

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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to prevent fire, electric shock, serious personal injury and/or property damage, including the following.

READ ALL INSTRUCTIONS CAREFULLY BEFORE FIRST USE.

- ::: 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.
- ::: Close supervision is necessary when any appliance is used by or near children. Cleaning and user maintenance shall not be made by children unless they are supervised. Children should be supervised to ensure that they do not play with the appliance.
- ::: Use the appliance in a well-ventilated area.
- ::: Always place the appliance on a flat, stable and heat-resistant surface. Do not use the appliance on temperature sensitive surfaces.
- ::: Do not place the appliance on or near a hot gas or electric burner or in a heated oven or microwave oven.
- ::: Do not use on plastic or synthetic tablecloths, or on unstable surfaces. Keep away from curtains, wall coverings, clothing, dish towels or other flammable materials. Ensure there is sufficient space surrounding the appliance.
- ::: This appliance is intended for household use only. Do not use outdoors.
- ::: **ATTENTION** Burn hazard! The appliance becomes hot during use. Do not touch hot surfaces. Use protective oven mitts to avoid burns or serious personal injury. Always use lid handle.
- ::: **CAUTION** This appliance generates heat and steam during use. Take proper precautions to prevent burns, fire, personal or property damage.
- ::: Extreme caution must be used when moving an appliance containing hot food, water or other hot liquids to reduce the risk of burns or injury to hands and limbs.
- ::: Do not touch, cover or obstruct the steam release valve on the top of the rice cooker as it is extremely hot and may cause scalding.
- ::: Lift and open the cover carefully to avoid scalding and to allow hot condensation to drip back into the condensation collector.
- ::: It is important to empty the condensation collector after each use.
- ::: The cooking pot is designed for use with this appliance only. It must never be used on a stovetop, range top, hot gas or electric burner or in a heated oven. It may warp and result in injuries.

User manual User manual

- **::: CAUTION** To protect against damage or electric shock, do not cook in the base unit. Cook only in the provided inner cooking pot.
- ::: Oversized foods or metal utensils must not be inserted in the appliance as they may cause a fire or risk of electrical shock.
- ::: Always make sure the outside of the cooking pot is dry prior to use. If the pot is returned to the appliance when wet, it may damage or cause the product to malfunction.
- ::: Rice should not be left in the cooking pot on WARM mode for more than 12 hours.
- ::: Do not use the appliance for anything other than its intended use. Do not use or store attachments or accessories in this unit that are not recommended or sold by the manufacturer.
- ::: Do not place any of the following materials inside the unit: paper, cardboard and plastic.
- ::: Do not use the cooking pot to caramelize sugar, pop corn, or make candy.
- ::: Do not place the hot pot on counter top, as it will stain or burn the countertop. Use a protective trivet.
- ::: Do not use the pot to reheat food or for general food storage.
- ::: Do not use or repair any pot that is cracked, chipped or broken.
- ::: Unplug the appliance and allow all parts to cool down completely before handling or attempting to clean.
- ::: Do not let the power cord hang (over the edge of a table or counter) to avoid tripping or cause the heated water to spill and possibly cause burns or injuries. Do not let the power cord touch hot surfaces.
- ::: Do not operate the appliance with a damaged cord or plug, after the appliance malfunctions or has been damaged in any manner. Do not attempt to repair this product yourself. If there is a problem, please call 1-866-226-9222.
- ::: To protect against electrical shock, never immerse the power cord, the plug, the base unit in water or other liquid.
- ::: Do not plug or unplug the product into/from the electrical outlet with wet hands.
- ::: Use the provided plug only.
- ::: Connect the power plug to an easily accessible outlet so that the appliance can be unplugged immediately in the event of an emergency.
- ::: The cord for this appliance should be plugged into a 120 V AC electrical wall outlet.
- ::: Do not leave the appliance unattended. Always turn off by pressing the 🖒 button and unplug appliance from the electrical outlet before cleaning or when not in use. To unplug, grasp the plug and pull it from the electrical outlet. Never pull the cord.

- ::: The device must not be operated via an external timer or remote control.
- ::: Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electrical shock.

SAVE THESE INSTRUCTIONS - FOR HOUSEHOLD USE ONLY

NOTES ON THE PLUG

For safety reasons, this appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug can only be inserted one way into the electrical outlet. If the plug does not fit correctly into the outlet, reverse the plug and insert into the outlet. If it still does not fit, contact a qualified electrician for further assistance. Do not attempt or modify the plug in any way.

NOTES ON THE CORD

A short power-supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord. Longer extension cords are available and may be used if care is exercised in their use.

IF AN EXTENSION CORD IS USED:

- ::: The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
- ::: If the appliance is of the grounded type, the extension cord should be a grounding type 3-wire cord
- ::: The longer cord should be arranged so that it will not drape over a countertop or tabletop where it can be pulled on.

manual

User manual

PLASTICIZER WARNING

CAUTION: To prevent plasticizers from migrating from the finish of the countertop or tabletop or other furniture, place a heat-resistant trivet between the appliance and the finish of the countertop or tabletop. Failure to do so may cause the finish to darken; permanent blemishes may occur or stains can appear.

ELECTRIC POWER

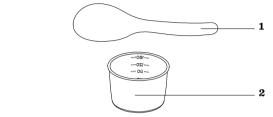
If the electrical circuit is overloaded with other appliances, the appliance may not operate properly. It should be plugged into a separate electrical circuit.

TECHNICAL DATA

Main voltage: 120V / Frequency: 60Hz / Power consumption: 400 watts

PARTS IDENTIFICATION

Product may vary slightly from diagram.

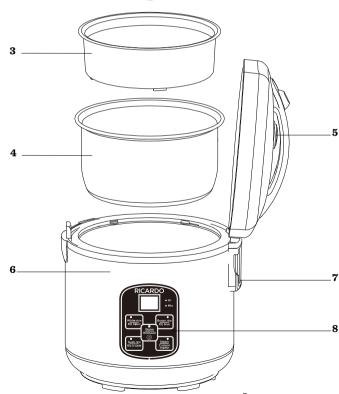


- **1.** Serving spoon

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- 2. Rice measuring cup
- **3.** Steaming basket
- 4. Non-stick cooking pot
- 5. Steam release valve
- **6.** Base unit
- 7. Condensation collector
- 8. Digital control panel





BEFORE FIRST USE

- 1- Read all instructions and important safeguards.
- 2- Remove all packaging materials and ensure that all parts have been received in good condition.
- 3- Tear up all plastic bags as they can pose a risk to children.
- 4-Do not plug the appliance into an electrical outlet before it is ready to be used.
- 5- Wash steam release valve, cooking pot and all other accessories in warm, soapy water. Rinse and dry thoroughly.
- 6-Wipe base unit with a soft damp cloth.

NOTE: Do not use abrasive cleaners or scouring pads or any other object that could scratch.

USING THE RICE COOKER

During first use of the appliance, smoke and/or a slight odour may occur from the appliance. This is normal and will quickly disappear. It will not recur after appliance has been used a few more times.

- 1- Place appliance on a flat, level, dry, stable and heat-resistant surface.
- 2-Using the provided rice measuring cup, add rice to the cooking pot.

NOTE:

- ::: The rice measuring cup included follows industry standard and is not equal to a standard measuring cup. The included rice measuring cup is equal to ³/₄ of a US standard cup (177 ml).
- ::: Fill the measuring cup to the edge.
- ::: Not compatible with parboiled, instant, converted and risotto rice.
- ::: Do not steam vegetables or fish while cooking rice.
- 3-Rinse rice in cooking pot several times to remove excess starch. Drain.
- 4-Add water to cooking pot by using water lines inside the cooking pot. Fill to the line that matches the type of rice and amount of cups being cooked.

IMPORTANT:

::: 2 rice scales are printed inside the cooking pot. Follow the white rice scale to cook white and sushi rice and the brown rice scale for brown rice.

TO COOK: WHITE RICE & SUSHI RICE			
UNCOOKED RICE	WHITE RICE WATER LINE (inside cooking pot)	APPROXIMATIVE COOKED RICE YIELD	APPROXIMATE COOKING TIME
1 rice measuring cup	1	2 cups (500 ml)	30 to 35 minutes
2 rice measuring cups	2	4 cups (1000 ml)	33 to 38 minutes
3 rice measuring cups	3	6 cups (1500 ml)	38 to 43 minutes
4 rice measuring cups	4	8 cups (2000 ml)	40 to 45 minutes

TO COOK: BROWN RICE			
UNCOOKED RICE	BROWN RICE WATER LINE (inside cooking pot)	APPROXIMATIVE COOKED RICE YIELD	APPROXIMATE COOKING TIME
1 rice measuring cup	1	2 cups (500 ml)	50 to 55 minutes
2 rice measuring cups	2	4 cups (1000 ml)	55 to 58 minutes
3 rice measuring cups	3	6 cups (1500 ml)	55 to 60 minutes

- ::: The maximum capacity for this rice cooker is 8 cups of cooked rice. Do not place more than 4 rice measuring cups of uncooked rice into the unit at once. For brown rice, do not place more than 3 rice measuring cups.
- ::: The data provided in the table above is for reference only. Actual cooking times may vary.
- 5- Place the cooking pot into the rice cooker. Close the lid securely until a "click" is heard.
- 6-Plug the power cord into a 120V AC wall outlet. The rice cooker will beep.
- 7- Press the 🕚 button to turn on the rice cooker. All lights will flash on control panel.

NOTE: The control panel will flash for 15 seconds. If no program is selected, the rice cooker will turn off.

8- Select the desired function. A red indicator light will appear above the selected function. The rice cooker will beep and the default cooking time will be displayed for a few seconds (45 min for white and sushi rice, 60 min for brown rice). The rice cooker will adjust cooking time throughout cooking cycle based on amount of rice and moisture.

- 9- The rice cooker will countdown the final 8 minutes of cooking time (10 minutes for sushi rice and 15 minutes for brown rice).
- 10-Once cooking is complete, the rice cooker will beep and automatically shift to the WARM mode and the timer will begin. The warm function can be used for a maximum of 12 hours and will shut off
- 11- Once the rice has been served, turn off the rice cooker by pressing the 🖒 button and unplug the rice cooker.

HELPFUL TIPS

- ::: The WHITE RICE button cooks: white rice, white long grain, white basmati rice and jasmine.
- ::: The BROWN RICE button cooks: brown rice, brown long grain, and brown basmati.
- ::: The SUSHI RICE button cooks: white short grain rice and Calrose.
- ::: For best results, once cooked, mix the rice well with the serving spatula within the first hour.
- ::: If the rice is too hard once cooked, add some water and cooking time. Use the rice measuring cup provided and add ½ to 1 cup of water to the rice and mix well. Close the lid of the rice cooker and select the appropriate function. Once the rice cooker shifts to WARM mode open the lid and mix the rice well to verify texture.
- ::: If the rice is too moist once cooked, use the serving spoon to mix the rice well to release excess humidity. Close the lid and keep on WARM mode between 10-30 minutes, depending on desired texture

USING THE STEAMING FUNCTION (vegetables, fish or seafood)

- 1- Using the provided rice measuring cup, fill cooking pot with water until line 1 in the white rice scale is reached
- 2- Place the cooking pot into the rice cooker.
- 3- Place the vegetables, fish or seafood in the steaming basket and place into the cooking pot.
- 4-Close the lid securely until a "click" is heard.
- 5- Plug the power cord into a 120V AC wall outlet, the rice cooker will beep.
- 6- Press the 🖒 button to turn on the rice cooker. The appliance will beep and all lights will flash on control panel.
- 7- Press the STEAM button. A red indicator light will confirm that the appropriate mode has been selected.

- 8- Adjust the steaming time (see below chart) by pressing on the STEAM button. Each press will increase the steaming timer by 1 minute. Holding down on the button will increase the timer faster. The maximum steaming time is 40 minutes.
- 9- Once the steaming time is set, the rice cooker will beep and blinking will stop. Display will show "ON" during heating.
- 10-The timer will begin to countdown once the water has come to a boil.
- 11- Once cooking is completed, the rice cooker will beep and automatically shift to WARM mode for a maximum of 2 hours and then will shut off.
- 12-To avoid overcooking, open the lid and remove the steaming basket immediately with the use of oven mitts. Turn off the rice cooker by pressing the () button and unplug the rice cooker.

NOTE: If pot boils dry, rice cooker will beep and remaining time will flash in display. To continue steaming, add more water. Unit will resume steaming if water is added before 3 minutes. After 3 minutes, the STEAM function must be reprogrammed.

STEAMING CHART

VEGETABLES	STEAMING TIME
Peas	2 to 4 minutes
Spinach	2 to 4 minutes
Asparagus	4 to 6 minutes
Green beans	4 to 6 minutes
Zucchini	4 to 6 minutes
Broccoli	6 to 8 minutes
Brussels sprouts	6 to 8 minutes
Cauliflower	6 to 8 minutes
Squash	9 to 11 minutes
Sweet potatoes	9 to 11 minutes
Carrots	11 to 13 minutes
Potatoes	20 to 30 minutes

NOTE: This steaming chart is for reference only. Actual cooking times may vary according to vegetable size and cut.

- 2

User manual User manual

CLEANING

IMPORTANT: Unplug the appliance and allow all parts to cool down completely before handling or attempting to clean.

- ::: DO NOT IMMERSE the base unit, the power cord or the power plug in water or any liquid.
- ::: This appliance should be cleaned thoroughly after each use.
- ::: Empty the condensation collector and wash the cooking pot in warm, soapy water. Rinse well and dry thoroughly.
- ::: If food sticks to the surface of the cooking pot, fill the pot with warm, soapy water and allow it to sit for several hours before cleaning.
- ::: The cooking pot may be cleaned in a dishwasher, however it may alter the appearance of the exterior surface. Hand wash is recommended to preserve the original appearance of the inner cooking pot.
- ::: The removable accessories are dishwasher safe.
- ::: Wipe interior and exterior surfaces of the rice cooker with a soft, slightly damp cloth or sponge.

NOTE: Do not use abrasive cleaners or scouring pads or any other object that could scratch.

STORAGE

Ensure all pieces are clean and dry before storing. Store appliance in a dry, clean place. Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray and break. Keep it loosely coiled.

2-YEAR LIMITED WARRANTY

This warranty covers any defects in materials and workmanship for a period of two (2) years from the date of the original purchase. Please retain your original receipt as a proof of the purchase date. Any complaints must be registered within the warranty period. The product will be repaired, replaced (parts or entire appliance) or refunded at our sole discretion. Shipping charges may apply.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product including failure to clean the product regularly, use for commercial purposes, accident, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than a **RICARDO** authorized service agent. Stains, discoloration and minor scratches on the inside and outside of the appliance constitute normal use, do not affect performance and are not covered by this warranty.

For assistance or general information regarding this product and the warranty, please contact our customer service:

- ::: by e-mail: kitchenproducts@ricardocuisine.com
- ::: by phone: 1-866-226-9222

 Personal Notes	