

6-Cup Automatic Electric Rice Cooker

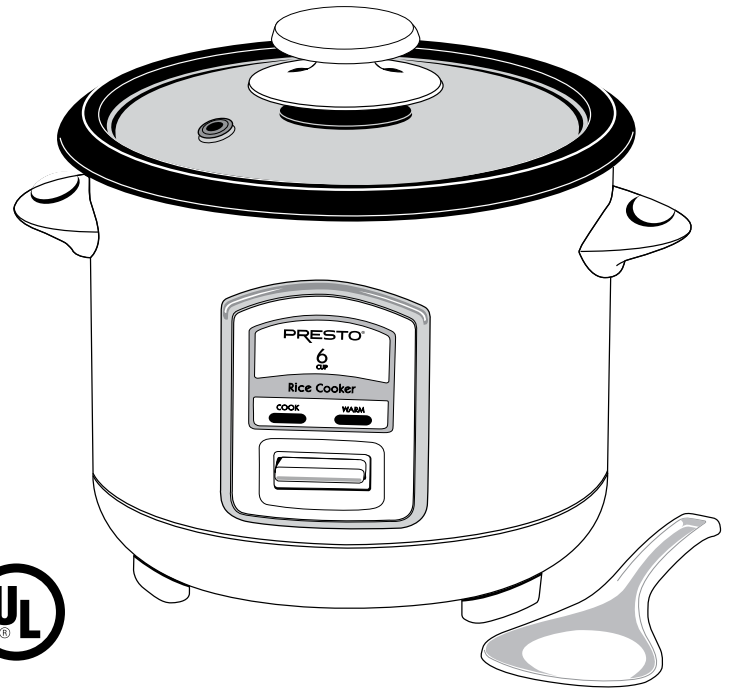
- Cooks white and brown rice to perfection every time.
- One-touch control for easy operation.
- Automatically switches to keep-warm mode when cooking is complete.

Cooking Capacity: White Rice – 2 to 6 cups
Brown Rice – 2 to 4 cups

Estas instrucciones también están disponibles en español.


Para obtener una copia impresa:

- Descargue en formato PDF en www.GoPresto.com/espanol.
- Envíe un mensaje de correo electrónico a contact@GoPresto.com.
- Llame al 1-800-877-0441, oprima 2 y deje un mensaje.



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INSTRUCTIONS

This is a  Listed appliance. The following important safeguards are recommended by most portable appliance manufacturers.

IMPORTANT SAFEGUARDS

To reduce the risk of personal injury or property damage, when using electrical appliances basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plug, or the rice cooker base in water or other liquid.
4. To avoid electrical shock, cook only in the provided removable pot. Never exceed the "MAX" fill level.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
7. Do not operate any appliance with a damaged cord or plug or in the event the appliance malfunctions or has been damaged in any manner. Return the appliance to the Presto Factory Service Department for examination, repair, or adjustment.
8. To avoid steam burns, keep hands and face away from the steam vent during use. In addition, use extreme caution when removing the cover after cooking.
9. Never hold down the one-touch control. Holding the control down will damage the unit.
10. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
11. Do not use outdoors.
12. Do not let cord hang over edge of table or counter or touch hot surfaces.
13. Do not place on or near a hot gas or electric burner or in a heated oven.
14. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
15. To disconnect, remove plug from wall outlet.
16. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

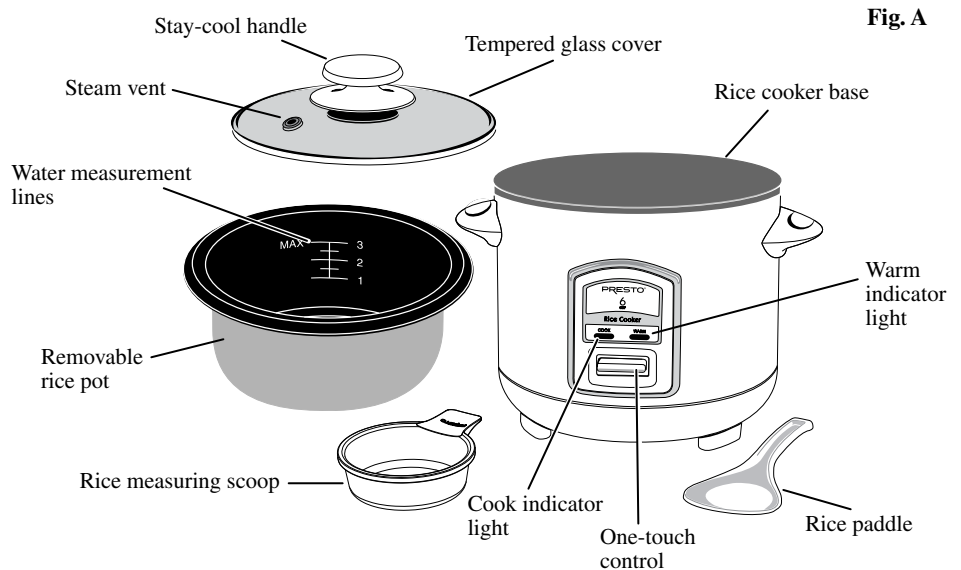
THIS PRODUCT IS FOR HOUSEHOLD USE ONLY.

Important Cord Information

- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
- A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if care is properly exercised in its 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. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

BEFORE FIRST USE

1. Remove all packaging materials.
2. Become familiar with the various parts of the rice cooker (Fig. A) and read and follow the instructions carefully.
3. Wash the rice pot and accessories according to the “Care and Cleaning” instructions, steps 2 through 4 on page 4.

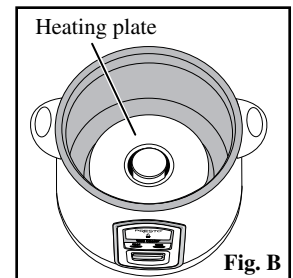


HOW TO USE

Important: For proper heat transfer between the rice cooker base and the removable pot, before each use, be sure the bottom of the removable pot and the heating plate within the rice cooker base (Fig. B) are free of debris. In addition, to prevent electrical shock, be sure the outside of the removable pot is completely dry before placing it into the rice cooker base.

To Cook Rice:

1. Place the rice cooker on a dry, level, heat resistant surface. To avoid steam damage to cabinets, position the rice cooker so it is not directly under cabinets.
2. Remove the rice cooker cover and set it aside. Remove the rice pot if it is in place.
3. Using the rice measuring scoop provided, measure the desired amount of rice and pour into the pot*. One level scoop of uncooked rice will yield 2 scoops of cooked rice. *Note: The rice measuring scoop provided is 180 ml or 6 ounces, the rice industry standard, rather than 240 ml or 8 ounces.*
4. Using the water measurement lines inside the pot (Fig. A), fill the pot with the appropriate amount of water (see the chart on page 3). For example, if cooking 2 measuring scoops of rice, add enough water to fill up to line 2 marked on the pot. Note that the liquid measurement is also included in the chart, if you prefer to measure the water with a liquid measuring cup. Water amounts may be adjusted for firmer or moister rice; see “Helpful Hints” on page 5. Never exceed the “MAX” fill level. Overfilling may result in water boiling over the top of the rice pot.
5. Make sure the exterior of the rice pot is dry and clean. Then place the pot into the cooker base so it is centered and the bottom is in direct contact with the heating plate (Fig. B). Failure to correctly position the pot may result in the rice cooker malfunctioning.



Caution: Never add water to the cooker base or cook without the pot in place.

6. Place the cover on the rim of the removable pot so the steam vent is positioned away from the user and plug the rice cooker into a 120 volt wall outlet.

7. Press the one-touch control down and the red COOK light will illuminate.

Important: Never hold down the control as this will damage the unit.

Note: As the rice is cooking, starchy liquid may sputter out of the steam vent. This is normal.

Caution: During cooking and warming it is normal for steam to escape from the cover vent. To prevent steam burns, keep hands and face away from the vent.

8. When cooking is complete the unit automatically switches to the WARM mode and the amber WARM light will illuminate.

Allow rice to stand for approximately 10 minutes before removing the cover to ensure optimum texture and moisture levels.

9. Remove cover, gently fluff rice using paddle provided, and serve.

Caution: Use caution when removing the cover as hot steam will escape and could cause burns.

Note: The rice pot features a premium nonstick finish for stick-free cooking. To help protect this special surface, use the paddle which was included with your rice cooker. Using metal utensils in the rice pot may damage the nonstick finish.

10. For best results, do not allow rice to remain on the WARM setting for more than 15 minutes. Always unplug the rice cooker when the unit is not in use.

WHITE RICE COOKING CHART

See special instructions below chart for cooking brown rice.

RAW WHITE RICE	WHITE RICE WATER MARKING (inside removable pot)	LIQUID MEASUREMENT	APPROXIMATE COOKING TIME* (minutes)	APPROXIMATE COOKED RICE YIELD (6 ounce cup)
1 rice scoop	1 line	10 ounces (290 ml)	19 to 22	2 cups
2 rice scoops	2 line	16 ounces (470 ml)	24 to 27	4 cups
3 rice scoops	3 line	22 ounces (650 ml)	27 to 32	6 cups

The rice measuring scoop provided is equal to 180 ml or 6 ounces.

The maximum capacity for this rice cooker is 6 cups of cooked rice. Do not place more than 3 rice scoops of uncooked white rice into the unit at one time.

Special Instructions for Cooking Brown Rice: Do not cook more than 2 rice scoops of brown rice. For 1 rice scoop of brown rice use the same water mark as for 1 rice scoop of white rice. For 2 rice scoops of brown rice measure out 3 rice scoops (18 ounces or 540 ml) of water and add to the pot.

*Cooking times may vary depending on household voltage. The higher the voltage the shorter the cooking time; the lower the voltage the longer the cooking time.

HELPFUL HINTS

- If desired, white rice may be rinsed in cold water prior to cooking. Rinsing makes rice less sticky by removing some of the starch. Rinse rice in another bowl or colander until water is clear. Brown rice, which has the bran intact, does not benefit from rinsing.
- Like other rice cookers, the cooked rice that is in contact with the bottom of the rice pot will have a light brown, crust-like appearance. This is normal. This brown crust may be minimized with white rice if you soak the rice prior to cooking.
- Rice can be flavored by using a combination of water and broth or broth alone. If broth is substituted for water, use the same amount of broth as you would water.
- Brown rice requires more water and takes longer to cook than white rice. See the special instructions for cooking brown rice at the bottom of page 3.
- Different rices cook up moister and softer than others. In addition, firmness of the rice is a matter of personal preference. Water amounts may be adjusted to achieve desired texture. Try adding (for softer rice) or reducing (for firmer rice) water in 2 tablespoon increments for each scoop of rice cooked until the rice is to the desired moisture level. Never exceed the “MAX” fill level.
- For flavorful rice pilafs or casseroles, sauté your favorite chopped veggies with desired spices in a small amount of vegetable oil in a skillet until veggies are translucent and tender. Follow steps 3 and 4 of the “To Cook Rice” instructions (see page 2), add the sautéed veggies, and proceed with steps 5 through 10.
- To prevent loss of steam and heat, do not remove cover from rice cooker during cooking.
- A kitchen timer is very helpful if you want to know approximately when the rice will be ready to serve. Simply set the timer for the maximum cooking time and add 10 minutes for the warming period.

CARE AND CLEANING

1. Remove plug from wall outlet and allow rice cooker to cool completely before cleaning.
2. Remove the rice pot. Wash it in warm water and a mild detergent. Rinse and dry thoroughly. The rice pot may be washed in a dishwasher; however, because it is made of anodized aluminum, the outside of the pot will discolor due to the caustic nature of the dishwashing detergent. Do not use steel wool scouring pads or abrasive cleansers on the rice pot or on the rice cooker base.
Important: Always make sure the rice pot is completely dry before placing it back into the rice cooker base. Placing a wet rice pot into the rice cooker may damage the unit and cause it to malfunction.
3. The measuring scoop and rice paddle may be washed in a dishwasher or in soapy water.
4. Wipe the interior and exterior of the rice cooker base with a soft, damp cloth. Dry thoroughly with a soft cloth. **DO NOT IMMERGE RICE COOKER BASE IN WATER OR OTHER LIQUID.**

Glass Cover Care and Use Instructions

Do not use cover if it is chipped or cracked. Handle cover carefully and avoid impact.

Do not handle hot cover with wet towel or place hot cover on a cold or wet surface.

Allow cover to cool before washing. This cover is dishwasher safe. Keep the cover clean. Do not use steel wool cleaning pads or abrasive powders which can scratch or weaken the glass. Nonabrasive pads or powders may be used if necessary. Do not scrape or gouge glass with hard or sharp utensils.

CAUTION: Failure to follow these instructions could cause immediate breakage or breakage at a later date for no apparent reason, which may result in personal injury or property damage.

CONSUMER SERVICE INFORMATION

If you have any questions regarding the operation of your Presto® appliance or need parts for your appliance, contact us by any of these methods:

- **Call 1-800-877-0441 weekdays 8:00 AM to 4:30 PM (Central Time)**
- **Email us at our website www.GoPresto.com**
- **Write:** National Presto Industries, Inc.
Consumer Service Department
3925 North Hastings Way, Eau Claire, WI 54703-3703

When contacting the Consumer Service Department, please indicate the model number and the date code for the rice cooker. These numbers can be found on the bottom of the rice cooker base.

Please record this information:

Model Number _____ Date Code _____ Date Purchased _____

Inquiries will be answered promptly by email, telephone, or letter. When emailing or writing, please include a phone number and a time when you can be reached during weekdays if possible.

Any maintenance required for this product, other than normal household care and cleaning, should be performed by our Factory Service Department. Be sure to indicate date of purchase and a description of defect when sending an appliance for repair. Send appliances for repair to:

Canton Sales and Storage Company
Presto Factory Service Department
555 Matthews Dr., Canton, MS 39046-0529

The Presto Factory Service Department is equipped to service all PRESTO® appliances and supply genuine PRESTO® parts. Genuine PRESTO® replacement parts are manufactured to the same exacting quality standards as PRESTO® appliances and are engineered specifically to function properly with its appliances. Presto can only guarantee the quality and performance of genuine PRESTO® parts. "Look-alikes" might not be of the same quality or function in the same manner. To ensure that you are buying genuine PRESTO® replacement parts, look for the PRESTO® trademark.

PRESTO® Limited Warranty

This quality PRESTO® appliance is designed and built to provide many years of satisfactory performance under normal household use. Presto pledges to the original owner that should there be any defects in material or workmanship during the first year after purchase, we will repair or replace it at our option. Our pledge does not apply to damage caused by shipping. To obtain service under the warranty, return this PRESTO® appliance, shipping prepaid, to the Presto Factory Service Department. When returning a product, please include a description of the defect and indicate the date the appliance was purchased.

We want you to obtain maximum enjoyment from using this PRESTO® appliance and ask that you read and follow the instructions enclosed. Failure to follow instructions, damage caused by improper replacement parts, abuse or misuse will void this pledge. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. This is Presto's personal pledge to you and is being made in place of all other express warranties.

NATIONAL PRESTO INDUSTRIES, INC.
Eau Claire, WI 54703-3703

Form 72-971A