



MINI RICE **COOKER**

One Touch Cooking 2 Cup Capacity 200 Watts

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IMPORTANT SAFEGUARDS: PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL.

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

Read all instructions.
Remove all bags and packaging from appliance before use.
Make sure the appliance is cleaned thoroughly before using.
Make sure that the Rice Cooker and power cord are completely dry before each use.
Unplug the appliance when not in use and prior to cleaning.
For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 from 7AM - 7PM PT Monday - Friday or by email at support@storebound.com.
Only use the appliance on a stable, dry surface. To prevent the risk of fire, electric shock, or personal injury, do not place the cord, plug, or unit near water or other liquids. Do not pour liquid into the body of the device.
WARNING: Hot steam! Never place your hands or arms over the Steam Hole while the appliance is in use. Never leave appliance unattended when in use.

Take special care when removing the Lid as escaping steam may cause personal injury.
Do not touch hot surfaces with bare hands. Use handles or knobs. Use pot holders when removing the lid or handling the Rice Cooker.
To prevent personal injury, do not touch the surface of the Rice Cooker during or following use. Allow appliance to cool.
Never submerge the Rice Cooker in water or any other liquid; instead, wipe the surface with a soft, damp cloth and properly clean inside of Rice Cooker (see the Cleaning & Maintenance section in this manual).
Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. If damaged, return appliance to the nearest authorized service facility for examination, repair or adjustment.
Always be sure to unplug the appliance from outlet and allow to cool completely prior to assembly, disassembly, cleaning, and storage.

Never use abrasive cleaning agents to clean the Pot as this may damage the non-stick surface.
Do not use appliance outdoors or for commercial purposes.
Do not let the cord touch hot surfaces or hang over the edge of tables or counters.
Do not leave the Mixing Paddle or Measuring Scoop in the Removable Pot while you are operating your Rice Cooker.
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 provided with supervision and instruction concerning use of the appliance by a person responsible for their safety.
Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.
Extension cords are not recommended for use with this appliance. If an extension cord must

be used, make sure the electrical rating of the wire is compatible with the Rice Cooker.
Do not place appliance on or near a hot gas burner, hot electric burner or in a heated oven. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. To disconnect, turn any control to "off", then remove plug from wall outlet.
Do not use appliance for other than intended use. Close supervision is necessary when any appliance is used by or near children. StoreBound shall not accept liability for damages caused by improper use of the appliance. Improper use of the Rice Cooker can result in property damage or even in personal injury.
If this device malfunctions during use, immediately unplug the cord. Do not continue to use or attempt to repair the appliance. Do not use the Removable Pot or Lid if either is cracked or chipped.

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VEUILLEZ LIRE ET CONSERVER CEMODE D'EMPLOI.

L'utilisation d'appareils électriques nécessite de prendre des mesures de sécurité de base, y compris :

Lisez toutes les instructions.
Retirez tous les sacs et emballages de l'appareil avant de l'utiliser.
Ne laissez jamais l'appareil sans surveillance lorsqu'il est en marche.
Assurez-vous de nettoyer soigneusement l'appareil avant de l'utiliser.
N'utilisez pas l'appareil à des fins autres que celles prévues. Pour un usage domestique uniquement. Ne pas l'utiliser à l'extérieur.
Une étroite surveillance est nécessaire lorsqu'un appareil est utilisé par ou à proximité d'enfants.
N'utilisez pas l'appareil si le cordon ou la fiche sont endommagés, après un dysfonctionnement ou une chute ou encore un dommage quelconque de l'appareil. Retournez l'appareil à l'établissement de service agréé le plus proche pour examen, réparation ou réglage.
Pour tous travaux d'entretien autre que le nettoyage, veuillez contacter StoreBound directement au 1-800-898-6970, de 7 h à 19 h HNP, du lundi au vendredi, ou par courriel à l'adresse support@storebound.com.
Évitez de placer l'appareil sur ou près d'un chauffage électrique ou au gaz chaud, ou dans un four chauffé.
Utilisez uniquement des accessoires recommandés par le fabricant de l'appareil pour éviter tout risque

d'incendie, de choc électrique ou de blessures.
Ne laissez pas le cordon toucher des surfaces chaudes ou pendre de la table ou du comptoir.
Cet appareil n'est pas conçu pour être utilisé par des personnes (y compris les enfants) dont les capacités physiques, sensorielles ou mentales sont réduites, ou des personnes inexpérimentées ou disposant de connaissances insuffisantes, excepté sous la surveillance d'une personne responsable de leur sécurité qui leur donne des instructions concernant l'utilisation de l'appareil.
Assurez-vous de toujours débrancher l'appareil de la prise avant de le déplacer, le nettoyer et le ranger ainsi que lorsque vous ne l'utilisez pas.
StoreBound ne peut être tenu responsable de tout dommage résultant d'un usage abusif de l'appareil.
Une utilisation inappropriée de l'appareil peut endommager l'appareil ou même causer une blessure.
Cet appareil a une fiche polarisée (une lame est plus large que l'autre). Pour réduire le risque de choc électrique, cette fiche est conçue pour ne pouvoir s'insérer dans une prise polarisée que dans un sens. Si la fiche n'entre pas complètement dans la prise, inversez-la. Si elle n'entre toujours pas, contactez un électricien qualifié.
N'essayez pas d'altérer la fiche de

quelque façon que ce soit. Un cordon d'alimentation court est fourni pour réduire les risques d'enchevêtrement ou de trébuchement. Une rallonge peut être utilisée avec prudence. En cas d'utilisation d'une rallonge, la puissance électrique indiquée sur la rallonge doit être au moins aussi grande que la puissance électrique de l'appareil. La rallonge doit être placée de telle sorte qu'elle ne soit pas étalée sur le comptoir ou la table, où elle pourrait être tirée par un enfant ou causer un trébuchement.
Assurez-vous que le multicuiseur et le cordon d'alimentation sont complètement secs avant chaque utilisation.
Placez le couvercle de façon à ce que l'évent à vapeur soit loin de vous.
Soulevez et retirez délicatement le couvercle afin d'éviter tout risque de brûlures causées par la vapeur s'en échappant.
Orientez toujours l'évent à vapeur du couvercle éloigné de vous afin d'éviter les brûlures causées par la vapeur s'en échappant.
Ne touchez pas les surfaces chaudes.
Utilisez des gants de cuisine pour retirer le couvercle ou la cuve de cuisson.
Soulevez et retirez délicatement le couvercle en l'éloignant de vous pour éviter les brûlures causées par la vapeur s'en échappant.

La température des surfaces accessibles est élevée lorsque l'appareil fonctionne et le restera pendant un certain temps après l'utilisation.
N'utilisez pas de produits chimiques, laine d'acier, tampons à recurer métalliques ou produits abrasifs pour nettoyer le boîtier ou la cuve de cuisson du multicuiseur, car ils peuvent endommager le boîtier ou le revêtement de la cuve de cuisson.
Ne laissez pas la Pagaie de Mélange ou le Scoop pour Mesurer dans le Pot Amovible lorsque vous utilisez votre multicuiseur.
Si nécessaire, un cordon d'alimentation détachable ou une corde de rallonge (aucun d'eux n'étant fourni par Breville) peuvent être utilisés avec cet appareil, mais le consommateur doit s'assurer de les utiliser avec précaution. Si vous utilisez un cordon d'alimentation détachable ou une corde de rallonge: (1) le cordon d'alimentation détachable ou corde de rallonge doit être muni d'une fiche reliée à la terre à 3 broches; (2) la puissance électrique du cordon d'alimentation détachable ou corde de rallonge doit être au moins équivalente à la puissance électrique de l'appareil; (3) le cordon ne doit pas pendre d'un comptoir ou d'une table où de jeunes enfants pourraient s'y suspendre ou trébucher.

VEUILLEZ LIRE ET CONSERVER CEMODE D'EMPLOI.



Clean the Rice Cooker and all of its components prior to assembly and use.

BEFORE FIRST USE

Remove all packaging material and stickers before using your Rice Cooker.

Gently wipe down all parts. Do not submerge the Body or Power Cord in water or other liquids.

Wash Removable Pot, Lid, Measuring Scoop, and Mixing Paddle with warm, soapy water and then dry thoroughly. Do not use abrasive scrubbers, sponges, or chemical cleaners when cleaning the Removable Pot as they may damage the non-stick surface.

Assemble the Rice Cooker by placing the Removable Pot inside the Body and cover with Lid.

Remove the Pot from the Body.

Fill the Removable Pot with your ingredients.

Note: If cooking white rice, use the included Measuring Scoop. Do not use a standard measuring cup. Scoop desired amount of white rice into the Pot, rinse, and then fill the Pot with water to the line that corresponds to the number of scoops of white rice being cooked.

For example, if you place $\frac{1}{2}$ Measuring Scoop of rice into the Pot, fill the Removable Pot to the bottom of the $\frac{1}{2}$ line with water. Depending on your preference, you may need to adjust the amount of water to achieve the desired consistency.

Place the Removable Pot into the Body and cover with the Lid.

Plug the Rice Cooker into an outlet. The Warm Indicator Light will turn on automatically. To begin cooking your food, press down the Cooking Switch. The Cook Light Indicator will turn on.

When the Cooking Switch turns off, check to see if your food is done. Once the Cooking Switch turns off, the Warm Indicator Light will automatically turn on and will stay on indefinitely to warm your food until you unplug the Rice Cooker. When your food is done, use the Mixing Paddle or other non-metal utensils to serve.

Note: Use caution. Appliance is hot.

GRAIN COOKING CHART

In the following chart, we have listed several types of grains along with their ideal water to grain ratio. Measurements are based on a standard measuring cup, not the included Measuring Scoop.

GRAIN	DRY GRAIN	WATER
White Rice	1 cup	1 ¼ cups
Long Grain Brown Rice	1 cup	1 ½ cups
Short Grain Brown Rice	¾ cup	1 ½ cups
Quinoa	¾ cup	1 ½ cups water or broth
Sushi Rice	½ cup	¾ cup
Barley	½ cup	1 ½ cups
Oats (steel cut)	¾ cup	2 cups
Oats (rolled)	¾ cup	1 ¼ cups

WARNING: Do not submerge Rice Cooker Body in water or any other liquids. To avoid damaging the appliance, never use abrasive or harsh cleaning products to clean the Rice Cooker. In order to keep your Rice Cooker in pristine working order, follow the cleaning recommendations after each use:

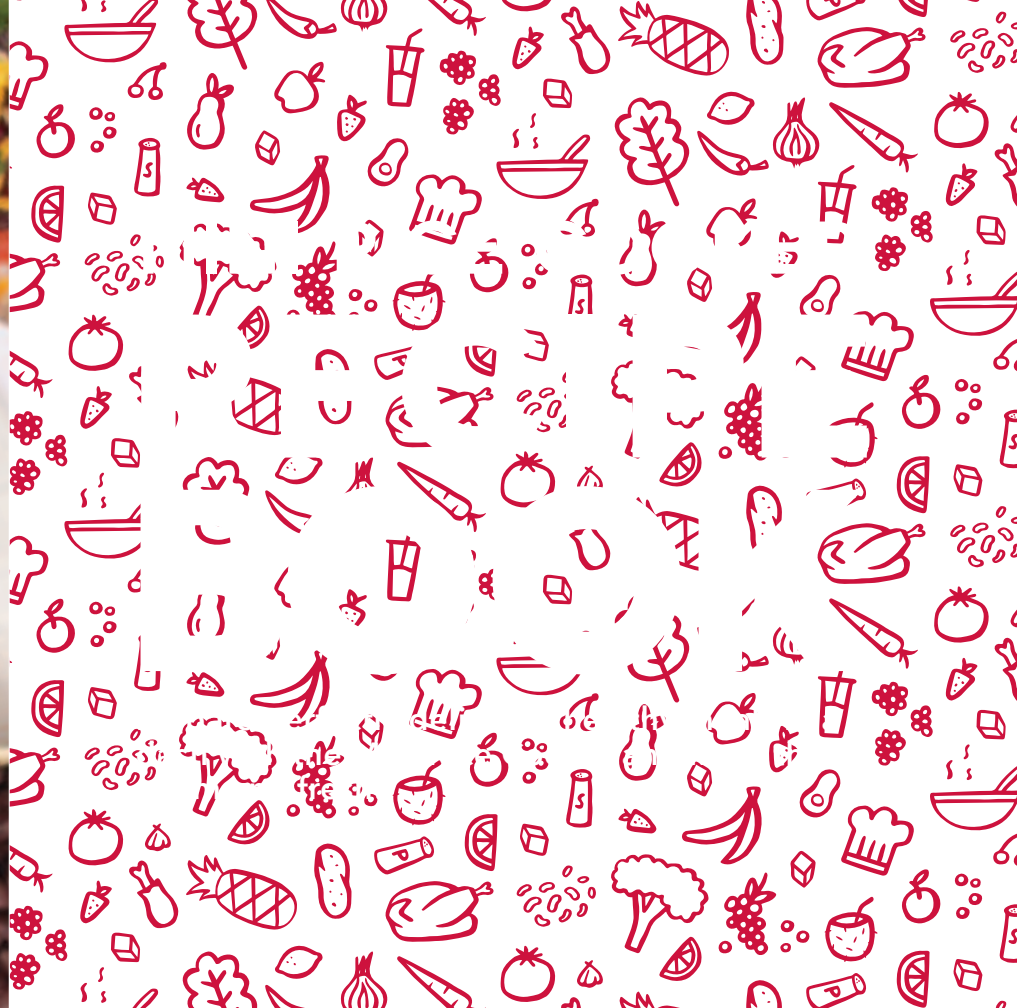
Before cleaning or moving the appliance, unplug the Rice Cooker and allow it to cool completely.

Remove the Pot and wash in warm, soapy water. Never use abrasive or harsh cleaning products as they may damage the non-stick surface. For tougher stains or residue, soak the Pot in warm, soapy water for 10-15 minutes to soften the food residue before cleaning.

Wash the Lid, Measuring Scoop, and Mixing Paddle in warm, soapy water.

Wipe the exterior of the Rice Cooker with a slightly damp cloth. Dry thoroughly with a soft cloth.

Dry all parts before storing in a cool, dry location.





CHICKEN NOODLE SOUP

1 tsp olive oil

¼ onion, finely chopped

¼ carrot, sliced

1 tsp garlic, minced

½ boneless chicken breast,
diced in ½" cubes

1½ cups chicken broth

2 tsp parsley, finely chopped

¼ cup spiral pasta

salt and pepper, to taste

Pour the olive oil into the Rice Cooker and add onion, carrot, garlic, and cook with the Lid on for a few minutes.

Remove Lid and add the pasta, chicken, broth, parsley, salt, and pepper. Stir to combine and then cover with the Lid. After 5 minutes, remove the Lid and stir.

You may need to switch the cooker on for an additional cooking cycle. Re-cover and cook until the pasta is tender.





CILANTRO LIME RICE

1 tsp olive oil	1 ¼ cup water
¼ cup chopped onion	½ tsp sea salt
1 clove garlic, finely chopped	1 tbsp freshly squeezed lime juice
¾ cup long grain jasmine rice	½ cup cilantro, chopped

Add olive oil and chopped onion to Rice Cooker then switch on. When onion begins to soften, add the garlic, rice, water and salt. Cook until all the water is absorbed. Fluff rice with a fork.

Stir in lime juice and cilantro and serve immediately.



PINEAPPLE FRIED RICE

¼ cup pineapple, diced	¼ cup green onion, sliced
½ cup frozen peas, carrots	¾ cup short grain brown rice
¼ cup onion, diced	1 ½ cups chicken broth
2 tbsp olive oil, divided	1 egg, scrambled
2 tsp sesame oil, divided	
½ tsp ginger powder	

Cook brown rice in the rice cooker with the chicken broth. While the rice is cooking, saute the peas, carrots, and onion on the stovetop with 1 tbsp olive oil and 1 tsp sesame oil until onions are translucent.

Add pineapple, egg, and green onion. Set ingredients aside. When the rice is finished cooking, heat the remaining tbsp of olive oil and 1 tsp of sesame oil in a pan and add the rice.

Stir for about 1 minute before adding other ingredients. Cook for 2-3 minutes and serve immediately.



MACARONI & CHEESE WITH BROCCOLI

1 cup uncooked macaroni pasta

$\frac{3}{4}$ cup chicken stock

$\frac{1}{4}$ tsp salt

$\frac{1}{4}$ cup milk

$\frac{1}{2}$ cup cheddar cheese, shredded

$\frac{1}{4}$ cup part skim mozzarella cheese

$\frac{1}{2}$ tbsp butter

$\frac{1}{2}$ cup cooked broccoli florets
(optional)

salt and pepper, to taste

Put the pasta, chicken stock, milk, and salt in the Rice Cooker and stir. Cover with Lid and turn on the Rice Cooker.

Cook until all the liquid is absorbed. As soon as it's absorbed, carefully remove the Lid and add the cheese, butter, and stir well.

Close the lid and cook until the cycle is complete. Add broccoli florets.





QUINOA TACO BOWL

- | | |
|------------------------------------|--|
| ¾ cup quinoa | ¼ cup corn |
| ½ cup canned black beans | ½ tbsp taco seasoning (cayenne, cumin, coriander, paprika) |
| 1½ cups chicken or vegetable broth | sour cream, optional |
| ¼ cup pico de gallo or salsa | ½ lime, juiced |
| ½ sliced avocado | ⅛ tsp sea salt |
| ¼ cup shredded cheese | |

Add quinoa and broth to the Rice Cooker. Cook for 20 minutes. Rinse and drain the black beans and add them to the Rice Cooker with the taco seasoning mix, lime, and sea salt.

Serve in a bowl topped with shredded cheese, sliced avocado, corn, and pico de gallo or salsa. Garnish with a drizzle of sour cream, if desired.





THAI COCONUT RICE

$\frac{3}{4}$ cup jasmine rice
 $\frac{1}{2}$ cup coconut cream
1 cup water
 $\frac{1}{4}$ tsp sea salt
 $\frac{1}{4}$ tsp coconut oil

Coat the inside of the Rice Cooker with coconut oil and add the rice, water, and coconut milk to the Rice Cooker.

Cover and turn the Rice Cooker on.



RICE PUDDING

$\frac{1}{2}$ cup rice
 $1\frac{3}{4}$ cups milk, divided
 $\frac{1}{3}$ cup coconut or cane sugar
1 tsp cinnamon
 $\frac{1}{4}$ tsp nutmeg
 $\frac{1}{2}$ tsp pure vanilla extract

Add the rice, 1 cup milk, sugar, and vanilla to the Rice Cooker. Cook for 1 cycle.

When the Rice Cooker finishes cooking, add the cinnamon, nutmeg, and raisins along with the remaining $\frac{3}{4}$ cup of milk.



TURKEY CHILI

8 oz ground turkey
2 tbsp olive oil
½ (15 oz) can black beans
½ (15 oz) can kidney beans
1 tbsp chili powder
1 tbsp tomato paste
½ cup canned diced tomatoes

3 tbsp chili seasoning
salt and pepper, to taste
sour cream, (optional)
½ lime, juiced
⅛ tsp sea salt

Place raw ground turkey in Rice Cooker with the olive oil, turn on and let it run until fully cooked stirring occasionally. Once fully cooked through, drain excess fat.

Add beans, diced tomatoes, tomato paste, and stir. Add in all seasonings and let simmer for another full cycle in the Rice Cooker.





THAI RED CURRY CHICKEN

1½ cups coconut milk

1 tsp ginger, minced

1 clove garlic, minced

½ cup snow peas, rinsed

½ yellow onion, sliced

½ cup bamboo shoots

¼ cup red bell pepper, chopped

soy sauce, to taste

½ chicken breast, cut into ½" pieces

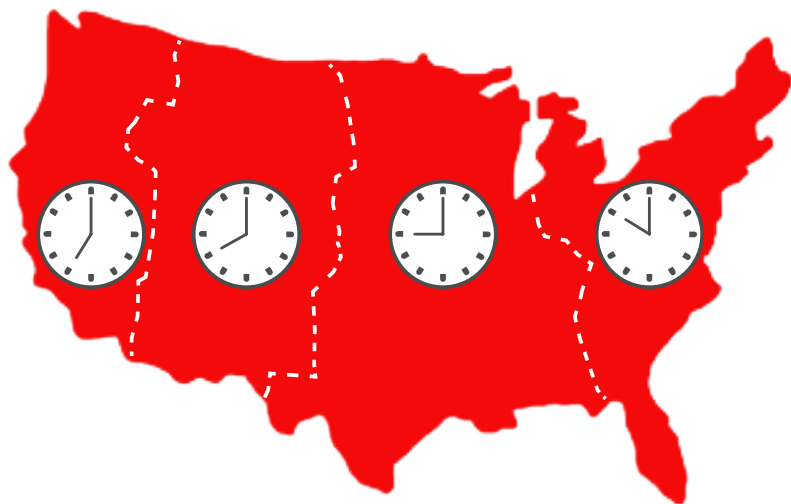
In a bowl, mix the curry paste and coconut milk. Place the mixture into the Rice Cooker with all ingredients except chicken and soy sauce and stir to combine.

Season to taste with soy sauce and then add chicken. Cover the Rice Cooker and switch on. After 20 minutes, carefully remove the Lid and stir.

Re-cover and cook for 10 more minutes.



We welcome and value all concerns and questions from our customers. Please do not hesitate to contact us for product support, warranty, and maintenance related questions directly at: **1(800)-898-6970** from 7AM - 7PM PST, Monday - Friday, or by email at **support@storebound.com**.



STOREBOUND, LLC - 1 YEAR LIMITED WARRANTY

Your StoreBound product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase when utilized for normal and intended household use. Should any defect covered by the terms of the limited warranty be discovered within one (1) year, StoreBound, LLC will repair or replace the defective part. To process a warranty claim, contact Customer Support at 1-800-898-6970 for further assistance and instruction. A Customer Support agent will assist you by troubleshooting minor problems. If troubleshooting fails to fix the problem, a return authorization will be issued. Proof of purchase indicating the date and place of purchase is required and should accompany the return. You must also include your full name, shipping address, and telephone number. We are unable to ship returns to a PO box. StoreBound will not be responsible for delays or unprocessed claims resulting from a purchaser's failure to provide any or all of the necessary information. Freight costs must be prepaid by the purchaser.

Send all inquiries to support@storebound.com.
There are no express warranties except as listed above.

REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS WARRANTY IS THE EXCLUSIVE REMEDY OF THE CUSTOMER. STOREBOUND SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES OR FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT EXCEPT TO THE EXTENT REQUIRED BY APPLICABLE LAW. ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ON THIS PRODUCT IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts. Therefore, the above exclusions or limitations may not apply to you. This warranty gives you specific legal rights and you may also have other rights, which vary from state to state.

REPAIRS

DANGER! Risk of electric shock! The Dash Mini Rice Cooker is an electrical appliance. Do not attempt to repair the appliance yourself under any circumstances. Contact Customer Support regarding repairs to the appliance.

TECHNICAL SPECIFICATIONS

Voltage 120V ~ 60Hz
Power Rating 200W
Stock#: DRCM200_20180322_NDB_V2

