

PRO bella™

Digital Rice Cooker & Food Steamer

Instruction Manual



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IMPORTANT SAFEGUARDS

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, plugs or base unit in water or other liquid.
4. 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 have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
5. Close supervision is necessary when any appliance is used by or near children.
6. To disconnect, press POWER, then remove plug from the wall outlet.
7. Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning or storing this appliance.
8. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
9. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
10. Do not use outdoors.
11. Do not let the cord hang over edge of table or counter, or touch hot surfaces, as you may trip and fall or cause the hot contents of the rice cooker to spill and possibly cause burns or injuries.
12. Do not place on or near a hot gas or electric burner, or in a heated oven.
13. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

WARNING: Use caution when opening lid. Steam escapes as soon as the lid is opened. Never place your face or hands over the Rice Cooker when opening the lid. Always use oven mitts when handling the hot cooking pot.

14. Never yank the cord to disconnect the appliance from the outlet, it could damage the cord. Instead, grasp the plug and pull to disconnect.
15. Do not use appliance for other than intended use.
16. When programming 24 HR. DELAY TIMER for longer than 2 hours, for food safety, do not place perishable foods in the cooking pot.
17. intended for counter-top use only.

WARNING: Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.

FOR HOUSEHOLD USE ONLY

SAVE THESE INSTRUCTIONS

ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION HOT SURFACES: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other injury to persons or damage to property.

1. A person who has not read and understood all operating and safety instructions is not qualified to operate this appliance. All users of this appliance must read and understand this instruction manual before operating or cleaning this appliance.
2. If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into the water!
3. Unplug from outlet when not in use and before cleaning. To avoid electric shock, never immerse or rinse this appliance in water or any other liquid.
4. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not operate this appliance while it is touching or near curtains, wall coverings, clothing, dishtowels or other flammable materials.
5. Do not place this Rice Cooker directly under kitchen wall cabinets when in use, as it produces steam. Avoid reaching over the steam valve while in use.
6. To reduce the risk of fire, do not leave this appliance unattended during use.
7. If this appliance begins to malfunction during use, press POWER, then immediately unplug the cord. Do not use or attempt to repair the malfunctioning appliance!
8. The cord to this appliance should only be plugged into a 120V AC electrical outlet.
9. Do not use this appliance in an unstable position.
10. Do not use the cooking pot if dented, bent, or damaged.
11. Avoid electric shock by unplugging the Rice Cooker before washing or adding water.
12. Never use the cooking pot on a gas or electric cooktop or on an open flame.
13. **CAUTION:** Never operate the Rice Cooker when the cooking pot is empty.
14. Do not leave the plastic rice paddle or rice measuring cup in the cooking pot while the Rice Cooker is in use.
15. To avoid burns, stay clear of the steam vent during cooking.
16. **WARNING:** Use caution when opening lid. Steam escapes as soon as the lid is opened. Never place your face or hands over the Rice Cooker when opening the lid. Always use oven mitts when handling the hot cooking pot.
17. To reduce the risk of electric shock, cook only in the cooking pot. Do not pour liquid directly into the Rice Cooker body.
18. Do not use while standing in a damp area.
19. Never use sharp objects inside the cooking pot as this will damage the non-stick coating.
20. **IMPORTANT:** Always remove and clean the steam vent after preparing oatmeal or porridge-like stews. Follow the detailed instructions in the Care & Cleaning section of this instruction manual.

NOTES ON THE PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in 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 modify the plug in any way.

NOTES ON THE CORD

A short power-supply cord (or detachable power-supply cord) is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Do not use an extension cord with this product.

PLASTICIZER WARNING

CAUTION: To prevent Plasticizers from migrating to the finish of the countertop or tabletop or other furniture, place NON-PLASTIC coasters or place mats 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, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

GETTING TO KNOW YOUR 20 CUP DIGITAL RICE COOKER

Product may vary slightly from illustration

1. Hinged Lid
2. Lid Lock Button
3. Lid Handle
4. Steam Vent
5. Non-Stick Cooking Pot
6. Heating Tray
7. Base Unit
8. Control Panel
9. Steam Tray
10. Rice Measuring Cup
11. Rice Paddle
12. Polarized Plug (not shown)



CONTROL PANEL

1. POWER
2. 8 Function Buttons with Indicator Lights
3. Digital TIME Display
4. + / - Buttons
5. KEEP WARM Button with Indicator Light
6. DELAY TIMER Button with Indicator Light





BEFORE USING FOR THE FIRST TIME

1. Remove all packaging from the Rice Cooker. Remove any labels from the outer surfaces.
2. Grasp the handle, press and hold the lid lock button while lifting the hinged lid. Remove Rice Cooker accessories and the cooking pot. Remove and discard packaging.
3. Wash cooking pot, steam tray, rice measuring cup and rice paddle in warm, soapy water. Never use abrasive cleansers or scouring pads as they can damage the finish of both the cooking pot and base unit. Rinse and dry well.

NOTE: The cooking pot, steam tray, rice measuring cup and rice paddle are dishwasher safe.

DO NOT IMMERSE THE BASE UNIT OF THE RICE COOKER IN WATER OR ANY OTHER LIQUID!

IMPORTANT: Be careful not to dent the bottom of the cooking pot. To work properly and produce the best cooking results, the cooking pot must fit snugly on top of the thermostat.

4. Replace the clean cooking pot. Store rice measuring cup and rice paddle and steam tray inside the Rice Cooker, if desired. Close the lid. An audible sound can be heard as the lid locks securely.
5. Never place liquid in the base unit. Place liquids into the cooking pot only.
6. Never plug in the Rice Cooker without first placing the cooking pot inside the base unit.

OPERATING INSTRUCTIONS

WARNING:

1. Open the Rice Cooker lid.
2. Following recipe directions, add ingredients to the cooking pot. Rotate the cooking pot slightly to make sure it is well seated on the thermostat.
3. Close the lid. An audible sound can be heard as the lid locks securely.
4. Plug the Rice Cooker into a 120V AC electrical outlet. The Rice Cooker will sound 1 tone, the control panel indicator lights will illuminate briefly, then darken. 4 dashes (----) will appear and remain on the digital display until further action.

WHITE RICE, BROWN RICE, QUINOA AND GRAINS

There are 2 pre-programmed RICE options: WHITE RICE, BROWN RICE. All varieties of rice can be used including basmati, wild rice, black rice, Arborio, risotto, brown, long and short grains, pre-boiled and quick cooking rice, including instant whole grains.

IMPORTANT: Rice, Quinoa and Grains function(s) have no preset TIME and cannot be adjusted. WHITE RICE, BROWN RICE TIMES are determined by weight of rice and water during cooking.

24 HR. DELAY TIMER: Following the detailed instructions in the 24 HR. DELAY TIMER section of this instruction manual, you can program the DELAY TIMER to begin cooking white, brown rice and quinoa automatically within a specified time. After rice, quinoa or grains is cooked, the Rice Cooker will advance to a 10 HR. KEEP WARM for perfect serving.

IMPORTANT: You may press Keep warm at any time during any cooking cycle to advance Keep Warm function.

WHITE RICE, BROWN RICE, GRAINS AND QUINOA FUNCTION CHART

COOKING FUNCTION	Keep Warm	Delay Timer
White Rice	10 hrs.	24 hrs.
Brown Rice	10 hrs.	24 hrs.
Grains	10 hrs.	24 hrs.
Quinoa	10 hrs.	24 hrs.

1. A 6 oz./180 ml (3/4 cup) rice measuring cup is included with your Rice Cooker. Measure the amount of raw rice that you would like to cook. When measuring, cups should be level and filled.
NOTE: Depending on the type of rice, 1 (6 oz.) rice measuring cup of raw rice cooks to approximately 2 (8 oz.) cups of cooked rice. This 20 cup Rice Cooker has the capacity to cook up to 10 rice measuring cups of raw rice.
2. To rinse rice, pour the desired amount of raw rice into a colander/strainer. Rinse until the rinse water runs clear.
3. For estimated raw rice to water/cooking liquid quantities, please refer to the RICE COOKING CHARTS that follow.



- Place the washed rice into the cooking pot; then add the corresponding amount of cooking liquid. To prepare 20 cups of cooked rice, please put in 10 cups of uncooked rice. Then add water to the 10-level line inside the cooking pot. (See Figure 2.)

Figure 2



Use the rice measuring cup provided to measure 10 cups of rice.
Rinse, if desired.
Add raw rice to the inner pot.
Add water to the 10-cup line.

- Close and lock lid.
- Plug the Rice Cooker into a 120V AC electrical outlet. The Rice Cooker will sound 1 tone, the control panel indicator lights will illuminate briefly, then darken. 4 dashes (----) will appear and remain on the digital display.
- Press the WHITE RICE, BROWN RICE button. When the button is pressed, the light above the active button will begin to flash.
- Press the POWER button. The indicator light will illuminate. A steam graphic will rotate continuously as the Rice Cooker heats.
NOTE: If the POWER button has not been pressed, after 30 seconds of inactivity, the Rice Cooker will return to standby; the control panel will darken. 4 dashes (----) will appear and remain on the digital display until a function button is pressed.
- At the end of the RICE cooking cycle, 5 audible tones signal cooking is completed. The KEEP WARM indicator light will illuminate as the Rice Cooker automatically advances to a 10 HR. KEEP WARM cycle.
- For fluffier rice, allow the cooked rice stand for 10 minutes before stirring or removing to allow the steam to finish the cooking process.
WARNING: Use caution when opening the lid. Steam escapes as soon as the lid is opened. Never place your face or hands over the Rice Cooker when carefully opening the lid.
- Use the rice paddle provided or any other non-metal long-handle utensil to scoop and mix the rice well. Allow all steam to escape.
- Using oven mitts, carefully remove the cooking pot from the Rice Cooker. Do not touch the base unit or cooking pot until they have cooled completely.
- Allow the Rice Cooker to cool completely before cleaning.
- Unplug the Rice Cooker when not in use.

NOTE: After cooking rice, some rice cooking liquid may pool under the lid at the top of the unit around the cooking pot. This is normal. Use a paper towel or kitchen cloth to clean after every use. Use a small brush or cotton swab if necessary.

WHITE RICE COOKING CHART

RAW WHITE RICE	Water Level	Approx. Cooked Yield (cups)
4 rice measuring cups	to 4-cup line	6 to 8
5 rice measuring cups	to 5-cup line	9 to 12
6 rice measuring cups	to 6-cup line	11 to 14
7 rice measuring cups	to 7-cup line	13 to 16
8 rice measuring cups	to 8-cup line	15 to 18
10 rice measuring cups	to 10-cup line	17 to 20

LONG GRAIN WHITE RICE COOKING CHART

Use the rice measuring cup (provided) to measure rice.

Raw rice and water/liquid volume may be adjusted to taste on subsequent rice cookings.

Allow 25 to 60 minutes (depending on the quantity being cooked) to cook white rice.

RAW LONG GRAIN WHITE RICE	Water Level	Approx. Cooked Yield (cups)
4 rice measuring cups	to 4-cup line	8
5 rice measuring cups	to 5-cup line	10
6 rice measuring cups	to 6-cup line	12
7 rice measuring cups	to 7-cup line	14
8 rice measuring cups	to 8-cup line	16
10 rice measuring cups	to 10-cup line	18

LONG GRAIN BROWN RICE COOKING CHART

Allow 60 to 90 minutes (depending on the quantity being cooked) to cook white rice.

RAW LONG GRAIN BROWN RICE	Water Level	Approx. Cooked Yield (cups)
4 rice measuring cups	to 5-cup line	8 to 11
5 rice measuring cups	to 6-cup line	10 to 12
6 rice measuring cups	to 7-cup line	12 to 14
7 rice measuring cups	to 8-cup line	14 to 16
8 rice measuring cups	to 9-cup line	16 to 18

COOKING RICE: HINTS FOR BEST RESULTS

- If your rice is dry or hard/chewy when the Rice Cooker advances to 10 HR. KEEP WARM, additional water and cooking time will soften the rice. Depending on how dry your rice is, add 1/2 to 1 cup of water and stir through.
- When the Rice Cooker advances to KEEP WARM, open the lid and stir the rice to check the consistency. If cooked rice is soggy, close the lid and continue to KEEP WARM for 10 to 30 minutes as needed. Unlock and lift the lid; stir periodically to release excess moisture.
- When a recipe calls for salt, use kosher salt. It has no impurities or additives and dissolves easily. Increase the recipe quantity to 1-1/2 times more kosher salt than table salt.
- Stocks, broths, and bullion can be used in place of water to add flavor and improve texture when cooking rice.
- When cooking wild rice, add 25% to 50% more water to cook thoroughly. Follow package instructions.

QUINOA

White, red or black, quinoa is an excellent addition to any meal. Use fresh quinoa in salad bowls, power breakfast bowls, soups, vegetable dishes, even desserts.

IMPORTANT: The QUINOA function has no preset TIME and cannot be adjusted. QUINOA TIME is determined by weight of quinoa and water during cooking.

24 HR. DELAY TIMER: Following the detailed instructions in the 24 HR. DELAY TIMER section of this instruction manual, you can program the DELAY TIMER to begin cooking quinoa automatically within a specified time. After quinoa is cooked, the Rice Cooker will advance to 10 HR. KEEP WARM for serving.

IMPORTANT: You may press KEEP WARM at any time during any cooking cycle to advance KEEP WARM function.

1. If desired, rinse quinoa for 2 minutes in a fine mesh strainer to remove its natural bitter-tasting outer coating.
2. To prepare 3 cups of cooked quinoa, add 1 cup of dry quinoa to 2 cups water or broth to the cooking pot. Stir.
3. Close and lock lid.
4. Plug the Rice Cooker into a 120V AC electrical outlet. The Rice Cooker will sound 1 tone, the control panel indicator lights will illuminate briefly, then darken. 4 dashes (----) will appear and remain on the digital display.
5. Press the QUINOA button. The QUINOA indicator light will begin to flash

- Press the POWER button. The indicator light will illuminate. A steam graphic will rotate continuously as the Rice Cooker heats.
- At the end of the QUINOA cooking cycle, 5 audible tones signal cooking is completed. The KEEP WARM indicator light will illuminate as the Rice Cooker automatically advances to a 10 HR. KEEP WARM cycle.

GRAINS

Many ancient grains such as amaranth, farro, spelt, buckwheat and millet offer many health benefits as well as great flavor and texture.

IMPORTANT: The Grain function has no preset TIME and cannot be adjusted. Grains TIME is determined by weight of grains and water during cooking.

24 HR. DELAY TIMER: Following the detailed instructions in the 24 HR. DELAY TIMER section of this instruction manual, you can program the DELAY TIMER to begin cooking grain automatically within a specified time. After Grain is cooked, the appliance will advance to 10 HR. KEEP WARM for serving.

IMPORTANT: You may press KEEP WARM at any time during any cooking cycle to advance KEEP WARM function.

- If desired, rinse the grain for 2 minutes in a fine mesh strainer to remove its natural bitter-tasting outer coating.
- Follow grains cooking chart depending of the desired amount and type of grains you want to cook. Add the correct amount of grains and water.
- Close and lock lid.
- Plug the Rice Cooker into a 120V AC electrical outlet. The Rice Cooker will sound 1 tone, the control panel indicator lights will illuminate briefly, then darken. 4 dashes (----) will appear and remain on the digital display.
- Press the Grain button. The Grain indicator light will begin to flash
- Press the POWER button. The indicator light will illuminate. A steam graphic will rotate continuously as the Rice Cooker heats.
- At the end of the GRAINS cooking cycle, 5 audible tones signal cooking is completed. The KEEP WARM indicator light will illuminate as the Rice Cooker automatically advances to a 10 HR. KEEP WARM cycle.

Type of Grain	Grain Ratio	Liquid ratio	Cooked amount
Buckwheat	1 cup	2 cups	4 cups
Lentils (Brown and Greens)	1 cup	3 cups	2 cups
Barley	1 cup	2 ½ cups – 3 cups	3 ½ cups
Bulgur	1 cup	1.5 cup	3 cups
Millet	1 cup	2 cups	4 cups
Bean	1 cup	2 cups	2 cups
Farro	1 cup	2 ½ cups	2 ½ cups
Spelt	1 cup	3 cups	3 cups
Amaranth	1 cup	2 cups	3 ½ cups

STEAM, YOGURT, SLOW COOK, OATMEAL FUNCTION CHARTS

- Following recipe directions, add ingredients to the clean cooking pot.
- When the STEAM, YOGURT, SLOW COOK or OATMEAL button is pressed, the light above the active button will begin to flash, the default TIME will appear on the digital display.

COOKING FUNCTION	Default time	adjustable range	10 hr. keep warm
Steam	1:00	0:10 - 1:30	10 hrs.
Yogurt	8:00	6:00 - 12:00	----
Slow cook	3:00	2:00 - 6:00	10 hrs.
Oatmeal	1:10	0:30 - 2:00	10 hrs.
10 Hr. Keep warm	0:00		10 hrs.

To adjust TIME for your recipe, press the + or - button until the desired TIME is displayed. See Function Chart.

NOTE: Press and hold the + or - button to fast increase or decrease TIME.

3. Press the POWER button. The active indicator light will illuminate as cooking begins. TIME will count down.
4. Unlock and lift the lid at any time to check the progress of cooked food. If cooking is completed before TIME reaches 0:00, turn your Programmable Rice Cooker OFF by pressing POWER. Then remove plug from the wall outlet.
5. At the end of the cooking cycle, when TIME reaches 0:00, 5 audible tones signal cooking is completed.
6. When using the STEAM, SLOW COOK or OATMEAL function, the KEEP WARM indicator light will illuminate as Rice Cooker automatically advances to a 10 HR. KEEP WARM cycle.

IMPORTANT: You may press KEEP WARM at any time during any cooking cycle to advance to keep warm function.

STEAM

Use the STEAM function for steaming fresh or frozen vegetables as well as fresh fish and shellfish.

24 HR. DELAY TIMER: Following the detailed instructions in the 24 HR. DELAY TIMER section of this instruction manual, you can program the DELAY TIMER to begin to STEAM automatically within a specified time.

CAUTION: NEVER use 24 HR. DELAY TIMER to cook perishable ingredients such as fresh fish, beef, or poultry. After STEAM, the Rice Cooker will advance to a 10 HR. KEEP WARM cycle for serving.

Preparing Vegetables for Steam

- Peel vegetables when appropriate, or scrub them well. Keep in mind that hard vegetables such as potatoes and beets hold their shape better when the peel is left intact.
- Vegetables may be cooked whole or chopped into pieces. The larger the pieces, the longer food will take to cook.
- Vegetables with the same cooking time may be cooked together.

Basic Vegetable / Meat / Fish Steaming Technique

1. Pour 1-1/2 cups water or steaming liquid into the removable cooking pot. Insert the removable cooking pot into the base unit.
2. Add the steam tray to the top of the cooking pot. Arrange food in the steam tray.
3. Close and lock lid.
4. Plug the Rice Cooker into a 120V AC electrical outlet. The Rice Cooker will sound 1 tone, the control panel indicator lights will illuminate briefly, then darken. 4 dashes (----) will appear and remain on the digital display.
5. Press the STEAM button. The STEAM indicator light will begin to flash, 1 hour (1:00) will flash on the digital display.
6. To adjust TIME for your recipe, press the + or - button until the desired TIME is displayed, from 10 minutes (0:10) to 1 hour 30 minutes (1:30), in 5 minute increments.

NOTE: Press and hold the + or - button to fast increase or decrease TIME.

7. Press the POWER button. The indicator light will illuminate as cooking begins. TIME will count down.
 8. At 0:00, 5 audible tones signal cooking is completed. The KEEP WARM indicator light will illuminate as Rice Cooker automatically advances to a 10 HR. KEEP WARM cycle.
- WARNING:** Use caution when opening lid. Steam escapes as soon as the lid is opened. Never place your face or hands over the Rice Cooker when opening the lid. Always use oven mitts when handling the hot cooking pot.
9. Check the condensation tray after the STEAM function is used. Simply slide out to remove, rinse and replace.

YOGURT

Preparing homemade yogurt in your Digital Rice Cooker is both simple and convenient.

- Experiment with various types of milk, non-dairy soy, coconut, or any nut milks. Be creative with classic and fresh flavor additions and combinations: vanilla bean, coffee, chocolate, cinnamon, jam, fresh fruit, frozen fruit, granola.
- Velvety and luscious, use plain fresh yogurt to make Tzaziki cucumber and other cream based dips, salad dressings, frozen yogurt, smoothies, baked goods.
- There are several ways to produce a thicker, Greek-style yogurt.
 - Use Greek yogurt as starter.
 - Add yogurt starter culture.
 - Add powdered milk.
 - Line a strainer with cheesecloth and place over a bowl. Pour the yogurt into the lined strainer. Store in the refrigerator to drain for 6 hours or overnight.

HINT: Save enough plain yogurt as a starter for your next batch. Store in an airtight container in the freezer for future use.

BASIC PLAIN YOGURT PREPARATION

1. To prepare basic plain yogurt, add 4 tablespoons of room temperature plain or Greek yogurt (with active cultures) as starter and 4-1/4 cups (1 liter) room temperature, whole fat milk to the clean cooking pot. Use a plastic or wooden spoon to stir.
IMPORTANT: Both milk and starter yogurt culture **MUST** be at room temperature.
IMPORTANT: NEVER use metal utensils when preparing fresh yogurt.
2. Close and lock lid.
3. Plug the Rice Cooker into a 120V AC electrical outlet. The Rice Cooker will sound 1 tone, the control panel indicator lights will illuminate briefly, then darken. 4 dashes (----) will appear and remain on the digital display.
4. Press the YOGURT button. The YOGURT indicator light will begin to flash, 8 hours (8:00) will flash on the digital display.
5. To adjust TIME for your recipe, press the + or - button until the desired TIME is displayed, from 6 hours (6:00) to 12 hours (12:00).
NOTE: Press and hold the + or - button to fast increase or decrease the TIME in 30 minute increments.
6. Press the POWER button. The indicator light will illuminate as cooking begins. TIME will count down.
7. At 0:00, 5 audible tones signal cooking is completed. The Rice Cooker will standby; the control panel will darken. 4 dashes (----) will appear and remain on the digital display.

SLOW COOK

1. Place food to be slow cooked into the removable cooking pot.
IMPORTANT: Do not fill the cooking pot higher than the 10-cup line inside the cooking pot when cooking vegetables or whole pieces of meat. Do not cook with food content below the 2-cup line inside the cooking pot.
24 HR. DELAY TIMER: Following the detailed instructions in the 24 HR. DELAY TIMER section of this instruction manual, you can program the DELAY TIMER to begin cooking in slow cook mode automatically within a specified time. After slow cooking is cooked, the Rice Cooker will advance to 10 HR. KEEP WARM for perfect serving.
2. Close and lock lid.
3. Plug the Rice Cooker into a 120V AC electrical outlet. The Rice Cooker will sound 1 tone, the control panel indicator lights will illuminate briefly, then darken. 4 dashes (----) will appear and remain on the digital display.
4. Press the SLOW COOK button. The SLOW COOK indicator light will begin to flash, 3 hours (3:00) will flash on the digital display.
5. To adjust TIME for your recipe, press the + or - button until the desired TIME is displayed, from 2 hours (2:00) to 6 hours (6:00).
NOTE: Press and hold the + or - button to fast increase or decrease the TIME in 10 minute increments.
6. Press the POWER button. The indicator light will illuminate as cooking begins. TIME will count down.
IMPORTANT: For best results, open the lid to check on food, stir contents, add food or liquids during cooking. Lower and lock lid and continue cooking.
7. At 0:00, 5 audible tones signal cooking is completed.
8. The KEEP WARM indicator light will illuminate as Rice Cooker automatically advances to a 10 HR. KEEP WARM cycle.

SLOW COOKING: HINTS FOR BEST RESULTS

- Less tender, cheaper cuts of meat are better candidates for slow cooking than more expensive varieties.
- Slow cooked meats will not brown. Browning fatty meats prior to adding to the cooking pot will reduce the amount of fat and help to preserve color while adding richer flavor.
- Whole herbs and spices flavor better in slow cooking than crushed or ground.
- If a recipe results in too much liquid at the end of the cooking time, continue to cook 1 hour (1:00). Check every 15 minutes. After about 30 to 45 minutes the amount of liquid will be reduced.
- When cooking soups or stews, allow a 2-inch space between the food and the top of the cooking pot, to allow ingredients to simmer.
- Recipes that call for uncooked meat and vegetables require 3 to 4 hours.
- Foods cut into uniform pieces will cook faster and more evenly than foods left whole such as roast or poultry.
- Root vegetables such as carrots, potatoes, turnips and beets require longer cooking time than many meats. POWER Be sure to place them on the bottom of the Rice Cooker and cover them with liquid.
- Add fresh dairy products (milk, sour cream or yogurt) prior to serving. Evaporated milk or condensed creamed soups may be added at the start of cooking.



OATMEAL

24 HR. DELAY TIMER: Following the detailed instructions in the 24 HR. DELAY TIMER section of this instruction manual, you can program the DELAY TIMER to begin cooking oatmeal automatically. Wake up to warm, creamy, homemade stone-ground, old-fashioned or steel cut oatmeal. Enjoy a delicious, filling, and heart-healthy start for your day. Embellish with chopped apples, cinnamon, maple syrup, honey, brown sugar, milk of your choice, fruit preserves, nuts, chia seeds, wheat berries. After oatmeal is cooked, the Rice Cooker will advance to a 10 HR. KEEP WARM for serving.

IMPORTANT: Always remove and clean the steam vent after preparing oatmeal or porridge-like stews. Follow the detailed instructions in the Care & Cleaning section of this instruction manual.

1. To prepare 4 cups of cooked steel-cut oatmeal, add 3-1/2 cups water or milk and 1 cup steel cut oats to the cooking pot. Stir.
2. Close and lock lid.
NOTE: When preparing larger quantities, it is advisable to increase the TIME by 15 minutes.
3. Plug the Rice Cooker into a 120V AC electrical outlet. The Rice Cooker will sound 1 tone, the control panel indicator lights will illuminate briefly, then darken. 4 dashes (----) will appear and remain on the digital display.
4. Press the OATMEAL button. The OATMEAL indicator light will begin to flash, 1 hour 10 minutes (1:10) will flash on the digital display.
5. To adjust TIME for your recipe, press the + or - button until the desired TIME is displayed, from 30 minutes (0:30) to 2 hours (2:00).
NOTE: Press and hold the + or - button to fast increase or decrease the TIME in 5 minute increments.
6. Press the POWER button. The indicator light will illuminate as cooking begins. TIME will count down.
7. At 0:00, 5 audible tones signal cooking is completed. The KEEP WARM indicator light will illuminate as the Rice Cooker automatically advances to a 10 HR. KEEP WARM cycle.
8. Cooked oats can be refrigerated in an airtight container for up to 1 week and reheated on the stovetop or in the microwave.

IMPORTANT: After preparing oatmeal, always remove and clean the steam vent following the detailed instructions in the Care & Cleaning section of this instruction manual.

24 HR. DELAY TIMER

24 HR. DELAY TIMER is an option for WHITE RICE, BROWN RICE, STEAM, OATMEAL, QUINOA and SLOW COOKER. Use the 24 HR. DELAY TIMER to program your Digital Rice Cooker to cook oatmeal overnight in time for breakfast, steam vegetables while you are out, or cook and hold warm, steamy rice in time for lunch or dinner.

NOTE: Do not use perishable ingredients such as fresh milk, eggs, cheese, onions, fresh fruit or yogurt when using the 24 HR. DELAY TIMER.

1. Following your recipe, place ingredients into the removable cooking pot.
2. Plug the Rice Cooker into a 120V AC electrical outlet. The Rice Cooker will sound 1 tone, the control panel indicator lights will illuminate briefly, then darken. 4 dashes (----) will appear and remain on the digital display.
3. Press the WHITE RICE, BROWN RICE, STEAM, OATMEAL, QUINOA and SLOW COOKER button. The light above the active button will begin to flash.
4. Press 24 HR. DELAY TIMER. 1 hour (1:00) will flash on the digital display.
5. To adjust DELAY TIME for your recipe, press the + or - button until the desired DELAY TIME is displayed, from 1 hour (1:00) to 24 hours (24:00).
6. Press the POWER button. Both the active WHITE RICE, BROWN RICE, STEAM, OATMEAL, QUINOA and SLOW COOKER and the DELAY TIME indicator lights will illuminate. DELAY TIME will count down.
NOTE: If the POWER button has not been pressed, after 30 seconds of inactivity, the Rice Cooker will return to standby; the control panel will darken. 4 dashes (----) will appear and remain on the digital display until a function button is pressed.
7. At the end of the programmed DELAY TIME, when TIME reaches 0:00, cooking will begin.

10 HR. KEEP WARM

Use the 10 HR. KEEP WARM function independently for serving.

1. Place food for serving into the removable cooking pot.
2. Plug the Rice Cooker into a 120V AC electrical outlet. The Rice Cooker will sound 1 tone, the control panel indicator lights will illuminate briefly, then darken. 4 dashes (----) will appear and remain on the digital display.
3. Press the KEEP WARM button. The KEEP WARM indicator light will illuminate. 0:00 will appear on the digital display as the Rice Cooker TIME counts UP to 10 hours (10:00).

IMPORTANT: You may press Keep warm at any time during any cooking cycle to advance Keep Warm function.





USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly other than cleaning, must be performed by a qualified appliance repair technician.

1. Be careful not to dent the cooking pot, especially the bottom. To work properly and produce the best cooking results, the cooking pot must fit snugly on top of the thermostat.
2. DO NOT let loose grains of rice or other food particles fall into the bottom of the base unit because they might prevent the thermostat from fitting tightly against the bottom of the cooking pot and cause inadequate cooking.
3. Use the plastic rice paddle or a wooden spoon to stir and remove food from the cooking pot. NEVER use any metal utensils.
4. Never use abrasive cleansers or scouring pads because they can damage the finish of both the cooking pot and base unit.
5. Never pour liquid into the base unit or immerse it in water.

CARE & CLEANING INSTRUCTIONS

CAUTION: NEVER IMMERSE THE RICE COOKER BODY OR CORD IN WATER OR OTHER LIQUID.

PLEASE NOTE: It is normal to have a brown 'rice crust' coating the bottom layer of the cooking pot when the rice has finished cooking and steaming.

1. Unplug the Rice Cooker from the wall outlet. Allow the unit to cool before cleaning or storing.
2. Check the condensation tray, located on the side of the handle. Slide down and out to remove, rinse and replace.
3. Clean the Rice Cooker after every use. NEVER immerse the base unit or power cord in water.
4. Fill the cooking pot with warm water and allow to soak. Wash the cooking pot, steam tray, rice measuring cup and rice paddle in warm, soapy water.

NOTE: The cooking pot, steam tray, rice measuring cup and rice paddle are dishwasher safe.

5. Rinse and dry well.
6. Wipe the Rice Cooker base unit with a soft, slightly damp cloth or sponge.



CLEANING THE STEAM VENT

1. Always remove and clean the steam vent after preparing oatmeal or porridge-like stews. Turn and gently pull the steam vent (with gasket) up and out of the lid. (See Figure 3.)
2. Pull to remove the rubber gasket's stem from the steam vent. (See Figure 4.) Rinse under warm water. Clean both the black vent and the rubber gasket using a scrubbing sponge and mild dishwashing liquid. A small toothbrush may be helpful in removing oatmeal residue. Rinse both sides of the rubber gasket well.
3. Snap the rubber gasket's stem into the steam vent center hole. (See Figure 5.)
4. Turn the assembled steam vent until it fits easily into the lid. Check to make sure the tab on the steam vent aligns with the notch on the lid. (See Figure 6.)

Figure 3



Figure 4



Figure 5



Figure 6



STORING INSTRUCTIONS

1. Make sure all parts are clean and dry before storing.
2. Place Rice Cooker accessories inside the clean cooking pot. Store unit in its box or in a clean, dry place.
3. Never store Rice Cooker while it is hot or wet.
4. Never wrap cord tightly around the appliance; keep it loosely coiled.



LIMITED TWO-YEAR WARRANTY

SENSIO Inc. hereby warrants that for a period of **TWO YEARS** from the date of purchase, this product will be free from mechanical defects in material and workmanship, and for 90 days in respect to non-mechanical parts. At its sole discretion, SENSIO Inc. will either repair or replace the product found to be defective, or issue a refund on the product during the warranty period.

The warranty is only valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt, as proof of purchase is required to obtain warranty validation. Retail stores selling this product do not have the right to alter, modify, or in any way revise the terms and conditions of the warranty.

EXCLUSIONS:

The warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use of the product, use of improper voltage or current, improper routine maintenance, use contrary to the operating instructions, disassembly, repair, or alteration by anyone other than qualified SENSIO Inc. personnel. Also, the warranty does not cover Acts of God such as fire, floods, hurricanes, or tornadoes.

SENSIO Inc. shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Apart from the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in time to the duration of the warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts, and therefore, the above exclusions or limitations may not apply to you. The warranty covers specific legal rights which may vary by state, province and/or jurisdiction.

HOW TO OBTAIN WARRANTY SERVICE:

You must contact Customer Service at our toll-free number: 1-866-832-4843.

A Customer Service Representative will attempt to resolve warranty issues over the phone. If the Customer Service Representative is unable to resolve the problem, you will be provided with a case number and asked to return the product to SENSIO Inc. Attach a tag to the product that includes: your name, address, daytime contact telephone number, case number, and description of the problem. Also, include a copy of the original sales receipt. Carefully package the tagged product with the sales receipt, and send it (with shipping and insurance prepaid) to SENSIO Inc.'s address. SENSIO Inc. shall bear no responsibility or liability for the returned product while in transit to SENSIO Inc.'s Customer Service Center.







For customer service questions or comments
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