

CRUX

20-Cup Fuzzy Logic Rice Cooker

Styled for Life
Designed & Engineered in New York City

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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. Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning or storing this appliance.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact Consumer Service for 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 electric burner, or in a heated oven.

12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. To disconnect, press the POWER button, then remove plug from the wall outlet.
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 the 24 HOUR DELAY function for more than 2 hours, for food safety, do not place perishable foods in the cooking pot.

**SAVE THESE
INSTRUCTIONS
FOR HOUSEHOLD USE
ONLY**

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 the POWER button, 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. Do not use the KEEP WARM function to reheat cold rice or other foods.
12. Avoid electric shock by unplugging the Rice Cooker before washing or adding water.
13. To avoid burns, stay clear of the steam vent during cooking.
14. Never use the cooking pot on a gas or electric cooktop or on an open flame.
15. Do not leave the plastic rice paddle or rice measuring cup in the cooking pot while the Rice Cooker is in use.
16. Open lid carefully to avoid scalding, and allow water to drip into Rice Cooker.
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. Do not leave cooked rice in the Rice Cooker on KEEP WARM mode for longer than 4 hours.
20. Never use sharp objects inside the cooking pot as this will damage the non-stick coating.

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

The provided short power-supply cord (or detachable power-supply cord) should be used 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 counter top or table top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top. 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.

Life is Busy

Keep it simple in the kitchen with CRUX

If it sounds too good to be true, it isn't. Because Crux's 20-Cup Fuzzy Logic Rice Cooker truly does it all. Capable of making fluffy rice, it also slow cooks, steams, makes soup, simmers, offers a warming function, and can be programmed with a 24-hour delayed start.

The key to this kitchen success? Fuzzy Logic smart technology. Capable of detecting water levels, it self-adjusts cook time accordingly and delivers perfectly prepared food every time. The 900-watt heating system can steam proteins while simultaneously cooking rice, offering an ideal one-pot solution for dinner. Select from nine presets on the LCD display.

Capable of holding ten cups of uncooked rice (delivering 20 cooked cups!), it comes equipped with a steaming basket, spatula, and measuring cup. A dishwasher safe removable cooking bowl, steaming tray, and accessories make for easy clean up. The Fuzzy Logic Rice Cooker delivers on all fronts. Now it's time to get smart with rice.

Getting to Know Your CRUX 20-Cup Rice Cooker

1. Stainless Steel Base Unit
2. Backlit LCD Display
3. Non-Stick Cooking Pot
4. Lid Cover
5. Lid
6. Lid Handle
7. Steam Vent
8. Push Button to Open Lid
9. Lid Lock
10. Steam Tray
11. Rice Measuring Cup
12. Rice Paddle
13. Control Panel

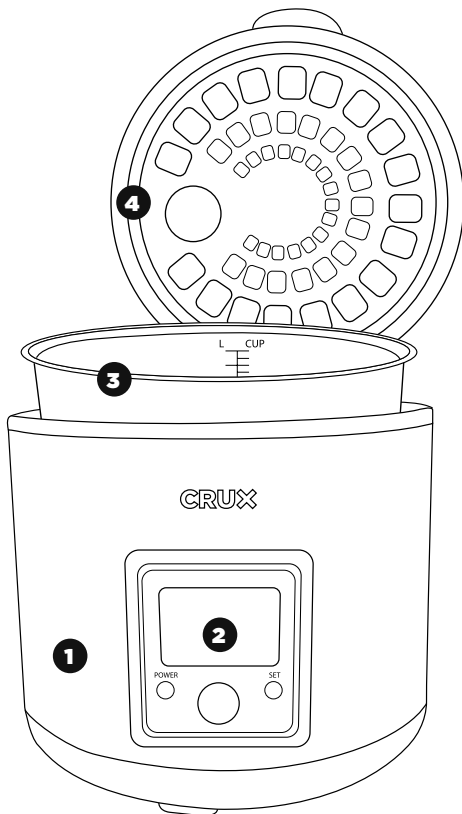
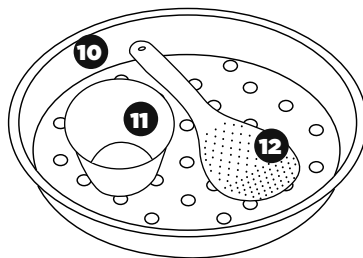
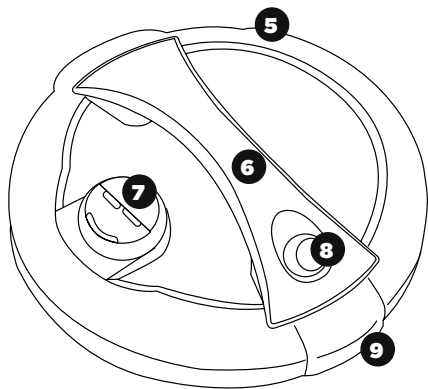


Fig. 1



Control Panel

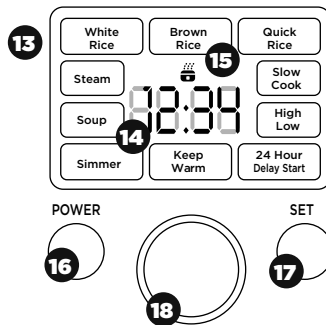
14. 9 Function Pads

15. COOK Icon

16. Power Button

17. Set Icon

18. Function Control Dial



Before Using for the First Time

1. Remove all packaging from the Rice Cooker. Remove any labels from the outer stainless steel surfaces.
2. Grasp the handle and press the push button to unlock lid. Open lid. Remove cooking pot.
3. Wash cooking pot, steam tray, rice measuring cup and rice paddle in warm, soapy water. Never use abrasive cleansers or scouring pads because they can damage the finish of both the cooking pot and base unit. Cooking pot, steam tray, rice paddle and measuring cup are dishwasher safe. Rinse and dry well.
CAUTION: DO NOT IMMERSE THE BASE UNIT OF THE RICE COOKER IN WATER OR ANY OTHER LIQUID!
CAUTION: Never place liquid in the base unit. Place liquid and food into the cooking pot only.
4. 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.
5. Replace the clean cooking pot and steam tray. Close the lid. An audible sound can be heard as the lid locks securely.
6. Never plug in the Rice Cooker without first placing the cooking pot inside the base unit.

Operating Instructions

1. Insert the clean and dry cooking pot into the Rice Cooker's base unit. Rotate it slightly to make sure that it is seated on the heating plate.

NOTE: Make sure to always wipe down the outer surface of the cooking pot. If the cooking pot is wet when placed into the base unit of the Rice Cooker, a cracking noise may be heard while the unit heats. Keep the outer surface dry to prevent damage to the inner workings of the appliance.

CAUTION: DO NOT allow loose grains of rice or other food particles fall into the bottom of the base unit.

2. Close the lid. An audible sound can be heard as the lid locks securely.
3. Plug the Rice Cooker into a 120V AC electrical outlet.

4. Press the POWER button. An audible tone can be heard as the LCD display illuminates. All 9 function pads, digital timer and COOK icon will be visible.
5. Turn the function control dial to the right.
6. WHITE RICE function pad will illuminate first. To change functions, turn the control dial until the desired function is illuminated. The default time (if any) will be displayed.

Function	Default cook time	ADJUSTABLE cook time
White Rice	**	**
Brown Rice	**	**
Quick Rice	**	**
Slow Cook (HIGH)	4 hours	30 minutes - 20 hours
Slow Cook (LOW)	8 hours	30 minutes - 20 hours
Steam	10 minutes	1 - 60 minutes
Soup	1 hour	10 - 120 minutes
Simmer	1 hour	10 - 120 minutes
Keep Warm	4 hours	30 minutes - 24 hours

- ** Rice COOK function(s) have no preset times and cannot be adjusted. White/Brown/Quick Rice cook times are determined by weight of rice and water during cooking.
7. Press SET button to confirm your choice. For White Rice, Brown Rice and Quick Rice functions the COOK icon will appear as the Rice cooker will begin cooking. For other functions when you press the SET button the default cooking time will appear on the screen. To continue with the default time press SET button again. To change default time turn the dial and then press SET. The Rice cooker will begin cooking.

CAUTION: To avoid burns, stay clear of the steam vent during cooking.

- When time reaches 00:00, the COOK icon will disappear, 5 audible tones signal cooking is completed, the Rice Cooker will automatically advance to a 4-hour KEEP WARM cycle; time will begin to count down from 04:00.

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.

Rice: White / Brown / Quick

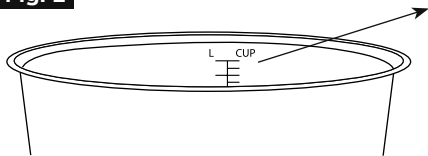
There are 3 pre-programmed RICE options: WHITE, BROWN, or QUICK. All varieties of rice can be used including: basmati, wild rice, black rice, Arborio, risotto, brown, long and short grains, pre-boiled and quick cooking rices, including instant whole grains.

- 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 full and level.
- To rinse rice... pour the desired amount of raw rice into a separate container. Rinse until the rinse water runs clear.

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 for up to 10 rice measuring cups of raw rice.

- For estimated rice to water/cooking liquid quantities, please refer to the RICE COOKING CHARTS that follow.
- Remove the cooking pot from the Rice Cooker. Place the washed rice into the cooking pot; then add the corresponding amount of cooking liquid. For example, if you plan to prepare 20 (8-oz.) cups of cooked white rice, use the rice measuring cup provided to measure 10 level rice measuring cups of rice. Add water to the "10" mark in the inside of the cooking pot. (See Figure 2.)

Fig. 2



Use the rice measuring cup provided to measure 10 level cups of rice.

Rinse, if desired.

Add raw rice to the inner pot.

Add water to the 10-cup line

5. Close the lid. An audible sound can be heard as the lid locks securely.
6. Plug the Rice Cooker into a 120V AC electrical outlet.
7. Press the POWER button. An audible tone can be heard as the LCD display illuminates. All 9 functions will be visible.
8. Turn the function control dial to the right.
9. The first function: WHITE RICE and 4 dashes (- - - -) will begin to flash. Turn again for BROWN RICE, and then to the 3rd option: QUICK RICE.
10. Press the SET button to confirm WHITE / BROWN / QUICK RICE as your choice. In 5 seconds, the COOK icon will appear as the Rice Cooker begins to steam, 4 dashes (- - - -) will remain steady on the LCD display.
11. **NOTE:** If the SET button is not pressed the screen will remain as is and the unit will not start cooking. 12. When final minutes remain, the TIME will be displayed.
13. When the TIME reaches 00:00, the COOK icon will disappear, 5 audible tones signal cooking is completed, the Rice Cooker will automatically advance to the 4-hour KEEP WARM cycle; time will begin to count down from 04:00.
14. To avoid over-cooking, KEEP WARM times may be easily modified. Following the instructions described in the KEEP WARM section of this instruction manual, manually adjust the KEEP WARM time to 3 hours or less before selecting RICE function.
15. For fluffier rice, allow the cooked rice to sit for 10 minutes before stirring or removing.
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. 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.
18. 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.

19. Allow the Rice Cooker to cool completely before cleaning.

20. Unplug the Rice Cooker when not in use.

NOTE: After cooking, 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.

Rice Cooking Charts

NOTE: Use the rice measuring cup (provided) to measure rice. Add water to the designated water line on the cooking pot.

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

White Rice Cooking Chart

NOTE: Allow 34 minutes to cook 4 cups of white rice.

Raw White Rice	Water Level	Approx Cooked Yield (cups)
4 rice measuring cups	to 4-cup line	6 to 8
5 rice measuring cups	between 4-6 cup line	9 to 12
6 rice measuring cups	to 6-cup line	11 to 14
7 rice measuring cups	between 6-8 cup line	13 to 15
8 rice measuring cups	to 8-cup line	14 to 18
10 rice measuring cups	to 10-cup line	19 to 20

Long Grain White Rice Cooking Chart

NOTE: Allow 34 minutes to cook 4 cups of long grain white rice.

Long Grain White Rice	Water Level	Approx Cooked Yield (cups)
4 rice measuring cups	to 4-cup line	8
5 rice measuring cups	between 4-6 cup line	10
6 rice measuring cups	to 6-cup line	12
7 rice measuring cups	between 6-8 cup line	14
8 rice measuring cups	to 8-cup line	16
10 rice measuring cups	to 10-cup line	20

Long Grain Brown Rice Cooking Chart

NOTE: Allow 59 minutes to cook 4 cups of long grain brown rice.

Raw Long Grain Brown Rice	Water Level	Approx Cooked Yield (cups)
4 rice measuring cups	between 4-6 cup line	8
5 rice measuring cups	to 6-cup line	10
6 rice measuring cups	between 6-8 cup line	12
7 rice measuring cups	to 8-cup line	14
8 rice measuring cups	between 8-10 cup line	16
9 rice measuring cups	to 10-cup line	18

Quick Cooking Rice Cooking Chart

NOTE: Allow 28 minutes to cook 4 cups of quick cooking rices and grains.

Raw Quick Cooking Rice & Grain	Water Level	Approx Cooked Yield (cups)
4 rice measuring cups	to 4-cup line	8
5 rice measuring cups	between 4-6 cup line	10
6 rice measuring cups	to 6-cup line	12
7 rice measuring cups	between 6-8 cup line	14
8 rice measuring cups	to 8-cup line	16
10 rice measuring cups	to 10-cup line	20

Rice Cooking Hints For Best Results

- If your cooked rice is dry or hard/chewy when the Rice Cooker advances to 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. 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.
- Do not leave cooked rice in the Rice Cooker on KEEP WARM mode for more than 3 hours.
- When cooking wild rice, add 25% to 50% more water to cook thoroughly. Follow package instructions.

- Your Rice Cooker is the perfect appliance to cook quinoa effortlessly! Add twice as much water or cooking liquid as raw quinoa to the cooking pot and use the WHITE RICE function.
- Use the SIMMER function to keep mashed potatoes, quinoa pilaf, or other delicate foods that tend to dry out, perfectly moist and flavorful.

Slow Cook: High / Low Temp

Slow cooking occurs at temperatures just around boiling. The Rice Cooker can slow cook for up to 20 hours (20:00), much like a covered pot on the stove top.

1. Place food to be cooked into the removable cooking pot.

IMPORTANT: Do not fill the removable cooking pot higher than the 10 cup line inside the cooking pot when cooking vegetables or whole pieces of meat.

CAUTION: Never operate the Rice Cooker when the cooking pot is empty.

IMPORTANT: Do not cook with food content below the 2 cup line inside the cooking pot.

2. Close the lid. An audible sound can be heard as the lid locks securely.
3. Plug the Rice Cooker into a 120V AC electrical outlet.
4. Press the POWER button. An audible tone can be heard as the LCD display illuminates. All 9 functions will be visible.
5. Turn the function control dial until SLOW COOK function pad illuminates. The default HIGH TEMP time of 4 hours (04:00) will begin flashing on the LCD display. Press SET button to confirm or turn the function control dial until the LOW TEMP time of 8 hours (08:00) begins to flash. Press SET button to confirm.

NOTE: If the SET button is not pressed the screen will remain as is and the unit will not start cooking.

6. Slow cook times may be easily modified. Turn the function control dial to manually change the time from 30 minutes (00:30) to 20 hours (20:00). Press SET to confirm.
7. In 5 seconds, the COOK icon will appear, time will begin to count down as the Rice Cooker begins to SLOW COOK.

- When time reaches 00:00, the COOK icon will disappear, 5 audible tones signal cooking is completed, the Rice Cooker will automatically advance to the 4-hour KEEP WARM cycle; KEEP WARM function pad will appear and time will begin to count down from 04:00.
- When KEEP WARM time reaches 00:00, 5 audible beeps can be heard; the Rice Cooker will then turn itself OFF.

IMPORTANT: When using SLOW COOK function, you may open the lid to check on food, stir contents, add food or liquids during cooking. Close lid and continue cooking.

- Unplug the Rice Cooker and allow to cool after use.

Steam: Vegetable, Fish, Meat

- 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 it will take to STEAM. Vegetables with the same cooking time may be STEAMED together.
- Steam fish whole, filets, shellfish or thinly trimmed meat or boneless poultry.
- Pour 1-1/2 cups water or steaming liquid into the removable cooking pot. Insert the removable cooking pot into the base unit.
- Add the steam tray to the top of the cooking pot. Arrange up to 4 cups of food in the steam tray.
- Close the lid. An audible sound can be heard as the lid locks securely.
- Plug the Rice Cooker into a 120V AC electrical outlet.
- Press the POWER button. An audible tone can be heard as the LCD display illuminates. All 9 functions will be visible.
- Turn the function control dial until STEAM function pad illuminates. The default time of 1 hour (01:00) will begin flashing on the LCD display. Press SET button to confirm.

NOTE: If the SET button is not pressed the screen will remain as is and the unit will not start cooking.

- STEAM times may be easily modified. Turn the function control dial to manually change the time from 1 minute (00:01) to 1 hour (01:00). Press SET to confirm.

10. In 5 seconds, the COOK icon will appear, time will begin to count down as the Rice Cooker begins to STEAM.
11. When time reaches 00:00, the COOK icon will disappear, 5 audible tones signal cooking is completed, the Rice Cooker will automatically advance to the 4-hour KEEP WARM cycle; KEEP WARM function pad will appear and time will begin to count down from 04:00.
12. To avoid over-steaming, KEEP WARM times may be easily modified. Following the instructions described in the KEEP WARM section of this instruction manual, manually adjust the KEEP WARM time before selecting STEAM function.
13. When KEEP WARM time reaches 00:00, 5 audible beeps can be heard; the Rice Cooker will then turn itself OFF.
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.
WARNING: Use caution when removing the steam tray. Always use oven mitts when handling the hot steam tray.
14. Unplug the Rice Cooker and allow to cool after use.

Soup

Use the SOUP function to cook a wide variety of pre-made or home-made soups and stews.

1. Add ingredients to the cooking pot. Close the lid. An audible sound can be heard as the lid locks securely.
2. Plug the Rice Cooker into a 120V AC electrical outlet.
3. Press the POWER button. An audible tone can be heard as the LCD display illuminates. All 9 functions will be visible.
4. Turn the function control dial until SOUP function pad illuminates. The default time of 1 hour (01:00) will begin flashing on the LCD display. Press SET button to confirm.
NOTE: If the SET button is not pressed the screen will remain as is and the unit will not start cooking.

5. SOUP times may be easily modified. Turn the function control dial to manually change the time from 10 minutes (00:10) to 2 hours (02:00). Press SET to confirm.
6. In 5 seconds, the COOK icon will appear, time will begin to count down as the Rice Cooker begins to cook SOUP.
7. When time reaches 00:00, the COOK icon will disappear, 5 audible tones signal cooking is completed, the Rice Cooker will automatically advance to the 4-hour KEEP WARM cycle; KEEP WARM function pad will appear and time will begin to count down from 04:00.
8. When KEEP WARM time reaches 00:00, 5 audible beeps can be heard; the Rice Cooker will then turn itself OFF.
9. Unplug the Rice Cooker and allow to cool after use.

Simmer

Use the SIMMER function to simmer cream soups, sauces, or to keep foods (like mashed potatoes) perfectly warm without drying out or burning.

1. Add ingredients to the cooking pot. Close the lid. An audible sound can be heard as the lid locks securely.
2. Plug the Rice Cooker into a 120V AC electrical outlet.
3. Press the POWER button. An audible tone can be heard as the LCD display illuminates. All 9 functions will be visible.
4. Turn the function control dial until SIMMER function pad illuminates. The default time of 10 minutes (00:10) will begin flashing on the LCD display. Press SET button to confirm.

NOTE: If the SET button is not pressed the screen will remain as is and the unit will not start cooking.

5. SIMMER times may be easily modified. Turn the function control dial to manually change the time from 10 minutes (00:10) to 2 hours (02:00). Press SET to confirm.
6. In 5 seconds, the COOK icon will appear, time will begin to count down as the Rice Cooker begins to cook SOUP.

7. When time reaches 00:00, the COOK icon will disappear, 5 audible tones signal cooking is completed, the Rice Cooker will automatically advance to the 4-hour KEEP WARM cycle; KEEP WARM function pad will appear and time will begin to count down from 04:00.
8. To avoid over-simmering, KEEP WARM times may be easily modified. Following the instructions described in the KEEP WARM section of this instruction manual, manually adjust the KEEP WARM time before selecting SIMMER function.
9. When KEEP WARM time reaches 00:00, 5 audible beeps can be heard; the Rice Cooker will then turn itself OFF.
10. Unplug the Rice Cooker and allow to cool after use.

24 Hour Delay Start

Set DELAY START time first, then your chosen FUNCTION. Program your Rice Cooker to begin automatically and have food ready at your command!

IMPORTANT: For food safety, when programming the 24 HOUR DELAY function for more than 2 hours, do not place perishable foods such as raw eggs or dairy products, in the cooking pot.

1. Add ingredients to the cooking pot. Close the lid. An audible sound can be heard as the lid locks securely.
2. Plug the Rice Cooker into a 120V AC electrical outlet.
3. Press the POWER button. An audible tone can be heard as the LCD display illuminates. All 9 functions will be visible.
4. Turn the function control dial until 24 HOUR DELAY START function pad illuminates. The default time of 1 hour (01:00) will begin flashing on the LCD display. Press SET button to confirm a 1 hour DELAY START.

NOTE: If the SET button is not pressed the screen will remain as is and the unit will not start cooking.

5. Turn the function control dial to manually change the delay start time from 1 hour (01:00) to 24 hours (24:00). Press SET to confirm.

6. From the displayed functions you may select the desired function by turning the function control dial and pressing SET to confirm. The delay start will be applied to this function
7. The selected function will begin after the delay time has elapsed. The COOK icon will appear and remaining cook time will begin to count down.
8. Unplug the Rice Cooker and allow to cool after use.

Keep Warm

KEEP WARM default time is 4 hours but can be easily changed from 30 minutes (00:30) to 24 hours (24:00). Set adjusted KEEP WARM time first, then your chosen FUNCTION.

1. Add ingredients to the cooking pot. Close the lid. An audible sound can be heard as the lid locks securely.
2. Plug the Rice Cooker into a 120V AC electrical outlet.
3. Press the POWER button. An audible tone can be heard as the LCD display illuminates. All 9 functions will be visible.
4. Turn the function control dial until KEEP WARM function pad illuminates. The default time of 4 hours (04:00) will begin flashing on the LCD display.
5. Press SET button to confirm.
6. From the displayed functions you may select the desired function by turning the function control dial and pressing the SET button to confirm. After selecting the function select the cook time by turning the dial and then press SET again. The delay start will be applied to the selected function
7. In 5 seconds, the chosen function pad, the COOK icon will appear, and remaining TIME will begin to count down as the Rice Cooker begins to cook.
8. When time reaches 00:00, the COOK icon will disappear, 5 audible tones signal cooking is completed, the Rice Cooker will automatically advance to the programmed KEEP WARM time.
9. Unplug the Rice Cooker and allow to cool after use.

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 of it. 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.

Trouble Shooting

ERROR DISPLAY: E2	
Description	Solution
Cooking pot is empty and caused dry boiling	Make sure cooking ingredients are always placed in the pot before selecting cooking cycle.
Food particles or foreign material is stuck between the heating plate and bottom of the cooking pot	Make sure heating plate is clean and cooking pot sits flat on it for good surface contact.
ERROR DISPLAY: E1, E3 or E4	
Description	Solution
Control panel sensor loose connection	Unplug unit, let cool down and contact customer service

If the unit still shows the error message please contact the Customer care for further instructions.

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. Clean the Rice Cooker after every use. NEVER immerse the base unit or power cord in water.
3. 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.
4. Check and empty condensation tray as needed.
5. Fill the cooking pot with warm water and allow to soak. Wash steam tray, cooking pot, rice measuring cup and rice paddle in warm, soapy water.
6. Rinse and dry well.
7. The cooking pot, steam tray, rice paddle, rice measuring cup, are top rack dishwasher safe.
8. Wipe the Rice Cooker base unit with a soft, slightly damp cloth or sponge.

Storing Instructions

1. Make sure all parts are clean and dry before storing.
2. Store cooking pot and steam tray inside the Rice Cooker, lid locked. Store unit 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.

Recipes

Green Chili Chicken & Rice Tacos

Serves 8 - 12

4 cups raw white rice

8 cups low-sodium chicken broth

1 cup salsa

4 tablespoons dried minced onion

1 tablespoon garlic salt

2 (8-oz.) can diced green chilies with liquid

2 cups cooked chicken breast, shredded

24 corn or flour tortillas

Optional Toppings:

Sour Cream

Shredded Mexican Cheese

Salsa

1. Add all ingredients to the cooking pot and stir until evenly distributed.
2. Using the WHITE RICE function, program the KEEP WARM time for 30 minutes.
3. Warm tortillas. Spoon the Green Chili Chicken & Rice into the center of each tortilla. Add shredded chicken and top with your favorite toppings.
4. Fold filled tortillas to form tacos and enjoy!

Dirty Rice

Serves 8 - 10

4 rice measuring cups raw long-grain rice,
rinsed and drained

3 cups chicken broth

1 cup water

1 tablespoon fresh minced parsley (or 1

teaspoon dried parsley flakes)

salt and pepper

2 lbs. spicy bulk pork breakfast sausage

1 cup minced onion

1. Add all ingredients to the cooking pot (except pork sausage and onion) and stir until evenly distributed.
2. Using the WHITE RICE function, program the KEEP WARM time for 30 minutes.
3. Prepare 6 cups of long-grain white rice. Use the rice paddle to fluff rice. Set aside.
4. Pan fry the pork sausage in a large skillet over medium-high heat. Stir in the onions and continue to fry until the beef is crumbly, evenly browned, and no longer pink.
5. Drain and discard any excess grease.
6. Scoop cooked rice into a large serving bowl. Add sausage and onion and mix until well combined.
7. Add parsley, toss well. Add salt and pepper to taste.

Southwestern Rice

Serves 8 - 12

3 cups basmati rice, rinsed and drained	2 tablespoons ground cumin
6 cups tomato juice	1 tablespoon chili powder
6 cobs of corn, kernels removed	4 green onions, chopped
2 tablespoons vegetable oil	1 cup fresh cilantro, chopped
3 small red onions, diced	1 lime, juiced
3 red peppers, diced	salt and pepper

1. Add rice and tomato juice to the cooking pot and stir until evenly distributed.
2. Using the WHITE RICE function, program the KEEP WARM time for 30 minutes.
3. Allow rice to cook until the Rice Cooker advances to KEEP WARM.
4. In a large skillet, sauté onions, peppers and corn kernels in vegetable oil until softened and slightly caramelized. Season with cumin and chili powder.
5. Add rice, season with salt and pepper and stir-fry in batches until incorporated.
6. Add to serving bowl. Top with chopped green onions, cilantro and lime juice.

Spicy Wehani Rice & Lentils

Serves: 6 - 8

Wehani is a dark-colored, slightly chewy, long-grain rice, rich in complex, slow-digesting carbs. If not readily available, brown basmati rice is a suitable substitute.

3 rice measuring cups (2-1/4 cups) Wehani or mixed blend rice	1 onion, chopped
1 rice measuring cups (3/4 cup) green lentils	2-inch knob ginger root, grated
1-1/4 cups water	1/3 cup fresh cilantro, chopped
3 cloves garlic, pressed	1 teaspoon turmeric
	1 teaspoon salt

Finishing Touches:

Hot chili oil
Red pepper flakes
Lettuce or spinach greens

1. Add lentils and rice to the cooking pot. Then add water.
2. Mix in remaining ingredients (except chili oil, pepper flakes and greens).
3. Using the BROWN RICE function, program the KEEP WARM time for 30 minutes.
4. Arrange chilled lettuce or spinach greens on individual serving plates.
Scoop Rice & Lentils on top, then add a few drops of hot chili oil and red pepper flakes to each serving, if desired.

Rainbow Quinoa Salad

Serves: 6 - 8

#EatTheRainbow. Blueberries, Edamame, Watermelon, Cranberries & Slivered Almonds make this salad a perfect picnic choice. Vegan and gluten-free, this salad can be easily doubled to please a crowd.

4 cups uncooked quinoa	1-1/2 cups cooked, shelled edamame,
8 cups water	1-1/2 cups diced seedless watermelon
Pinch of Kosher salt, to taste	1-1/2 cups slivered almonds
1-1/2 cups fresh blueberries, washed	A handful of fresh chopped herbs: cilantro, dill, parsley and mint

Rainbow Salad Dressing

1/2 cup extra virgin olive oil	1 cup dried cranberries
2 navel oranges, juiced and zested (1/3 to 1/2 cup)	Freshly ground black pepper, to taste

1. Place zest and juice of 2 oranges into small bowl. Add the dried cranberries.
2. Rinse the quinoa thoroughly in a fine sieve.
3. Place the quinoa, water and salt into the cooking pot.
4. Using the WHITE RICE function, program the KEEP WARM time for 30 minutes.
5. When the Rice Cooker turns OFF, scoop the cooked quinoa into a large bowl. and fluff with a fork to separate the grains. Let it cool to room temperature.
6. Drizzle cooled quinoa with olive oil and toss well to coat. Add the fresh squeezed orange juice, macerated cranberries, and chopped herbs and toss again. Season with freshly ground black pepper, to taste. Add more olive oil or orange juice if needed.
7. Add the blueberries, edamame, watermelon, and chopped herbs, to the quinoa, and toss lightly. Top with slivered almonds before serving.

Asian Ginger Chicken Soup

Serves 6 – 8

In China, soups are traditionally thought to hold healing properties. Serve this rich and distinctive soup with 3 to 4 cups of short grain white or basmati rice.

6 cups water	2 teaspoons sesame oil
4 cups chicken broth, low-sodium, canned or boxed	4 tablespoons oyster sauce, or more to taste
8 - 10 chicken thighs, bone in	2 tablespoons low sodium soy sauce, or more to taste
1 head garlic, top trimmed and discarded	2 bay leaves
2 teaspoons Kosher salt	4 star anise
2 - 3 tablespoons fresh grated ginger	1 whole dried red chili pepper, optional
1 Spanish onion	3 – 4 cups fresh baby bok choy, sliced in half
4 carrots, diced	2 cups fresh bean sprouts
4 stems celery, diced	1 bunch fresh cilantro (may substitute fresh parsley)
1 - 2 cups sliced fresh shitake mushrooms, stems removed	Asian chili paste

1. Place all ingredients into the cooking pot.
2. Using the SLOW COOK function, program the Rice Cooker to cook on HIGH for 4 hours, program the KEEP WARM time for 30 minutes.
3. During the last half hour of cooking, add the steam tray to the top of the cooking pot. Arrange bok choy in the steam tray, close lid and continue cooking.
4. After the Rice Cooker advances to the 4-hour KEEP WARM cycle, press the POWER button to turn the Rice Cooker OFF.
5. Carefully remove steam tray and bok choy. Set aside.
6. Remove chicken from soup. Allow to cool. Remove skin, bones, cartilage and shred. Set aside.
7. Strain soup. Cool and defat.
8. Ladle soup into bowls and top with the shredded chicken, bean sprouts and cilantro. Serve with Asian chili paste on the side, if desired.

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.

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For customer service questions or comments

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