

### Your Guarantee

If this product is found to be faulty as a result of faulty materials or workmanship within one year from date of purchase, it will be repaired free of charge.

This guarantee is subject to the following terms:

- Sunpentown must be notified of the fault.
- Proof of purchase must be presented to Sunpentown's nominated representative.
- The warranty will be void if the product if modified, misused or repaired by an unauthorized person.
- The warranty after repair will not be extended beyond the original oneyear period.
- All replacement parts will be new or reconditioned.
- Parts, which are replaced, become the property of Sunpentown.
- The warranty applies for the use of the product in the USA only.

#### What is NOT COVERED:

- Warranty does not include freight charges.
- Incidental or consequential damage caused by possible defects with this product.
- Damage to product caused by improper power supply voltage, accident, fire, floods or acts of nature.
- Failure of product resulting from unauthorized modifications to the product.
- Improper installation or failure to perform the necessary maintenance.

This GUARANTEE is in addition to your Statutory Rights

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# **Operating Manual**

# **Electric Rice Cooker**

Model: SC-0800 (4 cups) Model: SC-1201 (6 cups) Model: SC-1812 (10 cups)



Please read this manual thoroughly before operating this unit.

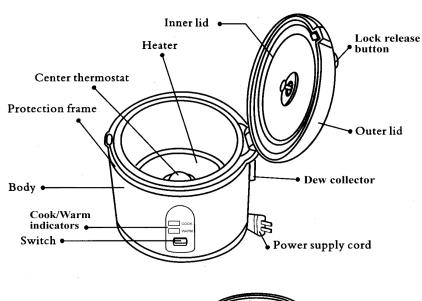
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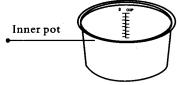
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# **SPECIFICATION**

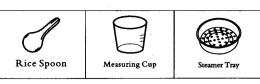
MODEL	SC-0800	SC-1201	SC-1812	
CAPACITY	4 cups / 0.8L	6 cups / 1.2 L	10 cups / 1.8L	
VOLTAGE	120V / 60Hz			
POWER	350W	500W	700W	
NET / GROSS WEIGHT	4.1 / 4.7 LBS	5.3 / 6.0 LBS	7 / 7.5 LBS	
UNIT DIMENSION	9.4 x 9.4 x 9.8 in.	10.6 x 10.6 x 10.6 in.	11.5 x 11.5 x 12 in.	

# **PARTS IDENTIFICATION**





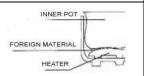
# **ACCESSORIES**



★ The 4 Cups Rice Cooker Without Steamer Tray.

### **PRECAUTIONS**

- 1. Rice cooker will not function without inner pot in place.
- Always keep bottom of inner pot and heater clean and dry. Any foreign material between pot and heater will cause cooker to malfunction.



 Do not attempt to force down the cooking switch if button cannot be easily pressed. Please check if inner pot is properly placed with lid securely closed or cooker just finished cooking.



 Rice cooker should be placed on a stable surface.
 Do not expose to water, high humidity or direct heat substance.



- 5. Do not cover the unit when cooker is in use.
- Do not use inner pot directly on gas or electric stove.



7. Do not immerse cooker in water and avoid placing near heat source.



### **HOW TO COOK RICE**

- 1. Measure rice with the measuring cup and place in a large bowl.
  - Wash rice thoroughly until water is relatively clear.
  - Do not wash rice in the inner pot.



- 2. Transfer washed rice to the inner pot. Add water to the number mark, according to how many cups of rice washed.
  - For example, for 4 cups of rice, add water to Level Indicator 4.
  - Do no cook more than maximum allowed or add water above Maximum Level.



- 3. Place inner pot into cooker and turn slightly left to right to ensure the pot is sitting properly.
  - Wipe the inner pot's exterior dry before placing in cooker. Water droplets on the exterior may cause crackling noise while cooking and damage the unit.



- 4. Gently close the outer lid till it clicks
  - If outer lid is not closed securely, cooking will be affected.



5. Attach power cord to cooker before connecting power supply. Press down the switch button. The "Cook" indicator will light up, indicating the cooking process has started.



- When power cord is attached, the "Keep Warm " indicator will be lit this does not mean unit is cooking.
- 6. When rice is done, switch button will pop up and indicator light switches to "Keep Warm" this indicates the keep warm function has started.



- For best results, leave lid closed for at least 15 minutes after unit switched to Keep Warm.
- 7. Using a plastic or wooden scoop, gently mix rice.
  - "Keep Warm" function will continue until cord is unplugged.



### **HOW TO KEEP RICE WARM AND TASTY**

#### Washing rice

Bran may give an unpleasant odor to cooked rice. Wash thoroughly and quickly to effectively remove bran.

#### Keep warm time

Keeping cooked rice warm or using "Keep Warm" function for more than the unit's capability may cause discoloration or generate objectionable odor. The sooner cooked rice is served, the better it will taste.

SC-0800 = 5 hours / SC-1201 = 12 hours / SC-1812 = 12 hours

#### Minimum quantity of rice to keep warm

When using the keep warm cycle, be sure to have at least 4 to 6 bowls of cooked rice in the inner pot.

#### Inner lid

Be careful not to deform it, avoid rough handling. Deformed or dented inner lid will affect the cooking and keep warm performance.

#### Note

- To prevent odor or dried and discolored rice, keep the outer lid securely closed after serving.
- Do not leave the rice scoop or other utensils in the inner pot while unit is in "Keep Warm" function.
- Do not use the "Keep Warm" feature to reheat leftover cold rice.

# **HOW TO USE STEAMER**

- PLACE INNER POT INTO COOKER
- 2. ADD WATER INTO INNER POT
  - Water level should not exceed bottom of steamer
- 3. PLACE STEAMER ON TOP OF INNER POT
- 4. PLACE PREPARED FOOD IN STEAMER
- 5. STEAMING TIME
  - Steaming time will vary according to steam temperature, amount of water and voltage of power source.
  - More water added equals longer steaming time.
- 6. STEAMING ABILITIES
  - Bread or equivalent
  - Vegetables and meat, such as chicken or fish.

# **HOW TO INSTALL AND REMOVE DEW COLLECTOR**

- 1. To remove hold the sides securely and pull.
- 2. To install align the clips and push in gently.

# **HOW TO CLEAN**

If unit just finished cooking, allow the body to cool down before cleaning.

- Unplug unit from power source.
- Wipe the outer body and outer lid with clean, damp cloth.
- Remove inner pot and inner lid from cooker. Clean under water, with mild detergent. Rinse thoroughly and wipe dry with soft cloth.
- Do not clean any portion of cooker with abrasive or harsh cleaners.
- Do not immerse any part of the cooker in water or any other liquid, other than inner pot, steamer, inner lid and dew collector.
- Grains of rice or other foreign objects may stick to heating plate. These must be removed to prevent improper cooking. To remove objects stuck on the heating plate, use a soft steel wool. Ensure the heating plate is smooth and polished for proper contact.
- Improper cleaning of cooker may result in unpleasant odors.
- Any residue of vinegar or salt on inner pot surface may cause corrosion.

#### **Non-Stick Inner Pot**

- When serving rice, always use plastic or wooden scoop.
- Do not use a metal scoop, spoon or spatula.
- Never leave spoons, fork, bowls, etc inside inner pot.
- Do not wash inner pot with abrasive or harsh cleaners. Use a soft sponge or cloth.
- The non-stick coating my discolor after repeated use, this will not affect the non-stick property.

#### IMPORTANT:

If the AC cord is damaged, it must be replaced by the manufacture or similarly qualified electrician to avoid hazards. The rice cooker is fitted with thermal fuse for safety purposes. If rice cooker is switched on without inner pot, the thermal fuse will cut off after a short period of time. The unit can only resume after it has cooled off.

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