

Oster®

For product questions contact:
Sunbeam Consumer Service

USA : 1.800.334.0759
Canada : 1.800.667.8623
www.oster.com

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Oster®

User Manual **Deluxe Multi-Use
Rice Cooker**

Manual de Instrucciones **Olla Arrocera
Multiusos de Lujo**

Manuel d'Instructions **Cuiseur à Riz
Multifonctions de Luxe**

**MODELS/MODELOS
MODÈLES**

4715, 4717, 4721



Visit us at www.oster.com

IMPORTANT SAFEGUARDS

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

READ ALL INSTRUCTIONS

- Make sure the voltage in your outlet is the same as the voltage indicated on the appliance's rating label.
- To protect against risk of electric shock, do not immerse the cord, plug or cooking unit in water or any other liquid.
- Do not touch hot surfaces. Use handles.
- This appliance should not be used by children.
- Extreme caution must be exercised when any appliance is used near children.
- Unplug from wall outlet when not in use and before cleaning. Allow to cool before cleaning or storing this appliance.
- Never yank the cord to disconnect the cooking unit from the outlet. Instead, grasp the plug and pull to disconnect.
- Do not operate any appliance if the cord is damaged. Do not use this appliance if the unit malfunctions, if it is dropped or has been damaged in any manner. In order to avoid the risk of an electric shock, never try to repair the multi-use rice cooker yourself. Take it to an authorized service station for examination and repair. An incorrect re-assembly could present a risk of electric shock when the multi-use rice cooker is used.
- The use of accessories or attachments not recommended by the manufacturer may cause fire, electrical shock or injury.
- Do not use outdoors or for commercial purposes.
- Do not use this appliance for purposes other than the one for which it was designed.
- Do not let the electrical cord hang over the edge of the table or countertop, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner or heated oven.
- Use on a heat-resistant, flat level surface only.
- Use extreme caution when moving any appliance containing hot food, water or other liquids.
- Open cover carefully to avoid scalding and allow water to drip into the inner pot.
- Do not operate unless the cover is locked in the closed position.
- To disconnect, remove plug from outlet.
- Always unplug after use. The appliance will remain on unless unplugged.
- **CAUTION:** This appliance generates heat during use. Proper precautions must be taken to prevent the risk of burns, fire or other damage to persons or property.
- Do not obstruct the steam release vent during the cooking process.
- When using this appliance, provide adequate ventilation above and on all sides for air circulation. Do not allow this appliance to touch curtains, wall coverings, clothing, dish towels or other flammable materials during use.

- Keep the bottom of the inner pot and the surface of the heating plate free from any foreign matter to prevent operating malfunctions.
- Always attach the plug to the appliance first, then plug the cord into the wall outlet.
- Use with wall receptacle only.

THIS UNIT IS FOR HOUSEHOLD USE ONLY

For 120V and 127V Markets Only

This appliance has a polarized alternating current plug (*one blade is wider than the other*). To reduce the risk of electric shock, as a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not insert fully in the outlet, reverse the plug. If it still fails to fit, contact a qualified electrician. **DO NOT ATTEMPT TO DEFEAT THIS SAFETY FEATURE.**

EXTENSION CORD USE

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if care is exercised in its use. If an extension cord is used, the electrical rating of the cord must be at least as great as the electrical rating of the appliance. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

SAVE THESE INSTRUCTIONS

WELCOME

Congratulations on your purchase of an OSTER® Deluxe Multi-Use Rice Cooker! To learn more about OSTER® products, please visit us at www.oster.com.

BEFORE USING YOUR OSTER® MULTI-USE RICE COOKER

Before using your OSTER® Deluxe Multi-Use Rice Cooker for the first time, clean the inner pot, inner lid, rice paddle, measuring cup and steamer tray.

To remove the inner lid, gently grip the outer edges with both hands, and slowly pull the lid towards you. To replace the inner lid, grip the outer edges with both hands, making sure that the smaller rubber centerpiece is facing towards you. Depress the lid into the center pin until it is securely fastened.

To remove the condensation collector cup, grip both sides of the condensation collector and pull it outward. To mount the condensation collector, fit the bottom end into position first and push forward the top part until it locks into position.

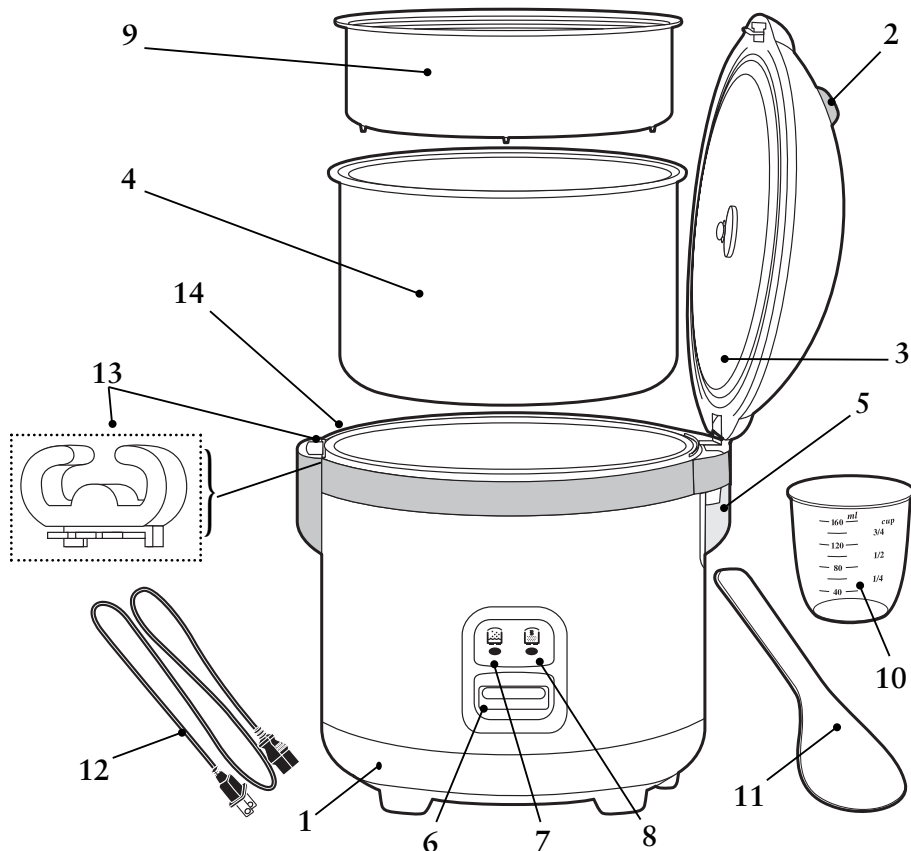
NOTE: Empty the condensation collector cup after each use.

To secure the rice paddle holder clip, gently slide the rice paddle holder clip into the rice paddle holder clip attachment.

DO NOT IMMERSE THE HEATING BODY OF THE DELUXE MULTI-USE RICE COOKER IN WATER OR ANY OTHER LIQUID!

PARTS IDENTIFICATION

Before using your Automatic Rice Cooker for the first time, you must become familiar with all of the parts. Read all Instructions and Safeguards carefully.



- | | |
|-------------------------------------|---------------------------------|
| 1. Heating Body | 8. Keep Warm Indicator Light |
| 2. Lid Release Button | 9. Steamer Tray |
| 3. Inner Lid | 10. Measuring Cup (160 ml) |
| 4. Inner Pot with Non-Stick Coating | 11. Rice Paddle |
| 5. Condensation Collector Cup | 12. Electric Cord |
| 6. Cooking Switch | 13. Rice Paddle Holder Clip |
| 7. Cooking Indicator Light | 14. Rice Paddle Clip Attachment |

USING YOUR OSTER® DELUXE MULTI-USE RICE COOKER

- Wash the rice in a separate bowl, if desired.
- Make sure the appliance is unplugged.
- Measure raw rice for desired amount with the measuring cup provided (160 ml). One cup of uncooked rice will make about two cups of cooked rice. Add rice to the inner pot. **NOTE: Measuring cup provided is equivalent to 5.33 oz.**
- Using the measuring cup provided (160 ml) add 1-1/2 cups of water for each cup of raw rice to be cooked. For example, to cook 4 cups of raw rice add 6 cups of water. There are numerous varieties of rice depending upon region of origin and use.

Oriental/ Soft Rice	2 Cups Water	1 Cup Rice
Basmati/Indian Firm Rice	1-1/2 Cups Water	1 Cup Rice
Brown Rice Varieties	2 Cups & 2 Tbsp. Water	1 Cup Rice

- For stickier rice, add slightly more water. For fluffier rice, use slightly less water.
- Set the inner pot into the heating body. Make sure that the inner pot sits directly in contact with the heating plate by turning it slightly from right to left until it is seated properly.
- Close the outer lid firmly and lock shut. **DO NOT OPERATE THIS UNIT UNCOVERED. STEAM IS GENERATED DURING USE.**
- Plug the cord into an electrical outlet. Switch the multi-use rice cooker on by pushing down the cooking switch. Make sure the red cooking indicator light illuminates.
- When your rice is cooked, the cooker will automatically switch to the warm function and the yellow keep warm indicator light will illuminate. The unit will stay in the warm function until the unit is disconnected from the wall outlet.
- The cooker will keep rice warm automatically. When the rice temperature dips below a preprogrammed temperature setting, the red cooking indicator light will illuminate again, indicating that the heat preservation process has begun.
- Allow the unit to cool completely before cleaning.
- Disconnect from the wall outlet when not in use.

HINTS FOR BEST RESULTS

- For best results, do not open the unit immediately after the cooking cycle has completed. The rice should be allowed to settle for several minutes before serving.
- Stir the rice thoroughly before serving.
- Do not keep rice warm for more than 12 hours.
- For softer rice it is recommended that you allow the rice and water to soak in the inner pot for 10-20 minutes before cooking.
- **DO NOT** use metal utensils or sharp metal objects, as this will damage the non-stick coating of the inner pot.
- Do not warm up the rice again after the unit has been unplugged.
- Empty the condensation collector cup after each use.

USING THE STEAMER TRAY

Steam cooking vegetables retain more nutrients than boiling or baking, while preserving the bright, attractive color.

- Prepare vegetables by washing, peeling and then cutting into smaller-sized pieces.
- Make sure the unit is unplugged.
- Fill the inner pot with the appropriate amount of water. *(See chart on the next page)*
- Set the inner pot into the heating body. Make sure that the inner pot sits directly in contact with the heating plate by turning it slightly from right to left until it is seated properly.

- Place vegetables in the steamer tray and position the basket in the inner pot.
- Close the outer lid firmly and lock shut. **DO NOT OPERATE THIS UNIT UNCOVERED. STEAM IS GENERATED DURING USE.**
- Plug the cord into an electrical outlet. Switch the multi-use rice cooker on by pushing down the cooking switch. Make sure the red cooking indicator light illuminates.
- **Time the cooking manually according to the chart below.** The unit will automatically switch to keep warm should all the water evaporate. If all the water evaporates and you wish to extend the cooking cycle, add more water.

NOTE: If steaming while cooking rice, cook times may vary.

Steaming Fresh Vegetables

VEGETABLE	QUANTITY	WATER	TIME
Green Beans	10 ounces / 300 g	1/3 Cup / 50 ml	30-35 minutes
Broccoli	10 ounces / 300 g	1/3 Cup / 50 ml	30-35 minutes
Carrots (Sliced)	8 ounces / 200 g	1/3 Cup / 50 ml	30-35 minutes
Cauliflower	8 ounces / 200 g	1/3 Cup / 50 ml	30-35 minutes
Corn (Kernel)	10 ounces / 300 g	1/3 Cup / 50 ml	40-45 minutes
Peas	10 ounces / 300 g	1/3 Cup / 50 ml	30-35 minutes
Spinach	5 ounces / 150 g	1/3 Cup / 50 ml	20-30 minutes
Mixed Vegetables	10 ounces / 300 g	1/3 Cup / 50 ml	30-35 minutes

NOTE: These times are approximate. It is recommended that you monitor the steaming process and adjust the cooking time according to your preference. Stir vegetables occasionally during the cooking process.

- Once the vegetables have been steamed according to your personal preference, remove the steamer tray from the multi-use rice cooker.
- Disconnect from the wall outlet and allow the unit to cool completely before cleaning.

CARE AND CLEANING

- The multi-use rice cooker should be cleaned after each use.
- Unplug the unit from the wall outlet and allow to cool completely before cleaning.
- **DO NOT IMMERSE THE HEATING BODY IN WATER OR ANY OTHER LIQUID.**
- Do not use abrasive cleaners, scouring pads or steel wool.
- To wash the inner pot, fill with hot water and let it soak. Wash with a sponge and dry thoroughly or use dishwasher (*top rack only*).
- The inner lid, measuring cup, rice paddle, condensation collector cup and steamer tray should be washed with hot soapy water, rinsed and dried or use dishwasher.
- To clean the exterior, lightly wipe with a damp cloth or sponge. Dry thoroughly with a soft cloth.
- Grains of rice or other foreign matter may stick to the heating plate. These must be removed to prevent inadequate cooking. To remove rice, smooth sandpaper may be used. Smooth out and polish the spot for good contact between the heating plate and the bottom of the inner pot.
- **DO NOT** use metal utensils or sharp metal objects such as a knife, as this will damage the non-stick coating.

One-Year Limited Warranty

Sunbeam Products, Inc., or if in Canada, Sunbeam Corporation (Canada) Limited (collectively "Sunbeam") warrants that for a period of one year from the date of purchase, this product will be free from defects in material and workmanship. Sunbeam, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty.

This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. Sunbeam dealers, service centers, or retail stores selling Sunbeam products do not have the right to alter, modify or any way change the terms and conditions of this warranty.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than Sunbeam or an authorized Sunbeam service center. Further, the warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

What Are the Limits on Sunbeam's Liability?

Sunbeam shall not be liable for any incidental or consequential damages caused by the breach of any express, implied or statutory warranty or condition.

Except to the extent prohibited by applicable law, any implied warranty or condition of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty.

Sunbeam disclaims all other warranties, conditions or representations, express, implied, statutory or otherwise.

Sunbeam shall not be liable for any damages of any kind resulting from the purchase, use or misuse of, or inability to use the product including incidental, special, consequential or similar damages or loss of profits, or for any breach of contract, fundamental or otherwise, or for any claim brought against purchaser by any other party.

Some provinces, states or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights that vary from province to province, state to state or jurisdiction to jurisdiction.

How To Obtain Warranty Service

In the U.S.A. –

If you have any question regarding this warranty or would like to obtain warranty service, please call 1.800.334.0759 and a convenient service center address will be provided to you.

In Canada –

If you have any question regarding this warranty or would like to obtain warranty service, please call 1.800.667.8623 and a convenient service center address will be provided to you.

In the U.S.A., this warranty is offered by Sunbeam Products, Inc., located in Boca Raton, Florida 33431. In Canada, this warranty is offered by Sunbeam Corporation (Canada) Limited, located at 5975 Falbourne Street, Mississauga, Ontario L5R 3V8.

PLEASE DO NOT RETURN THIS PRODUCT TO ANY OF THESE ADDRESSES OR TO THE PLACE OF PURCHASE.

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