



RCS200

IMPORTANT SAFEGUARDS

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

1. READ ALL INSTRUCTIONS BEFORE USING.
2. Do not touch hot surfaces. Use pot holders when removing cover or handling hot containers. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plug or heating unit in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or has been damaged in any manner. Return appliance to Rival® (see warranty) for examination, repair or adjustment.
7. The use of accessory attachments not recommended by Rival® may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over the edge of the table or counter, or touch heated surfaces.
10. To protect against burns caused by accidental spillage of hot liquid, locate unit on a level and firm surface away from traffic areas where bumping could upset it.
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 any appliance containing hot food, water or other hot liquids.
13. To disconnect, remove plug from wall outlet.
14. Do not use appliance for anything other than intended use.
15. To reduce the risk of electrical shock, cook only in the inner pot.
Do not pour liquid into outer pan.

Rice Cooker/Steamer



Instruction Manual

READ AND SAVE THESE INSTRUCTIONS

SAVE THESE INSTRUCTIONS

This appliance is for HOUSEHOLD USE ONLY. No user-serviceable parts inside this rice cooker. Power Unit never needs lubrication. Do not attempt to service this product. 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 marked electrical rating of the extension cord should be at least as great as the electrical rating of the RICE COOKER. 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. Do not immerse base in water or other liquids. No liability can be accepted for any damage caused by non-compliance with these instructions or any other improper use or mishandling.

POLARIZED PLUG



This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into 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 attempt to modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet.

Congratulations on the purchase of your new RICE COOKER! You are now the proud owner of an extremely versatile and effective appliance.

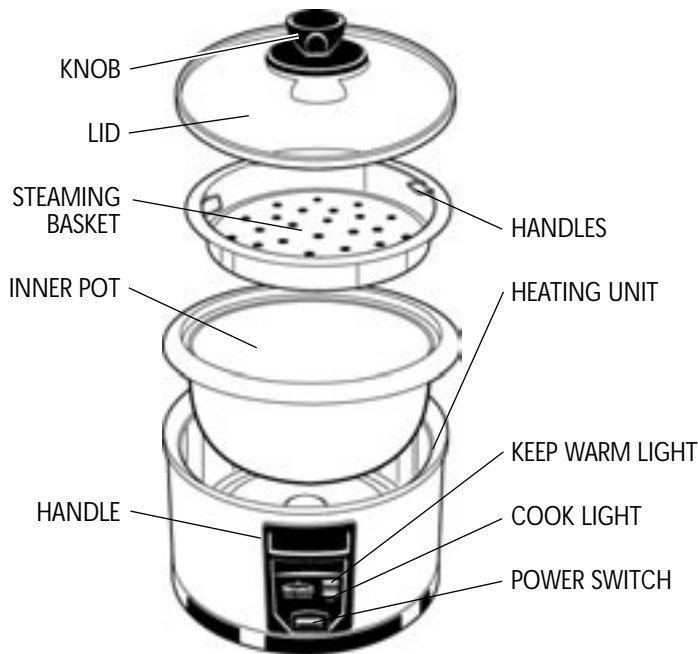
You can expect perfect rice every time as well as prepare great soups and stews, steam vegetables and even bake a cake!

Be sure to visit the Rival web site at www.rivalproducts.com for more about your RICE COOKER and the many different ways you can use it!

MORE IMPORTANT SAFEGUARDS

- CAUTION: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent risk of burns, fires or other damage to persons or property.
- All users of this appliance must read and understand this OWNER'S MANUAL before operating or cleaning this appliance.
- The cord of this appliance should be plugged into a 120 volt AC electrical outlet only.
- When using this appliance, provide adequate air space above and on all sides for air circulation. Do not allow this appliance to touch curtains, wall coverings, clothing, dishtowels or other flammable materials during use.
- Do not leave appliance unattended during use.
- This appliance generates steam. Do not operate uncovered.
- If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair the malfunctioning appliance. Do not use the INNER POT or LID if cracked or chipped.
- This appliance is for HOUSEHOLD USE ONLY.
- Unplug the RICE COOKER when not in use.
- Use the RICE COOKER on a hard, flat surface. Do not place near heat, an open flame or on a soft surface (such as carpeting). Avoid placing it where it may tip over during use. Dropping the RICE COOKER may cause it to malfunction.
- Avoid electrical shock by unplugging before washing or adding water.
- To avoid burns, stay clear of the steam vent during cooking. Also, wait for the RICE COOKER to cool down completely before touching or cleaning the LID, INNER POT, or HEATING PLATE.
- Never use the INNER POT on a gas or electric cook top or an open flame.
- Do not leave the RICE PADDLE or MEASURING CUP in the INNER POT while unit is on and in use.
- Please use measuring cup that was provided in the Rice Cooker. A standard measuring cup SHOULD NOT BE USED.

KNOW YOUR RICE COOKER



PREPARING YOUR RICE COOKER FOR USE

Clean the LID, INNER POT, RICE PADDLE and MEASURING CUP, following the cleaning instructions on page 10.

DO NOT IMMERSE THE HEATING UNIT OF YOUR RICE COOKER IN WATER OR OTHER LIQUIDS.

HOW TO USE YOUR RICE COOKER

1. Measure the amount of rice you would like to cook. A $\frac{3}{4}$ cup (160 ml) MEASURING CUP is included with your RICE COOKER. Filling the MEASURING CUP with uncooked rice will make about 2 cups of cooked rice. NOTE: The RICE COOKER is capable of cooking up to 10 MEASURING CUPS of uncooked rice. Many varieties of rice can be used, including basmati, wild rice, black rice, Arborio, risotto, saffron rice, short and long grain. Do not use instant rice with this RICE COOKER. Whole grains such as barley can also be prepared with the RICE COOKER. Follow package directions.
2. Wash the measured rice in a separate bowl, if desired.
3. Put rice in the INNER POT and add water. Approximately $1\frac{1}{2}$ plastic measuring cups of water per 1 plastic measuring cup of rice. For every additional cup of uncooked rice increase water by 1 cup. For example, to cook 4 cups of uncooked rice, add $4\frac{1}{2}$ MEASURING CUPS of water. Adjust the amount of water to your personal taste.
4. Brown rice will take longer to cook. We suggest adding an additional $\frac{3}{4}$ cup of water.
5. Set the INNER POT into the rice cooker. Make sure that the INNER POT is in direct contact with the HEATING PLATE by turning it slightly from left to right until it properly fits onto the HEATING PLATE. NOTE: If the outside of the INNER POT is wet when placed in the RICE COOKER, this may cause a crackling noise until the unit heats up. Also, this may damage the inner working of the appliance, so always wipe the outside of the pot completely before use.
6. Cover with the LID. WARNING: Do not operate this appliance uncovered – steam is generated during use.
7. Plug the cord into a 120 volt AC electrical outlet. Switch the RICE COOKER ON by pushing the button down. Make sure the COOK LIGHT is on. Steaming will begin shortly.
8. The switch will pop up and the KEEP WARM LIGHT will come on when cooking is complete. NOTE: The length of steaming time is subject to your own personal taste.
9. After cooking it is important to let the rice stand for 5-10 minutes

HOW TO USE YOUR RICE COOKER (CONTINUED)

of steaming without removing the LID. Carefully open the LID, taking care to avoid escaping steam. Use the RICE PADDLE, or other long handled utensils, to mix the rice well to allow steam to escape.

CAUTION: Steam will escape. Do not touch the INNER POT or HEATING UNIT until they have cooled.

10. Allow the appliance to cool completely before cleaning.
11. Disconnect the plug from the wall outlet when not in use.

COOKING HINTS

- Washing rice – Bran gives an unpleasant smell to the cooked rice. Be sure to wash rice thoroughly. Washing with water effectively removes bran quickly and thoroughly. NOTE: Some rice suppliers suggest not washing rice because vitamins may be lost.
- After use, wash the INNER POT and LID in warm, soapy water.
- Rinse thoroughly and dry.
- Avoid keeping the RICE COOKER in operation:
 - When there is only a small amount of rice left in the INNER POT
 - When RICE PADDLE and/or MEASURING CUP is inside the RICE COOKER
 - To warm up cold rice

RICE/WATER MEASUREMENT CHART

Rice Uncooked	Water with Measuring Cup Provided	Water Line Inside Inner Pot	Amount of Cooked Rice
1 Cup	1½ Cups	Line 1	2 Cups
2 Cups	2½ Cups	Line 2	4 Cups
3 Cups	3½ Cups	Line 3	6 Cups
4 Cups	4½ Cups	Line 4	8 Cups
5 Cups	5½ Cups	Line 5	10 Cups
6 Cups	6½ Cups	Line 6	12 Cups
7 Cups	7½ Cups	Line 7	14 Cups
8 Cups	8½ Cups	Line 8	16 Cups
9 Cups	9½ Cups	Line 9	18 Cups
10 Cups	10½ Cups	Line 10	20 Cups

HOW TO USE YOUR STEAMING BASKET

1. Clean and prepare your food or vegetables.
2. Place the INNER POT into the RICE COOKER HEATING UNIT. The length of steaming time is subject to your own personal tastes: depending if you prefer al dente (crunchy) or more well done steamed vegetables.
3. Find the vegetable on the steaming chart on the following chart. Measure the water needed according to the time vegetables are required to cook. Add water accordingly to the INNER POT.
 - 4 ounces of water = 7 - 9 minutes
 - 8 ounces of water = 15 - 17 minutes
4. Place the STEAMING BASKET on the rim of the INNER POT.
5. Add vegetables and put the LID onto the appliance. Switch to COOK position for the appropriate time as shown in the chart.
6. Please unplug this appliance after use.

STEAMING TIME AND TEMPERATURE

The steaming times in this chart are a guide and should be adjusted to suit the different quantities or thickness of food and to suit your own taste.

VEGETABLE	COOKING TIME
Asparagus	8 – 10 minutes
Bean Sprouts	3 – 4 minutes
Beans: Green, Wax, French cut	8 – 10 minutes
Broccoli	11 – 13 minutes
Brussel Sprouts	11 – 13 minutes
Cabbage, shredded	6 – 8 minutes
Cabbage, wedges	14 – 16 minutes
Carrots	8 – 10 minutes
Cauliflower	11 – 13 minutes
Celery	8 -12 minutes
Collared Greens, Spinach	6 – 11 minutes
Mushrooms (fresh, sliced)	3 – 4 minutes
Pea Pods	4 – 6 minutes
(1) Potato	10 – 12 minutes
(3) Potatoes	19 – 22 minutes
Squash (Acorn, Butternut)	13 -16 minutes
Zucchini	10 -12 minutes

*Altitude affects the temperature at which water boils and thus the cooking time. It's especially true at high altitudes where longer cooking times are necessary. We have outlined a general guide to follow. Test for desired consistency when cooking times indicated have been reached. As you cook with this appliance, adapt times and measurements to your own personal tastes.

HOW TO CLEAN YOUR RICE COOKER

This appliance should be cleaned after every use.

- Unplug the RICE COOKER when not in use or before cleaning. Never immerse HEATING UNIT in water or any other liquids. Allow the RICE COOKER to cool completely before cleaning.
- Do not use abrasive cleaners, scouring pads or steel wool to clean the RICE COOKER.
- To clean the HEATING UNIT, lightly wipe the exterior with a damp cloth or sponge. Do not immerse the HEATING UNIT into water or any other liquid. Dry thoroughly with a soft cloth.
- The INNER POT is coated with a non-stick coating to make cleanup easier. To clean, remove the INNER POT from the RICE COOKER and fill with hot water from the tap. Let it sit for a while and then wash with hot, soapy water. Rinse thoroughly and dry.
- The MEASURING CUP and RICE PADDLE can be washed in warm, soapy water. They are not dishwasher safe.
- Wipe down the inside of the LID, if necessary, with a clean, damp cloth or sponge.
- Make sure that the grains of rice do not stick to the HEATING PLATE in the bottom of the HEATING UNIT. If this occurs, remove immediately. If grains of rice are stuck onto the HEATING PLATE, a non-abrasive pad can be used to remove it. Polish the area for good contact between the HEATING PLATE and the bottom of the INNER POT.
- This appliance has no user serviceable parts. Do not attempt to repair this appliance yourself as you could cause damage to yourself and to this appliance. Contact Rival® Customer Service. (See warranty)
- This appliance is for HOUSEHOLD USE ONLY.
- Do not use bleach, vinegar, or other harsh chemicals to clean the RICE COOKER.

LIMITED ONE-YEAR WARRANTY

Rival® warrants this product to be free from defects in materials or workmanship for one (1) year from date of original purchase. If you have a claim under this warranty please follow these procedures:

- 1) Within the first 45 days from date of original purchase, defective product should be returned to original place of purchase for replacement (with proof-of-purchase).
- 2) Within the first 12 months from date of purchase Rival will repair or replace (at no charge) the defective product if it is delivered freight prepaid during that period to an authorized service station. To obtain warranty service visit:

www.rivalproducts.com

Or, you may write to Rival c/o The Holmes Group, attention: Consumer Returns, 32 B Spur Drive, El Paso, TX 79906. Proof of purchase is required when requesting warranty service - SAVE YOUR SALES RECEIPT. This warranty is extended only to the original purchaser and does not apply to commercial use, unreasonable use, or to damage to the product (not resulting from defect or malfunction) while in the possession of the consumer. **Rival disclaims all responsibility for consequential, incidental, or commercial losses caused by the use of this product.** Some states do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you. This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state.



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