### **CUSTOMER ASSISTANCE**

If you have a claim under this warranty, please call our Customer Assistance Number. For faster service, please have the model, type and series numbers ready for the operator to assist you. These numbers can be found on the bottom of your appliance. MODEL:

TYPE:

SERIES:

Customer Assistance Number 1-877-207-0923 (US) or 1-877-556-0973 (Canada) Keep these numbers for future reference!

For more information, please visit us at www.walmart.com

### TWO-YEAR LIMITED WARRANTY

#### What does your warranty cover?

 Any defect in material or workmanship.

# For how long after the original purchase?

Two years.

#### What will we do?

- Provide you with a new one!
- For those items still under warranty but no longer available, WAL-MART reserves the right to replace with a similar GE branded product of equal or greater value.

#### How do you make a warranty claim?

- Save your receipt.
- Properly pack your unit. We recommend using the original carton and packing materials.
- Return the product to your nearest WAL-MART store or call Customer Assistance at 1-877-207-0923 (US) or 1-877-556-0973 (Canada)

#### What does your warranty not cover?

- Parts subject to wear, including, without limitation, glass parts, glass containers, cutter/strainer, blades, seals, gaskets, clutches, motor brushes, and/or agitators, etc.
- Commercial use or any other use not found in printed directions.
- Damage from misuse, abuse, or neglect, including failure to clean product regularly in accordance with manufacturer's instructions.

# How does state law relate to this warranty?

• This warranty gives you specific legal



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- rights, and you may also have other rights which vary from state to state or province to province.
- THİS WARRANİY IS IN LIEU OF ANY OTHER WARRANTY OR CONDITION, WHETHER EXPRESS OR IMPLIED, WRITTEN OR ORAL, INCLUDING, WITHOUT LIMITATION, ANY STATUTORY WARRANTY OR CONDITION OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.
- WAL-MART, GE AND THE PRODUCT MANUFACTURER EXPRESSLY DISCLAIM ALL RESPONSIBILITY FOR SPECIAL, INCIDENTAL AND CONSEQUENTIAL DAMAGES OR LOSSES CAUSED BY USE OF THIS APPLIANCE. ANY LIABILITY IS EXPRESSLY LIMITED TO AN AMOUNT EQUAL TO THE PURCHASE PRICE PAID WHETHER A CLAIM, HOWEVER INSTITUTED, IS BASED ON CONTRACT, INDEMNITY, WARRANTY, TORT (INCLUDING NEGLIGENCE), STRICT LIABILITY OR OTHERWISE. SOME STATES OR PROVINCES DO NOT ALLOW THIS EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL LOSSES SO THE FOREGOING DISCLAIMER MAY NOT APPLY TO YOU.

# What if you encounter a problem with this product while using it outside the country of purchase?"

 The warranty is valid only in the country of purchase and you follow the warranty claim procedure as noted.

#### MARKETED IN CANADA BY:

Wal-Mart Canada Corp. 1940 Argentia Road, Mississauga, Ontario L5N1P9

Printed in China



# Rice Cooker/Steamer



Item Stock Number 169063

UPC: 681131690638

For product service, call customer service at 1-877-207-0923 (US) or 1-877-556-0973 (Canada)

# **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. Call our toll-free customer service number for information on examination, repair or adjustment.
- 7. The use of accessory attachments not recommended by the manufacturer 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.

### SAVE THESE INSTRUCTIONS

#### THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

No user-serviceable parts inside this rice cooker.

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.

# SAVE THESE INSTRUCTIONS (CONT.)

### **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 steamed foods.

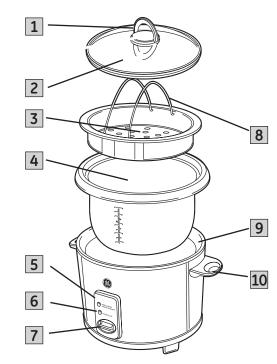
### **MORE IMPORTANT SAFEGUARDS**

- 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.

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### KNOW YOUR RICE COOKER

- 1 Knob
- 2 Lid
- 3 Steaming Basket
- 4 Inner Pot
- 5 Keep Warm Light
- 6 Cook Light
- 7 Power Switch
- 8 Handles
- 9 Heating Unit
- 10 Handle
- 11 Measuring Cup
- 12 Rice Ladle







### PREPARING YOUR RICE COOKER FOR USE

Clean the LID, INNER POT, RICE PADDLE, STEAMING BASKET and MEASURING CUP, following the cleaning instructions on page 8.

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

## HOW TO USE YOUR RICE COOKER

- Measure the amount of rice you would like to cook. A <sup>2</sup>/<sub>3</sub> 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 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 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, w\u00e1sh the INNER POT, STEAMING BASKET 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

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### RICE/WATER MEASUREMENT CHART

Rice Uncooked	Water with Provided Measuring Cup	Water Line Inside Inner Pot	Amount of Cooked Rice
1 Cup	1¹/₂Cups	Line 1	2 Cups
2 Cup	2 <sup>1</sup> / <sub>2</sub> Cups	Line 2	4 Cups
3 Cup	3¹/₂Cups	Line 3	6 Cups
4 Cup	4¹/₂Cups	Line 4	8 Cups
5 Cup	5¹/₂Cups	Line 5	10 Cups
6 Cup	6¹/₂Cups	Line 6	12 Cups
7 Cup	7¹/₂Cups	Line 7	14 Cups
8 Cup	8 <sup>1</sup> / <sub>2</sub> Cups	Line 8	16 Cups
9 Cup	9¹/₂Cups	Line 9	18 Cups
10 Cup	10 <sup>1</sup> / <sub>2</sub> 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 page. 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.

**NOTE:** The rice cooker doesn't automatically turn to warm setting when steaming is done, watch time and manually stop cooking cycle.

### 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.

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### 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, STEAMING BASKET 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.
- This appliance is for household use only.
- Do not use bleach, vinegar, or other harsh chemicals to clean the RICE COOKER.

**NOTES** 

E8 E9

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