

Operation

Cooking Tips

Wash the rice thoroughly before cooking. This helps to stop rice grains sticking together.

- A small amount of vegetable oil in the rice can help separate grains.
- Brown or wild rice may require additional water.

Using the Rice Cooker

The inner bowl features measurement lines inside as a guide. The cup provided is designed to measure the rice and water.

1. Measure the desired amount of rice using the measuring cup supplied.



Note: One cup of rice will produce approximately two cups of cooked rice.

2. Rinse the rice in a sieve under running water to remove excess bran and starch.
3. Pour the rice into the inner bowl. To achieve evenly cooked rice, spread evenly around the bowl.
4. Add the correct amount of water by using the measuring cup, or by filling the inner bowl to the appropriate level.



Note: Slightly reduce the amount of water for firmer rice, and increase the amount for softer rice.

5. Place the inner bowl into the rice cooker.



Note: Ensure there is no rice or moisture on the outside of the inner bowl.

6. Replace the lid (J193/CB944) or close the lid and press down until the latch snaps shut (J300).
7. Connect the rice cooker to the power.
8. Depress the lever to the COOK position. The Cook light turns on.
9. Once cooking is finished the switch automatically moves to the WARM position. The Warm light turns on.
10. Keep the lid closed for 10 - 15 minutes for best results.
11. Carefully open the lid, allowing any steam and condensation to run back into the rice cooker.



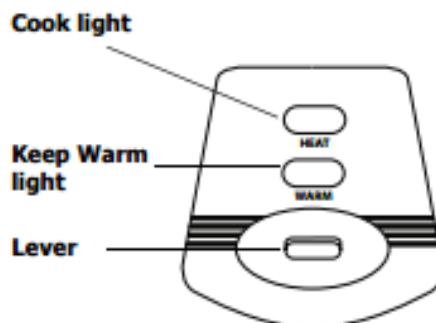
WARNING: Always take care to avoid the expulsion of steam when removing the lid. Always use heat proof gloves when removing the inner bowl after cooking.

12. Stir the rice and serve as quickly as possible.
13. Disconnect the appliance from the power supply.

Rice/Water Measurements

As a general guide, use one full cup of water to each full cup of rice.

Add slightly more water for softer rice, or slightly less water for firmer rice.



Model shown: J300