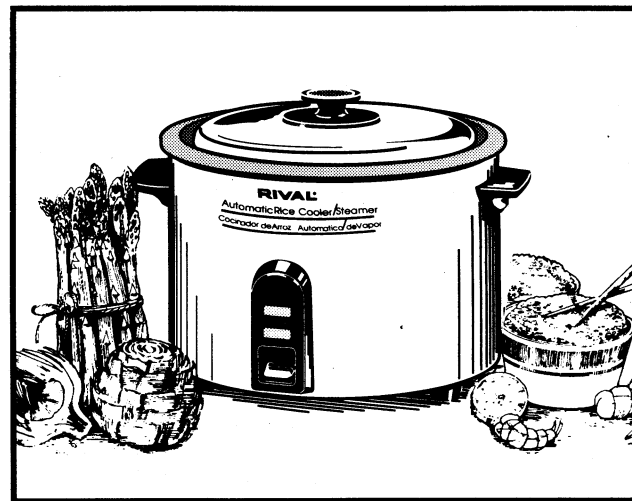


RIVAL®

Automatic Rice Cooker/ Steamer

**Cocinador de Arroz
Automático /de Vapor**



IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use pot holders when removing cover or handling hot containers.
3. To protect against electrical shock, do not immerse cord, plug or base unit in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use. Unplug before putting on or taking off parts, and allow to cool 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 the place of purchase for a replacement.
7. The use of accessory attachments not recommended by this appliance manufacturer may cause hazards.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.

11. Extreme caution must be used when moving an appliance containing hot food, water, or other hot liquids.
12. To disconnect, remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Lift and open cover carefully to avoid scalding, and allow water to drip into rice cooker.

SAVE THESE INSTRUCTIONS

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. An extension cord may be used with care; however, **the marked electrical rating should be at least as great as the electrical rating of the rice cooker.** The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled on by children or tripped over.

- This appliance for household use only.
- No serviceable parts inside.
- Do not attempt to service this product.

RIVAL MANUFACTURING CO.

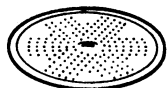
Kansas City, Mo. 64129

Know Your Rice Cooker



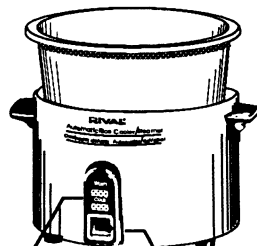
• Exterior Cover

Stainless steel. Covers inner pot.



• Steaming Rack

Anodized aluminum. Fits inside inner pot. Used for steaming vegetables.



• Inner Pot

Anodized aluminum. Fits inside heating base. Used for cooking rice or steaming vegetables. Markings for water amounts.

Indicator Lights

Control Lever

• Heating Base

Control lever with "Cook" and "Warm" indicator lights.

• Plastic Measuring Cup

6 oz./180 ml. capacity. Used to measure raw rice.



• Rice Paddle

Used to stir rice after cooking.



To Use / Rice Cooking

Before Using First Time: Wash all parts except heating base and cordset (see page 10).

1. Fill the plastic measuring cup brimful with standard raw, white enriched rice. The chart at right indicates amount needed for cooking.

Plastic Measures of Raw Rice	Approximate Cups of Cooked Rice
1	2
2	4
3	6
4	8
5	10
5½	11

Your Rice Cooker may be used to cook a variety of rice. Here are hints for cooking other popular varieties—just follow the instructions in the chart below. Note: Cooking times for rice varieties listed below will be longer than for standard raw, white enriched rice. Do not cook instant rice.

VARIETY	QUANTITY OF RICE	NUMBER OF PLASTIC MEASURES* OF WATER
Brown Rice	For Each Plastic Measure* of Rice	2½
Converted Rice		2½
Wild Rice		4

* The plastic measuring cup is **not** a standard 1 cup/8 ounce measure. Cup capacity is 6 ounces/180 milliliters.

To Use

2. Place inner pot into heating base and add rice.
3. Add cold water to rice up to desired line corresponding with number of plastic measures of rice. For example, if you have 3 measures of rice in the inner pot, add water to the line marked 3.
4. Place cover on inner pot.
5. Plug cord into 120 volt AC outlet and the "Warm" light will come on. Depress the control lever and the "Cook" light will also come on.
6. When rice is done, the lever will rise and the Cook indicator light will go off. Warm light will stay on. For best results, allow rice to sit undisturbed 15 minutes before removing cover. CAUTION: To prevent burns, remove cover carefully with a hot pad. Stir rice with paddle. Note: Cooking times will vary according to amount of rice and water used. Average time ranges from 20 to 40 minutes.
7. Serve rice immediately after stirring. Or replace cover and the Warm feature will keep rice hot 6 to 8 hours.
8. After using, unplug cord from wall outlet.

HINTS: Bottom layer of rice will be browned and is considered most flavorful.

There are many types of rice. Taste and hardness depend upon the quality of rice and the cooking time. For softer, more fluffy rice, add more water than specified; for firmer rice, add less water.

To Use/Steaming

1. Place steaming rack in inner pot.
2. Place fresh or frozen vegetables on top of rack. Pour indicated amount of water over vegetables. Note: Amounts of water shown in charts are for average doneness; add more or less as desired. Place cover on inner pot.
3. Plug cord into 120 volt AC outlet and the "Warm" light will come on. Depress the control lever and the "Cook" light will also come on.
4. When vegetables are done, lever will rise. Cook light will go off. Warm light will stay on.
5. Unplug cord from wall outlet.

FROZEN VEGETABLES

Variety	Quantity In Ounces	Cups of Water*	Approx. Time In Minutes
Artichoke hearts	9	1/3	15
Asparagus	10	1/3	12
Beans, Green or Wax	10	1/4	10
Broccoli spears	10	1/3	15
Brussels Sprouts	10	1/3	12
Carrots	10	1/4	10
Cauliflower	10	1/4	10
Corn, whole kernel	10	1/4	10
Lima Beans	10	1/3	12
Mixed Vegetables	10	1/4	12
Peas	10	1/4	10
Spinach	10	1/4	10
Squash	10	1/4	10

*Refers to standard (8 oz.) measuring cup.

FRESH VEGETABLES

Variety	Quantity	Cups of Water*	Approx. Time in Minutes
Artichokes, whole	2 large	2	45
Asparagus	1 pound	1/4	12
Beans, Green or Wax	1 pound	1/2	15
Beets	1 pound	2	45
Broccoli spears	1 pound	1/4	15
Brussels Sprouts	1 pound	1/4	12
Cabbage, quarters	1 medium	1/2	15
Carrots	1 pound	3/4	20
Cauliflower	1 small head, approx. 1 pound		
Whole Flowerettes		1/2 1/4	15 12
Celery	1 bunch	1/4	12
Corn on the Cob	2 ears	1/2	15
Greens	1 bunch	3 Tablespoons	15
Onions	1 pound	3/4	20
Peas	1 pound	1/4	12
Peppers	4 whole	1/4	12
Potatoes, White/New	6-8 medium	1	25
Potatoes, Sweet	4 medium	1-1/4	40
Rutabagas, diced	2 medium	3/4	20
Squash	1 pound	1/4	12
Tomatoes	4 medium	1/4	12
Turnips	1 pound	3/4	20

*Refers to standard (8 oz.) measuring cup.

- To prevent scratching, always use wooden or plastic utensils in inner pot.
- To assure proper heating, do not allow rice or vegetables to fall into heating base.
- For even cooking, always use rice cooker on level surface.
- Never depress control lever without having inner pot in position.
- After using, unplug cord from wall outlet.

Hints

- To prevent sticking of rice, inner pot may be sprayed with a non-stick cooking spray.
- When steaming vegetables, pour a small amount of water into the inner pot immediately after unit cuts off to prevent scorching of remaining juices.
- To keep stainless steel cover shiny, dry thoroughly after washing.

To Clean

Unplug. Never immerse heating base in water.

Cover, Steaming Rack, Plastic Measuring Cup and Rice Paddle: Wash in hot, soapy water. Dry cover thoroughly.

Inner Pot: Soak in hot soapy water for few minutes, then wash with sponge or plastic scrubber.

Heating Base: Wipe with a damp cloth.

CAUTION: Never use abrasive cleanser or steel wool when cleaning inner pot or cover.

Do not put any parts in dishwasher.

FULL ONE-YEAR WARRANTY

This Rival product is warranted against defects in materials or workmanship for one (1) year from date of original purchase. Defective products should be returned to the place of purchase for replacement. Since exchange policies vary from retailer to retailer, you may write to **Rival's Service Division, 217 East 16th St., Sedalia, Mo. 65301**, if you should need further assistance.

This warranty 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.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

IMPORTANTES MEDIDAS DE SEGURIDAD

Siempre que se utilizan artefactos eléctricos se deben tomar algunas precauciones básicas, incluyendo las siguientes:

1. Lea todas las instrucciones.
2. No toque las superficies calientes. Use tomaoallas o agarraderas para quitar las tapas o mover los recipientes calientes.
3. Para protegerse contra descargas eléctricas, no sumerja el cordón, enchufe o base en agua o cualquier otro líquido.
4. Es necesario estar atento mientras se usa el artefacto cerca de niños o esté siendo usado por ellos.
5. Desenchúfelo cuando no esté en uso. Haga lo mismo antes de quitarle o ponerle piezas, y déjelo enfriar antes de limpiarlo.
6. No utilice ningún artefacto que tenga el cordón o enchufe dañado, que esté averiado o que tenga algún desperfecto. Devuélvalo al lugar donde lo compró para que lo reemplacen.
7. La utilización de accesorios no recomendados por el fabricante de este artefacto podría causar condiciones peligrosas.
8. No lo utilice al aire libre.
9. No deje el cordón colgando del borde del mostrador o mesa, o en contacto con superficies calientes.
10. No lo coloque encima o cerca de un quemador de gas o eléctrico, o en un horno caliente.