

## BUFFALO KWBSK

# Buffalo Classic Rice Cooker User Manual

Model: KWBSK (10 Cup Capacity)

Brand: BUFFALO

## 1. INTRODUCTION

Thank you for purchasing the Buffalo Classic Rice Cooker. This appliance is designed to cook various types of rice, porridge, and soup efficiently and safely. Featuring a patented Buffalo Clad Stainless Steel inner pot, it offers a non-toxic, non-stick, and easy-to-clean cooking surface. Please read this manual thoroughly before use to ensure proper operation and maintenance.

## 2. IMPORTANT SAFEGUARDS

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

- Read all instructions carefully.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the main unit in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to 'off', then remove plug from wall outlet.
- Do not use appliance for other than intended use.

## 3. PRODUCT OVERVIEW AND COMPONENTS

Familiarize yourself with the parts of your Buffalo Classic Rice Cooker.



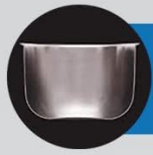
Image: Front view of the Buffalo Classic Rice Cooker, showing the control panel with digital display and function buttons.

### Main Components:

- **Main Unit:** The outer housing containing the heating element and control panel.
- **Inner Pot:** Patented Buffalo Clad Stainless Steel pot for cooking. It features measurement markings for rice and water.
- **Lid:** Removable lid that seals the cooking pot.
- **Removable Steam Vent:** Located on the lid, designed for easy cleaning.
- **Control Panel:** Digital display and buttons for various cooking functions (White Rice, Brown Rice, Porridge, Soup, Keep Warm/Off).
- **Carrying Handle:** Integrated handles for safe transport.

# PATENTED BUFFALO CLAD INNER POT

Withstands the toughest acids,  
alkali and wear and tear!



Multi-layer sealed  
construction



Easy  
to clean



Scratch  
Resistant



Non-reactive  
Stainless Steel



No Unhealthy  
Chemical Coating

Image: Close-up of the Buffalo Clad Stainless Steel inner pot, highlighting its multi-layer sealed construction, scratch resistance, and non-reactive properties. Measurement lines for rice and water are visible inside.

## ACCESSORIES INCLUDED:



Rice Scoop



Soup Ladle



Measuring Cup



Image: Detail showing the removable steam vent on the lid for easy cleaning and the convenient carrying handle of the rice cooker.

## Included Accessories:



Image: The standard accessories included with the rice cooker: a measuring cup, a rice scoop, and a soup ladle.

- **Measuring Cup:** For accurate rice measurement.
- **Rice Scoop:** For serving cooked rice.
- **Soup Ladle:** For serving porridge or soup.

## 4. SETUP AND BEFORE FIRST USE

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### Unpacking:

1. Carefully remove all packaging materials and accessories.
2. Ensure all components listed in Section 3 are present.

### Initial Cleaning:

1. Wash the inner pot, lid, steam vent, measuring cup, rice scoop, and soup ladle with warm, soapy water. Rinse thoroughly and dry completely.
2. Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.

### Placement:

Place the rice cooker on a stable, level, heat-resistant surface, away from direct sunlight and heat sources. Ensure adequate ventilation around the appliance.

## 5. OPERATING INSTRUCTIONS

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This rice cooker features a simple control panel for various cooking modes.



# COOK FLUFFY, CHEWY RICE EASILY

 BUFFALO



Brown Rice



White Rice



Porridge



Soup



Image: The control panel of the rice cooker, showing buttons for White Rice, Brown Rice, Porridge, Soup, and Keep Warm/Off functions, along with a digital timer display.

## General Cooking Steps:

1. **Measure Rice:** Use the provided measuring cup to measure the desired amount of rice. One cup of uncooked rice typically yields two cups of cooked rice. For this 10-cup model, you can cook up to 10 cups of uncooked rice.
2. **Rinse Rice:** Rinse the rice thoroughly under cold running water until the water runs clear. This helps remove excess starch.
3. **Add to Inner Pot:** Place the rinsed rice into the Buffalo Clad Stainless Steel inner pot.
4. **Add Water:** Add water according to the measurement lines inside the inner pot, corresponding to the number of rice cups. For example, if you added 5 cups of rice, fill water to the '5' mark for white rice. Adjust water levels based on desired rice texture.
5. **Place Inner Pot:** Ensure the exterior of the inner pot is dry, then place it into the main unit.
6. **Close Lid:** Close the lid securely.
7. **Plug In:** Plug the power cord into a 120V AC electrical outlet.
8. **Select Function:** Press the desired cooking function button (e.g., 'WHITE RICE', 'BROWN RICE',

'PORRIDGE', 'SOUP'). The digital display will show a countdown timer.

9. **Cooking Cycle:** The cooker will automatically begin the cooking process. Once cooking is complete, the cooker will switch to 'KEEP WARM' mode automatically.
10. **Serve:** Allow the rice to rest in 'KEEP WARM' mode for 10-15 minutes after cooking for optimal texture. Use the provided rice scoop to fluff and serve.

### Specific Cooking Modes:

- **White Rice:** For cooking various types of white rice. Follow general steps and select the 'WHITE RICE' button.
- **Brown Rice:** For cooking brown rice. Brown rice typically requires more water and a longer cooking time than white rice. Follow the brown rice water markings in the inner pot and select the 'BROWN RICE' button. For best results, keep warm for 10 minutes before stirring.
- **Porridge:** For preparing porridge. Adjust rice and water ratios as per your recipe. Select the 'PORRIDGE' button.
- **Soup:** For cooking soups. Add ingredients and water as per your recipe. Select the 'SOUP' button.
- **Keep Warm:** After any cooking cycle, the unit automatically switches to 'KEEP WARM'. You can also manually select 'KEEP WARM' if needed. The keep warm function is designed to maintain temperature for up to 4 hours.



Image: An illustration demonstrating the 3D heating technology of the rice cooker, showing heat arrows surrounding the inner pot for even heat conduction and improved texture.

### Using the Optional Steam Rack:

If you have purchased the optional steam rack, you can use it to steam vegetables or other foods while cooking rice or separately.





Image: A person placing a bowl of food onto an optional steam rack, which is then lowered into the rice cooker's inner pot, alongside other steaming items like sweet potatoes.

1. Add water to the inner pot (ensure it does not touch the steam rack).
2. Place the steam rack inside the inner pot.
3. Arrange food on the steam rack or in a heat-safe bowl on the rack.
4. Close the lid and select a suitable cooking function, such as 'WHITE RICE' or 'SOUP', depending on the steaming time required.

## 6. CLEANING AND MAINTENANCE

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Regular cleaning ensures optimal performance and longevity of your rice cooker.

### Before Cleaning:

- Always unplug the rice cooker from the power outlet and allow it to cool completely before cleaning.

### Inner Pot:

- The Buffalo Clad Stainless Steel inner pot is designed for easy cleaning. Wash with warm, soapy water using a soft sponge or cloth.
- For stubborn food residue, soak the pot in warm water for a few minutes before cleaning.
- Rinse thoroughly and dry completely.
- Do not use abrasive cleaners, metal scouring pads, or harsh chemicals, as these can damage the stainless steel surface.

### Lid and Steam Vent:

- Remove the lid and the movable steam vent.
- Wash both parts with warm, soapy water. Rinse and dry thoroughly.
- Ensure the steam vent is clear of any food particles before reassembling.

### Main Unit Exterior:

- Wipe the exterior of the main unit with a damp cloth.
- Never immerse the main unit in water or any other liquid.

### Accessories:



- Wash the measuring cup, rice scoop, and soup ladle with warm, soapy water. Rinse and dry.

## 7. TROUBLESHOOTING

If you encounter issues with your rice cooker, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Rice is undercooked or too hard.	Insufficient water; lid not properly sealed; power interruption.	Ensure correct water-to-rice ratio. Check lid for proper seal. Ensure continuous power supply. Allow rice to rest longer in 'KEEP WARM' mode.
Rice is overcooked or mushy.	Too much water; rice not rinsed properly.	Reduce water slightly for next batch. Rinse rice thoroughly before cooking.
Rice sticks to the bottom of the pot.	Not enough water; rice not allowed to rest; 'KEEP WARM' for too long.	Ensure correct water-to-rice ratio. Allow rice to rest for 10-15 minutes after cooking before serving. Avoid keeping rice warm for more than 4 hours.
Cooker does not turn on.	Not plugged in; power outage; faulty outlet.	Check if the power cord is securely plugged into a working outlet. Try a different outlet.
Steam leaks from the lid.	Lid not properly closed; steam vent clogged.	Ensure the lid is securely closed. Clean the removable steam vent to ensure it is not blocked.

## 8. SPECIFICATIONS

Technical details for the Buffalo Classic Rice Cooker (10 Cup Model).

BUFFALO  
**CLASSIC**  
RICE COOKER

**1.8 L | 10 cups**

## 20 CUPS COOKED CAPACITY

Cook up to 10 cups of uncooked rice to yield 20 cups of cooked rice



Image: An illustration showing the capacity of the 10-cup rice cooker, indicating that 10 cups of uncooked rice yield 20 cups of cooked rice.

Feature	Detail
Model	KWBSC
Capacity	10 Cups (uncooked rice) / 1.8 Liters
Product Dimensions (D x W x H)	13.62" x 12.6" x 12.79"
Power Source	Corded Electric
Voltage	120 Volts
Wattage	500 watts
Material	Stainless Steel (Inner Pot and Lid)
Color	White

Feature	Detail
Item Weight	10.13 pounds
Special Features	Automatic Cooking, Automatic Keep Warm, Carrying Handle, Non-Stick (Clad Stainless Steel), Steam Vent

## 9. WARRANTY AND CUSTOMER SUPPORT

### Warranty Information:

The Buffalo Classic Rice Cooker comes with the following warranty:




- **Outer Pot:** 1 year warranty
- **Inner Pot:** 3 years warranty


This warranty covers manufacturing defects under normal household use. Please retain your proof of purchase for warranty claims.

### Customer Support:

For any questions, technical assistance, or warranty claims, please contact BUFFALO customer support. Refer to the product packaging or the official BUFFALO website for the most current contact information.

### Related Documents

	<p><a href="#">Buffalo 1.95kW Commercial Non-Stick Rice Cooker J300-A User Manual</a></p> <p>Comprehensive user manual for the Buffalo 1.95kW Commercial Non-Stick Rice Cooker, model J300-A. Includes safety tips, operating instructions, cleaning, maintenance, troubleshooting, and technical specifications.</p>
	<p><a href="#">Buffalo IH Smart Cooker 5L Instruction Manual</a></p> <p>Comprehensive instruction manual for the Buffalo IH Smart Cooker 5L, covering product specifications, how to use, cleaning, maintenance, troubleshooting, and FAQs. Learn about Boilsteam technology, cooking functions, and product care.</p>
	<p><a href="#">BUFFALO 35L Stainless Steel Pressure Cooker &amp; Canner Instruction Manual</a></p> <p>User manual for the BUFFALO 35L Stainless Steel Pressure Cooker &amp; Canner, detailing safe operation, features, canning procedures, maintenance, and troubleshooting. Essential guide for home cooking and food preservation.</p>



[Buffalo 35L Stainless Steel Pressure Cooker & Canner Instructions](#)

Comprehensive instructions for the Buffalo 35L Stainless Steel Pressure Cooker & Canner, covering safety precautions, operating instructions, maintenance, and troubleshooting.

Documents - BUFFALO – KWBS



[\[pdf\]](#) Guide

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