

Oster CKSTRC4723-017

Oster CKSTRC4723-017 Electric Rice Cooker User Manual

Model: CKSTRC4723-017 | Voltage: 110V

1. INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, maintenance, and care of your Oster CKSTRC4723-017 Electric Rice Cooker. Please read all instructions carefully before first use and retain this manual for future reference.

2. IMPORTANT SAFETY INFORMATION

WARNING: To reduce the risk of fire, electric shock, or injury, always follow these basic safety precautions.

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance 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.



Image: Safety certification marks, including INMETRO, indicating compliance with Brazilian safety standards.

3. PRODUCT COMPONENTS

Your Oster Electric Rice Cooker includes the following components:

- Main Unit (Base with heating element)
- Removable Non-Stick Inner Pot
- Refractory Glass Lid with Ventilation
- Steamer Basket
- Measuring Cup
- Serving Spoon



Image: The Oster Electric Rice Cooker with its glass lid closed, showcasing its compact design.



Image: The rice cooker with the steamer basket in position, demonstrating its dual functionality.



Image: The removable non-stick inner pot, featuring internal measurement lines for precise cooking.

4. SETUP AND FIRST USE

1. **Unpack:** Carefully remove all packaging materials and accessories.
2. **Clean:** Before first use, wash the inner pot, glass lid, steamer basket, measuring cup, and serving spoon in warm, soapy water. Rinse thoroughly and dry. Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.
3. **Placement:** Place the rice cooker on a stable, flat, heat-resistant surface, away from walls and cabinets to allow for proper ventilation. Ensure it is out of reach of children.
4. **Power Connection:** Ensure the voltage of your electrical outlet matches the 110V requirement of the appliance.

5. OPERATING INSTRUCTIONS

5.1. Cooking Rice

1. **Measure Rice:** Use the provided measuring cup to measure the desired amount of rice. For best results, rinse the rice under cold water until the water runs clear.
2. **Add Water:** Place the rinsed rice into the non-stick inner pot. Add the appropriate amount of water. A common ratio is 1 cup of rice to 1.5-2 cups of water, but refer to your rice packaging for specific recommendations.
3. **Place Pot:** Ensure the exterior of the inner pot is dry, then place it into the main unit.
4. **Close Lid:** Place the glass lid securely on the rice cooker.
5. **Connect Power:** Plug the power cord into a 110V electrical outlet.

6. **Start Cooking:** Press the cooking switch down to the "COOK" position. The indicator light will illuminate.
7. **Automatic Keep Warm:** Once the rice is cooked, the appliance will automatically switch to the "KEEP WARM" function. The "WARM" indicator light will illuminate.
8. **Serve:** Allow the rice to rest for 5-10 minutes on "KEEP WARM" before serving for optimal texture. Use the provided serving spoon to avoid scratching the non-stick coating.

5.2. Steaming Food

The included steamer basket allows you to steam vegetables, fish, or other foods while your rice cooks or independently.

1. **Add Water:** Pour approximately 1-2 cups of water into the non-stick inner pot. Ensure the water level is below the steamer basket.
2. **Prepare Food:** Place your desired food (e.g., chopped vegetables, fish fillets) into the steamer basket.
3. **Position Steamer:** Place the steamer basket onto the inner pot.
4. **Close Lid:** Place the glass lid securely on the rice cooker.
5. **Start Steaming:** Plug in the appliance and press the cooking switch down to the "COOK" position.
6. **Monitor:** Steaming times vary depending on the food type and quantity. Monitor the food and turn off the cooker by unplugging it or manually switching to "WARM" when done.

5.3. Keep Warm Function

The "KEEP WARM" function automatically activates after cooking is complete. This feature maintains the temperature of your cooked food without further cooking. It is recommended not to keep food warm for more than a few hours to maintain quality and safety.

6. MAINTENANCE AND CLEANING

Proper cleaning ensures the longevity and performance of your rice cooker.

1. **Unplug:** Always unplug the rice cooker from the electrical outlet and allow it to cool completely before cleaning.
2. **Wash Removable Parts:** The inner pot, glass lid, steamer basket, measuring cup, and serving spoon can be washed in warm, soapy water. Rinse thoroughly and dry completely.
3. **Non-Stick Care:** To protect the non-stick coating of the inner pot, **do not use abrasive cleaners, metal scouring pads, the green side of a sponge, or steel wool.** Use only soft sponges or cloths.
4. **Clean Exterior:** Wipe the exterior of the main unit with a soft, damp cloth. Never immerse the main unit in water or any other liquid.
5. **Storage:** Store the cleaned and dried rice cooker in a cool, dry place.

7. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Rice is too dry or hard.	Insufficient water; rice not soaked (if required); lid not sealed properly.	Add more water next time; ensure lid is secure; allow rice to rest on "KEEP WARM" longer.
Rice is too wet or mushy.	Too much water; rice not rinsed properly.	Reduce water next time; rinse rice thoroughly before cooking.
Rice sticks to the bottom.	Not enough water; inner pot coating damaged; left on "KEEP WARM" too long.	Ensure correct water ratio; avoid using metal utensils; do not leave on "KEEP WARM" for extended periods.
Cooker does not turn on.	Not plugged in; power outlet issue; cooking switch not engaged.	Check power cord connection; test outlet with another appliance; ensure cooking switch is fully pressed down.

If the problem persists after attempting these solutions, please contact Oster customer support.

8. SPECIFICATIONS

Feature	Detail
Model Number	CKSTRC4723-017
Brand	Oster
Voltage	110 Volts
Power	700 Watts
Capacity	3 cups (rice)
Material	Metal (exterior), Non-stick (inner pot)
Dimensions (L x W x H)	22.5 x 22.5 x 25 cm (approximately)
Weight	1.78 kg (approximately)
Special Features	Automatic cooking, Keep warm function, Steamer function



Image: Product dimensions for the Oster Electric Rice Cooker.

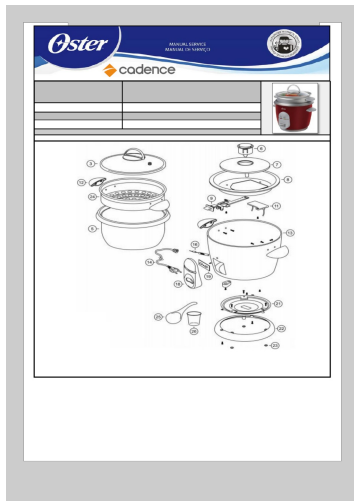
9. WARRANTY AND SUPPORT

Oster products are manufactured to high-quality standards. For information regarding warranty coverage, product registration, or customer support, please refer to the warranty card included with your purchase or visit the official Oster website. Please have your model number (CKSTRC4723-017) available when contacting support.

For further assistance, you may visit the [Oster Store on Amazon](#).

Related Documents - CKSTRC4723-017

	<p>Oster Deluxe Multi-Use Rice Cooker Manual: Operation, Safety & Parts (Models 4715, 4717, 4721)</p> <p>Download the official user manual for the Oster Deluxe Multi-Use Rice Cooker. Get detailed instructions on safe operation, parts identification, cooking rice, steaming vegetables, cleaning, and warranty for models 4715, 4717, and 4721. Includes safety precautions and usage tips.</p>
	<p>Manual de Instrucciones Oster XL Express Multi-Cooker CKSTPCEC8801</p> <p>Guía completa de instrucciones para el Oster XL Express Multi-Cooker (Modelo CKSTPCEC8801), cubriendo seguridad, uso, mantenimiento y solución de problemas.</p>
	<p>Oster BLSTDG Series Blender User Manual and Recipes</p> <p>Comprehensive user manual for the Oster BLSTDG Series Blender, covering important safeguards, features, operating instructions, cleaning, storage, recipes, and warranty information.</p>
	<p>Oster Food Steamer User Manual and Instructions</p> <p>Comprehensive user manual for the Oster Food Steamer (Models 5709, 5711, 5713), including operating instructions, safety precautions, cooking guides for rice, vegetables, and seafood, care and cleaning tips, and a one-year limited warranty.</p>
	<p>Oster Prima Latte Espresso Machine Service Manual & Parts List</p> <p>Comprehensive service manual and exploded view parts list for the Oster Prima Latte BVSTEM6601S espresso machine, detailing components for 127V and 220V models.</p>
	<p>Oster Waffle Makers: Instructions and Recipes</p> <p>A comprehensive guide to using Oster waffle makers, including important safety information, operating instructions, care and cleaning tips, and a variety of delicious waffle recipes and toppings.</p>



[\[pdf\]](#) Specifications

Product name Modelo do produto e CKSTRC4723 017 127V Voltage Tensão 220V Frequency
Frequência 50 60Hz EXPLODED VIEW VISTA EXPLODIDA Power Potência 350W Ckstrc4723vista
nssshop br marca anexo arquivo |||

Product name / Modelo do produto e tenso: CKSTRC4723 - 017 127V CKSTRC4723
- 057 220V Voltage / Tenso: 127V , 220V Frequency / Frequncia: 50/60Hz Power /
Potncia: 350W Parts should come exactly as shown below. Divergence please
communicate. EXPLODED VIEW / VISTA EXPLODIDA Item n of Explode...
lang:en score:32 filesize: 283.12 K page_count: 17 document date: 2016-03-10