

Mr. Rice®

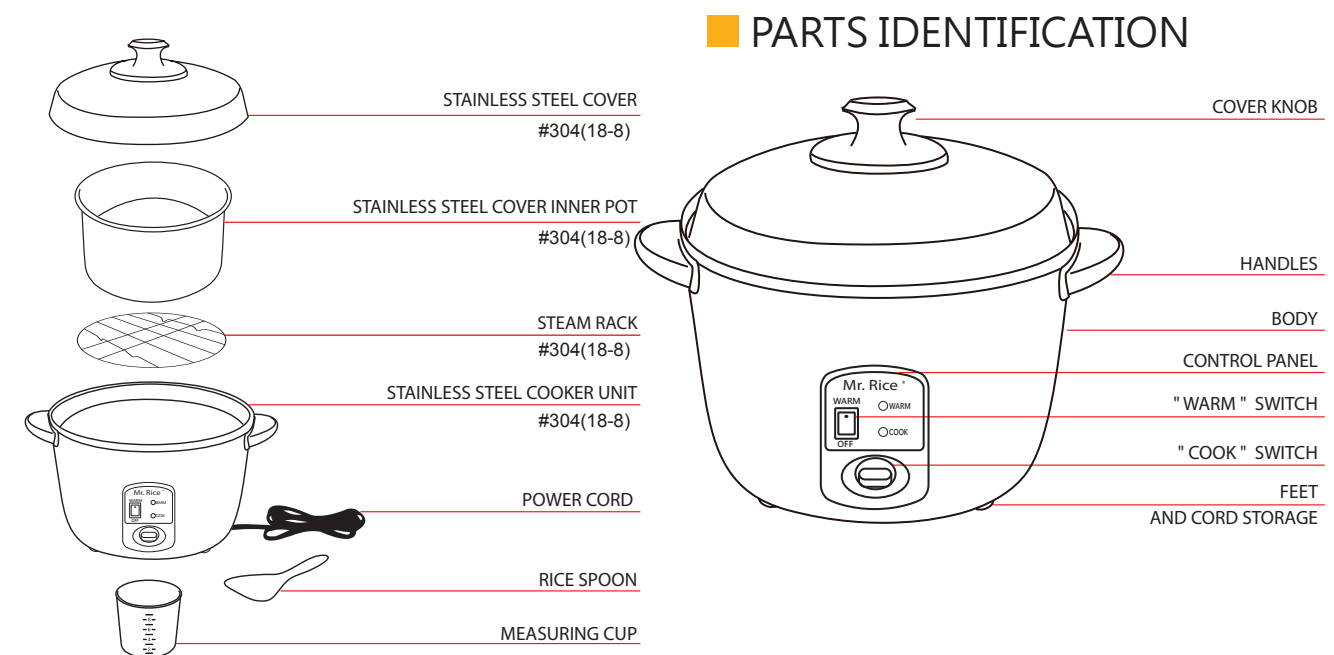
MULTI-FUNCTIONAL STAINLESS STEEL COOKER & STEAMER

INSTRUCTION MANUAL

SC-886 (3 CUPS)

SC-887 (6 CUPS)

SC-889 (10 CUPS)



■ PARTS IDENTIFICATION

■ FEATURES & BENEFITS

- Stainless steel construction: body, inner pot and cover.
- Healthy cooking: all components that come in contact with food are stainless steel.
- Cooks with steam to maintain nutrients.
- Multi-functional: steam, stew and cook (rice and congee).
- Heat resistant cover knob.
- Saves up to 18% in energy costs.

■ CAUTION & SAFEGUARDS

- Do not use if power cord is damaged. Contact Sunpentown customer service.
- Do not immerse appliance, cord or plug in water or any other liquid.
- Appliance is hot during cooking, do not touch unit's surfaces (cover and body), use knob and handles.
- Appliance is hot during cooking, supervise closely when used by or near children.
- Always unplug cord from outlet when not in use and before cleaning.
Allow to cool before cleaning.
- Use extreme caution when moving appliance while containing hot liquid.
- Do not place appliance on or near kitchen range or in an oven.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.

■ IMPORTANT NOTICE

If appliance malfunctions, please turn off and unplug from power source immediately.

Contact Sunpentown customer service for assistance.

Please read this manual thoroughly before operating this unit.

■ OPERATING INSTURCTIONS

Before initial use, wash cover and inner pot. Wipe body with soft cloth.

■ COOKING RICE

1. Measure rice using the measuring cup provided and place into inner pot.
2. Rinse rice thoroughly till water is relatively clear, carefully pour out water.
3. Add the same cups of water into inner pot with measuring cup. For example, if you measured 5 cups of rice, you would add 5 cups of water. (Ratio of rice to water is 1:1, refer to chart below)
4. **Using the measuring cup, add 1 to 1.5 cups of water* directly into cooker. (*Refer to chart below)**
5. **Place the steam rack into the cooker and place the inner pot on top of the rack.**
This will ensure proper air circulation and prevent burnt bottoms. Cover and plug in power cord.
6. Press down the COOK switch, the COOK Indicator light will illuminate.
7. If you wish the cooker to keep warm after cooking, switch the WARM switch to KEEP WARM.
8. After cooking is done, the COOK switch will pop up automatically and switch to KEEP WARM (if function is turned on). The WARM indicator will illuminate.
9. Do not remove cover immediately. Allow another 15 minutes for rice to be steamed thoroughly.
10. Using the rice spoon, gently stir rice to loosen and serve.

■ RICE AND WATER MEASURING TABLE (cup = supplied measuring cup)

Rice (cups)	1	2	3	4	5	6	7	8	9	10
Cups of water in inner pot	1	2	3	4	5	6	7	8	9	10
Cups of water in cooker	1						1.5			
Amount of cooked rice (bowls)	2	4	6	8	10	12	14	16	18	20

(Table is based on cooking white rice.)

■ Note:

- To keep rice moist, do not keep in WARM function for more than 4 hours.
- If KEEP WARM function is not needed, turn the switch to OFF position.
- For firmer rice, or if rice is too soft and watery, reduce the water added into the inner pot or add more water in the cooker.

- For softer rice or when cooking brown rice, add more water into the inner pot.
- The amount of water in the cooker determines the cooking time, you may add more if desired, but at least 1 cup of water must be placed in the cooker before starting the cooking cycle.

COOKING CONGEE

1. Measure rice and rinse thoroughly as stated under COOKING RICE.
2. The ratio of rice to water is 1:4 - (i.e. for 3 cups of rice, add 12 cups of water in the inner pot)
3. Add 1 to 1.5 cup of water into cooker, based on your thickness preference.
Do not add less than 1 cup.
4. Place inner pot into cooker, centered and cover. Press down COOK switch.
5. Do not remove cover immediately after cooking; allow congee to simmer for another 15 minutes.
6. Gently stir and serve.

CONGEE (RICE to WATER RATIO) (cup = supplied measuring cup)

Rice (cups)	1	2	3	4
Cups of water in inner pot	4	8	12	16
Cups of water in cooker	1 to 1.5			
Amount of congee (bowls)	4	8	12	16

Note:

- For best results, do not keep congee in WARM function too long.
- Amount of water in the inner pot may be adjusted to personal preference of thickness.
However, water should not exceed 80% of inner pot's capacity.

STEAM

Place food to be steamed in inner pot or other cookware and add water to cooker accordingly.
Refer to chart below for steaming and other cooking guidelines:

Cooking Method	Water (cups) in cooker and cooking time			Example
	1	1.5	2	
STEAM	15 min	25 min	45 min	Vegetables, fish, buns, etc.
STEW	25 min	40 min	55 min	Chicken and beef stew.

- Above chart is for reference only, results may vary based on different types of food.
- Amount of water added to the cooker will determine the cooking time.
- Contents (including water) in the inner pot should not exceed 80% of its capacity.
- Do not add more than 2 cups of water in the cooker. Too much water may result in boiling water spilling out and cause scalding.

SUGGESTIONS

- Charts provided in this manual are for general guideline. Amount of water in the inner pot or cooker can be adjusted to suit your personal preference.
- For better results, it's recommended to allow rice to soak for 30 minutes before cooking.
Especially recommended when cooking brown rice.
- After cooking, let Rice / Congee to continue simmer for another 15 minutes and stir before serving.
- To reheat leftover rice, add 0.5 cup of water into cooker and COOK. Stir rice to loosen before cooking.

- This unit cooks via steaming process, thus the amount of water added in the cooker determines the cooking time. If not enough water is added, food may not be fully cooked.

CLEANING AND MAINTENANCE

- Unplug unit and allow to cool before cleaning.
- Inner pot and cover wash with mild detergent.
- Cooker's body should be kept clean. Never use harsh chemicals, abrasive cleaners, souring pads or metallic brushes, as these will damage the body surface.
- Due to minerals in the water added to the cooker, deposits may begin to form after usage. To clean, add 1 ~ 2 tablespoons of white vinegar into cooker, press down COOK to heat. Once vinegar boils, stop heating and remove plug. Allow vinegar to cool, then wipe clean with soft cloth.
- Over time, a vague rainbow effect may develop on the inner surface of cooker or inner pot, this is due to metal undergone heating, which is normal and not a defect of appliance.
- Water and food residues left in cooker may turn black or brown over time and use. It is recommended to wipe the inside of the cooker after each use.

SPECIFICATIONS

Model	VOLTAGE/Hz	POWER(COOK)	POWER(WARM)	CAPACITY(CUPS)	CAPACITY(L)
SC-886	120V / 60Hz	535W	48W	1 - 3	0.18 - 0.54
SC-887	120V / 60Hz	840W	48W	1 - 6	0.18 - 1.08
SC-889	120V / 60Hz	840W	48W	1 - 10	0.18 - 1.8

Mr. Rice®

Your Guarantee

If this product is found to be faulty as a result of faulty materials or workmanship within one year from date of purchase, it will be repaired free of charge.

This guarantee is subject to the following terms:

- Sunpentown must be notified of the fault.
- Proof of purchase must be presented to Sunpentown's nominated representative.
- The warranty will be void if the product if modified, misused or repaired by an unauthorized person.
- The warranty after repair will not be extended beyond the original one-year period.
- All replacement parts will be new or reconditioned.
- Parts, which are replaced, become the property of Sunpentown.
- The warranty applies for the use of the product in the USA only.

What is NOT COVERED:

- Warranty does not include freight charges.
- Incidental or consequential damage caused by possible defects with this product.
- Damage to product caused by improper power supply voltage, accident, fire, floods or acts of nature.
- Failure of product resulting from unauthorized modifications to the product.
- Improper installation or failure to perform the necessary maintenance.

This **GUARANTEE** is in addition to your Statutory Rights

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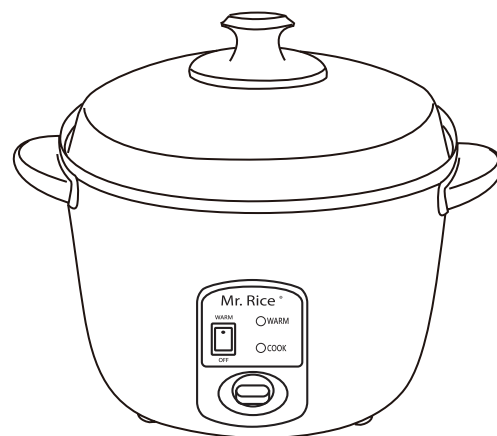
養生不銹鋼電鍋 說明書

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各部名稱



特 點

1. 全國第一台健康養生不銹鋼多功能電鍋，外鍋、內鍋、上蓋全部使用不銹鋼材質，潔淨亮麗。
2. 首創接觸到食物的容器全部使用不銹鋼材質，是烹煮有機健康食材或燉補品時，最好的烹調器材。
3. 擁有多國專利的不銹鋼外鍋與耐高熱電熱管的異材黏結技術，導熱性特佳，省電 1 8 %，每煮 5 次省一次電費。
4. 利用蒸氣立體加熱煮飯、燉食、米粒、食物受熱均勻，不破壞食物元素結構，營養完整保存，煮熟的米飯Q甜，食物香甜好吃；「蒸」的有一套。
5. 一鍋多用途，除了煮飯外，還可以煮稀飯、燉補、滷肉、蒸食，一鍋在手美味到口。
6. 原裝進口熱磁式溫控開關，溫控準確、免調整。

規格表

規格 型號	額定電壓 (V)	額定頻率 (Hz)	總額定消耗電功率 (W)	保溫電功率 (W)	可煮米量 (杯)	適用人數 (人)
SC-886	120	60	535	48	1 - 3	1 - 3
SC-887	120	60	840	48	1 - 6	1 - 6
SC-889	120	60	840	48	1 - 10	1 - 10

緊急處理方法

產品如發生異常時，請立即關掉電源，送至合格的檢修站或送回本公司檢修。

使用方法（務必先將內鍋、外鍋、上蓋清洗乾淨）

一·煮飯（以煮 5 人份飯量為例）

1. 請使用計量杯量取 5 杯米，放進內鍋，仔細淘洗清潔。
2. 在有米的內鍋中加入 5 杯水（內鍋加水量請見下表）。
3. 外鍋倒進計量杯 1 杯的水（外鍋加水量請見下表）。
4. 先將蒸架置於外鍋底部，再置入內鍋。
5. 蓋上不銹鋼上蓋，並把電源線插頭插進插座。
6. 按下開關按鍵，煮飯指示燈亮，開始煮飯（保溫開關置於“保溫”位置）。
7. 飯煮熟後開關自動跳上，保溫指示燈亮，進入保溫狀態。
8. 此時請不要立即打開上蓋，讓其利用餘熱繼續燜煮 1 5 分鐘，飯會更香甜可口。
食用前將飯稍加攪拌，味道會更好。
9. 若不需要保溫時，請把保溫開關置於“關”的位置，不用拔插頭。

■ 《 煮飯時米和水的份量關係表 》

米 量（計量杯）	1杯	2杯	3杯	4杯	5杯	6杯	7杯	8杯	9杯	10杯
內鍋水量（計量杯）	1杯	2杯	3杯	4杯	5杯	6杯	7杯	8杯	9杯	10杯
外鍋水量（計量杯）	1杯						1.5杯			
可煮碗數（約）	2碗	4碗	6碗	8碗	10碗	12碗	14碗	16碗	18碗	20碗

註：1. 本表以煮蓬萊米的情形為標準。
2. 喜歡吃較硬或煮糯米時內鍋可少加水，喜歡吃較軟或煮胚芽米、再來米、糙米時內鍋可酌量增加水。
3. 外鍋的水量控制煮飯及燉煮的時間，可視需要酌量多加水，**勿低於表列之外鍋水量**。

二·煮稀飯

- 煮 3 杯米的稀飯，內鍋倒入 1 2 杯計量杯的水（米量的 4 倍），外鍋倒入1杯計量杯的水，然後按下按鍵即可自動煮成稀飯。
- 按鍵跳上後利用餘熱再燜煮 1 5 分鐘，稀飯會更均勻好吃。

■ 《 煮稀飯時米和水的份量關係表 》

米 量（計量杯）	1杯	2杯	3杯	4杯
內鍋水量（計量杯）	4杯	8杯	12杯	16杯
外鍋水量（計量杯）	1~1.5杯			
可煮碗數（約）	4碗	8碗	12碗	16碗

註：1. 內鍋水位可依個人對稀飯濃、稀要求而酌量增減，以 8 分滿為上限。
2. 食用前稍加攪拌會使稀飯更加均勻黏稠好吃。

■ 《 其他燉煮水量之放法 》

方 法	外鍋水量（計量杯）放法及所需時間			使用配件	使用例子
	1 杯水	1 . 5 杯水	2 杯水		
蒸	1 5 分鐘	2 5 分鐘	4 5 分鐘	不銹鋼蒸盤（另購）	包子、饅頭、蛋、魚、肉
燉 煮	2 5 分鐘	4 0 分鐘	5 5 分鐘	不銹鋼內鍋	燉煮 2 斤雞或綠豆 外鍋約放 1 杯水

註：1. 可根據烹煮食物種類及個人之喜好，酌量增加或減少外鍋水量，來調整蒸、燉煮時間的長短（外鍋水量多，則燉煮時間長）。表列時間僅供參考，會因食物熟度不同而有差異。
2. 煮紅豆、蓮子等不易熟的豆類，請先以 9 0℃左右之開水浸泡 3 ～ 4 小時，外鍋放入 1 . 5 杯的水，燉煮後較易熟透。
3. 燉煮湯料食物時，內鍋水量以 8 分滿為上限。
4. 外鍋加水量請勿超過 2 杯，以避免水沸騰時，熱水溢出而發生燙傷之危險。

■ 如何煮出香 Q 的米飯及美味的電鍋菜

- 第一次使用本電鍋煮飯、煮稀飯或燉煮食物時，請依本說明書中所列內、外鍋水量的放法來烹煮。於食用後，在依個人對米飯軟硬或食物熟度的喜好，增減以後烹煮時內、外鍋的水量。
- 米洗好後，最好先浸泡 3 0 分鐘，更能煮出香 Q 晶瑩剔透的米飯。（舊米、長米、胚芽米、糙米、再來米等，最好先浸泡再煮）。
- 飯煮熟後，不要打開鍋蓋，利用餘熱繼續燜煮 1 5 分鐘，飯會更好吃。食用前不論是乾飯或稀飯，請務必以飯匙上下、左右攪拌一下，使飯含水率均一。您吃到的絕對是一鍋香甜好吃的飯。
- 本電鍋使用隔水蒸氣加熱方式，因此外鍋的水量決定燉煮時間的長短，若水量不足會縮短加熱時間，而使煮的飯或食物不熟。建議煮飯或燉煮食物時，外鍋的水量請依說明書所列水量放置。若燉煮不易熟的食物，可適量增加外鍋的水量，以延長燉煮時間，水量配合的好，您也能煮出一鍋好飯菜。
- 吃剩的飯除了使用保溫裝置來保溫外。您也可以不保溫，在食用前，外鍋倒入半杯計量杯左右的水，按下煮飯開關蒸一下，約 1 0 ～ 1 5 分鐘後，又能吃到熱騰騰、香噴噴的飯了。但請記著，蒸飯時請先將飯攤勻，可使飯蒸的更透徹。

■ 附件的保養

- 清理電鍋外表時，請勿使用去漬油、甲苯等化學溶劑或尖銳的菜瓜布、鋼刷，以防損傷表面；請用抹布沾中性洗潔精清理。
- 由於水中含有石灰質或金屬雜質，因此使用後外鍋、內鍋表面有水垢或結晶沉澱等現象，此時倒入 1 ～ 2 大匙的醋，加熱至水滾，待其冷卻後，以軟布擦拭，即可使不銹鋼內鍋表面光亮如昔。

■ 注意事項

- 請利用專用電源插座以確保用電安全，電源線有破損時要換新，以保安全。
- 要經常清洗內鍋、外鍋底部的米粒或雜物，外鍋也要時常保持清潔，請用布沾水清洗後擦乾；但不可將整個電鍋浸入水中清洗，以防漏電。
- 乾飯保溫不宜超過 4 小時，稀飯儘量不要長時間保溫以免變糊。
- 使用時上蓋、外鍋有高溫，請勿觸摸。
- 外鍋、內鍋使用後**表面若產生彩虹斑紋，此為金屬因加熱而變色的正常現象**，請安心使用。
- 外鍋或內鍋底部如有類似生鏽狀況（自來水礦物質所產生），請使用清潔劑洗淨即可，使用礦泉水或純水或白開水就不會產生類似生鏽情形。**
- 操作本電鍋時，應搭配原廠內鍋、蒸架、上蓋使用，以確保安全。
- 孩童應受監護，以確保孩童不嬉玩電器。
- 本電器不預期供生理、感知、心智能力、經驗或知識不足之使用者(包含孩童)使用，除非在對其負有安全責任的人之監護或指導下安全使用。

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