

RICE COOKER

comfee'



Instruction Manual

Model: MB-M25



Please read the manual before operating your rice cooker. Retain it for future reference.

Free 3 months extension of the original limited warranty period!* Simply text a picture of your proof of purchase to:

1-844-224-1614

*The warranty extension is for the three months immediately following the completion of the product's original warranty period.



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SAFETY PRECAUTIONS

To prevent injury to the user or other people and property damage, the following instructions must be followed. Incorrect operation due to ignoring of instructions may cause harm or damage. The level of risk is shown by the following indications.



This symbol indicates the possibility of death or serious injury.



This symbol indicates the possibility of injury or damage to property.

IMPORTANT SAFETY INSTRUCTIONS

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

WARNING

- Read all instructions before use.
- Do not touch hot surfaces. Use potholders or oven mitts when handling the cooking bowl or lid.
- To avoid electrical shock do not immerse cord, plugs, or the rice cooker housing in water or other liquid.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
- Close supervision is necessary when any appliance is used by or near children.
- Keep appliance and cord away from children.
- Unplug from electrical outlet when not in use and before cleaning.
- Allow appliance to cool before putting on or taking off parts.
- Read all instructions before use.
- Do not touch hot surfaces. Use potholders or oven mitts when handling the cooking bowl or lid.
- To avoid electrical shock do not immerse cord, plugs, or the rice cooker housing in water or other liquid.

WARNING

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
- Close supervision is necessary when any appliance is used by or near children.
- Keep appliance and cord away from children.
- Unplug from electrical outlet when not in use and before cleaning.
- Allow appliance 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. Return appliance to the nearest Authorized Service Center for examination, repair, or adjustment.
- Do not disassemble, repair or modify the rice cooker. For any repair, consult a Comfee authorized Service Center.
- Do not operate the rice cooker if any part of the unit is damaged.
- Do not use outdoors. Intended for indoor household use only.
- Do not let cord hang over edge of countertop, or touch hot surfaces, including the top of the rice cooker. Never use outlet below countertop, and never use with an extension cord.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not place near heat-sensitive curtains.
- The total amount of food and water should NOT exceed the MAX level marked on the cooking pot. Some foods such as rice, expand during cooking and should not fill the cooking pot over half way.
- Spilled food can cause serious burns. Extreme caution must be used when moving an appliance containing hot liquids or hot oil.
- Do not use appliance for other than intended use.
- Always attach cord to appliance first, and then plug cord into a wall outlet.
- A short power cord is used to reduce the risk resulting from the cord being grabbed by children, or becoming entangled in or tripping over a longer cord.
- To disconnect, set all controls to "Off," then remove plug from wall outlet.
- The use of accessory attachments not recommended by Comfee may cause injuries.
- Ensure that the outside of the cooking pot is dry prior to use. A wet pot may damage the cooker and cause it to malfunction.
- Do not touch, cover or obstruct the steam vent on the top of the rice cooker as it is extremely hot and may cause scalding.

! CAUTION

To reduce the risk of Electric Shock, cook only in removable container.

SAVE THESE INSTRUCTIONS

THIS PRODUCT IS DESIGNED FOR HOUSEHOLD USE ONLY.

KEEP APPLIANCE AWAY FROM CHILDREN.



PRODUCT FEATURES



- A** Lid Release Button
- B** Lid
- C** Handle
- D** Steam Vent

- E** Condensation Collector
- F** Digital Display
- G** Control Panel

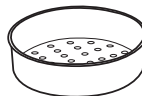
ACCESSORIES



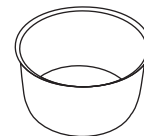
Serving Spatula



Rice Measure



Steamer Basket



Cooking Pot

SPECIFICATIONS

Power requirements	120 V ~ 60 Hz
Rated power	650W



INSTALLATION INSTRUCTIONS

Unpacking

Remove all packing materials.

Wash the cooking pot, steam vent and other accessories, and then dry thoroughly before using.

NOTE: The cooking pot is dishwasher safe.

Electrical Requirements

WARNING - ELECTRICAL SHOCK HAZARD

- Plug into a grounded 3 prong outlet.
- Do not remove the ground prong from the power cord plug.
- Do not use an adapter.
- Do not use an extension cord.

Failure to do so can result in death, fire or electrical shock.

A 120 V, grounded electrical supply is required. It is recommended that a separate circuit serving only the rice cooker is used. Sharing the power supply with other appliances will result in overheating.

Power Supply Cord

NOTE: This Rice Cooker has a 3-prong grounded plug. To reduce the risk of electrical shock, the plug will fit into an outlet only one way. If the plug does not fit in the outlet, contact a qualified electrician. Do not modify the plug.

A short power supply cord is used to reduce the risks of becoming entangled in, or tripping over a longer cord, or of the cord being grabbed by children.

If the power supply cord is too short, have a qualified electrician or technician install an outlet near the appliance. Do NOT use an extension cord.

Location Requirements

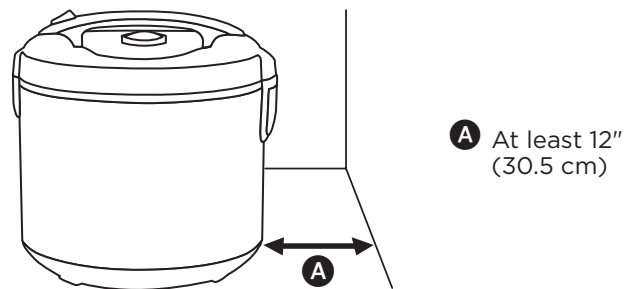
This rice cooker is designed for household use only; the cooker should not be used for commercial use.

Use indoors on a stable, level, non-heat sensitive surface such as a countertop in a location where the lid can be fully opened; do NOT use outdoors.

Do not place the rice cooker on an area of the countertop that is exposed to direct sunlight, or where it might be splashed with cooking oil.

RECOMMENDED CLEARANCE

Steam and heat emitted from the rice cooker may damage or discolor nearby walls or cabinets. It is recommended that the rice cooker be placed a minimum distance of 12" (30.5 cm) from walls or cabinets.





OPERATING INSTRUCTIONS

⚠ WARNING - FIRE/BURN HAZARD

Unplug immediately and do not use rice cooker if:

- The power supply cord becomes abnormally hot during use.
- Smoke is emitted from the rice cooker or a burning odor is detected.
- The rice cooker is cracked or there are loose or rattling parts.
- The cooking pot, outer lid or inner lid is broken or deformed.

Failure to do so may result in fire, electric shock or injury.

Controls

IMPORTANT: To select a cooking program, the rice cooker must first be plugged into a grounded 3 prong electrical outlet (ON).

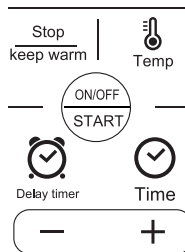
NOTE: The rice cooker is powered ON, but in standby mode (no heat).

COOKER CONTROLS

Stop
keep warm

Stop/Keep Warm

Press the Stop/Keep Warm button to stop the cooking process and to keep cooked food warm.



ON/OFF/START

Press the ON/OFF/START button to turn the cooker on or off and to start the cooking process.



Delay timer

Delay Timer

Press the Delay Timer button to delay the start of the cooking process for up to 24 hours. Use the + and - buttons to adjust the length of time.



Decrease Time or Temp

Use the - button to subtract time or to raise or lower the temperature.



Increase Time or Temp

Use the + button to add time or to raise the temperature.



Temp

Temp

Press the Temp button to adjust the temperature. Use the + and - buttons to raise or lower the temperature.



Time

Time

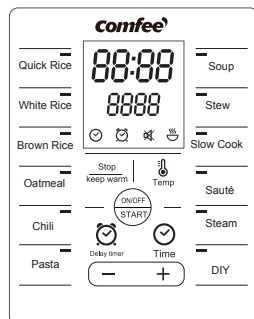
Press the Time button to adjust the cooking times. Use the + and - buttons to add or subtract time.



Digital Display

COOKING PROGRAMS CONTROLS

The cooking programs set the rice cooker time and temperature automatically for the dish selected.



Quick Rice

The Quick Rice setting cooks white rice in a shorter amount of time. It can also be used to add cooking time at the end of a cycle.

White Rice

The White Rice setting cooks white and short grained rice

Brown Rice

The Brown Rice setting provides a longer cooking time for brown and long grained rices.

Oatmeal

The Oatmeal setting cooks traditional rolled oats and other varieties of oatmeal that need a long slow cook time. Use with the delay timer to have oatmeal ready to eat for breakfast.

Chili

The Chili setting cooks a pot of chili quickly and easily.

Pasta

The Pasta setting cooks pasta quickly and easily without having to use the stove.

Soup

The Soup setting provides a low temperature simmer for soups.

Stew

The Stew setting provides a long slow simmer for stews and other dishes that require a long cooking time.

Slow Cook

The Slow Cook setting for dishes that require a longer, slower cooking.

Sauté

The Sauté setting provides a high temperature to quickly cook vegetables and brown meat. Both the time and the temperature can be adjusted.

Steam

The Steam setting quickly steams foods. For best results use with the provided steamer accessory.

DIY

Use the DIY (Do It Yourself) program to create a custom cooking time and temperature.

Using the Rice Cooker

INTRODUCTION

The Comfee® Rice Cooker provides 12 different digital cooking programs to cook a variety of meals. There are three rice programs that automatically adjust the time and cooking temperature for the type and amount of rice added for perfect results. Other cooking programs provide a suggested time that can be adjusted as needed.

IMPORTANT:

- Do NOT place anything on or over the rice cooker lid, during use.
- Do NOT touch the steam vent during cooking.
- Do NOT place the interior cooking pot on a cooktop burner; the high temperature will warp the pot. The cooking pot is designed to be used only in the rice cooker.
- Do not use a pot or container other than the cooking pot (provided) in the rice cooker.
- Do not insert any foreign objects into the air vent or gaps at the bottom of the rice cooker.
- Do not use metal cooking utensils. Metal utensils may scratch or damage the non-stick coating.

MEASURING RICE

IMPORTANT: The total amount of rice and water should NOT exceed the 6 cup MAX level marked inside the cooking pot.

NOTE: The Rice Measure is significantly smaller than the standard U.S. cup measure.

- To achieve the correct ratio of rice to water, use ONLY the Rice Measure (cup provided).
- Level the rice in the Rice Measure cup so that it is even with the top.
- For softer or firmer rice adjust the ratio of water to rice accordingly.
- If the rice requires rinsing before cooking, measure the rice before you rinse it, Follow the rinsing directions for that specific type of rice.

RINSING RICE

Some types of rice are rinse-free and other types require rinsing before use to remove excess starch which may make the rice sticky. Also, cooking rice with starchy water may result in the rice burning or being improperly cooked.

If the water should turn white or cloudy, when added to rinse-free rice, drain and replace the water before cooking. Many recipes recommend rinsing quickly so the rice does not absorb water prior to cooking.

To Rinse Rice Quickly:

1. Place a colander inside a larger bowl.
2. Place the rice in the colander and rinse under cool running water.

NOTE: Rinsing rice in hot water may prevent the rice from cooking properly.

3. Using your hand stir the rice around 3 to 4 times to separate the grains.
4. Continue to rinse until the water in the bowl is clear.

ADDING OTHER INGREDIENTS

If you wish to add other ingredients or seasonings to the rice, do so after adding the water. The rice will not cook properly and be too firm if ingredients are added before the water.

COOKING RICE

WARNING - ELECTRICAL SHOCK HAZARD

- Plug into a grounded 3 prong outlet.
- Do not remove the ground prong from the power cord plug.
- Do not use an adapter.
- Do not use an extension cord.

Failure to do so can result in death, fire or electrical shock.

NOTE: Cooking time will vary depending on the type of rice or grain being cooked.

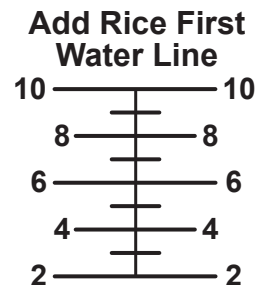
1. Before using for the first time, wash the cooking pot, steam vent, other accessories and attachments, and then dry each thoroughly.

NOTE: The cooking pot is dishwasher safe.

2. Measure rice, and then rinse rice, if needed.

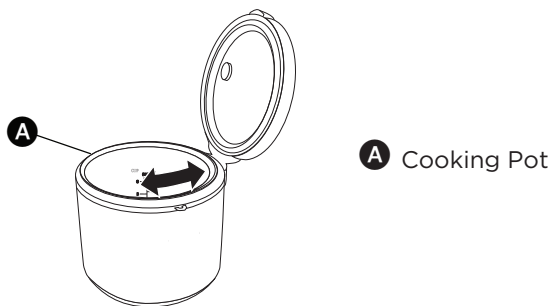
3. Add measured rice to the cooking pot.
4. Add water until it reaches the corresponding numbered Water Line marked on the interior of the cooking pot. For example, when cooking 3 measures of white rice, add water to second line from the bottom of the pot.

To suit your personal preference, the amount of liquid can be adjusted slightly (no more than $\frac{1}{3}$ of the distance between the lines).



5. Stir the rice into the water, so that each grain is immersed in the water.
6. Place the cooking pot into the rice cooker.

7. Rotate the pot two to three times to ensure a solid contact between the bottom of the cooking pot and the heating plate.



8. Close the lid, and then press downward until it clicks into place.

9. Plug the power supply cord into a grounded 3 prong electrical outlet.

NOTE: The rice cooker is powered ON, but in standby mode (no heat).

10. Select desired cooking program. See “CONTROLS” for explanation of options.

11. Press ON/OFF/START.

NOTE: During first use, there may be a plastic odor which will dissipate after using.

12. When cooking is completed three beeps will sound. The Keep Warm/Reheat light will illuminate.

13. Press the lid release button to open the lid, and then stir the rice well before serving.

COOKING OTHER MEALS

The rice cooker offers a wide variety of cooking programs to help create perfect dishes in a single pot.

! WARNING - ELECTRICAL SHOCK HAZARD

- Plug into a grounded 3 prong outlet.
- Do not remove the ground prong from the power cord plug.
- Do not use an adapter.
- Do not use an extension cord.

Failure to do so can result in death, fire or electrical shock.

NOTE: Cooking time will vary depending on the type of dish being cooked.

1. Before using for the first time, wash the cooking pot, inner lid, steam vent, other accessories and attachments, and then dry each thoroughly.

NOTE: The cooking pot is dishwasher safe.

2. Add desired ingredients to the cooking pot.
3. Place the cooking pot into the rice cooker.
4. Close the lid, and then press downward until it clicks into place.
5. Plug the power supply cord into a grounded 3 prong electrical outlet.

NOTE: The rice cooker is powered ON, but in standby mode (no heat).

6. Select desired cooking program. See “CONTROLS” for explanation of options.
7. Press ON/OFF/START.

NOTE: During first use, there may be a plastic odor which will dissipate after using.

- When cooking is completed three beeps will sound. The Stop/Keep Warm light will illuminate.
- To stop the cooking process early, press the Stop/Keep Warm button. This will stop the cooking process and keep the food warm until ready to serve.

COOKING PROGRAMS

Average cooking time of rice is approximate; it will automatically increase or decrease depending on the amount being cooked. Cooking time of other cooking programs are preset, but can be adjusted as necessary.

Keep Warm mode begins automatically at the end of each cooking program. The timer displays from 0 to 24 hours. After 24 hours in Keep Warm mode has passed, the rice cooker will return to the ON (standby) mode.

Quick Rice Cooking Time: Approximately 65 minutes

- Press the Quick Rice Button. The Quick Rice light illuminates.
- Press ON/OFF/START. The Digital Display shows scrolling led lights.



- The Quick Rice light remains lit during the cooking process.
- When cooking is completed, the rice cooker automatically enters Keep Warm mode.

White Rice Cooking Time: Approximately 70 minutes

- Press the White Rice button. The White Rice light illuminates.
- Press ON/OFF/START. The Digital Display shows scrolling led lights.



- The White Rice light remains lit during the cooking process.
- When cooking is completed, the rice cooker automatically enters Keep Warm mode.

Brown Rice Cooking Time: Approximately 70 minutes

- Press the Brown Rice button. The Brown Rice light illuminates.
- Press ON/OFF/START. The Digital Display shows scrolling led lights.



- The Brown Rice light remains lit during the cooking process.
- When cooking is completed, the rice cooker automatically enters Keep Warm mode.
 - Press the lid release button to open the lid, and then stir well before serving.

Oatmeal Cooking Time: 60 minutes

1. Press the Oatmeal button. The Oatmeal light illuminates and the digital display shows the suggested cooking time.

1:00

2. The cooking time can be adjusted if necessary. To adjust the cooking time:
 - Press the Time button.
 - Press the + button to add time, press the - button to subtract time.
3. Press ON/OFF/START. The countdown timer begins.
 - The Oatmeal light remains lit during the cooking process.
4. When cooking is completed, the rice cooker automatically enters Keep Warm mode.

Chili Cooking Time: 90 minutes

1. Press the Chili button. The Chili light illuminates and the digital display shows the suggested cooking time.

1:30

2. The cooking time can be adjusted if necessary. To adjust the cooking time:

- Press the Time button.
- Press the + button to add time, press the - button to subtract time.

3. Press ON/OFF/START. The countdown timer begins.

- The Chili light remains lit during the cooking process.

4. When cooking is completed, the rice cooker automatically enters Keep Warm mode.

Pasta Cooking Time: 20 minutes

1. Press the Pasta button. The Pasta light illuminates and the digital display shows the suggested cooking time.

:20

2. The cooking time can be adjusted if necessary. To adjust the cooking time:

- Press the Time button.
- Press the + button to add time, press the - button to subtract time.

3. Press ON/OFF/START. The countdown timer begins.

- The Pasta light remains lit during the cooking process.

4. When cooking is completed, the rice cooker automatically enters Keep Warm mode.

Soup

Cooking Time: 120 minutes

1. Press the Soup button. The Soup light illuminates and the digital display shows the suggested cooking time.

2:00

2. The cooking time can be adjusted if necessary. To adjust the cooking time:
 - Press the Time button.
 - Press the + button to add time, press the - button to subtract time.
3. Press ON/OFF/START. The countdown timer begins.
 - The Soup light remains lit during the cooking process.
4. When cooking is completed, the rice cooker automatically enters Keep Warm mode.

Stew

Cooking Time: 60 minutes

1. Press the Stew button. The Stew light illuminates and the digital display shows the suggested cooking time.

1:00

2. The cooking time can be adjusted if necessary. To adjust the cooking time:

- Press the Time button.
- Press the + button to add time, press the - button to subtract time.

3. Press ON/OFF/START. The countdown timer begins.

- The Stew light remains lit during the cooking process.

4. When cooking is completed, the rice cooker automatically enters Keep Warm mode.

Slow Cook

Cooking Time: 120 minutes

1. Press the Slow Cook button. The Slow Cook light illuminates and the digital display shows the suggested cooking time.

2:00

2. The cooking time can be adjusted if necessary. To adjust the cooking time:

- Press the Time button.
- Press the + button to add time, press the - button to subtract time.

3. Press ON/OFF/START. The countdown timer begins.

- The Slow Cook light remains lit during the cooking process.

4. When cooking is completed, the rice cooker automatically enters Keep Warm mode.

Sauté

Cooking Time: 30 minutes, temperature 248°F

NOTE: Sauté provides a high temperature to quickly cook vegetables and brown meat. Both the time and the temperature can be adjusted.

1. Press the Sauté button. The Sauté light illuminates and the digital display shows the suggested cooking time and temperature.

0:30
248F

2. The cooking time can be adjusted if necessary. To adjust the cooking time:
 - Press the Time button.
 - Press the + button to add time, press the - button to subtract time.
3. The temperature can be adjusted. To adjust the temperature:
 - Press the Temp button.
 - Press the + button to raise the temperature, press the - button to lower the temperature.
4. Press ON/OFF/START. The countdown timer begins.
 - The Sauté light remains lit during the cooking process.
5. When cooking is completed, the rice cooker automatically enters Keep Warm mode.

Steam

Cooking Time: 20 minutes

NOTE: The rice cooker comes with a steamer accessory and can be used to steam foods.

1. Place water in cooking pot.
2. Place cooking pot in the rice cooker.
3. Place ingredients in the steamer basket and place basket in cooking pot.
4. Close the lid of the rice cooker.
5. Press the Steam button. The Steam light illuminates and the digital display shows the suggested cooking time.

:20

6. The cooking time can be adjusted if necessary. To adjust the cooking time:
 - Press the Time button.
 - Press the + button to add time, press the - button to subtract time.
7. Press ON/OFF/START. The countdown timer begins.
 - The Stew light remains lit during the cooking process.
8. When cooking is completed, the rice cooker automatically enters Keep Warm mode.

DIY

Cooking Time: 30 minutes, temperature 194°F

NOTE: Use the DIY program to create a custom cooking time and temperature.

1. Press the DIY button. The DIY light illuminates and the digital display shows the suggested cooking time and temperature.

0:30
194F

2. The cooking time can be adjusted if necessary. To adjust the cooking time:
 - Press the Time button.
 - Press the + button to add time, press the - button to subtract time.
3. The temperature can be adjusted. To adjust the temperature:
 - Press the Temp button.
 - Press the + button to raise the temperature, press the - button to lower the temperature.
4. Press ON/OFF/START. The countdown timer begins.
 - The Slow Cook light remains lit during the cooking process.
5. When cooking is completed, the rice cooker automatically enters Keep Warm mode.

TIPS FOR GREAT RESULTS

- Measure rice and water accurately.
- For added flavor you may substitute meat stock or broth for the water and chopped fresh herbs can be stirred into the rice at the end of cooking before allowing to rest.
- Some varieties of rice should be rinsed before cooking. Enriched rice, commonly found in the U.S., is not rinsed to preserve the added nutrients. If rinsing rice before cooking, measure rice before rinsing and drain as much water as possible.
- After adding the rice and water to the cooking pot, spread it evenly over the bottom.
- Do not open the lid during cooking.
- Most types of rice will be slightly undercooked at the end of the cooking program. Allow the cooked rice to “rest” in the cooking pot for 5 to 10 minutes to absorb the last bit of moisture.

DELAY COOKING

The Delay Timer delays the start of cooking programs except Pasta, Sauté and DIY. The start of the cooking process can be delayed for up to 24 hours.



Delay timer

IMPORTANT

- To maintain the quality of the rice, it is recommended that you not set the delay timer for longer than 12 hours.
1. Place the ingredients in the cooking pot, place the pot in the rice cooker and close the lid.
 2. Select the desired cooking program.
 3. Press the Delay Timer button. The Delay Timer display will illuminate and the first two digits (hours) will flash.
 4. Press the + and - buttons to set the desired number of hours.
 5. Press Time. The last two digits will flash (minutes).
 6. Press the + and - buttons to set the desired number of minutes.
 7. Press the ON/OFF/START button. The countdown timer will start and the cooking process will begin when the delay has finished.

STEAMING FOOD

In addition to the Steam program, food can be steamed during the rice cooking process. The rice cooker may be used to steam food such as vegetables, meat or fish.

It takes approximately 70 minutes to cook a batch of white rice and approximately 5 to 20 minutes (depending on the type and quantity) to steam cleaned, cut vegetables.

1. Determine the time needed to steam the food. See Steaming Guide.
2. At the appropriate time open the rice cooker.
3. Place the steamer basket with the cut vegetables arranged in a single layer onto the rim of the cooking pot.
4. Close the lid and continue cooking for the remaining time.
5. Remove food immediately after steaming to avoid overcooking.

NOTES:

- If steaming meat or fish, first place foil on the bottom of the steamer basket to keep the meat juices from seeping into the rice.
- Vegetables should be cut to a size similar to that indicated in the following chart.
- Cooking times are approximate and will yield cooked but crisp/tender vegetables. Add or decrease time if you prefer softer or crisper vegetables.

STEAMING GUIDE

NOTE: While steaming, monitor your meat's internal temperature with a meat thermometer to ensure the meat you cook reaches a safe temperature.

FOOD	AMOUNT	PREPARATION	COOKING TIME
Asparagus	4 oz. (~15 spears)	trimmed and halved	8 min.
Baby Bok Choy	2 whole	halved	17 min.
Broccoli	10 oz.	2" florets	15 min.
Cabbage Leaves	4 leaves	cored	6 min.
Carrots - Baby	12 oz.	whole	18 min.
Carrots - Sliced	6 oz. (1½ c.)	sliced ½" thick	16 min.
Green Beans	5 oz.	trimmed	9 min.
Lettuce Leaves - Butter Variety	6 leaves	cored	6 min.
Peas - Snow	4 oz.	trimmed	8 min.
Potatoes - New	12 oz.	quartered	16 min.
Potatoes - Yellow/Gold	12 oz.	¾" pieces	16 min.
Potatoes - Sweet	1 lb.	¾" cubes	17 min.
Squash - Summer/Zucchini	6 oz. (2 c. sliced)	sliced ½" thick	8 min.
Chicken	1 lb.	2" strips	25 min.
Shrimp	1 lb.	peeled and deveined	15 min.
Fish - Salmon, Swordfish	12 oz.	cut to fit tray	18 min.
Eggs	Up to 12	pierce pinhole in bottom of each egg	15 min. - soft cooked 24 min. - hard cooked



RECIPES



Sweet Rice

INGREDIENTS

- ☐ 1 cup jasmine rice, rinsed and drained
- ☐ 1 cup coconut milk
- ☐ 1 cup water
- ☐ ½ tsp salt
- ☐ 1 Salaam leaf or fresh curry leaf
- ☐ ½ tsp ground coriander

DIRECTIONS

1. Wash and drain rice.
2. Place rice, water, coconut milk, salt, Salaam leaf and ground coriander into the cooking pot and place the pot in the cooker.
3. Close cooker lid, press the White Rice button and press ON/OFF/START.
4. Open lid and stir periodically, close lid and continue to cook until the cycle completes.



Hungarian Goulash

INGREDIENTS

- ☐ 2 onions quartered
- ☐ 5 oz ham diced
- ☐ 3 Tbsp oil
- ☐ 2 lbs beef stew meat, diced
- ☐ 2 cloves garlic, crushed
- ☐ 6½ cups of water divided
- ☐ 3 tsp beef bouillon powder
- ☐ 3 tsp vegetable bouillon powder
- ☐ 2 Tbsp ground paprika
- ☐ 2 large bay leaves
- ☐ 2 Tbsp tomato paste
- ☐ 4 Tbsp flour

DIRECTIONS

1. Place oil in the cooking pot and place the pot inside the cooker.
2. Press the Sauté button and press ON/OFF/START. Heat the cooking pot until the oil shimmers.
3. Place the onion and ham in the cooking pot and sauté until the onion is translucent, stirring occasionally
4. Remove the onion and ham from the cooking pot.
5. In small portions add the beef to the cooking pot and brown.
6. When all of the beef has been browned, return the beef, onion and ham to the cooking pot.
7. Add 5½ cups of water, bouillon powders, ground paprika, bay leaves and tomato paste. Stir to combine.
8. Close the cover and press the Chili button. Press ON/OFF/START.
9. Dissolve flour in 1 cup of water. When there is five minutes left in the cook time, open the lid and stir the mixture slowly into the goulash to thicken.
10. Close the lid and allow to cook for five more minutes. Serve over boiled or mashed potatoes.



Potato and Leek Soup

INGREDIENTS

- ☐ 2 Tbsp unsalted butter
- ☐ 4 medium leeks cleaned and chopped
- ☐ 1 small stalk celery, chopped
- ☐ 2 lbs potatoes peeled and diced
- ☐ 1 bay leaf
- ☐ 1 sprig fresh thyme
- ☐ 4 cups water
- ☐ 2 tsp salt
- ☐ ½ cup heavy cream
- ☐ freshly ground pepper
- ☐ minced chives, for garnish

DIRECTIONS

1. Place the cooking pot in the cooker and press Sauté to preheat.
2. Add the butter and heat until just foaming.
3. Add the leeks and celery and sauté until softened but not browned, 5 - 7 minutes.
4. Add the remaining ingredients, except cream and stir to combine.
5. Close the lid and press the Soup button. Press ON/OFF/START.
6. When cooking has completed, remove the bay leaf and thyme.
7. Blend the soup with a blender or immersion blender until smooth.
8. Stir in cream and season to taste. Serve and garnish with minced chives.



Vegetable Stock

INGREDIENTS

- ☐ 2 large onions upeeled, halved
- ☐ 4 stalks of celery chopped
- ☐ 2 large carrots peeled and chopped
- ☐ 7 oz button mushrooms, halved
- ☐ 1 head of garlic, halved crossways
- ☐ 1 tsp whole black peppercorns
- ☐ 1 bay leaf
- ☐ 2 sprigs fresh thyme
- ☐ 6 sprigs flat leaf parsley
- ☐ 10 cups cold water

DIRECTIONS

1. Add all the ingredients to the cooking pot.
2. Close the lid and press the Slow Cook button. Press ON/OFF/START.
3. When cooking has completed, let the stock cool until safe to handle and strain through a fine mesh sieve.
4. Use immediately or refrigerate overnight. Stock can be frozen in small air-tight containers for future use.



Oatmeal with Homemade Granola

INGREDIENTS

- ☐ ½ cup pecans or walnuts, coarsely chopped
- ☐ ¼ cup almonds, coarsely chopped
- ☐ ½ cup shredded, unsweetened coconut
- ☐ ½ cup pepitas (pumpkin seeds)
- ☐ ½ cup sunflower seeds
- ☐ 1 Tbsp chia seeds
- ☐ ¼ cup maple syrup
- ☐ 2 Tbsp coconut oil
- ☐ 1 vanilla bean split, seeds scraped
- ☐ 7 oz wholegrain, traditional rolled oats
- ☐ 3½ cup water
- ☐ 6 Medjool dates, pitted, chopped
- ☐ 1 apple cored, chopped

DIRECTIONS

1. Preheat oven to 275°F
2. Combine the nuts, coconut, pepitas, sunflower seeds and chias seeds in a small bowl and mix well.
3. Heat the maple syrup, coconut oil and vanilla bean in a small saucepan over low heat. Pour over combined granola ingredients and stir to coat evenly.
4. Spread evenly over a sheet pan lined with parchment paper.
5. Bake for 20 - 30 minutes stirring occasionally. Granola should be mostly dry and toasted.
6. Place the oats, water, dates and apple in the cooking pot. Stir to combine.
7. Place the cooking pot in the cooker and close the lid. Press the Oatmeal button and press ON/OFF/START.
8. When cooking has completed serve and top with granola.



Chicken Pho

INGREDIENTS

- ☐ 2 Tbsp vegetable oil
- ☐ 2 onions halved
- ☐ 2 inch piece of ginger, sliced
- ☐ 1 small bunch cilantro
- ☐ 3 star anise pods
- ☐ 1 cinnamon stick
- ☐ 4 cloves
- ☐ 1 tsp fennel seeds
- ☐ 1 tsp coriander seeds
- ☐ ¼ cup fish sauce
- ☐ 1 Tbsp raw sugar
- ☐ 2 lbs chicken legs
- ☐ 5 cups chicken stock
- ☐ 4 servings prepared pho noodles
- ☐ 2 green onions thinly sliced

DIRECTIONS

1. Place the cooking pot in the cooker and press the Sauté button to preheat the pot.
2. Place the oil in the pot and heat until shimmering.
3. Add the onions and the ginger and cook until browned, about 5 minutes.
4. Add the cilantro, star anise, cinnamon, cloves, fennel seed, coriander seed, fish sauce, sugar and chicken stock. Stir to combine.
5. Close the lid, press the Soup button and press ON/OFF/START.
6. When cooking has completed, transfer chicken legs to a plate and shred.
7. Strain the broth through a fine meshed sieve and discard ingredients.
8. Skim of any solids from the top and season to taste with fish sauce and sugar.
9. Place prepared noodles in individual bowls and top with shredded chicken and green onions.
10. Pour hot broth over the noodles and chicken and serve.



Shrimp Risotto

INGREDIENTS

- ☐ 2 Tbsp olive oil
- ☐ 1 cup celery chopped
- ☐ 1 cup white onion chopped
- ☐ 3 cloves garlic minced
- ☐ 1½ cup rice, uncooked
- ☐ ½ cup dry white wine
- ☐ 4 cups chicken broth
- ☐ 1 Tbsp Worcestershire sauce
- ☐ 1 lb cooked shrimp

DIRECTIONS

1. Add oil to the cooking pot. Place pot in cooker and press the White Rice button. Press ON/OFF/START.
2. Add the celery, onion and garlic and sauté for 2 to 3 minutes.
3. Add the rice and continue cooking for 5 to 8 minutes.
4. Add the chicken broth and Worcestershire sauce and stir to combine.
5. Close the lid and continue cooking.
6. When the rice is done stir in shrimp and serve.



Bean Dip

INGREDIENTS

- ☐ ¼ cup red onions chopped
- ☐ 2 cloves garlic, minced
- ☐ 16 oz can refried beans
- ☐ 15 oz can black beans, rinsed and drained
- ☐ 1 cup canned corn drained
- ☐ ¼ tsp prepared mild salsa
- ☐ ¼ tsp ground cumin
- ☐ 1 avocado peeled and diced
- ☐ ½ cup cherry tomatoes, halved

DIRECTIONS

1. Add the oil, onions and garlic to the cooking pot.
2. Place the pot in the cooker and press the Sauté button, press ON/OFF/START and cook for 3 minutes.
3. Add the refried beans, black beans, corn, salsa and cumin.
4. Mix well and close the lid.
5. Cook until the bean dip is bubbly, about 8 to 10 minutes.
6. Spoon the dip into a serving bowl.
7. Add the avocado and tomatoes and stir gently.



CARE AND CLEANING

⚠ WARNING - BURN HAZARD

- Wait until the rice cooker has cooled before cleaning.
Failure to do so may result in burns

Unplug the rice cooker from the electrical outlet, allow it to cool, and then clean and dry the cooker and all its parts after each use to avoid odors and poor performance.

GENERAL CARE

IMPORTANT: Use only soft cloths with a mild dish soap solution to clean the rice cooker. Do not wash the rice cooker in the dishwasher.

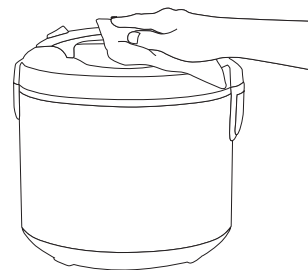
NOTE: Only the cooking pot is dishwasher safe.

CLEANING THE COOKER EXTERIOR

IMPORTANT: Do NOT immerse the rice cooker in water.

Using a soft, damp cloth, clean the outer surfaces of the rice cooker.

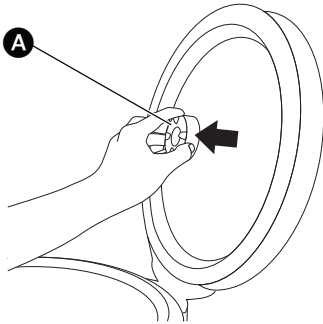
Using a soft, dry cloth thoroughly dry the outer surfaces.



Steam Vent

IMPORTANT:

- Clean the steam vent frequently to ensure proper venting.
 - The rice cooker should be cool to the touch before cleaning the steam vent.
1. With the cover of the rice cooker open, grasp the steam vent and pull out.

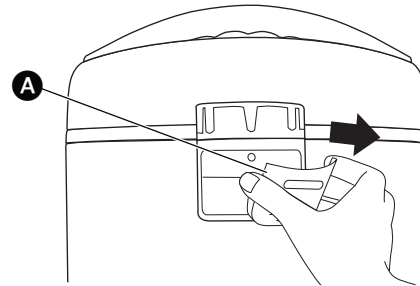


A Steam Vent

2. Wash the steam vent with soap and water after every use.

Condensation Collector

1. Grasp the condensation collector and pull out.



A Condensation Collector

2. Empty and rinse the condensation collector after each cooker use.
3. Using a soft cloth, dry thoroughly.

CLEANING THE COOKER INTERIOR PARTS

Press down on the lid release button to open the rice cooker lid.

Condensation

Condensation from steam will collect under the steam valve vent.

1. Using a soft cloth, thoroughly dry the areas where condensation collects.

Heating Plate

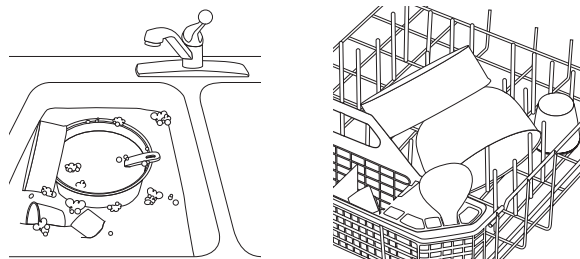
1. Using a steel wool pad, remove any residue burned onto the metal heating plate.
2. Using a soft, damp cloth, wipe the heating plate, and then dry thoroughly.

Cooking Pot

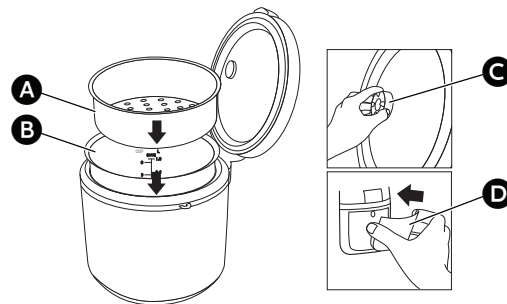
IMPORTANT:

- The inside of the cooking pot has a non-stick coating that can lose its non-stick properties if it becomes scratched or damaged.
 - Do not use abrasive cleansers, vinegar, bleaching agents, steel wool or other harsh scrubbing brushes to clean the cooking pot.
 - Do not use metal cooking utensils.
 - Wash the cooking pot immediately after removing rice that has been seasoned. Seasonings may damage the non-stick coating of the cooking pot if left in contact for any length of time.
1. Wash the cooking pot, using a soft cloth and a nonabrasive cleanser or a mild solution of dish soap and warm water.

NOTE: The cooking pot is dishwasher safe.



2. Using a soft cloth, dry both the interior and exterior of the cooking pot.
3. Reassemble the parts.



- A** Steamer Basket
- B** Cooking Pot
- C** Steam Vent
- D** Condensation Collector



TROUBLESHOOTING

Before calling for service, review the following tips. It may save you time and money.

This list includes common occurrences that are not the result of poor workmanship or defective materials.

! WARNING - ELECTRICAL SHOCK HAZARD

- Plug into a grounded 3 prong outlet.
- Do not remove the ground prong from the power cord plug.
- Do not use an adapter.
- Do not use an extension cord.

Failure to do so can result in death, fire or electrical shock.

PROBLEM	POSSIBLE CAUSE	SOLUTION
Rice cooker does not operate	The power supply cord is not completely plugged into a working 3 prong electrical outlet.	Plug the power supply cord into the electrical outlet.
	There has been a power failure.	Reset the circuit breaker or replace the fuse once power is restored.
	Another appliance was plugged into the same electrical outlet, which tripped the circuit breaker or blown a household fuse.	Reset the circuit breaker or replace the fuse. Plug power supply cord into a separate, dedicated circuit.
Rice is mushy, sticky or clumping	Rice was cooked with too much water.	Stir the rice. Close lid and leave on Keep Warm for 10 to 30 minutes. Stir frequently.
	Rice was rinsed or soaked before cooking.	If rinsing is required, rinse the rice quickly and drain as much water as possible. Do not allow rice to soak in liquid prior to cooking.
	Pre-rinsing can cause the rice to crack and become mushy and sticky during cooking.	
	Soaking before cooking softens the texture of rice.	

PROBLEM	POSSIBLE CAUSE	SOLUTION
Rice is hard or dry	Rice was not cooked with enough water or it was cooked with mineral water.	Use more water when cooking rice. Soak the rice for a short time before cooking.
		Add ½ to 1 cup of water and stir. Close the lid and press the Quick Rice button. Stir and check consistency.
Rice is scorched NOTE: Rice turning a light brown color is not a result of rice cooker failure.	Other ingredients and/or seasonings were added to the rice before cooking.	Cook only rice with the proper ratio of water.
	Rice was soaked for too long.	Soak rice for a shorter period of time.
	Keep Warm mode was used too long.	Stir rice frequently in Keep Warm mode.
Rice does not taste good	Used wrong ratio of ingredients to water or wrong cooking program for recipe.	Accurately measure the correct ratio of ingredients to water.
	The steam vent was not attached to the rice cooker.	After cleaning replace the steam vent into the rice cooker. See "Care and Cleaning."
Unpleasant odor NOTE: A plastic odor is normal the first few times the cooker is used.	Keep Warm mode was used too long.	Do not allow rice to remain in Keep Warm mode indefinitely. Serve rice soon after the 10-minute resting period.
	Rice left in the cooking pot after Keep Warm mode has turned off.	Remove cooked rice from cooker.
	The rice was not rinsed thoroughly.	Rinse rice until the water runs clear.
	The cooking pot and/or steam vent is dirty.	Clean and dry parts thoroughly. See "Cleaning."
	The plastic scoop was left in the cooking pot.	Remove plastic scoop and all accessories from the rice cooker before using.

PROBLEM	POSSIBLE CAUSE	SOLUTION
Rice is dry and has turned color	Rice has been reheated repeatedly.	Rice should be reheated only once to maintain the quality. Sprinkle rice with water to help keep it from drying out during reheating.
	Steam vent is not attached correctly.	After washing, attach the steam vent correctly to the rice cooker. See "Cleaning."
Rice cooker boiling over and spattering NOTE: It is normal for moisture to appear on the inner lid or cooking pot and drip when the lid is opened.	Steam vent is not attached correctly.	After washing, attach the steam vent correctly to the rice cooker. See "Cleaning."
	The steam vent and/or temperature sensor is dirty.	Clean the steam vent and temperature sensor.
	The wrong program was unintentionally used to cook rice.	Select the cooking program for the ingredients you are cooking.
Difficult to close the cooker lid	Foreign substances in the lid latch well are preventing the outer lid from latching.	Remove debris from the lid latch well.
Film on interior of cooking pot	The starch in the rice will melt during cooking and dry onto the interior of the cooking pot.	During washing, use a non-abrasive plastic scouring pad or utensil to gently remove the film.



1 YEAR LIMITED WARRANTY

This is the only express warranty for this product and is in lieu of any other warranty or condition.

This product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of original purchase. During this period, your exclusive remedy is repair or replacement of this product or any component found to be defective, at our option; however, you are responsible for all costs associated with returning the product to us and our returning the product or component under this warranty to you. If the product or component is no longer available, we will replace with a similar one of equal or greater value.

This warranty does not cover wear from normal use, and operation doesn't conformity with the instruction manuals, or damages to the product resulting from accident, alteration, abuse, or misuse. This warranty extends only to the original consumer purchaser or gift recipient. Keep the original sales receipt, as proof of purchase is required to make a warranty claim. This warranty is void if product is used for other than single-family household use or subjected to any voltage and waveform other than as specified on the label.

We exclude all claims for special, incidental, and consequential damages by breach of express or implied warranty. All liability is limited to amount of the purchase price. Every implied warranty, including any statutory warranty or condition of merchantability or fitness for particular purpose, is disclaimed except to the extent prohibited by law, in which case such warranty or condition is limited to the duration of this written warranty.

This warranty gives you specific legal rights. You may have other legal rights that vary depending on where you live. Some states or provinces do not allow limitations on implied warranties or special, incidental consequential damages, so the foregoing limitations may not apply to you.

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