



INSTRUCTION MANUAL

ELECTRIC RICE COOKER & STEAMER

ECJ-N55F/W (5.5 Cups)

ECJ-N100F/W (10 Cups)



HOUSEHOLD USE ONLY

Thank you for your purchase of a **Sanyo Rice Cooker & Steamer**. Please read these instructions carefully before use and be sure to keep the manual in a safe place for future reference.

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感謝您購買**三洋電飯鍋與蒸鍋**。使用前請仔細閱讀說明書，並確保將它收藏好，以備隨時參閱。

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산요 밥솥 찜통 겸용을 구입해 주셔서 감사 합니다. 사용 전에 이 설명서를 잘 읽어보시고 나중에 참고할 수 있도록 가까운 곳에 보관 해두십시오.

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Cám ơn quý vị đã mua **Nồi Nấu và Hấp Cơm Sanyo**. Xin đọc kỹ các chỉ dẫn này trước khi dùng và nhớ cất cuốn sổ tay này tại một nơi an toàn để dùng sau này.

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IMPORTANT SAFEGUARDS

When using electrical appliances, follow basic safety precautions to reduce the risk of fire, electrical shock, and/or injury:

1. Read all instructions.
2. Do not touch HOT surfaces. Use handles or knobs.
3. To protect against fire, electrical shock, and personal injury, do not immerse cord, plugs or appliance in water or other liquid.
4. Close supervision is necessary when the appliance is used by or near children.
5. Unplug unit from outlet when not in use and before cleaning. Allow to cool before attaching or removing parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug after the appliance malfunctions or has been damaged in any manner. Return appliance to an authorized service facility for examination, repair or adjustment.
7. To protect against risk of electrical shock, do not force any foreign objects, such as pins and wires, into any openings.
8. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or personal injury.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other liquids.
13. Do not clean the appliance with cleansers, steel wool pads, or other abrasive material.
14. To disconnect, turn the switch to its "Off" position then remove the plug from wall outlet.
15. Do not use appliance for other than intended use. This product is designed for household use only.

SAVE THESE INSTRUCTIONS

Note:

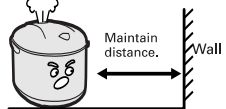
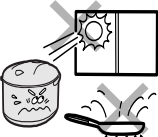
- A. A short power-supply cord is provided to reduce risks of becoming entangled in or tripping over a longer cord.
- B. Extension cords are available and may be used if care is exercised in their use.
- C. If extension cord is used:
 - (1) The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
 - (2) The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

The appliance has a polarized plug (one blade is wider than the other is).

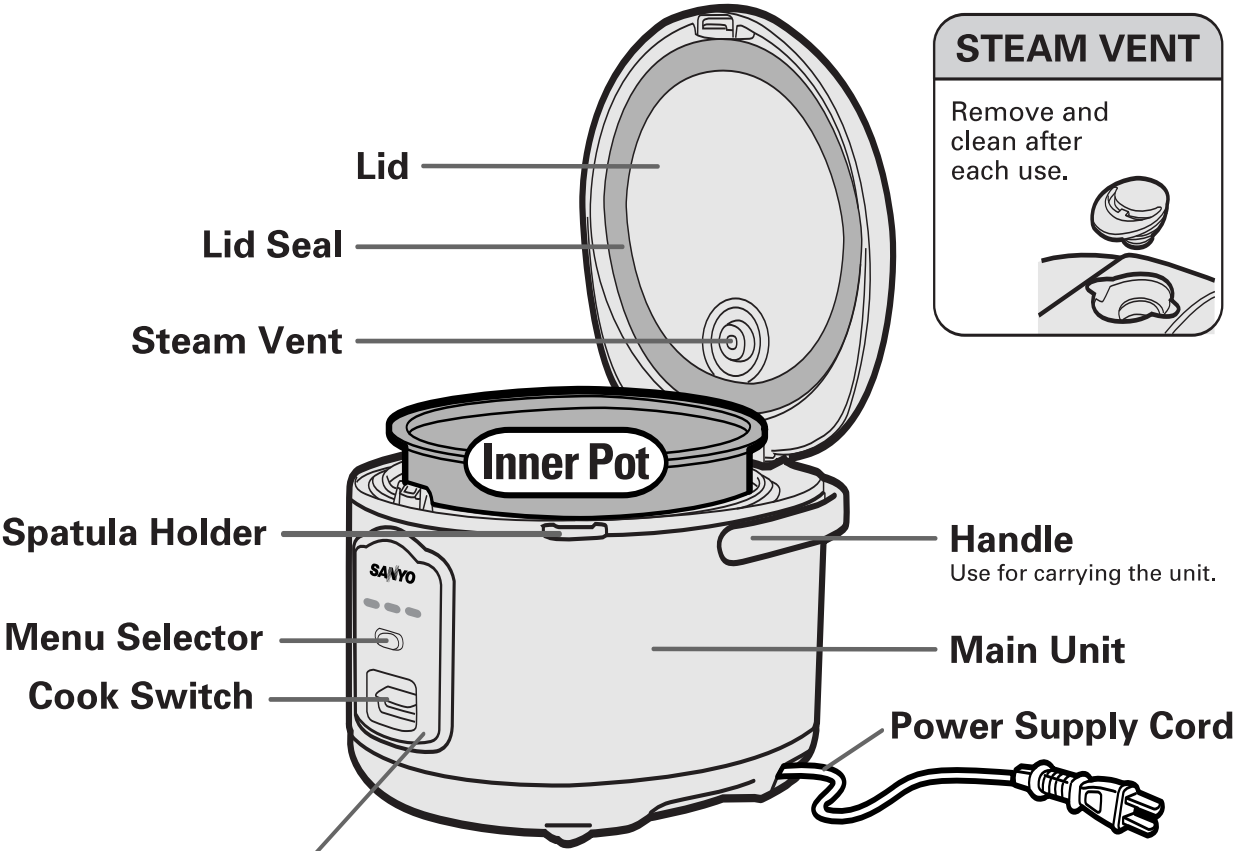
As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to override this safety feature.

WARNING: Handling the cord on this product or cords associated with accessories sold with this product, will expose you to lead, a chemical known to the State of California to cause cancer, and birth defects or other reproductive harm. **Wash hands after handling.**

PRECAUTIONS

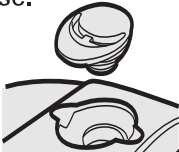
• Use only 120 Volt AC electrical current. • Always keep the power supply plug clean. If the power supply plug blades or plug surfaces become dirty, be sure that they are cleaned thoroughly.	• Do not handle the power supply cord in a rough manner. 
• Do not attempt to modify the appliance. All repairs must be performed by qualified technicians.	• Do not insert any foreign objects into appliance openings or outlets. 
• Plug the appliance into a single electrical outlet only. Use only an electrical outlet rated at 15 amperes or more. Make sure that the power supply plug is firmly inserted all the way into the electrical outlet.	• Do not touch the metal part on the inside of the lid during or immediately after operation. 
• Do not attempt to plug in or unplug with wet hands.	• Do not operate the appliance near flames or wet areas. 
• Do not touch the steam vent. Do not place your face or hand near the steam vent.	• Do not operate the appliance on an unstable surface or on any surface that is not resistant to heat.
• Do not operate the appliance if the power supply cord or plug has been damaged. 	• Do not touch the Lid Release button while carrying the appliance. 
• Do not allow children to use this appliance without adult supervision. 	• Do not use any Inner Pot other than provided.
• Do not immerse the appliance in water and do not pour water onto it. 	• Do not place the appliance near walls or furniture (within 12"/30cm). 
• Allow the appliance to cool off prior to cleaning. 	• Unplug the power supply plug from the outlet when the appliance is not being used. 
• Do not place the appliance in the following locations: • Locations where hot cooking oil may splash onto the appliance. • Locations where the appliance is exposed to direct sunlight. 	• Do not place a cloth or towels over the appliance during operation. 
• Remove all foreign substances. • Make sure that all rice grains and water drops on the appliance's inner wall, the outside of the Inner Pot, the lid flange, the Heating Element and the Temperature Sensor have been completely removed, before using appliance.	• Do not shake the appliance by the handle. • While rice is cooking, keep the handle folded down behind the appliance and do not carry it. • If carrying the appliance immediately after use, use caution to avoid the steam that is released from the steam vent.

NAMES AND FUNCTION OF PARTS

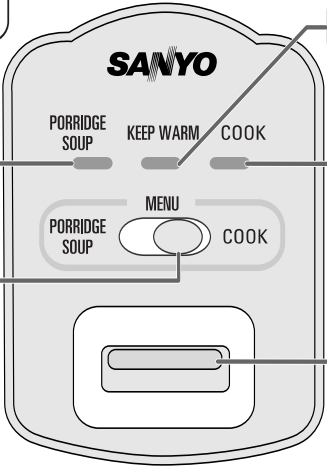


STEAM VENT

Remove and clean after each use.



CONTROL PANEL



PORRIDGE/SOUP Lamp

KEEP WARM Lamp

COOK Lamp

MENU Selector

COOK Switch

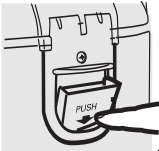
SANYO

PORRIDGE SOUP KEEP WARM COOK

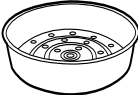
PORRIDGE SOUP MENU COOK

DEW COLLECTOR
(rear of unit)

- Push the arrow and grasp the top of the receptacle to remove.
- Snap the receptacle back into place after cleaning.



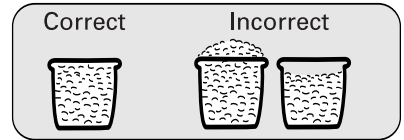
ACCESSORIES
(one each)

Spatula	Measuring Cup
	
Steaming Tray	Porrige Lid
	

HOW TO COOK RICE

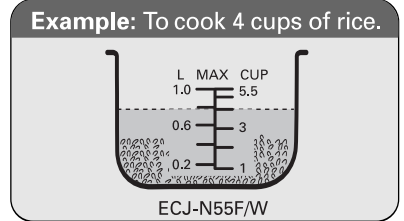
1 Accurately measure and wash rice.

- Measure the rice using measuring cup provided. 1 cup equals 180 ml.

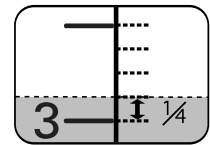


2 Add the correct amount of water and place the Inner Pot into main unit.

- Choose the level of water, based on the quantity of rice being cooked.
- If the water level is incorrect, excess water may boil over.
- Adjust the water level according to your own preference. The water level may be adjusted by up to $\frac{1}{4}$ of a graduation level. If the amount of water is too great, it may boil over.
- Make sure that any rice grains or water droplets remaining on the outside of the Inner Pot or the inner wall of the main body are removed. Water remaining in these areas may cause noise during the cooking process.
- Gently turn the Inner Pot from side to side a few times to level the rice.



Example: To cook 4 cups of rice.



Example: To cook 3 cups of rice.

3 Close the Lid.

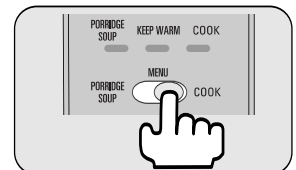
- Securely close the Lid until you hear a click.
- Make sure that there are no foreign objects such as rice grains, between the Lid and the Inner Pot or between the Inner Pot and Lid Seal.
- Foreign objects may cause steam to escape or water to boil over.

Note For cooking porridge or risotto, do not close lid. Place Porridge Lid onto Inner Pot to prevent boiling over.

4 Plug power supply cord into outlet and choose function .

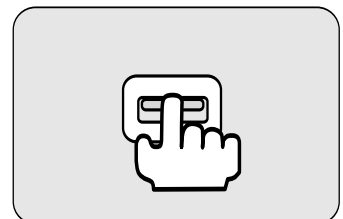
- To cook rice, choose the “**COOK**” function.
- To cook porridge or risotto, choose the “**PORRIDGE/SOUP**” function.
- The **COOK** lamp lights.

Note If the cook switch is not depressed within a few minutes, the **COOK** lamp will turn OFF and the **KEEP WARM** lamp will light. This is not a malfunction.



5 Depress the COOK switch until you hear a click.

- The **COOK** lamp lights and begins cooking.
- Do not press the **COOK** switch without the Inner Pot properly placed in the main unit.
- Cooking time varies with differences in rice and preparation. Rice cooking guide is included (below) for reference.



APPROXIMATE RICE COOKING TIMES (At room temperature 68°F/20°C and water temperature 64°F/18°C)

Model No.	White Rice (uncooked)	Porridge (uncooked)	
	Cooking Time	Cooking Time	Water Level (Approx.)
ECJ-N55F/W	30 - 35 min. (1 - 5.5 cups)	39 - 49 min. (0.5 - 1 cup)	1 1/2 - 3 cups
ECJ-N100F/W	32 - 37 min. (2 - 10 cups)	36 - 45 min. (0.5 - 1.5 cups)	3 1/4 - 4 1/2 cups

HOW TO COOK RICE

6 After cooking, let the rice steam while covered for 15 minutes in the KEEP WARM mode.

7 Stir the rice before serving. Cooked rice can be kept warm for up to 2 hours.

- Once the cooking is completed, the **COOK** lamp goes off. Then the **KEEP WARM** lamp will light and the unit will automatically switch operation to keep the rice warm.
- Do not keep rice warm for more than 2 hours as rice may develop an odor, turn yellow, or dry out.
- Porridge cannot be kept warm. Do not keep porridge warm, as it tends to become gluey.
- Make sure to unplug the Power Supply Cord after use.

Note

- During the **KEEP WARM** mode, the heating element and **KEEP WARM** / **COOK** lamps will begin to cycle **ON** and **OFF** after approximately 90 minutes. This is not a malfunction.



TIPS FOR COOKING RICE

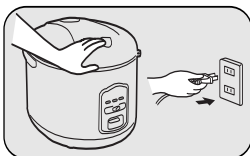
- Evenly distribute the rice in the bottom of the Inner Pot to ensure even cooking.
- Wash the rice thoroughly. Newly harvested rice (fall season) usually requires less water for cooking than does rice that has been stored. As time goes by, rice has a tendency to become dehydrated, so more water is needed for cooking.
- Note: Some brands of rice recommend not washing the rice before cooking to retain vitamins.**
- If softer rice is preferred, let the rice soak in the water measured for cooking, for 30 minutes before cooking. For brown rice, let the rice soak for 2 hours or more before cooking.
- If firmer rice is preferred, use slightly less water for cooking.
- A thin crust of rice may form on the bottom of the Inner Pot after cooking. This is normal and can be removed by soaking the cooled Inner Pot in hot water.

MAKING SOUP

1 Place the ingredients and seasonings into the Inner Pot. Place Inner Pot into the main unit.



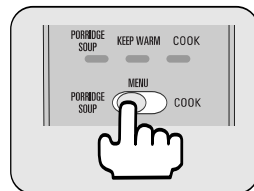
2 Close the Lid and plug power supply cord into outlet.



Note

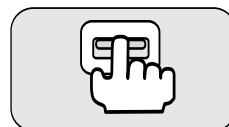
May cook with Lid open, but use provided Porridge Lid to avoid boiling over.

3 Choose the **PORRIDGE/SOUP** function.



4 Depress the **COOK** switch until you hear a click.

- The **PORRIDGE/SOUP** lamp lights and cooking begins immediately.
- Monitor cooking time manually.
- Check and stir soup occasionally by opening the Lid or removing Porridge Lid.
- When soup has cooked, raise the **COOK** switch to cancel operation.
- Make sure to unplug the power supply cord after use.

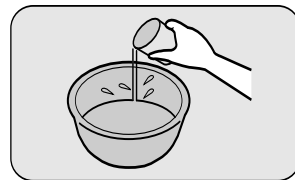


STEAMING FOOD

The cooking times in Chart below are approximate and should be used as a guideline.

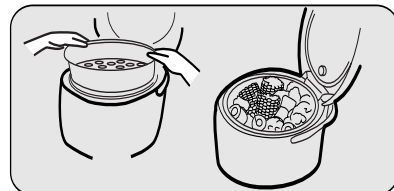
1 Add approximately 1 1/2 measuring cups (300ml) of water into the Inner Pot.

- Use the provided measuring cup.
- Always add a minimum of one measuring cup (180ml) of water.



2 Place the Inner Pot into the main unit. Place the Steaming Tray and food in the Inner Pot.

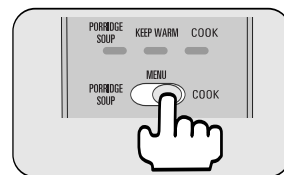
- Place the Inner Pot into the main unit.
- Place the Steaming Tray in the Inner Pot.
- Place the food on the Steaming Tray.



3 Close the Lid and plug power supply cord into outlet.

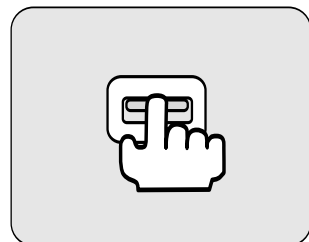


4 Choose the COOK function.



5 Depress the COOK switch until you hear a click.

- The **COOK** lamp lights and begins steaming.
- Monitor the steaming time manually.
- When water is completely evaporated, the **KEEP WARM** lamp will light and the unit will automatically turn to the **KEEP WARM** mode.
- Check and stir food occasionally by opening the Lid. Continue steaming until food is done.
- When the food is done, raise the **COOK** switch to cancel steaming.
- Some experimentation may be needed to determine exact cooking times based on personal preferences for steamed food tenderness or firmness.
- Make sure to unplug the power supply cord after use.



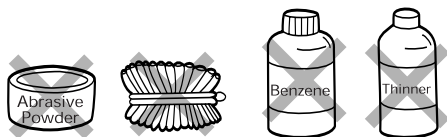
FOOD STEAMING CHART

Vegetable	Preparation	Quantity	Approx. Steaming Time
Artichokes	Cut into half	2-4	25-30 min.
Asparagus	Whole, stems trimmed	1 lb.	10-15 min.
Broccoli	Spears	1/2 lb.	10-15 min.
Beets	Peeled, cut into 1/4" slices	1 lb.	15-20 min.
Carrots	Cut, peeled	1 lb.	15-20 min.
Cauliflower	Spears	1 lb.	20-25 min.
Corn on the Cob	Husked, halved	2 med. ears	15-20 min.
Green Beans	Whole, trimmed	3/4 lb.	10-15 min.
Red Potatoes	Cut into half	1 lb.	25-30 min.
Snow Peas	Whole, trimmed	1/2 lb.	15-20 min.
Spinach	Leaves	1/2 lb.	8-10 min.
Sweet Potatoes or Yams	Cut into 1/2" pieces	1 lb.	20-25 min.
Zucchini	Cut into 1/4" rounds	1 lb.	10-15 min.
Eggs	Soft yolk (similar consistency to soft-boiled)	8	15 min.
	Hard yolk (similar consistency to hard-boiled)	8	23 min.

CLEANING AND MAINTENANCE

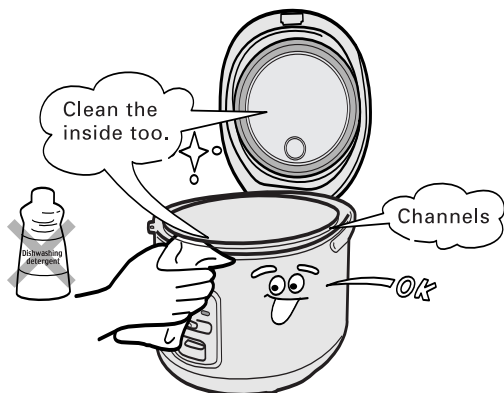
Always unplug the power supply cord from the electric outlet and allow the unit to cool off completely prior to cleaning.

When cleaning the unit, do not use cleaning powder, scrub brush, benzene or thinner.



MAIN BODY AND LID

Wipe with a damp cloth.



Make sure to wipe thoroughly any channels where moisture tends to accumulate.

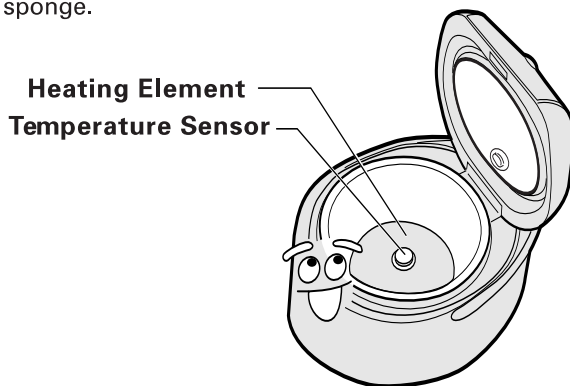
INNER POT AND LID

Wash with dishwashing detergent and soft sponge after each use.

- * Take care not to dent or damage the Inner Pot.
- * To prevent damage to the non-stick Inner Pot:
 - Do not wash rice using hard objects, such as metal whisks.
 - Use provided spatula for serving rice.
 - Do not wash hard objects, such as spoons or rice bowls within the Inner Pot.
 - Do not use vinegar in the Inner Pot.
 - Some discoloration of the Inner Pot may occur through normal use. This discoloration is completely safe and poses no health hazard.

HEATING ELEMENT AND TEMPERATURE SENSOR

If rice grains or other dirt becomes stuck to the heating element, gently polish with fine sandpaper (about 320 grit) and then wipe clean with a damp sponge.



SPECIFICATIONS

MODEL No.		ECJ-N55F/W	ECJ-N100F/W
Power Consumption	Cooking	500 Watts	700 Watts
	Keep Warm	15 Wh	20 Wh
Cooking Capacity (Uncooked)		0.18~1.0 L (1- 5.5 cups)	0.36~1.8 L (2-10 cups)
Dimensions (W x D x H)		9 ¹ / ₁₆ " x 9 ¹³ / ₁₆ " x 9 ⁷ / ₁₆ " 230mm x 250mm x 240mm	10 ¹ / ₄ " x 11 ⁷ / ₁₆ " x 11" 260mm x 290mm x 280mm
Weight		5.1 lbs. / 2.3 kg	6.4 lbs. / 2.9 kg
Cord Length		Approx. 37 ³ / ₈ " / 0.95m	

TROUBLESHOOTING

Check the following before requesting service.

Symptom	Possible Cause	Reference Page #
Rice does not cook.	Is the power supply cord plugged in properly or has a power failure occurred?	4, 6
	Has the cook switch been depressed?	6
	Was adequate water added to the Inner Pot?	6, 7
Rice is hard or undercooked.	Is the power supply cord plugged in properly or has a power failure occurred?	4, 6
	Was adequate water added to the Inner pot?	6
	Was the rice stirred thoroughly after cooking?	7
	Was the correct menu function selected?	6
	Are there any foreign objects sticking to the exterior of the Inner Pot, Sensor, Heating Element, or in Lid Seal?	4, 6, 9
Rice is soft or sticky.	Was too much water added to the Inner Pot?	6, 7
	Was the rice stirred thoroughly after cooking?	7
	Are there any foreign objects sticking to the exterior of the Inner Pot, Sensor, Heating Element, or in Lid Seal?	4, 6, 9
	Was the correct menu function selected?	6
Rice is scorched.	Was adequate water added to the Inner Pot?	6, 7
	Are there any foreign objects sticking to the exterior of the Inner Pot, Sensor, Heating Element, or in Lid Seal?	4, 6, 9
	Was the correct menu function selected?	6
	Was rice washed thoroughly before cooking?	6, 7
Rice cooking takes too long.	Is the power supply cord plugged in properly or has a power failure occurred?	4, 6
	Was too much water added to the Inner Pot?	6, 7
	Was the correct menu function selected?	6
	Are there any foreign objects sticking to the exterior of the Inner Pot, Sensor, Heating Element, or in Lid Seal?	4, 6, 9
While using the Keep Warm function, the rice becomes hard, discolored, or develops an odor.	Is the power supply cord plugged in properly or has a power failure occurred?	4, 6
	Was the rice stirred thoroughly after cooking?	7
	Was rice washed thoroughly before cooking?	6, 7
	Are there any foreign objects sticking to the exterior of the Inner Pot, Sensor, Heating Element, or in Lid Seal?	4, 6, 9
	Has the rice been kept warm for over 2 hours?	7
Water boils over during cooking.	Was too much water added to the Inner Pot?	6, 7
	Are there any foreign objects sticking to the exterior of the Inner Pot, Sensor, Heating Element, or in Lid Seal?	4, 6, 9
	Was the correct menu function selected?	6
	Was rice washed thoroughly before cooking?	6, 7
	Was Porridge Lid used while preparing porridge or soup?	6, 7
Steam leaks out from around the lid.	Was the correct amount of water added to the Inner Pot?	6, 7
	Was the correct menu function selected?	6
	Are there any foreign objects sticking to the exterior of the Inner Pot, Sensor, Heating Element, or in Lid Seal?	4, 6, 9
There is noise during cooking.	Were water droplets present on the exterior of the Inner Pot or interior of Main Unit? Water droplets may cause noise during cooking. This is not a malfunction.	4, 6

RECIPES

TIPS FOR COOKING RECIPES

1. Use the provided measuring cup (6 oz. or 180 ml) for measuring rice.
2. Do not measure seasonings with the provided measuring cup. Use a standard measuring cup and spoons for seasonings.
3. Do not cook more than the unit allows for cooking certain types of rice or recipes.
4. Mix seasonings thoroughly such as soy sauce or salt with the broth, soup, or water, and add to Inner Pot just before cooking.
5. Excess ingredients or poor mixing of seasonings may cause the rice to cook improperly.
6. Use of seasonings when cooking rice causes the rice to burn more easily.
7. After cooking rice mixed with other ingredients, a slight odor may remain. Wash the Inner Pot thoroughly after each use.

Rice with Meat and Vegetables (Kayaku Gohan)

MIXED RICE



Makes 4-6 servings

Ingredients:

3 cups rice
1/3 cup burdock
1/3 cup chopped carrots
3 dried shiitake mushrooms
1.5 oz. yam cake (konnyaku)
1 sheet deep-fried tofu (abura-age)
2 oz. chicken
2 cups Japanese broth (dashi)
2 Tbs. light-colored soy sauce
3 Tbs. sake
1/2 tsp. salt
2 or 3 snow pea pods

Preparation:

1. Wash rice and let sit for 30-60 minutes.
2. Soak dried shiitake mushrooms in water and cut into thin strips.
3. Remove outer skin of the burdock, shred into fine strips, and soak in water.
4. Chop carrots into thin strips and cut chicken into small, bite-size pieces.
5. Cut yam cake into thin strips and boil briefly.
6. Briefly boil deep-fried tofu and cut into thin slices.
7. Make seasoning by adding soy sauce, sake, and salt to the Japanese broth (dashi) and mix well.
8. Drain rice and pour into Inner Pot. Add enough seasoning prepared in step ⑦ to fill up to "3" on the "CUP" water level line. Then mix ingredients from steps ② through ⑥ and place on top of rice.
9. Close Lid and select "COOK" with the MENU selector. Depress the COOK switch.
10. Briefly boil snow peas in salted water and cut into thin strips.
11. When rice is cooked, stir the rice. Place in bowl and garnish with snow pea pods.

Teriyaki Mushroom Sprouted Brown Rice

SPROUTED BROWN RICE



Makes 4-6 servings

Ingredients:

2 cups rice
1 cup sprouted rice
1 can (3 oz.) chunk chicken breast, break into small pieces
1 can (7 oz.) mushroom pieces & stems
1/2 can (10 1/2 oz.) condensed French onion soup
1 Tbs. sugar
4 Tbs. soy sauce
3 Tbs. butter or margarine

Preparation:

1. Wash rice and let sit for one hour.
2. Break chunk chicken breast into small bite sizes.
3. Drain rice and pour into Inner Pot. Add ②, the remaining ingredients and water up to "3" on the "CUP" water level line and mix well.
4. Close Lid and select "COOK" with the MENU selector. Depress the COOK switch.
5. After approx. 20 minutes into cooking, carefully open the lid, quickly stir the rice, and close the lid. Continue cooking until rice is done.
6. When rice is cooked, stir the rice gently and place in bowl.

Seasoned Brown Rice

BROWN RICE



Makes 6 servings

Ingredients:

3 cups long-grain brown rice
2 cans (10.5 oz.) chicken broth
3 Tbs. margarine
1/2 tsp. crushed garlic (from jar)
1 tsp. dried parsley

Preparation:

1. For better results, wash brown rice and let soak overnight.
2. Drain rice and pour into Inner Pot.
3. Add chicken broth, margarine and crushed garlic into Inner Pot and water up to "3 1/4" on the "CUP" water level line and mix well.
4. Close Lid and select "COOK" with the MENU selector. Depress the COOK switch.
5. When rice is cooked, add dried parsley and stir the rice gently. Add 1 teaspoon of Poultry Seasoning, if desired.

Rice with Red Beans (Sekihan)

SWEET RICE



Makes 4-6 servings

Ingredients:

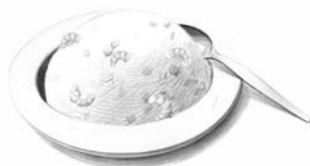
2 cups sweet rice (rice for making rice dumplings)
1 cup rice
1/2 cup red beans (azuki)
1 tsp. black sesame salt (gomashio)

Preparation:

1. Mix the two kinds of rice together, wash, and let sit for 30-60 minutes.
2. Heat red beans in a pot of water over strong flame. Bring to a boil and discard broth. Add another half quart of water and simmer until beans are slightly hard.
3. When red beans are cooked, separate beans from broth. Scoop broth with ladle and pour back into pot four or five times to air broth.
4. Drain rice and pour into Inner Pot. Add broth from step ③ and water up to "2 2/3" on the "CUP" water level line. Place red beans on top of rice.
5. Close Lid and select "COOK" with the MENU selector. Depress the COOK switch.
6. When rice is cooked, stir the rice gently and place in bowl. Sprinkle with the black sesame salt.

Shrimp Pilaf

PILAF



Makes 4-6 servings

Ingredients:

3 cups rice
6 medium size shrimp (or 1/4 cup cocktail shrimp)
6 1/2 oz. can chopped clams, (optional, save the juice)
3 1/2 oz. octopus or squid, chopped (optional)
1/4 cup mixed vegetables (frozen or canned)
3 Tbs. olive oil
2 tsp. chicken bouillon
2 cups water
1/2 tsp. curry powder
Salt & pepper

Preparation:

1. Wash rice and drain well.
2. Cook shrimp in boiling water for 2-3 minutes. Peel and cut into bite-size pieces.
3. Heat 2 Tbs. olive oil in skillet. Sauté drained rice until rice becomes transparent. Remove from skillet and set aside.
4. Heat 1 Tbs. olive oil in skillet. Sauté chopped shrimp from step ②, clams or other seafood, and mixed vegetables. Season with salt, pepper, and curry powder.
5. Dissolve chicken bouillon in 2 cups of water. If the juice from the can of clams is available, reduce the water to make 2 cups of liquid.
6. Place the sautéed rice in step ③ into inner pot. Add the liquid from step ⑤ and enough water to fill up to "3" on the "CUP" water level line. Then place sautéed seafood from step ④ on top of rice.
7. Close Lid and select "COOK" with the MENU selector. Depress the COOK switch.
8. When rice is cooked, fluff the rice and serve.

Easy Risotto (Western porridge)

PORRIDGE



Makes 2-3 servings

Ingredients:

- 1½ cups cooked rice
- 1 cup mixed vegetables (frozen)
- 1 cube soup broth
- 2 cups hot water
- 4 Tbs. butter
- pinch of salt
- 2 Tbs. parsley (chopped)

Preparation:

1. Prepare mixed vegetables according to package.
2. Soak cube in hot water to dissolve.
3. Put cooked rice and ingredients in step ① and ② into Inner Pot.
4. Place Porridge Lid on Inner Pot and select “**PORRIDGE/SOUP**” with the **MENU** selector. Depress the **COOK** switch.
5. When rice is cooked, add salt and butter to taste and stir the rice gently.
6. Place in bowl and garnish with finely chopped parsley.

Risotto

PORRIDGE



Makes 4-6 servings

Ingredients:

- 1 cup rice
- ½ medium onion, minced
- 4 stalks asparagus
- 1 clove garlic, minced
- ½ cup canned tuna (optional)
- 1 Tbs. olive oil
- 2 tsp. chicken bouillon
- Salt & pepper
- 3¼ cups water

Preparation:

1. Wash rice and drain well.
2. Mince onion and garlic.
3. Cut asparagus diagonally into bite-size pieces and parboil. Drain and set aside.
4. Dissolve chicken bouillon in 3¼ cups of water.
5. Heat ½ Tbs. of olive oil in skillet. Sauté minced garlic well to bring out the flavor. Add minced onion and sauté well. Add tuna and season with salt and pepper. Remove from skillet and set aside.
6. Heat ½ Tbs. olive oil in skillet. Sauté drained rice in step ① until rice becomes transparent.
7. Place the sautéed rice in step ⑥ into Inner Pot. Add liquid from step ④ to fill up to “3½” on the “**CUP**” water level line. Then place sautéed garlic, onion, and tuna from step ⑤ on top of rice.
8. Place Porridge Lid on Inner Pot and select “**PORRIDGE/SOUP**” with the **MENU** selector. Depress the **COOK** switch.
9. When rice is cooked, add parboiled asparagus from step ③ and mix well. Let it steam for a few minutes before serving.

French Onion Soup

SOUP



Makes 4 servings

Ingredients:

- 3 large onions, thinly sliced
- ½ cup butter or margarine
- 2 Tbs. instant beef bouillon cubes
- 4 cups hot water
- 1 tsp. worcestershire sauce
- ½ tsp. salt
- 4 slices toasted French bread
- ¼ cup grated Parmesan cheese

Preparation:

1. In large skillet, cook onions in butter until lightly browned.
2. Mix hot water with beef bouillon cubes until dissolved.
3. Add cooked onions, butter, bouillon water, worcestershire sauce, and salt to Inner Pot and place in main unit.
4. Close Lid or insert Porridge Lid and select “**PORRIDGE/SOUP**” with the **MENU** selector. Depress the **COOK** switch.
5. Cook for approximately 45 minutes or to taste.
6. Top each bowl with toasted French bread sprinkled with Parmesan cheese.

SANYO COMFORT WARRANTY

WARRANTY APPLICATION

New, unused SANYO products purchased through a SANYO authorized dealer in Canada are warranted against manufacturing defects in materials and workmanship for ONE YEAR from the date of purchase by the original retail purchaser for non-commercial use. This Warranty only applies in favour of the original retail purchaser of the warranted product.

SANYO CANADA INC.'S RESPONSIBILITY

During the warranty period, SANYO Canada Inc. will repair, or at our option, replace a product which shows evidence of a manufacturing defect in materials or workmanship. Replacement PARTS are warranted for the remaining portion of the warranty period.

WHAT IS NOT COVERED

- (a) Products purchased outside Canada.
- (b) Products purchased in a used condition.
- (c) Problems due to product set up and installation.
- (d) Adjustments that are outlined in the Operating Manual.
- (e) Accessory items including antenna, batteries.
- (f) Damage in or due to transportation.
- (g) Damage due to improper maintenance, improper wiring, accident, abuse, misuse or negligence.
- (h) Damage caused by lightning and power surges.
- (i) The cost of removal and reinstallation of a product designed for automobile use.
- (j) The rubber seal of the water-proof digital movie camera.

ORIGINAL RETAIL PURCHASER'S RESPONSIBILITY

You, the original retail purchaser, must present your original, dated bill of sale together with this Warranty to SANYO Canada Inc. or to an authorized SANYO Service Depot when you make a claim under this Warranty.

You, the original retail purchaser, are responsible for any costs of TRANSPORTING the product to and from SANYO Canada Inc. or an authorized SANYO Service Depot. You also are responsible for the cost of any MAINTENANCE necessary in respect of the product.

WARRANTY BECOMES VOID

This Warranty becomes void if the product's serial numbers are altered or removed or if any repair to the product is made other than by SANYO Canada Inc. or by an authorized SANYO Service Depot.

LIMITATIONS

- (a) SANYO Canada Inc. reserves the right to change or improve the design of the model of the product warranted hereunder without incurring any obligation to make any modifications to or to install any improvement in or on the product.
- (b) In no event shall SANYO Canada Inc. or any of its Authorized Dealers be liable for special or consequential damage arising from the use of this product.

STATUTORY WARRANTIES

The above provisions do not preclude the operation of any applicable provincial statute which in certain circumstances may not allow some of the limitations and exclusions described in this Warranty. Where any terms of this Warranty are prohibited by such a statute, they shall be deemed null and void but the remainder of this Warranty shall remain in effect.

HOW TO OBTAIN WARRANTY SERVICE

Please contact SANYO at:

SANYO Canada Inc.
1-300 Applewood Cres.
Concord, Ontario L4K 5C7
1-800-263-2244
www.sanyo.ca