

Your new rice cooker / steamer is bound to become one of the most versatile and exciting appliances in your kitchen.

You can cook perfect rice every time, steam many varieties of foods, make terrific soups and stews, stir-fry or use it as a food warmer. The built in one-touch operation system makes your cooker quick and simple to use.

You'll find yourself using your new cooker to prepare many of your favorite dishes and even create new and exciting recipes!

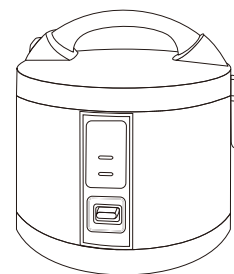
Do not cook without closing lid, it will damage the element.

Toyomi®

ELECTRIC RICE COOKER & WARMER

INSTRUCTION MANUAL

Please read carefully and keep the instruction well



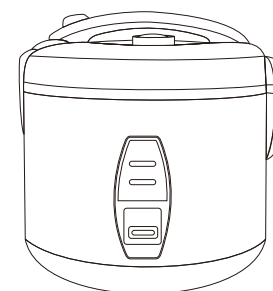
MODEL: RC796
230V~50Hz, 400W, 1.0L



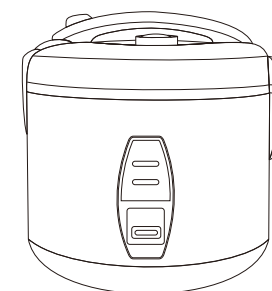
MODEL: RC801SS
220-240V~50Hz, 350W, 0.8L



MODEL: RC708SS
220-240V~50Hz, 350W, 0.8L



MODEL: RC948
230V~50Hz, 700W, 1.8L



MODEL: RC968SS
220-240V~50Hz, 700W, 1.8L



MODEL: RC942
230V~50Hz, 500W, 1.2L

SERVICE & IMPORTANT NOTICE

- If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.
- **WARNING:** Please **do not** use where children can touch the unit, nor let children use the unit by themselves.

IMPORTED BY NATIONAL ELECTRICAL TRADERS

- If you have experienced any sticking due to the type of rice you choose, try adding a light coating of vegetable oil to the bottom of inner pot before placing rice.
- When Cooking brown or wild rice, add $\frac{3}{4}$ additional cup of water.
- As there are many different kinds of rice available, rice/water measurement might be slightly different by using different kind of rice. Remember to make the adjustment to get the better result.

NOTES: Always use the Measuring Cup coming together with your Rice Cooker/ Steamer; otherwise fill the water to the bottom of the waterline.

MAINTAINING YOUR RICE COOKER

Cleaning

Before cleaning your rice cooker/steamer, always unplug and allow to cool.

- Remove the inner pot and lid from the rice cooker and wash them in hot sudsy water. Rinse completely, then dry with a soft clean cloth.
- Clean the outside of your cooker when necessary with a clean damp cloth or with a mild dish detergent. **NEVER** use abrasive cleaners. Do not use any metal tools or steel wool on the outside finish or on cooking pot as they may cause damage. **DO NOT SUBMERGE ANY PART OF THE RICE COOKERS BODY IN WATER.**
- To clean the heating plate and thermo - control plate, use steel wool to polish or remove any residue. Then wipe with a damp cloth. Allow to dry completely before re-using. You must keep the heating plate and thermo - control plate free from any foreign objects, otherwise the cooker will not operate properly.
- Any residue of vinegar or salt may cause your inner pot to corrode. Always cleanse completely after each use.

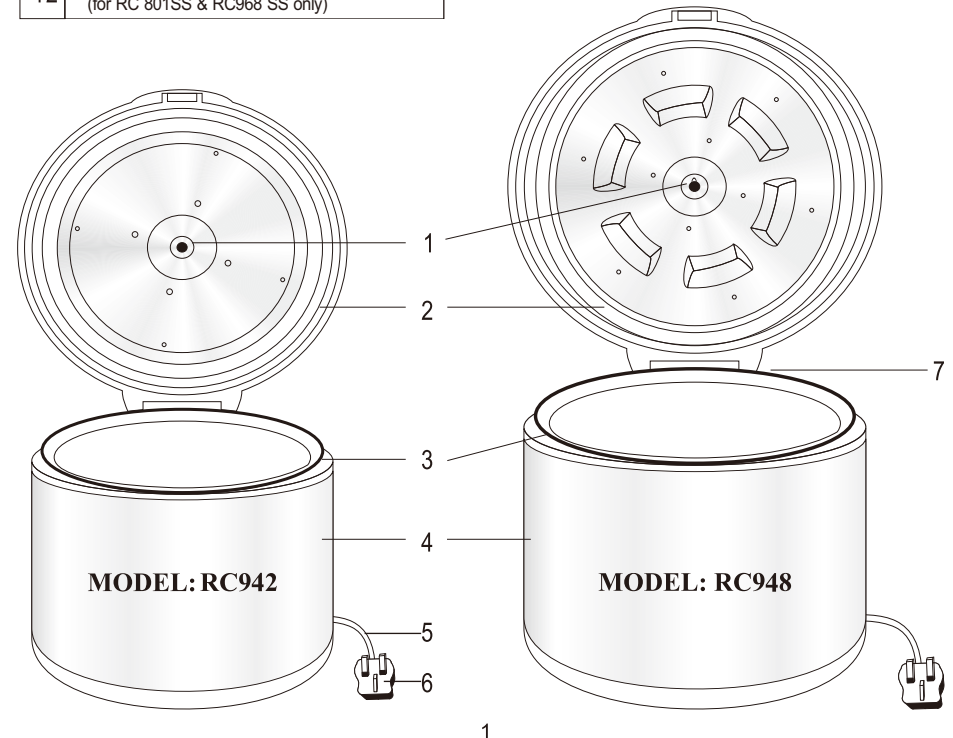
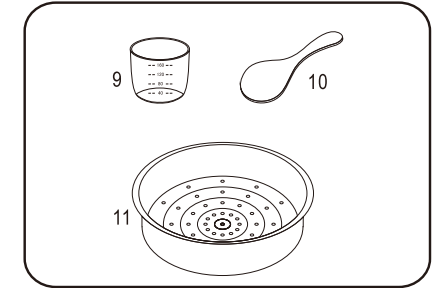
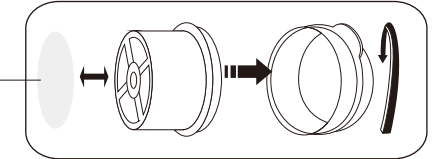
Quick Cleaning Tip

Add $\frac{1}{2}$ cup of water and a small amount of liquid dish soap or dishwasher detergent to inner pot. Press the switch to **COOK** and allow to heat for 10 minutes. Cool. **RINSE WELL AND DRY COMPLETELY BEFORE RE-USING.**

PARTS NAME

1	Steam outlet
2	Upper lid
3	Inner pot
4	Body
5	Power cord
6	Plug
7	Steam collector
8	Vent (for RC948 & RC942 & RC968 SS only)
9	Measuring cup
10	Spoon
11	Inner steamer (for RC948 & RC942 only)
12	Ø4mm S.S. Wire Steamer Rack with Rubber Feet (for RC 801SS & RC968 SS only)

RC 968SS & RC801SS steam rack



IMPORTANT SAFEGUARDS

1. Read all instructions carefully.
2. Do not touch hot surfaces. Use handles.
3. To prevent electrical hazards, do not immerse cord, plug or rice cooker heating plate in liquid or water.
4. ADULT SUPERVISION IS NECESSARY WHEN OPERATING ANY APPLIANCE NEAR CHILDREN.
5. Unplug appliance from the wall outlet when not in use and before cleaning. Allow the appliance to cool completely before adding or removing the pot.
6. **DO NOT** operate the appliance if the cord has been damaged, or if the appliance malfunctions or is damaged in anyway. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. **NEVER** put water or any liquid into the outer pot.
8. **NEVER** plug in the power cord without the inner pot inside the cooker.
9. Always attach the plug to the cooker first, then plug the power cord into the wall outlet.
10. Any use of accessory attachments not recommended by the manufacturer may cause hazards.
11. Do not use outdoors.
12. Do not let cord dangle or hang over the edge of table or counter tops, or allow it to touch hot surfaces.
13. Do not place appliance on or near gas or electric burners, on a stove top or in an oven.
14. Use extreme caution when moving or handling appliances containing hot oil or other hot liquids.
15. Do not use this appliance for any other purpose but its intended use.
16. ALWAYS UNPLUG AFTER USE. Your cookers power will remain ON unless unplugged.

This appliance is intended for HOUSEHOLD use only.

COOKING RICE

You'll have excellent results using this guideline. For your convenience, the inner pot features water measurement lines inside. We have also provided a handy cup that is designed to measure rice and water.

1. Using the measuring cup provided in the package, measure and add rice to the inner pot. One full level measuring cup we provided equals one cup.
2. You may choose any one of the following ways to add water for cooking:
By measuring cup, add proper amount of water to the inner pot. (See measurement chart).

By waterline, add water to the rice inside the inner pot up to the proper waterline. Example: for 3 cups of uncooked rice, add water to line 3.

3. For softer rice, we suggest preparing rice and water in the inner pot and letting soak for 10-20 minutes before cooking.
4. Replace lid on cooker and plug in power cord. Press switch to **COOK**. When your rice is cooked the cooker will automatically switch to the **WARM** function.
5. After cooking it is important to allow rice to stand for 5-10 minutes without removing lid. This will ensure that rice is cooked through.
6. Brown rice will take longer to cook. We suggest adding an additional $\frac{3}{4}$ cup of water to accommodate the proper cooking time.

RICE/WATER MEASUREMENT CHART

RICE UNCOOKED	WATER WITH MEASURING CUP PROVIDED	WATERLINE INSIDE INNER POT	APPROX. COOKED RICE YEILD
1 Cup	1 $\frac{1}{2}$ Cups	Line 1	2 Cups
2 Cups	2 $\frac{1}{2}$ Cups	Line 2	4 Cups
3 Cups	3 $\frac{1}{2}$ Cups	Line 3	6 Cups
4 Cups	4 $\frac{1}{2}$ Cups	Line 4	8 Cups
5 Cups	5 $\frac{1}{2}$ Cups	Line 5	10 Cups
6 Cups	6 $\frac{1}{2}$ Cups	Line 6	12 Cups
7 Cups	7 $\frac{1}{2}$ Cups	Line 7	14 Cups
8 Cups	8 $\frac{1}{2}$ Cups	Line 8	16 Cups
9 Cups	9 $\frac{1}{2}$ Cups	Line 9	18 Cups
10 Cups	10 $\frac{1}{2}$ Cups	Line 10	20 Cups

- Conditions: Voltage 230V; Room temperature 20°C; Water temperature 18°C.
- Cooking time differs depending on factors such as the season (water temperature and room temperature.), the amount of water added, the voltage, and the type of rice used.

HELPFUL HINTS

1. You may rinse rice to remove excess bran and starch. This will help to reduce rice browning and sticking to the bottom of your pot after cooking, but it may also lose some nutrients in the rice.
2. Remember: Place rice to your inner pot first; then add water before cooking.