



GO GRAINS!

RICE & BEANS COOKER

INSTRUCTION BOOKLET

CUSTOMER SERVICE 1-877-926-6526

IMPORTANT SAFEGUARDS

Basic safety precautions should always be followed when using electrical appliances, including the following:

1. **IMPORTANT:** Read all instructions carefully before first use.
2. Do not touch hot surfaces. Use the handles or knobs.
3. Use only on a level, dry and heat-resistant surface.
4. To protect against fire, electric shock and injury to persons, do not immerse cord, plug or the appliance in water or any other liquid.
5. Close supervision is necessary when the appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning. Allow unit to cool before putting on or taking off parts and before cleaning the appliance.
7. 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 facility for examination, repair or adjustment.
8. The use of accessory attachments not recommended by appliance manufacturer may result in fire, electrical shock or injury.
9. Do not use outdoors.
10. Do not let cord touch hot surfaces or hang over the edge of a counter or table.
11. Do not place on or near a hot gas or electric burner or in a heated oven.
12. Do not use the appliance for other than its intended use.
13. Extreme caution must be used when moving the appliance containing rice, hot oil or other liquids.
14. 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.
15. Use only with a 120V AC power outlet.
16. Always unplug from the base of the wall outlet. Never pull on the cord.
17. The rice cooker should be operated on a separate electrical circuit from other operating appliances. If the electrical circuit is overloaded with other appliances, the appliance may not operate properly.
18. Always make sure the outside of the inner cooking pot is dry prior to use. If the inner pot is returned to the cooker when wet, it may damage or cause the product to malfunction.
19. Use extreme caution when opening the lid during or after cooking. Hot steam will escape and may cause scalding.
20. Rice should not be left in the inner cooking pot with the Keep-Warm function on for more than 12 hours.
21. To prevent damage or deformation, do not use the inner cooking pot on a stovetop or burner.

22. To disconnect, first power off the unit, then remove the plug from the wall outlet.
23. To reduce the risk of electrical shock, cook only in the removable inner cooking pot provided.
24. Do not wrap or tie cord around appliance.
25. Intended for countertop use only.
26. **WARNING:** Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter and never use outlet below counter.
27. Do not use for deep frying.
28. For household use only.

SAVE THESE INSTRUCTIONS

Extension cord:

- A) A short power-supply cord (or detachable power-supply cord) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- B) Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- C) If a longer detachable power-supply cord or extension cord is used:
 - 1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance
 - 2) The 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 unintentionally.

Polarized Plug

This appliance has a polarized plug (one blade is wider than the other); follow the instructions below: To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

Hello!

Welcome to the GreenLife™ family!

We're dedicated to making every meal a little fresher, a little healthier, and a little better. From our healthy ceramic nonstick cookware to our time-saving appliances, our eye-catching products bring a pop of color and style to your kitchen so you can truly make any meal your own. We hope your purchase gives you a fresh new approach to healthy meals. **Enjoy!**

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BEFORE USE: USING YOUR GO GRAINS! RICE & BEANS COOKER

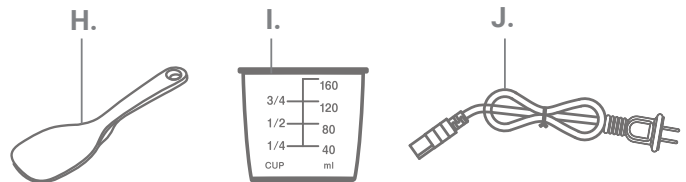
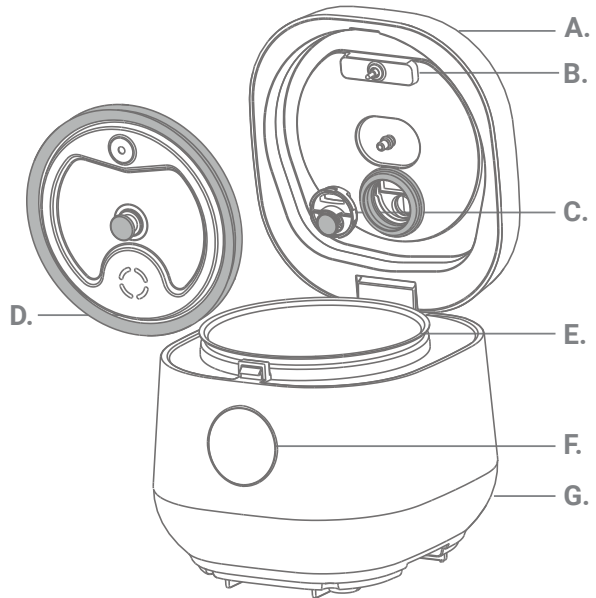
1. Read all instructions and important safeguards.
2. Remove all packaging materials and check that all items have been received in good condition.
3. Tear up all plastic bags and dispose of properly as they can pose a suffocation or choking risk to children.
4. Wash all accessories in warm, soapy water. Rinse and dry thoroughly.
5. Remove the inner pot from rice cooker and clean with warm, soapy water. Rinse and dry thoroughly before returning to cooker.
6. Wipe body clean with a damp cloth.

NOTE: Do not use harsh abrasive cleaners, scouring pads or products that are not considered safe to use on nonstick coatings. If washing in the dishwasher, a slight discoloration to the inner pot and accessories may occur. This is cosmetic only and will not affect performance.

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

PARTS

- A. Lid
- B. Top Temperature Sensor
- C. Steam Valve
- D. Inner Cover (Removable)
- E. Inner Pot (Removable)
- F. Button (push to open top lid)
- G. Body
- H. Rice Spatula
- I. Measuring Cup
- J. Power Cord



CONTROL PANEL

- Cooking times will vary depending on the type of rice, room temperature, water temperature, water amount, etc.
- Keep warm should be used for a maximum of 3 hours to prevent rice from burning.

1. Keep Warm/Stop

- a. Press to enter Keep Warm mode.
- b. Press to stop after cooking is completed if you don't want to keep warm.

2. Delay Timer

Press Delay Timer to delay the start of your cooking cycle. The unit will only start to cook after the countdown is complete.

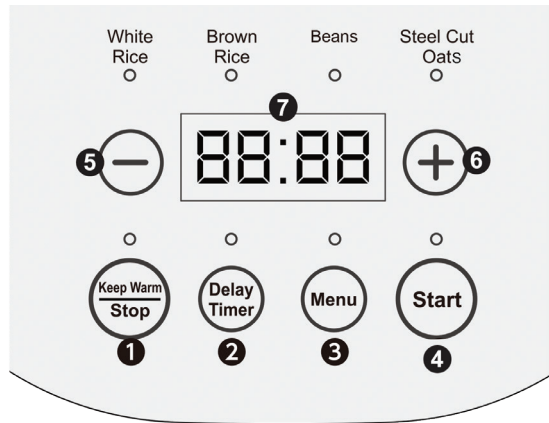
Use + and - to increase or decrease the desired start time, in increments of 30 minutes. Delay can be from 1 - 24 hours.

Option One

1. After plugging the unit in, press Delay Timer.
2. Press - or + to adjust to the desired time.
3. Press Menu to select the desired function.
4. Press Start.

Option Two

1. After plugging the unit in, press Menu to select the desired function.
2. Press Delay Timer.
3. Press - or + to adjust to the desired time.
4. Press Start.



3. Menu

Press menu button to scroll through preset functions, White Rice, Brown Rice, Beans, Steel Cut Oats. The indicator light shows which function is selected. Press start if cooking time is okay. Use + and - if you want to adjust time.

4. Start

Press to start cooking.

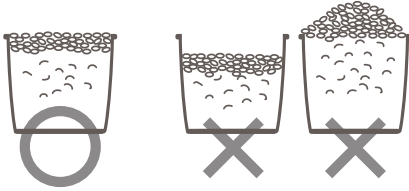
5 & 6. + & -

- a. Use "+" and "-" to adjust cooking time.
- b. After pressed Delay Timer, use to set the start time for selected menu.

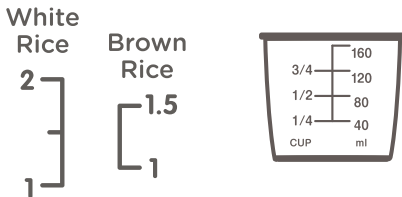
7. LED Display

OPERATION

MEASURE THE RICE WITH LEVEL SCOOPS. DON'T OVERFILL.



Use the provided measuring cup for dry ingredients (white rice, brown rice, steel cut oats and beans). Use the measuring line on the removable bowl for water level. (Measurements are based on measuring cup provided.)



1. Use the provided measuring cup to add the desired amount of the rice to the inner pot.
2. Rinse rice or grain to remove excess starch and drain.
3. Fill with water to the line matching the number of cups of rice being cooked.
4. Place the inner pot into the rice cooker.
5. Close the lid.
6. Plug the rice cooker into an available 120V AC outlet.
7. Press Menu to select White Rice or Brown Rice, depending upon the type of rice being cooked. Use the same operation for Beans, and Steel Cut Oats, but no need to rinse.
8. Press START, the rice cooker will begin cooking. LED display will countdown the cooking time.
9. Once cooking is finished, the rice

cooker will automatically switch to Keep Warm.

10. When finished serving rice, press Stop and unplug the power cord.

NOTE

- Brown rice requires a longer cooking cycle than other rice varieties due to the extra bran layers on the grains. The Brown Rice function allows extra time and adjusted heat settings in order to cook the rice properly. If it appears the rice cooker is not heating up immediately on Brown Rice, this is due to a low-heat soak cycle that precedes the cooking cycle to produce better brown rice results.
- Before placing the inner pot into the rice cooker, check that the outside is dry and free of debris. Adding the inner pot when wet may damage the rice cooker.
- Cooking times are approximate. Altitude, humidity and outside temperature will change cooking times.
- Opening the lid during the cooking cycle causes a loss of heat and steam. Cooking time may be prolonged if the lid is opened before the rice is finished.

BEANS FUNCTION

1. Sort and wash dry beans. Pick through the beans and discard any shriveled beans or debris you find.
2. Soak the dry beans in water (this should be about double the volume of the beans themselves, for example if the bowl is $\frac{1}{4}$ filled with beans this should at minimum be a half full bowl once water has been added). See bean packaging for suggested soak time.
3. After soaking is complete drain the beans from soaking liquid and then rinse them with fresh water.
4. Add Beans to the rice cooker in 1 1/2 cup increments max. Reference the water mark of White Rice as the standard ratio of soaked beans and water.
5. Use suggested cooking times below, cooking time will slightly vary by bean type.
6. Cook to desired taste or texture. Less Time will result in firmer beans while more time will result in softer beans.

Type of Bean	Suggested Cooking Time
Red Beans	60-120 Minutes
Black Beans	60-120 Minutes
Pinto Beans	60-120 Minutes
Black Eyed Peas	60-120 Minutes
Kidney Beans	60-120 Minutes
Other Beans	Use suggested times on packaging

NOTE

For firmer beans use less cooking times for softer textured beans add more cooking time.

Use measuring cup provided and white rice cooking line for easy measurement.

Function	Rice/Grain Amount	Water Amount	Default Time	Cooking Time
White Rice	1 Cup 2 Cup	Line 1 Line 2	25 Minutes	20-60 Minutes
Brown Rice	1 Cup 1 1/2 Cup	Line 1 Line 1 1/2	50 Minutes	45-90 Minutes
Soaked Beans	1 Cup 1 1/2 Cup	White Rice Line 1 White Rice Line 1 1/2	60 Minutes	45-150 Minutes
Steel Cut Oats	1 Cup	2 1/2 Cup	25 Minutes	20-40 Minutes

TIPS

- One Measuring Cup is about 2/3 U.S. Cup. (Note measuring cup is included with unit.)
- This chart is only a general measuring guide. As there are many kinds of rice available, rice/water measurements may vary.
- Rinse rice prior to cooking to remove excess bran and starch. This will help reduce browning.
- To get perfect brown rice without the wait use the Delay Timer. Add rice and water in the morning and set the Delay Timer for when rice will be needed that night.
- For Beans and Steel Cut Oats, use caution to avoid escaping steam, open the lid and

stir occasionally with a long-handled wooden spoon.

- Default time is the preset function time, adjust as per your preference using + or - control. Please defer to cooking time in chart.
 - For Beans function, be sure to soak beans prior to cooking. See bean packaging for suggested soak times and follow directions listed in Beans function section.
- * **Please note;** Certain beans can cause a residue in the pot. If this occurs, hand wash until residue is gone.

CLEANING

1. Detach the inner cover and steam valve from lid by gently pulling it outward.
2. Inner pot, inner cover, and all accessories are top-rack dishwasher safe.
3. Wipe body, base, and top cover clean with a damp cloth.
4. Thoroughly dry body and accessories. Reassemble for next use.

- DO NOT use harsh abrasive cleaners, scouring pads, or products that are not considered safe to use on nonstick coatings.
- If using the dishwasher, a slight discoloration to the inner pot and accessories may occur. This is cosmetic only and will not affect performance.

TROUBLESHOOTING

Issue	Cause	Solution
Rice cooker is not working	Not plugged into a functional electrical outlet.	Make sure the power cord is plugged into a functional electrical outlet.
Rice or grains are overcooked	Cooking time.	If rice is overcooked adjust the time setting to your desired doneness, less time will result in firmer rice and grains.
Rice or grains are undercooked	Not using proper measuring cup.	If rice is undercooked ensure that correct amount of water is being added. Make sure you are using the rice measuring cup provided for volume of grains.
Beans are not cooking well	Firm beans and softer textured beans have different cooking times.	For more firm beans use less cooking time and for softer textured beans add more cooking time.
Residue in pot after cooking beans	This is standard.	Certain beans can cause a residue in the pot. If this occurs, hand wash until residue is gone.
Unable to turn off rice cooker		When finished serving rice, press STOP and unplug the power cord.
Unsure how to clean rice cooker		Wipe body, base and top cover clean with a damp cloth.
Unsure which accessories are dishwasher safe		Inner pot, inner cover and all accessories are top-rack dishwasher safe.

BEFORE RETURNING YOUR GREENLIFE PRODUCT

If you are experiencing problems with your GreenLife Go Grains! Rice & Beans Cooker, we suggest that you call GreenLife customer service at 1-877-926-6526 before returning the product. A representative can confirm whether the product is under warranty and advise on next steps.

IMPORTANT: If the defective product is to be serviced by someone other than GreenLife's authorized service, please tell the servicer to call our consumer service at 1-877-926-6526 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and the product is still under warranty.

LIMITED WARRANTY

GreenLife Electrics are covered by a limited warranty against defects in materials and workmanship, beginning on the date of purchase and lasting for two years. If your GreenLife Electrics product has a defect during the warranty period, The Cookware Company (USA), LLC will either repair or replace the product. Further information on the warranty claim process, exclusions from warranty coverage, and other terms can be found in the complete limited warranty for this product, available online at greenlife-cookware.com.

TERMS OF SALE; ARBITRATION

The terms on which The Cookware Company (USA), LLC sells GreenLife Electrics are available online at greenlife-cookware.com (the "Terms"). The Terms contain very important information regarding your rights and obligations, as well as conditions, limitations, and exclusions that may apply to you. Please read them carefully.

In particular, the Terms provide that, by your purchase of this product, you and The Cookware Company (USA), LLC are agreeing to give up any rights to litigate in a court or before a jury, or to participate in a class action or representative action with respect to a claim. Other rights that you would have if you went to court may also be unavailable or limited in arbitration. Any claim, dispute, or controversy between you and The Cookware Company (USA), LLC arising from or relating in any way to your purchase of products or services will be resolved exclusively and finally by binding arbitration.

The arbitration will be administered by the American Arbitration Association ("AAA") in accordance with the Consumer Arbitration Rules (the "AAA Rules") then in effect, except as modified hereby. (The

AAA Rules are available at adr.org or by calling the AAA at 1-800-778-7879.) The Federal Arbitration Act will govern the interpretation and enforcement of this arbitration and waiver provision. The Cookware Company (USA), LLC will be responsible for the AAA filing fee of any such proceeding. Other than your right to pursue a claim in small claims court, as described in the Terms, the arbitrator will have exclusive authority to resolve any dispute relating to arbitrability and/or enforceability of this arbitration provision, including any unconscionability challenge or any other challenge that the arbitration provision or these Terms are void, voidable or otherwise invalid. The arbitrator will be empowered to grant whatever relief would be available in court under law or in equity. Any award of the arbitrator(s) will be final and binding on each of the parties and may be entered as a judgment in any court of competent jurisdiction. Attorney fee shifting in this case is governed by the Terms. You agree to an arbitration on an individual basis. In any dispute, **NEITHER YOU NOR THE COOKWARE COMPANY (USA), LLC WILL BE ENTITLED TO JOIN OR CONSOLIDATE CLAIMS BY OR AGAINST OTHER CUSTOMERS IN COURT OR IN ARBITRATION OR OTHERWISE PARTICIPATE IN ANY CLAIM AS A CLASS REPRESENTATIVE, CLASS MEMBER OR IN A PRIVATE ATTORNEY GENERAL CAPACITY.** The arbitral tribunal may not consolidate more than one person's claims, and may not otherwise preside over any form of a representative or class proceeding. The arbitral tribunal has no power to consider the enforceability of this class arbitration waiver and any challenge to the class arbitration waiver may only be raised in a court of competent jurisdiction. If any provision of the arbitration agreement described herein and in the Terms is found unenforceable, the unenforceable provision will be severed and the remaining arbitration terms will be enforced.

DID YOU KNOW?

We make cookware too!

Our healthy ceramic nonstick is not stuck in the past!

Our coating is derived from sand and it's toxin free,
no PFAS, PFOAs, lead or cadmium, so you can cook

with confidence. See our full collection:

www.greenlife-cookware.com



NOTES

