



salton[®]
rice cooker
& steamer



Instruction Booklet

Model RC1173

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical hazards, do not immerse cord, plugs, or the appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. 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 Salton for examination, repair or adjustment. See Warranty.
7. The use of accessories or attachments not recommended by Salton may cause hazards.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot liquids.
12. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to 'OFF', then remove plug from wall outlet.
13. CAUTION: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other damager to persons or property.
14. This appliance generates steam. Do not operate uncovered.
15. Do not leave unit unattended while in use.
16. This appliance is for Household Use Only. Do not use appliance for other than intended use.
17. Do not place the Rice Bowl on other heat sources (e.g. cooking stove). It may become deformed.

18. Do not block steam vent holes.
19. During or immediately after cooking, the area near the Steam Vent Hole is kept at high temperature. To avoid burns do not touch this area.
20. To reduce the risk of electric shock, cook only in the removable container.

SAVE THESE INSTRUCTIONS

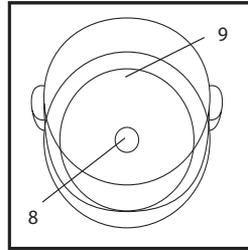
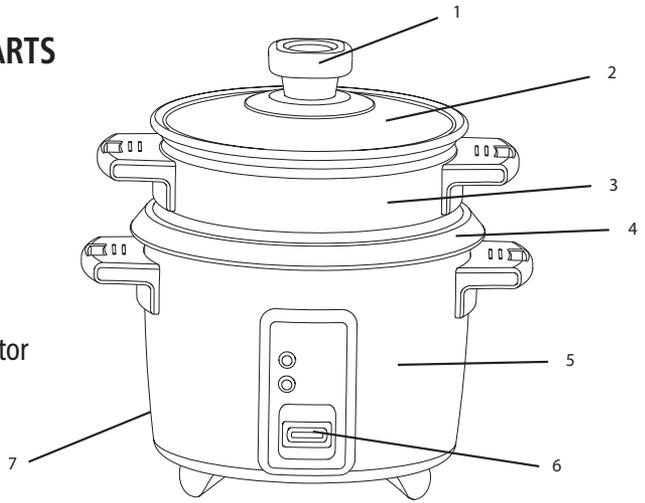
HOUSEHOLD USE ONLY

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, 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 modify the plug in any way.

DESCRIPTION OF PARTS

1. Lid Handle
2. Lid
3. Steaming Basket
4. Rice/Cooking Bowl
5. Rice Cooker Base
6. Switch
7. Condensation Collector
8. Heat Sensor
9. Heating Plate



BEFORE FIRST USE

Wash the Rice/Cooking Bowl, Lid, Steaming Basket, Measuring Cup and Spatula in warm soapy water. Rinse and dry. Wipe the Base with a clean, damp cloth. Place the Condensation Collector on the rice cooker body and push down gently until it fits into place.

Do not use harsh detergents or abrasive cleansers on any part of the appliance. Never immerse the Base in water or any other liquid.

NOTE: Handle the Rice Bowl carefully. Scratching or denting the Rice Bowl may result in unsatisfactory performance.

HOW TO COOK RICE

1. Lift out the Rice Bowl and make sure that the outside of the Bowl is clean and dry and that the Heat Sensor in the center, on the inside of the Base, is clean, dry and cool. Measure rice and cold water and place evenly in Rice Bowl. Many types of rice use 2 measures of liquid to 1 measure of rice but see package directions for correct proportions. Do not exceed rice and water proportions that would make more than 8 cups of cooked rice
IMPORTANT: NEVER PUT ANY WATER INTO THE RICE COOKER BASE
2. Place the Rice/Cooking Bowl back in the Rice Cooker Base. Make sure that the Rice Bowl is seated correctly by turning the Bowl slightly from side to side.
3. Close the Lid.
4. Plug Rice Cooker into a 120 volt AC outlet.
5. Depress the switch to start the cooking cycle. The red 'COOK' Indicator Light will light up.

NOTE:

DO NOT press the 'COOK' button before placing the Inner Pot containing the ingredients into the Cooker.

DO NOT block the Steam Vent while Rice Cooker is operating.

6. When cooking is complete, the bell will ring, the 'COOK' Light will go out and the amber 'WARM' cycle light will light up.
7. Open the Lid and fluff rice with the Spatula as soon as the light comes on. The rice can be served immediately or close the Lid and leave the rice in the Rice Cooker.

It is not recommended to use the 'WARM' cycle for longer than 2 hours.

IMPORTANT:

YOUR RICE COOKER WILL REMAIN IN THE 'WARM' CYCLE UNTIL IT IS MANUALLY TURNED OFF.

ALWAYS REMEMBER TO UNPLUG FROM THE WALL OUTLET WHEN YOU ARE DONE USING YOUR RICE COOKER.

NOTE: Before removing the Rice/Cooking Bowl from the Rice Cooker, always unplug the power cord from the wall outlet.

8. Any drops of water on the Lid will be collected in the Condensation Collector. Empty after each use. See the Care & Cleaning section for removal instructions.

FLAVOURED RICE

To flavour rice, the following liquids can be used instead of water.

- Chicken or beef stock
- Orange juice
- Pineapple juice (1/2 juice, 1/2 water)
- Tomato juice (2/3 juice, 1/3 water)
- Milk
- Vegetable soup

You can also flavour the rice by adding the following:

- Mixed herbs
- Saffron – 3 ml (1/4 tsp) per 225g (8 oz.) of rice
- Parmesan cheese
- Sautéed chopped onions

NOTE: If ingredients, other than liquids, have been added to the rice, the 'Warm' cycle should be on for no longer than 1 hour. This will keep the flavours fresh.

HINTS

1. There are differing opinions about whether rice should be washed before cooking. Those in favour argue that this washes away the starch content and ensures non-sticky grains. Those against feel valuable soluble vitamins and minerals are lost. Drier, fluffier rice is obtained by pre-washing rice. To pre-wash rice, rinse uncooked rice in Rice Bowl with cold water and drain thoroughly.
2. Brown rice may be cooked using the same instructions as for white rice. (**NOTE:** For best results we suggest washing the brown rice thoroughly before cooking.) It is important to leave the rice in the 'Warm' cycle for a minimum of 30 minutes, as brown rice takes slightly longer to prepare.
3. As a general guide allow 56g (2 oz.) of uncooked rice per person. When cooked, rice will usually double its volume and weight.
4. Ensure that the rice is level in the Rice Bowl so that it cooks evenly and properly.
5. If desired, add a little butter or oil (15 ml/1 tbsp. per cup of rice) at the start of cooking to moisten the grains of rice.
6. Fluff up the rice at least once during the 'WARM' cycle.

Keep Warm setting

Your rice cooker automatically switches itself to 'WARM' at the end of the 'COOK' cycle.

At any time if you want to stop the cooking cycle and start the 'Warm' cycle, press the switch upwards to stop the cooking process.

You may also use the 'WARM' cycle to reheat or keep cooked foods that you haven't cooked in your Rice Cooker warm.

To stop the 'WARM' cycle simply unplug the unit from the wall outlet.

IMPORTANT:

YOUR RICE COOKER WILL REMAIN IN THE 'WARM' CYCLE UNTIL IT IS MANUALLY TURNED OFF.

ALWAYS REMEMBER TO PRESS THE 'OFF' BUTTON WHEN YOU ARE DONE USING YOUR RICE COOKER AND UNPLUG FROM THE WALL OUTLET.

It is not recommended to use the 'WARM' cycle for longer than 2 hours.

How to use the steamer basket

1. Lift out the Rice/Cooking Bowl and make sure that the outside of the Bowl is clean and dry and that the Heat Sensor in the center, on the inside of the Base, is clean, dry and cool.
2. Place the Rice Bowl back in the Rice Cooker Base. Make sure that the Rice Bowl is seated correctly by turning the Bowl slightly from side to side.
3. Add water or other liquid to the Rice Bowl. **IMPORTANT: NEVER ADD ANY WATER OR LIQUID TO THE RICE COOKER BASE**
4. Place vegetables, meat, poultry, etc. in the Steaming Basket. Place the Steaming Basket onto the inner rim of the Rice Bowl.
5. Close the Lid.
6. Plug unit into the wall outlet.
7. Depress the switch to start the cooking cycle. The red 'COOK' Indicator Light will light up.
DO NOT press the 'COOK' button before placing the Inner Pot and containing the ingredients into the Cooker.
DO NOT block the Steam Vent while Rice Cooker is operating.
8. Steam until done to taste. The following charts can be used as a guide.

HINT: You can cook and steam different foods at the same time. Cook rice and steam fish, vegetables or poultry at the same time. Use foods with similar cooking times.

VEGETABLE COOKING CHART

	Quantity	WATER ml (cups)	TIME minutes
Asparagus	450g (1 lb.)	250 (1)	10
Bean Sprouts	750ml (3 cups)	250 (1)	5
Broccoli – spears florets	750ml (3 cups) 750 ml (3 cups)	750ml (3 cups) 750 ml (3 cups)	15 10 - 12
Cabbage – shredded	500ml (2 cups)	250 (1)	10
Carrots – sliced	500ml (2 cups)	250 (1)	10 -12
Cauliflower – florets	340g (3/4 lb.)	375 (1-1/2)	15
Green, yellow beans	225g (1/2 lb.)	375 (1-1/2)	12
Potatoes, medium size, quartered	950g (2 lbs.)	500 (2)	20 - 22
Spinach	115g (1/4 lb.)	250 (1)	7
Squash, sliced	450g (1 lb.)	250 (1)	10
Summer squash,	450g (1 lb.)	250 (1)	10

MEAT AND FISH STEAMING CHART

	LIQUID ml (cups)	TIME minutes
Beef - 1/4" slices	500 (2)	12
Chicken breasts	500 (2)	15 - 20
Salmon 1" thick	500 (2)	12
Shrimps	500 (2)	12 - 15

CARE AND CLEANING

1. Unplug the Rice Cooker from the wall outlet.
2. NEVER immerse the Rice Cooker Base in water or any other liquid. NEVER add any liquid into the Rice Cooker Base.
3. To remove the Condensation Collector, grip it securely and pull upward.
4. The Rice Bowl, Lid, Steaming Basket and Condensation Collector may be washed in warm soapy water. Dry.

NOTE: Never use harsh cleansers or scouring pads that may damage the non-stick finish on the Rice Bowl. Make sure that the hole in the Lid is clean so steam can escape during cooking.

5. The Rice Cooker Base should be wiped with a soft damp cloth.
6. The Heating Plate should be wiped clean. NOTE: DO NOT depress the Heat Sensor in the middle of the Heating Plate.
7. Replace the Condensation Collector on the rice cooker body and push down gently until it fits into place.

HINTS:

1. Handle the Rice/Cooking Bowl carefully. Scratching or denting the Rice/Cooking Bowl may result in unsatisfactory performance.
2. DO NOT lift the Lid more than once during any cycle. This releases an excessive amount of steam, lowers the temperature and affects both the timing and the end result.
3. DO NOT switch on without liquid or food in the Inner Pot. If this accidentally happens, the Thermostat will automatically cycle on and off. You must unplug from the wall outlet and allow to cool before using again.

RECIPES

CURRIED RICE

2 measures or 375 ml (1-1/2 cups)	long grain rice
15 ml (1 tbsp.)	margarine or butter
15 ml (1 tbsp.)	finely chopped onion
3 – 5 ml (1/2 – 1 tsp.)	curry powder
1.5 ml (1/4 tsp.)	salt
1.5 ml (1/4 tsp.)	pepper
60 ml (1/4 cup)	slivered almonds, toasted*

Cook rice in Rice Cooker. Heat margarine in a 1 litre (quart) saucepan, until melted. Cook onion in margarine, stirring occasionally, until tender. Stir in curry powder, salt and pepper. Stir into cooked rice. Sprinkle with almonds. Serve immediately.

Makes 4 servings.

*To toast almonds, heat oven to 175°C (350°F). Bake uncovered in ungreased, shallow pan, about 10 minutes, stirring occasionally, until golden brown.

RICE PILAF

1/2	green pepper, small dice
1/2	red pepper, small dice
1	small onion, diced
3 ml (1/2 tsp)	thyme, dried
1.5 ml (1/4 tsp)	salt
	pepper to taste
15 ml (1 tbsp.)	olive oil
2 measures or 375 ml (1-1/2 cups)	long grain rice
4 measures or 750 ml (3 cups)	chicken broth

Add olive oil to the rice bowl. Switch the Rice Cooker to 'Cook'. Add green and red pepper, onion, thyme, salt and pepper. Cook for 2 – 3 minutes. Add raw rice and stir to mix ingredients. Add chicken broth. Cook as per directions in the 'How to Cook Rice' section. **NOTE:** Do not leave rice on warm cycle longer than 1 hour to keep flavours fresh.

Makes 6 – 8 servings

FRIED RICE

2 measures or	
375 ml (1-1/2 cups)	long grain rice
15 ml (1 tbsp.)	vegetable oil
1 small	onion, chopped
1/2	green pepper, chopped
250 ml (1 cup)	sliced water chestnuts, drained
30 ml (2 tbsp.)	soy sauce
4	eggs, beaten

Cook rice in Rice Cooker.

Heat oil in 25 cm (10") skillet until hot. Cook onion and pepper in oil about 3 minutes, stirring occasionally, until onion is tender. Stir in cooked rice, water chestnuts, mushrooms, Soya sauce and eggs. Cook over low heat 5 to 7 minutes, stirring occasionally, until eggs are set.

Makes 5 or 6 servings

A short supply cord is provided to reduce the hazards of becoming entangled in or tripping over a long cord. Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be a grounded 3-wire cord. The extension cord should be arranged so that it will not drape over the counter top or table top, where it can be pulled on by children or tripped over.

LIMITED WARRANTY

****The original sales receipt is the only acceptable proof of purchase****

Salton Canada warrants that this appliance shall be free from defects in material and workmanship for a period of five (5) years from the date of original purchase. Salton Canada, at its sole discretion during this warranty period, will repair or replace a defective product or issue a refund. Any refund to the purchaser will be at a pro-rated value based on the remaining period of the warranty. All liability is limited to the amount of the purchase price. This warranty covers normal domestic usage and does not cover damage which occurs in shipment or failure which results from alteration, accident, misuse, abuse, glass breakage, neglect, improper maintenance, use contrary to the operating instructions or commercial use. This warranty is not available to retailers or other commercial purchasers or owners.

This warranty does not include the cost of shipping, which is to be borne by the customer.

TO OBTAIN PROMPT WARRANTY SERVICE:

Contact one of our many Service Centers found on our website
www.salton.com/customer-care

or

Securely package and return the appliance to us. Please enclose:

- Original proof of purchase
- The completed form below with a \$12.50 Return Shipping & Handling fee – either a cheque, money order or credit card (A personal cheque will delay return shipping by 2-3 weeks)

For added protection, we suggest that you use an insured delivery service with tracking information when returning your product. Salton Canada will not be held responsible for in-transit damage or for packages that are not received.

This warranty does not include the cost of shipping, which is to be borne by the customer.

Name _____

Address _____

City _____ Prov/State _____ Postal/Zip Code _____

Daytime Phone No. _____ Email _____

Product defect: _____

Type of payment Cheque/Money Order Visa MasterCard

Name on card _____ Expiry Date _____ CSV No _____

Card No. _____

To contact our Customer Service Department:

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