



salton®

automatic
rice cooker



Instruction Booklet

Model: RC1653

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. Children should be supervised to ensure that they do not play with the appliance.
5. 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.
6. 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.
7. DO NOT operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the manufacturer for examination, repair or electrical or mechanical adjustment. All servicing, other than cleaning, should be performed by an authorized service representative. See Warranty section.
8. The use of accessories or attachments not recommended by Salton may cause hazards.
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 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 liquids.
13. 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.
14. CAUTION: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other damage to persons or property.
15. DO NOT exceed rice and water proportions that would make more than 6 cups of cooked rice.

16. This appliance generates steam. Do not operate uncovered.
17. Do not block Steam Vent Hole.
18. Do not leave unit unattended while in use.
19. This appliance is for Household Use Only. Do not use appliance for other than intended use.
20. Do not place the Rice Bowl on other heat sources (e.g. cooking stove). It may become deformed.
21. During or immediately after cooking, the area near the Steam Vent Hole is at a high temperature. To avoid burns do not touch this area.
22. To reduce the risk of electric shock, ONLY cook in the removable rice/cooking bowl.
23. **DO NOT** use for deep frying.

SAVE THESE INSTRUCTIONS

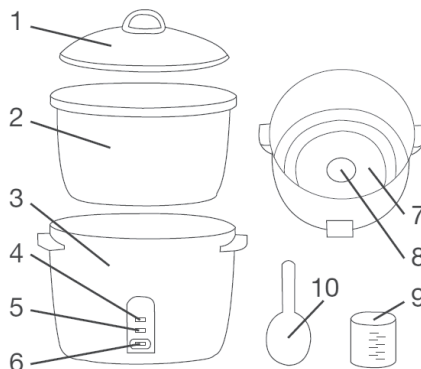
HOUSEHOLD USE ONLY

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
2. Rice/Cooking Bowl
3. Rice Cooker Base
4. 'Warm' Indicator Light
5. 'Cook' Indicator Light
6. Switch
7. Heating Plate
8. Heat Sensor
9. Measuring Cup
10. Spatula



BEFORE FIRST USE

Wash the Rice/Cooking Bowl, Lid, Measuring Cup and Spatula in warm soapy water. Rinse and dry. Wipe the Base with a clean, damp cloth.

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/Cooking Bowl carefully. Scratching or denting the Rice/Cooking Bowl may result in unsatisfactory performance.

HOW TO COOK RICE

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. 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 6 cups of cooked rice.
IMPORTANT: NEVER PUT ANY WATER INTO THE RICE COOKER BASE
3. 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.
4. Put the Lid on the Rice Cooker.
5. Plug Rice Cooker into a 120 volt AC outlet.
6. 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 Rice/Cooking Bowl containing the ingredients into the Cooker.
DO NOT block the Steam Vent while Rice Cooker is operating.

7. When cooking is complete the red 'Cook' Light will go out and the amber 'Warm' cycle light will light up.
8. When the 'Warm' light comes on, take off the Lid, be careful of escaping steam, and fluff rice with the Spatula. The rice can be served immediately or close the Lid and leave the rice in the Rice Cooker.
NOTE: It is not recommended to use the 'Warm' cycle for longer than 2 hours.

IMPORTANT NOTES:

- Before removing the Rice/Cooking Bowl from the Rice Cooker, always unplug the power cord from the wall outlet.
- Always remember to unplug from the wall outlet when you are finished using your Rice Cooker.

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 Rice/Cooking Bowl. 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.

RICE COOKING CHART

The following chart should be used only as a guide. The ratio of rice to water may need to be adjusted according to the kind of rice you are using. Please check the package directions.

	Salton Measuring Cup		Standard (8oz/250ml) Measuring Cup	
	UNCOOKED RICE	WATER	UNCOOKED RICE	WATER
For 2 cups cooked rice	1	1-3/4	2/3	1
For 4 cups cooked rice	2	4	1-3/4	3-1/2
For 6 cups cooked rice	3	5-1/2	2-3/4	5-1/2

NOTE:

1. The volume of cooked rice will vary depending on the type of rice used. You may wish to experiment until you find the proper proportions to suit your taste and needs.
2. For fluffier rice add slightly less water.
3. The one cup level in the Salton measuring cup is at the top rim. Do not overfill.

FLAVORED RICE

To flavor 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 flavor 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 flavors fresh.

HINTS:

1. There are differing opinions about whether rice should be washed before cooking. Those in favor 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/Cooking 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 2 oz. (56g) 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/Cooking 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

The Rice Cooker automatically switches itself to 'Warm' at the end of the 'Cook' cycle.

At any time if you want to stop the 'Cook' 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 warm cooked foods that you haven't cooked in your Rice Cooker. Add food to the Rice/Cooking Bowl. Press the switch to the 'Warm' setting. To stop the 'WARM' cycle simply unplug the unit from the wall outlet.

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. The Rice/Cooking Bowl and Lid 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.
4. The Rice Cooker Base should be wiped with a soft damp cloth.
5. The Heating Plate should be wiped clean. **NOTE:** DO NOT depress the Heat Sensor in the middle of the Heating Plate.
6. All servicing, other than cleaning, should be performed by an authorized service representative. See Warranty section.

RECIPES

Curried Rice

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

Cook rice in Rice Cooker. Heat margarine in 1 quart (1L) 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 350°F (175°C). 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
1/2 tsp (3 ml)	thyme, dried
¼ tsp (1.5 ml)	salt
to taste	pepper
1 tbsp. (15 ml)	olive oil
2 measures or 1-3/4 cups (435 ml)	long grain rice
4 measures or 3 cups (750ml)	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 1-3/4 cups (435 ml)	long grain rice
1 tbsp. (15 ml)	vegetable oil
1 small	onion, chopped
1/2	green pepper, chopped
1 cup (250 ml)	sliced water chestnuts, drained
1 tbsp. (30 ml)	soy sauce
4	eggs, beaten

Cook rice in Rice Cooker.

Heat oil in 10" (25 cm) 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

Paella

1 tbsp. (15 ml)	butter
2 small	onions, finely chopped
1 clove	garlic, crushed
½ cup (125 ml)	mushrooms, sliced
1	red pepper, diced
1	green pepper, diced
1 cup (250 ml)	cooked chicken, diced
¼ lb. (120 g)	shrimp
1-1/2 cups (375 ml)	long grain rice
Pinch	saffron
1 tsp. (5 ml)	salt
3 cups (750 ml)	chicken broth

Heat butter in Rice Cooking Bowl. Add onions and garlic and cook until onions are soft. Add mushrooms and cook 2 minutes longer.

Add all other ingredients. Cook, as directed, until switch goes to Keep Warm cycle. Allow to stay in Keep Warm Cycle for about 15 minutes before serving.

Makes 4 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.

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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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