

NARITA®

Instruction Manual



NRC-060(F), NRC-100(F)

**Please read this manual thoroughly before operating this unit
This unit must only be serviced by the authorized center**

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 Toastess for examination ,repair or adjustment. See Warranty.
7. The use of accessories or attachments not recommended by Toastess 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 not other heat source(e.g. Cooking stove). It may become deformed.
18. Do not block steam vent hoes.
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 electricshock, cook only in the removable container.

SAVE THESE INSTRUCTIONS / HOUSEHOLD USE ONLY

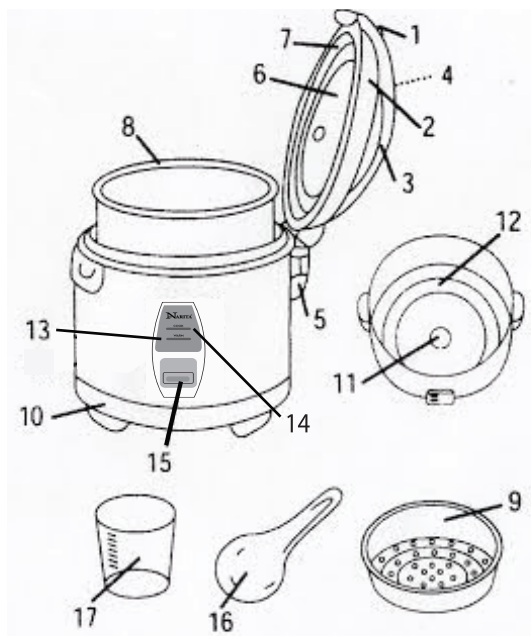
PARTS IDENTIFICATION

INTRODUCTION

The Rice Cooker provides a simple trouble free method for cooking perfect rice every time. The "Warm" function automatically keeps the rice warm, fluffy and ready to serve for up to 18 hours. The large capacity of the Rice cooker makes it possible to prepare rice economically and deliciously for a family, for a party or for bulk cooking for the freezer. Many foods may be cooked in the Steamer Basket including meat, fish, poultry, vegetables or even steamed puddings. Steam cooking is quick and easy, but more importantly, it preserves the original flavours and nutritional value.

DESCRIPTION OF PARTS

1. Lid Release Button
2. Lid
3. Lid Handle
4. Steam Vent
5. Dew Collector
6. Inner Lid
7. Inner Lid Gasket
8. Rice Bowl
9. Steam Tray
10. Rice Cooker Base
11. Heat Sensor
12. Heating Plate
13. Warm Indicator Light
14. Cook Indicator Light
15. Switch
16. Spatula
17. Measuring Cup



BEFORE FIRST USE

Wash the Rice Bowl, Measuring Cup, steam tray and Spatula in warm soapy water. Rinse and dry. NOTE: Handle the Rice Bowl carefully. Scratching or denting the Rice Bowl may result in unsatisfactory performance.

HOW TO COOK RICE

1. Open the Rice Cooker by pressing on the Lid Release Button and lifting the Lid by the Lid Handle.
2. 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.(See package directions for correct quantities of rice and water.) IMPORTANT NEVER PUT ANY WATER INTO THE RICE COOKER BASE.
3. 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.
4. Make sure that the Inner Lid Gasket is in the correct position under the Inner Lid.
5. Close the Lid. You will hear a 'click' when the Lid is closed properly.
6. Plug power Cord into the Rice Cooker then into a 120 volt AC outlet.
7. Depress the Switch and the red 'Cook' Indicator Light will light up to show that the cooking cycle has started. NOTE: DO NOT depress the switch before placing the Inner Pot containing the ingredients into the Cooker. NEVER place any cloth or other material over the lid while operating. This will block the Steam Vent.
8. When the cooking is complete, the red 'Cook' Light will go out and the amber 'Warm' cycle light will light up.
9. Leave the rice in 'Warm' cycle(with the Lid closed) for a minimum of 15 minutes. Fluff up the rice with the plastic spatula provided and it is ready to serve. NOTE: Before removing the Rice Bowl from the Rice Cooker, always unplug the power cord from the wall outlet.
10. The rice may be left on the 'Warm' cycle until required, up a maximum time of 8 hours.
11. Any drops of water on the Lid will be collected in the Dew Collector. Empty after each use. See the Care & Cleaning section for removal instructions.
12. Unplug after use.

FLAVORED 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
- Milk
- Vegetable soup

YOU CAN ALSO FLAVOUR THE RICE BY ADDING THE FOLLOWING;

- Mixed herbs
- Saffron-1/4tsp(1 ml)per 8 oz.(255g)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. Handle the Rice Bowl carefully. Scratching or denting the Rice Bowl may result in unsatisfactory performance.
2. 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.

3. 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.
4. As a general guide allow 2 oz (56 g) of uncooked rice per person. When cooked, rice will usually double its volume and weight.
5. DO NOT lift the Lid more than once during the 'Cook' cycle. This releases an excessive amount of steam, lowers the temperature and affects both the timing and the end result.
6. DO NOT switch on without rice or liquid in the Rice Bowl. If this accidentally happens, the Thermostat will switch the cooker to 'Warm'. You must then unplug from the wall outlet and allow to cool.
7. Ensure that the rice is level in the Rice Bowl so that it cooks evenly and properly.
8. If desired, add a little butter or oil (1 tbsp./15 ml per cup of rice) at the start of cooking to moisten the grains of rice.
9. Fluff up the rice once during the 'Warm' cycle.

HOW TO USE STEAM TRAY

1. Open the Rice Cooker by pressing the Lid Release Button and lifting the Lid by the Lid Handle.
2. 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.
3. 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.
4. Add water or other liquid to the Rice Bowl. **IMPORTANT: NEVER ADD ANY WATER OR LIQUID TO THE RICE COOKER BASE.**
5. Place vegetables, meat, poultry etc. In the steam tray. Place the steam tray onto the Rice Bowl.
6. Close the Lid. You will hear a 'click' when the Lid is closed properly.
7. Plug cord into the Rice Cooker then into a 120 volt AC outlet.

8. Depress the Switch and the red 'Cook' Indicator Light will light up to show that the cooking cycle has started. NOTE: DO NOT preheat before placing the Rice Bowl containing the liquid into the Cooker. NEVER place any cloth or other material over the lid while operating. This will block the Steam Vent.
9. Steam until done to taste. The following charts can be used as a guide.

VEGETABLE COOKING CHART

VEGETABLE	WATER CUPS (ML)	TIME MINUTES
Asparagus	1 (250)	10
Bean Sprouts	1 (250)	5
Broccoli-cut in pieces	1-1/2 (375)	15
Cabbage-shredded	1 (250)	10
Carrots-sliced	1 (250)	12
Cauliflower-florets	1-1/2 (375)	15
Corn on the cob	1-1/2 (375)	15
Green beans	1-1/2 (375)	15
Peas	1 (250)	10
Spinach	1 (250)	7
Squash	1 (250)	10
String beans	1 (250)	7
Zucchini	1 (250)	10

FOOD COOKING CHART

	LIQUID CUPS (ML)	TIME MINUTES
Beef 1/4"(6mm) slices	2 (500)	12
Chicken breasts	2 (500)	15-20
Salmon 1"(2.5mm) thick	2 (500)	12
Shrimps	2 (500)	12-15

COOKING RICE

UNCOOKED RICE	WATER ADDED
2 cups	3 - 3 1/2 cups
3 cups	4 - 4 1/2 cups
4 cups	5 - 5 1/2 cups
6 cups	7 - 7 1/2 cups
8 cups	9 - 9 1/2 cups
10 cups	11 - 11 1/2 cups
12 cups	12 - 12 1/2 cups

- a. Set rice bowl in cooker, place rice and water in rice bowl, turn rice bowl gently to right and left, closed lid securely.
- b. Plug in power cord, do not plug in until ready to cook. Otherwise rice may be spoiled. If rice bowl is not in cooker, cooking will not begin.
- c. Press switch down, cook indicator light will on.
- d. When rice is done, the switch will pop up, let rice stand covered for 15 minutes to steam rice.
- e. Unplug after use, grasp by the plug. not the cord to release.

STEAMING

YOU CAN ALSO USE YOUR RICE COOKER TO STEAM AVARIETY OF FOODS SUCH AS VEGETABLES, FISH AND MORE.

- a. Fill the steam tray attachment with desired food for steaming.
- b. Fill the rice cooker half way with room temperature water.
- c. Set the steam tray onto the rice cooker.
- d. Cover with the glass lid.
- e. Press the switch down, cook indicator light will on.
- f. Be careful when removing the lid for hot steam will rush out.

STEW

Stewing in the rice cooker is quite similar to stewing in a slow cooker, simply combine all the ingredients for your stew and place into in inner pot. Make sure when stewing that the water capacity should not be more than 70% of the volume of the inner pot.



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 Bowl , Inner Lid, Steaming Basket and Dew Collector may be washed in warm soapy water. Never use harsh cleansers or scouring pads which may damage the non-stick finish on the Rice Bowl.
4. The Rice Cooker Base should be wiped with a soft damp cloth.
5. The Heating Plate should be wiped clean. DO NOT depress the Heat Sensor in the middle of the Heating Plate.
6. To remove the Dew Collector, grip it securely near the top and slide outward.
7. To remove the Inner Lid, grasp with two hands and pull away from the Lid. Make sure that the small holes in the lid are clean so steam can escape during cooking. Replace the Inner Lid so that the Inner Lid Gasket is underneath the Inner Lid.

LIMITED WARRANTY

This unit is warranted against defective materials or workmanship for 1 year from the date of purchase. The warranty is valid for any manufacturing defects. This warranty covers operational defects incurred in normal use and, does not apply in the case of damage, abuse, mishandling, accident, or failure to follow operation instructions.

Narita shall have no responsibility for any damages incidental to defective equipment and its sole responsibility shall be for the repair or replacement as indicated, except for shipping and handling costs. There are no implied or expressed warranties of fitness or merchantability which extend beyond the above warranty. Returns under this warranty must be accompanied with a check for \$10.00 to cover shipping & handling.

Note: Any unit for reimbursement or repairing should be send back with original complete box to the authorized service representative.

Check our website for more detail,
www.naritausea.com





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