

Instruction Manual RICE COOKER



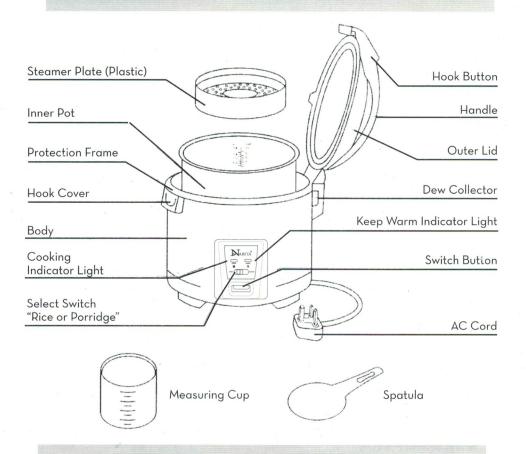
NRC-1010F

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

CONTENTS

PARTS IDENTIFICATION AND SPECIFICATION	3
IMPORTANT NOTES	4
PRECAUTIONS	5
HOW TO COOK RICE AND PORRIDGE	6-7
HOW TO KEEP COOKED RICE WARM AND TASTY	8
HOW TO LOAD AND UNLOAD DEW COLLECTOR	8
HOW TO USE STEAMER	9
HOW TO CLEAN	9
WARRANTY	10

PARTS IDENTIFICATION



SPECIFICATION

RATED VOLTAGE / FREQUENCY	120 V, 60Hz
RATED WATTAGE	700 W
CAPACITY	1.8 LT

IMPORTANT NOTES

When using electrical appliances, basic safety precaution must always be followed:

- 1. Read all instruction carefully.
- 2. This appliance is for normal household use only.
- Close supervision is necessary when the appliance is in use. Keep the appliance away from children.
- 4. To protect against risk of electric shock, fire or personal injury, do not immerse power cord, plug or cooker body in water or any form of liquid.
- 5. Unplug when not in use and before cleaning.
- Do not operate the appliance when the power cord or plug is damaged. If the appliance malfunction, dropped or damaged in any manner, send the appliance to an authorized service center.
 - Do not let power cord hang over edge of table or counter, or touch any hot surface.
 - Do not place the appliance near gas outlet, electric burners, or heated oven.
- Always use a reliably earthed power supply to operate the appliance.
- Do not use abrasive material or souring powder to clean any part of this appliance.
- 10.Do not immerse any part of the cooker in water or any liquid, other than the pan, steamer plate, inner11. Iid and dew collecter.
 - Improper cleaning of the appliance may cause unpleasent odours.
- 12. Any residue of vinegar or salt may cause the inner pot coating to corrode.

!! IMPORTANT!!

If the AC cord is damaged, it must be replaced by the manufacturer or its service

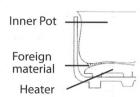


13.

7.

PRECAUTIONS

- Rice cooker will not be functional if the inner pot is not in the cooker.
- Always keep inner pot bottom and heater clean and dry. Any foreign material between both items will cause cooker malfunction.



3. Do not attempt to press the switch by force if switch button cannot be pressed to cooking position. The switch normaly remain in such position if the inner pot is not in the cooker or just after cooking is completed.



 Rice cooker should be placed on a stable surface. Do not expose to water, high humidity or direct heat substance.



- 5. Do not cover with anything on the outer lid when the rice cooker is in use.
- 6. Do not use inner pot directly on open fire.



7. Do not immerse cooker in water and avoid putting near fire.



HOW TO COOK RICE / PORRIDGE

- 1. Measure rice with the measuring cup provided.
 - * Wash rice in another bowl until water is relatively clear.









2. Place the washed rice in the innper pot, add water.

It is recommended to measure rice and water with the measuring cup provided.

FOR RICE COOKING

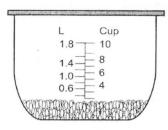
e.g. To cook 10 cups of rice, add water to LEVEL INDICATOR 10.

Rice (Cup/s)	Water (Cup/s)
1	1 - 1 1/4
2	2 - 2 1/4
3	3 - 3 1/4
4	4 - 4 1/4
5	5 - 5 1/4
6	6 - 6 1/4

FOR PORRIDGE COOKING

Servings for:	4 - 5 persons
Rice quantity	1 cup
Water quantity	8 cups
Cooking time	1 to 3 hours

The above table is for reference only. Adjust amount of water to individual preference.



Note: Do not cook more than MAXIMUM water level.

- Place inner pot in the cooker. Ensure that the inner pot is directly in contact with the heating plate by turning it slightly from right to left until it sits properly.
 - * Wipe dry the outside of the inner pot before use. A wet inner pot may cause cracking noise while cooking.
- 4. Close cuter lid until clicks.
 - * If outer lid is not closed securely, cooking will be affected.



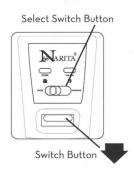


5. Attach AC cord to cooker, then connect to power supply.

FOR RICE COOKING

Select the "Select Switch" to "Rice".

- * Then press the "Switch Button" until you hear a "click" sound.
- * The "Cooking Indicator Light" will light up to start cooking.



FOR PORRIDE COOKING

Select the "Select Switch" to "Porridge".

- * Then press the "Switch Button" until you hear a "click" sound.
- * The "Cooking Indicator Light" will light up to start cooking.

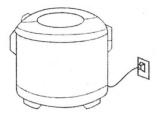
IMPORTANT NOTES:

The Porridge will continue to cook until the power is SWITCH OFF MANUALLY by the user. The "Cooking Indicator Light" will light up and switch button will not pop up to keep warm throughout the porridge cooking process.

The porridge cooking time is dependent on individual preference. Porridge will get softer and thicker as the cooking time gets longer.

CAUTION: Be aware of the hot steam coming out from the steam vent during cooking process.

- 6. When rice is cooked, the "Keep Warm Indicator Light" will function automatically.
 - * For taster rice, do not open the lid immediately after rice is cooked. Leave for at least 15 minutes.



HOW TO KEEP COOKED RICE WARM AND TASTY

WASHING RICE

Bran may give an unpleasant odour to cooked rice. Wash rice throughly and quickly to remove the bran.

KEEP WARM FUNCTION.

Keeping cooked rice warm or using "Keep Warm" function for more than 5 hours may cause discolouration or generate objectionable odour. The sooner cooked rice is served, the better it will taste.

MINIMUM QUANTITY OF RICE TO KEEP WARM

When using the keep warm function, be sure you have at least 4 to 6 bowls of cooked rice in the inner pot.

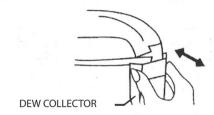
INNER LID

Be careful not to deform it, avoid rough handling. Deforming inner lid will adversely affect the cooking and keep warm performance of the cooker.

- * To prevent dry, discoloured effect, and objectionable odour of the cooked rice, always keep the outer lid closed after serving rice.
- * Do not leave the rice scoop or others in the inner pot during the keep warm cycle.
- * Do not use the keep warm function to reheat leftover cold rice.

HOW TO LOAD AND UNLOAD DEW COLLECTOR

- 1. To remove Hold the sides and pull.
- 2. To attach Align and push in securely.



HOW TO USE STEAMER

1. ADD WATER

Water level should not be higher than the bottom of steamer.

2. STEAMER PLACING

Put steamer on top of the rice cooker's inner pot Put the prepared food to be steamed on steamer.

STEAMING TIME

Steaming time will vary depending on steam temperature, water, and the power consumption. Using rice cooking function to steam food is faster compare to porridge cooking function.

Water

HOW TO CLEAN

UNPLUG THE APPLIANCE AND ALLOW TO COOL

Use a damp cloth to wipe the outer body.

Remove the inner pot and inner lid, clean with dish detergent and rinse thoroughly. Dry with a soft cloth.

Grains of rice or other foreign matters may stick to the heating plate. These must be removed to prevent improper cooking. Use a soft steel wool to remove the cooked rice on the heating plate. Then, smooth out and polish the spot for good contact between the heating plate and the bottom of the inner pot.

NON - STICK COATED INNER POT

When serving rice, be sure to use a plastic or wooden rice scoop.

Do not use a metal scoop, spoon, spatula, nor place spoon, fork, rice bowl, etc. in the inner pot.

The non-stick coating may discolor after repeated usage, but it will not affects the non-stick property.



LIMITED WARRANTY

This unit is warranted for defective materials or workmanship for one year from the date of purchase.

The warranty is valid for any manufacturing defects only. 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 equipment and its sole responsibility shall be for the repair of replacement as indicated, except for shipping and handling costs.

There are no implies or expressed warranties of fitness or merchantability which extend beyond the above warranty.

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



10 cup rice cooker with porridge cooking







