

PRESTO®

16-Cup Cool Touch Electric Rice Cooker/Steamer

- Cooks white and brown rice to perfection every time.
- One-touch control for easy operation.
- Automatically switches to keep-warm mode when cooking is complete.
- Steams vegetables and cooks rice at the same time for added convenience.

Estas instrucciones también están disponibles en español.

Para obtener una copia impresa:

- Descargue en formato PDF en www.GoPresto.com/espanol.
- Envíe un mensaje de correo electrónico a contact@GoPresto.com.
- Llame al 1-800-877-0441, oprima 2 y deje un mensaje.



Visit us on the web at www.GoPresto.com

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INSTRUCTIONS

This is a  Listed appliance. The following important safeguards are recommended by most portable appliance manufacturers.

IMPORTANT SAFEGUARDS

To reduce the risk of personal injury or property damage, 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 shock, do not immerse cord, plug, or the rice cooker base in water or other liquid.
4. To avoid electrical shock, cook only in the provided removable pot. Never exceed the "MAX" fill level.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
7. Do not operate any appliance with a damaged cord or plug or in the event the appliance malfunctions or has been damaged in any manner. Return the appliance to the Presto Factory Service Department for examination, repair, or adjustment.
8. To avoid steam burns, keep hands and face away from the steam vent during use. In addition, use extreme caution when opening the cover during and after cooking.
9. Never hold down the one-touch control. Holding the control down will damage the unit.
10. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
11. Do not use outdoors.
12. Do not let cord hang over edge of table or counter or touch hot surfaces.
13. Do not place on or near a hot gas or electric burner or in a heated oven.
14. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
15. To disconnect, remove plug from wall outlet.
16. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY.

Important Cord Information

- This appliance has a polarized plug (one blade is wider than the other). 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.
- A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if care is properly exercised in its use.
- If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. The extension 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.

BEFORE FIRST USE

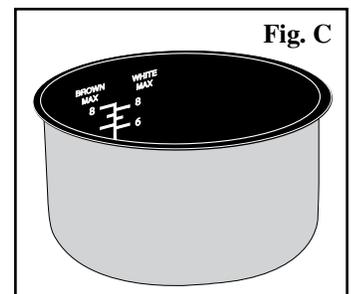
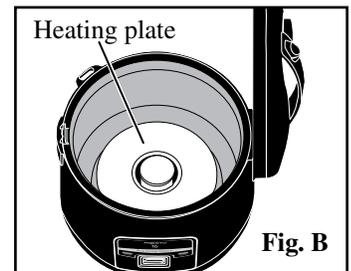
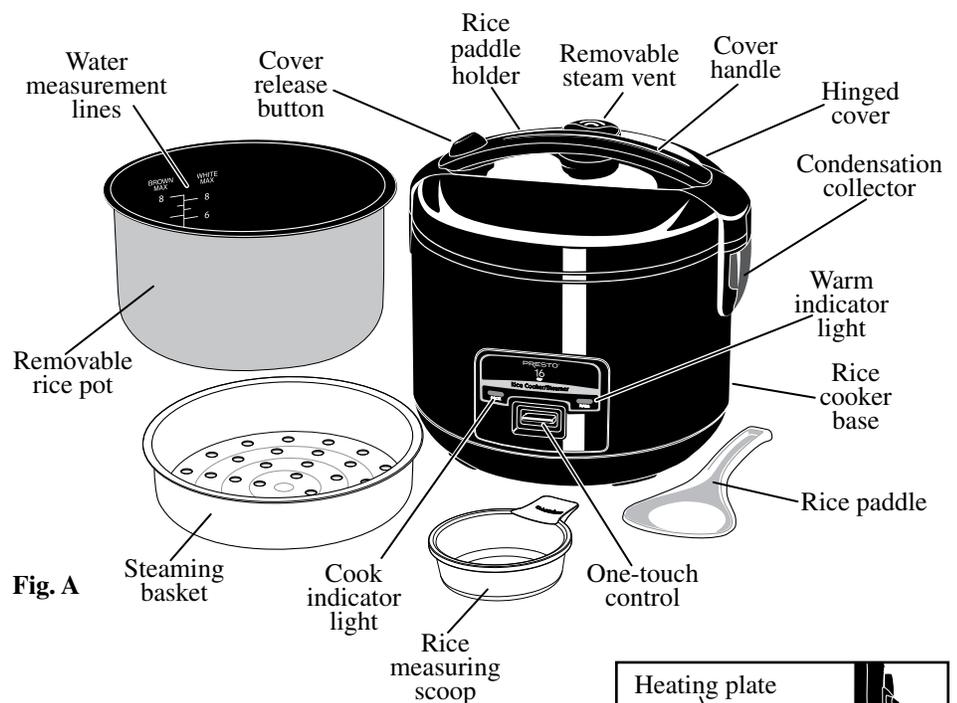
1. Remove all packaging materials.
2. Become familiar with the various parts of the rice cooker (Fig. A) and read and follow the instructions carefully.
3. Wash the rice cooker and accessories according to the “Care and Cleaning” instructions, steps 2 through 4 on page 5.

HOW TO USE

Important: For proper heat transfer between the rice cooker base and the removable pot, before each use, be sure the bottom of the removable pot and the heating plate within the rice cooker base (Fig. B) are free of debris. In addition, to prevent electrical shock, be sure the outside of the removable pot is completely dry before placing it into the rice cooker base.

To Cook Rice:

1. Place the rice cooker on a dry, level, heat resistant surface. To avoid steam damage to cabinets, position the rice cooker so it is not directly under cabinets.
2. Open the rice cooker cover by pressing the cover release button (Fig. A) and lift the hinged cover so it is in a fully upright position. Remove the rice pot if it is in place.
3. Using the rice measuring scoop provided, measure the desired amount of rice and pour into the pot*. One level scoop of uncooked rice will yield 2 scoops of cooked rice.
Note: The rice measuring scoop provided is 180 ml or 6 ounces, the rice industry standard, rather than 240 ml or 8 ounces.
4. Using the water measurement lines inside the pot (Fig. C), fill the pot with the appropriate amount of water (see the chart below). For example, if cooking 4 measuring scoops of rice, add enough water to fill up to line 4 marked on the pot. Note that the pot has water markings for both white and brown rice. The liquid measurement is also included in the chart, if you prefer to measure the water with a liquid measuring cup. Water amounts may be adjusted for firmer or moister rice; see “Helpful Hints” on page 5. Never exceed the “MAX” fill levels. Overfilling may result in water boiling over the top of the rice pot.



*If desired, rice may be rinsed or soaked prior to cooking. See Helpful Hints on page 5.

5. Make sure the exterior of the rice pot is dry and clean. Then place the pot into the cooker base so it is centered and the bottom is in direct contact with the heating plate (Fig. B). Failure to correctly position the pot may result in the rice cooker malfunctioning.

Important: Never add water to the cooker base or cook without the pot in place.

6. Close the cover securely and plug the rice cooker into a 120 volt wall outlet.
7. Press the one-touch control down and the red cook light will illuminate.

Important: Never hold down the control as this will damage the unit.

Caution: During cooking and warming it is normal for steam to escape from the cover vent. To prevent steam burns, keep hands and face away from the vent.

8. When cooking is complete the unit automatically switches to the WARM mode and the amber warm light will illuminate.

Allow rice to stand for approximately 10 minutes before opening the cover to ensure optimum texture and moisture levels.

9. Open cover, gently fluff rice using paddle provided, and serve.

Caution: Use caution when opening the cover as hot steam will escape and could cause burns.

Note: The rice pot features a premium nonstick finish for stick-free cooking. To help protect this special surface, use the paddle which was included with your rice cooker. Using metal utensils in the rice pot may damage the nonstick finish.

10. Do not leave rice in the pot on the WARM setting for more than 8 hours. Always unplug the rice cooker when the unit is not in use.

WHITE RICE COOKING CHART

RAW WHITE RICE	WHITE RICE WATER MARKING (inside removable pot)	LIQUID MEASUREMENT	APPROXIMATE COOKING TIME* (minutes)	APPROXIMATE COOKED RICE YIELD (6 ounce cup)
2 rice scoops	2 line	19 ounces (560 ml)	19 to 21	4 cups
4 rice scoops	4 line	32 ounces (940 ml)	20 to 25	8 cups
6 rice scoops	6 line	45 ounces (1320 ml)	24 to 30	12 cups
8 rice scoops	8 line	57 ounces (1700 ml)	29 to 34	16 cups

BROWN RICE COOKING CHART

RAW BROWN RICE	BROWN RICE WATER MARKING (inside removable pot)	LIQUID MEASUREMENT	APPROXIMATE COOKING TIME* (minutes)	APPROXIMATE COOKED RICE YIELD (6 ounce cup)
2 rice scoops	2 line	19 ounces (560 ml)	31 to 36	4 cups
4 rice scoops	4 line	33 ounces (990 ml)	39 to 43	8 cups
6 rice scoops	6 line	49 ounces (1440 ml)	43 to 48	12 cups
8 rice scoops	8 line	64 ounces (1890 ml)	48 to 53	16 cups

The rice measuring scoop provided is equal to 180 ml or 6 ounces.

The maximum capacity for this rice cooker is 16 cups of cooked rice. Do not place more than 8 rice scoops of uncooked rice into the unit at one time.

*Cooking times may vary depending on household voltage. The higher the voltage the shorter the cooking time; the lower the voltage the longer the cooking time.

To Steam Food:

1. When steaming only, pour 2 rice measuring scoops of water into the rice pot.
2. Make sure the exterior of the rice pot is dry and clean and then place the pot into the cooker base. Fill steaming basket with desired food. Position the filled basket onto the rim of the rice pot.

3. Close the cover securely and plug the rice cooker into a 120 volt wall outlet.
4. Press the one-touch control down and the red cook light will illuminate. Refer to the steaming chart below for approximate steaming times and set a timer for the suggested time.
Caution: During cooking and warming it is normal for steam to escape from the steam vent in the cover. To prevent steam burns, keep hands and face away from the vent.
5. Once the suggested time is up, carefully open the cover to check for doneness. If cooking is complete, unplug the rice cooker.
6. Using hot pads, immediately lift the removable rice pot out of the rice cooker and set on a heat resistant pad. Remove food from steaming basket.

To Cook Rice and Steam Food Simultaneously:

When cooking rice and steaming food at the same time, do not cook more than 5 scoops uncooked rice.

1. Place the desired amount of rice and recommended amount of water into the rice pot. Refer to the “To Cook Rice” instructions on pages 2 and 3 and begin cooking rice as directed.
2. Refer to the steaming chart below for steaming times. Only those foods that have steaming times similar to the cooking time for the amount of rice being prepared should be placed in the rice cooker at the same time as the rice. For best results, foods with shorter cooking times should be added toward the end of the rice cooking time, so they are done at the same time as the rice.
3. Place the desired food into the steaming basket. Open the cover, being careful to avoid escaping steam, and place the filled basket onto the rim of the rice pot. Close the cover securely and set a timer for the suggested steaming time (refer to the chart below).
4. Once the suggested steaming time is up, carefully open the cover and check for doneness. If cooking is complete, using hot pads, carefully lift the steaming basket out of the pot.
5. If additional cooking time is needed for the rice, close the cover and allow the rice to continue cooking until done. When the rice is finished cooking the unit will automatically switch to the WARM mode and the amber warm light will illuminate.
6. Do not leave rice in the pot on the WARM setting for more than 8 hours. Always unplug the rice cooker when the unit is not in use.

STEAMING CHART

Food may be steamed while the rice is cooking. Steam foods together that have similar cooking times. When not cooking rice, use 2 rice measuring scoops of water for steaming.

VEGETABLES	SUGGESTED STEAMING TIME*
Asparagus	12 – 15 minutes
Broccoli florets	10 – 12 minutes
Cabbage, cut into 1½ to 2-inch wedges	12 – 16 minutes
Carrots, baby cut	18 – 22 minutes
Cauliflower florets	12 – 15 minutes
Green beans	17 – 22 minutes
Spinach	8 – 10 minutes
Squash (yellow, zucchini), ¼-inch slices	9 – 11 minutes
FISH/POULTRY	
Fish, 1-inch thick	14 – 16 minutes
Shrimp	10 – 12 minutes
Chicken, boneless chicken breasts	20 – 25 minutes

*Cooking times may vary due to the maturity of the vegetables as well as the size of the pieces. Cook the vegetables the minimum amount of time indicated if you prefer your vegetables crisp. If you prefer your vegetables soft, cook the maximum amount of time indicated.

HELPFUL HINTS

- If desired, white rice may be rinsed in cold water prior to cooking. Rinsing makes rice less sticky by removing some of the starch. Rinse rice in another bowl or colander until water is clear. Brown rice, which has the bran intact, does not benefit from rinsing.
- Like other rice cookers, the cooked rice that is in contact with the bottom of the rice pot will have a light brown, crust-like appearance. This is normal. This brown crust may be minimized with white rice if you soak the rice prior to cooking.
- Rice can be flavored by using a combination of water and broth or broth alone. If broth is substituted for water, use the same amount of broth as you would water.
- Brown rice requires more water and takes longer to cook than white rice. For your convenience the rice pot has water markings for both white and brown rice. Be sure to use the correct markings for the type of rice being cooked.
- Different rices cook up moister and softer than others. In addition, firmness of the rice is a matter of personal preference. Water amounts may be adjusted to achieve desired texture. Try adding (for softer rice) or reducing (for firmer rice) water in 2 tablespoon increments for each scoop of rice cooked until the rice is to the desired moisture level. Never exceed the “MAX” fill level.
- To prevent loss of steam and heat, do not open the rice cooker during cooking. The exception is when it is necessary to add food for steaming.
- For flavorful rice pilafs or casseroles, sauté your favorite chopped veggies with desired spices in a small amount of vegetable oil in a skillet until veggies are translucent and tender. Follow steps 3 and 4 of the “To Cook Rice” instructions (see pages 2-3), add the sautéed veggies, and proceed with steps 5 through 10.
- A kitchen timer is very helpful if you want to know approximately when the rice will be ready to serve. Simply set the timer for the maximum cooking time and add 10 minutes for the warming period.
- The rice paddle fits into the rice paddle holder for convenient stirring, serving, and storing. Insert the paddle so the indented scoop side is towards the rice cooker.

CARE AND CLEANING

1. Remove plug from wall outlet and allow rice cooker to cool completely before cleaning.
2. Remove the rice pot. Wash it in warm water and a mild detergent. Rinse and dry thoroughly. The rice pot may be washed in a dishwasher; however, because it is made of anodized aluminum, the outside of the pot will discolor due to the caustic nature of the dishwashing detergent. Do not use steel wool scouring pads or abrasive cleansers on the rice pot or on the rice cooker base.

Important: Always make sure the rice pot is completely dry before placing it back into the rice cooker base. Placing a wet rice pot into the rice cooker may damage the unit and cause it to malfunction.

3. The steaming basket, measuring scoop, and rice paddle may be washed in a dishwasher or in hot, soapy water.
4. Wipe the inside of the cover and the interior and exterior of the rice cooker base with a soft, damp cloth. Dry thoroughly with a soft cloth. **DO NOT IMMERSERICE COOKER BASE IN WATER OR OTHER LIQUID.**

5. Remove the condensation collector on the side of the base (Fig. D); it collects condensation from the rice cooker cover when the cover is opened after cooking. Squeeze the sides together and carefully pull the collector out and empty any moisture that has collected. Wash the collector and reinsert it into the rice cooker base.

Note: At times there may be no moisture or very little moisture in the collector. The amount of moisture will depend on how much condensation is remaining on the cover when it is opened.

6. After each use, pull the steam vent out of the rice cooker cover.

While holding the vent in both hands, turn the cap counterclockwise to disassemble it from the vent chamber. Wash the cap and chamber in hot, soapy water. Do not remove the rubber disk from the bottom of the vent chamber.

7. Reassemble the cap portion to the vent chamber. Reinsert the vent into the rice cooker cover so the vent slots are towards the outer edge of the cooker.

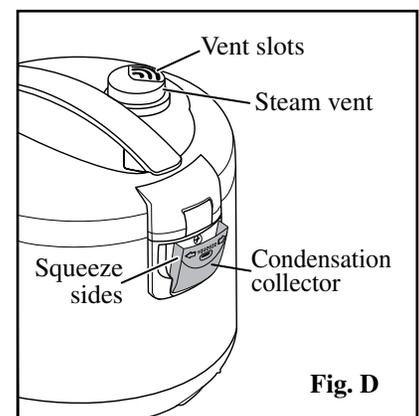


Fig. D

CONSUMER SERVICE INFORMATION

If you have any questions regarding the operation of your Presto® appliance or need parts for your appliance, contact us by any of these methods:

- **Call 1-800-877-0441** weekdays 8:00 AM to 4:30 PM (Central Time)
- **Email us at our website www.GoPresto.com**
- **Write:** NATIONAL PRESTO INDUSTRIES, INC.
Consumer Service Department
3925 North Hastings Way, Eau Claire, WI 54703-3703

When contacting the Consumer Service Department, please indicate the model number and the date code for the rice cooker. These numbers can be found on the bottom of the rice cooker base.

Please record this information:

Model Number _____ Date Code _____ Date Purchased _____

Inquiries will be answered promptly by email, telephone, or letter. When emailing or writing, please include a phone number and a time when you can be reached during weekdays if possible.

Any maintenance required for this product, other than normal household care and cleaning, should be performed by our Factory Service Department. Be sure to indicate date of purchase and a description of defect when sending an appliance for repair. **Send appliances for repair to:**

CANTON SALES AND STORAGE COMPANY
Presto Factory Service Department
555 Matthews Dr., Canton, MS 39046-0529

The Presto Factory Service Department is equipped to service all PRESTO® appliances and supply genuine PRESTO® parts. Genuine PRESTO® replacement parts are manufactured to the same exacting quality standards as PRESTO® appliances and are engineered specifically to function properly with its appliances. Presto can only guarantee the quality and performance of genuine PRESTO® parts. "Look-alikes" might not be of the same quality or function in the same manner. To ensure that you are buying genuine PRESTO® replacement parts, look for the PRESTO® trademark.

PRESTO® Limited Warranty

This quality PRESTO® appliance is designed and built to provide many years of satisfactory performance under normal household use. Presto pledges to the original owner that should there be any defects in material or workmanship during the first year after purchase, we will repair or replace it at our option. Our pledge does not apply to damage caused by shipping. To obtain service under the warranty, return this PRESTO® appliance, shipping prepaid, to the Presto Factory Service Department. When returning a product, please include a description of the defect and indicate the date the appliance was purchased.

We want you to obtain maximum enjoyment from using this PRESTO® appliance and ask that you read and follow the instructions enclosed. Failure to follow instructions, damage caused by improper replacement parts, abuse or misuse will void this pledge. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. This is Presto's personal pledge to you and is being made in place of all other express warranties.

NATIONAL PRESTO INDUSTRIES, INC.
Eau Claire, WI 54703-3703

Form 72-967B