

10 Cup Cool-Touch Rice Cooker

USE AND CARE GUIDE
MODEL TRC10TCT



READ AND SAVE THESE INSTRUCTIONS

WARNING: A risk of fire and electrical shock exists in all electrical appliances and may cause personal injury or death. Please follow all safety instructions.

IMPORTANT SAFEGUARDS

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

- ◆ Read all instructions BEFORE USE.
- ◆ Do not touch hot surfaces. Use handles or knobs.
- ◆ To protect against electrical shock, do not immerse cord, plug, or the Main Housing in water or other liquid.
- ◆ Never put liquid into the Main Housing, only into the Cooking Pot.
- ◆ Lift and open Glass Lid carefully to avoid scalding, and allow water to drip into the Rice Cooker.
- ◆ Never plug in the Cooker without the Cooking Pot inside the Main Housing.
- ◆ Unplug from outlet when not in use. Unplug and allow to cool before putting on or taking off parts, and before cleaning.
- ◆ Extreme caution must be used when moving an appliance containing hot food, water, hot oil, or other hot liquids.
- ◆ Close supervision is necessary when any appliance is used near children. This appliance is not for use by children.
- ◆ The use of accessory attachments not recommended by Toastmaster Inc. may cause injuries.
- ◆ Do not use outdoors.
- ◆ Do not let cord hang over edge of table or counter, or touch hot surfaces.
- ◆ Do not use appliance for other than intended household use.
- ◆ Do not place on or near a hot gas or electric burner, or in a heated oven.
- ◆ To disconnect, raise Selector Lever to WARM, then remove the plug from wall outlet.
- ◆ Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or has been dropped or damaged in any manner. Contact Consumer Service.



Additional Important Safeguards

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.

- ◆ All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
- ◆ The cord to this appliance should be plugged into a 120V AC electrical outlet only.
- ◆ Do not leave this appliance unattended during use.
- ◆ If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair the malfunctioning appliance! Do not use the Cooking Pot or Glass Lid if cracked or damaged.
- ◆ Do not use the WARM mode to reheat cold rice or other foods.
- ◆ Use the Automatic Rice Cooker on a hard, flat surface. Don't place it near a flame or heat or on a soft surface (such as carpet). Avoid placing it where it may tip over during use. Dropping the Rice Cooker could cause it to malfunction.
- ◆ Avoid electric shock by unplugging the Rice Cooker before washing or adding water.
- ◆ To avoid burns, stay clear of the Glass Lid steam hole during cooking. Also, wait for the Rice Cooker to cool down completely before touching or cleaning the Main Housing and Glass Lid.
- ◆ Never use the Cooking Pot on a gas or electric cooktop or on an open flame.
- ◆ Do not leave the plastic Rice Paddle or Rice Scoop in the Cooking Pot while on and in use.
- ◆ Lift off Glass Lid carefully to avoid scalding, and allow water to drip into Rice Cooker.
- ◆ To reduce the risk of electric shock, cook only in the removable container (Cooking Pot). Do not pour liquid directly into the Main Housing.

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

SAVE THESE INSTRUCTIONS

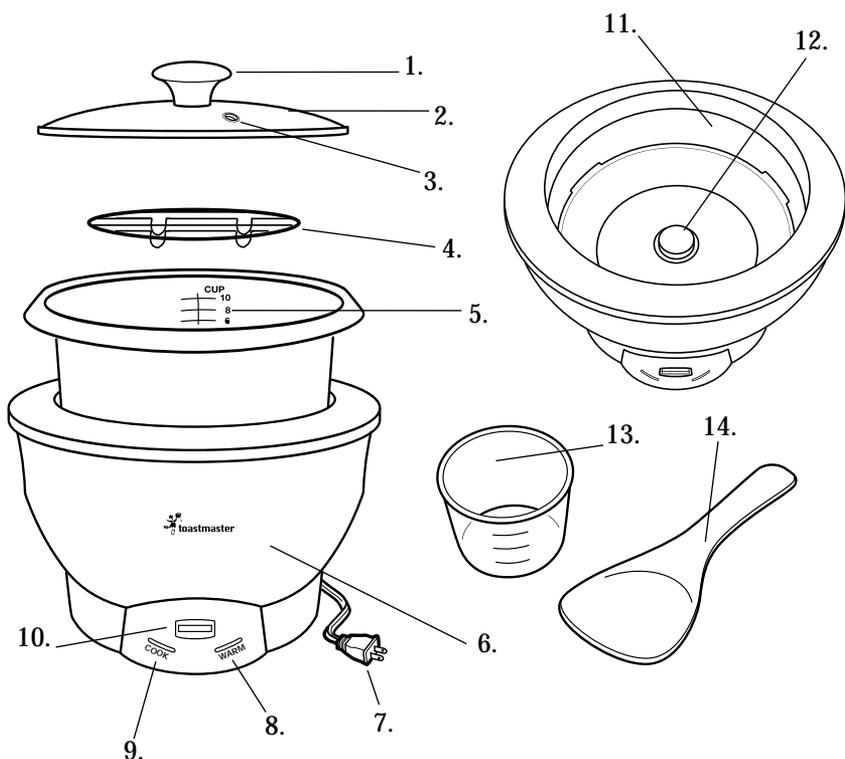
CAUTION: A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from local hardware stores and may be used if care is exercised in their use. If an extension cord is required, special care and caution is necessary. Also the cord must be (1) marked with an electrical rating of at least 125V, and 10 A., 1250 W., and (2) the 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 accidentally.

POLARIZED PLUG: This appliance has a polarized plug, (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to 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 attempt to defeat this safety feature.



Product Diagram

NOTE: Product may vary slightly from illustration.



- | | |
|---|----------------------------------|
| 1. Lid Handle (P/N 21762TM) | 8. Yellow WARM Light |
| 2. Glass Lid Assembly (P/N 21763TM) | 9. Red COOK Light |
| 3. Steam Hole | 10. Rice Cooking Selector Lever |
| 4. Wire Cooking Rack (P/N 21764TM) | 11. Heating Plate |
| 5. Non-Stick Cooking Pot (P/N 21765TM) | 12. Thermostat |
| 6. Cool-Touch Main Housing | 13. Rice Scoop (P/N 21774TM) |
| 7. Power Cord with Polarized Plug | 14. Rice Paddle (P/N 21775TM) |

Important Information

READ BEFORE USING YOUR TOASTMASTER®
AUTOMATIC RICE COOKER FOR THE FIRST TIME.

- ◆ Read all instructions.
- ◆ Wash Cooking Pot, Wire Cooking Rack, Glass Lid, Rice Scoop and Rice Paddle in warm, soapy water. Rinse and dry well.
- ◆ Never immerse Main Housing in water.
- ◆ Never place liquid in the Main Housing. Place it only in the Cooking Pot.
- ◆ Never try to force the Rice Cooking Selector Lever to stay in the COOK mode after it has moved up to the WARM mode.
- ◆ Never plug in the Cooker without first placing the Cooking Pot inside the Main Housing.
- ◆ Always be sure Cooking Pot contains liquid, or be ready to add oil, butter, or margarine immediately to the Cooking Pot.
- ◆ Remember that the Rice Scoop is not a standard measuring cup. When filled, it measures approximately 3/4 cup.
- ◆ Never wash any removable parts of the Cooker in the dishwasher.
- ◆ Save these instructions and refer to them often.
- ◆ If the outside of the Cooking Pot is wet when placed into the Cooker, this may cause a cracking noise while the unit heats up. Also, this may cause damage to the inner working of the appliance, so always wipe the outside of the Cooking Pot completely dry before use.
- ◆ Be careful not to dent the Cooking Pot, especially the bottom of it. To work properly and produce the best cooking results, the Cooking Pot must fit snugly on top of the Thermostat.
- ◆ DO NOT let loose grains of rice or other food particles fall into the bottom of the Main Housing because they might prevent the Thermostat from fitting tightly against the bottom of the Cooking Pot and cause inadequate cooking.
- ◆ Use the plastic Rice Paddle or a wooden spoon to stir and remove food from the non-stick Cooking Pot. NEVER use any metal utensils.
- ◆ Never use abrasive cleansers or scouring pads because they can damage the finish of both the Cooking Pot and Main Housing.



General Information About Rice

Grains (including rice) are finally getting the attention they deserve as they move into the nutritional spotlight. The new USDA dietary recommendations highlight grains as an essential part of a healthy, whole foods diet. With their impressive fiber, complex carbohydrates and protein content, they are, without a doubt, some of Mother Nature's most perfect foods. Rice has been cultivated for centuries and has become a food staple in many homes. There are many ways to use rice to make tasty, wonderful dishes!

Rice is grown on marshy land that can be flooded. It does not need to be milled or ground — only the outer husk or hull must be removed, leaving behind the rice kernel covered by the bran layer. This is known as brown or whole-grain rice, the most nutritious type of rice. Brown rice can be processed and polished to remove the bran layer to produce white rice. Most white rice is enriched with vitamins and minerals, but let the label be your guide.

Types of Rice

Brown Rice has a chewy texture and a nutty flavor. The cooking time is longer for brown rice than for white rice. Because some of the hull is left on brown rice, it has more fiber than white rice. Plain brown rice and basmati brown rice are available.

White Rice is often called regular rice and is available in several varieties: arborio, basmati, jasmine, pearl, polished, and risotto.

Interestingly, **Wild Rice** is not really a rice, but an aquatic grass. It is usually more costly than rice, and many times it is mixed with rice when packaged for sale. Cooking 100% wild rice is not recommended, but when mixed with white or brown rice, it can be cooked successfully in the Rice Cooker.

Different grain sizes are available for many brown and white rices.

Short-Grain Rice has more starch than other rices and becomes sticky as it cooks. Use this type of rice for molds, puddings, paella and risotto. Many Asian and Indian dishes use short-grain rice.

Medium-Grain Rice is more moist and stickier than long-grain. Use it in soups and for general cooking.

Long-Grain Rice is less starchy than short-grain rice, so it separates into individual grains for more fluffy rice. It is good for general use.



Instructions For Use

Cooking White Rice

The charts on page 10 list the types of rice that can be made in the Toastmaster® Automatic Rice Cooker. Use the ingredient amounts listed for the various types of rice. We do not recommend using instant rice.

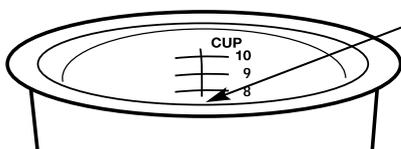
1. Wash all removable parts before using, see Cleaning Instructions on page 13.
2. Remove the Cooking Pot from the Rice Cooker. Add cold water to the Cooking Pot according to the amount and type of rice to be cooked. If you want 28 (1/2-cup) servings of cooked white rice, add water up to the 6-cup line inside the Cooking Pot.
3. Measure 6 level scoops of dry white rice into a large bowl. A 3/4 cup (180 ml) Rice Scoop is included with your Rice Cooker. Rinse the rice in cold water a few times until the water is almost clear. Because rice is a source of carbohydrates, it is starchy by nature. White rice will have to be rinsed more than brown rice. Rinsing the rice before cooking will produce a fluffier, less starchy rice, and will reduce the foaming during cooking. Add the rinsed rice to the Cooking Pot.

NOTE: The Toastmaster® 10 Cup Automatic Rice Cooker has the capacity to cook between 4 and 10 Rice Scoops of dry white rice.

4. Add 2 tablespoons of vegetable oil and 1 teaspoon of salt.
5. Replace the Cooking Pot back into the Automatic Rice Cooker's Main Housing. Rotate it slightly to make sure that it is well seated on the heating plate.

NOTE: Make sure to always wipe down the outside of the Cooking Pot. If the outside of the Cooking Pot is wet when placed into the Cooker, this may cause a cracking noise while the unit heats up.

KEEP THE OUTER SURFACE DRY TO PREVENT DAMAGE TO THE INNER WORKINGS OF THE APPLIANCE.



Add water to the Cooking Pot up to the 6-cup line

Measure 6 level cups of rice. Add rice and oil to the Cooking Pot. Add salt, if desired.

6. Replace the Glass Lid.

CAUTION: Do not operate the Automatic Rice Cooker without replacing the Glass Lid. Burns or other serious injury may occur.

7. Plug the Automatic Rice Cooker into a 120V AC electrical outlet.

Press the Rice Cooking Selector Lever down and the red COOK Light will illuminate. The cooking process begins as soon as the Light illuminates. The cooking time depends on the type and amount of rice being cooked.

8. When the cooking is completed, the Automatic Rice Cooker will automatically go into the WARM mode. At this time, the yellow WARM Light will illuminate.

NOTE: It is recommended that the rice is consumed within a 12 hour period.

If the WARM mode is not desired, simply unplug the Automatic Rice Cooker from the wall.

9. Carefully open the Glass Lid as steam will escape. Use the Rice Paddle provided or any other non-metal long-handle utensil to scoop and mix the rice well. Check for doneness. Replace the Lid and leave on WARM for 10-15 minutes to continue heating for fluffy, dry rice.

You can keep cooked rice on the WARM setting for several hours without the taste of the rice being affected. Do not remove Lid until ready to serve. Unplug the Rice Cooker when not in use.

NOTE: Do not use metal or sharp-edged utensils, as these can damage the non-stick surface of the Cooking Pot.

10. Using oven mitts, carefully remove the Cooking Pot from the Automatic Rice Cooker.
11. Allow the Automatic Rice Cooker to cool completely before cleaning.



White Rice Cooking Chart

Allow 25 to 40 minutes (depending on the quantity cooked) to cook white rice and other varieties such as: arborio, basmati, jasmine, pearl, polished. The Toastmaster® Automatic Rice Cooker automatically switches from COOK mode (red Light) to WARM mode (yellow Light) when all the liquid evaporates from the Cooking Pot.

| Water Level | Amt. of Raw Rice | Amt. of Vegetable Oil | Amount of Salt | Approx. No. 1/2 cup of Servings |
|----------------|------------------|-----------------------|----------------|---------------------------------|
| to 4-cup line | 4 Rice Scoops | 1 tablespoon | 1/2 teaspoon | 16 |
| to 6-cup line | 6 Rice Scoops | 2 tablespoons | 1 teaspoon | 28 |
| to 8-cup line | 8 Rice Scoops | 2 tablespoons | 1 teaspoon | 36 |
| to 10-cup line | 10 Rice Scoops | 2 tablespoons | 1 teaspoon | 48 |

Brown Rice Cooking Chart

Allow 50 to 80 minutes (depending on the quantity cooked) to cook brown or brown basmati rice. The Toastmaster® Automatic Rice Cooker automatically switches from COOK mode (red Light) to WARM mode (yellow Light) when all the liquid evaporates from the Cooking Pot.

| Water Level | Amt. of Raw Rice | Amt. of Vegetable Oil | Amount of Salt | Approx. No. of 1/2 cup Servings |
|----------------|------------------|-----------------------|----------------|---------------------------------|
| to 4-cup line | 2 Rice Scoops | 1 tablespoon | 1/2 teaspoon | 8 |
| to 6-cup line | 4 Rice Scoops | 2 tablespoons | 1 teaspoon | 16 |
| to 8-cup line | 6 Rice Scoops | 2 tablespoons | 1 teaspoon | 24 |
| to 10-cup line | 8 Rice Scoops | 2 tablespoons | 1 teaspoon | 32 |

Seasoned Rice Mixes (4-6 ounce boxes)

To cook most pre-packaged, flavored rice mixes, such as Spanish, Saffron, Mexican, Mushroom, Broccoli, etc., use the amount of ingredients listed on the mix PLUS add 1/2 cup additional water. Allow 25-35 minutes to cook. At the end of the cooking time, stir and check for doneness. Replace Lid and leave on WARM setting for a few minutes.

Steaming Food

General Information

Keep the Glass Lid on while cooking or steaming food, unless the recipe or chart specially calls for removing it. By removing the Glass Lid unnecessarily, you lose steam and valuable time. If you must remove it to stir or to add an ingredient, have the rice paddle or ingredient ready, add it, stir quickly and just as quickly replace the Glass Lid.

Using the Wire Cooking Rack to Steam Foods

1. Using a liquid measuring cup, add 2-1/2 cups (20 ounces) of water to the Cooking Pot.
2. Place the Wire Cooking Rack on the bottom of the Cooking Pot.
3. Larger vegetables can be placed directly on the Wire Cooking Rack. A heat-resistant steaming basket may be used to cook smaller vegetables. Place steaming basket in the bottom of the Cooking Pot and add smaller vegetables. Replace Glass Lid.
4. Replace Cooking Pot back into the Automatic Rice Cooker's Main Housing. Rotate it slightly to make sure that it is well seated on the heating plate.
5. Plug into a 120V AC electrical outlet. Press the Rice Cooking Selector Lever down to the COOK mode. The red COOK Light will illuminate. The cooking process begins as soon as the Light illuminates.
6. The times in the cooking chart are approximate. Set a timer and check for doneness at the suggested cooking time; continue cooking if necessary. The size and shape as well as personal taste may call for adjustments. If you want softer vegetables, add more water if necessary, and steam for additional time. Do not allow the water in the Cooking Pot to boil dry.
7. At the end of the cooking time, unplug the Automatic Rice Cooker from the wall.

NOTE: Using the WARM mode for vegetables is not recommended.

8. Use the paddle provided or any other non-metallic long-handle utensil to remove the vegetables from the Rice Cooker. Allow the Automatic Rice Cooker to cool completely before cleaning.



Fresh Vegetable Steaming Chart

| Vegetable | Amount | Suggested Cooking Time |
|-----------------------|------------------------------|-------------------------------|
| Artichoke, Whole | 2 large or 4 small | 44 - 46 min. |
| Asparagus | 1-1/2 lb. (36 spears) | 24 - 27 min. |
| Baby Carrots | 2 lb. | 35 - 39 min. |
| Broccoli | 1 lb. (2" florets, 1" stems) | 28 - 30 min. |
| Brussels Sprouts | 12 oz. | 25 - 28 min. |
| Cabbage | 1 large head, chunked | 45 - 47 min. |
| Cauliflower | 1 lb. (3" florets) | 22 - 26 min. |
| Corn-On-The-Cob | 5 medium ears, halved | 40 - 45 min. |
| Green Beans, Whole | 1-1/2 lb. (tips removed) | 30 - 40 min. |
| Potatoes: All-Purpose | 5 average size, quartered | 30 - 40 min. |
| New | 8 average size, halved | 25 - 30 min. |
| Sweet Potato | 4 medium, 1-inch slices | 30 - 35 min. |
| Spinach | 1-1/2 lb. | 18 - 22 min. |

Frozen Vegetable Steaming Chart

| Vegetable | Amount | Suggested Cooking Time |
|-------------------|----------------------|-------------------------------|
| Broccoli (Spears) | 2 bags (16 oz. each) | 36 - 38 min. |
| Brussels Sprouts | 2 bags (16 oz. each) | 25 - 29 min. |
| Cauliflower | 2 bags (16 oz. each) | 26 - 30 min. |

User Maintenance Instructions

This appliance contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

Always remember to unplug the unit from the wall outlet when not in use and before cleaning.

Cleaning Instructions

- ◆ Please Note: It is normal to have a brown 'rice crust' coating the bottom layer of the Cooking Pot when the rice has finished cooking and steaming.
- ◆ This appliance should be cleaned after every use. Unplug the unit from the wall outlet. NEVER immerse Main Housing or power cord in water. Allow the unit to cool before cleaning.
- ◆ Let the Rice Cooker cool. Fill Cooking Pot with warm water and allow to sit for a while. Wash in warm, soapy water with a sponge and dry thoroughly with a cloth.
- ◆ Wash the Wire Cooking Rack, Glass Lid, Rice Scoop and Rice Paddle in warm, soapy water. Rinse and dry well.
CAUTION: Handle the Glass Lid with extreme care, as it may become slippery when wet.
- ◆ The Main Housing can be wiped clean with a soft, slightly damp cloth or sponge.
- ◆ Never pour liquid into the Main Housing or immerse it in water.

Storing Instructions

Unplug the unit from the wall outlet and clean all parts. Be sure all parts are dry before storing. Store appliance in its box or in a clean, dry place. Never store it while it is hot, wet or still plugged in. Never wrap power cord around the appliance.

To avoid damage to the Cooking Pot or Glass Lid, wrap a soft cloth around the Glass Lid and store it upside down over the Cooking Pot.



Recipes

MARINATED VEGETABLE SALAD

Serves 8

6 cups cooked jasmine rice, cooled
2 cups (about 8 ounces) sliced fresh mushrooms
1-1/4 cups halved cherry tomatoes
1 cup avocado chunks
1 cup sliced olives
1/2 cup chopped red onion
6 tablespoons red wine vinegar
4 tablespoons olive oil
2 tablespoons fresh parsley
1/2 teaspoon salt
1/2 teaspoon dried basil leaves
Red onion rings, for garnish

Combine mushrooms, tomatoes, avocado, olives and onion in shallow dish. Combine vinegar, oil, parsley, salt and basil in separate bowl and pour over vegetables. Cover and chill 2 to 3 hours. Add rice: toss lightly. Garnish with red onion rings.

SPANISH RICE AU GRATIN

Serves 4

2 cups cooked brown rice
1 tablespoon olive oil
1/2 cup chopped onion
1/2 cup chopped celery
1/3 cup chopped green pepper
1 pound fresh tomatoes, chopped
1 teaspoon chili powder
1/2 teaspoon Worcestershire sauce
1/2 cup (2 ounces) shredded cheddar or soy cheese

Heat oil in large skillet over medium-high heat. Saute onion, celery and pepper until tender-crisp. Add tomatoes, chili powder and Worcestershire sauce. Stir in rice. Reduce heat; simmer about 5 minutes to blend flavors. Remove from heat. Top with cheese; cover with a lid, and allow cheese to melt, about 3 minutes.



MEXICAN RICE PITAS

Serves 4

3 cups cooked brown rice
1 teaspoon olive oil
1 small red onion, sliced into thin rings
1/2 cup whole kernel corn
1/2 cup sliced ripe olives
1/2 cup barbecue sauce
2 tablespoons lime juice
1/2 teaspoon ground cumin
1/2 teaspoon garlic salt
4 whole wheat pita rounds, halved and warmed
8 lettuce leaves
1 large tomato, seeded and chopped

Cook onion in oil in large skillet over medium-high heat until tender. Add rice, corn, olives, barbecue sauce, lime juice, cumin and garlic salt; toss until heated. Line each pita half with lettuce leaf, fill with 1/2 cup hot rice mixture and top with tomato.

Trouble Shooting

| Symptom | Possible Solutions |
|---|--|
| No Indicator Lights are illuminated. | <p>Make sure the Automatic Rice Cooker is plugged in.</p> <p>Check between the Cooking Pot and heating plate for any foreign substances. Be sure the area is clean.</p> <p>Make sure the Cooking Pot is in the Main Housing.</p> |
| Water overflows during cooking. | <p>Before adding rice, make sure you don't fill above top water level.</p> <p>Make sure Glass Lid is in place and steam hole is clean before cooking.</p> |
| Cooked rice is too dry or not completely cooked. | <p>Before cooking, make sure you put enough water in for the total amount of rice included.</p> <p>After cooking, add 1/4 cup water and set on WARM cooking cycle for 10-15 minutes. Stir.</p> <p>Check between the Cooking Pot and heating plate for any foreign substances. Be sure the area is clean.</p> <p>Be sure to stir the cooked rice/grain as soon as cooking is done. Otherwise, they will clump and become hard on top.</p> |
| Cooked rice is too watery. | <p>Before cooking, make sure you don't add too much water for the amount of rice.</p> <p>Check between the Cooking Pot and heating plate for any foreign substances. Be sure the area is clean.</p> <p>Make sure the cooking cycle is not interrupted. If the power cord is unplugged, the unit will not operate and the rice will not cook.</p> <p>Allow rice to stand for approximately 15 minutes, covered, on WARM before serving.</p> |



Symptom**Possible Solutions**

Rice is scorched.

Check between the Cooking Pot and heating plate for any foreign substances. Be sure the area is clean.

Be sure to wash the Cooking Pot after each use.

Be careful not to add easily-scorched ingredients such as sugar to the rice before cooking.

Warmed rice smells bad or discolored.

For best results, don't use the WARM option with brown rice. The bran in unrefined grains can "break down" when kept at low heat for extended periods of time, causing an unpleasant smell and taste.

Don't warm white rice for more than 12 hours.

Make sure the Glass Lid is properly centered in position over Cooking Pot when using the WARM option.

Be sure to wash the Cooking Pot after each use.

Make sure you don't leave the Rice Paddle or other plastics in the Automatic Rice Cooker while it is cooking or warming.

If none of these Trouble Shooting solutions are successful, contact our Consumer Service Dept. at 1 (800) 947-3744 for further advice.

Notes



LIMITED ONE YEAR WARRANTY

Warranty: This Toastmaster® product is warranted to be free from defects in materials or workmanship for a period of (1) year from the original purchase date. This product warranty covers only the original consumer purchaser of the product.

Warranty Coverage: This warranty is void if the product has been damaged by accident in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel, normal wear and tear, improper assembly, installation or maintenance abuse or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished with the product or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

Implied Warranties: ANY IMPLIED WARRANTIES WHICH THE PURCHASER MAY HAVE ARE LIMITED IN DURATION TO ONE (1) YEAR FROM THE DATE OF PURCHASE. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

Warranty Performance: During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at our option) when the product is returned to the Repair Center, or the purchase price refunded. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

Service and Repair: Should the appliance malfunction, you should first call toll-free 1 (800) 947-3744 between the hours of 9:00 am and 5:00 pm Central Standard Time and ask for CONSUMER SERVICE stating that you are a consumer with a problem. Please refer to model number TRC10TCT when you call.

In-Warranty Service (USA): For an appliance covered under the warranty period, no charge is made for service or postage. Call for return authorization (1 800 947-3744).

Out-of Warranty Service: A flat rate charge by model is made for out-of-warranty service. Include \$12.00 (U.S.) for return shipping and handling. We will notify you by mail of the amount of the charge for service and require you to pay in advance for the repair or replacement.

For Products Purchased in the USA, but Used in Canada: You may return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the USA address listed below. Please note that all customs duty / brokerage fees, if any, must be paid by you and we will require you to pay the cost of customs duty / brokerage fees to us in advance of our performing any service.

Risk During Shipment: We cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your appliance: any accessories related to your problem, your full return address and daytime phone number, a note describing the problem you experienced, a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted.

To return the appliance, ship to:

Attn: Repair Center
Toastmaster Inc.
708 South Missouri Street
Macon, MO 63552
Email: consumer_relations@toastmaster.com
www.toastmaster.com

To contact us, please write to or call:

Toastmaster Inc.
P.O. Box 6916
Columbia, MO 65205-6916
1 (800) 947-3744

Limitation of Remedies: No representative or person is authorized to assume for us any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability, breach of warranty and breach of contract. Repair, replacement or refund shall be the sole remedy of the purchaser under this warranty, and in no event shall we be liable for any incidental or consequential damages, losses or expenses. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

Legal Rights: This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

© 2002 Toastmaster Inc.
All Rights Reserved

P/N 61036
Printed in China

Keep Dated Sales Receipts for Warranty Service.

Keep this booklet. Record the following for reference:

Date purchased _____

Model number _____

Date code (stamped on bottom) _____

EVERYBODY EATS. It's a fact of life.

But sometimes preparing
meals can become a chore.

That's why TOASTMASTER has been invited
into millions of kitchens just like yours
so we can HELP YOU MASTER your
mixing, baking, grilling, toasting,
brewing, heating and serving
tasks WITH EASE AND STYLE.

The TOASTMASTER name stands for a
CELEBRATION of INNOVATION designed
to serve your life and keep you
COOKIN' IN STYLE.





toastmaster®

- *Makes 20 cups of cooked rice*
- *Removable Teflon® cooking pot*
- *See-through glass lid*
- *Extra wire cooking rack for vegetables*
- *Separate indicator lights identify cooking modes*



Questions

Call toll free 1-800-947-3744

Monday – Friday, 8:00 a.m. - 5:30 p.m. CST

www.toastmaster.com