



INSTRUCTION MANUAL

Electric Rice Cooker

Item# 6934

Model # RC-3



PLEASE READ AND SAVE ALL INSTRUCTIONS CAREFULLY TO ENSURE THE SAFE AND EFFECTIVE USE OF THIS APPLIANCE.

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IMPORTANT SAFEGUARDS

When using electrical appliances, especially when children are present, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- **READ AND SAVE ALL INSTRUCTIONS**
- Do not touch hot surfaces. Use potholders when removing cover or handling hot containers.
- To protect against electrical shock, do not immerse cord, plug or base unit in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use. Allow to cool before cleaning.
- Do not operate appliance with a damaged cord or plug, or after the appliance malfunction or has been damaged in any manner. Return appliance to an authorized service facility for examination, repair or adjustment.
- The use of accessory attachments not recommended by this appliance manufacturer may cause injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot food, water or other hot liquids.
- Do not use appliance for other than intended use.
- Lift and open cover carefully to avoid scalding and allow water to drip into unit.
- Do not store any materials other than the manufacturer's recommended accessories in this unit when not in use.

This appliance is for HOUSEHOLD USE ONLY. It may be plugged into a standard electrical outlet.

POWER SUPPLY CORD SAFETY TIPS

1. **Never pull or yank on the supply cord or the appliance.**
2. **To insert plug, grasp it firmly and guide it into outlet.**
3. **To disconnect appliance, grasp plug and remove it from outlet.**
4. **Before each use, inspect the cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced and the cord replaced. Please return it to our Service Department or to an authorized service representative.**
5. **Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray and break.**

DO NOT OPERATE APPLIANCE IF THE CORD SHOWS ANY DAMAGE OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

SAVE THESE INSTRUCTIONS!

GENERAL SAFETY RULES



WARNING! Read and understand all instructions. Failure to follow all instructions listed below may result in electric shock, fire or serious personal injury. The warnings, cautions, and instruction discussed in this instruction manual cannot cover all possible conditions and situations that may occur. It must be understood by the operator that common sense and caution are a factor which cannot be built into this product, but must be supplied by the operator.

SAVE ALL 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 125 V and at least 13 A., 1625 W., and (2) the cord must 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.

ELECTRIC POWER

If electric circuit is overloaded with other appliances, your appliances may not operate properly. The appliances should be operated on a separate electrical circuit from other operating appliances.

POLARIZED PLUG (FOR 120 VOLTS)

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.



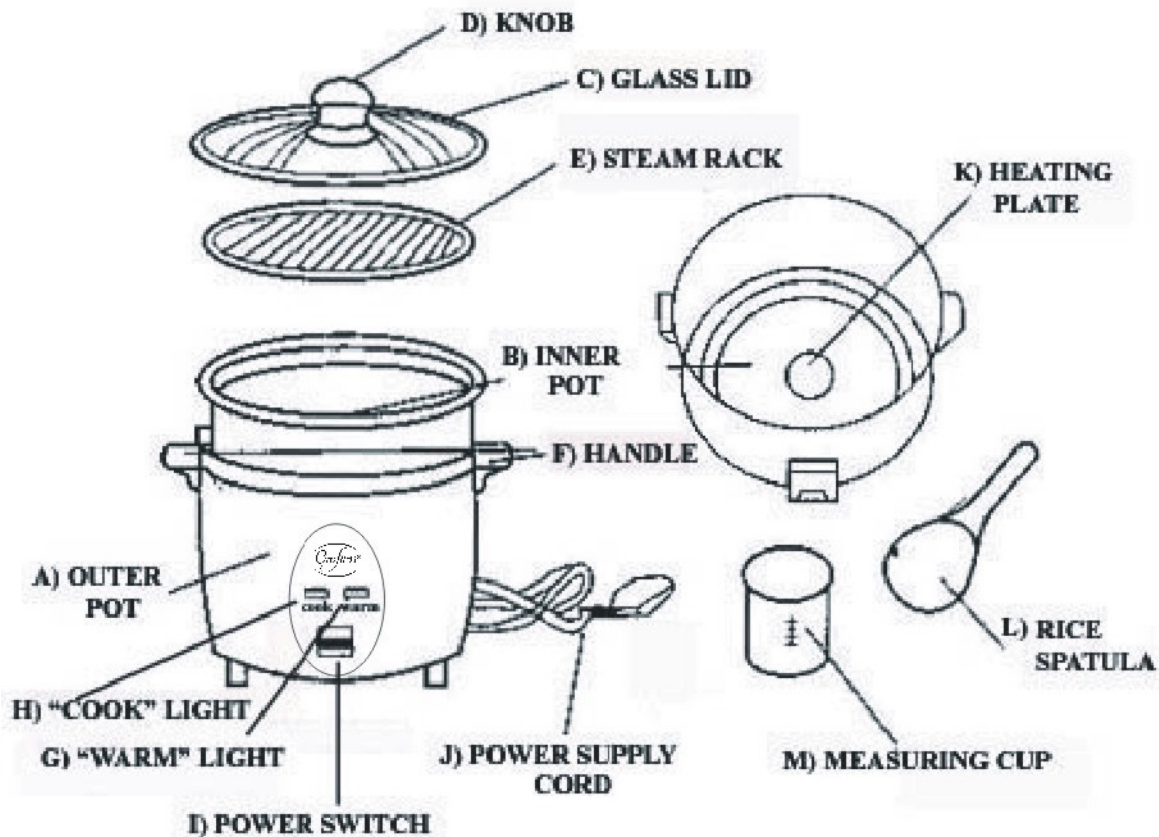
SAFETY WARNING

Although your appliance is easy to operate, for your safety, the below warnings must be followed:

1. Do not place the appliance near a heat source.
2. Never leave the appliance unattended while connected to the electrical outlet.
3. To avoid any accidental burns, never put a hand over a steam vent or cover when the appliance is in operation. Always use lid handle.
4. Use the appliance on a stable work surface away from water.
5. Do not unplug the socket by pulling on the supply cord.
6. The appliance must be unplugged:
 - A. Before either filling or emptying
 - B. Before any cleaning or maintenance
 - C. After use
 - D. If it appears to be faulty

THIS PRODUCT IS INTENDED FOR HOUSEHOLD USE ONLY.

LIST OF MAIN PARTS



TECHNICAL SPECIFICATIONS:

Model Number	RC-3
Rating Voltage	120 Volts
Nominal power	300 Watt
Capacity	3 cups

CONTENTS OF PACKAGING

- Outer pot
- Inner pot
- Glass Lid
- Steam Rack
- Rice Spatula
- Measuring Cup

If any of the above items are missing, please contact our service department at 1-888-367-7373 (<http://www.wk-usa.com>) for replacement.

BEFORE THE FIRST USE

READ BEFORE USING THE RICE COOKER FOR THE FIRST TIME.

- Wash inner pot, cover, measuring cup, rice spatula and steam rack in warm, soapy water. Rinse and dry thoroughly.
- Never immerse outer pot in water.
- Never place liquid in the outer pot; place it only in the inner pot.
- Never try to force cook lever to stay in the "Cook" position after it has shifted automatically to the "Warm" position.
- Always place inner pot inside outer pot before plugging in the rice cooker.
- When plugging in the cooker, always be sure inner pot contains liquid, or be ready to add oil, butter or margarine immediately to the inner pot.
- Save these instructions and refer to them often.

NOTE: Always wipe down the outer surface of the inner pot before placing it inside the cooker. Any moisture remaining on inner pot surface may cause a crackling noise while the unit is heating up. Except for actual cooking area, keep all surfaces dry to prevent damage to the inner workings of the appliance while it is in operation.

OPERATION

1. Before placing the inner pot into the cooker, be sure the heating plate and outside surface of the inner pot are clean and dry. Do not allow loose rice or food particles to fall into the cooker. The inner pot must fit snugly onto the heating plate to ensure proper contact for cooking. Place desired amount of rice into the inner pot. Add cold water up to the exact level indicated inside of the inner pot. Add oil, butter or margarine to prevent rice from sticking. For example: For "3" measuring cups of uncooked rice, fill water to the "3" level mark. By adding too much water you may cause the unit to boil over.
2. Taste/hardness will vary depending on the quality/type of rice and length of time it is cooked. For softer, fluffier rice add a little more water; for firmer, crunchier rice add a little less water. You may need to experiment to suit your taste. Note that brown rice takes longer to cook than white rice and requires more water.
3. Place the lid on the rice cooker. Plug it into a standard electrical outlet. The WARM indicator light will come on. Push the POWER SWITCH down and the COOK indicator light will come on. As the rice expands and cooks, steam will come out of the vent in the lid. Do not place the cooker directly under your cabinets. Slight spattering is normal.
4. When cooking is done, the cooker will automatically switch to WARM (the warm indicator light will come on) and will continue until the unit is unplugged. Rice can be kept warm for several hours. **For best results**, let the cooked rice sit for 15 minutes before stirring or removing. This allows the steam to finish the cooking process.
5. Fluff rice with a plastic or wood utensil and mix in ingredients such as minced vegetables, if desired.

HOW TO USE THE VEGETABLE STEAMING RACK

1. Clean and prepare the vegetables.
2. Place the inner pot into the Rice Cooker Base Unit.
3. Measure amount of water $\frac{1}{4}$ cup to 1 cup (1 cup maximum) and add to the inner pot.
4. Place the Steaming Rack into the inner pot.
5. Add vegetables and put the Glass Lid onto the Rice Cooker, and press POWER SWITCH. The length of steaming time is subject to your own personal tastes; your personal preference toward crisp, crunchy steamed vegetables or a softer consistency will depend on length of cooking time.
6. Please unplug this Rice Cooker after use.

NOTE: Cooking will begin only when the POWER SWITCH is pushed down and the inner pot is in position in the unit.

POINTS TO REMEMBER

- Do not turn on rice cooker when empty of water.
- Avoid placing unit under any wall cabinets when operating, as much steam is generated. Avoid reaching over the unit when it is operating.
- Use clean water to fill water reservoir before each use. Do not use wine, broth or other liquids. Do not add anything to the water.
- Cooking times are estimates and depend on the quantity, size, and desired degree of doneness and temperature of food.
- Cooking times may lengthen/shorten according to personal taste.
- Use hot pads or oven mitts when removing the lid from the rice cooker. Open the lid carefully to allow steam to escape safely.
- A bit of water may remain in water reservoir after the rice cooker is turned off. This is normal.
- Do not use any parts in microwave or on any cooking/heated surface.
- Unplug after cooking and allow the unit to cool before cleaning.

MAINTENANCE



CAUTION:

Always be sure that the appliance is switched OFF before cleaning or attempting to store the item. **UNPLUG CORD FROM OUTLET. BEFORE WASHING, ALLOW RICE COOKER TO COOL.**

CLEANING

- Using damp dishcloth or sponge with soapy water to clean the outside of the appliance.
- **Never immerse outer pot in water.**
- Clean inner pot, cover, spatula and steam rack, in hot soapy water; rinse and dry all parts. Using non-metal cleaning pad or sponge with hot soapy water to clean the non-stick interior surface of the appliance.
- **Do not use abrasive powders, hard abrasive scourer or wire wool.**
- Retighten loose screws. To reduce the risk of burn injury or property damage, check if handles, knobs or legs of the appliance are loose after every use. Retighten loose screws with appropriate tool, do not over tighten as which may result in cracking or stripping of handle, knob & leg.

Special cleaning note: After consistent or long time use, the non-stick surface may slightly discolor. This is normal if tiny stains occur, which will not affect the performance of the rice cooker. Dark and widespread staining may also occur resulting from improper cleaning or overheating. Never use household bleach to clean the non-stick finish as it will permanently fade it.

HINTS FOR CARE AND USE OF NON-STICK SURFACE

1. Use only nylon plastic or wooden utensils with care to avoid scratching the non-stick surface. Never cut food on non-stick surface.
2. Remove stubborn stains with a plastic scouring pad and mild dish washing liquid.
3. Removing a mineral film. A spotted white film may form on the non-stick surface. This is a buildup of minerals from water and is not a defect in the finish. To remove, soak a soft cloth in lemon juice or vinegar and rub onto the finish. After cleaning wash, rinse and dry.

STORING

Allow the appliance to cool completely before storing. Store the appliance in a dry location. Do not place any heavy items on top of appliance during storage as this may result in possible damage of appliance. Store the cord in a clean, dry location away from metal objects. Always check the plug before use to assure metal items have not become attached. **Never wrap cord tightly around the appliance.** Do not put any stress on the cord where it enters the unit, as it could cause the cord to fray and break.

FREQUENTLY ASKED QUESTIONS

Question	Answer
How long does it take for rice to cook in my Rice Cooker?	About one-half hour is required to cook a full pot of rice. Test times ranged between 33 and 36 minutes. This applies to both brown rice and white rice.
After rice is cooked, how long does the Rice Cooker need to be kept in the warm position?	After rice is cooked, it must be kept in the warm position for 15 minutes.
How much water should I use with my rice cooker with different types of rice?	Type of Rice: Cups of Water Ratios: <ul style="list-style-type: none">• Oriental/Soft Rice: 2 Cups of Water, 1 Cup of Rice• Basmati/Indian Firm Rice: 1.5 Cups of Water, 1 Cup of Rice• Brown Rice Varieties: 2 Cups & 2 Tablespoons Water, 1 Cup Rice
What are some Hints for best results in my rice cooker?	For best results, do not open the unit immediately after the cooking cycle has completed. The rice should be allowed to settle for several minutes before serving. Stir the rice thoroughly before serving. For softer rice, allow the rice and water to soak in the inner pot for 10 to 20 minutes before cooking. Do NOT use metal utensils or sharp objects as this will damage the non-stick coating of the inner pot. Do not warm up the rice again after the unit has been unplugged.

SERVICE CENTER

If you have any question in regards to the operation of this appliance or are in need of a spare part please contact our service center at:

Wachsmuth & Krogmann, Inc.

Tel: 1-888-367-7373

(Business hours Mon-Fri 9:00am - 4:00pm CT)

Website: <http://www.wk-usa.com>



ENVIRONMENTAL PROTECTION

If the appliance should no longer work at all, please make sure that it is disposed in an environmentally friendly way, by handing it into a public collection point. Please do not put it with your household waste.

RECIPES

Rice Cooker Rice Salad

- 1-3/4 cups water
- 1 cup long grain rice
- 1/2 cup prepared salad dressing

Add water, rice, and salt to taste. Cover and **cook** about 20 minutes, or until rice cooker shuts off. Let **stand** 10 minutes more. Transfer rice to a serving bowl and stir in salad dressing. Stir well and let **cool** before serving.

This recipe serves 4 people. Due to the nature of this recipe, it adjusts the number of servings in multiples of 4 only.

Rice Cooker Spinach Rice with Tuna

- 2 cups water
- 1 cup long grain rice
- 1 Tbs. onion flakes
- 7 ounces canned oil-packed tuna, drained with oil reserved
- 1 tsp. lemon zest
- 10 ounces creamed spinach, thawed if frozen
- 1/2 cup shredded cheddar cheese, optional

Add water, rice, onion flakes and reserved tuna oil. Season with salt and pepper to taste. Cover and **cook** about 20 minutes, or until rice cooker shuts off. Gently stir in tuna, lemon zest and spinach. Cover and allow to **stand** 10 minutes more before serving sprinkled with cheese.

This recipe serves 4 people. Due to the nature of this recipe, it adjusts the number of servings in multiples of 4 only.

RECIPES (continued)

Rice Cooker Parmesan Millet

- 1/2 cup hulled millet
- 1-3/4 cups water
- 3 Tbs. unsalted butter
- 1/2 cup grated Parmesan cheese

Place millet in a heavy nonstick skillet over medium heat. Toast millet about 5 minutes until browned. Add stock, millet, 1 Tbs. butter and salt and pepper to taste. Cover and **cook** about 40 minutes, or until rice cooker shuts off. Allow to **stand**, covered, 10 minutes more. Stir in remaining butter and Parmesan before serving.

This recipe serves 4 people. Due to the nature of this recipe, it adjusts the number of servings in multiples of 4 only.

Rice Cooker Lemon Dill Rice

- 1 cup jasmine rice
- 1-3/4 cups water
- 1 lemon, rind grated, 1 Tbs. lemon juice reserved
- 1/2 tsp. dill weed
- 1 Tbs. fresh parsley, minced, or 1 cup dried
- 2 Tbs. unsalted butter

Add rice, water and salt to taste. Stir in remaining ingredients. Cover and **cook** about 20 minutes, or until rice cooker shuts off. Allow to **stand**, covered, 10 minutes more before serving.

This recipe serves 4 people. Due to the nature of this recipe, it adjusts the number of servings in multiples of 4 only.

LIMITED WARRANTY

Thank you for purchasing a top quality **Crofton** product. This **Electric Rice Cooker** item #6934 was tested and meets our stringent quality standards. This product is warranted to be free from manufacturing defects in original materials, including original parts, and workmanship until **March 2, 2006 or 1 year with proof of purchase.**

The warranty is void if the defect is due to accidental damage, misuse, abuse, neglect, improper repair or alteration by unauthorized persons or failure to follow operation instructions provided with the product. This warranty does not apply to commercial use.

The warranty is non-transferable and applies only to the original purchase and does not extend to subsequent owners of the product. Liability under this warranty is limited to repair, replacement or refund. In no event shall liability exceed the purchase price paid by the purchaser of the product. Under no circumstances shall there be liability for any loss, direct, indirect, incidental, special or consequential damage arising out of in connection with use of this product. This warranty is valid only in the United States of America. This Warranty gives you specific legal rights. However you may have other rights that vary from state to state. Some states do not allow limitation on implied warranties or exclusion of consequential damages therefore these restrictions may not apply to you.

In case you find the product to be defective please send it within the warranty period to our service center. To avoid transport damages please send the product in the original packaging. In return you will either receive your repaired item, a new product or a refund. Please fill out the Warranty Card and send it together with the product and purchase receipt

To arrange pick-up of the defective item please call our service center:

Wachsmuth & Krogmann Inc.

Tel: 1-888-367-7373 (Business hours Mon-Fri 9:00am-4:00 pm CT)

Website: <http://www.wk-usa.com>

**123 Sivert Court,
Bensenville, IL 60106,
USA**

WARRANTY INFORMATION

WARRANTY CARD



Crofton Rice Cooker item # 6934, model # RC-3

In case you find this product to be defective please send it within the warranty period to our service center. To avoid transport damages please send the product in the original packaging. In return you will receive your repaired item, a new product or a refund.

This Crofton Rice Cooker was tested and meets our stringent quality standards. This product is warranted to be free from manufacturing defects in original materials, including original parts, and workmanship until March 2, 2006 or 1 year with proof of purchase.

Please fill in your details below and send it together with the product and purchase receipt. Please read the Limited Warranty conditions mentioned in this instruction manual.

Customer Name	
Street	
City	
State	
ZIP Code	
Purchase Date	
Description of Defect :	

To arrange pick-up of the defective item please call our service center:

Wachsmuth & Krogmann Inc.
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Website: <http://www.wk-usa.com>
123 Sivert Court,
Bensenville, IL 60106,
USA

PLEASE DETACH THIS SECTION AND RETURN IT WITH YOUR PRODUCT

