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## 7 Function Rice Cooker

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### **USER CARE AND INSTRUCTION MANUAL**

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Thank you for purchasing the **RICARDO** 7 Function Rice Cooker. Before using this product, please read the user care and instruction manual carefully.

## ..... **IMPORTANT SAFEGUARDS** .....

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

### **READ ALL INSTRUCTIONS CAREFULLY BEFORE FIRST USE.**

- ::: Do not touch the hot surface; as it will result in burns to hands or limbs. Use the handle.
- ::: To protect against fire, electric shock and injury to persons, do not immerse cord, plug or the appliance in water or any other liquid.
- ::: Close supervision is necessary when the appliance is near children.
- ::: Unplug from outlet when not in use and before cleaning. Allow unit to cool before cleaning.
- ::: Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. If there is a problem, please call 1-866-226-9222.
- ::: Do not use outdoors, as it is not intended for such use.
- ::: Do not let the cord hang over edge of a table or counter, as you may trip and fall or cause the hot contents of the rice cooker to spill and possibly cause burns or injuries.
- ::: Do not place the appliance near or on a hot gas or electrical burner or in a heated oven as these actions could cause this appliance to melt.
- ::: Extreme caution must be used when moving an appliance containing hot food, water or other hot liquids to reduce the risk of burns or injury to hands and limbs.
- ::: Do not touch, cover or obstruct the steam vent on the top of the rice cooker as it is extremely hot and may cause scalding.
- ::: Lift and open the cover carefully to avoid scalding and to allow hot condensation to drip back into the condensation collector.
- ::: It is important to empty the condensation collector after each use.
- ::: To disconnect, press the CANCEL button, then remove the plug from wall outlet.
- ::: Operate the unit on a flat, dry and heat resistant surface.
- ::: DO NOT immerse in water or any other liquid.
- ::: The rice cooker should be operated on a separate electrical circuit from other operating appliances. If the electrical circuit is overloaded with other appliances, the appliance may not operate properly.

- ::: The cooking pot is designed for use with this appliance only. It must never be used on a stovetop, range top, hot gas or electric burner or in a heated oven. It may warp and result in injuries.
- ::: This appliance is designed for HOUSEHOLD USE ONLY. It may be plugged into an AC electrical outlet (ordinary household current). Do not use any other electrical outlet, as it will cause an electric shock.
- ::: Do not use appliance for anything other than its intended use.
- ::: To reduce the risk of electrical shock, cook only in the removable inner cooking pot provided.
- ::: Always make sure the outside of the cooking pot is dry prior to use. If the pot is returned to the appliance when wet, it may damage or cause the product to malfunction.
- ::: Rice should not be left in the cooking pot on WARM mode for more than 12 hours.

**CAUTION:** To protect against damage or electric shock, do not cook in the base unit. Cook only in the provided inner cooking pot.

**SAVE THESE INSTRUCTIONS-FOR HOUSEHOLD USE ONLY.**

## ADDITIONAL IMPORTANT SAFEGUARDS

- CAUTION, HOT SURFACES :** This appliance generates heat and escaping steam during use. Please ensure that proper precautions are taken to prevent the risk of burns, fires or other injury to persons or damage to property.
- ::: While in use, provide adequate space above and around the appliance for air circulation. Do not operate this appliance while it is near or touching curtains, wall coverings, dish towels, clothing or other flammable materials.
  - ::: If this appliance begins to malfunction during operation, immediately unplug the cord from the outlet. Do not attempt to repair or use a malfunctioning appliance.
  - ::: If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into the water! It will cause an electric shock.
  - ::: The cord for this appliance should be plugged into a 120V AC electrical wall outlet.

## ADDITIONAL IMPORTANT SAFEGUARDS FOR THE COOKING POT

- Always use trivets or oven mitts when handling the pot. Direct contact may cause burns to hands or limbs.
- ::: DO NOT place the hot pot on counter top, as it will stain or burn the countertop. Use a protective trivet.
  - ::: DO NOT place the pot on any range top burner, under a broiler, microwave browning element, or in a heated oven.
  - ::: DO NOT strike utensils against rim of pot to dislodge food, as it will scratch it.
  - ::: DO NOT use metal utensils with this appliance. Use the provided rice measure (or recommended utensil) to prevent chipping of the cooking pot.
  - ::: DO NOT use the pot to caramelize sugar, pop corn, or make candy.
  - ::: DO NOT use scouring pads, abrasive cleaners, or any object that will scratch the cookware or accessories.
  - ::: DO NOT use or repair any pot that is cracked, chipped or broken.
  - ::: DO NOT use the pot to reheat food or for general food storage.

## NOTES ON THE PLUG

For safety reasons, this appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug can only be inserted one way into the electrical outlet. If the plug does not fit correctly into the outlet, reverse the plug and insert into the outlet. If it still does not fit, contact a qualified electrician for further assistance. Do not attempt to modify the plug in any way.

## NOTES ON THE CORD

The short power-supply cord provided should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Do not use an extension cord with this appliance.

## PLASTICIZER WARNING

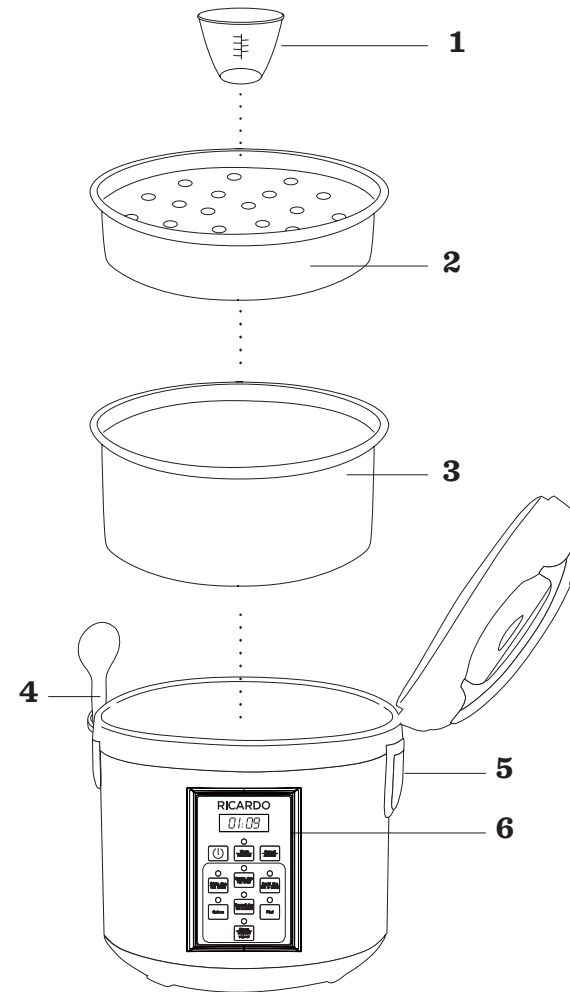
**CAUTION :** To prevent plasticizers from migrating from the finish of the countertop or tabletop or other furniture, place NON-PLASTIC coasters or placemats between the appliance and the finish of the countertop or tabletop. Failure to do so may cause the finish to darken; permanent blemishes may occur or stains can appear.

## ELECTRIC POWER

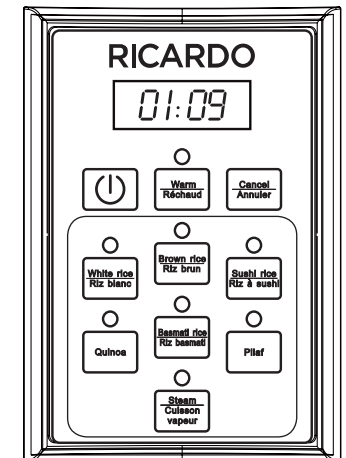
If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be plugged into a separate electrical circuit.

## PARTS IDENTIFICATION

Products may vary slightly from below drawing.



1. Rice measure
2. Steaming basket
3. Non-stick cooking pot
4. Serving spoon
5. Condensation collector
6. Blue backlit digital control panel



## BEFORE FIRST USE

- 1-** Read all instructions and important safeguards.
- 2-** Remove all packaging materials and ensure that all items have been received in good condition.
- 3-** Tear up all plastic bags as they can pose a risk to children.
- 4-** Wash steam vent, cooking pot and all other accessories in warm, soapy water. Rinse and dry thoroughly.
- 5-** Wipe body clean with a damp cloth.

### NOTE :

- Do not use abrasive cleaners or scouring pads or any other object that could scratch.
- During first use of the appliance, smoke or light vapors may occur from the appliance because of the initial warming process of the materials. This is normal and will quickly disappear.

## COOKING RICE

Follow these instructions to cook the following types of rice and grains: white and brown rice, sushi, basmati, quinoa and barley.

### IMPORTANT :

Not compatible with parboiled, instant, converted and risotto rice.  
Do not steam vegetables or fish while cooking rice.


::: Using the provided rice measure, add rice to the cooking pot.

::: Rinse rice several times to remove excess starch. Drain.

::: Add water using the provided rice measure, as per table (page 10-11). Wipe dry exterior of cooking pot.

::: Place the cooking pot into the rice cooker. Close the lid securely until a “click” is heard.


::: Plug the power cord into a 120V AC wall outlet. The rice cooker will beep.


::: Press the power button  to turn on the rice cooker. The machine will beep and the panel will light up blue and display bars « - - - ».

::: Select the desired function. A red indicator light will appear above the selected function and the display will show flashing bars « - - - ».

::: The rice cooker will beep and the flashing bars « - - - » will change to rolling bars « - - - » indicating cooking has begun.

::: The rice cooker will countdown the final 9 minutes of cooking time (12 minutes for brown rice).

::: Once cooking is complete, the rice cooker will beep and automatically shift to the WARM mode  and the timer will begin. The warm function can be used for a maximum of 12 hours and will shut off.

::: Once the rice has been served, turn off the rice cooker by pressing the POWER button  and unplug the rice cooker.

### HELPFUL TIPS :

::: For best results, once cooked, mix the rice well with the serving spatula within the first hour.

::: The WHITE RICE button cooks: white rice, white long grain and jasmine.

::: The BROWN RICE button cooks: brown rice, brown long grain, barley and brown basmati.





::: The SUSHI RICE button cooks: glutinous rice (sticky) and calrose.

::: The QUINOA button cooks: white, red and black quinoa.



::: The BASMATI RICE button cooks: white basmati rice.

::: The PILAF button cooks: white rice, white and brown long grain and brown rice.

## COOKING RICE PILAF

- ∴ Place the cooking pot into the rice cooker.
- ∴ Plug the power cord into a 120V AC wall outlet, the rice cooker will beep.
- ∴ Press the power button  to turn on the rice cooker. The machine will beep and the panel will light up blue and display bars « - - - ».
- ∴ Press the PILAF button . A red indicator light will appear above the PILAF button and the display will show flashing bars « - - - ».
- ∴ Allow the rice cooker to preheat for 3 minutes.
- ∴ Add butter and onions to the cooking pot. Other chopped vegetables can also be added.
- ∴ Using a long wooden spoon, sauté the onions for 2 minutes. DO NOT use the provided serving spoon for this step.
- ∴ Rinse rice several times to remove excess starch. Drain.
- ∴ Add the rice and sauté for 2 minutes, then add broth into the cooking pot.
- ∴ Close the lid securely until a “click” is heard.
- ∴ The rice cooker will beep and the flashing bars « - - - » will change to rolling bars « - - - » indicating the rice has begun cooking. The red indicator light will start to blink when the cooker switches to rice cooking mode.
- ∴ The rice cooker will countdown the final 9 minutes of cooking time.
- ∴ Once cooking is complete, the rice cooker will beep and automatically shift to the WARM function  and the timer will begin. The warm function can be used for a maximum of 12 hours after which it will shut off.
- ∴ Once the rice has been served, turn off the rice cooker by pressing the POWER button  and unplug the rice cooker

## RICE : QUESTION OF TASTE

- ∴ If the rice is too hard once cooked, add some water and cooking time. Use the rice measure provided and add ½ to 1 measure of water to the rice and mix well. Close the lid of the rice cooker and select the appropriate function. Once the rice cooker shifts to WARM mode  open the lid and mix the rice well to verify texture.
- ∴ If the rice is too moist once cooked, use the serving spoon to mix the rice well to release excess humidity. Close the lid and keep on WARM mode  between 10-30 minutes, depending on desired texture.

## RICE - WATER MEASUREMENT CHART

### IMPORTANT :

- The rice measure included follows industry standard and is not equal to a standard measuring cup. The included rice measure is equal to ¾ of a standard cup (170 ml).
- The term MEASURE in the below table references the rice measure included with the rice cooker.
- The term CUP in the below table references a standard cup measure (not the rice measure).
- Fill the measure to the edge.

Uncooked Rice (equivalence in ml)	To cook <b>white rice/sushi rice/ quinoa/basmati rice</b>		Approximate cooked rice yield (equivalence in ml)	Approximate cooking times
	Water to add (equivalence in ml)	Water line inside cooking pot (white rice scale)		
2 measures (340 ml)	2 measures (340 ml)	2	4 cups (1000 ml)	30 to 35 min.
3 measures (510 ml)	3 measures (510 ml)	3	6 cups (1500 ml)	33 to 38 min.
4 measures (680 ml)	4 measures (680 ml)	4	8 cups (2000 ml)	38 to 43 min.
5 measures (850 ml)	5 measures (850 ml)	5	10 cups (2500 ml)	40 to 45 min.
6 measures (1000 ml)	6 measures (1000 ml)	6	12 cups (3000 ml)	43 to 48 min.
7 measures (1200 ml)	7 measures (1200 ml)	7	14 cups (3500 ml)	45 to 50 min.
8 measures (1350 ml)	8 measures (1350 ml)	8	16 cups (4000 ml)	47 to 52 min.
9 measures (1550 ml)	9 measures (1550 ml)	9	18 cups (4500 ml)	49 to 54 min.
10 measures (1700 ml)	10 measures (1700 ml)	10	20 cups (5000 ml)	51 to 56 min.

**NOTE :** This cooking chart is for reference only. Actual cooking times may vary.

Uncooked Rice (equivalence in ml)	To cook <b>brown rice /barley/ brown basmati</b>		Approximate cooked rice yield (equivalence in ml)	Approximate cooking times
	Water to add (equivalence in ml)	Water line inside cooking pot (brown rice scale)		
2 measures (340 ml)	2 1/2 measures (420 ml)	2	4 cups (1000 ml)	65 to 70 min.
3 measures (510 ml)	4 measures (680 ml)	3	6 cups (1500 ml)	75 to 80 min.
4 measures (680 ml)	5 measures (850 ml)	4	8 cups (2000 ml)	80 to 85 min.
5 measures (850 ml)	6 measures (1000 ml)	5	10 cups (2500 ml)	85 to 90 min.
6 measures (1000 ml)	7 1/2 measures (1300 ml)	6	12 cups (3000 ml)	88 to 93 min.
7 measures (1200 ml)	9 measures (1550 ml)	7	14 cups (3500 ml)	90 to 95 min.
8 measures (1350 ml)	10 measures (1700 ml)	8	16 cups (4000 ml)	92 to 97 min.
9 measures (1550 ml)	11 measures (1900 ml)	9	18 cups (4500 ml)	92 to 97 min.
10 measures (1700 ml)	12 1/2 measures (2100 ml)	10	20 cups (5000 ml)	96 to 101 min.

**NOTE :** This cooking chart is for reference only. Actual cooking times may vary.

## STEAMING (vegetables and fish)


::: Using the provided rice measure, fill cooking pot with water until line 2 in the white rice scale is reached.

::: Place the cooking pot into the rice cooker.


::: Place your vegetables or fish in the steaming basket and place into the cooking pot.

::: Close the lid securely until a “click” is heard.

::: Plug the power cord into a 120V AC wall outlet, the rice cooker will beep.


::: Press the power button  to turn on the rice cooker. The machine will beep and the panel will light up blue and display bars « - - - ».

::: Press the STEAM button . A red indicator light will confirm that the appropriate mode has been selected.

::: Adjust the steaming time (see below chart) by pressing on the STEAM button . Each press will increase the steaming timer by 1 minute. Holding down on the button will increase the timer faster.

::: Once the steaming time is set, the rice cooker will beep and blinking will stop; indicating start of cooking.

::: Once the water has come to a boil, the timer will begin to countdown.

::: Once cooking is completed, the rice cooker will beep and automatically shift to WARM mode  for a maximum of 12 hours and then will shut off.

::: To avoid overcooking, open the lid and remove the steaming basket immediately with the use of oven mitts.

::: Turn off the rice cooker by pressing the POWER button  and unplug the rice cooker.

## STEAMING CHART

Vegetables	Steaming time
Asparagus / Squash / Green beans / Zucchini	9 to 11 min.
Broccoli	6 to 8 min.
Cabbage	5 to 7 min.
Carrots	11 to 13 min.
Cauliflower	7 to 9 min.
Spinach	2 to 4 min.
Peas	4 to 6 min.
Potatoes	28 to 33 min.

**NOTE :** This steaming chart is for reference only. Actual cooking times may vary.

## TO CLEAN

This appliance should be cleaned following every use. After the unit has been allowed to cool, empty the condensation collector and wash the cooking pot in warm, soapy water. Rinse well and dry thoroughly. If food sticks to the surface of the cooking pot, fill the pot with warm, soapy water and allow it to sit for several hours before cleaning. Wipe interior and exterior surfaces of the rice cooker with a soft, slightly damp cloth or sponge – avoid scratching the surface. Never immerse the base in water. Never use abrasive cleansers or scouring pads to clean the cooking pot or rice cooker body, as these can damage the surfaces.

## DISHWASHER CLEANING

The inner cooking pot and other removable accessories may be cleaned in a dishwasher. To prevent damage, position it in rack so that it will not hit other items during cleaning.

## TO STORE

Ensure that all parts are clean and dry before storing. Store appliance in its original box or in a clean, dry place. Never store it while it is hot or wet. To store, place the inner cooking pot inside the rice cooker. Never wrap cord tightly around the rice cooker; keep it loosely coiled.

## 2-YEAR LIMITED WARRANTY (applies only in Canada)

This warranty covers any defects in materials and workmanship for a period of two (2) years from the date of the original purchase. Please retain your original receipt as a proof of the purchase date. Any complaints must be registered within the warranty period. The product will be repaired, replaced (parts or entire appliance) or refunded at our sole discretion. Shipping charges may apply.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product including failure to clean the product regularly, use for commercial purposes, accident, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than a RICARDO authorized service agent.

**PLEASE DO NOT RETURN THIS PRODUCT TO THE STORE. FOR ASSISTANCE, PLEASE CONTACT 1-833-751-4101.**

**If you have any questions regarding this product, please contact our customer service:**

::: by e-mail: customerservice@ricardocuisine.com

::: by phone: 1-833-751-4101



### NOTE

In addition to this basic recipe, you can add finely chopped or grated vegetables when sautéing the onions.




\* use the rice measure provided with the rice cooker

## Basic Rice Pilaf

**PREPARATION** 10 minutes

**SERVINGS** 4 portions

1 onion, finely chopped  
 30 ml (2 tbsp) butter  
 340 ml (2 measures\*) white or brown rice  
 340 ml (2 measures\* for white rice)  
 or  
 420 ml (2 ½ measures \* for brown rice)  
 of chicken broth  
 Salt and pepper

- 1 Select PILAF function.
- 2 Let the rice cooker preheat for 3 minutes.
- 3 Lightly brown the onion in butter for 2 minutes in the cooking pot. Add rice and sauté for 2 minutes. Add broth. Season with salt and pepper.
- 4 Close the lid. Once cooked, the rice cooker will switch to WARM mode .