

Rice Cooker

User Manual

Model:
CE23201



C o n t i n e n t a l [®]
E l e c t r i c

IMPORTANT SAFEGUARDS

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

1. Read all instructions carefully.
2. Do not touch hot surfaces, use handles or knobs. The lid handle may get hot while cooking, use of an oven mitt while handling is advised.
3. To protect against electrical shock do not immerse cord, plugs, or main body in water or other liquid. **CAUTION:** Never submerge the heating unit in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near by children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other liquids. Always use the handles when moving your heated rice cooker.
12. Do not use appliance for anything other than its intended use.
13. To disconnect, press the OFF button, then remove plug from wall outlet.
14. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

SAVE THESE INSTRUCTIONS

POLARIZED PLUG

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. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet.

ELECTRICAL CORD

- a) A short power-supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- b) Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- c) If a long detachable power-supply cord or extension cord is used,
 - 1) The marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance,
 - 2) If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord, and
 - 3) The longer 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.

NOTE: If the power supply cord is damaged, it should be replaced by qualified personnel.

OPERATING INSTRUCTIONS:

NOTE: During initial use of this appliance, some slight smoke and/or odor may be detected. This is normal with many heating appliances and will not recur after a few uses.

This appliance is for HOUSEHOLD USE ONLY.

CAUTIONS BEFORE USING:

1. Only use this product with the correct AC voltage outlet. (Correct rated voltage see box and label at the bottom of rice cooker.)
2. Be sure to unplug AC cord when pan is not in cooker, or when cooker is not being used. Remember the "KEEP WARM" feature operates whenever the cord is plugged in
3. Place the inner pot inside the cooker before operating. Turn the pot gently to right and left to ensure proper fit.
4. If the switch button is difficult to press to the "cook" position, do not try to force it down. This difficulty might occur when inner pot is of fully inserted in cooker or when cooking has just finished.
5. Place the lid on your inner pot while cooking, keep the lid in place after serving to prevent your rice from drying out or discoloring.
6. Keep bottom of inner pot and surface of heater plate free of foreign matter to prevent operating malfunctions.

WARNING: The plug removed from the mains lead, if severed, must be destroyed as a plug with bared flexible cord is hazardous if engaged into a live socket outlet.

HOW TO USE

RICE COOKING:

1. By using the measuring cup provided in the package, measure and wash rice. Transfer rice to the inner pot. Do not use the inner pot to wash the rice.



2. By measuring cup, add amount of water to the rice inside the inner pot according to the following standard:

Cups of Raw Rice	Water add to the line on pot
15 cups	15 – 15 1/2 cups
14 cups	14 – 14 1/2 cups
12 cups	12 – 12 1/2 cups
10 cups	10 – 10 1/2 cups
8 cups	8 – 8 1/2 cups
6 cups	6 – 6 1/2 cups
4 cups	4 – 4 1/2 cups
2 cups	2 – 2 1/2 cups

3. Set inner pot in cooker. Place rice and water in inner pot. Turn the inner pot gently to right and left to make sure it has good contact with the heating plate.
4. Close the lid on the inner pot firmly. **Caution:** Do not block the ventilating hole during cooking.
5. Plug in power cord. Do not plug in until ready to cook. Otherwise, rice may be spoiled. If pot is not in cooker, cooking will not begin.
6. Press the switch. “COOK” indicator lamp will be lit.
7. Once cooking is done, the switch will pop up. “COOK” indicator lamp will be off and the “WARM” indicator lamp will be lit.
8. After the switch pops up, keep the covered unit warm for at least 15 minutes to let rice with better cooking effect.
9. Unplug after each use.

STEWING:

1. Place stew contents, such as vegetables, meats and seafoods etc. into the inner pot with water.
2. When stewing, the water level should not be more than 70% of the volume of the inner pot.
3. Cover the lid. **Caution:** Do not block the ventilating hole during cooking.
4. Press the switch to "COOK" to begin stewing.
5. Refer to a recipe of your choice for precise cooking time instructions.
6. Unplug after each use.

STEAMING:

This rice cooker can steam a variety of foods such as vegetables, fish, and even potatoes.

1. Place the steamer attachment in the inner pot.
2. Place desired food for steaming on the steamer.
3. Fill the rice cooker half way with room temperature water. Note that food should not be immersed in water.
4. Cover with glass lid. **Caution:** Do not block the ventilating hole during cooking.
5. Press the switch to "COOK".
6. Be careful when removing the lid for hot steam will rush out.
7. Unplug after each use.

CAUTION: TO REDUCE THE RISK OF ELECTRIC SHOCK, COOK ONLY IN REMOVABLE CONTAINER.

CAUTION

BEFORE STARTING TO COOK, CLEAN THE BOTTOM OF THE INNER POT AND THE SURFACE OF THE HEATER PLATE, THEN TURN THE INNER POT CLOCKWISE AND COUNTERCLOCKWISE SO THAT IT SITS PROPERLY ONTO THE HEATER PLATE INSIDE THE RICE COOKER. OTHERWISE, THE RICE COOKER WILL NOT WORK OR WILL BE DAMAGED.



USER MAINTENANCE INSTRUCTIONS

1. Unplug unit from the outlet when not in use or before cleaning. NEVER IMMERSE HEATING BODY IN WATER OR ANY OTHER LIQUID!
2. Allow the rice cooker to cool completely before cleaning.
3. Remove inner pot and lid and wash them in hot soapy water, rinse completely, then dry them with a soft cloth. Do not use abrasive cleaning compounds. A cloth, a sponge or rubber spatula will usually remove the residue.
4. Clean outside of cooker with a clean damp cloth. Never clean any part of the cooker with abrasive cleaner. Use a damp cloth or sponge with water and mild dish detergent. Wipe dry. Do not submerge any part of cooker in water.
5. To clean the heating plate and thermo-control plate, use steel wool to polish or remove any residue or stains. Then wipe with a damp cloth. Allow to dry completely before re-using. You must keep the heating plate and thermo-control plate free from any foreign objects; otherwise the cooker will not operate properly.
6. Improper cleaning of cooker may cause unpleasant odors.
7. Any residue of vinegar or salt may cause pan to corrode.

PART LIST

1. Lid knob
2. Glass lid
3. Handles
4. Rice cooker housing
5. Rice cooker switch
6. Removable pot
7. Power indicator light

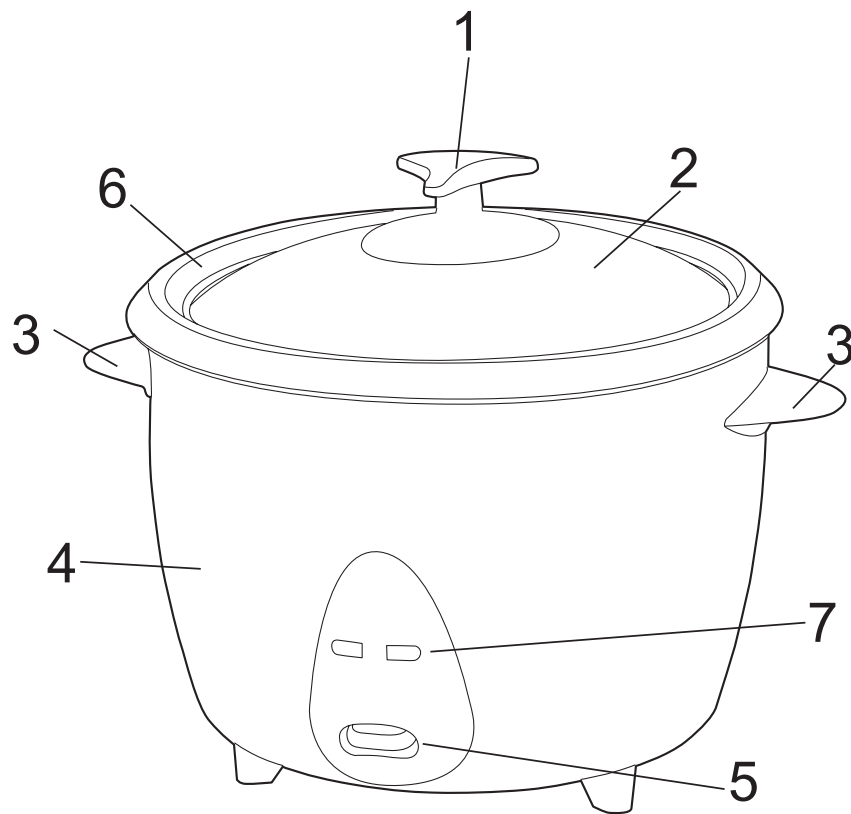


Illustration may vary from actual product
depending on model of rice cooker

RECIPES

BLACK BEAN RICE

INGREDIENTS:

2 CUPS PARBOIL RICE

5 CUPS WATER

1 ½ 15 oz. CANS BLACK BEAN READY TO EAT

2 TABLESPOONS CORN OIL

1 MEDIUM ONION

½ GREEN BELL PEPPER

1 PACKET OF SEASONING (WITH CILANTRO, OREGANO AND PAPRIKA) OR ¼ TEASPOON OREGANO

POWDER GARLIC AND SALT TO TASTE

3 STRIPS OF BACON CUT IN SMALL PIECES

1 TABLESPOON OLIVE OIL

Using a measuring cup drain the black beans can and add enough water to make five cups of liquid. Add all the ingredients to the rice cooker except the bacon and the olive oil. Stir well, cover and turn the rice cooker on. Using a small frying pan, cook the bacon with the olive oil until crisp and set aside. Once the rice cooker switch pops up, stir the rice with a fork and pore the olive oil and bacon in top of the rice and serve.

RICE WITH SAUSAGE

INGREDIENTS:

2 CUPS OF RICE

4 SPANISH SAUSAGES

2 CLOVES OF GARLIC

1 MEDIUM ONION

½ GREEN PEPPER

8 oz.. TOMATO SAUCE

4 ¾ CUPS OF WATER

11 oz. CAN CORN

2 CHICKEN BOUILLON CUBES

A pinch of saffron (for coloring)

2 tablespoons of oil if needed

Cut the sausages in thin slices. Using a large skilled over high heat cook the sausage very light to remove the excess grease. Removed the sausage from the skilled and save it till later.

Using that same oil sauté the garlic, then the onions and the peppers until the onions become clear. Add the rice to the rice cooker and stir, then the tomato sauce and the water with the bouillon dissolved in it and the sauté ingredients. Stir and let boil. As soon it begins to boil, add the sausage and the corn. Salt and pepper to taste, stir again. Let it stand covered five minutes or until water is absorbed. Fluff with a fork and enjoy.

Olla Arrocerv

Manual de Uso

Modelo:
CE23201



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ENCHUFE POLARIZADO

Este electrodoméstico cuenta con un enchufe polarizado (una extremidad es más ancha que la otra). Con el fin de reducir el riesgo que se produzca una descarga eléctrica, dicho enchufe debe encajar dentro de un tomacorriente polarizado solamente de una manera. Si el enchufe no encajara totalmente dentro del tomacorriente, intente dándole la vuelta. Si aún así no encajara, póngase en contacto con un electricista calificado.

No intente modificar el enchufe de ninguna manera. Si el enchufe se siente suelto en el tomacorriente o si el tomacorriente se siente caliente no utilice ese toma.

CORDON ELÉCTRICO

- a. Un cordón corto de alimentación eléctrica es provisto para reducir el riesgo de resultar enganchado o enredado por un cordón largo.
- b. Cables eléctricos desmontables pueden estar disponibles y pueden ser usados si se tiene el respectivo cuidado cuando se usa.
- c. Si se va a usar un cable eléctrico desmontable más largo,
 - 1) La corriente eléctrica del cable eléctrico o el cordón de extensión debe ser igual a la corriente eléctrica del electrodoméstico.
 - 2) Si el electrodoméstico es del tipo con carga a tierra, el cable de extensión debe ser también del tipo de cordón de 3 cables, y
 - 3) El cordón eléctrico largo debe estar dispuesto de tal manera que no cuelgue del borde de la mesa o repostero de cocina y que pueda ser agarrado por un niño o enganchado de alguna manera.

NOTA: Si el cordón eléctrico se encuentra dañado, debe ser remplazado inmediatamente por personal calificado.

INSTRUCCIONES DE FUNCIONAMIENTO

NOTA: Durante el primer uso de este electrodoméstico, puede que se detecte un olor y/o humo. Esto es normal con muchos de los electrodomésticos para calentar alimentos y desaparecerá después de algunos usos.

Este electrodoméstico es SÓLO PARA USO DOMESTICO.

Precauciones a tener en cuenta antes de utilizar la olla arrocera:

1. Utilice este producto sólo con un tomacorriente que cuente con el debido voltaje AC. (Para el voltaje correcto, verifique la caja y la etiqueta en la parte inferior de la olla arrocera.)
2. Asegúrese de desconectar el cordón cuando la olla de cocción no se encuentre dentro de la base o cuando no se encuentre en uso. Recuerde que la función de "KEEP WARM" (mantener caliente) funciona cuando el aparato se encuentra enchufado.
3. Coloque la olla de cocción dentro de la base antes de empezar a utilizar el electrodoméstico. Gire la olla ligeramente hacia la derecha e izquierda.
4. Si fuera difícil colocar el botón de encendido en la posición "Cook" (cocción), no intente forzarlo. Esa dificultad normalmente se presenta cuando la olla de cocción no se encuentra correctamente insertada dentro de la base o cuando la cocción

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7. Una vez cocido el arroz, el botón se desactivará automáticamente. La luz indicadora de “COOK” (cocción) se apagará y la luz indicadora de “WARM” se encenderá.
8. Una vez desactivado el botón, mantenga la olla cubierta por lo menos unos 15 minutos para vaporizar el arroz.
9. Desenchufe después de cada uso.

GUISAR:

1. Coloque la comida a guisar, como vegetales, carnes, comida de mar, etc. con agua dentro del recipiente de la olla de arroz.
2. Cuando se va a guisar, el nivel del agua no debe ser mayor al 70% del volumen del recipiente de la olla de arroz.
3. Cubra con la tapa. **Advertencia:** No tape el agujero de ventilación durante la cocción.
4. Presione el botón “COOK”. (cocción).
5. Guise la comida hasta donde lo indique la receta.
6. Desenchufe después de cada uso.

COCCION A AL VAPOR:

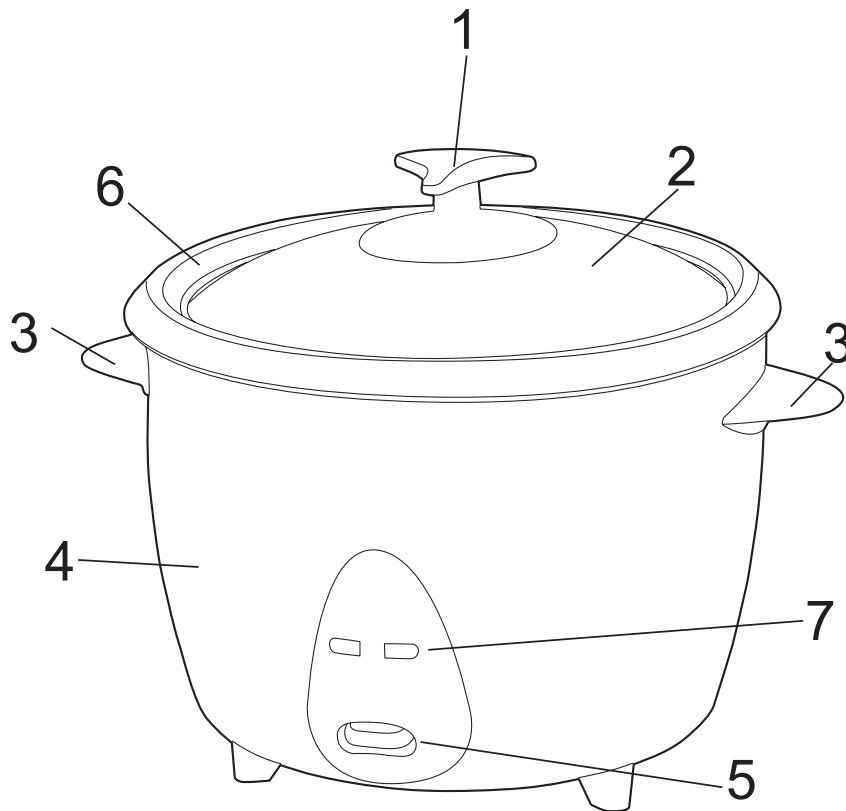
Puede utilizar su olla arrocera para cocer al vapor una variedad de comidas tales como verduras, pescado y papas.

1. Coloque el accesorio para cocer al vapor en el recipiente de la olla arrocera.
2. Coloque los alimentos que se desea preparar el accesorio para cocer al vapor.
3. Llene la olla hasta la mitad con agua a temperatura de ambiente. Los alimentos no deben estar inmersos en el agua para cocinar al vapor.
4. Cubra con la tapa de vidrio. Advertencia: No tape el agujero de ventilación durante la cocción.
5. Presione el botón “COOK”. (cocción).
6. Tenga cuidado al retirar la tapa ya que el vapor caliente puede salir con fuerza.
7. Desenchufe después de cada uso.

PRECAUCIÓN: Con el fin de reducir el riesgo de una descarga eléctrica, lleve a cabo la cocción solamente en el recipiente de cocción.

LISTA DE PARTES

1. Perilla de la tapa
2. Tapa de vidrio
3. Asas
4. Cuerpo de la olla arrocera
5. Botón de encendido
6. Recipiente desmontable
7. Luz Indicadora de encendido



La ilustración puede variar dependiendo del modelo de olla arrocera

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