CONTROL PANEL



Figure A

O Power Button: Turns the cooker on/off.

Warm/ Cancel: Manually enters Warm mode to keep food at a ready to serve temperature or cancels a current function.

White Rice, Brown Rice: Cooks fluffy, delicious rice automatically.

Oatmeal, Quinoa, Hot cereal: Prepares a quick and healthy breakfast with no need to stir or monitor.

Multigrain: Ideal for cooking brown rice and other tough-to-cook whole grains to perfection.

Steam: Using the included steam tray, steaming healthy sides and main courses has never been easier.

Soup, Stew: Stew function automatically.

Slow Cook: Slow cook meals for up to 8 hours.

OPERATION

Rice

- Measure the rice with level scoops don't overfill.
- Take rice from the measuring cup (as shown in Figure B), wash it and put it into the inner pot.

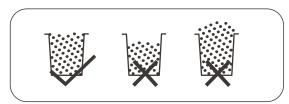


Figure B

WHAT'S IN THE BOX



ALL ACCESSORIES ARE DISHWASHER SAFE



INDUCTION

RICE COOKER

WITH 360° INDUCTION COOKING TECHNOLOGY 12 CUPS

QUICK START GUIDE





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COOKING RICE AND GRAIN

- 1. Using the provided measuring cup, add the desired amount of rice or grain to a drainer. Rinse with water to remove excess starch and drain.
- 2. Pour rice or grain into the inner pot.
- **3.** For white rice or brown rice, fill with water to the line that matches the number of cups of rice being cooked. For grains other than white rice or brown rice, see the "Grain & Water Measurement Table".
- **4.** Close the lid securely.
- 5. Plug the power cord into an available 120V AC wall outlet.
- **6.** Press the **O** button to turn on the cooker.
- 7. Press the "<" or ">" button(s) until **White Rice** or **Multigrain** is selected, depending on the type of grain being cooked. Once the correct function is selected, press the "**Start**" button.
- **8.** The respective cooking indicator light will illuminate and the unit will beep. The display will begin a chasing pattern to signify the beginning of the cooking cycle.
- **9.** The cooker will count down the final 12 minutes of cook time.
- 10. Once the cycle has completed, the cooker will beep and automatically switch to Warm.
- 11. When finished serving, turn the rice cooker off by pressing **Warm/ Cancel** followed by the Start button and unplug the power cord.

RICE & WATER

Measurement Table

Uncooked Rice*	Water Line (Inside Pot)	Approx. Cooked Rice Yield*	Cooking Times
2 Cups	Line 2	4 Cups	White Rice: 35-40 Min. Brown Rice: 64-70 Min.
3 Cups	Line 3	6 Cups	White Rice: 37-42 Min. Brown Rice: 65-71 Min.
4 Cups	Line 4	8 Cups	White Rice: 38-43 Min. Brown Rice: 66-72 Min.
5 Cups	Line 5	10 Cups	White Rice: 40-45 Min. Brown Rice: 67-73 Min.
6 Cups	Line 6	12 Cups	White Rice: 41-46 Min. Brown Rice: 68-74 Min.

^{*}Cups referenced are with the included measuring cup: 1 Rice Measuring Cup = U.S. Cup (6 oz.)

RICE & WATER (CONT.)

Note:

- Use provided rice spatula or non-metal utensil for serving to prevent scratching the nonstick inner pot. (Figure C)
- Brown rice, wild rice and other grains vary in their make-up.
 Some variations may require longer cooking times and/or additional water in order to achieve optimum results. Refer to the individual package instructions for cooking suggestions.

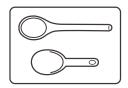


Figure C

• Do not place more than 6 cups of uncooked white or brown rice into this appliance at one time. The maximum capacity of this unit is 6 cups of uncooked white or brown rice which yields 12 cups of cooked white or brown rice.

MULTIGRAIN & WATER

Measurement Table

Grain	Uncooked Grain	Liquid	Approx. Cooked Grain Yield	Max. Uncooked Grain*	Function	Cooking Times
Barley	1 Part	2 Parts	2.5 Parts	3 Cups	Multigrain	48-65 Min.
Bulgur	1 Part	1.5 Parts	2.5 Parts	3 Cups	Multigrain	45-60 Min.
Couscous	1 Part	1 Part	2 Parts	5 Cups	White Rice/ Multigrain	34-55 Min.
Quinoa	1 Part	1.2 Parts	2.5 Parts	4 Cups	Multigrain	45-57 Min.
Oatmeal	1 Part	2.5 Parts	2 Parts	2 Cups	Oatmeal	20-25 Min.

^{*}Cups referenced are with the included measuring cup: 1 Rice Measuring Cup = U.S. Cup (6 oz.)

Note:

- Cooking times are approximate. Altitude, humidity and external temperature will affect cooking time.
- When cooking brown rice or other grains, you must use the **Multigrain** function.

STEAMING FOODS

- 1. Using the provided measuring cup, add 3 cups of water to the inner pot.
- 2. Place the inner pot into the rice cooker.
- **3.** Place the food to be steamed in the provided steam tray, place the tray into the rice cooker then close the lid securely.
- 4. Plug the power cord into an available 120V AC outlet.
- **5.** Press the \bigcirc button to turn on the cooker.
- **6.** Press the "<" or ">" button until Steam is selected then press "**Start**". The cooker will begin steaming for its default time of 5 minutes.
- 7. To input a custom steam time of up to 30 minutes, press the "Min" button to increase steam time by 1 minute. Once the desired steam time has been reached, press the "Start" button to begin steaming.
- **8.** Once the suggested amount of time has passed, carefully remove the lid and check food for doneness
- **9.** To prevent over cooking, remove steamed food immediately once it is cooked. Wear a protective heat-resistant glove to prevent injury as the steam tray will be hot.
- **10.** Turn the rice cooker off by pressing **Warm/ Cancel** followed by the **O** button and unplug the power cord.

Note:

- Food should not be left in the rice cooker on Warm mode for more than 12 hours.
- Food can be steamed at any time while rice cooks, however for best results food should be steamed toward the end of the rice cooking cycle. This will allow for rice and steamed food to be ready at the same time. See the "Rice & Water measurement table" for approximate rice cooking times.
- Do not attempt to cook more than 4 cups (uncooked) of rice if steaming and cooking rice simultaneously.

1 YEAR LIMITED WARRANTY