

MASTER
ChefTM

10-CUP RICE COOKER

Model no. 043-0194-6



INSTRUCTION MANUAL

Read this manual thoroughly before using this product and save it for future reference.

Model no. 043-0194-6 | Contact us: 1-855-803-9313

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Important Safeguards

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

1. **READ ALL INSTRUCTIONS CAREFULLY.**
2. Do not touch hot surfaces. Use handles or knobs. Use pot holders when removing lid or handling hot containers.
3. To protect against electric shock, do not immerse cord, plug or base in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Turn unit off and unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
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 store of purchase or call the customer service team for assistance at 1-855-803-9313.
7. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury and voids warranty.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces, including the stove.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Do not use appliance for other than its intended use.

12. Extreme caution must be used when moving an appliance containing heated food or liquids.
13. To reduce the risk of electric shock, cook only in removable container.
14. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn all controls to OFF, then remove the plug. Always hold the plug – never pull the cord.
15. To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.
16. Do not touch, cover or obstruct the steam vent on the top of the rice cooker when it is on. Steam vent on top of cooker is extremely hot and may cause scalding.
17. Use extreme caution when opening the lid during or after cooking. Hot steam will escape and may cause scalding. Keep hands and face at a safe distance when opening the cooker.

**SAVE THESE INSTRUCTIONS
HOUSEHOLD USE ONLY**

Important Safeguards

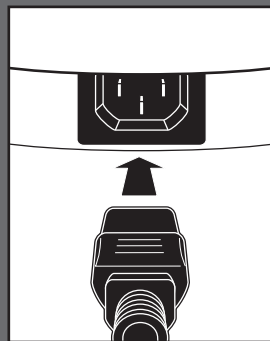


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POWER CORD INSTRUCTIONS

1. A short power-supply cord is provided to reduce the hazard resulting from entanglement or tripping over a long cord.
2. Extension cords may be used if care is exercised. If it is necessary to use an extension cord, it should be positioned so that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over unintentionally.
3. The electrical rating of the extension cord must be equal or greater than the wattage of the appliance (the wattage is shown on the rating label located on the underside or back of the appliance).
4. Use only 3-wire extension cord with a 3-prong grounded plug.
5. Avoid pulling or straining the power cord at outlet or appliance connections.



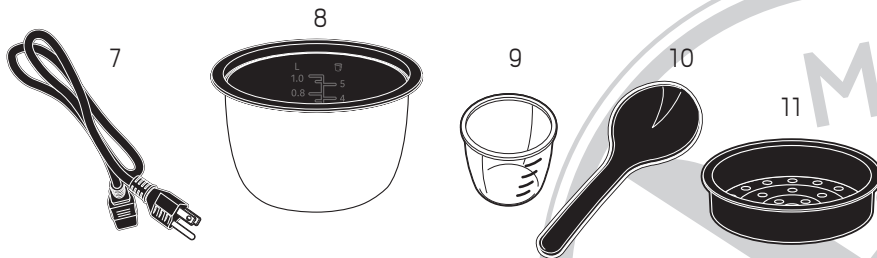
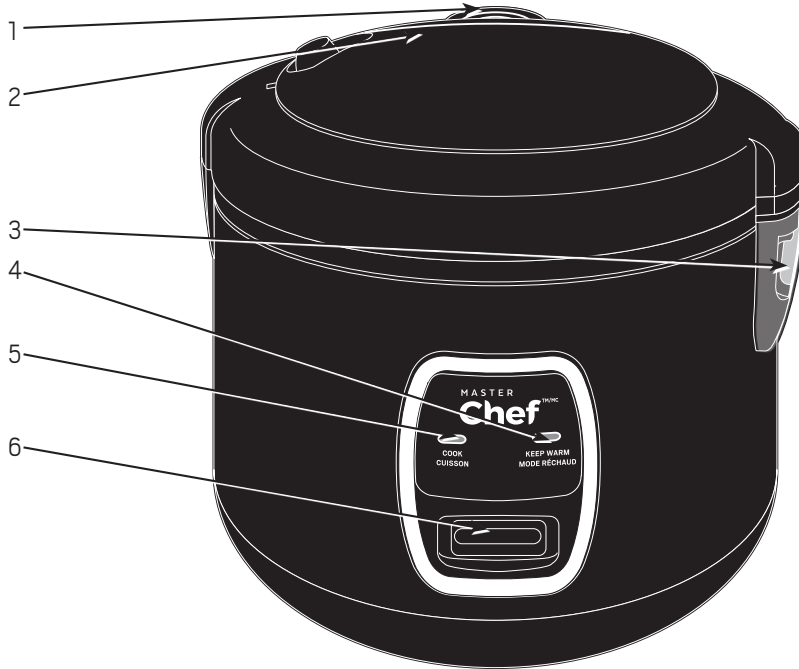
GROUNDING PLUG

1. This appliance is equipped with 3-wire cord having a grounded plug.
2. To reduce the risk of injury this plug must be inserted into a properly installed and grounded outlet.

WARNING: Improper use of the power cord may result in the risk of electric shock. Consult a qualified electrician if necessary. Do not attempt to defeat this safety feature by modifying the plug in any way.

MASTER
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Know Your Rice Cooker



RATING: 120 V, 60 Hz, 400 W, AC ONLY

1	*	Steam Vent
2		Stay Cool Lid and Handle
3	*	Condensation Collector
4		Keep Warm Indicator
5		Cooking Indicator
6		ON/OFF Switch

7	*	Detachable Cord
8	*	Rice Bowl
9	*	Measuring Cup
10	*	Rice Paddle
11	*	Steamer Basket

* These parts are available for replacement. Call 1-855-803-9313 for ordering details.

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Before First Use

Carefully unpack the rice cooker and remove any packaging materials. To remove any dust that may have accumulated during packaging, wash the rice bowl, lid, measuring cup, steamer basket and rice paddle in warm, soapy water. Rinse and dry thoroughly. Wipe the base with a clean, damp cloth. Dry thoroughly. Do not use harsh detergents or abrasive cleansers on any part of the rice cooker.



CAUTION: Do not immerse the base, cord or plug in water or other liquid.

Using Your Rice Cooker



CAUTION: When opening, always open lid away from face, to avoid steam burns.

Handle the rice bowl carefully. Scratching or denting the bowl might cause unsatisfactory performance.

Before using, be sure that the outside of the rice bowl is clean and dry. Be sure that the heat sensor in the centre on the inside of the unit is clean, dry and cool.

MAKING RICE

It is advised that you carefully rinse your rice before cooking. Do not rinse flavoured or enriched rice or if the package clearly states not to rinse. Rinse rice under cold running water in a strainer until the water runs clear. Do not rinse rice in rice bowl, as you may damage the non-stick coating. To measure rice using the included markings in the rice bowl (see fig.1), follow directions on the following page.

USING THE INCLUDED MEASURING CUP:

Measure the desired quantity of rice with the included measuring cup. Rinse the rice in cold water and put into the rice bowl. Add cold water, filling to the corresponding marking under



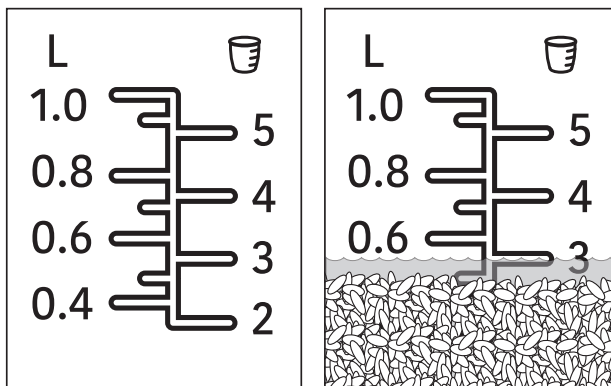
the  on the inside of the rice bowl.
For example: if you are using 3 scoops
of rice, add enough water to reach the
“3” mark in the rice bowl under .

fig. 1



NOTE: These markings correspond to the included measuring cup, not to standard measuring cup amounts.

NOTE: The minimum amount of rice per cooking cycle is 2 scoops of uncooked rice.

TYPE OF RICE	AMOUNT OF RICE	AMOUNT OF WATER	COOKED YIELD 250 mL / 1 cup
Short grain white rice	2 scoops	Line 2	4 cups
	3 scoops	Line 3	6 cups
	4 scoops	Line 4	8 cups
	5 scoops	Line 5	10 cups



NOTE: These are only suggested ratios. Different types of rice require different ratios of rice to water. Brown rice and wild rice blends will require more water. It is advisable to adjust the ratios to suit your own tastes and preferences.

TO USE STANDARD MEASURING CUPS

Refer to the cooking instructions on the package of rice you are using. Follow the ratios, and adjust accordingly to suit your preferences.



CAUTION: To ensure that your rice cooker does not boil over, never pour water into the rice bowl exceeding the measuring scoop's level number 5 marking.

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COOKING RICE

1. Measure desired amount of rice.
2. Rinse rice in cold water until water runs clear.
3. Place water and rice into rice bowl.
4. Place rice bowl into rice cooker base.
5. Close rice cooker lid, ensuring that it “clicks” into place.
6. Plug cord into a 120 V, 60 Hz AC only outlet.
7. Push On/Off switch down to begin cooking.



NOTE: For softer rice, allow the rice to soak in water for 10 to 20 minutes prior to cooking.

8. When cooking is complete, the rice cooker will automatically switch into Warm mode. This feature will keep your rice at serving temperature. The keep warm indicator light will illuminate.
9. After cooking, fluff rice with rice paddle, close lid and keep in Warm mode for 10 minutes. Any excess moisture will be absorbed during this time. Fluff rice again and use the rice paddle to serve. This technique results in fluffier, better tasting rice. Be careful to avoid steam when lifting the lid. Always turn off and unplug the rice cooker before removing the rice bowl. Always wear protective oven mitts when touching the hot rice bowl.



NOTE: Your rice cooker will remain in the WARM function until it is manually turned off. For best results, the automatic keep-warm cycle should be left on no longer than 2 hours at a time. To stop the automatic keep-warm cycle, you must unplug the appliance.



IMPORTANT: If you would like to begin another cook cycle after your cook mode is completed, you must ensure that the heat sensor on the inside of the base is clean, dry and cool. Beginning a cook cycle with a cool heat sensor will ensure your rice cooker will cook properly. If you wish to cool the heat sensor down quickly, remove the rice bowl from the unit and leave the lid open. Allow the unit to cool down while you are preparing the food or rice for your next cook cycle. The cool-down process may take up to 30 minutes to complete.



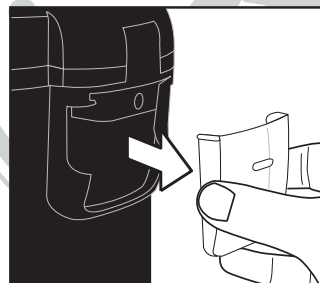
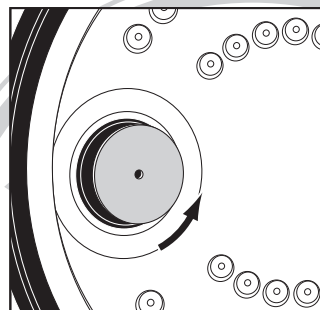
NOTE: Follow the cleaning instructions (see page 9), after each use.

1. Measure water into rice bowl. Place foods to be steamed into the steamer basket; place basket in the rice bowl.
2. Place rice bowl with basket into base; close lid.
3. Plug cord into a 120 V, 60 Hz AC only outlet.
4. Push lever down to start cooking. Cook according to times indicated in recipes.

It is advised that you clean your rice cooker and all used accessories after each use. Ensure the rice cooker is unplugged before cleaning. NEVER clean the rice cooker while it is still plugged in.

Do not use harsh or abrasive cleansers on any part of the rice cooker. Do not immerse the main body in water. Remove the rice bowl, and the steamer basket (if used) from the main body. Wash these items in warm soapy water along with the rice paddle and measuring cup. Do not use any scouring pads on the rice bowl as this will damage the non-stick coating. If rice has “baked” on the rice bowl and regular washing will not remove it, place hot soapy water into the bowl and let it sit. After allowing the bowl to soak, the rice should be loosened enough to remove. If this does not work, continue to let the rice bowl soak.

After every use, residue will build up on the underside of the lid plate. To clean, wipe the lid and the large silicone ring (being careful not to remove it) with a warm, damp cloth. We recommend removing the steam vent by pulling from the lid plate. Wipe the gasket and the steam vent with a warm, damp cloth. Ensure the steam vent is properly inserted into the lid plate before using.



Be sure to clean the condensation collector located on the side of the rice cooker body. To clean, remove the collector unit by pressing on the sides of the plastic cover and pulling outwards. Clean by running the plastic cover under warm running water. Dry thoroughly and replace by pushing the cover back into the groove on the rice cooker body.

To clean the inside of your rice cooker, ensure it has cooled down. Use a damp cloth to clean the inside removing any food and moisture. Dry thoroughly.

To clean the main body of the rice cooker, wipe the exterior including the lid with a damp cloth. NEVER immerse any part of the main body in water or liquid. Polish the exterior of the rice cooker with a dry, soft cloth.

- Try using beef, poultry or vegetable stock instead of water for more flavourful rice.
- Experiment with different kinds of rice. Your rice cooker is perfect for many kinds of rice including Wild Rice blends, Jasmine Rice, Brown Rice and Basmati Rice.
- Rinsing your rice washes away excess starch and makes fluffier rice. Don't wash flavoured or enriched rice; it will wash away flavours and valuable nutrients.
- Do not open lid during cooking or cook with lid open. Heat and moisture will escape and affect the final outcome.
- Always ensure that the outside of your rice bowl and the inside of the rice cooker body are clean and dry before starting any cooking mode.
- When cooking rice, ensure that the rice is well distributed around the rice bowl to allow for even cooking.

1-YEAR LIMITED WARRANTY

This product carries a one (1) year warranty against defects in workmanship and materials. Trileaf Distribution agrees to replace a defective product free of charge within the stated warranty period, when returned by the original purchaser with proof of purchase. This product is not guaranteed against wear or breakage due to misuse and/or abuse.

Made in China

Imported by

Trileaf Distribution Trifeuil Toronto, Canada M4S 2B8

For assistance regarding this appliance, please call 1-855-803-9313.

Warranty



