

COOKING GUIDE

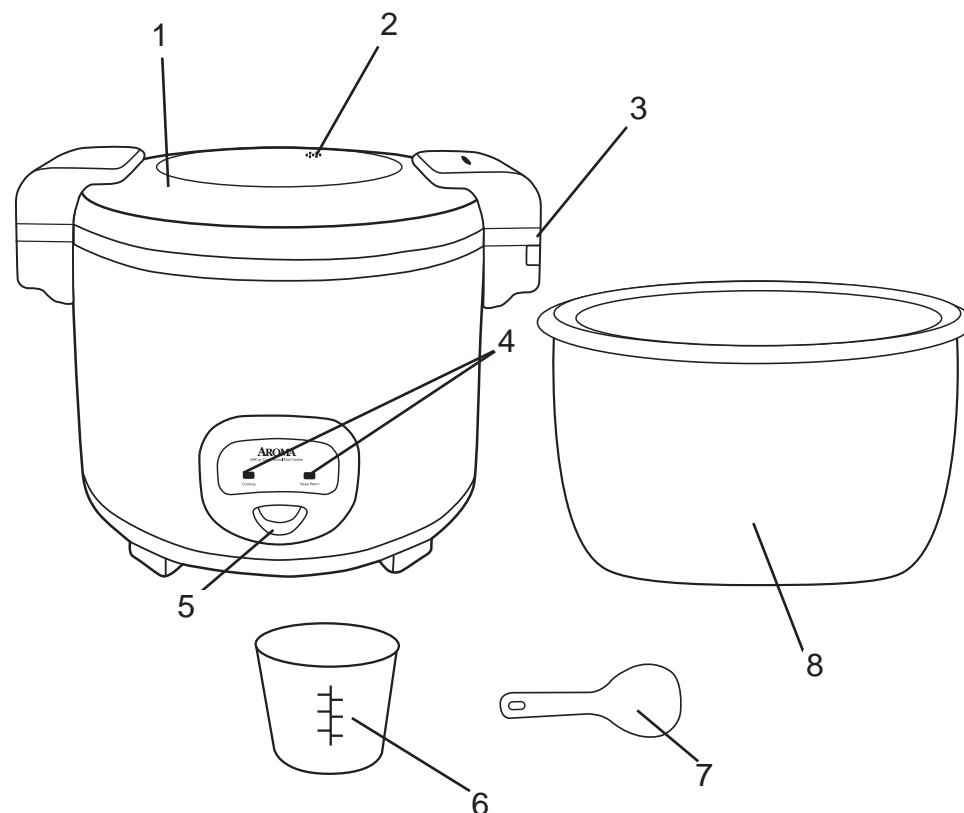
Brown Rice/Water Measurement Chart:

UNCOOKED <u>BROWN RICE</u> (Using the Provided 900mL Measuring Pitcher)	WATER (Using the Provided 900mL Measuring Pitcher)	APPROX COOKED RICE YIELD (In Traditional 180mL Rice Cooker Cups)	APPROX COOKING TIME
1 Tumbler	1½ Tumblers	10 Cups	50-55 Min.
2 Tumblers	2¾ Tumblers	20 Cups	55-60 Min.
3 Tumblers	4 Tumblers	30 Cups	60-65 Min.
4 Tumblers	5¼ Tumblers	40 Cups	65-70 Min.
5 Tumblers	6½ Tumblers	50 Cups	70-75 Min.

! SPECIAL INSTRUCTIONS:

- Due to the extra water needed to cook brown rice, do not place more than 25 cups (5 full amounts of the provided 900mL measuring tumbler) of uncooked brown rice into this appliance at one time. The maximum capacity of this unit is 25 cups of uncooked brown rice (5 full amounts of the provided 900mL measuring tumbler) which yields 50 cups of cooked brown rice (cooked cups is in reference to the traditional 180mL rice cooker cup size).
- Due to the extra water needed to cook brown rice, do not use the inner pot water measurement lines. The inner pot water measurement lines are intended for use only with white rice.
- Brown rice, wild rice and rice mixes 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.

PARTS IDENTIFICATION



1. Lid
2. Steam Vent
3. Condensation Collector
4. Indicator Lights
5. Cook Switch
6. Measuring Tumbler
7. Serving Spatula
8. Inner Pot