



3.3QT RICE COOKER INSTRUCTION MANUAL MODEL PDRC1

Meet Paula Deen



Culinary icon Paula Deen is a self-made entrepreneur who learned her savory secrets from her grandmother. She started her career in the food industry with a small catering company called The Bag Lady, but business quickly outgrew her home kitchen. Taking a leap of faith, she opened her first restaurant, The Lady and Sons, which has since become a tourist hot spot in Savannah, GA. With her huge personality, delectable recipes and heart of gold, Paula next found herself in talks with TV execs after a friend introduced her to some influential people in the business. The rest, as they say, is history.

In addition to her television success, Paula has sold more than 11,000,000 copies of her 14 cookbooks and launched the Paula Deen Network, an interactive digital portal that combines cooking, lifestyle and game shows with great recipes, meal-planning tools and more.

Congratulations!

It's no surprise that I am a busy woman, so I have always loved appliances that help me put a delicious dinner on the table quicker than usual. With kids, work, school, and social engagements fillin' up our calendars, I know that y'all probably feel pretty similar. After all, time is the one thing we can never get more of.

You are going to love how simple and easy it is to use my Rice Cooker! Measure the rice or other grains with the special measuring cup provided and pour into the rice cooker, then add the water according to the measuring lines on the inside of the inner pot. It's that easy to have perfect rice every time!

There are plenty of uses for your rice cooker other than rice. You can steam fish and vegetables; make oatmeal and other grains and warm soups, chilis and stews. The one pot makes an easy clean-up after cooking. You will love using the Rice Cooker instead of your stovetop, which is perfect for those hot Savannah days.

My Rice Cooker makes wonderful rice and steams my vegetables perfect every time. I'm hoping it will do the same for you! Thank you for your purchase.
Love and best dishes,

A handwritten signature in black ink, reading "Paula Allen". The signature is written in a cursive, flowing style. The first name "Paula" is written with a large, open loop at the beginning, and the last name "Allen" is written with a series of connected loops.

WHAT'S INCLUDED



Rice Cooker



Inner Pot



Instruction Manual



Steaming Rack, Rice Measuring Cup
and Rice Spoon

IMPORTANT SAFEGUARDS

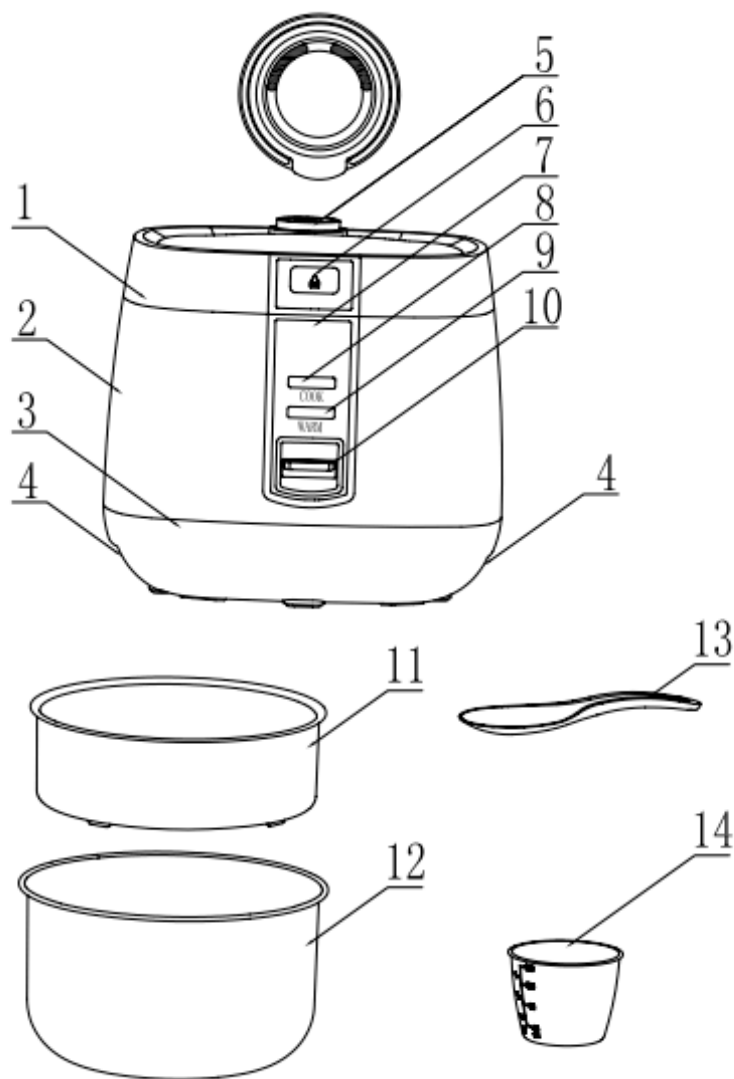
When using electrical appliances, basic safety precautions should be followed as follows:

- Read all instructions.
- Do not use for anything other than intended use.
- Do not place the unit on or near gas or another hot environment to avoid damages.
- Use extreme caution when moving the unit.
- Do not use near an open flame or cook top.
- Never place food or liquids directly into the rice cooker without first inserting the inner pot.
- Place the unit on a level surface away from walls and cupboards. Do not let the cord hang over the edge of a table or counter or touch hot surfaces.
- Do not immerse the unit in liquid or allow liquid to be in contact with electrical parts.
- Do not let children operate the unit.
- Do not touch the control panel with any sharp instruments.
- Do not block the steam vent during cooking.
- To avoid scalding, never open the lid or put your hands or face close to the steam vent while in operation.
- Do not touch the inner pot during or directly after cooking as it will be extremely hot.
- Rice should not be rinsed in the inner pot as the non-stick coating of the inner pot can be damaged.
- Unplug unit from outlet before cleaning and allow to cool before cleaning, clean after every use.
- Do not use unit with an extension cord, always plug into a wall outlet.

- To prevent electrical shock do not immerse cord, plugs, or appliance in water or other liquid.
- Do not use the unit if the cord is damaged.
- Do not use outdoors.
- The keep warm mode should not be used for more than 12 hours.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries or damage to the unit.
- Make sure to clean the lid and steam vent after each use.
- **SAVE THESE INSTRUCTIONS.**

PARTS IDENTIFICATION

1. Lid
2. Housing
3. Base
4. Carrying Groove
5. Steam vent
6. Open button
7. Control panel
8. Cook indicator light
9. Warm indicator light
10. Power switch
11. Steam tray
12. Inner pot
13. Spoon
14. Measuring cup



Measuring Cup & Spoon

Please use the measuring cup included. For every cup of washed white rice added, $\frac{3}{4}$ cups of water should be added to the rice cooker. For every cup of brown, red, or black rice, $2\frac{1}{2}$ cups of water should be added to the rice cooker. For every cup of wild rice, 4 cups of water should be added to the rice cooker. To clean hand wash with non abrasive liquid and sponge.

Steam Rack

Place the steam rack inside the inner pot to steam veggies and much more. Hand wash with non abrasive liquid and sponge.

BEFORE FIRST USE

1. Remove all packaging materials. Please locate all items before throwing away packaging materials.
2. Clean the inner pot and lid with hot water, dishwashing liquid, and a non-abrasive sponge.
3. Wipe the inside and outside of the appliance with a cloth.

USING THE APPLIANCE

1. Using the measuring cup provided, measure out the desired amount of rice. One full level cup of uncooked rice will yield 2 cups of cooked rice.
2. Rinse rice in a separate container until the water becomes relatively clear and drain. For softer rice, allow rice to soak for 10-20 minute prior to cooking.
3. Place rinsed rice in the inner pot.
4. Using the measuring cup provided or the water measurement line located inside the inner pot, add the appropriate amount of water. Please see page 7 for correct water measurements.
5. Ensure that the inner pot has direct contact with the heating element. Close the lid and plug the power cord into a wall outlet. The “WARM” light will illuminate. Make sure the lid is fully closed.

NOTE: To avoid loss of steam and longer cooking times, do not open the lid unless necessary.

6. Press the power switch down, the “COOK” light will illuminate. When the rice is finished, the unit will automatically switch to the keep warm mode and the “COOK” light will turn off.

NOTE: After cooking, allow the rice to stand for about 10 minutes without removing the lid. This will ensure that the rice is cooked thoroughly. For 5 cups of rice, about 15 minutes is recommended and for 8 cups about 20 minutes is recommended.

7. The Rice Cooker will remain in the keep warm mode until it is unplugged. Be sure to unplug the cord from the wall outlet when not in use.

To Steam Food:

1. When steaming only, add the appropriate amount of water to the inner pot according to the food being cooked.
2. Place food in the provided steam tray. Avoid packing food too tightly this may prolong cooking time or prevent some food from becoming cooked thoroughly.
3. Set the inner pot into the body of the Rice Cooker, close the lid and plug the power cord into a wall outlet.
4. Press the power switch down, the “COOK” light will illuminate.

5. Check the food in steamer basket to see if it is cooked thoroughly. Use caution when opening the lid as there will be steam that escapes from the lid.

NOTE: The unit will not go into keep warm mode if there is still water in the pot.

6. Lift up the power switch to use the keep warm mode if desired. The “WARM” light will illuminate.

To Cook Soups and Stews:

1. Add ingredients to the inner pot and place pot in rice cooker.
2. Press down on the power switch, the “COOK” light will illuminate.
3. Allow soup/stew to cook until ready, stirring occasionally.
4. When the soup/stew is finished cooking, lift up the power switch to use the keep warm mode if desired. The “WARM” light will illuminate.
5. The Rice Cooker will remain on the keep warm mode until it is unplugged.

CLEANING

Clean lid, steam vent and inner pot after each use. Allow adequate time after cooking process to ensure unit is cool. To clean the lid, inner pot and steam vent use water and non-abrasive liquids and sponge, dry with a soft cloth.

NOTE: Never immerse the rice cooker into water to avoid damage.

STORAGE

1. Unplug the cord
2. Make sure all parts are clean and dry.

PAULA'S COOKING TIPS

- To steam food and cook rice simultaneously, place the desired amount of rice and appropriate amount of water into the inner pot. It is not recommended to cook more than 6 cups (uncooked) of white rice or 4 cups of brown rice (uncooked). Begin to cook the rice, towards the end of the rice cooking period, place food on the steam tray then place into the inner pot. Close the lid and allow the cooker to resume cooking. Once steam time is complete open the rice cooker and serve.
- The rice cooker has markings on the inner pot to make rice cooking easier than ever. Simply add 2 of the measuring cups provided of white rice (Note: This is not equal to 1 US standard cup measurement) into the inner pot then fill water to the line marked 2.
- Always add uncooked rice to the pot before filling with water. Note: The water level marked on the inner pot is based upon having rice inside.

TROUBLESHOOTING

Problem	Solution
Rice is too dry/hard after cooking.	<p>If your rice is dry or hard/chewy when the rice cooker switches to the keep warm mode additional water and cooking time will soften the rice. Depending on how dry your rice is add 1/2 to 1 cup of water and stir thoroughly.</p> <p>Close the lid and press the power button, When the rice cooker switches to the keep warm mode, open the lid and stir the rice to check the consistency. Repeat as necessary until rice is soft and moist.</p>
Rice is too moist/soggy after cooking.	<p>If your rice is still too wet or soggy when the rice cooker switches to warm mode, use the spoon to stir the rice. This will redistribute the bottom part of the rice as well as release excess moisture. Close the lid and remain on the keep warm mode for 10-30 minutes as needed, open the lid and stir periodically to release excess moisture.</p>

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LIMITED ONE YEAR WARRANTY

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts arising under normal use and care in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt showing item and date of purchase is an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model. Shipping and handling costs are not included for warranty replacements and are the responsibility of the customer.

To obtain service under the terms of this warranty, call our customer care department at 312-526-3760 (Monday- Friday 10:00AM-6:00PM CST), or send an email to customercare@alliedrich.net. Please provide the model number listed on the bottom of this page when contacting us.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND DOES NOT COVER:

- Damages from improper installation.
- Damages in transit.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than authorized dealer or service center.
- Shipping and handling costs.
- This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state to state.

Manufacturer does not assume responsibility for loss or damage for return shipment. We recommend that you keep your original packaging should you require repair service. Before returning product please contact our customer care department for return authorization. When returning product for repair please include your full name, return address, and daytime phone number. Also include a brief description of the problem you are experiencing and a copy of your sales receipt or other proof of purchase in order to validate warranty status.

MODEL PDRC1

