

OWNER'S MANUAL

Model No. RA14

Rice Cooker

14 - C U P A U T O M A T I C




salton®

Important Safeguards

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plug, or the Rice Cooker in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. 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.
7. The use of accessory attachments not recommended by Salton, Inc. may cause fire, electric shock or injury to persons.
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 in a heated oven.
11. Always attach plug to the Rice Cooker first, then plug into the wall outlet. To disconnect, move the WARM/COOK Rice Cooking Switch to the "WARM" position, then remove the plug from wall outlet.
12. Do not use appliance for other than intended use.
13. Extreme caution must be used when moving an appliance containing hot liquids or food.
14. Oversize foods, metal foil packages, or utensils must not be inserted in the appliance as they may involve a risk of fire or electric shock.
15. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not allow this appliance to touch curtains, wall coverings, clothing, dish towels or other flammable materials during use.
16. Do not attempt to dislodge food when the appliance is plugged in.

Save These Instructions

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

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 in 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.

Short Cord Instructions

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.

If a longer detachable power-supply cord or extension cord is used, (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and (2) the longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.

Before Using For The First Time

Clean the Glass Lid, Inner Pot, Ladle and Measuring Cup following the Cleaning Instructions on page 7.

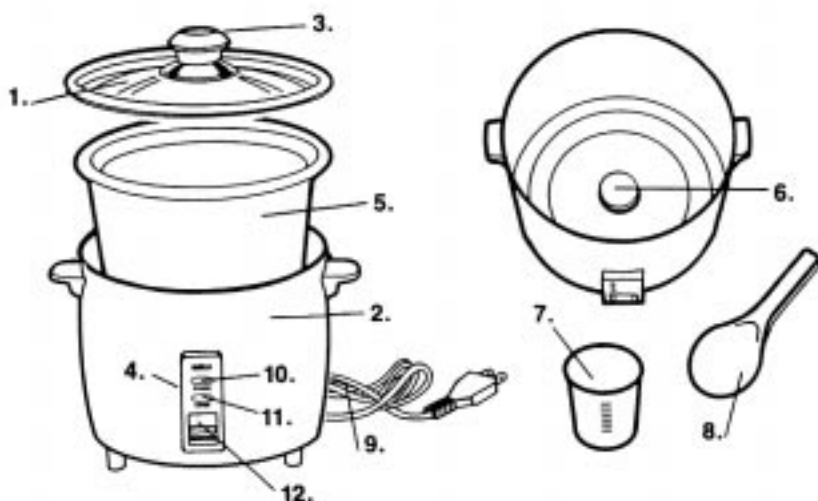
DO NOT IMMERSE THE HEATING BODY OF THE RICE COOKER IN WATER OR ANY OTHER LIQUID!

Additional Important Safeguards

- 1. CAUTION: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other damage to persons or property.**
2. All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
3. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
4. Do not leave this appliance unattended during use.
5. This appliance generates steam. Do not operate uncovered.
6. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair the malfunctioning appliance! Do not use the Inner Pot or Glass Lid if cracked or chipped.
7. Do not use the "WARM" function to reheat cold rice or other foods.
8. Use the Automatic Rice Cooker on a hard, flat surface. Don't place it near a flame or heat or on a soft surface (such as carpet). Avoid placing it where it may tip over during use. Dropping the Automatic Rice Cooker could cause it to malfunction.
9. Avoid electric shock by unplugging the Automatic Rice Cooker before washing or adding water.
10. To avoid burns, stay clear of the steam vent during cooking. Also, wait for the Automatic Rice Cooker to cool down completely before touching or cleaning the Heating Body, Glass Lid or Heating Plate.
11. Never use the Inner Pot on a gas or electric cooktop or on an open flame.
12. Do not leave the plastic Ladle or Measuring Cup in the Inner Pot while on and in use.

Getting to Know Your Salton® RA14 Automatic Rice Cooker

Before using your Automatic Rice Cooker for the first time, you must become familiar with all of the parts. Read all instructions and safeguards carefully.



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| 1. Glass lid | 7. Measuring Cup |
| 2. Heating body | 8. Ladle |
| 3. Handle | 9. Cord |
| 4. Rice Cooking Switch Button | 10. "Warm" light |
| 5. Inner pot | 11. "Cook" light |
| 6. Heating plate | 12. Plug receptacle |

Instructions For Use

Cooking Rice

With the Automatic Rice Cooker, you can cook any kind of rice.

1. Measure the amount of rice that you would like to cook. A 180 ml (3/4 cup) Measuring Cup is included with your cooker. Filling the cup with rice makes approximately 3 cups of cooked rice.

NOTE: Make sure that the rice is leveled when the cup is filled.

The RA14 Rice Cooker has the capacity for 14 measuring cups of dry rice.

2. For Best Results...

Pour desired amount of rice into a separate container. Wash and rinse the rice until the rinse water is clear.

3. Take the Inner Pot out of the Rice Cooker

Place the washed rice into the Inner Pot and add appropriate amount of water. (If you are making 14 cups of dry rice, add water to the “14” mark in the inside of the Inner Pot.)

4. Replace the Inner Pot back into the Automatic Rice Cooker.

Rotate it slightly to make sure that it is well seated on the Heating Plate.

NOTE: Make sure to always wipe down the outer surface of the Inner Pot. If the Inner Pot is wet when placed into the Cooker, this may cause a cracking noise while the unit heats up. Keep the outer surface dry to prevent damage to the inner workings of the appliance.

5. Close the Lid. When the Lid is closed, the vacuum seal takes affect.

CAUTION: Do not operate the Automatic Rice Cooker without closing the Lid. Burns or other serious injury may occur.

Instructions for Use *(continued)*

6. Plug the Automatic Rice Cooker into a 120V AC electrical outlet.

Lift the Rice Cooking Switch and the “COOK” Light will illuminate. The cooking process begins as soon as the Light illuminates.

7. When the Automatic Rice Cooker is done cooking, the “WARM” Light will illuminate.

For best results, let the cooked rice sit for 15 minutes before stirring or removing. This allows the steam to finish the cooking process.

8. Mix the rice.

After rice has steamed for 15 minutes, carefully open the Lid as steam will escape. Use the Ladle provided or any other non-metal long-handle utensil to scoop and mix the rice well. Allow all steam to escape.

9. Keep Warm.

When the cooking is completed, the Automatic Rice Cooker will automatically go into the “WARM” mode. At this time, the “WARM” Light will illuminate.

***NOTE: Do not warm rice for more than 12 hours.
It is recommended to consume the rice within a twelve hour period.***

If the “WARM” mode is not desired, simply unplug the Automatic Rice Cooker from the wall. Do not touch the Heating Body or Inner Pot until they have cooled completely.

10. Allow the Automatic Rice Cooker to cool completely before cleaning.

11. When the Automatic Rice Cooker is not being used, please keep it unplugged.

Cleaning Instructions

This appliance should be cleaned after every use.

1. Unplug the Automatic Rice Cooker when not in use or before cleaning. ***Never immerse Heating Body in water or any other liquid!*** Allow the Automatic Rice Cooker to cool completely before cleaning.
2. Do not use abrasive cleaners or scouring pads or steel wool to clean the Automatic Rice Cooker.
3. Do not use bleach, vinegar, or other harsh chemicals to clean the Automatic Rice Cooker.
4. To clean the Heating Body, lightly wipe the exterior with a damp cloth or sponge. ***Do not immerse Heating Body into water or any other liquid!*** Dry thoroughly with a soft cloth.
5. To clean the Inner Pot, remove from the Rice Cooker and fill with hot water from the tap. Let it sit for a while and then wash with hot, soapy water. Rinse thoroughly and dry.
6. The Measuring Cup and Ladle can be washed in warm, soapy water. ***They are not dishwasher safe.***
7. Wipe down the inside of the Lid if necessary with a clean damp cloth or sponge.
8. Make sure that grains of rice do not stick to the Heating Element in the bottom of the Heating Body. If this occurs, remove immediately. If grains of rice are cooking onto the Heating Plate, a non-abrasive pad can be used to remove it. Polish the area for good contact between the Heating Plate and the bottom of the Inner Pot.
9. **Heating Body.** Lightly wipe the exterior with a damp cloth. ***DO NOT IMMERSE THE HEATING BODY IN WATER OR ANY OTHER LIQUID!*** Dry thoroughly with a soft cloth.
10. **Glass Lid, Measuring Cup, Ladle.** Wash in warm, soapy water. Rinse thoroughly and dry.
CAUTION: Handle the Glass Lid with extreme care, as it may become slippery when wet.
11. There are no user serviceable parts inside this appliance. Do not attempt to repair this appliance yourself, as you could render it dangerous to use.

Why Rice & Whole Grains?

Grains (including rice) are finally getting the attention they deserve as they move into the nutritional spotlight. The new USDA dietary recommendations highlight grains and legumes as an essential part of a healthy, whole foods diet. With their impressive fiber, complex carbohydrates and protein profiles, they are, without a doubt, some of Mother Nature's most perfect foods.

Grains are the edible portion of cereal plants. The grain or kernel is technically a complete fruit and houses most of its nutritional value. In addition to their high fiber content, grains are an excellent source of B vitamins and many minerals, including magnesium, iron, zinc, potassium and selenium. The germ oils found in the germ layers of whole grains contain vitamin E, an important antioxidant.

Whole grains that are best served alone or as complements to main dishes include: wheat, rice, rye, quinoa, barley and oats just to name a few. Breads, crackers, pastas and cereals are products made from grains that have been ground into flours. Only flours labeled as whole grain contain the bran and germ portion of the grain. If the label just lists flour even if the flour is labeled as enriched or wheat flour, the nutrient-rich bran and germ portion of the grain have usually been removed.

Grain Glossary

Rice is a staple food in many countries. Although long-grain rice is consumed more than any other rice around the world, it is inferior to brown rice in both taste and nutrition. Brown rice is not only more complete nutritionally, it has a wonderful nutty aroma and flavor.

Polished rice (white) has been bleached, cleaned, pearled (polished with talc), then often oiled and coated. This refining process causes the loss of its hull, bran and germ, which are removed from the grain (along with most of its nutrients) leaving only the starchy endosperm. As white rice is rather bland when eaten by itself, it is usually served under steamed or sauteed vegetables and topped with a flavorful sauce, such as curry or peanut.

Long grain brown rice contains fiber and the nutrient-rich bran and germ, as well as the starchy endosperm. In addition to being more flavorful, brown rice digests more slowly, which provides energy over a longer period of time. Brown rice is a satisfying meal companion and can even serve as the main focus for a meal. While not as high in protein as wheat and some other grains (10 percent), the high quality protein in brown rice is easily utilized by the body. Brown rice is also a good source of the B vitamins and several minerals, including magnesium, potassium, zinc, iron, and selenium.

Wheat berries are simply the wheat kernel with the hull removed. They can be prepared as you would brown rice, though soaking overnight will speed up cooking time. Their mild and pleasant flavor lends itself well to warm dishes as well as cold salads.

Barley has a chewy, hearty texture and is delicious combined with long or short grain brown rice. A versatile grain with a pasta-like consistency, barley is frequently used in soups. Barley contains 10 to 15 percent protein, is a good source of many B vitamins and contains healthy amounts of magnesium, calcium, iron and potassium.

Oats, in the old-fashioned rolled style, make a stick-to-your-ribs meal any time of the day. Add cinnamon and apple pieces or dried fruit before cooking for ready-to-eat convenience. Oats are about 10 to 15 percent protein and provide cholesterol-lowering fiber along with B vitamins. Because quick oats have been partially processed, resulting in a loss of nutrients, try to use old-fashioned rolled or steel-cut oats whenever possible.

Quinoa, one of the ancient "super grains," is petite in size and delicate in texture. Quinoa has one of the highest protein contents of any grain, and is also high in iron and calcium. Quinoa is a great companion grain in combination dishes and its quick cooking time makes it a convenient substitute for rice in your meals.

Millet is another grain that complements a group of grains used together. Its flavor is light and the color is sunny yellow. Millet contains 15 percent protein and is high in fiber, iron, magnesium and potassium. For those with gluten sensitivity, millet is considered to be one of the most digestible grains.

Recipes

Spicy Thai Rice and Lentils

Serves 6-8

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| 3 measuring scoops (2-1/4 cups)
Wehani or mixed blend rice | 1 teaspoon turmeric
1 teaspoon salt |
| 1 measuring scoop (3/4 cup)
green lentils | Reserve: |
| 1-1/4 cups water | Hot chili oil |
| 3 cloves garlic, pressed | Red pepper flakes |
| 1 onion, chopped | Lettuce or spinach greens |
| 2-inch knob ginger root, grated | |
| 1/3 cup fresh cilantro, chopped | |

Place rice and lentils into the Automatic Rice Cooker, then add water. Mix in remaining ingredients (except chili oil, pepper flakes and greens). After rice has been fully cooked, add a few drops of hot chili oil and red pepper flakes to each serving, if desired. Serve on chilled lettuce or spinach greens.

Marinated Vegetable Salad

Serves 8

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| 2 cups (about 8 ounces) sliced
fresh mushrooms | 4 tablespoons olive oil
2 tablespoon fresh parsley |
| 1-1/4 cup halved cherry tomatoes | 1/2 teaspoon salt |
| 1 cup avocado chunks | 1/2 teaspoon dried basil leaves |
| 1 cup sliced olives | 6 cups cooked jasmine rice, cooled
(3 measuring cups of dry rice) |
| 1/2 cup chopped red onion | Red onion rings, for garnish |
| 6 tablespoons red wine vinegar | |

Combine mushrooms, tomatoes, avocado, olives and onion in shallow dish. Combine vinegar, oil, parsley, salt and basil in separate bowl and pour over vegetables. Cover and chill 2 to 3 hours. Add rice: toss lightly. Garnish with red onion rings.

Recipes *(continued)*

Spanish Rice Au Gratin

Serves 4

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| 1 tablespoon olive oil | 1 teaspoon chili powder |
| 1/2 cup chopped onion | 1/2 teaspoon Worcestershire sauce |
| 1/2 cup chopped celery | 2 cups cooked brown rice |
| 1/3 cup chopped green pepper | 1/2 cup (2 ounces) shredded cheddar or soy cheese |
| 1 pound fresh tomatoes, chopped | |

Heat oil in large skillet over medium-high heat. Saute onion, celery and pepper until tender-crisp. Add tomatoes, chili powder and Worcestershire sauce. Stir in rice. Reduce heat; simmer about 5 minutes to blend flavors. Remove from heat. Top with cheese; cover and allow cheese to melt, about 3 minutes.

Mexican Rice Pitas

Serves 4

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| 1 small red onion,
sliced into thin rings | 1/2 teaspoon ground cumin |
| 1 teaspoon olive oil | 1/2 teaspoon garlic salt |
| 3 cups cooked brown rice | 4 whole wheat pita rounds,
halved and warmed |
| 1/2 cup whole kernel corn | 8 lettuce leaves |
| 1/2 cup sliced ripe olives (optional) | 1 large tomato,
seeded and chopped |
| 1/2 cup barbecue sauce | |
| 2 tablespoons lime juice | |

Cook onion in oil in large skillet over medium-high heat until tender. Add rice, corn, olives, barbecue sauce, lime juice, cumin and garlic salt; toss until heated. Line each pita half with lettuce leaf, fill with 1/2 cup hot rice mixture and top with tomato.

Trouble Shooting

Symptom	Possible Solutions
No Indicator Lights are illuminated.	Make sure the Automatic Rice Cooker is plugged in. Check between the Inner Pot and Heating Plate for any foreign substances. Be sure the area is clean. Make sure the Inner Pot is in the Body.
Water overflows during cooking	Before cooking, make sure you don't fill above top water level. Make sure Lid is closed before cooking.
Cooked rice, other grains are too dry or not completely cooked.	Before cooking, make sure you put enough water in for the total amount of rice/grain included. After cooking, add 1/4 cup water and set on WARM cooking cycle for 10 minutes. Stir. Check between the Inner Pot and Heating Plate for any foreign substances. Be sure the area is clean. Be sure to stir the cooked rice/grain as soon as cooking is done. Otherwise, they will clump and become hard on top.
Cooked rice and other grains are too watery.	Before cooking, make sure you don't add too much water for the amount of rice/grain included. Check between the Inner Pot and Heating Plate for any foreign substances. Be sure the area is clean. Make sure the cooking cycle is not interrupted. If the Power Supply Cord is unplugged, the unit will not operate and the rice will not cook.

Trouble Shooting *(continued)*

Symptom	Possible Solutions
Rice or other grains are scorched.	Check between the Inner Pot and Heating Plate for any foreign substances. Be sure the area is clean. Be sure to wash the Inner Pot after each use. Be careful not to add easily-scorched ingredients such as sugar, to the recipe before cooking.
Steam escapes between Cover and Body during cooking.	Check between the Cover and Body for foreign substances, including rice or grain kernels that may prevent the Cover from closing all the way. Be sure the area is clean.
Warmed rice or grain smells bad or discolored.	For best results, don't use the "WARM" option with brown rice or other unrefined grains. The bran in unrefined grains can "break down" when kept at low heat for extended periods of time, causing an unpleasant smell and taste. Don't warm rice for more than 12 hours. Make sure the Cover is closed completely when using the "WARM" option. Be sure to wash the Inner Pot after each use. Make sure you don't leave the Serving Ladle or other plastics in the Automatic Rice Cooker while it is cooking or warming.

If none of these Trouble Shooting solutions are successful, contact our Consumer Service Dept. at 800-233-9054 for further advice.

IMPORTANT NOTICE

If any parts are missing or defective,

DO NOT *return this product.*

Please call our Customer Service Department for assistance.

800-233-9054 *Monday - Friday 8am - 5pm CST*

Thank You

ONE-YEAR LIMITED WARRANTY

This Salton, Inc. product warranty extends to the original consumer purchaser of the product.

Warranty Duration: This product is warranted to the original consumer purchaser for a period of one (1) year from the original purchase date.

Warranty Coverage: This product is warranted against defective materials or workmanship. This warranty is void if the product has been damaged by accident, in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished by Salton, Inc., or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

Warranty Disclaimers: This warranty is in lieu of all warranties expressed or implied and no representative or person is authorized to assume for Salton, Inc. any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to, negligence, gross negligence, strict liability, breach of warranty and breach of contract. Some states do not allow the exclusion or limitations of implied warranties or consequential damages, so the above limitations or exclusions may not apply to you.

Salton, Inc. is not responsible or liable for indirect, special or consequential damages arising out of or in connections with the use or performance of the product or other damages with respect to loss of property, or loss of revenues or profit.

Legal Remedies: This warranty gives you specific legal rights, and you may also have other rights that vary from state to state.

Warranty Performance: During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable unit (at Salton, Inc.'s option) when the product is returned to the Salton, Inc. facility listed below. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

Service and Repair

Should the appliance malfunction, you should first call toll-free 1-800-233-9054 **between the hours of 8:00 am and 5:00 pm Central Standard Time** and ask for **CONSUMER SERVICE**. Please refer to Model RA10 when you call.

In-Warranty Service for a product covered under the warranty period, no charge is made for service and return postage.

Out-of-Warranty Service: There will be charges rendered for repairs made to the product after the expiration of the aforesaid one (1) year warranty period, after purchaser is advised appropriately. Include \$10.00 (U.S.) for return shipping and handling.

Salton, Inc. cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your unit: any accessories related to your problem; your full return address and daytime phone number; a note describing the problem you experienced; a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted.

Return the appliance to: ATTN: Repair Department, Salton, Inc.
708 South Missouri St., Macon 31552

For more information on Salton, Inc. products, visit our website:
<http://www.eSalton.com>, or email us at: salton@saltonusa.com