

OWNER'S MANUAL
MODEL NO. RA-7

Automatic Rice Cooker

Cocinar Arroz 電飯煲



salton®

Get a taste of the good life with 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 pot holders when removing cover or handling hot containers.
3. To protect against electrical shock, do not immerse cord, plug or base unit 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. Unplug before putting on or taking off parts, and allow to cool before cleaning.
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 Salton/MAXIM Service Center for examination, repair or adjustment.
7. The use of accessory attachments not recommended by Salton/MAXIM may cause hazards.
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. Extreme caution must be used when moving an appliance containing hot food, water, or other hot liquids.
12. Do not use appliance for other than intended use.
13. Lift and open cover carefully to avoid scalding, and allow water to drip into rice cooker.
14. Do not use steel wool or any metallic scouring pad to clean the electrical pin terminal on the appliance. Metal slivers can reduce electrical spacings and cause a shock hazard.
15. To reduce the risk of electrical shock cook only in removable container. Do not pour liquid into outer pan.
16. Always attach plug to the rice cooker first, then plug into the wall outlet. To disconnect, move the Warm/Cook lever to the "Warm" position, then remove the plug from wall outlet".

SAVE THESE INSTRUCTIONS

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 extension cords are available and may be used if care is exercised in their use.

If a longer 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 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.

★This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in 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 defeat the safety feature.

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. 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, dishtowels or other flammable materials during use.
5. Do not leave this appliance unattended during use.
6. This appliance generates steam — do not operate uncovered.
7. 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.
8. **THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.**

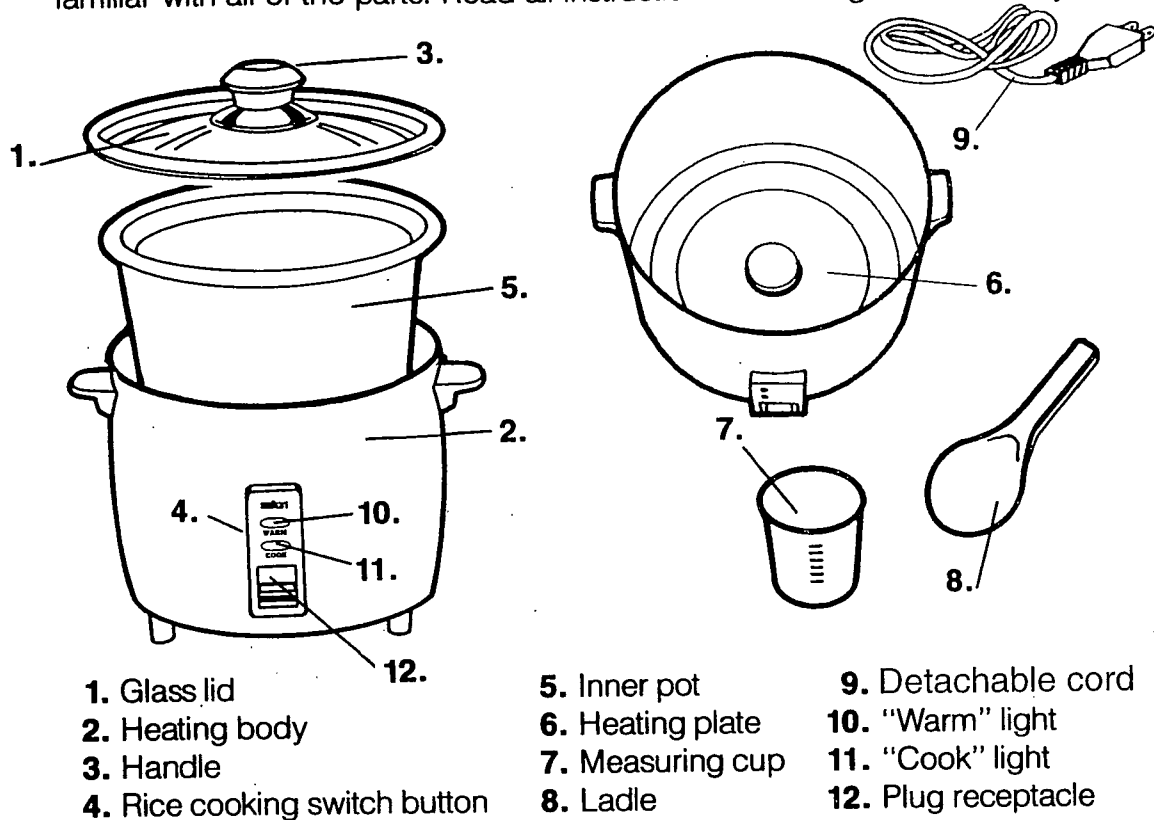
Before Using For The First Time

Clean the glass lid, inner pot, ladle and measuring cup, following the User Maintenance Instructions on page 5.

Do not immerse the heating body of your rice cooker in water or any other liquid!

Getting to Know Your Salton® RA-7 Electric Rice Cooker

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



Instructions For Use

1. Measure the raw rice.

Measure raw rice for desired amount with the measuring cup provided, 180 ml. One (1) cup of the uncooked rice will make about 3 cups of cooked rice.

NOTE: The rice cooker is capable of cooking up to 7 cups of raw, uncooked rice. (See figure below)



Many varieties of rice can be used, including basmati, wild, black rice, arborio risotto, saffron rice, and long grain. **We do not recommend using instant rice with this rice cooker.**

Whole grains, such as barley, can also be prepared with the rice cooker. Follow package instructions.

2. Wash the measured rice in a separate bowl, if desired.

Instructions For Use *(continued)*

3. Make sure the appliance is unplugged. Put rice into the inner pot and add water.

For 8 cups of raw rice to be cooked, add 8 measuring cups of water. The WATER LEVEL of the inner pot is for reference, and adjust the amount of water to your personal taste. Do not use wine, broth or other liquids. The ratio of rice to water is always 1:1.

4. Set the inner pot into the cooker.

Clean inner surface of the cooker, and set the inner pot into the cooker. Make sure that the inner pot is directly in contact with the heating plate by turning it slightly from right to left until it seats properly.

NOTE: If the outside of the inner pot is wet when placed into the cooker, this may cause a cracking noise while the unit heats up. Also this may incur damages to the inner working of the appliance, so always wipe the outside of the pot completely before use.

5. Cover with the lid.

DO NOT OPERATE THIS APPLIANCE UNCOVERED — STEAM IS GENERATED DURING USE!

6. Plug the cord's female end into the body of the rice cooker. Plug the cord into a 120V AC electrical outlet. Switch the rice cooker on. Make sure the "Cook" light is on. Steaming will start.

7. Steam for 15 min. after the Rice Cooking switch is turned off.

When the Rice Cooking switch turns off by itself, (Cooking lamp will go off and "Warm" light will illuminate.) leave the lid closed to steam for approximately 15 minutes.

8. Mix the rice.

After 15 minutes of steaming, carefully open the lid taking care to avoid escaping steam. Use the paddle or other long-handle utensil to scoop and mix the rice well to allow steam to escape.

CAUTION: Steam will escape. **DO NOT TOUCH THE INNER POT OR THE HEATING BODY!**

9. Keep Warm.

When the cooking is completed, the rice cooker will automatically go on to "Warm" mode and "Warm light" will illuminate.

NOTE: DO NOT WARM FOR MORE THAN 12 HOURS. IT IS RECOMMENDED TO CONSUME WITHIN 12 HOURS FROM COOKING.

If the "Warm" mode is not desired, unplug cord from the wall outlet.
DO NOT TOUCH THE INNER POT OR THE HEATING BODY UNTIL THEY HAVE COOLED!

10. Allow the appliance to cool completely before cleaning.
11. Disconnect the plug from the wall outlet when not in use.

To Keep Cooked Rice Warm & Tasty

- ☐ **Washing rice** — Bran gives an unpleasant smell to the cooked rice. Be sure to wash rice thoroughly. Washing with water will be effective to quickly and thoroughly remove bran.

NOTE: Some rice suppliers suggest not to wash rice because vitamins may be lost.

- ☐ Keep the lid securely closed during Keep Warm operation. To prevent dry, discolored effect and unpleasant smell of rice, keep the glass lid perfectly closed.
- ☐ If the plug must be removed during the Keep Warm operation to move the rice cooker or for any other reason, plug it back in as soon as possible.
- ☐ Keep the inner pot and glass lid clean after use. Wash in warm soapy water. Rinse thoroughly and dry.
- ☐ **Avoid using Keep Warm operation —**
 - When there is only small amount of rice to keep warm,
 - When the operation exceeds 12 hours,
 - When the rice scoop is inside the cooker,
 - To warm up cold rice, and
 - To add cold rice when there is already some rice being kept warm.

User Maintenance Instructions

This appliance should be cleaned after every use.

1. Unplug the appliance from outlet when not in use and before cleaning. **NEVER immerse heating body in water.** Allow the rice cooker to cool before cleaning.
2. **DO NOT use abrasive cleaners or scouring pads or steel wool to clean this appliance.**
3. **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.
4. **Inner pot.** Fill with hot water and let sit for a while, and then wash in hot, soapy water with a sponge and dry thoroughly with a cloth.
5. **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.
6. **Heating plate, Thermostat.** Grains of rice or other foreign matters may stick to the heating plate. These must be removed to prevent inadequate cooking. To remove the cooked rice, smooth sand paper can be used. Smooth out and polish the spot for good contact between the heating plate and the bottom of the inner pot.
7. 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. Return it to the Salton/MAXIM Service Center for repairs.

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY!

How to Use the Vegetable Steaming Rack

1. Clean and prepare your vegetables.
2. Place the inner pot into the rice cooker body. The length of steaming time is subject to your own personal tastes; do you prefer al dente (crunchy) steamed vegetables or a softer consistency?

VEGETABLE STEAMING CHART *

Vegetable	Cook Time (min.)	Vegetable	Cook Time (min.)
Asparagus	8 - 10	Celery	8 - 12
Bean Sprouts	3 - 4	Greens:	6 - 11
Beans: green, wax, French cut	8 - 10	collard, spinach, etc.	
Broccoli	11 - 13	Mushrooms: fresh sliced	3 - 4
Brussels Sprouts	11 - 13	Pea pods	4 - 6
Cabbage: shredded	6 - 8	Potatoes (1)	10 - 12
wedges	14 - 16	(3)	19 - 22
Carrots	8 - 10	Squash: acorn, butternut	13 - 16
Cauliflower	11 - 13	Zucchini	10 - 12

3. Find the vegetable on the steaming chart above. Measure water needed according to the length of time vegetables are required to cook. Add water into the inner pot.

4 ounces water = 7 - 9 minutes

8 ounces water = 15 - 17 minutes

* We have outlined a general guide to follow. Test for desired doneness when cooking times indicated have been reached. As you cook with this appliance, adapt times and measurements to your own personal tastes.

4. Place the steamer rack into the inner pot.
5. Add vegetables and put the glass lid onto the appliance. The rice cooker will automatically switch to **KEEPS WARM** setting when the water has evaporated.
6. Please unplug this appliance after use.

ADDITION IMPORTANT SAFEGUARDS

Always attach plug to the rice cooker first, then plug into the wall outlet. To disconnect, move the Warm/Cook lever to the "Warm" position, then remove the plug from wall outlet.

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

9am–5pm CST

Thank You



Rice Cooker Recipes

Spicy Thai Rice and Lentils

Serves 6-8

- | | |
|--|---------------------------------|
| 3 measuring scoops (2¼ cups)
Wehani or mixed blend rice | 1/3 cup fresh cilantro, chopped |
| 1 measuring scoop (¾ cup)
green lentils | 1 teaspoon turmeric |
| 1¼ cups Water | 1 teaspoon salt |
| 3 cloves garlic, pressed | <i>Reserve:</i> |
| 1 onion, chopped | Hot chili oil |
| 2-inch knob ginger root, grated | Red pepper flakes |
| | Lettuce or spinach greens |

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

- | | |
|--|------------------------------------|
| 1 cup (about 4 ounces) sliced
fresh mushrooms | 2 tablespoons olive oil |
| ¾ cup halved cherry tomatoes | 1 tablespoon fresh parsley |
| ½ cup avocado chunks (optional) | ¼ teaspoon salt |
| ½ cup sliced olives | ¼ teaspoon dried basil leaves |
| ⅓ cup chopped red onion | 3 cups cooked jasmine rice, cooled |
| 3 tablespoons red wine vinegar | Red onion rings, for garnish |

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.

NOTE: The rice cooker is capable of cooking up to 3 cups of raw, uncooked rice.

ONE-YEAR LIMITED WARRANTY

This Salton/MAXIM 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/MAXIM Housewares, 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/MAXIM Housewares, 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.

Warranty Performance: During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at Salton/MAXIM's option) when the product is returned to the Salton/MAXIM facility. 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 9:00 am and 5:00 pm Central Standard Time and ask for CONSUMER CUSTOMER SERVICE stating that you are a consumer with a problem.

In-Warranty Service: For an appliance covered under the warranty period, no charge is made for service or postage. Call for pre-paid return mailing label. (U.S. Customers Only)

Out-of Warranty Service: A flat rate charge by model is made for out-of-warranty service. Include \$8.00 for return shipping and handling.

Salton/MAXIM 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 appliance: 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/Maxim Housewares, Inc.
550 Business Center Drive
Mt. Prospect, Illinois 60056