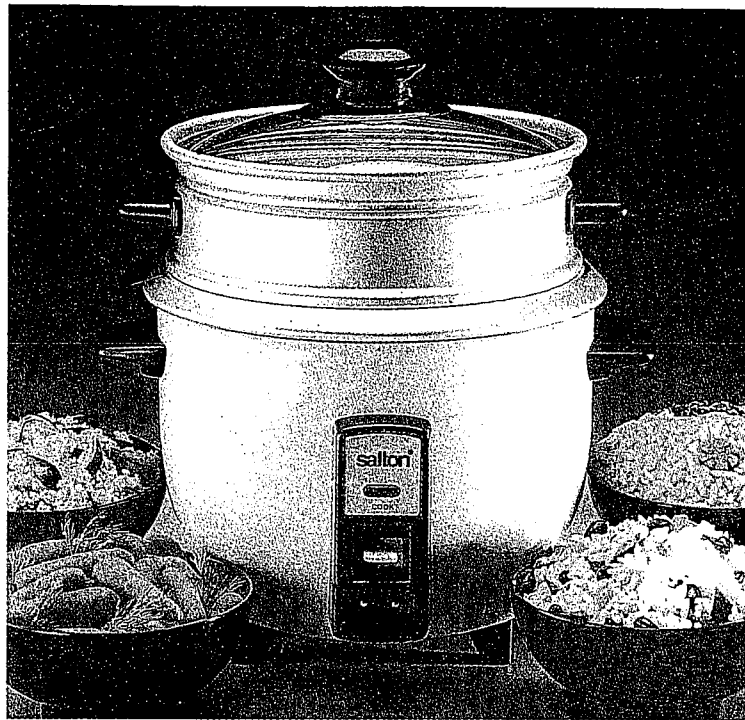


OWNER'S MANUAL
Model No. RA3ST.

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 injuries.
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. Always attach plug to the rice cooker first, then plug into the wall outlet. To disconnect, remove the plug from wall outlet.
14. Do not use steel wool or any metallic scouring pad to clean the electrical pin terminals on either the appliance or cord set. 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.

SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY



Short Cord Instructions

A short power-supply cord (or detachable 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.

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

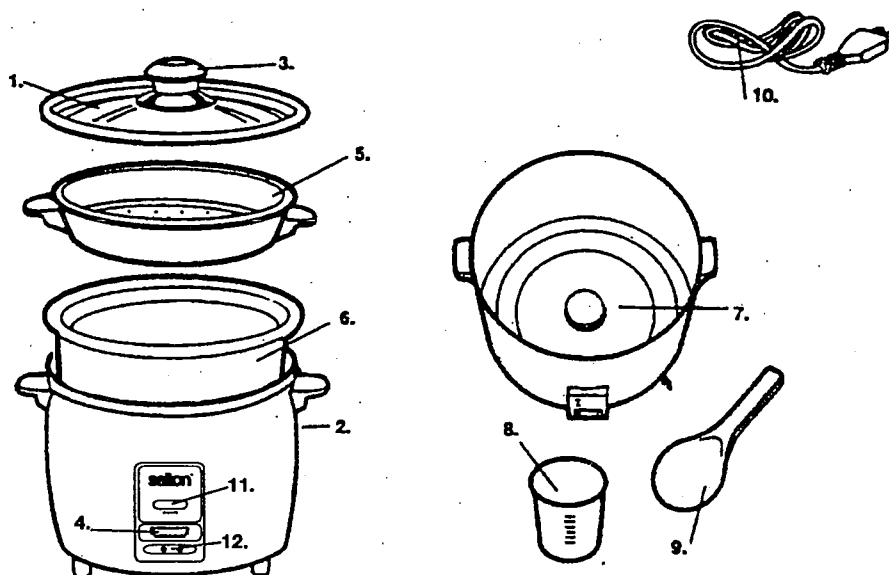
Clean the glass lid, inner pot, rice paddle and measuring cup, following the User Maintenance Instructions on page 5.

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



Getting to Know Your Salton® RA3ST 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.



- | | | |
|-------------------------------|------------------|---------------------|
| 1. Glass lid | 5. Steaming tray | 9. Ladle |
| 2. Heating body | 6. Inner pot | 10. Detachable cord |
| 3. Handle | 7. Heating plate | 11. "Cook" light |
| 4. Rice cooking switch button | 8. Measuring cup | 12. Plug receptacle |

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 3 cups of raw, uncooked rice. (See figure below)





Instructions For Use *(continued)*

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

For 3 cups of raw rice to be cooked, add 3 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, 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!**



Instructions For Use *(continued)*

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

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.
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!

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.



How to Use the Vegetable Steaming Tray

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:	3 – 4
Brussels Sprouts	11 – 13	fresh sliced	
Cabbage: shredded	6 – 8	Pea pods	4 – 6
wedges	14 – 16	Potatoes (1)	10 – 12
Carrots	8 – 10	(3)	19 – 22
Cauliflower	11 – 13	Squash: acorn, butternut	13 – 16
		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. (3½ cups maximum)

* 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 tray into the inner pot.
5. Add vegetables and put the glass lid onto the appliance. Switch to "Cook" position for the appropriate time as shown in the above chart.
6. Please unplug this appliance after use.



Why Rice, Grains and Legumes?

Grains (including rice) and legumes 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, corn, 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.

While the name **legume** is still an unfamiliar term for many of us, everyone knows the nutritious foods that belong to the legume family. Some of the most popular examples are red and green lentils, pinto beans, kidney beans, black beans, northern beans, garbanzo beans (chick peas), lima beans and peas. Legumes can be combined with vegetables and grains to create delicious and healthful meals. Each serving of legumes is rich in protein, iron, thiamine and riboflavin. One health-promoting quality of dried beans is their high protein content, which is comparable to that found in animal foods. One cup of beans typically contains less than one gram of fat, is high in complex carbohydrates and delivers a whopping 10 plus grams of protein. And, like all other plant foods, beans contain no cholesterol.

Legumes are also an excellent source of fiber. In fact, beans have a fiber content second only to bran, which comes from grains. Fiber has been recognized as an essential in the diet for proper blood sugar balance and digestion, and also helps promote regularity because it speeds transit time of food waste through the bowels. By consuming whole grain products instead of chemical-laden processed foods, by eating more cholesterol-free legumes in place of meat, by enjoying more fruits instead of high-fat desserts, and by incorporating salads made from a variety of vitamin and mineral-rich vegetables into your diet, you'll be getting a naturally rich supply of essential fiber — plus the proteins, complex carbohydrates, vitamins and minerals you need for vibrant health.



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.



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. (See figure below)



Spanish Rice Au Gratin

Serves 4

- | | |
|---------------------------------|-----------------------------------|
| 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 |
| 1 pound fresh tomatoes, chopped | cheddar or soy cheese |

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

- | | |
|---|----------------------------|
| 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, |
| 1/2 cup whole kernel corn | halved and warmed |
| 1/2 cup sliced ripe olives (optional) | 8 lettuce leaves |
| 1/2 cup barbecue sauce | 1 large tomato, |
| 2 tablespoons lime juice | seeded and chopped |

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.



PRECAUCIONES DE SEGURIDAD IMPORTANTES

Al utilizar electrodomésticos, siempre deben tomarse precauciones de seguridad básicas, incluyendo las siguientes:

1. Lea todas las instrucciones.
2. No toque las superficies calientes. Utilice portarecipientes al quitar la tapa o manejar recipientes calientes.
3. Para protegerse contra los electrochoques, no sumerja el cable, el enchufe o la base en agua u otro líquido.
4. Es necesaria una estrecha supervisión cuando los niños utilizan cualquier electrodoméstico o cuando éste se utiliza cerca de niños.
5. Desenchufe el electrodoméstico del tomacorriente cuando no se esté utilizando y antes de limpiarlo. Desenchúfelo antes de poner o quitar piezas y deje que se enfríe antes de limpiarlo.
6. No utilice ningún electrodoméstico con un cable o enchufe dañado, ni después de que el electrodoméstico funcione defectuosamente o se haya dañado de cualquier modo. Devuelva el electrodoméstico al Centro de Servicio Salton/MAXIM para que sea examinado, reparado o ajustado.
7. El uso de aditamentos accesorios no recomendados por Salton/MAXIM puede ocasionar lesiones.
8. No utilice el electrodoméstico al aire libre.
9. No deje que el cable cuelgue del borde de la mesa o del mostrador, ni que toque superficies calientes.
10. No coloque el electrodoméstico sobre o cerca de un quemador caliente de gas o eléctrico o en un horno caliente.
11. Se debe tener precaución máxima al mover un electrodoméstico que contenga comida caliente, agua caliente u otros líquidos calientes.
12. No utilice el electrodoméstico para usos para los que no fue diseñado.
13. Conecte siempre el enchufe primero a la olla para cocinar arroz y luego enchufe la olla en el tomacorriente de la pared. Para desconectar, y luego saque el enchufe del tomacorriente de la pared.
14. No utilice lana de acero ni estropajo metálico para limpiar las terminales de conexión eléctrica del electrodoméstico o del cable. Los pedacitos de metal pueden reducir las separaciones eléctricas y causar peligro de electrochoque.
15. Para reducir el riesgo de electrochoque, cocine sólo en el recipiente extraíble. No eche líquido en la bandeja exterior.

**GUARDE ESTAS INSTRUCCIONES
SO LO PARA USO DOMÉSTICO**



Instrucciones para usar el cable corto

El cable del aparato es corto para evitar que alguna persona se enrede o se tropiece.

Si usted prefiere, tenemos también cables de extensión más largos, pero recomendamos mayor cuidado en su manejo.

Cuando se usa un cable de extensión más largo, 1) se debe verificar si la corriente inscrita en el cable de extensión tiene, por lo menos, una corriente nominal igual a la del aparato, y 2) nunca se debe dejar el cable colgando del mostrador o la mesa porque los niños pueden jalarlo o cualquiera puede tropezarse en él.

Otras precauciones importantes

1. **ADVERTENCIA:** Este aparato genera calor y vapor cuando está funcionando. Por eso se deben tomar las precauciones necesarias para evitar quemaduras, incendios, accidentes o daños a la propiedad.
2. Todas las personas que usen este aparato deben leer y entender el Manual del Usuario para poder manejarlo o limpiarlo.
3. Este aparato sólo se puede enchufar en un tomacorriente de 120V de CA.
4. Este aparato se debe usar en un lugar donde haya suficiente espacio tanto encima como a los lados para que el aire circule libremente. No permita que el aparato esté en contacto con las cortinas u otros objetos colgados en la pared, ni con la ropa, secadores de platos u otros materiales inflamables cuando esté funcionando.
5. No deje de vigilar el aparato cuando esté funcionando.
6. Como este aparato genera vapor, tápelo siempre cuando lo esté usando.
7. Si el aparato no funciona bien, no lo use, desenchúfelo inmediatamente. ¡No trate de repararlo! Si el recipiente interior o la tapa de vidrio están rajados o desportillados, no los use.
8. **ESTE APARATO ES ÚNICAMENTE PARA USO DOMESTICO.**

Antes de usarlo por primera vez,

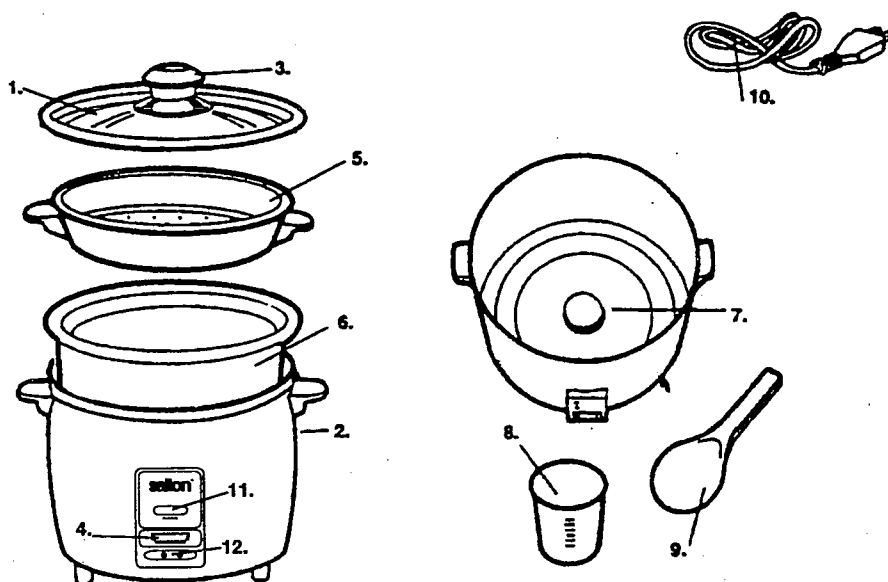
limpie la tapa de vidrio, el recipiente interior, la cuchara y la taza para medir, siguiendo las instrucciones que figuran en la página 7 del Manual del Usuario.

¡No sumerja la unidad calentadora de su olla de arroz en agua ni en ningún otro líquido!



Familiarización con la olla eléctrica para cocinar arroz Salton® RA3ST

Antes de utilizar por primera vez la olla eléctrica para cocinar arroz, debe familiarizarse con todas las piezas. Lea cuidadosamente todas las instrucciones y precauciones de seguridad.



1. Tapa de vidrio
2. Cuerpo calentador
3. Asa
4. Botón interruptor de cocción de arroz
5. Bandeja para cocer al vapor
6. Recipiente interior
7. Placa calentadora
8. Taza de medir
9. Cucharón
10. Cable
11. Luz de "Cocción" ("Cook")
12. Receptáculo para el enchufe



Instrucciones para el uso

1. Mida el arroz crudo.

Mida la cantidad de arroz crudo que desee con la taza de 180 ml que viene con el aparato. De una (1) taza de arroz crudo se obtienen unas 3 tazas de arroz cocido.

NOTA: La olla para cocinar arroz tiene capacidad para 3 tazas de arroz crudo. (Véase la ilustración que figura abajo.)



Se pueden utilizar muchas variedades de arroz, entre ellas, arroz basmati, arroz silvestre, arroz negro, arborio risotto, arroz con azafrán y arroz de grano largo. **No recomendamos la preparación de arroz instantáneo en esta olla eléctrica.**

También se pueden cocinar en esta olla otros granos enteros como la cebada perlada, siguiendo las instrucciones del envase.

2. Lave el arroz que ha medido en un recipiente separado, si lo desea.

3. El aparato tiene que estar desenchufado. Ponga el arroz en el recipiente interior y añada la cantidad de agua necesaria. Por ejemplo, para cocinar 3 tazas de arroz crudo, añada 3 tazas para medir con agua. El gráfico del NIVEL DE AGUA que está en el interior del recipiente sólo sirve como guía y usted puede regular la cantidad de agua de acuerdo con sus gustos. No use vino, caldo ni otros líquidos.

4. Ponga el recipiente interior dentro de la olla.

Limpie el interior de la olla y ponga el recipiente interior dentro de la olla. El recipiente interior tiene que estar en contacto directo con el dispositivo calentador. Para que encaje perfectamente, hágalo girar ligeramente hacia la derecha y la izquierda.

NOTA: Si la parte exterior del recipiente interior está mojada cuando se lo mete en la olla, generalmente empieza a crujir tan pronto se calienta. Además, esto puede dañar el mecanismo interior de la unidad. Por esa razón, limpie y seque bien el exterior del recipiente antes de usar la olla.

5. Ponga la tapa.

¡ESTA UNIDAD NO DEBE FUNCIONAR SIN LA TAPA PORQUE GENERA VAPOR CUANDO FUNCIONA!



Instrucciones para el uso *(continuación)*

6. **Enchufe el aparato en un tomacorriente de 120V CA.** Encienda la olla de arroz. Vea si la luz que dice "Cook" (cocinando) está encendida. Empezará a salir vapor.
7. **Una vez que la luz del botón se haya apagado, deje la olla sin destapar durante 15 minutos.**

Cuando el interruptor de la olla de arroz se haya apagado automáticamente, deje la olla sin destapar durante unos 15 minutos.

8. **Remueva el arroz.**

Después de dejar descansar durante 15 minutos para que el arroz siga cociendo con el vapor, levante la tapa con cuidado para no quemarse con el vapor. Use la cuchara o algún otro utensilio de mango largo para remover y aflojar bien el arroz a fin de que salga el vapor.

ADVERTENCIA: El vapor puede quemarle. NO TOQUE EL RECIPIENTE INTERIOR NI LA UNIDAD CALENTADORA!

9. Espere hasta que el aparato se enfríe completamente antes de limpiarlo.
10. Desenchufe el aparato cuando no lo esté usando.



Instrucciones de mantenimiento para el usuario

**Siempre se debe limpiar este aparato
después de usarlo.**

1. Desenchufe el aparato antes de limpiarlo o cuando no lo esté usando. **NUNCA sumerja en el agua la unidad calentadora.** Espere hasta que el aparato se enfríe antes de limpiarlo.
 2. **NO use sustancias de limpieza abrasivas, estropajos demasiado ásperos ni viruta de acero para limpiar este aparato.**
 3. Unidad calentadora. Pase ligeramente un trapo húmedo por el exterior de la unidad calentadora. **¡NO SUMERJA LA UNIDAD CALENTADORA EN AGUA NI EN NINGUN OTRO LIQUIDO!** Seque bien con un trapo suave.
 4. Recipiente interior. Llénelo con agua caliente y déjelo remojar un tiempo, luego lávelo con agua caliente, jabón y esponja y séquelo bien con un trapo.
 5. Tapa de vidrio, taza para medir, cuchara. Lávelos con agua tibia y jabón. Enjuague bien y seque.
- ADVERTENCIA:** Maneje la tapa de vidrio con mucho cuidado porque puede resbalarse cuando está mojada.
6. Dispositivo calentador, termostato. A veces se pegan al dispositivo calentador algunos granos de arroz u otras partículas extrañas. Se los tiene que limpiar porque impiden que el arroz cueza bien. Se puede usar un papel lija fino para sacar las partículas de arroz que se hayan adherido. Limpie bien y pula el dispositivo calentador para que esté en contacto directo con la base del recipiente interior.
 7. Este aparato no contiene ninguna pieza que pueda ser reparada por el usuario. No trate de repararlo por su cuenta porque tal vez sea peligroso usarlo después. Devuélvalo al Centro de Mantenimiento de Salton/MAXIM para que lo reparen.

**¡ESTE APARATO ES UNICAMENTE PARA
USO DOMESTICO!**



Cómo utilizar la bandeja para cocer vegetales al vapor

1. Limpie y prepare los vegetales.
2. Coloque el recipiente interior dentro de la olla para cocinar arroz. El tiempo de cocción al vapor está a sujeto a sus propios gustos personales; ¿prefiere vegetales al vapor al dente (crujientes) o una consistencia más blanda?

CUADRO DE COCCIÓN DE VEGETALES AL VAPOR*

Vegetal	Tiempo de cocción (min.)	Vegetal	Tiempo de cocción (min.)
Espárragos	8-10	Apio	8-12
Brotes de soja	3-4	Verduras: col rizada, espinacas, etc.	6-11
Habichuelas: verdes de vaina amarilla enanas	8-10	Champiñones: en rodajas frescas	3-4
Brócoli	11-13	Vainas de guisante	4-6
Coles de Bruselas	11-13	Papas (1)	10-12
Repollo: rallado en trozos	6-8 14-16	(3)	19-22
Zanahorias	8-10	Calabaza: con forma de bellota	13-18
Coliflor	11-13	con forma de nuez	
		Calabacín	10-12

3. Localice el vegetal en el cuadro de cocción de vegetales al vapor que aparece más arriba. Mida el agua necesaria según el tiempo que se requiera para cocer los vegetales. Añada agua al recipiente interior (3 1/2 tazas como máximo).

* Hemos ofrecido unas recomendaciones generales a seguir. Compruebe si se ha logrado la cocción deseada cuando se hayan alcanzado los tiempos de cocción indicados. Al cocinar con este electrodoméstico, adapte los tiempos y las medidas a sus propios gustos personales.

4. Coloque la bandeja para cocer al vapor en el recipiente interior.
5. Añada los vegetales y ponga la tapa de vidrio sobre el electrodoméstico. Vea si la luz que dice "Cook" (cocinando) está encendida. Empezará a salir vapor.
6. Por favor, desenchufe este electrodoméstico después de usarlo.

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.
708 South Missouri St.
Macon, MO 63552-1343