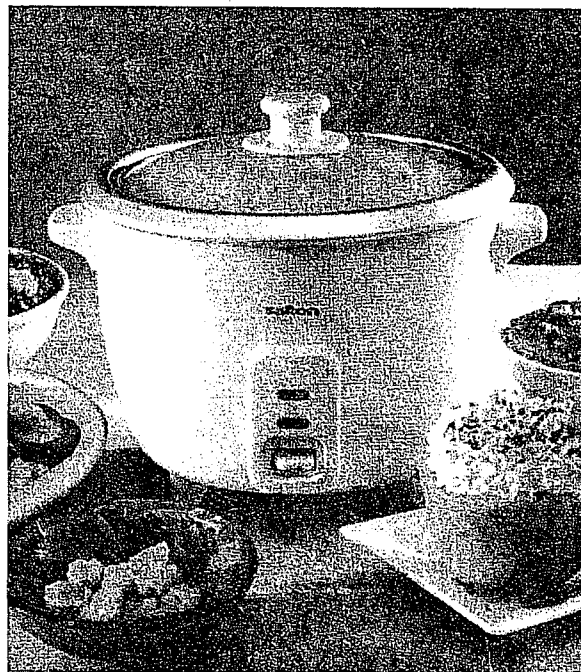


Nutritionist[®]

INSTRUCTION MANUAL



FIVE CUP RICE COOKER
MODEL NO. RA5ST

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 terminals 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.

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

Save These Instructions

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.

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. 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.
5. 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.
6. Do not leave this appliance unattended during use.
7. This appliance generates steam. Do not operate uncovered.
8. 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.
9. **THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.**

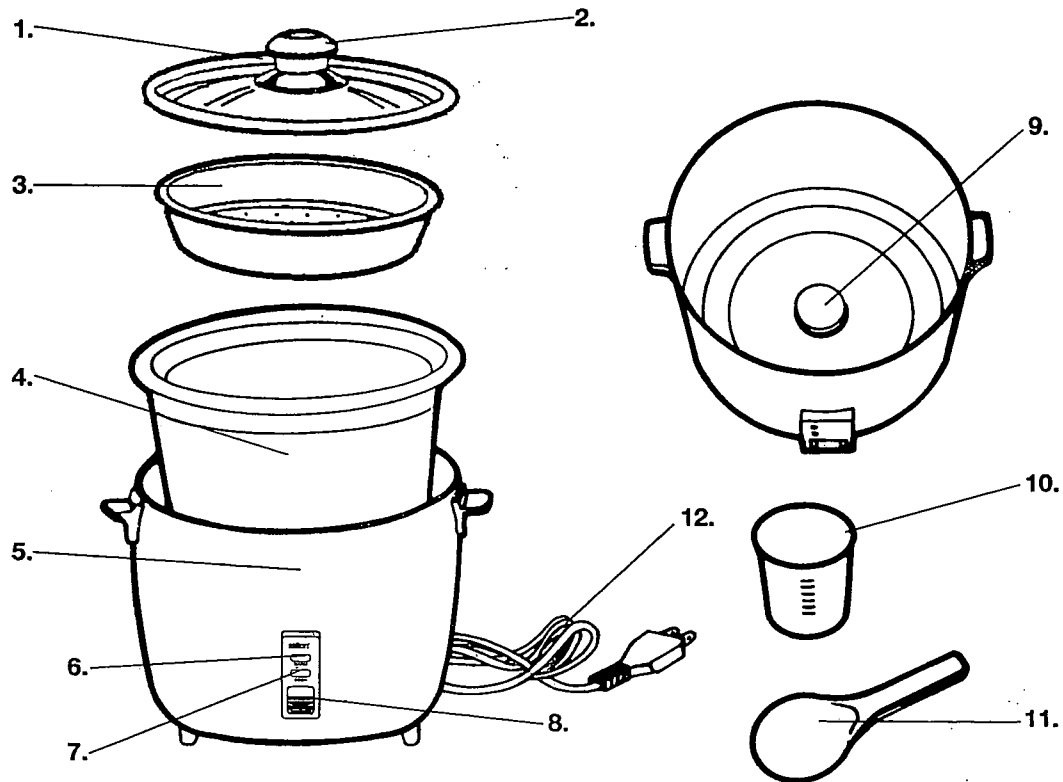
Before Using For The First Time

Clean the Glass Lid, Inner Pot, Ladle and Measuring Cup following the User Maintenance Instructions on page 8.

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

Getting to Know Your Nutritionist® RA5ST 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.



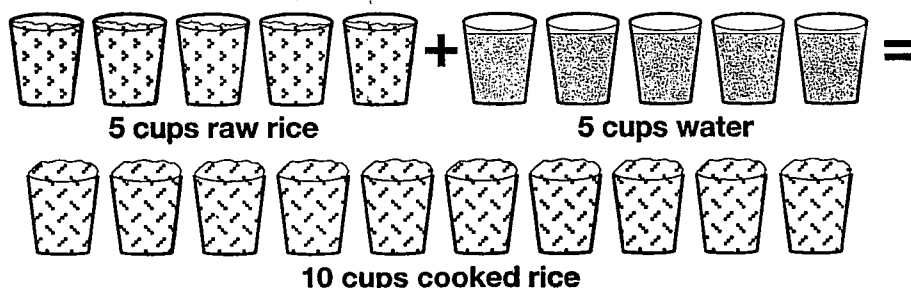
- 1. Glass Lid
- 2. Handle
- 3. Steaming Tray
- 4. Inner Pot
- 5. Heating Body
- 6. "WARM" Light

- 7. "COOK" Light
- 8. Rice Cooking Switch Button
- 9. Heating Plate
- 10. Measuring Cup
- 11. Ladle
- 12. Power Supply Cord

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 2 cups of cooked rice.



Note: The Rice Cooker is capable of cooking up to 5 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.**
3. **Make sure the appliance is unplugged. Put rice into the Inner Pot and add water.**

For 5 cups of raw rice to be cooked, add 5 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 damage to the inner working of the appliance, so always wipe the outside of the Pot completely before use.

Instructions for Use *(continued)*

5. Cover with the lid.

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

6. 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 switch off. Leave the lid closed to steam for approximately 15 minutes longer.

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!**

**DO NOT TOUCH THE INNER POT OR THE HEATING BODY
UNTIL THEY HAVE COOLED.**

9. Allow the Automatic Rice Cooker to cool completely before cleaning.
10. 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 to prevent dry, discolored effect and unpleasant smell of rice, keep the glass lid perfectly closed.
- Keep the Inner Pot and glass lid clean after use. Wash in warm, soapy water. Rinse thoroughly and dry.
- Avoid keeping the Rice Cooker in operation:
 - When there is only a small amount of rice to keep warm,
 - When the rice scoop is inside the Cooker.

User Maintenance Instructions

This appliance should be cleaned after every use.

1. Unplug the Automatic Rice Cooker from the outlet 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. **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.
4. **Inner Pot:** Fill with hot water and let sit for a while and then wash with 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 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 not 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 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:	
Beans: green, wax, French cut	8 - 10	collard, spinach, etc.	6 - 11
Broccoli	11 - 13	Mushrooms:	
Brussels Sprouts	11 - 13	fresh sliced	3 - 4
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. (3-1/2 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 Steaming Tray onto the Inner Pot.
5. Add vegetables and put the glass lid into the appliance, and switch to Cook position, for the appropriate time as shown in the above chart.
6. Please unplug this appliance after use.

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 CUSTOMER SERVICE stating that you are a consumer with a problem.

In-Warranty Service (USA) 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)

In-Warranty Service (Canada) for an appliance covered under the warranty period, no charge is made for service or postage. Please return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the address listed below. Customs duty/brokerage fee, if any, must be paid by the consumer.

Out-of-Warranty Service: A flat rate charge by model is made for out-of-warranty service. Include \$6.00 (U.S.) 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

For more information on Salton/MAXIM products:

visit our website: <http://www.salton-maxim.com> or salton@saltonusa.com