

# salton®

## rice cooker



### Instruction Booklet

Model: RC-1203

# 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 hazards, do not immerse cord, plugs, or the appliance 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. Return appliance to Salton for examination, repair or adjustment. See Warranty section.
7. The use of accessories or attachments not recommended by Salton 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 liquids.
12. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to 'OFF', then remove plug from wall outlet.
13. **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.
14. This appliance generates steam. Do not operate uncovered.
15. Do not leave unit unattended while in use.
16. This appliance is for Household Use Only. Do not use appliance for other than intended use.
17. Do not place the Rice Bowl on other heat sources (e.g. cooking stove). It may become deformed.

18. Do not block steam vent holes.
19. During or immediately after cooking, the area near the Steam Vent Hole is kept at high temperature. To avoid burns do not touch this area.
20. To reduce the risk of electric shock, cook only in the removable container.

## **SAVE THESE INSTRUCTIONS**

### **HOUSEHOLD USE ONLY**

#### **GROUNDING PLUG**

To reduce the risk of electric shock this appliance has a grounded plug (2 blades and 1 pin). If the plug does not fit fully into the electrical outlet contact a qualified electrician. Do not modify the plug in any way or use an adaptor.

# INTRODUCTION

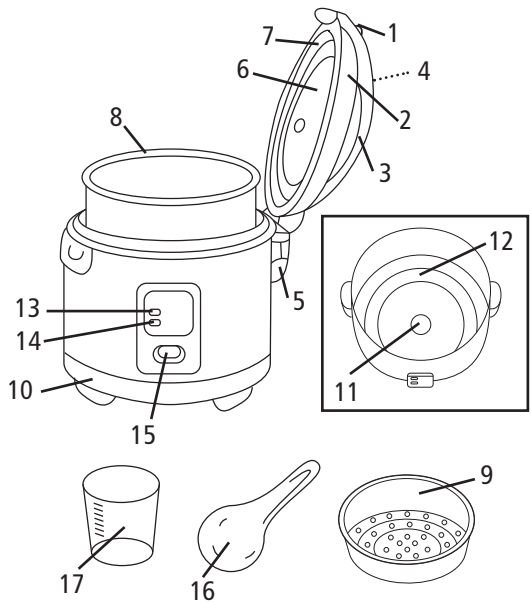
The Salton Rice Cooker provides a simple trouble free method for cooking perfect rice every time. The "Warm" function automatically keeps the rice warm, fluffy and ready to serve for up to 6 hours. The large capacity of the Rice cooker makes it possible to prepare rice economically and deliciously for a family, for a party or for bulk cooking for the freezer.

Many foods may be steamed in the Steamer Basket including meat, fish, poultry, vegetables or even steamed puddings. Steam cooking is quick and easy, but more importantly, it preserves the original flavours and nutritional value.

Your Salton Rice Cooker is a versatile small appliance. Soup, stews and one pot dinners can all be prepared in your Salton Rice Cooker and it keeps food warm until you are ready to serve.

# DESCRIPTION OF PARTS

- 1. Lid Release Button
- 2. Lid
- 3. Lid Handle
- 4. Steam Vent
- 5. Dew Collector
- 6. Inner Lid
- 7. Inner Lid Gasket
- 8. Rice/Cooking Bowl
- 9. Steamer Basket
- 10. Rice Cooker Base
- 11. Heat Sensor
- 12. Heating Plate
- 13. Warm Indicator Light
- 14. Cook Indicator Light
- 15. Switch
- 16. Spatula
- 17. Measuring Cup



# BEFORE FIRST USE

Wash the Rice/Cooking Bowl, Measuring Cup, Steaming Basket and Spatula in warm soapy water. Rinse and dry. **NOTE:** Handle the Rice Bowl carefully. Scratching or denting the Rice Bowl may result in unsatisfactory performance.

## HOW TO COOK RICE

1. Open the Rice Cooker by pressing on the Lid Release Button and lifting the Lid by the Lid Handle.
2. Lift out the Rice Bowl and make sure that the outside of the Bowl is clean and dry and that the Heat Sensor in the center, on the inside of the Base, is clean, dry and cool. Measure rice and cold water and place evenly in Rice Bowl. Many types of rice use 2 measures of liquid to 1 measure of rice but see package directions for correct proportions. Do not exceed rice and water proportions that would make more than 18 cups of cooked rice. **IMPORTANT: NEVER PUT ANY WATER INTO THE RICE COOKER BASE**
3. Place the Rice/Cooking Bowl back in the Rice Cooker Base. Make sure that the Rice/Cooking Bowl is seated correctly by turning the Bowl slightly from side to side.
4. Make sure that the Inner Lid Gasket is in the correct position under the Inner Lid.
5. Close the Lid. You will hear a 'click' when the Lid is closed properly.
6. Plug Power Cord into the Rice Cooker then into a 120 volt AC outlet.
7. Depress the Switch and the red 'Cook' Indicator Light will light up to show that the cooking cycle has started. **NOTE: DO NOT** depress the Switch before placing the Inner Pot containing the ingredients into the Cooker. **DO NOT** block the Steam Vent while Rice Cooker is operating.
8. When the cooking is complete, the red 'Cook' Light will go out and the amber 'Warm' cycle light will light up.
9. Open the Lid and fluff rice with the Spatula as soon as the yellow light comes on. The rice can be served immediately or close the Lid and leave the rice in the Rice Cooker for up to 6 hours to keep warm. **NOTE:** Before removing the Rice/Cooking Bowl from the Rice Cooker, always unplug the power cord from the wall outlet.
10. Any drops of water on the Lid will be collected in the Dew Collector. Empty after each use. See the Care & Cleaning section for removal instructions.
11. Unplug after use.

## FLAVOURED RICE

To flavour rice, the following liquids can be used instead of water.

- Chicken or beef stock
- Orange juice
- Pineapple juice (1/2 juice, 1/2 water)
- Tomato juice (2/3 juice, 1/3 water)
- Milk
- Vegetable soup

You can also flavour the rice by adding the following:

- Mixed herbs
- Saffron – 3 ml (1/4 tsp) per 225g (8 oz.) of rice
- Parmesan cheese
- Sautéed chopped onions

**NOTE:** If ingredients, other than liquids, have been added to the rice, the 'Warm' cycle should be on for no longer than 1 hour. This will keep the flavours fresh.

## HINTS

1. Handle the Rice/Cooking Bowl carefully. Scratching or denting the Rice/Cooking Bowl may result in unsatisfactory performance.
2. There are differing opinions about whether rice should be washed before cooking. Those in favour argue that this washes away the starch content and ensures non-sticky grains. Those against feel valuable soluble vitamins and minerals are lost. Drier, fluffier rice is obtained by pre-washing rice. To pre-wash rice, rinse uncooked rice in Rice Bowl with cold water and drain thoroughly.
3. Brown rice may be cooked using the same instructions as for white rice. (**NOTE:** For best results we suggest washing the brown rice thoroughly before cooking.) It is important to leave the rice in the 'Warm' cycle for a minimum of 30 minutes, as brown rice takes slightly longer to prepare.
4. As a general guide allow 56g (2 oz.) of uncooked rice per person. When cooked, rice will usually double its volume and weight.
5. **DO NOT** lift the Lid more than once during the 'Cook' cycle. This releases an excessive amount of steam, lowers the temperature and affects both the timing and the end result.
6. **DO NOT** switch on without liquid or food in the Inner Pot. If this accidentally happens, the Thermostat will switch the cooker to 'Warm'. You must then unplug from the wall outlet and allow to cool.

7. Ensure that the rice is level in the Rice Bowl so that it cooks evenly and properly.
8. If desired, add a little butter or oil (15 ml/1 tbsp. per cup of rice) at the start of cooking to moisten the grains of rice.
9. Fluff up the rice at least once during the 'Warm' cycle.

## HOW TO USE THE STEAMER BASKET

1. Open the Rice Cooker by pressing the Lid Release Button and lifting the Lid by the Lid Handle.
2. Lift out the Rice/Cooking Bowl and make sure that the outside of the Bowl is clean and dry and that the Heat Sensor in the center, on the inside of the Base, is clean, dry and cool.
3. Place the Rice/Cooking Bowl back in the Rice Cooker Base. Make sure that the Rice/Cooking Bowl is seated correctly by turning the Bowl slightly from side to side.
4. Add water or other liquid to the Rice Bowl. **IMPORTANT: NEVER ADD ANY WATER OR LIQUID TO THE RICE COOKER BASE**
5. Place vegetables, meat, poultry, etc. in the Steaming Basket. Place the Steaming Basket onto the inner rim of the Rice Bowl.
6. Close the Lid. You will hear a 'click' when the Lid is closed properly.
7. Plug cord into the Rice Cooker then into a 120 volt AC outlet.
8. Depress the Switch and the red 'Cook' Indicator Light will light up to show that the cooking cycle has started. **NOTE: DO NOT** plug unit into the wall outlet before placing the Rice Bowl containing the liquid into the Cooker. **DO NOT** block the Steam Vent while unit is operating.
9. Steam until done to taste. The following charts can be used as a guide.

## VEGETABLE COOKING CHART

VEGETABLE	Quantity	WATER ml (cups)	TIME minutes
Asparagus	450g (1 lb.)	250 (1)	10
Bean Sprouts	750ml (3 cups)	250 (1)	5
Broccoli – spears florets	750ml (3 cups) 750ml (3 cups)	375 (1-1/2) 375 (1-1/2)	15 10 – 12
Cabbage – shredded	500ml (2 cups)	250 (1)	10
Carrots – sliced	500ml (2 cups)	250 (1)	10 – 12
Cauliflower – florets	340g (3/4 lb.)	375 (1-1/2)	15
Green, yellow beans	225g (1/2 lb.)	375 (1-1/2)	12
Potatoes, medium size, quartered	950g (2 lbs.)	500 (2)	20 – 22
Spinach	115g (1/4 lb.)	250 (1)	7
Squash, sliced	450g (1 lb.)	250 (1)	10
Summer squash, Zucchini	450g (1 lb.)	250 (1)	10

## MEAT AND FISH STEAMING CHART

	LIQUID ml (cups)	TIME minutes
Beef – 6 mm (1/4") slices	500 (2)	12
Chicken breasts	500 (2)	15 – 20
Salmon 25 mm (1") thick	500 (2)	12
Shrimps	500 (2)	12 – 15



## CARE AND CLEANING

1. Unplug the Rice Cooker from the wall outlet and allow to cool.
2. **NEVER** immerse the Rice Cooker Base in water or any other liquid.  
**NEVER** add any liquid into the Rice Cooker Base.
3. To remove the Dew Collector, grip it securely near the top and slide outward.
4. To remove the Inner Lid, grasp with two hands and pull away from the Lid.
5. The Rice Bowl, Inner Lid, Steaming Basket and Dew Collector may be washed in warm soapy water. Dry. **NOTE:** Never use harsh cleansers or scouring pads that may damage the non-stick finish on the Rice Bowl. Make sure that the small holes in the Inner Lid are clean so steam can escape during cooking.
6. The Rice Cooker Base should be wiped with a soft damp cloth.
7. The Heating Plate should be wiped clean. **NOTE: DO NOT** depress the Heat Sensor in the middle of the Heating Plate.
8. Replace the Inner Lid so that the Inner Lid Gasket is underneath the Inner Lid.
9. Replace the Dew Collector by holding the Rice Cooker steady with one hand and sliding the Dew Collector onto the tabs.

## RECIPES

### CURRIED RICE

2 measures or 375 ml (1-1/2 cups)	long grain rice
15 ml (1 tbsp.)	margarine or butter
15 ml (1 tbsp.)	finely chopped onion
3 – 5 ml (1/2 – 1 tsp.)	curry powder
1.5 ml (1/4 tsp.)	salt
1.5 ml (1/4 tsp.)	pepper
60 ml (1/4 cup)	slivered almonds, toasted*

Cook rice in Rice Cooker. Heat margarine in a 1 litre (quart) saucepan, until melted. Cook onion in margarine, stirring occasionally, until tender. Stir in curry powder, salt and pepper. Stir into cooked rice. Sprinkle with almonds. Serve immediately.

Makes 4 servings.

\*To toast almonds, heat oven to 175°C (350°F). Bake uncovered in ungreased, shallow pan, about 10 minutes, stirring occasionally, until golden brown.

### RICE PILAF

1/2	green pepper, small dice
1/2	red pepper, small dice
1	small onion, diced
3 ml (1/2 tsp)	thyme, dried
1.5 ml (1/4 tsp)	salt
	pepper to taste
15 ml (1 tbsp.)	olive oil
2 measures or 375 ml (1-1/2 cups)	long grain rice
4 measures or 750 ml (3 cups)	chicken broth

Add olive oil to the rice bowl. Switch the Rice Cooker to 'Cook'. Add green and red pepper, onion, thyme, salt and pepper. Cook for 2 – 3 minutes. Add raw rice and stir to mix ingredients. Add chicken broth. Cook as per directions in the 'How to Cook Rice' section. **NOTE:** Do not leave rice on warm cycle longer than 1 hour to keep flavours fresh.

Makes 6 – 8 servings

10

## FRIED RICE

2 measures or 375 ml (1-1/2 cups)	long grain rice
15 ml (1 tbsp.)	vegetable oil
1 small	onion, chopped
1/2	green pepper, chopped
250 ml (1 cup)	sliced water chestnuts, drained
30 ml (2 tbsp.)	soy sauce
4	eggs, beaten

Cook rice in Rice Cooker.

Heat oil in 25 cm (10") skillet until hot. Cook onion and pepper in oil about 3 minutes, stirring occasionally, until onion is tender. Stir in cooked rice, water chestnuts, mushrooms, Soya sauce and eggs. Cook over low heat 5 to 7 minutes, stirring occasionally, until eggs are set.

Makes 5 or 6 servings

## PAELLA

15 ml (1 tbsp.)	butter
2	onions, finely chopped
1 clove	garlic, crushed
125 ml (1/2 cup)	mushrooms, sliced
2	red peppers, diced
2	green peppers, diced
375 ml (1-1/2 cups)	cooked chicken, diced
225 g (1/2 lb.)	shrimps
4-1/4 measures or 750 ml (3 cups)	long grain rice
Pinch	saffron
5 ml (1 tsp.)	salt
750 ml (3 cups)	chicken broth

Heat butter in Rice Cooking Bowl. Add onions and garlic and cook until onions are soft. Add mushrooms and cook 2 minutes longer.

Add all other ingredients. Cook, as directed, until switch goes to Keep Warm cycle. Allow to stay in Keep Warm Cycle for about 15 minutes before serving.

Makes 6 servings

## STEAMED VEGETABLES

500 ml (2 cups)                      broccoli, florets  
2 medium                              zucchini, cut into 2.5 cm (1") pieces  
1    yellow or red pepper, cut into 2.5 cm (1") pieces

Pour 250 ml (1 cup) water into the Rice Bowl. Place vegetables in Steaming Basket and place on Rice Bowl. Cover and steam 10 – 12 minutes or until done to taste.

Serve with or without dressing.

## ORIENTAL CHICKEN AND VEGETABLES

340 g (3/4 lb.)                      boneless, skinless chicken breasts,  
cut into 2.5 cm (1") pieces  
85 ml (1/3 cup)                      sweet-and-sour sauce  
3    green onions, cut into 2.5 cm (1") pieces  
1 medium                              green pepper, cut into 2.5 cm (1") pieces  
100 g (4 oz.)                        fresh Chinese pea pods  
500 ml (2 cups)                      bean sprouts  
60 ml (1/4 cup)                      sweet-and-sour sauce  
30 ml (2 tbsp.)                      sesame seeds, toasted\*

Stir chicken and 85 ml (1/3 cup) sweet-and-sour sauce in a bowl until evenly mixed. Cover and refrigerate 30 minutes.

Measure 500 ml (2 cups) water into Rice Bowl. Place Steamer Basket in Bowl. Drain chicken; arrange in single layer in Basket. Top with onions, pepper and pea pods. Cover and steam 14 minutes or until chicken is no longer pink in center.

Toss chicken mixture, bean sprouts and 60 ml (1/4 cup) sweet-and-sour sauce in serving bowl until evenly coated. Sprinkle with sesame seeds.

Makes 4 servings

\*To toast sesame seeds, heat in ungreased skillet over medium heat about 2 minutes, stirring occasionally, until golden brown.

## LEMON SHRIMP

60 ml (1/4 cup)	Soya sauce
60 ml (1/4 cup)	lemon juice
30 ml (2 tbsp.)	sugar
30 ml (2 tbsp.)	dry white wine
1.5 ml (1/4 tsp.)	ground ginger
675 g (1-1/2 lbs.)	raw medium shrimps, peeled and deveined
125 ml (1/2 cup)	water
10 ml (2 tsp.)	cornstarch
10 ml (2 tsp.)	water

Mix Soya sauce, lemon juice, sugar, wine and ginger in a bowl. Add shrimps. Cover bowl and refrigerate at least 30 minutes.

Measure 500 ml (2 cups) water into Rice Bowl. Place Steamer Basket in Bowl. Drain shrimps, reserving 125 ml (1/2 cup) marinade. Arrange shrimps in single layer in Basket. Cover and steam 12 to 15 minutes or until shrimps are pink.

Mix reserved marinade and 125 ml (1/2 cup) water in 1-quart saucepan. Mix cornstarch and 10 ml (2 tsp.) water; stir into marinade mixture. Heat to boiling over medium heat, stirring constantly, and boil for 1 minute. Serve with shrimps and if desired, hot cooked rice. Garnish with green onion tops if desired.

Makes 4 servings

## CHICKEN SOUP

15 ml (1 tbsp.)	vegetable oil
1	medium onion, cut in half
1	carrot, cut in half
1	celery stalk, cut in half
900 g (2 lbs.)	chicken breasts and/or legs, cut in pieces
5 ml (1 tsp.)	salt
1	bay leaf
3 ml (1/2 tsp.)	dried thyme
	black pepper, to taste
1	carrot, diced
1	celery stalk with leaves, diced
1	onion, diced
30 ml (2 tbsp.)	dried parsley
250 ml (1 cup)	small pasta shells

Add oil to Rice Bowl. Switch the Rice Cooker to 'Cook'. Add chicken pieces and cook until outside has browned. (**NOTE:** Cook in 2 batches if necessary) Add halved onion, carrot, celery stalk, salt, bay leaf and 2 litres/quarts of water. Close cover and cook for approximately 30 minutes. Switch the Rice Cooker to 'Warm' and use tongs to remove chicken from Bowl and set aside until cool enough to handle.

Remove chicken and discard bones. Cut chicken into bite size pieces and set aside. Use a slotted spoon and remove onion, carrot and celery used to make broth. Discard.

Switch to 'Cook' and add diced onion, carrot, celery, parsley and thyme to the broth. Close cover and cook for 3 – 4 minutes. Add chicken and pasta. Cook for 5 minutes with the Cover open. **NOTE: Do not** close the Cover once pasta has been added. Switch the Rice Cooker to 'Warm'. Adjust salt and pepper.

Serve immediately or close Cover and leave on the 'Warm' cycle and soup will remain hot until you are ready to serve. **NOTE: Do not** leave on the 'Warm' cycle for longer than 1 hour or pasta will be mushy.

## TURKEY STEW WITH CORNMEAL DUMPLINGS

500 ml (2 cups)	cooked turkey, cut in bite size pieces
1.2 L (5 cups)	chicken broth
5 ml (1 tsp.)	dried thyme
3 ml (1/2 tsp.)	onion powder
3 ml (1/2 tsp.)	salt
	ground black pepper, to taste
2	carrots, diced
1	celery rib, sliced
2	potatoes, large dice
1	onion, small dice
250 ml (1 cup)	frozen peas
1 can	tomatoes, drained and diced
45 ml (3 tbsp.)	flour
60 ml (1/4 cup)	cold water

### Dumplings:

250 ml (1 cup)	flour
180 ml (3/4 cup)	cornmeal
5 ml (1 tsp.)	salt
8 ml (1-1/2 tsp.)	baking powder
60 ml (1/4 cup)	butter, cold
180 ml (3/4 cup)	milk

Add broth to Rice/Cooking Bowl and switch the Rice Cooker to 'Cook'. Bring broth to a boil and add carrots, potato, onion, celery, thyme, onion powder and salt. Cook for 10 – 15 minutes or until vegetables are tender. Add the turkey, peas and tomatoes. Switch the rice cooker to the 'Warm' cycle, close cover and heat for 10 – 15 minutes.

Prepare dumplings by combining flour, cornmeal, baking powder and salt. Cut in butter with a pastry cutter or pulse in a food processor. Add milk to make a thick batter. If the mixture is too dry, add 15 – 30 ml (1 – 2 tbsp. milk) half at a time.

Combine 45 ml (3 tbsp.) flour and 60 ml (4 tbsp.) water in a small bowl and mix thoroughly. Add to stew and stir well. Use a tablespoon and drop dumplings onto stew. 'Cook' for 10 minutes then switch the Rice Cooker to 'Warm' and let simmer for 10 minutes longer until dumplings are cooked through.

A short supply cord is provided to reduce the hazards of becoming entangled in or tripping over a long cord. Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be a grounded 3-wire cord. The extension 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.

## **LIMITED WARRANTY**

Salton Canada warrants that this appliance shall be free from defects in material and workmanship for a period of one year from the date of purchase. During this 'in-warranty' period, defective products will be repaired or replaced at the discretion of the retailer and/or Salton Canada. This warranty covers normal domestic usage and does not cover damage which occurs in shipment or failure which results from alteration, accident, misuse, abuse, glass breakage, neglect, commercial use or improper maintenance.

A defective product should be returned to the original place of purchase within the retailer's stipulated return/exchange period\*. If you are unable to have a defective product replaced under warranty by the retailer, please check our website at "www.salton.com" for the service centre nearest you. You may also contact us for assistance by mail, e-mail, fax or telephone as listed below.

To ensure prompt 'in-warranty' service securely package and return the product to us prepaid. Be sure to include the original proof of purchase and a description of the defect along with your address and postal code.

For repairs not covered by the warranty, please contact us for assistance.

## **SALTON CANADA**

Customer Service Department  
81A Brunswick,  
Dollard-des-Ormeaux,  
Quebec, Canada H9B 2J5  
website: [www.salton.com](http://www.salton.com)  
E-mail: [service@salton.com](mailto:service@salton.com)  
Fax: 514-685-8300  
Tel: 514-685-3660 Ext.226

\* Return/exchange policies at each retailer vary and may differ from the SALTON Canada 1 year limited warranty period.



## Free Manuals Download Website

<http://myh66.com>

<http://usermanuals.us>

<http://www.somanuals.com>

<http://www.4manuals.cc>

<http://www.manual-lib.com>

<http://www.404manual.com>

<http://www.luxmanual.com>

<http://aubethermostatmanual.com>

Golf course search by state

<http://golfingnear.com>

Email search by domain

<http://emailbydomain.com>

Auto manuals search

<http://auto.somanuals.com>

TV manuals search

<http://tv.somanuals.com>