

IMPORTANT NOTICE

Please read operating instructions before using this product. Please keep original box and packing materials in the event that service is required.

For questions or concerns please contact customer service at:

Synergy Housewares, LLC.

Toll-free: 866-444-4033

Hours: M-F 9:00am-5:00pm EST

Website: warranty.synergyhousewares.com

Printed in China

Model SWPDRCLC03

WOLFGANG PUCK

USE AND CARE

LOW-CARB RICE COOKER



Actual product may differ slightly from images in this manual
Wolfgang Puck is a trademark of Wolfgang Puck Worldwide

Model SWPDRCLC03

IMPORTANT SAFEGUARDS

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

- 1 Read all instructions carefully.
- 2 Do not touch hot surfaces. Use handles only.
- 3 To protect against risk of electric shock, do not immerse appliance, cord, or plug 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 is dropped or damaged in any manner. Return the appliance to an authorized service facility for examination, repair, or electrical or mechanical adjustment.
- 7 Do not place on or near a hot gas or electric burner, or in a heated oven.
- 8 The use of accessory attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury.
- 9 Do not use outdoors.
- 10 Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
- 11 Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 12 Do not use this appliance for other than intended use.
- 13 Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, press the Start Button to turn the unit off, then unplug from the wall outlet. Always hold the plug, never pull the cord.
- 14 To reduce the risk of shock, cook only in removable container.
- 15 To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.
- 16 The Lid becomes hot when in use. DO NOT touch the Lid with your hand, and do not place your face or hand directly over the steam coming from the rice cooker.
- 17 Clean the Rice Cooker after each use (see Care & Cleaning section of this manual).
- 18 Always keep the outside bottom of the Inner Pot and the heating plate clean and dry. Any foreign matter between them will cause the unit to malfunction or smoke.

- 19 Do not fill the Inner Pot above the 3-cup marking.
- 20 DO NOT cover the Lid with a cloth or any other object. The Lid may deform or change color, and may cause damage to the Rice Cooker.

SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

Additional Safety Information

Polarized Plug

This appliance has a polarized plug (one prong is wider than the other). To reduce the risk of electric shock, this plug will fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way. **Do not attempt to defeat this safety feature by modifying the plug in any way.**

Short Power Cord

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. An extension cord may be used with care; however, be sure the marked electrical rating is at least as great as the electrical rating of this appliance. The extension cord should be positioned such that it does not drape over the counter or table top where it can be pulled on by children or tripped over. The electrical rating of this appliance is listed on the bottom panel of the unit.

Before Your First Use

Carefully unpack the Rice Cooker and remove all packaging materials. Wash all parts according to the Care & Cleaning instructions on page 14 of this manual.

Warning: Do not immerse the Housing or Power Cord in water or any other liquid. Reassemble the unit after cleaning.



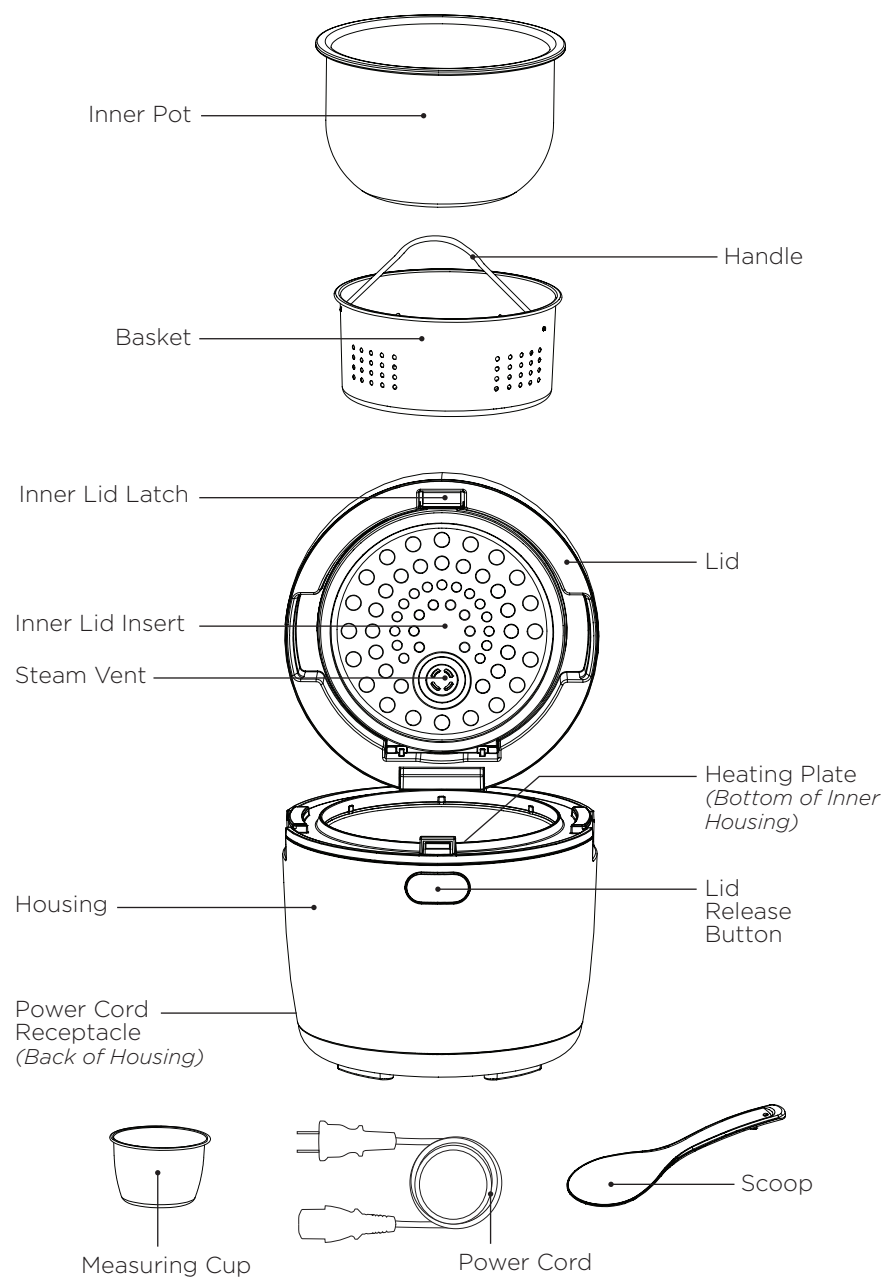
In the beginning, there was Wolfgang Puck. There were cooks and there were kitchens and there were people eating food, but the world had never seen anything like Spago—with its California cuisine, its casual elegance, and its chef whose genuine warmth and love of craft redefined the dining experience. And they came—from LA and from everywhere—to experience the future. Wolfgang Puck shaped the modern culinary landscape: he was the first celebrity chef, the inventor of fusion cuisine, the first in farm-to-table. His work is inspired by California living, and an insistence on only the freshest ingredients. From

his legendary fine dining icons, his entrepreneurial spirit has built an empire—from dining, to catering, to products for the home—touching the lives of millions around the globe. Today, as always, Chef Puck is earnestly, restlessly, tirelessly at work behind the scenes inventing what's next. He is driven by a genuine love of his craft, a passion for what's possible, and its potential to change the world.

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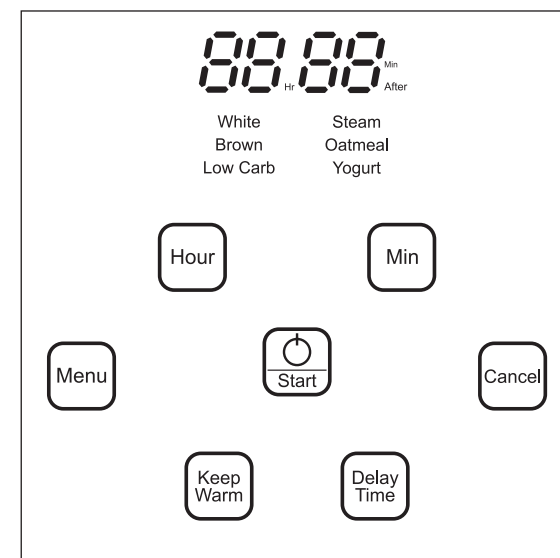
Know Your Rice Cooker



Actual product may differ slightly from images in this manual

Know Your Rice Cooker (Cont.)

Digital Display



Menu

Press to cycle through the six functions: White, Brown, Low Carb, Steam, Oatmeal and Yogurt.

Start

Turns Rice Cooker on or initiates the selected function.

Cancel

Press and hold for approximately 5 seconds to manually cancel current function.

Keep Warm

Keeps food warm for up to 12 hours.

Delay Time

Delays the start of a selected cooking cycle from 30 minutes up to 12 hours. You can delay the start time for the following functions: White, Brown, Low Carb, Oatmeal

Hour

Press to adjust cooking time in 1-hour increments.

Press to adjust Delay Timer in 1-hour increments up to 12 hours.

Min

Press to adjust cooking time in smaller increments.

Press to adjust Delay Timer in 10-minute increments.

Using Your Rice Cooker to Cook Rice Using White and Brown Function

Note: All references for amount of cups throughout this manual are based on the Measuring Cup included with your Rice Cooker. One full cup of the included Measuring Cup is equal to 3/4 of a standard U.S. cup measure.

As a general rule, the amount of raw rice used with the included Measuring Cup will yield double the amount of cooked rice. The maximum amount of rice that can be made using the White function is 3 cups of raw rice. The maximum amount of rice that can be made using the Brown function is 2 cups of raw rice.

Do not use the Basket with the White or Brown function.

- 1 Place Rice Cooker on a flat, level surface.
- 2 Place the Inner Pot into the Rice Cooker.
- 3 **Using the measuring cup provided**, place a minimum of 0.5 cup up to a maximum of 3 cups of rinsed raw rice into the Inner Pot.

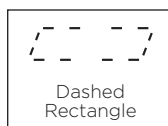
If using 1 cup of raw rice, add water to the respective 1 cup White Rice or 1 cup Brown Rice line marking inside the Inner Pot. Use the same ratio for all other markings in the Inner Pot.

- 4 Close the Lid then plug Rice Cooker into wall outlet. The Start Button will illuminate indicating the Rice Cooker is in standby mode.
- 5 Press the Start Button, the Digital Display will illuminate additional functions.

Note: If no other button is pressed within 10 seconds of pressing the Start Button, the Rice Cooker will revert back to standby mode.

- 6 Press the Menu Button until either "White" or "Brown" is blinking.

- 7 Press the Start Button to begin the cooking process. The Digital Display will illuminate the selected function and a dashed rectangle pattern will appear, indicating cooking process has started.



Note: To cancel the cooking function, press and hold the Cancel Button for approximately 5 seconds until you hear a beep and the dashed rectangle turns off.

- 8 When cooking is complete, the Rice Cooker will beep and switch to Keep Warm.
- 9 To turn the Rice Cooker off, press and hold the Start Button for approximately 5 seconds then unplug from wall outlet.
- 10 Once completely cooled, follow the Care & Cleaning instructions on page 14.

Using Your Rice Cooker to Cook Low-Carb White Rice

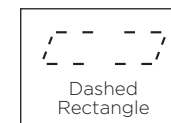
Note: All references for amount of cups throughout this manual are based on the Measuring Cup included with your Rice Cooker. One full cup of the included Measuring Cup is equal to 3/4 of a standard U.S. cup measure.

As a general rule, 1 cup of raw rice using the included Measuring Cup equals 2 cups of cooked rice. The maximum amount of Low-Carb white rice that can be made in this Rice Cooker is 1 cup of raw rice.

- 1 Place Rice Cooker on a flat, level surface.
- 2 Place the Inner Pot and Basket into the Rice Cooker.
- 3 **Using the Measuring Cup provided**, add rinsed raw rice to the Basket.
 - a If using 0.5 cup of raw rice, add water to the Basket up to the 0.5 cup line marking inside the Basket.
 - b If using 1 cup of raw rice, add water to the Basket up to the 1 cup line marking inside the Basket.
- 4 Close the Lid then plug Rice Cooker into wall outlet. The Start Button will illuminate indicating the Rice Cooker is in standby mode.
- 5 Press the Start Button, the Digital Display will illuminate additional functions.

Note: If no other button is pressed within 10 seconds of pressing the Start Button, the Rice Cooker will revert back to standby mode.

- 6 Press the Menu Button until "Low Carb" is blinking.
- 7 Press the Start Button to begin the cooking process. The Digital Display will illuminate "Low Carb" and a dashed rectangle pattern will appear, indicating cooking process has started.



Note: To cancel the cooking function, press and hold the Cancel Button for approximately 5 seconds until you hear a beep and the dashed rectangle turns off.

- 8 When cooking is complete, the Rice Cooker will beep and switch to Keep Warm.
- 9 To turn the Rice Cooker off, press and hold the Start Button for approximately 5 seconds then unplug from wall outlet.
- 10 Once completely cooled, follow the Care & Cleaning instructions on page 14.

Using the Steam Function

- 1 Place Rice Cooker on a flat, level surface.
- 2 Place the Inner Pot into the Rice Cooker then pour 1 cup of water into the Inner Pot.
- 3 Add desired foods to Basket then place Basket into the Inner Pot inside the Rice Cooker.

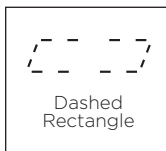
Note: Do not fill Basket past the rim of the Basket.

- 4 Close the Lid then plug Rice Cooker into wall outlet. The Start Button will illuminate indicating the Rice Cooker is in standby mode.
- 5 Press the Start Button, the Digital Display will illuminate additional functions.

Note: If no other button is pressed within 10 seconds of pressing the Start Button, the Rice Cooker will revert back to standby mode.

- 6 Press the Menu Button until "Steam" is blinking. Default steam time is 10 minutes. If desired, use the Hour Button and Min Button to adjust steam time from 5 minutes up to 1 hour.

- 7 Press the Start Button to begin the cooking process. The Digital Display will illuminate "Steam" and a dashed rectangle pattern will appear, indicating cooking process has started.



Note: The timer on the Digital Display will begin counting down once the Rice Cooker beeps, which indicates that the water is boiling.

To cancel the cooking function, press and hold the Cancel Button for approximately 5 seconds until you hear a beep and the dashed rectangle turns off.

- 8 When cooking is complete, the Rice Cooker will beep and switch to Keep Warm.
- 9 To turn the Rice Cooker off, press and hold the Start Button for approximately 5 seconds then unplug from wall outlet.
- 10 Once completely cooled, follow the Care & Cleaning instructions on page 14.

Using the Oatmeal Function

Note: All references for amount of cups throughout this manual are based on the Measuring Cup included with your Rice Cooker. One full cup of the included Measuring Cup is equal to 3/4 of a standard U.S. cup measure.

The maximum amount of oatmeal that can be made using the Oatmeal function is 1 1/2 cups of raw oatmeal.

- 1 Place Rice Cooker on a flat, level surface.
- 2 Place the Inner Pot into the Rice Cooker.
- 3 **Using the measuring cup provided,** place a minimum of 1/4 cup up to a maximum of 1 1/2 cups of raw oatmeal into the Inner Pot.

If using 1 cup of raw oatmeal, add 2 cups of water to the Inner Pot. Use the same 1:2 ratio for other amounts of oatmeal.

- 4 Close the Lid then plug Rice Cooker into wall outlet. The Start Button will illuminate indicating the Rice Cooker is in standby mode.

Note: Some types of oatmeal have a tendency to boil over. To prevent boil over, cook with the Lid open.

- 5 Press the Start Button, the Digital Display will illuminate additional functions.

Note: If no other button is pressed within 10 seconds of pressing the Start Button, the Rice Cooker will revert back to standby mode.

- 6 Press the Menu Button until "Oatmeal" is blinking. Default cooking time is 10 minutes. If desired, use the Hour Button and Min Button to adjust cooking time from 10 minutes up to 1 hour.

- 7 Press the Start Button to begin the cooking process. The Digital Display will show remaining cooking time until the end of the cooking cycle.

Note: To cancel the cooking function, press and hold the Cancel Button for approximately 5 seconds until you hear a beep.

- 8 When cooking is complete, the Rice Cooker will beep and switch to Keep Warm.
- 9 To turn the Rice Cooker off, press and hold the Start Button for approximately 5 seconds then unplug from wall outlet.
- 10 Once completely cooled, follow the Care & Cleaning instructions on page 14.

Using the Yogurt Function

- 1 Place Rice Cooker on a flat, level surface in an area where it will not be disturbed during the fermenting process.
- 2 Place the Inner Pot into the Rice Cooker.
- 3 Using a deep pot or double boiler on your stovetop, heat 24 ounces of milk until it reaches 180°F on a thermometer. Remove from heat and let cool to 110°F. You can speed up the cooling process by transferring the milk to a cool saucepan then placing it in cool water or an ice bath.

Note: Different milks yield different textures.

- 4 Once milk has cooled to 110°F, transfer the milk to the Inner Pot inside the Rice Cooker. Stir 2 ounces of plain yogurt with active cultures (probiotics) into the milk until dissolved.

Note: You can use store-bought yogurt or yogurt from a previous batch of plain yogurt made using the Yogurt function of your Rice Cooker. Allow yogurt to reach room temperature before adding to the milk.

- 5 Close the Lid then plug Rice Cooker into wall outlet. The Start Button will illuminate indicating the Rice Cooker is in standby mode.
- 6 Press the Start Button, the Digital Display will illuminate additional functions.

Note: If no other button is pressed within 10 seconds of pressing the Start Button, the Rice Cooker will revert back to standby mode.

- 7 Press the Menu Button until "Yogurt" is blinking. Default fermenting time is 8 hours. If desired, use the Hour Button and Min Button to adjust fermenting time from 6 hours up to 12 hours (longer cooking times yield a firmer, tarter yogurt).
- 8 Press the Start Button to begin the fermenting process. The Digital Display will show remaining fermenting time until the end of the cycle.
Note: To cancel the cooking function, press and hold the Cancel Button for approximately 5 seconds until you hear a beep.
- 9 To turn the Rice Cooker off, press and hold the Start Button for approximately 5 seconds then unplug from wall outlet.
- 10 Once completely cooled, follow the Care & Cleaning instructions on page 14.

Using the Keep Warm Function

After each cooking cycle is finished, the Rice Cooker will beep and automatically switch to Keep Warm for up to 12 hours. To keep foods at ready-to-serve temperatures, you can also manually set the Rice Cooker to Keep Warm.

- 1 Add food to keep warm to the Inner Pot inside the Rice Cooker. Close the Lid then plug Rice Cooker into wall outlet. The Start Button will illuminate indicating the Rice Cooker is in standby mode.
- 2 Press the Start Button, the Digital Display will illuminate additional functions.

Note: If no other button is pressed within 10 seconds of pressing the Start Button, the Rice Cooker will revert back to standby mode.

- 3 Press the Keep Warm Button. A timer is displayed which indicates the Keep Warm function has started. The timer will count up from zero to 12 hours. Food should not be kept in Keep Warm for more than 12 hours.

Note: To cancel the Keep Warm function, press and hold the Cancel Button for approximately 5 seconds until you hear a beep.

Delay Timer

You can delay the start time for the following functions: White, Brown, Low Carb, Oatmeal.

- 1 Plug Rice Cooker into wall outlet. The Start Button will illuminate indicating the Rice Cooker is in standby mode.
- 2 Press the Start Button, the Digital Display will illuminate additional functions.
Note: If no other buttons are pressed within 10 seconds of pressing the Start Button, the Rice Cooker will resume to standby mode.
- 3 Press the Menu Button repeatedly until desired function is blinking then press the Delay Time Button. "Delay" and the default delay time of 30 minutes will appear on the Digital Display.
- 4 You can adjust the delay time by pressing the Hour Button (in 1-hour increments) and Min Button (in 10-minute increments). The delay range is from 30 minutes to 12 hours.
- 5 Press the Start Button to start the delay timer. When the timer reaches zero, the selected cooking cycle will begin.

Note: To cancel the delay timer and selected function manually, press and hold the Cancel Button for approximately 5 seconds until you hear a beep.

Power Loss Memory

Your Rice Cooker is equipped with a memory feature should a power loss occur. The Rice Cooker will remember when in the cooking cycle the power loss occurred and automatically continue where it left off as long as power is restored within 2 hours.

Helpful Hints

- When rice is milled, some bran and residues adhere to the surface of the rice. You can remove these residues to achieve a fluffier rice by first rinsing it in cold water. Run your hand or the Scoop through the soaked rice then drain the water off. Repeat until the water is no longer cloudy.
- If you live in an area of high altitude, you might need to increase cooking times and/or adjust liquid ingredients as needed. You can adjust the cooking time for certain functions using the Hour Button and Min Button.
- When using the Steam function, ensure that there's enough water in the Inner Pot to allow steam to form. Do not allow to boil dry, add water if necessary.
- When steaming, do not overcrowd the Basket as it will prevent foods from steaming evenly. Cut foods into smaller pieces to better fit the Basket if needed.
- Do not cover the Steam Vent (Figure 1) on the Lid while cooking.
- You can use other flavorful liquids such as vegetable or chicken stock instead of water. Simply substitute for the same amount.
- You can change the taste of the rice by adding a teaspoon of your favorite herb or even garlic powder. Some good choices are thyme, curry powder, chile powder or oregano.
- You can cook other grains besides rice such as quinoa, spelt, farro or lentils using the White function. Follow the package instructions of the grain-to-liquid ratio but do not exceed 1 cup of grain.

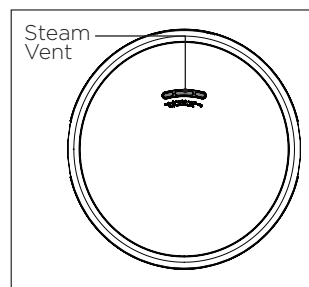


Figure 1

Care & Cleaning

Note: Always unplug and let Rice Cooker cool completely before cleaning.

Clean Rice Cooker after every use. Dry completely before storing.

Housing, Lid and Power Cord

Never immerse these parts in water or any other liquid. Only wipe these parts using a damp cloth then dry thoroughly.

Inner Pot, Basket, Measuring Cup, Scoop

Wash in warm, soapy water using a sponge or cleaning cloth. Rinse and dry thoroughly.

To avoid damaging the nonstick surface of the Inner Pot, only use the Scoop or other nylon or wooden utensils. Do not use metal utensils.

Do not use harsh, abrasive cleaners, scouring pads or steel wool on any part of the Rice Cooker.

Inner Pot, Basket, Measuring Cup and Scoop are top rack dishwasher safe, however handwashing is recommended as discoloration may occur.

Care & Cleaning (Cont.)

Inner Lid Insert (Figure 2)

To remove the Inner Lid Insert for Cleaning:

- 1 Push up and hold the Inner Lid Latch while gently pulling the Rubber Gasket towards you until the Inner Lid Insert unlatches from the Lid.

Note: Do not pull the Rubber Gasket with force to prevent damage.

- 2 Wash both sides of the Inner Lid Insert in warm, soapy water using a sponge or cleaning cloth. Rinse and dry thoroughly.

- 3 To replace it, insert the Inner Lid Insert at an angle so that the bottom sits in the Receptacle.

- 4 Push in the top of the Inner Lid Insert until the Inner Lid Latch secures it in place (you will hear a click).

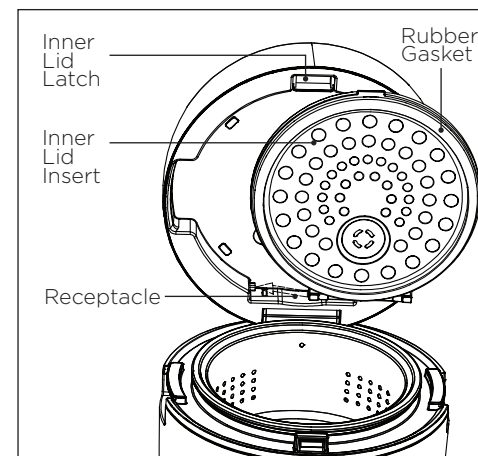


Figure 2

Steam Vent (Figure 3)

To remove the Steam Vent for Cleaning:

- 1 Remove the Inner Lid Insert by following step 1 and 2 above.

To remove the Steam Vent from the Lid, squeeze both Tabs simultaneously then pull the Steam Vent out of the Lid.

- 2 The Steam Vent has two parts. Disassemble the Steam Vent by carefully unlatching the top half then carefully pulling the Steam Vent apart for cleaning.

Note: Do not use force when disassembling to prevent the latches holding the Steam Vent together from breaking off.

- 3 Wash in warm, soapy water using a sponge or cleaning cloth. Rinse and dry thoroughly. Reassemble the Steam Vent then use both thumbs to snap it back into the Lid until you hear a click.

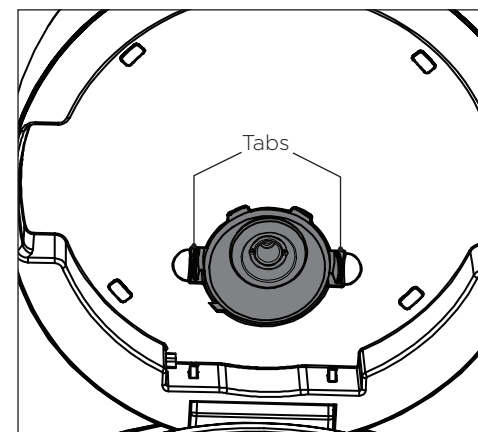


Figure 3

Recipes

Low-Carb White Rice

Makes about 2 cups

INGREDIENTS

3/4 cup white rice such as Basmati, long grain, medium grain or short grain
3 cups water

METHOD

- 1 Place the Inner Pot and Basket into the Rice Cooker then add the rice to the Basket.
- 2 Pour the water evenly over the rice then close the lid.
- 3 Press the Start Button then press the Menu Button repeatedly until "Low Carb" is blinking.
- 4 Press the Start Button to begin the cooking process.
- 5 Rice will be done in approximately 40 minutes.
- 6 When cooking cycle is complete and Rice Cooker beeps, remove the rice and serve as desired. Discard the starchy water left in the Inner Pot.

Brown Rice

Makes about 2 cups

INGREDIENTS

1 cup brown rice, basmati, long, medium or short grain
2 cups + 2 tablespoons water

METHOD

- 1 Place the Inner Pot into the Rice Cooker then add the rice.
- 2 Pour the water evenly over the rice then close the lid.
- 3 Press the Start Button then press the Menu Button repeatedly until "Brown" is blinking.
- 4 Press the Start Button to begin the cooking process.
- 5 When cooking cycle is complete and Rice cooker beeps, remove and serve as desired.

Overnight Old-Fashioned Oatmeal

Makes 2-3 servings

INGREDIENTS

1 cup rolled oats
2 cups water
A pinch of salt (optional)

METHOD

- 1 Place the Inner Pot into the Rice Cooker, add all ingredients then close lid.
- 2 Press the Start Button then press the Menu Button repeatedly until "Oatmeal" is blinking.
- 3 Press the Delay Time Button and adjust the delay time as desired using the Min Button and Hour Button.
- 4 Press the Start Button to begin the cooking process. Some types of oatmeal have a tendency to boil over. To prevent boil over, cook with the lid open.
- 5 When cooking cycle is complete and Rice Cooker beeps, stir thoroughly and serve as desired.

Steam-Cooked Hard-Boiled Eggs

Makes 1-4 eggs

INGREDIENTS

1 1/2 cups water
1,2,3 or 4 large eggs, cold

METHOD

- 1 Place the Inner Pot into the Rice Cooker, add the water and Basket then close lid.
- 2 Press the Start Button then press the Menu Button repeatedly until "Steam" is blinking.
- 3 Repeatedly press the Min Button to increase time to 14 minutes then press the Start Button.
- 4 After approximately 12 minutes, the Rice Cooker will beep indicating that the water inside is boiling (Note: The timer on the Digital Display will begin counting down after Rice Cooker beeps).
- 5 Add the eggs to the Basket then close lid.
- 6 When cooking cycle is complete and Rice Cooker beeps, remove eggs then run under cold water.
- 7 Crack eggshells all over by tapping and rolling on the counter then peel and chill until ready to eat.

Quinoa Power Bowl

Makes 4 servings

INGREDIENTS

3/4 cup quinoa
1 cup water
1 1/2 teaspoons vegetable bouillon base
2 tablespoons olive oil
1/2 small yellow onion, diced
1 teaspoon fresh lemon juice
2 tablespoons sliced almonds, toasted
2 tablespoons raisins

METHOD

- 1 Place the Inner Pot into the Rice Cooker, add all ingredients then close lid.
- 2 Press the Start Button then press the Menu Button ("White" should be blinking).
- 3 Press the Start Button to begin the cooking process.
- 4 When cooking cycle is complete and Rice Cooker beeps, fluff with a fork and serve as desired.

Easy Pepperoni Pasta

Makes 2-3 servings

INGREDIENTS

1 1/2 cups dry pasta (like penne or ziti)
2 cups vegetable or chicken stock
1 tablespoon olive oil
Kosher salt and fresh pepper to taste
1/3 cup pepperoni slices
1 cup jarred pasta sauce
1/4 cup Parmesan or mozzarella cheese, shredded

METHOD

- 1 Place the Inner Pot into the Rice Cooker.
- 2 Add pasta, stock, oil, salt and pepper then close lid.
- 3 Press the Start Button then press the Menu Button ("White" should be blinking).
- 4 Press the Start Button to begin the cooking process.
- 5 Stir pasta occasionally during the cooking cycle.
- 6 When cooking cycle is complete and Rice Cooker beeps, stir in remaining ingredients until cheese is melted then serve as desired.

Mac & Cheese

Makes 2-4 servings

INGREDIENTS

1 1/2 cups elbow macaroni, dry
1 1/2 cups water
2 teaspoons vegetable or chicken bouillon base
1 cup heavy cream or half & half
1/2 cup Cheddar cheese, shredded
1/2 cup mozzarella cheese, shredded
2 tablespoons Parmesan cheese, shredded

METHOD

- 1 Place the Inner Pot into the Rice Cooker, add noodles, water, bouillon base, cream or half & half then close lid.
- 2 Press the Start Button then press the Menu Button ("White" should be blinking).
- 3 Press the Start Button to begin the cooking process.
- 4 Stir occasionally during the cooking cycle.
- 5 When cooking cycle is complete and Rice Cooker beeps, stir in remaining ingredients until cheeses are melted and serve as desired.

Easy BBQ Chicken Breasts

Makes 2 servings

INGREDIENTS

2 teaspoons vegetable oil
1/2 cup bottled BBQ sauce
1/4 cup water
Kosher salt and fresh pepper to taste
2 boneless, skinless chicken breasts

METHOD

- 1 Place the Inner Pot into the Rice Cooker, add all ingredients then close lid.
- 2 Press the Start Button then press the Menu Button ("White" should be blinking).
- 3 Press the Start Button to begin the cooking process.
- 4 Stir after 20 minutes.
- 5 When cooking cycle is complete and Rice Cooker beeps, remove and serve hot.

Homemade Natural Yogurt

Makes 3 1/4 cups

INGREDIENTS

3 cups whole milk or other desired milk
1/4 cup whole, natural yogurt with live cultures

METHOD

- 1 Place the Inner Pot into the Rice Cooker.
- 2 Using a deep pot on your stovetop or a microwave, heat milk until it reaches 180°F on a thermometer (or just below simmer).
- 3 Remove from heat and let cool to 110°F. You can speed up the cooling process by transferring the milk to a cool saucepan then placing it in cool water or an ice bath.
- 4 Whisk the yogurt into the milk until dissolved then pour into the Inner Pot inside the Rice cooker; close lid.
- 5 Press the Start Button then press the Menu Button repeatedly until "Yogurt" is blinking. Default fermenting time is 8 hours. If desired, use the Hour Button and Min Button to adjust fermenting time from 6 hours up to 12 hours (longer cooking times yield a firmer, tarter yogurt).
- 6 Press the Start Button to begin the fermenting process. Do not disturb the Rice Cooker while yogurt is fermenting.
- 7 When cooking cycle is complete, remove and serve warm or chilled.

Notes

Limited Warranty

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt with date of purchase and item is also an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

To obtain service under the terms of this warranty, call Toll Free (866) 444-4033.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND CANADA AND DOES NOT COVER:

- Damages from improper installation.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than an authorized dealer or service center.

This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state (province) to state (province).

Proof of purchase required to validate the warranty.

Shipping and handling charges may apply.