



RICE COOKER  
WITH SAUTÉ FUNCTION

**Owner's Guide**

Read and Keep These Instructions

# IMPORTANT SAFEGUARDS

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

1. **READ ALL INSTRUCTIONS BEFORE USING.**
2. Do not touch hot surfaces. Use handles or knobs. Use pot holders when removing cover or handling hot containers. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plug, or heating 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. Allow to cool before putting on or taking off parts, and 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 Jarden Customer Service (see warranty) for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch heated 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 oil or other hot liquids.
12. To disconnect, remove plug from wall outlet.

# SAVE THESE INSTRUCTIONS

13. Do not use this appliance for anything other than intended use.
14. To reduce the risk of electrical shock, cook only in removable pot.
15. Do not pour liquid into Heating Unit.

## **THIS UNIT IS INTENDED FOR HOUSEHOLD USE ONLY**

This appliance is for HOUSEHOLD USE ONLY. No user-serviceable parts inside. Power Unit never needs lubrication. Do not attempt to service this product. A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

**DO NOT ATTEMPT TO DEFEAT THIS SAFETY FEATURE.**

## **EXTENSION CORD USE**

A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if care is exercised in its use. If an extension cord is used the marked electrical rating of the extension cord should be at least as great as the electrical rating of the Rice Cooker. The cord should be arranged so that it will not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally.

Do not immerse base in water or other liquids.

**NO LIABILITY CAN BE ACCEPTED FOR ANY DAMAGE CAUSED BY NON-COMPLIANCE WITH THESE INSTRUCTIONS OR ANY OTHER IMPROPER USE OR MISHANDLING.**



### **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 into 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. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet.

## **ADDITIONAL IMPORTANT SAFEGUARDS**

- **CAUTION:** this appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent risk of burns, fires or other damage to persons or property.
- All users of this appliance must read and understand this owner's manual before operating or cleaning this appliance.
- The cord of this appliance should be plugged into a 120 volt AC electrical outlet only.
- 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.
- Do not leave appliance unattended during use.
- This appliance generates steam. Do not operate uncovered.

# ADDITIONAL IMPORTANT SAFEGUARDS

- 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 lid if cracked or chipped.
- This appliance is for household use only.
- Unplug the rice cooker when not in use.
- Use the rice cooker on a hard, flat surface. Do not place near heat, an open flame or on a soft surface (such as carpeting). Avoid placing it where it may tip over during use. Dropping the rice cooker may cause it to malfunction.
- Avoid electrical shock by unplugging appliance before washing or adding water.
- To avoid burns, stay clear of the steam vent during cooking. Also, allow the rice cooker to cool completely before touching or cleaning the lid, inner pot or heating unit.
- Never use the inner pot on a gas or electric cooktop or an open flame.
- Do not leave the paddle or measuring cup in the inner pot while unit is on and in use.
- Please use measuring cup that was provided in the rice cooker. A standard measuring cup should not be used.

# KNOW YOUR RICE COOKER



(See Fig. 1)

- |                            |                              |
|----------------------------|------------------------------|
| A. Glass Lid               | G. On-Switch Cook Button     |
| B. Heating Body            | H. Power Cord                |
| C. Keep Warm Light (green) | I. Handle                    |
| D. Cook Light (amber)      | J. Inner Pot                 |
| E. Sauté Light (red)       | K. Measuring Cup (not shown) |
| F. Sauté On/Off Button     | L. Paddle (not shown)        |

## BEFORE USING YOUR CROCK-POT® RICE COOKER

Clean the Glass Lid, Inner Pot, Paddle and Measuring Cup according to the user maintenance instructions.

# USING YOUR CROCK-POT® RICE COOKER

Your Multi-Use Rice Cooker includes a convenient and useful Sauté Function, which allows you to sauté/brown onions, garlic and/or other ingredients in oil prior to cooking.

You can choose to cook rice or other meals directly without the need to sauté, but this added feature gives you greater versatility in the preparation of your favorite recipes.

## SAUTÉ FUNCTION

This function was designed to give you control when sautéing/browning and needs to be controlled manually as follows:

1. Remove lid and place food inside pot.
2. Connect power cord to an electrical outlet and press the Sauté On/Off Button “⏻” once to active function.
3. The Multi-Use Rice Cooker will heat up the Inner Pot and sauté the food inside.
4. This function requires close supervision and needs to be controlled manually. When browning is done, turn off this function by pressing the Sauté On/Off Button “⏻” once.

**IMPORTANT:** Before cooking rice, you must manually turn off the Sauté function.

**NOTE:** Do not use a metal spoon to stir the food inside the inner pot since that might damage the non-stick coating, which could affect the unit performance in the long term.

# USING YOUR CROCK-POT® RICE COOKER (CONT.)

## **AUTOMATIC COOK FUNCTION**

If you would like to sauté/brown prior to cooking rice or other ingredients, please refer to the Sauté Function section. Once you are done browning your ingredients, follow the instructions below.

You may also use the Automatic Cook Function without browning any ingredients by simply following these instructions.

1. Make sure appliance is unplugged.
2. Measure raw rice for desired amount with the Measuring Cup (5.41 oz/160 mL) provided.
3. One cup of the uncooked rice will make about two cups of cooked rice. Maximum of 10 cups (61 oz/1.8 L) uncooked rice for model CKCPRC6039-033. Add rice to Inner Pot.
4. By using the Measuring Cup, add proper amount of water to the rice inside the Inner Pot (for every cup [5.41 oz/160 mL] of raw rice, add 1-½ cups of water).  
**NOTE:** You may need to adjust the quantity of water depending on the kind of rice you are cooking and how moist you prefer it. For stickier rice, add slightly more water. For fluffier rice, use slightly less water. If you are cooking brown rice, add more water. You may also need to adjust the water quantity by adding more water if you are using the rice cooker at a high altitude.
5. Set the Inner Pot into the Rice Cooker. Make sure that the Inner Pot sits directly in contact with the heating



# USING YOUR CROCK-POT® RICE COOKER (CONT.)

plate by turning it slightly from right to left until it is seated properly. Cover with Lid. **WHEN USING THE AUTOMATIC COOK MODE DO NOT OPERATE UNIT UNCOVERED. STEAM IS GENERATED DURING USE. LID IS HOT, USE POTHOLDER.**

6. Plug the Power Cord into an electrical outlet. Activate the Rice Cooker on by pushing down the On-Switch Cook Button down. Make sure the Cook Light (amber) is on.  
**IMPORTANT:** If you use the sauté/brown function, you must manually turn off the sauté/brown function before cooking rice.
7. After 15 minutes mix the rice. Lift and remove the Lid carefully to avoid scalding and allow water to drip into the Inner Pot. Use the Paddle or another long handled utensil to scoop and mix the rice. After mixing, cover the Inner Pot with the Lid.
8. When your rice is cooked, the Rice Cooker will automatically switch to the warm function and the Keep Warm Light (green) will turn on. The Rice Cooker will keep the rice warm until the unit is disconnected from the wall outlet.
9. The Rice Cooker will automatically keep rice warm at 60°C – 80°C (140°F – 175°F).
10. Allow the appliance to cool completely before cleaning. Disconnect the plug from the wall outlet to turn off Rice Cooker and when not in use.

# USING YOUR CROCK-POT® RICE COOKER (CONT.)

**NOTES:** Wash the rice in a separate bowl, prior to cooking, if desired. For softer rice, we suggest preparing rice and water in the Inner Pot and letting soak for 10 – 20 minutes before cooking.

**WHEN USING THE AUTOMATIC COOK MODE DO NOT OPERATE UNIT UNCOVERED. STEAM IS GENERATED DURING USE. LID IS HOT, USE POTHOLDER.**

## **INSTRUCTIONS TO REHEAT RICE**

To reheat cold rice, add ¼ cup (59 mL) of cold water per cup of cooked rice, stir to mix, and then press On-Switch Cook Button to start cooking. When rice is warm, the Rice Cooker will automatically switch to the keep warm function.

# HOW TO CLEAN YOUR CROCK-POT® RICE COOKER

**THIS APPLIANCE SHOULD BE CLEANED AFTER EVERY USE.**

1. Unplug the Rice Cooker from the wall outlet when not in use or before cleaning. Never immerse the Heating Body in water or any other liquid! Allow the Rice Cooker to cool completely before cleaning.
2. Do not use abrasive cleaners or scouring pads or steel wool to clean the Rice Cooker.

# HOW TO CLEAN YOUR CROCK-POT® RICE COOKER (CONT.)

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 using a sponge and dry thoroughly with a cloth or use dishwasher.
5. Lid, Measuring Cup and Paddle: wash in warm, soapy water. Rinse thoroughly and dry. **CAUTION:** handle the Lid with extreme care, as it may become slippery when wet or use dishwasher.
6. Heating plate: grains of rice or other foreign matter may stick to the heating plate. These must be removed to prevent inadequate cooking. To remove cooked rice, smooth sandpaper 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.

**NOTE:** Inner Pot and Lid are not Oven or Microwave Safe. Do not use in microwave and oven.

**Questions or comments? Please visit us at  
[www.crock-pot.ca](http://www.crock-pot.ca) or call 1-800-323-9519.**

# RECIPES

## SPANISH RICE

0.5 lbs of sausage (chorizo)	1 red pepper, diced
1 medium onion, diced	2 celery stalks, sliced
1 tablespoon yellow pepper, ground	1 green pepper, diced
1-teaspoon paprika	2 cups long-grain rice
2 cups tomatoes, diced, without skin or seeds	3 cups chicken broth
1 cup green peas	Salt and pepper

Turn on “☺” the sauté function of your Crock-Pot® Multi-Use Rice Cooker and add the sausage cut in slices, the onion, the yellow pepper, paprika and tomatoes. Mix together and sauté the ingredients. Turn off “☺” the sauté function. Add the remaining vegetables, the rice and the broth. Check seasoning, cover and cook until done. Garnish with curly parsley. Serve hot.

## FETTUCCINI WITH APPLE, SHRIMP AND CURRY SAUCE

1 lbs fettuccini	1 cup chicken broth
4 tablespoons butter	2 cups apples, peeled and diced
3 tablespoons flour	1 lbs shrimp
1-teaspoon curry	Parmesan cheese to taste
½ cup cream	Juice of one lemon (for the apples)

In the Crock-Pot® Multi-Use Rice Cooker, melt butter, add flour and curry. Cook for 2 minutes. Add cream, chicken broth, apples and shrimp. Stir until thickened. Empty Rice Cooker but keep the sauce hot. In the Crock-Pot® Multi-Use Rice Cooker, pour sufficient water and salt to cook fettuccini al dente. Serve the fettuccini with the sauce and sprinkle with Parmesan cheese.

# RECIPES

## RICE WITH SHELLFISH

1 package (0.9 lbs) saffron rice  
12 small clams  
0.5 lbs shrimp, shelled and deveined, with or without tails

0.5 lbs oysters  
1 cup sweet peas  
¼ red pepper, diced

Wash clams, shucking thoroughly, and rinse well. Cook rice in the Crock-Pot® Multi-Use Rice Cooker, following the instructions on the package. Add clams, shrimp, oysters, sweet peas and red pepper five minutes before the rice is fully cooked. Mix well. Serve with French bread croutons and a fresh salad. **Option:** The saffron rice may be substituted with brown rice.

# RECIPES

## MILANESE MINESTRONE

1 lbs chicken breast	½ cup squash, diced
2 cloves garlic, chopped	2 cups tomatoes, diced
1-tablespoon basil	3 medium potatoes, peeled and diced
½ cup celery	1 lbs fine noodles
½ cup fresh beans	2 teaspoons of Worcestershire sauce
½ teaspoon thyme	1 cup Parmesan cheese
½ teaspoon oregano	3 tablespoons margarine
½ cup onions, sliced	2 quarts water
½ cup green pepper, chopped	Salt
½ cup mushrooms, sliced	

In the Crock-Pot® Multi-Use Rice Cooker, pour water and boil chicken with the salt. When chicken is cooked, remove and dice. Reserve the broth. Turn on “⏻” the sauté function of your Crock-Pot® Multi-Use Rice Cooker, melt butter, add garlic, onion, celery, green pepper, mushrooms, beans and squash. Sauté until soft. Add the tomatoes, then the potatoes and sauté. Turn off “⏻” the sauté function. Add this mixture to the chicken broth; add Worcestershire sauce, the herbs bouquet (basil, thyme, oregano), salt, chicken and noodles. Cook 10 minutes until the potatoes are cooked, but firm. Add Parmesan cheese while stirring. Cook 2 minutes longer. Serve and sprinkle with more cheese.

# RECIPES

## RICE WITH CHICKEN

2 lbs rice, uncooked and washed  
1 onion, diced  
3 green peppers, diced  
2 carrots, diced  
4 cloves garlic, minced  
Celery to taste, diced

4 chicken breasts  
3 tablespoons salt  
Black pepper to taste  
Oregano to taste  
Chicken broth, 1 packet  
Tomato paste to taste

Cook the chicken in water, salt, black pepper, oregano, chicken broth in the Crock-Pot® Multi-Use Rice Cooker. When done, remove the chicken, leaving the cooking liquid in the Rice Cooker . Add the green peppers, onion, garlic, celery and carrots and cook for 10 minutes. Shred the chicken and add it back into the Rice Cooker after the 10 minutes, along with the tomato paste and the rice and stir. Cook until the rice is done.

# RECIPES

## RICE AND TUNA SALAD

2 cups cooked rice	Mayonnaise
2 peppers in vinegar*	Salt and pepper
1 can tuna	Lettuce leaves
0.2 lbs green olives	Olive oil
3 hard-boiled eggs	Vinegar

Cook the rice in the Crock-Pot® Multi-Use Rice Cooker in the traditional manner, remove and place on a platter until it is completely cool. Dice the cooked peppers and slice the eggs. Shred the tuna and add along with the remaining ingredients to the rice, reserving some of the egg slices and olives to garnish the salad. Season with olive oil, salt, pepper and vinegar. Serve the salad on a platter with lettuce leaves and garnish with hard-boiled egg and olives.

\* Peppers in vinegar: wash and cut the peppers in two lengthwise. Remove the seeds and cook the peppers in a saucepan with two cups water and one-half cup vinegar with a pinch of salt. After 15 minutes, remove from heat.



# RECIPES

## RICE PUDDING

1 cup rice	1 teaspoon grated lemon and orange peel
3 cups water	½ cup dark raisins
1 cinnamon stick	1-teaspoon vanilla
2 whole cloves	¼ cup grape brandy
1¾ cup evaporated milk	1 egg yolk
1¼-cup condensed milk	Powdered cinnamon

In the Crock-Pot® Multi-Use Rice Cooker, cook the pre-washed rice with 3 cups of water, cinnamon stick and cloves. Once the rice is cooked, add evaporated and condensed milk, grated lemon and orange peel, and raisins. Continue stirring until set. Add vanilla, grape brandy and the egg yolk well beaten. Sprinkle with cinnamon and serve.

## CHINESE RICE

4 cups of cooked rice	1 red pepper, thinly sliced
½ cup of snow peas	3 tablespoons of soy sauce
½ cup of bean sprouts	1 tablespoon of shredded ginger
1 sliced onion	2 tablespoons of sesame oil
1 scallion (green onion), minced	

Turn on “☺” the sauté function of your Crock-Pot® Multi-Use Rice Cooker. Sauté the onion and red pepper. Add the ginger, the snow peas and the bean sprouts. Then add the cooked rice and stir it until it is hot. Add the soy sauce and then the minced scallion. Turn off “☺” the sauté function. Serve hot.

## SERVICE INSTRUCTIONS

1. Do NOT attempt to repair or adjust any electrical or mechanical functions on this unit. Doing so will void the Warranty.
2. If you need to exchange the unit, please return it in its original carton, with a sales receipt, to the store where you purchased it. If you are returning the unit more than 30 days after the date of purchase, please see the enclosed Warranty.
3. If you have any questions or comments regarding this unit's operation or believe any repair is necessary, please call our Consumer Service Department at 1-800-323-9519 or visit our website at [www.crock-pot.ca](http://www.crock-pot.ca).

## 1 YEAR LIMITED WARRANTY

Sunbeam Products, Inc. doing business as Jarden Consumer Solutions or if in Canada, Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions (collectively "JCS") warrants that for a period of one year from the date of purchase, this product will be free from defects in material and workmanship. JCS, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty. Do NOT attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will void this warranty.

This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. JCS dealers, service centers, or retail stores selling JCS products do not have the right to alter, modify or any way change the terms and conditions of this warranty.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than JCS or an authorized JCS service center. Further, the warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

### What are the limits on JCS's Liability?

JCS shall not be liable for any incidental or consequential damages caused by the breach of any express, implied or statutory warranty or condition.

Except to the extent prohibited by applicable law, any implied warranty or condition of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty.

JCS disclaims all other warranties, conditions or representations, express, implied, statutory or otherwise. JCS shall not be liable for any damages of any kind resulting from the purchase, use or misuse of, or inability to use the product including incidental, special, consequential or similar damages or loss of profits, or for any breach of contract, fundamental or otherwise, or for any claim brought against purchaser by any other party. Some provinces, states or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights that vary from province to province, state to state or jurisdiction to jurisdiction.

### How to Obtain Warranty Service

#### In the U.S.A.

If you have any questions regarding this warranty or would like to obtain warranty service, please call 1-800-323-9519 and a convenient service center address will be provided to you.

#### In Canada

If you have any questions regarding this warranty or would like to obtain warranty service, please call 1-800-323-9519 and a convenient service center address will be provided to you.

In the U.S.A., this warranty is offered by Sunbeam Products, Inc. doing business as Jarden Consumer Solutions located in Boca Raton, Florida 33431. In Canada, this warranty is offered by Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions, located at 20 B Hereford Street, Brampton, Ontario L6Y 0M1. If you have any other problem or claim in connection with this product, please write our Consumer Service Department. **PLEASE DO NOT RETURN THIS PRODUCT TO ANY OF THESE ADDRESSES OR TO THE PLACE OF PURCHASE.**

**To register your product, please visit us online at [www.crock-pot.ca](http://www.crock-pot.ca).**

© 2013 Sunbeam Products, Inc. doing business as Jarden Consumer Solutions. All rights reserved. Imported and distributed by Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions, 20B Hereford Street, Brampton, Ontario L6Y 0M1.