

QUICK SETUP GUIDE

14-Cup Rice Cooker

NS-RC14WH7

PACKAGE CONTENTS

- 14-cup rice cooker
- Inner pot
- Steam tray
- Measuring cup
- Serving spatula
- User Guide
- Quick Setup Guide

SAFETY INFORMATION

- 1 Do not touch hot surfaces. Use the handles or knobs.
- 2 Use only on a level, dry, and heat-resistant surface.
- 3 To protect against fire, electric shock, and injury to persons, do not immerse the cord, plug, or the rice cooker in water or any other liquid. See instructions for cleaning.
- 4 Close supervision is necessary when the rice cooker is used by or near children.
- 5 Unplug your rice cooker from the outlet when not in use and before cleaning. Allow the unit to cool before removing or replacing parts and before cleaning the rice cooker.
- 6 Do not operate any rice cooker with a damaged cord or plug, or after the rice cooker malfunctions or has been damaged in any manner. Contact customer service for examination, repair, or adjustment.

Before using your new product, please read these instructions to prevent any damage.

- 7 The use of accessory attachments not recommended by the manufacturer may result in fire, electrical shock, or injury.
- 8 Do not use outdoors.
- 9 Do not let the cord touch hot surfaces or hang over the edge of a counter or table.
- 10 Do not place on or near a hot gas or electric burner or in a heated oven.
- 11 Do not use the rice cooker for other than its intended purpose.
- 12 Use extreme caution when moving the rice cooker containing rice or liquids.
- 13 Do not touch, cover, or obstruct the steam vent on the top of the rice cooker as it is extremely hot and may cause scalding.
- 14 Use only with a 120V AC power outlet.
- 15 Always unplug by gripping the electrical plug. Never pull on the cord.
- 16 The rice cooker should be operated on a separate electrical circuit from other operating rice cookers. If the electrical circuit is overloaded with other appliances, the rice cooker may not operate properly.
- 17 Always make sure that the outside of the inner cooking pot is dry prior to use. If the inner pot is returned to the cooker when wet, it may damage or cause the product to malfunction.
- 18 Use extreme caution when opening the lid during or after cooking. Hot steam can escape and may cause scalding.
- 19 Rice should not be left in the inner cooking pot with the Keep-Warm function on for more than 12 hours.
- 20 To prevent damage or deformation, do not use the inner cooking pot on a stovetop or burner.
- 21 To disconnect, remove the plug from the wall outlet.

**CAUTION:** To reduce the risk of electrical shock, cook only in the removable inner cooking pot provided.

Short Cord Instructions

A short power cord is provided to reduce the risks of entanglement or tripping.

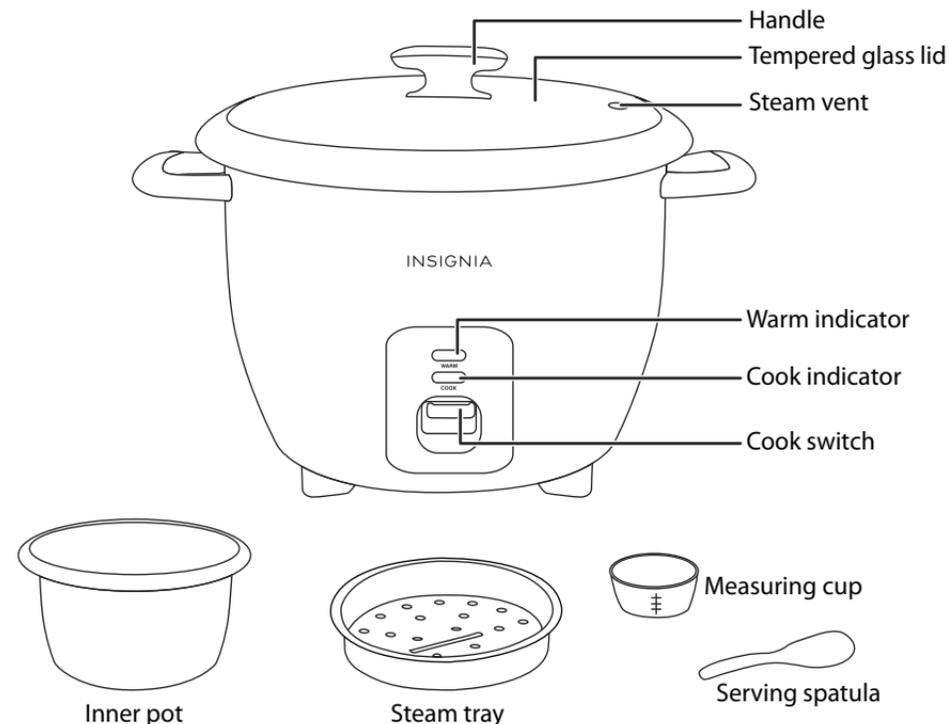
If a longer extension cord is used:

- a. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the rice cooker.
- b. The longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled by children or tripped over unintentionally.

Polarized power plug

- This rice cooker 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.

FEATURES



USING YOUR RICE COOKER

Preparing to cook

- Read all instructions and important safeguards.
- Remove all packaging materials and make sure that all items have been received in good condition.
- Wash all pieces in warm, soapy water. Do not submerge the rice cooker in water.



Cooking rice

- 1 Remove the inner pot and add rice using the provided measuring cup.
- 2 Rinse the rice to remove the excess starch, then drain.
- 3 Add water to the line matching the number of cups of rice being cooked. See the "Rice/water measurement table" on the next page for water amounts.
- 4 Make sure that the inner pot is dry and free of debris, then place it into the rice cooker.
- 5 Place the lid securely onto the rice cooker.
- 6 Plug in the rice cooker, then press the **COOK** switch. The Cook indicator turns on and the rice begins cooking.
- 7 When the rice is ready, the **COOK** switch flips up automatically to the Keep-Warm position and the Warm indicator light turns on.
- 8 Stir the rice with the serving spatula to distribute any remaining moisture.
- 9 Unplug the rice cooker when it's not in use.

HELPFUL HINTS

- If you misplace the measuring cup, use a 3/4 cup kitchen measuring cup.
- To add more flavor to the rice, try substituting a favorite meat or vegetable broth or stock. The ratio of broth/stock to rice is the same as water to rice.

## Rice/water measurement table

UNCOOKED RICE	WATER LINE	COOKED RICE YIELD	COOKING TIME (WHITE RICE)
2 rice cooker cups*	Line 2	4 rice cooker cups	30-35 minutes
3 rice cooker cups*	Line 3	6 rice cooker cups	33-38 minutes
4 rice cooker cups*	Line 4	8 rice cooker cups	38-43 minutes
5 rice cooker cups*	Line 5	10 rice cooker cups	40-45 minutes
6 rice cooker cups*	Line 6	12 rice cooker cups	43-48 minutes
7 rice cooker cups*	Line 7	14 rice cooker cups	45-50 minutes

\*Rice Cooker Cup = 3/4 cup

## Steaming foods



- 1 Remove the inner pot and add two cups of water.
- 2 Make sure that the inner pot is dry and free of debris, then place it into the rice cooker.
- 3 Place the food to be steamed onto the steam tray.
- 4 Place the steam tray into the rice cooker, then cover with the lid.
- 5 Plug in the rice cooker, then press the **COOK** switch. The Cook indicator turns on and the rice cooker begins steaming.
- 6 After the suggested amount of time has passed, carefully remove the lid and check the food to see if it's done.
- 7 If food is fully cooked, push the **COOK** switch up to stop cooking and change to Keep-Warm.
- 8 Unplug the rice cooker when it's not in use.

**Note:** These steaming charts are for reference only. Actual cooking times may vary.

## HELPFUL HINTS

- Keep the lid closed during the entire steaming process. Opening the lid causes a loss of heat and steam, resulting in a slower cooking time. If you need to open the lid, add a small amount of water to help restore the cooking time.
- Altitude, humidity, and outside temperature affect cooking times.
- Frozen vegetables take longer to cook.
- Since most vegetables only absorb a small amount of water, there is no need to increase the amount of water with a larger serving of vegetables.

## Vegetable steaming guide

VEGETABLE	WATER	COOKING TIME
Asparagus	1/2 cup	7 minutes
Broccoli	1/4 cup	5 minutes
Cabbage, carrots, cauliflower, corn	1 cup	15 minutes
Eggplant	1-1/4 cup	15 minutes
Green Beans	1 cup	15 minutes
Peas, spinach, squash, zucchini	1/2 cup	7 minutes

## Meat steaming guide

MEAT	WATER	COOKING TIME	SAFE TEMPERATURE
Fish	2 cups	15 minutes	140°
Chicken	2-1/2 cups	20 minutes	165°
Pork	2-1/2 cups	20 minutes	160°
Beef	2-1/2 cups	Medium: 15 minutes Medium-Well: 20 minutes Well: 23 minutes	160°

## OTHER USES

- A convenient feature of this rice cooker is its ability to both cook rice and steam food simultaneously, which makes it ideal for creating delicious all-in-one meals.
- You can do more than cook rice and steam foods. You can also cook soup, chili, and stew.
- See your Online User Guide for step-by-step instructions.

## CLEANING AND MAINTAINING YOUR RICE COOKER

For cleaning and maintenance information see your online *User Guide*.

## TROUBLESHOOTING

For troubleshooting information see your online *User Guide*.

## SPECIFICATIONS

For specifications see your online *User Guide*.

## ONE-YEAR LIMITED WARRANTY

Visit [www.insigniaproducts.com](http://www.insigniaproducts.com) for details.

## CONTACT INSIGNIA:

For customer service, call 1-877-467-4289 (U.S. and Canada) or 01-800-926-3000 (Mexico) [www.insigniaproducts.com](http://www.insigniaproducts.com)

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