

This rice cooking system will quickly and easily steam white rice, brown rice and even quinoa in your microwave. Simply follow the instructions below – the lid is designed to keep the pressure sealed while the collection chamber takes in and releases the water overflow as it cooks.

Cooking Guideline For 1-cup (average 4 servings)

Type	Quantity	Water	Time
White rice	1-cup	1.5-cups	10-12 min.
Brown rice	1-cup	2-cups	20-22 min.
Quinoa	1-cup	2-cups	12-14 min.

Note: Cooking times may vary according to your microwave oven's power settings and the desired moisture you would like to achieve for your rice. Times may need to increase slightly if salt is added.

Instructions

1. Use a bowl to rinse rice first under cold running water. After draining water, repeat the process until the drained water runs relatively clear.
2. Add washed rice and water to the cooker. Follow the cooking guideline above for the type of rice or quinoa you are cooking.
3. After the rice finishes steaming, allow to stand for another 5 minutes in the sealed cooker.
4. USE CAUTION when opening the lid--steam is hot! Fluff the rice with the rice paddle before serving.

TIP: Cooked rice freezes well and reheats nicely in the microwave. Simply sprinkle some water on frozen rice to restore some moisture, or cover with a wet paper towel before microwaving.

Use & Care

- Do not try to cook rice without water.
- Do not use sharp or abrasive utensils on your cooker.
- Avoid staining your cooker--do not use with saffron, curry, ketchup or other colored spices.

Safety Precautions

- Never use in a conventional oven or on a stove, or in a convection microwave on the convection setting.
- Take care not to overfill with water to prevent overflow.
- Be careful when opening lid after cooking--hot steam can scald your skin.
- Do not add oil to the water or use high fat content liquids such as milk with the rice.