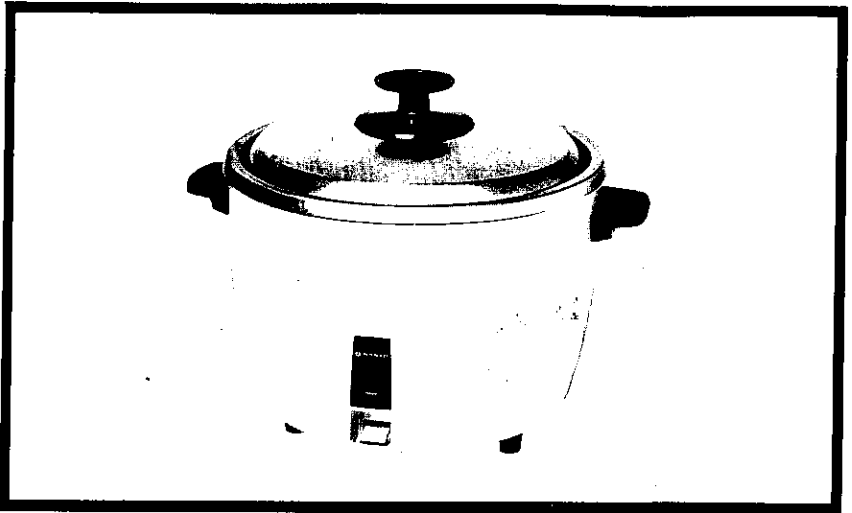




**SANYO**

**EC2100**



**SANYO AUTOMATIC  
STEAM COOKER  
OPERATING  
INSTRUCTIONS**

Thank you for your purchase of the Sanyo Automatic Steam Cooker.  
Please read these instructions carefully before using.

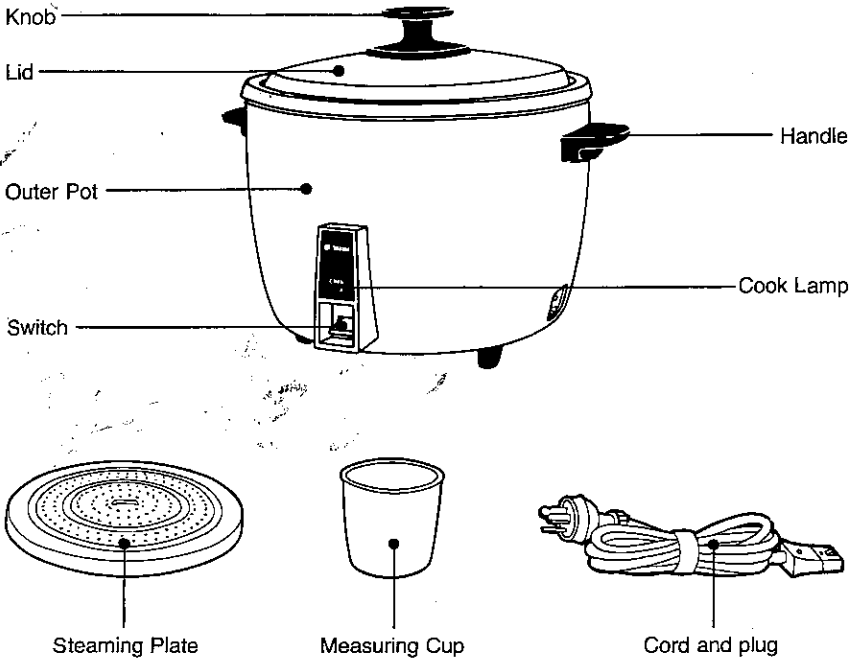
## Features

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1. Dependable 600 W heater.
2. Holds a full 10 cups.
3. Easy to clean.
4. Safety features built in.

## Name of Parts

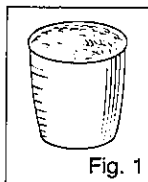
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## How to use

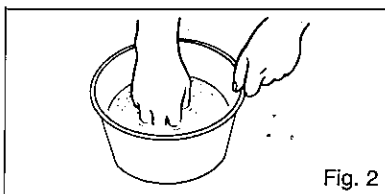
### 1. Measuring the rice

Use the provided measuring cup to measure the amount of rice. One cup equals 180 cc. (Fig. 1)



### 2. Washing the rice before cooking

Use any dish or pot to wash the rice before cooking. Avoid using the inner pot of the steam cooker because consequent scratching will transform its composition and diminish its contact efficiency with the heater. (Fig. 2).



### 3. Adding water

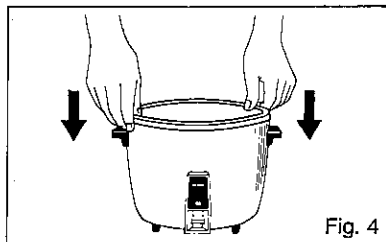
Put the washed rice into the pot of the steam cooker and then add water in accordance with the amount of rice. For example, when you steam 2 cups of rice, fill the pot with water up to the number 2 level marker. (Fig. 3).

- Adding water over and above the proper level marker increases the danger of boiling over.



### 4. Placing the pot inside the steam cooker

To assure steam cooking efficiency, wipe clean all water, dust particles and rice on the heater of the steam cooker and the bottom of the pot. (Fig. 4).

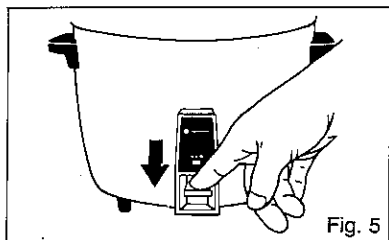


### 5. Put on the outer lid.

### 6. Connect the cord to the steam cooker and plug it into the nearest outlet.

### 7. Turning on the switch

When the switch is turned on the cook lamp lights up, indicating that electricity is flowing. (Fig. 5).



### 8. Automatic switch-off

When cooking is completed, the steam cooker switches off automatically. Let the rice steam inside the steam cooker for 15 minutes after the switch goes off. Then take off the lid.

## How To Steam

### • How To Steam

To steam cold rice, use the steaming plate.

1. Remove rice from the pot. Add water and put the steaming plate in place.
2. Break up rice clumps and put it in the pot. The rest is as same as for cooking rice.

### Amount of rice and water

Rice	2 cups	4 cups	5 cups
Water	80 cc	160 cc	180 cc
Steaming Time	8 min.	14 min.	16 min.

Stir rice after it is steamed.

### • How to steam other foods

To steam other foods use the steaming plate as follows.

1. Add water according to the table (Amounts of food and water).
2. Put the steaming plate in the pot. (Fig. 6).
3. Place food on the steaming plate. Then, turn on the switch.

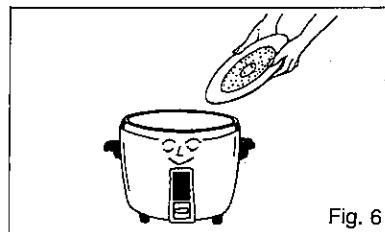


Fig. 6

### Amounts of food and water

Food	Amount of Food	Water	Steaming Time	Leave to stand
Potatoes	1 kg	200 cc	abt. 30 min.	15 min.
Eggs (soft)	6 eggs	30 cc	abt. 9 min.	—

## Important reminders

1. For plugging in the steam cooker, use only a single, properly wired outlet.
2. Make sure that the bottom of the pot and the heater of the steam cooker make proper contact. If not, the automatic switch may shut off too early, resulting in under-cooked rice. (Figs. 7, 8).

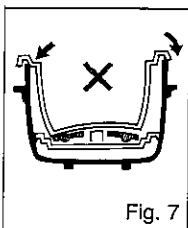


Fig. 7

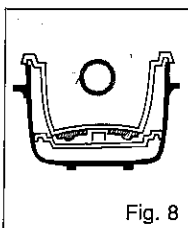


Fig. 8

- 1) Handle the bottom of the pot carefully and avoid damaging the protruding and indented parts.
- 2) Wipe clean the surface of the heater regularly.
- 3) Turn the pot a little to the right and left to make sure it rests securely on the heater when you place it inside the steam cooker. (Fig. 9).

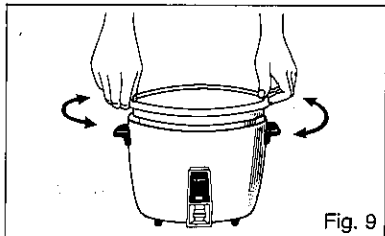


Fig. 9

3. Never place objects on the switch to prevent it from automatically shutting off. This could result in serious problems. Danger!

4. Once the switch has automatically turned off after cooking is completed, do not immediately switch it on again. This can damage the mechanism. Be sure to unplug the cord after using.
5. Do not wet the body of the steam cooker, nor submerge it in water. Water harms the insulator and damages the unit.
6. When rice is poured into the pot, make sure that it is level. Otherwise, the rice might be only half-cooked, Boiling over might also result. (Figs. 10, 11).

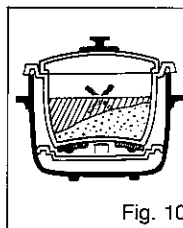


Fig. 10

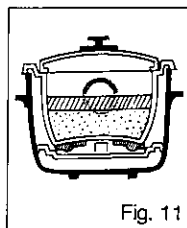


Fig. 11

7. When the body of the steam cooker becomes soiled, wipe it clean with a cloth dampened in hot water. Do not use polishing powders or other abrasives that might damage the painted surface.
8. When cooking only a small amount of soft rice, be extra careful to avoid boiling over.

## Specifications

Model number	EC 2100
Power source	AC: 240 V
Power consumption	600 W
Capacity	1.8 liters (10 cups)
Heating method	Direct heating
Dimensions height maximum width body-diameter	250 mm 319 mm 255 mm
Weight	2.4 kg
Accessories	Measuring cup (1) Steaming Plate (1)



**SANYO**

SANYO ELECTRIC CO., LTD.  
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