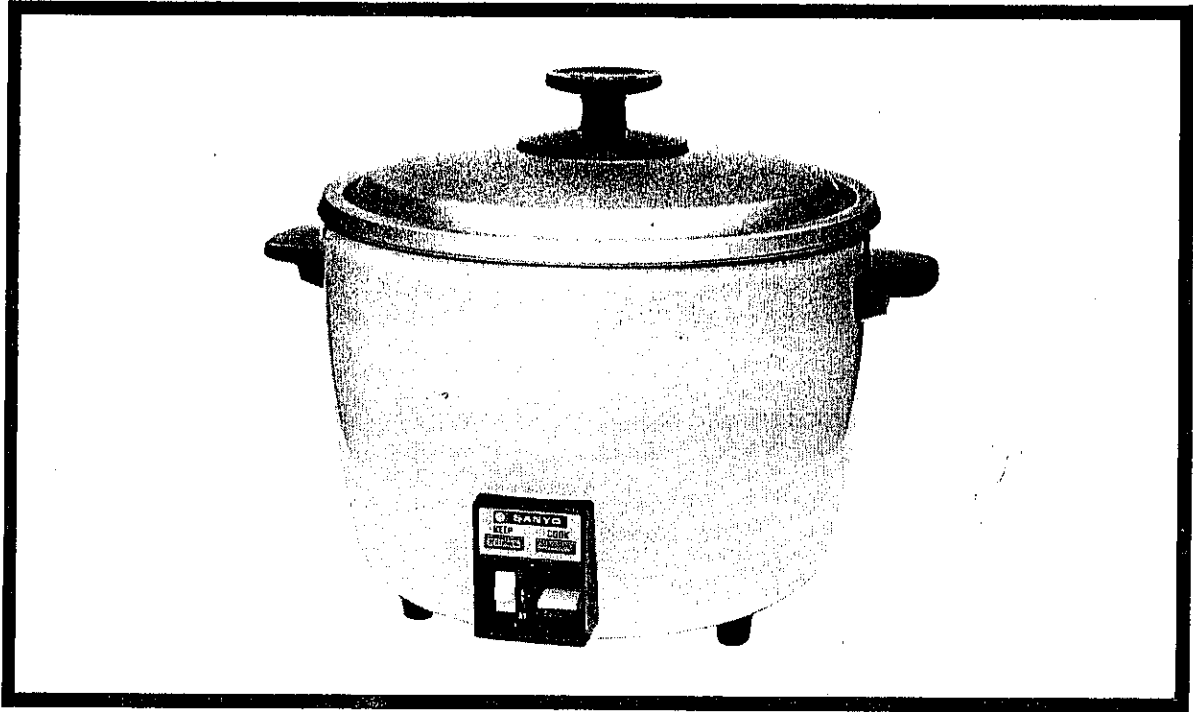




SANYO

EC 23



SANYO AUTOMATIC STEAM COOKER

OPERATING INSTRUCTIONS

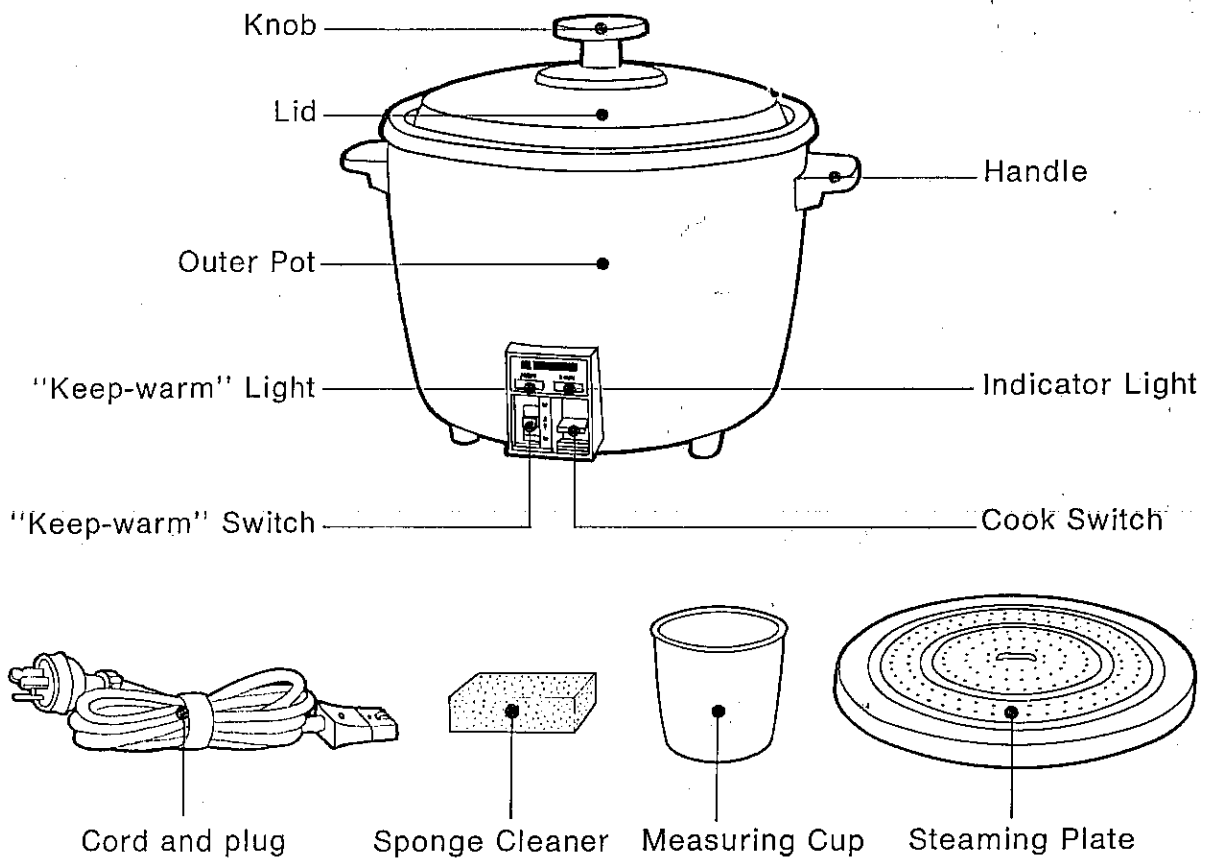
Thank you for your purchase of the Sanyo Automatic Steam Cooker.

Please read these instructions carefully before using.

Features

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

Name of Parts



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)

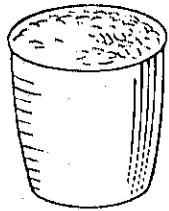


Fig. 1

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).

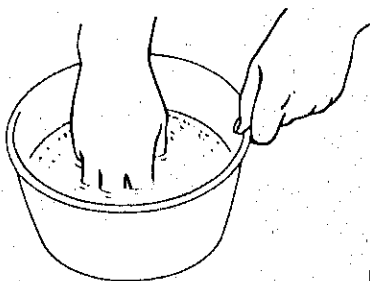


Fig. 2

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.



Fig. 3

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).

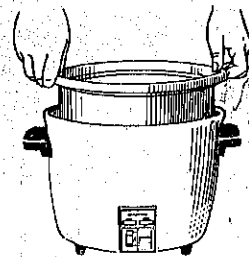


Fig. 4

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 pilot lamp lights up, indicating that electricity is flowing. (Fig. 5).

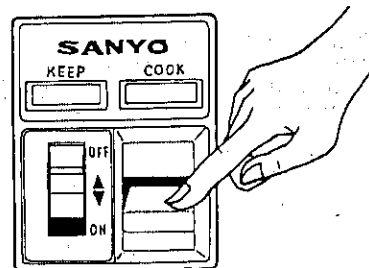


Fig. 5

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.

9. It is recommended to set the "keep-warm" switch even if cooked rice is to be served immedi-

ately, because rice becomes fluffier this way.

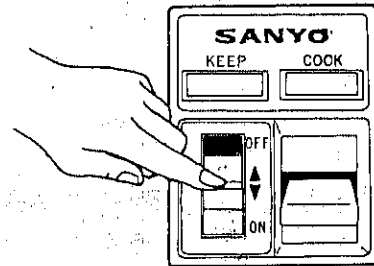


Fig. 6

Keeping Rice Warm

- To keep cooked rice ready to serve for several hours

1. Set the "keep-warm" switch at the same time the cook switch is turned on. (Fig. 7)
2. When the rice is done the cook switch pops up automatically. At the same time, the "keep-warm" light goes on.
3. While the "keep-warm" heater is on, the rice can be served warm at any time.

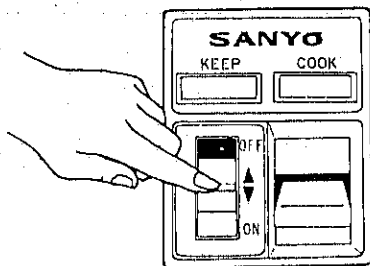


Fig. 7

- Keeps Rice Warm Up to For To 5 Hours

The rice cooker keeps rice warm for over than 5 hours. It is recommended, however, not to exceed 5 hours. To keep left-over rice warm for longer periods, insert a wet clean cloth between the lid and the pot. This prevents the rice from getting too dry or too soppy at the bottom. (Fig. 8)

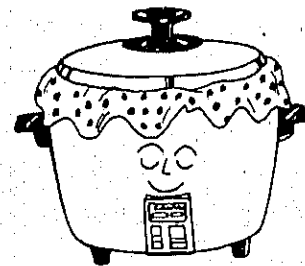


Fig. 8

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
Time	8 min.	14 min.	16 min.

Stir rice after it is steamed.

• Amount of food and water

Food	Amount of Food	Amount of Water	Steaming Time	Leave to stand
Potatoes	1 kg	200 cc	abt. 30 min.	15 min.
Eggs (soft)	6 eggs	15 cc	abt. 6 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. 10, 11).
3. 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. 12).

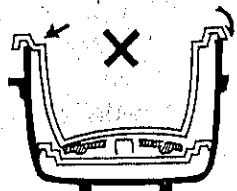


Fig. 10

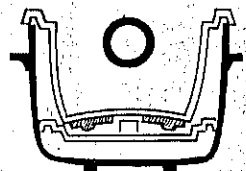


Fig. 11

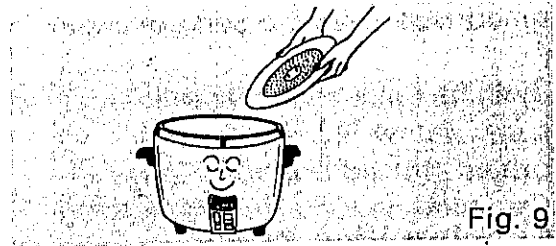


Fig. 9

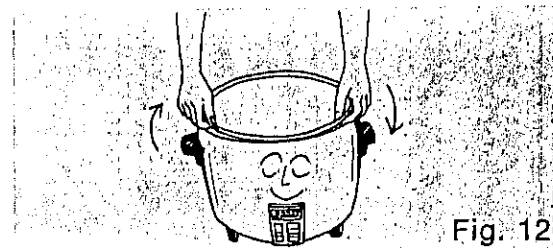
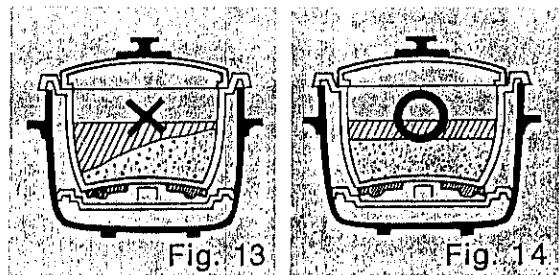


Fig. 12

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. 13, 14).



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 23
Power source	A. C. 240V
Power consumption	600 W
Capacity	1.8 liters (10 cups)
Heating method	Direct heating
Dimensions	
height	250 mm
maximum width	319 mm
body diameter	255 mm
Weight	2.4 kg
Accessories	Measuring cup, sponge cleaner, Steaming Plate

