

READ BEFORE USE

Visit www.hamiltonbeach.in for our complete line of products and Use and Care Guides – as well as delicious recipes, tips, and other useful information!

Questions?
Please call us – our friendly associates are ready to help.
1.800.42.555.43

Hamilton Beach®

Digital Simplicity
Rice Cooker &
Food Steamer
4–20 Cup (946 ml–4.75 L)
Food Capacity



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. Read all instructions.
2. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning use of the appliance by a person responsible for their safety.
3. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
4. Do not touch hot surfaces. Use handles or knobs. Use pot holders when removing hot containers.
5. To protect against a risk of electrical shock, do not immerse cord, plug, or base in water or other liquid.
6. Unplug from outlet when not in use. Unplug and allow to cool before putting on or taking off parts, and before cleaning.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, has been dropped or damaged in any manner. Call our toll-free customer service number for information on examination, repair, or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
11. Do not place on or near a hot gas or an electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil, food, water, or other hot liquids.
13. To disconnect, press **CANCEL (O)**; then remove plug from wall outlet.
14. Do not use appliance for other than intended use.
15. Lift and open cover carefully to avoid scalding, and allow water to drip into the cooker.
16. **CAUTION:** Risk of electric shock. Cook only in removable container.
17. Do not place the unit directly under cabinets when operating as this product produces large amounts of steam. Avoid reaching over the product when operating.

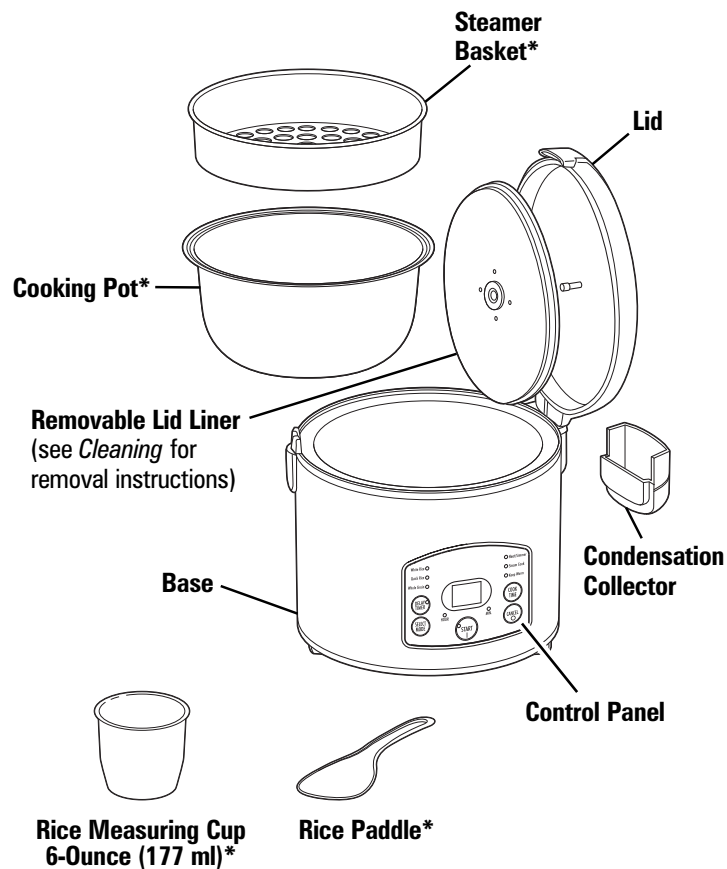
SAVE THESE INSTRUCTIONS!

Other Consumer Safety Information

This appliance is intended for household use only.

To avoid an electrical circuit overload, do not use another high-wattage appliance on the same circuit with your appliance.

Parts and Features



Use to delay the start time (up to 15 hours) for any function EXCEPT Keep Warm.



Press to turn the cooker off.



Press to start cooking.



Use to set cooking time for Steam Cook and Heat/Simmer modes only.



Use to select rice or cooking type.

WHITE RICE: Use to cook white rice for a preprogrammed cook time.

QUICK RICE: Use to cook rice faster. This program eliminates the rice soak cycle.

WHOLE GRAIN: Use to cook brown rice or other grains (any other than white rice) for a preprogrammed cook time.

HEAT/SIMMER: Use with prepackaged rice mixes, soups, stews, beans, oats, hot cereals, grits, or any other food that requires a heat and then simmer. This function will heat and then simmer for the selected period of time.

STEAM COOK: Use to steam food for a selected steam time. Steaming time can be set from 0 (to just boil water) to 30 minutes.

KEEP WARM: Unit automatically shifts to Keep Warm function after every function EXCEPT Steam Cook.

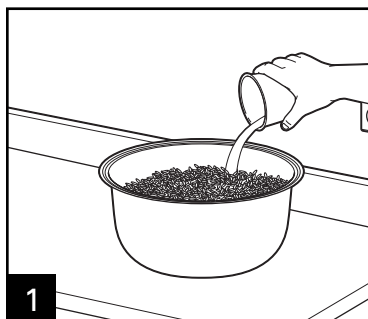
How to Make Rice

RICE MEASURING CUP INFORMATION

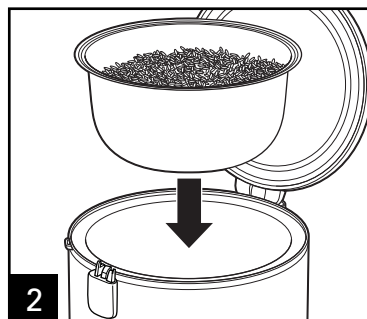
NOTE: Do not throw away the rice measuring cup that comes with your unit. This is an important tool in using your rice cooker successfully and its size is standard in the rice industry. One rice measuring cup equals 6 oz. (177 ml) or approximately 3/4 cup U.S. standard.

⚠ WARNING Electrical Shock Hazard. Cook only in removable cooking pot. Never place water or food directly into the base.

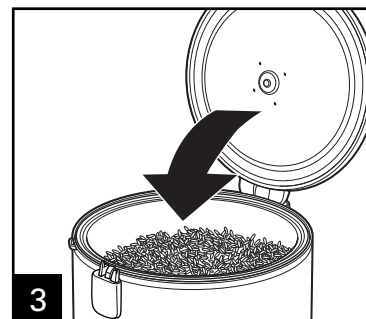
BEFORE FIRST USE: Wash cooking pot following *Cleaning* instructions; dry thoroughly.



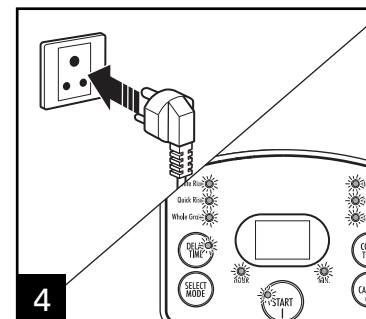
1 Add desired amount of uncooked rice to pot; then fill with water to corresponding water line or follow package directions. Example: If you add 3 level rice cups of rice to the cooking pot, add water to the "3" line of the cooking pot. **DO NOT** exceed 10-cup MAX fill line.



2 Carefully place cooking pot straight down on base. Make sure cooking pot is securely seated by rotating the pot left and right. **NOTE:** Make sure bottom of cooking pot is not bent or warped, or it will not conduct heat correctly.

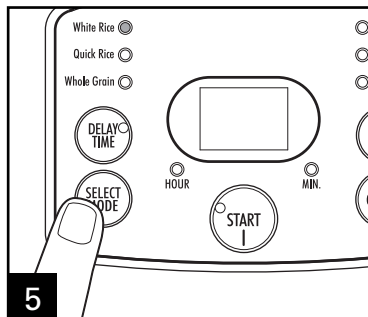


3

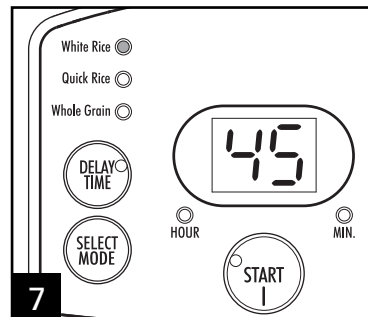
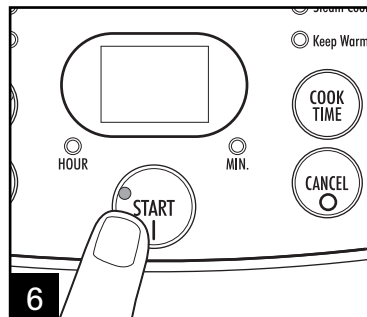


4 Plug into wall outlet; all lights will flash on control panel. If program is not selected, **OR** after pressing **CANCEL (O)**, the rice cooker control panel will flash for 15 seconds and the rice cooker will turn off.

How to Make Rice (cont.)



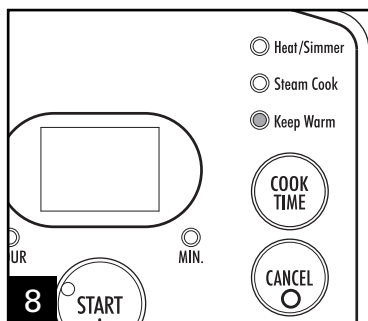
Press **SELECT MODE** to select White Rice, Quick Rice, or Whole Grain function. Light will glow for function selected. Press **START (I)** to start cooking OR unit will start automatically in 5 seconds.



NOTE: Empty condensation collector as needed during cooking.

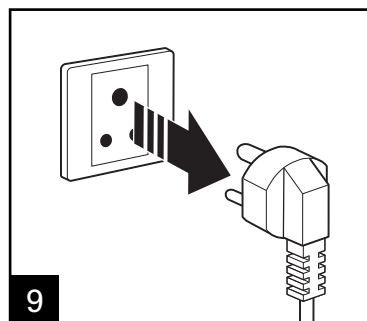
TIP: Quick Rice can make white rice or whole grains.

Once a mode is selected, the default time for that mode is displayed. The digital rice cooker will adjust the cooking time throughout the cooking cycle based on the amount of rice and moisture in the cooker. You may notice that the cooker will place a hold on the time or significantly decrease cooking time as the moisture content changes.



When finished cooking, cooker will switch to Keep Warm and light will glow. Display will track Keep Warm time for up to 12 hours. After 12 hours, the rice cooker will turn off. OR, press **CANCEL (O)** to turn off.

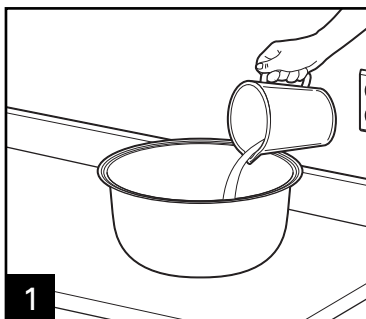
TIP: If you prefer a softer rice, let cooked rice rest on Keep Warm at least 10 to 15 minutes.



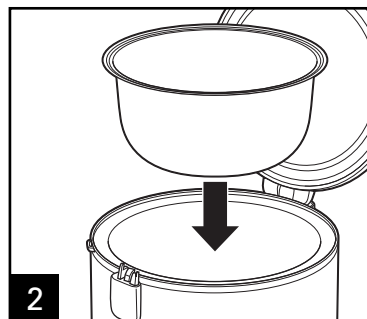
WARNING! Burn Hazard: Never use lid handle to carry cooker when contents are hot. Steam from steam vent can cause injury.

How to Steam Food

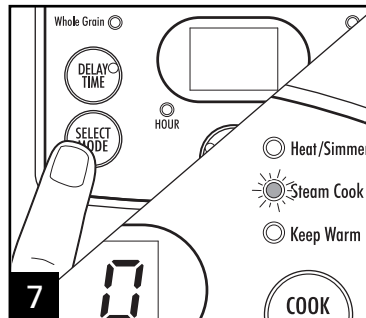
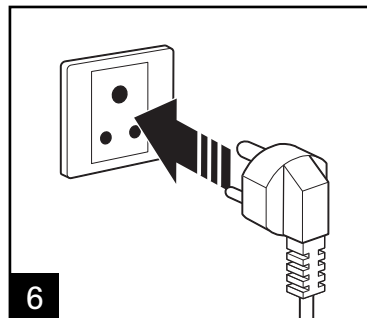
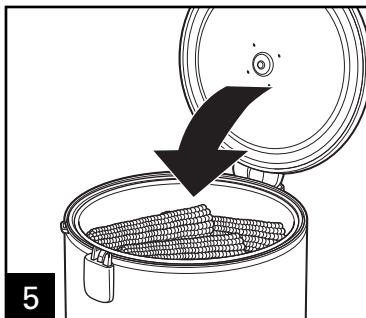
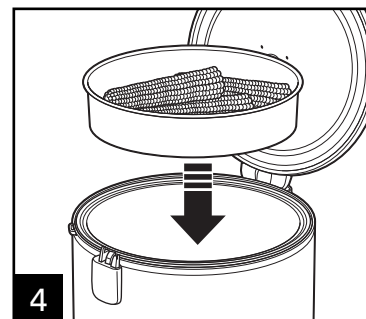
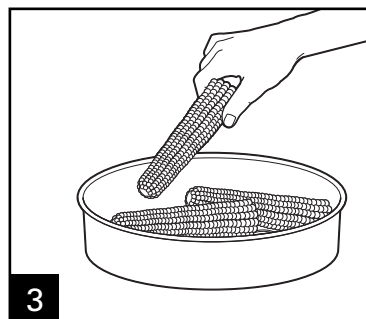
⚠ WARNING Electrical Shock Hazard. Cook only in removable cooking pot and steamer basket. Never place water or food directly into the base.
BEFORE FIRST USE: Wash cooking pot following *Cleaning* instructions; dry thoroughly.



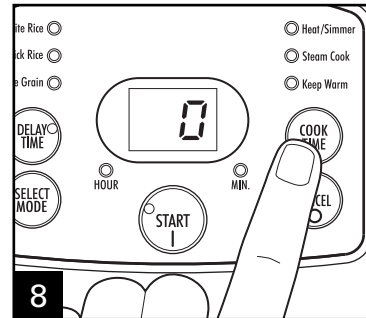
1 Pour desired amount of water in cooking pot.



2 Carefully place cooking pot straight down on base. Make sure cooking pot is securely seated by rotating the pot left and right.



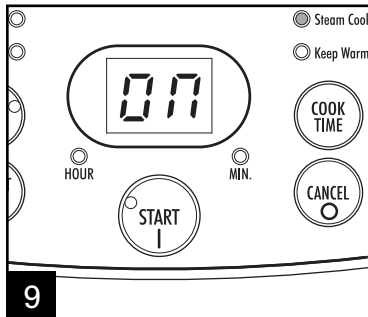
7 Press **SELECT MODE** until Steam Cook glows.



8 Press **COOK TIME** to set the steam time from 0 to 30 minutes. Press **START (I)**.

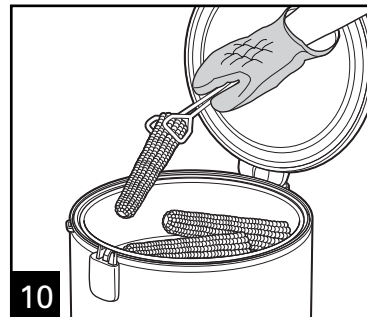
6

How to Steam Food (cont.)

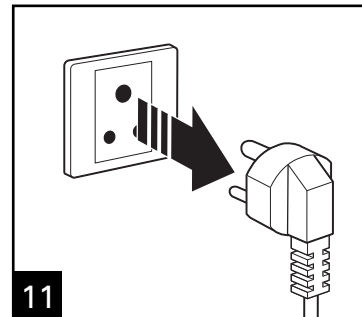


Display will show "ON" during heating, and display will count down set time once steaming has begun.

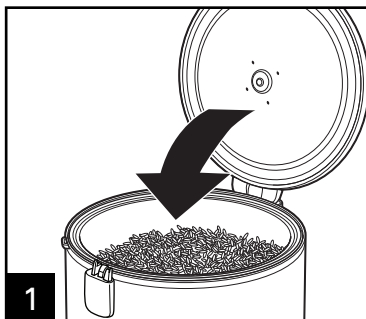
WARNING! Burn Hazard: Never use lid handle to carry cooker when contents are hot. Steam from steam vent can cause injury.



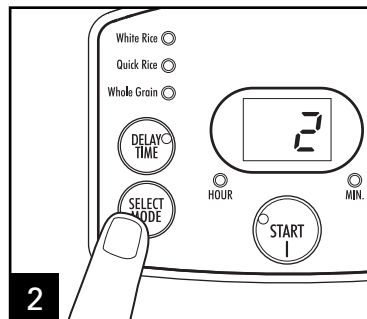
NOTE: If pot boils dry, rice cooker will beep and the remaining time will flash in display. To continue Steam Cook, add more water. Unit will resume steaming if water is added before 3 minutes. After 3 minutes, press **CANCEL (O)** to cancel steam function. Press **SELECT MODE** until Steam Cook glows and set the Cook Time.



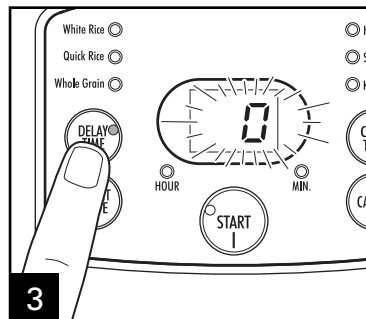
How to Set Delay Start Time



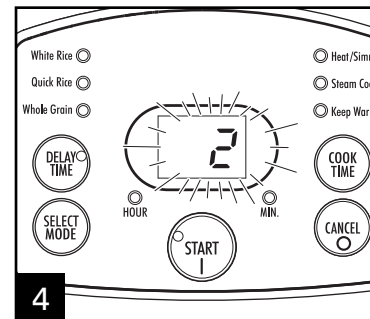
Delay Time can be used with White Rice, Whole Grain, Heat/Simmer, and Steam Cook. Place water and food items in cooking pot or food in steamer basket. See *How to Steam Food*.



Press **SELECT MODE** to set cooking function. Set time if using Heat/Simmer or Steam Cook.



Press **DELAY TIME**. The display will flash "0." Continue to press **DELAY TIME** to set delay time from 1 to 15 hours. Press **START (I)** to begin delay start countdown or rice cooker will automatically start after 5 seconds.



The display will flash and then begin counting down the set delay time. After cooking is complete, the rice cooker will go to Keep Warm (except for Steam Cook).

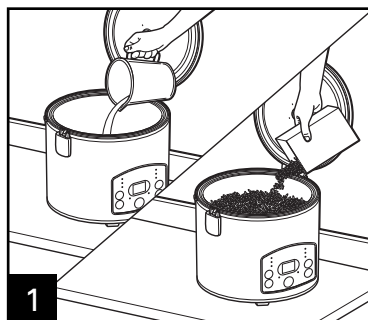
NOTES:

- Cooking/steaming will begin once the unit has completed the delay time countdown.
- This function is ideal for soaking and cooking dried beans.

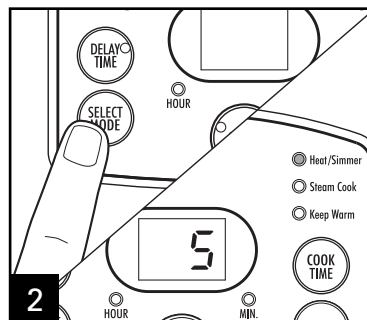
How to Set Heat/Simmer

⚠ WARNING Electrical Shock Hazard. Cook only in removable cooking pot and steamer basket. Never place water or food directly into the base.

BEFORE FIRST USE: Wash cooking pot following *Cleaning* instructions; dry thoroughly.

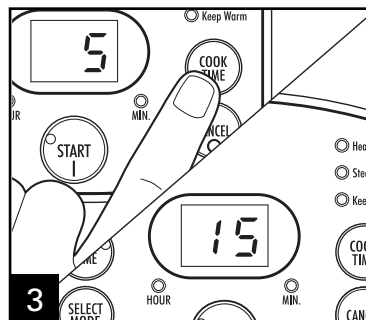


1 Place water and desired contents into cooking pot.

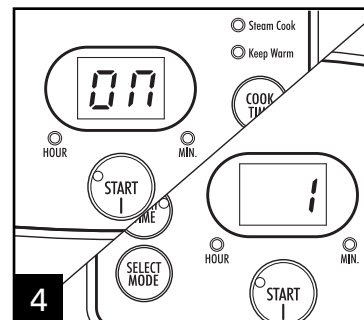


2 Press **SELECT MODE** until Heat/Simmer is illuminated. "5" will appear in the display. (5 minutes is the minimum amount of time.)

NOTE: The simmer time can be set for up to 5 hours. Set Heat/Simmer time in 1-minute increments up to 90. After 90 minutes, set in 1-hour increments up to 5.



3 Press **COOK TIME** until desired amount of "simmer" time is selected. Press **START (I)** or the rice cooker will automatically start after 5 seconds. The cooker will heat the contents and then simmer for the selected amount of time.



4 Display will show "ON" during heating and will count down set time once simmering has begun. After simmer time is complete, the cooker will automatically switch to Keep Warm.

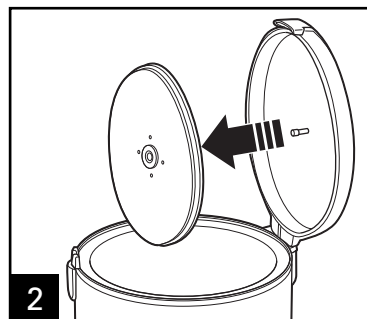
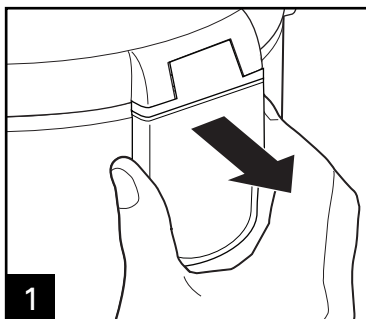
NOTE: The rice cooker starts heating liquids immediately. The start of actual simmering depends on the amounts of liquid and food placed in the rice cooker.

WARNING! Burn Hazard: Never use lid handle to carry cooker when contents are hot. Steam from steam vent can cause injury.

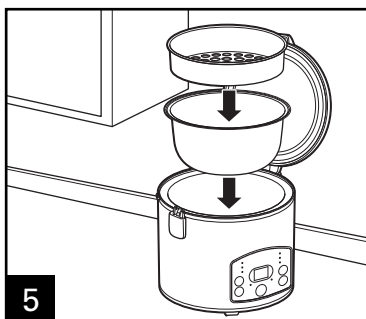
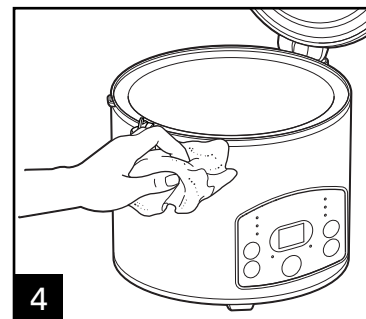
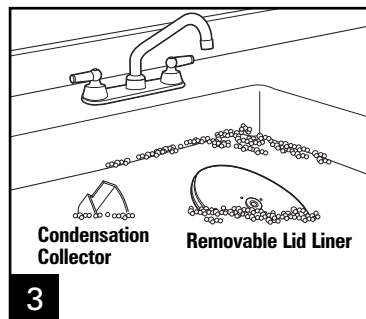
Cleaning

⚠ WARNING Electrical Shock Hazard.

Do not immerse base, cord, or plug in water or other liquid.



Lid liner may be removed to wash by hand.



DISHWASHER-SAFE

DO NOT use the "SANI" setting when washing in the dishwasher. "SANI" cycle temperatures could damage your product.

Vegetable Steaming Chart and Tips

TYPE OF VEGETABLE	SETTING	AMOUNT OF WATER	COOK TIME
Softer Vegetables (ex. zucchini, squash)	Steam Cook	Fill pot to "4" line	4–7 minutes
Firmer Vegetables (ex. broccoli, corn on the cob, carrots)	Steam Cook	Fill pot to "4" line	7–15 minutes

- The more vegetables added to the steamer basket, the longer the steam time should be.
- Smaller pieces of vegetables will steam faster than larger pieces.
- Allowing rice to "rest" for approximately 5–10 minutes after cooking will yield better-textured rice.
- Give vegetables or rice a flavor boost by substituting an equal amount of chicken/beef/vegetable broth for water.

- Note that the steam times listed here are approximate and for reference only.
- Cook time may vary from the programmed time based on actual amounts of ingredients and water. The rice cooker will adjust time as necessary.

Recipes

Dried Beans

1 pound (454 g) dried beans (any variety)
8 cups (1.9 L) water
1/8 teaspoon (0.6 ml) baking soda
1 medium onion, quartered
1 Tablespoon (15 ml) olive oil
Salt and pepper to taste

Sort beans by removing any pebbles or stems. Place beans in colander and rinse well. Place beans into cooking pot. Add water, baking soda, onion, and olive oil.

Set Cooker: Delay Start (at least 6 hours or overnight)
Heat/Simmer: 1 1/2 hours

Season with salt and pepper to taste.

Servings: 12

Lentil Soup

2 Tablespoons (30 ml) olive oil
1 cup (237 ml) carrot, finely chopped
1 cup (237 ml) celery, finely chopped
2 teaspoons (10 ml) kosher salt
1 (16-ounce/454-g) bag lentils, picked and rinsed
1 (14.5-ounce/411-g) can fire-roasted tomatoes, crushed
2 quarts (1.9 L) chicken or vegetable broth
1/2 teaspoon (2.5 ml) ground coriander
1/2 teaspoon (2.5 ml) ground cumin

Rinse lentils. Place all ingredients in cooking pot; stir gently to combine.

Set Cooker: Heat/Simmer: 45 minutes

Season with additional salt and pepper to taste.

Servings: 6–8

Recipes (cont.)

Steamed Salmon with Brown Rice

2 salmon fillets (wild Alaskan, 3–4 ounces/85–113 g each)
2 teaspoons (10 ml) ground ginger
3 Tablespoons (44 ml) low-sodium soy sauce
1 garlic clove, minced
2 teaspoons (10 ml) dark brown sugar
1/2 teaspoon (2.5 ml) chili flakes
1 green onion or shallot, sliced
Salt and pepper, to taste
Brown rice (uncooked)

Place steamer basket on plate (to catch any drippings). Mix ginger, soy sauce, garlic, dark brown sugar, and chili flakes. Rub fish fillets with mixture and place in refrigerator to marinate for approximately 30 minutes.

Measure brown rice and water according to desired servings/package directions. Chicken or vegetable stock/broth may also be substituted for water.

Set Cooker: Whole Grain—after approximately 30–35 minutes, lift cover and add steamer basket with salmon fillets.

Cook an additional 8–10 minutes or until salmon flakes easily with a fork. Serve salmon over rice and sprinkle with sliced green onion.

Servings: 2

Steamed Shrimp with Vegetables

1 pound (454 g) large frozen shrimp
1 cup (237 ml) sugar snap peas
3/4 to 1 cup (177 to 237 ml) red bell pepper, sliced
1/2 to 3/4 cup (118 to 177 ml) onion, sliced
1 cup (237 ml) chopped pineapple (in juice)
1 (12-ounce/355-ml) bottle teriyaki sauce (or other desired sauce)
White rice (uncooked)

Place desired amount of white rice and water into cooking pot.

Set Cooker: White Rice

While rice is cooking, chop vegetables and thaw shrimp under cold running water. After approximately 30–35 minutes, place shrimp and vegetables into steamer basket and place basket into cooker.

Cook approximately 10 minutes or until shrimp are opaque and veggies slightly tender. When cooking cycle is completed, toss shrimp, vegetables, pineapple, and rice with teriyaki sauce and serve.

Servings: 4

Troubleshooting

PROBLEM	PROBABLE CAUSE/SOLUTION
Cooker doesn't turn on. Rice is not cooked.	<ul style="list-style-type: none">• Cooker is not plugged in. Make sure rice cooker is plugged into a properly operating electrical outlet.• Not enough water/cooking liquid. Follow package directions.• Carefully place cooking pot straight down in base. Make sure cooking pot is securely seated by rotating the pot left and right. NOTE: If cooking pot is bent or warped, it will not seat properly in base and, therefore, will not conduct heat correctly. To replace cooking pot, call the toll-free Customer Assistance number listed on the cover of this guide.• Let rice rest for 10 to 15 minutes after cooking is complete and rice cooker has switched to Keep Warm.
Rice is mushy.	<ul style="list-style-type: none">• Too much liquid added to cooking pot. Reduce liquid.
Rice cooker starts to "beep" during Steam Cook.	<ul style="list-style-type: none">• Cooking pot has boiled dry. Add more water and select Steam Cook function to continue steaming or press START (I).
Cooking pot not fitting.	<ul style="list-style-type: none">• Call the toll-free Customer Assistance number listed on the cover of this guide.
Display time skips minutes or holds time.	<ul style="list-style-type: none">• Rice cooker is adjusting time for the type of rice and amount of rice and moisture in the cooker. The rice cooker is working correctly. You may notice that the cooker will place a hold on the time or significantly decrease cooking time as the moisture content changes.

Notes

Limited Warranty

CUSTOMER NAME: _____
ADDRESS: _____
PHONE NUMBER: _____
MODEL NUMBER: _____
DATE OF PURCHASE: _____ BILL NUMBER: _____

SERIAL NUMBER:

(PLACE SERIAL NUMBER STICKER HERE)

EXPIRY DATE:

SHOULD ANY DEFECT IN MATERIAL OR WORKMANSHIP DEVELOP IN THE PRODUCT,

- CALL 1.800.42.555.43 OR VISIT www.hamiltonbeach.in FOR SERVICE CENTER LOCATIONS OR
- KINDLY TAKE THE PRODUCT TO THE PLACE OF PURCHASE OR
- CALL 1.800.42.555.43 FOR SERVICE AT HOME¹

THE PRODUCT OR ANY COMPONENT OF PRODUCT FOUND TO BE DEFECTIVE WILL BE REPAIRED OR REPLACED FREE OF CHARGE DURING THE WARRANTY PERIOD OF 2 YEARS, FROM THE DATE OF PURCHASE. IF THE PRODUCT OR COMPONENT IS NO LONGER AVAILABLE, WE WILL REPLACE WITH A SIMILAR ONE OF EQUAL OR GREATER VALUE.

¹At-home service is limited to certain geographical areas in India; please call 1.800.42.555.43 for further details.

840245300

NAME OF DEALER: _____
DEALER'S SIGNATURE: _____
CUSTOMER'S SIGNATURE: _____
STAMP: _____

VALIDITY:

- THIS WARRANTY IS ISSUED SUBJECT TO THE PRODUCTION AND VERIFICATION OF THE ORIGINAL PROOF OF PURCHASE.
- THIS WARRANTY IS VALID IN INDIA ONLY AND IF PRODUCT HAS BEEN PURCHASED FROM AN AUTHORIZED HAMILTON BEACH DEALER.
- THIS WARRANTY DOES NOT COVER GLASS, FILTERS, WEAR FROM NORMAL USE, USE NOT IN CONFORMITY WITH THE PRINTED DIRECTIONS, OR DAMAGE TO THE PRODUCT RESULTING FROM ACCIDENT, ALTERATION, ABUSE, OR MISUSE. THIS WARRANTY ONLY EXTENDS TO THE ORIGINAL CONSUMER PURCHASER OR THE GIFT RECIPIENT.

THE WARRANTY WILL BE CONSIDERED INVALID IF:

- PRODUCT HAS NOT BEEN USED PER THE MANUFACTURER'S OPERATING INSTRUCTIONS.
- PRODUCT HAS BEEN SERVICED, REPAIRED, OPENED, OR TAMPERED WITH BY ANY UNAUTHORIZED PERSON.
- UNAUTHORIZED CORRECTION/ALTERATIONS IN INVOICE COPY/INSTALLATION NOTE/SERIAL NUMBER OF PRODUCT.
- INCOMPLETE WARRANTY CARD AFTER PURCHASE.
- ANY ATTACHMENTS NOT RECOMMENDED BY THE MANUFACTURER HAVE BEEN USED ON THE PRODUCT.
- PRODUCT IS USED FOR OTHER THAN SINGLE-FAMILY HOUSEHOLD USE OR SUBJECTED TO ANY VOLTAGE AND WAVEFORM OTHER THAN 220-240V~/50Hz.

5/14