

FARBERWARE®

SPECIAL SELECT



USE & CARE INSTRUCTIONS
10 CUP AUTOMATIC
RICE COOKER FSRC100

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. **READ ALL INSTRUCTIONS BEFORE USE.**
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plug, or the Main Housing in water or other liquid.
4. Never put liquid into the Main Housing, only into the Inner Pot.
5. Lift and open Glass Lid carefully to avoid scalding, and allow water to drip into the Rice Cooker.
6. Never plug in the Cooker without the Inner Pot inside the Main Housing.
7. Unplug from outlet when not in use. Unplug and allow to cool before putting on or taking off parts, and before cleaning.
8. Extreme caution must be used when moving an appliance containing hot food, water, hot oil, or other hot liquids.
9. Close supervision is necessary when any appliance is used near children. This appliance is not for use by children.
10. The use of accessory attachments not recommended by **FARBERWARE®** may cause injuries.
11. Do not use outdoors.
12. Do not let cord hang over edge of table or counter, or touch hot surfaces.
13. Do not use appliance for other than intended household use.
14. Do not place on or near a hot gas or electric burner, or in a heated oven.
15. To disconnect, raise Selector Lever to **ON/WARM**, then remove the plug from wall outlet.
16. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or has been dropped or damaged in any manner. Contact Consumer Service.

SAVE THESE INSTRUCTIONS
THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

ADDITIONAL IMPORTANT SAFEGUARDS

1. **CAUTION: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other damage to persons or property.**
2. All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
3. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
4. Do not leave this appliance unattended during use.
5. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair the malfunctioning appliance! Do not use the Inner Pot or Glass Lid if cracked or damaged.
6. Do not use the **WARM** Mode to reheat cold rice or other foods.
7. Use the Automatic Rice Cooker on a hard, flat surface. Don't place it near a flame or heat or on a soft surface (such as carpet). Avoid placing it where it may tip over during use. Dropping the Rice Cooker could cause it to malfunction.
8. Avoid electric shock by unplugging the Rice Cooker before washing or adding water.
9. To avoid burns, stay clear of the Steam Vent during cooking. Also, wait for the Rice Cooker to cool down completely before touching or cleaning the Main Housing and Glass Lid.
10. Never use the Inner Pot on a gas or electric cooktop or on an open flame.
11. Do not leave the plastic Rice Paddle or **FARBERWARE®** Measuring Cup in the Inner Pot while on and in use.
12. Lift off Lid carefully to avoid scalding, and allow water to drip into Rice Cooker.
13. To reduce the risk of electric shock, cook only in the removable container (Inner Pot). Do not pour liquid directly into the Main Housing.
14. **THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.**

POLARIZED PLUG

This appliance 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 in 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.

SHORT CORD INSTRUCTIONS

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Longer extension cords are available and may be used if care is exercised in their use.

If a longer extension cord is used, (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and (2) the longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.

BEFORE USING FOR THE FIRST TIME

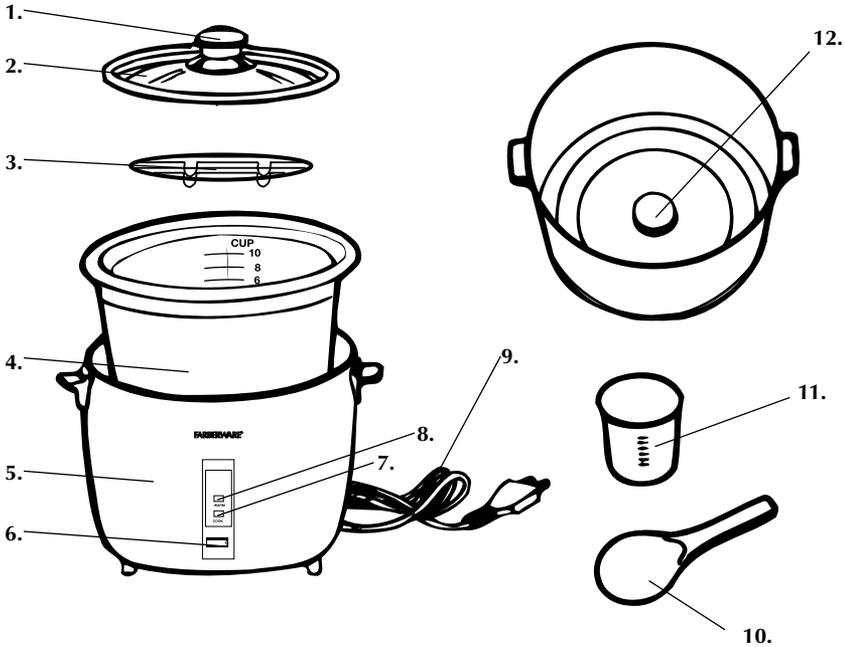
Clean the Glass Lid, Inner Pot, Rice Paddle and Measuring Cup following the Cleaning Instructions on page 13.

DO NOT IMMERSE THE HEATING BODY OF THE RICE COOKER IN WATER OR ANY OTHER LIQUID!

GETTING TO KNOW YOUR **FARBERWARE®** FSRC100 10 CUP AUTOMATIC RICE COOKER

Before using your Automatic Rice Cooker for the first time, you must become familiar with all of the parts. Read all instructions and safeguards carefully.

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATIONS



1. Lid Handle (P/N 20861)
2. Glass Lid Assembly (P/N 20856)
3. Wire Steaming Rack (P/N 20857)
4. Inner Pot (P/N 20858)
5. Main Housing
6. Rice Cooking Selector Lever
7. **COOK** Light
8. **WARM** Light
9. Power Cord
10. Rice Paddle (P/N 20859)
11. Measuring Cup (P/N 20860)
12. Heating Plate

IMPORTANT INFORMATION

READ BEFORE USING YOUR FARBERWARE® AUTOMATIC RICE COOKER FOR THE FIRST TIME.

- Read all instructions.
- Wash Inner Pot, Wire Steaming Rack, Glass Lid, **FARBERWARE®** Measuring Cup and Rice Paddle in warm, soapy water. Rinse and dry well.
- Never immerse Main Housing in water.
- Never place liquid in the Main Housing. Place it only in the Inner Pot.
- Never try to force the Selector Lever to stay in the **COOK** Mode after it has moved up to the **ON/WARM** Mode.
- Never plug in the Cooker without first placing the Inner Pot inside the Main Housing.
- Always be sure Inner Pot contains liquid, or be ready to add oil, butter or margarine immediately to the Inner Pot when you plug in the Cooker.
- **Remember that the FARBERWARE® Measuring Cup is not a standard measuring cup. When filled, it measures 3/4 cup.**
- Never wash any removable parts of the Cooker in the dishwasher.
- Save these instructions and refer to them often.
- If the outside of the Inner Pot is wet when placed into the Cooker, this may cause a cracking noise while the unit heats up. Also, this may cause damage to the inner working of the appliance, so always wipe the outside of the Inner Pot completely dry before use.

INSTRUCTIONS FOR USE

COOKING RICE

With the Automatic Rice Cooker, you can cook any kind of rice.

1. Measure the amount of rice that you would like to cook.
A 180 ml (3/4 cup) Measuring Cup is included with your cooker. Filling the cup with rice makes approximately 2-1/4 cups of cooked rice.

NOTE: Make sure that the rice is leveled when the cup is filled. The FARBERWARE® 10 Cup Automatic Rice Cooker has the capacity for 10 FARBERWARE® Measuring Cups of dry rice.

2. For Best Results...

- Pour desired amount of rice into a separate container. Wash and rinse the rice until the rinse water is clear.*
3. Take the Inner Pot out of the Rice Cooker.
Place the washed rice into the Inner Pot and add appropriate amount of water. (If you are making 10 cups of dry rice, add water to the "10" mark in the inside of the Inner Pot.)
4. Replace the Inner Pot back into the Automatic Rice Cooker's Main Housing.
Rotate it slightly to make sure that it is well seated on the Heating Plate.

NOTE: Make sure to always wipe down the outer surface of the Inner Pot. If the Inner Pot is wet when placed into the Cooker, this may cause a cracking noise while the unit heats up. Keep the outer surface dry to prevent damage to the inner workings of the appliance.

5. Replace the Glass Lid.

CAUTION: Do not operate the Automatic Rice Cooker without replacing the Lid. Burns or other serious injury may occur.

* For information regarding rinsing rice, please refer to GENERAL INFORMATION on page 10.

INSTRUCTIONS FOR USE *(Continued)*

6. Plug the Automatic Rice Cooker into a 120V AC electrical outlet.

Press the Rice Cooking Selector Lever down and the **COOK** Light will illuminate. The cooking process begins as soon as the Light illuminates.

7. When the Automatic Rice Cooker is done cooking, the **WARM** Light will illuminate.

For best results, let the cooked rice sit for 15 minutes before stirring or removing. This allows the steam to finish the cooking process.

8. Mix the rice.

After rice has steamed for 15 minutes, carefully open the Lid as steam will escape. Use the Rice Paddle provided or any other non-metal long-handle utensil to scoop and mix the rice well. Allow all steam to escape.

9. Keep Warm.

When the cooking is completed, the Automatic Rice Cooker will automatically go into the **WARM** mode. At this time, the **WARM** Light will illuminate.

Note: Do not warm rice for more than 12 hours.

It is recommended to consume the rice within a 12 hr. period.

If the **WARM** mode is not desired, simply unplug the Automatic Rice Cooker from the wall. Do not touch the Main Housing or Inner Pot until they have cooled completely.

10. Allow the Automatic Rice Cooker to cool completely before cleaning.
11. When the Automatic Rice Cooker is not being used, please keep it unplugged.

INSTRUCTIONS FOR USE *(Continued)*

STEAMING FOOD

GENERAL INFORMATION

Keep the Glass Lid on while cooking or steaming food, unless the recipe or chart specially calls for removing it. By removing the Glass Lid unnecessarily, you lose steam and valuable time. If you must remove it to stir or to add an ingredient, have the Rice Paddle or ingredient ready, add it, stir quickly and just as quickly replace the Glass Lid.

STEAMING INSTRUCTIONS

Measure appropriate amount of water and add to the Inner Pot. Place the Wire Steaming Rack on the bottom of the Inner Pot. Place food to be steamed into a heat resistant container such as a bowl, and place the container on the Wire Steaming Rack.

Place the Inner Pot with the Wire Steaming Rack into the Main Housing, place the Glass Lid over the Inner Pot, and then plug into electrical wall outlet.

Push Lever down to begin **COOK** Mode.

Since the times in the following vegetable steaming charts are approximate, use them as a guide only. The size and shape of vegetables as well as personal taste may call for adjustments. If you want softer vegetables, add more water and steam for additional time. Do not allow the liquid in the Inner Pot to boil dry.

FRESH VEGETABLE STEAMING CHART

Vegetable	Amount	Water	Cook Time
Artichoke, Whole	2 medium	2-1/2 cups	44-46 min.
Asparagus	3/4 lb. (15 spears)	1-1/2 cups	12-14 min.
Broccoli	1/2 lb. (2" florets, 1" stems)	1-1/2 cups	13-16 min.
Brussels Sprouts	12 oz.	2-1/2 cups	17-19 min.
Cabbage	2 lb. (quartered)	2-1/2 cups	29-31 min.
Carrots	3 medium (1/2" slices)	1-1/2 cups	14-16 min.
Cauliflower	3/4 lb. (3" florets)	1-1/2 cups	17-19 min.
Corn-On-The-Cob	3 small ears	1-1/2 cups	15-17 min.
Green Beans, Whole	1/2 lb. (tips removed)	1-1/2 cups	13-15 min.
Potatoes: All-Purpose	4 (5 to 6 oz. each)	2-1/2 cups	40-42 min.
New	6 (4 oz.)	3 cups	33-36 min.
Sweet Potato	4 (6 oz. each)	2-1/2 cups	36-38 min.
Spinach	1/2 lb. leaves & stems	1-1/2 cups	10-12 min.

FROZEN VEGETABLE STEAMING CHART

Vegetable	Amount	Water	Cook Time
Broccoli (Spears)	1 package (10 oz.)	3/4 cup	12-14 min.
Brussels Sprouts	1 package (10 oz.)	3/4 cup	14-16 min.
Cauliflower	1 package (10 oz.)	3/4 cup	13-14 min.

COOKING RICE

GENERAL INFORMATION

Rice is grown on marshy land that floods easily. It does not need to be milled or ground; only the outer husks must be removed, leaving behind what is known as brown or whole rice, the most nutritious of rices.

Information has recently been published about more healthful ways to eat, by consuming less fat, less protein and more complex carbohydrates in our diets. Because brown rice is about 8% protein, 87% carbohydrates and almost no fat, it is a perfect ingredient in a healthful diet.

Because rice is a valuable source of carbohydrates, it is starchy by nature. To obtain fluffier, less starchy rice, you can rinse the rice before cooking. But by rinsing or soaking the rice, you lose some of the vitamins, which are water soluble. Therefore, rinsing or soaking rice is not recommended because of the nutrient loss.

TYPES OF RICE

Brown Rice - Contains more vitamin B complex, iron and calcium and takes longer to cook (about 50 minutes) than white rice. Its flavor is nutty and its texture is chewy. (See Cooking Chart on page 11.)

White Rice - Includes several kinds of white rice, most of which can be prepared in your **FARBERWARE®** Automatic Rice Cooker. (See Cooking Chart on page 11.)

Long-Grain Rice - Less starchy than short-grain rice, so it separates into individual grains more than short-grain rice.

Short-Grain Rice - More moist and tender than long-grain rice. It has a softer texture and starchier flavor.

White rice will take about 20-25 minutes to cook, (brown rice approximately 50 minutes). When rice is done, the **FARBERWARE®** Automatic Rice Cooker will automatically go into the **WARM** Mode and the **AMBER ON/WARM** Light will go on. Allow rice to stand on **WARM** for 10 to 15 minutes to ensure fluffy rice. You can keep cooked rice on the **WARM** setting for several hours without the taste of the rice being affected. Do not remove Cover until ready to serve. **The Inner Pot remains very hot after cooking or keeping warm. Use a pot holder when handling.**

LONG GRAIN BROWN RICE COOKING CHART

Allow about 50 minutes to cook brown rice. The **FARBERWARE®** Automatic Rice Cooker automatically switches from **COOK** mode (RED Light) to **WARM** mode (AMBER Light) when all the liquid evaporates from the Inner Pot. However, for fluffy rice, allow rice to stand for approximately 10 minutes, covered, on **WARM** before serving.

Note: Always place rice in Inner Pot before adding water.

Amount of Raw Rice	Water Level	Approx. Number of 1/2 cup servings
2 FARBERWARE® Cups	to 4-cup line	8
3 FARBERWARE® Cups	to 5-cup line	12
4 FARBERWARE® Cups	to 6-cup line	16
5 FARBERWARE® Cups	to 7-cup line	20
6 FARBERWARE® Cups	to 8-cup line	24
7 FARBERWARE® Cups	to 9-cup line	28
8 FARBERWARE® Cups	to 10-cup line	32

LONG-GRAIN WHITE RICE COOKING CHART

Allow about 25 minutes to cook white rice. The **FARBERWARE®** Automatic Rice Cooker automatically switches from **COOK** mode (RED Light) to **WARM** mode (AMBER Light) when all the liquid evaporates from the Inner Pot. However, for fluffy rice, allow rice to stand for approximately 15 minutes, covered, on **WARM** before serving.

Amount of Raw Rice	Water Level	Approx. Number of 1/2 cup servings
2 FARBERWARE® Cups	to 2-cup line	8
4 FARBERWARE® Cups	to 4-cup line	16
6 FARBERWARE® Cups	to 6-cup line	28
8 FARBERWARE® Cups	to 8-cup line	36
10 FARBERWARE® Cups	to 10-cup line	48

COOKING LEGUMES AND GRAINS

GENERAL INFORMATION

High-protein, high-fiber meatless dishes of legumes and grains can be very satisfying and very delicious.

COOKING INSTRUCTIONS

Measure legumes or grain with the **FARBERWARE®** Automatic Rice Cooker Measuring Cup, and pour into the Inner Pot. Fill Inner Pot with water to desired cup line. Cover. Plug Power Cord into a 120V AC electrical outlet. The **AMBER ON/WARM** Light will go on. Push Lever down to begin **COOK** mode. The **RED COOK** Light will illuminate. Legumes and grains tend to foam while cooking. To help minimize foaming, stir after cooking one hour. If any liquid remains at the end of the recommended cooking time, switch to **WARM** mode and let stand until liquid is absorbed. For added flavor, substitute broth for water. Do not allow the Automatic Rice Cooker to boil dry.

LEGUMES AND GRAINS COOKING CHART

Legume/Grain	Amount	Water	Cook Time
Baby Limas	1 FARBERWARE® cup	to 8-cup line	2 - 2-1/4 hrs.
Barley	1 FARBERWARE® cup	to 6-cup line	50-60 min.
Great Northern	1 FARBERWARE® cup	to 7-cup line	1 hr. 50 min. - 2 hrs.
Kasha	1 FARBERWARE® cup	to 2-cup line	10-12 min.
Lentils	1 FARBERWARE® cup	to 5-cup line	50-60 min.
Navy Beans	1 FARBERWARE® cup	to 8-cup line	1 hr. 50 min. - 2 hrs.
Split Peas	1 FARBERWARE® cup	to 5-cup line	50-60 min.

CARE AND MAINTENANCE

USER MAINTENANCE INFORMATION

This appliance contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

Always remember to unplug the unit from the wall outlet when not in use and before cleaning.

CLEANING INSTRUCTIONS

- **PLEASE NOTE:** It is normal to have a brown 'rice crust' coating the bottom layer of the Inner Pot when the rice has finished cooking and steaming.
- This appliance should be cleaned after every use. Unplug the unit from the wall outlet. NEVER immerse Main Housing or Power Cord in water. Allow the unit to cool before cleaning.
- Let the Rice Cooker cool. Fill Inner Pot with warm water and allow to sit for a while. Wash in warm, soapy water with a sponge and dry thoroughly with a cloth.
- The Wire Steaming Rack, Glass Lid, **FARBERWARE®** Measuring Cup and Rice Paddle may also be washed in warm, soapy water.

CAUTION: Handle the Glass Lid with extreme care, as it may become slippery when wet.

- Do not wash Inner Pot or Wire Steaming Rack in dishwasher.
- The Main Housing can be wiped clean with a soft, slightly damp cloth or sponge.
- **NEVER POUR LIQUID INTO THE MAIN HOUSING OR IMMERSE IT IN WATER.**

CARE AND MAINTENANCE *(Continued)*

OTHER SUGGESTIONS FOR USE AND CARE

- Be careful not to dent the Inner Pot, especially the bottom of it. To work properly and produce the best cooking results, the Inner Pot must fit snugly on top of the thermostat.
- Don't let loose rice or other food particles fall into the bottom of the Main Housing because they might prevent the thermostat from fitting tightly against the bottom of the Inner Pot.
- Use the plastic Rice Paddle or a wooden spoon to stir and remove food from the Inner Pot. Don't use any metal utensils.
- Never use abrasive cleansers or scouring pads because they can damage the finish of both the Inner Pot and Main Housing.

STORING INSTRUCTIONS

Unplug the unit from the wall outlet and clean all parts. Be sure all parts are dry before storing. Store appliance in its box or in a clean, dry place. Never store it while it is hot, wet or still plugged in. Never wrap Power Cord around the appliance.

To avoid damage to the Inner Pot or Glass Lid, wrap a soft cloth around the Lid and store it upside down over the Inner Pot.

WHY RICE & WHOLE GRAINS?

Grains (including rice) are finally getting the attention they deserve as they move into the nutritional spotlight. The new USDA dietary recommendations highlight grains and legumes as an essential part of a healthy, whole foods diet. With their impressive fiber, complex carbohydrates and protein profiles, they are, without a doubt, some of Mother Nature's most perfect foods.

Grains are the edible portion of cereal plants. The grain or kernel is technically a complete fruit and houses most of its nutritional value. In addition to their high fiber content, grains are an excellent source of B vitamins and many minerals, including magnesium, iron, zinc, potassium and selenium. The germ oils found in the germ layers of whole grains contain vitamin E, an important antioxidant.

Whole grains that are best served alone or as complements to main dishes include: wheat, rice, rye, quinoa, barley and oats just to name a few. Breads, crackers, pastas and cereals are products made from grains that have been ground into flours. Only flours labeled as whole grain contain the bran and germ portion of the grain. If the label just lists flour even if the flour is labeled as enriched or wheat flour, the nutrient-rich bran and germ portion of the grain have usually been removed.

GRAIN GLOSSARY

Rice is a staple food in many countries. Although long-grain rice is consumed more than any other rice around the world, it is inferior to brown rice in both taste and nutrition. Brown rice is not only more complete nutritionally, it has a wonderful nutty aroma and flavor.

Polished rice (white) has been bleached, cleaned, pearled (polished with talc), then often oiled and coated. This refining process causes the loss of its hull, bran and germ, which are removed from the grain (along with most of its nutrients) leaving only the starchy endosperm. As white rice is rather bland when eaten by itself, it is usually served under steamed or sauteed vegetables and topped with a flavorful sauce, such as curry or peanut.

Long grain brown rice contains fiber and the nutrient-rich bran and germ, as well as the starchy endosperm. In addition to being more flavorful, brown rice digests more slowly, which provides energy over a longer period of time. Brown rice is a satisfying meal companion and can even serve as the main focus for a meal. While not as high in protein as wheat and some other grains (10 percent), the high quality protein in brown rice is easily utilized by the body. Brown rice is also a good source of the B vitamins and several minerals, including magnesium, potassium, zinc, iron, and selenium.

Wheat berries are simply the wheat kernel with the hull removed. They can be prepared as you would brown rice, though soaking overnight will speed up cooking time. Their mild and pleasant flavor lends itself well to warm dishes as well as cold salads.

Barley has a chewy, hearty texture and is delicious combined with long or short grain brown rice. A versatile grain with a pasta-like consistency, barley is frequently used in soups. Barley contains 10 to 15 percent protein, is a good source of many B vitamins and contains healthy amounts of magnesium, calcium, iron and potassium.

Oats, in the old-fashioned rolled style, make a stick-to-your-ribs meal any time of the day. Add cinnamon and apple pieces or dried fruit before cooking for ready-to-eat convenience. Oats are about 10 to 15 percent protein and provide cholesterol-lowering fiber along with B vitamins. Because quick oats have been partially processed, resulting in a loss of nutrients, try to use old-fashioned rolled or steel-cut oats whenever possible.

Quinoa, one of the ancient "super grains," is petite in size and delicate in texture. Quinoa has one of the highest protein contents of any grain, and is also high in iron and calcium. Quinoa is a great companion grain in combination dishes and its quick cooking time makes it a convenient substitute for rice in your meals.

Millet is another grain that complements a group of grains used together. Its flavor is light and the color is sunny yellow. Millet contains 15 percent protein and is high in fiber, iron, magnesium and potassium. For those with gluten sensitivity, millet is considered to be one of the most digestible grains.

RECIPES

Spicy Thai Rice and Lentils

Serves 6-8

3 measuring scoops (2-1/4 cups) Wehani or mixed blend rice
1 measuring scoop (3/4 cup) green lentils
1-1/4 cups water
3 cloves garlic, pressed
1 onion, chopped
2-inch knob ginger root, grated
1/3 cup fresh cilantro, chopped
1 teaspoon turmeric
1 teaspoon salt

Reserve:

Hot chili oil
Red pepper flakes
Lettuce or spinach greens

Place rice and lentils into the Automatic Rice Cooker, then add water. Mix in remaining ingredients (except chili oil, pepper flakes and greens). After rice has been fully cooked, add a few drops of hot chili oil and red pepper flakes to each serving, if desired. Serve on chilled lettuce or spinach greens.

Marinated Vegetable Salad

Serves 8

2 cups (about 8 ounces) sliced fresh mushrooms
1-1/4 cup halved cherry tomatoes
1 cup avocado chunks
1 cup sliced olives
1/2 cup chopped red onion
6 tablespoons red wine vinegar
4 tablespoons olive oil
2 tablespoon fresh parsley
1/2 teaspoon salt
1/2 teaspoon dried basil leaves
6 cups cooked jasmine rice, cooled
(3 measuring cups of dry rice)
Red onion rings, for garnish

Combine mushrooms, tomatoes, avocado, olives and onion in shallow dish. Combine vinegar, oil, parsley, salt and basil in separate bowl and pour over vegetables. Cover and chill 2 to 3 hours. Add rice: toss lightly. Garnish with red onion rings.

RECIPES *(Continued)*

Spanish Rice Au Gratin

Serves 4

1 tablespoon olive oil
1/2 cup chopped onion
1/2 cup chopped celery
1/3 cup chopped green pepper
1 pound fresh tomatoes, chopped
1 teaspoon chili powder
1/2 teaspoon Worcestershire sauce
2 cups cooked brown rice
1/2 cup (2 ounces) shredded
cheddar or soy cheese

Heat oil in large skillet over medium-high heat. Saute onion, celery and pepper until tender-crisp. Add tomatoes, chili powder and Worcestershire sauce. Stir in rice. Reduce heat; simmer about 5 minutes to blend flavors. Remove from heat. Top with cheese; replace Glass Lid, and allow cheese to melt, about 3 minutes.

RECIPES *(Continued)*

Mexican Rice Pitas

Serves 4

- 1 small red onion, sliced into thin rings
- 1 teaspoon olive oil
- 3 cups cooked brown rice
- 1/2 cup whole kernel corn
- 1/2 cup sliced ripe olives (optional)
- 1/2 cup barbecue sauce
- 2 tablespoons lime juice
- 1/2 teaspoon ground cumin
- 1/2 teaspoon garlic salt
- 4 whole wheat pita rounds, halved and warmed
- 8 lettuce leaves
- 1 large tomato, seeded and chopped

Cook onion in oil in large skillet over medium-high heat until tender. Add rice, corn, olives, barbecue sauce, lime juice, cumin and garlic salt; toss until heated. Line each pita half with lettuce leaf, fill with 1/2 cup hot rice mixture and top with tomato.

TROUBLE SHOOTING

Symptom	Possible Solutions
No Indicator Lights are illuminated.	<p>Make sure the Automatic Rice Cooker is plugged in.</p> <p>Check between the Inner Pot and Heating Plate for any foreign substances. Be sure the area is clean.</p> <p>Make sure the Inner Pot is in the Main Housing.</p>
Water overflows during cooking	<p>Before cooking, make sure you don't fill above top water level.</p> <p>Make sure Lid is closed before cooking.</p>
Cooked rice, other grains are too dry or not completely cooked.	<p>Before cooking, make sure you put enough water in for the total amount of rice/grain included.</p> <p>After cooking, add 1/4 cup water and set on WARM cooking cycle for 10 minutes. Stir.</p> <p>Check between the Inner Pot and Heating Plate for any foreign substances. Be sure the area is clean.</p> <p>Be sure to stir the cooked rice/grain as soon as cooking is done. Otherwise, they will clump and become hard on top.</p>
Cooked rice and other grains are too watery.	<p>Before cooking, make sure you don't add too much water for the amount of rice/grain included.</p> <p>Check between the Inner Pot and Heating Plate for any foreign substances. Be sure the area is clean.</p> <p>Make sure the cooking cycle is not interrupted. If the Power Cord is unplugged, the unit will not operate and the rice will not cook.</p>

TROUBLE SHOOTING *(Continued)*

Symptom	Possible Solutions
Rice or other grains are scorched.	<p>Check between the Inner Pot and Heating Plate for any foreign substances. Be sure the area is clean.</p> <p>Be sure to wash the Inner Pot after each use.</p> <p>Be careful not to add easily-scorched ingredients such as sugar, to the recipe before cooking.</p>
Steam escapes between Glass Lid and Inner Pot during cooking.	<p>Check between the Glass Lid and Inner Pot for foreign substances, including rice or grain kernels that may prevent the Glass Lid from closing all the way. Be sure the area is clean.</p>
Warmed rice or grain smells bad or discolored.	<p>For best results, don't use the WARM option with brown rice or other unrefined grains. The bran in unrefined grains can "break down" when kept at low heat for extended periods of time, causing an unpleasant smell and taste.</p> <p>Don't warm rice for more than 12 hours.</p> <p>Make sure the Glass Lid is properly centered in position over Inner Pot when using the WARM option.</p> <p>Be sure to wash the Inner Pot after each use.</p> <p>Make sure you don't leave the Serving Rice Paddle or other plastics in the Automatic Rice Cooker while it is cooking or warming.</p>

If none of these Trouble Shooting solutions are successful, contact our Consumer Service Dept. at 800-233-9054 for further advice.

FARBERWARE®

ONE-YEAR LIMITED WARRANTY

This FARBERWARE® product warranty extends to the original consumer purchaser of the product.

Warranty Duration: This product is warranted to the original consumer purchaser for a period of one (1) year from the original purchase date.

Warranty Coverage: This product is warranted against defective materials or workmanship. This warranty is void if the product has been damaged by accident, in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished by FARBERWARE®, or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

Warranty Disclaimers: This warranty is in lieu of all warranties expressed or implied and no representative or person is authorized to assume for FARBERWARE® any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to, negligence, gross negligence, strict liability, breach of warranty and breach of contract. Some states do not allow the exclusion or limitations of implied warranties or consequential damages, so the above limitations or exclusions may not apply to you.

FARBERWARE® is not responsible or liable for indirect, special or consequential damages arising out of or in connections with the use or performance of the product or other damages with respect to loss of property, or loss of revenues or profit.

Legal Remedies: This warranty gives you specific legal rights, and you may also have other rights that vary from state to state.

Warranty Performance: During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable unit (at FARBERWARE®'s option) when the product is returned to the FARBERWARE® facility listed below. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

Service and Repair

If service is required, you should first call toll-free 1-888-881-8101 **between the hours of 8:00 am and 5:00 pm Central Standard Time** and ask for **CONSUMER SERVICE**. Please refer to Model FSRC100 when you call.

In-Warranty Service for a product covered under the warranty period, no charge is made for service and return postage. Please return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the address listed below. Call for return authorization.

Out-of-Warranty Service: There will be charges rendered for repairs made to the product after the expiration of the aforesaid one (1) year warranty period, after purchaser is advised appropriately. Include \$10.00 (U.S.) for return shipping and handling.

FARBERWARE® cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your unit: any accessories related to your problem; your full return address and daytime phone number; a note describing the problem you experienced; **a copy of your sales receipt or other proof of purchase to determine warranty status**. C.O.D. shipments cannot be accepted.

Return the appliance to: ATTN: Repair Department, FARBERWARE®
708 South Missouri Street, Macon, MO 63552

Any questions or comments can be directed to Salton, Inc. at the above address or by calling or E-Mailing the following:

TOLL FREE: 1-888-881-8101, Mon. - Fri., 7:30 a.m. - 6:00 p.m. CST

E-mail: farberware-electric@saltonusa.com

Please refer to Model FSRC100 when you call, write or E-Mail.

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