



Rice Cooker Instruction Manual

MODEL: RC02550



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*“Life is happening...
we’ll help you live it, one moment at a time.”*



President, Ginny’s

Thank you for purchasing a Ginny’s Brand Rice Cooker—and welcome to an easier time in the kitchen! You’ll get perfectly-prepared rice EVERY time. Just add rice and water, put on the lid and press cook. That’s it! You can even add your favorite veggies. Its removable, nonstick pot makes cleanup a breeze. Who knows, with all this convenience, you might just get a chance to sit down before dinner. Enjoy!

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SAVE THESE INSTRUCTIONS

READ ALL SAFETY INSTRUCTIONS BEFORE USING THIS APPLIANCE

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

1. Read all instructions carefully.
2. Do NOT touch hot surfaces. Use handles.
3. To prevent electrical hazards, do NOT immerse cord, plug or rice cooker heating plate in liquid or water.
4. Adult supervision is necessary when operating any appliance near children.
5. Unplug appliance from the wall outlet when not in use and before cleaning. Allow the appliance to cool completely before adding or removing any parts.
6. Do NOT operate the appliance if the cord has been damaged, or if the appliance malfunctions or is damaged in any way. Contact our toll-free Customer Service for information on returns or replacement.
7. NEVER put water or any liquid into the outer pot.
8. NEVER plug in the power cord without the inner pot inside the cooker.
9. Always attach the plug to the cooker first, then plug the power cord into the wall outlet.
10. Any use of accessory attachments not made for this appliance may cause hazards.
11. Do NOT use outdoors.
12. Do NOT let the cord dangle or hang over the edge of table or counter tops, or allow it to touch hot surfaces.
13. Do NOT place appliance on or near gas or electric burners, on a stovetop or in an oven.
14. Use extreme caution when moving or handling appliances containing hot oil or other hot liquids.
15. Do NOT use this appliance for any other purpose than its intended use.
16. ALWAYS unplug after use. Your cooker’s power will remain ON unless unplugged.

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to fit 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.

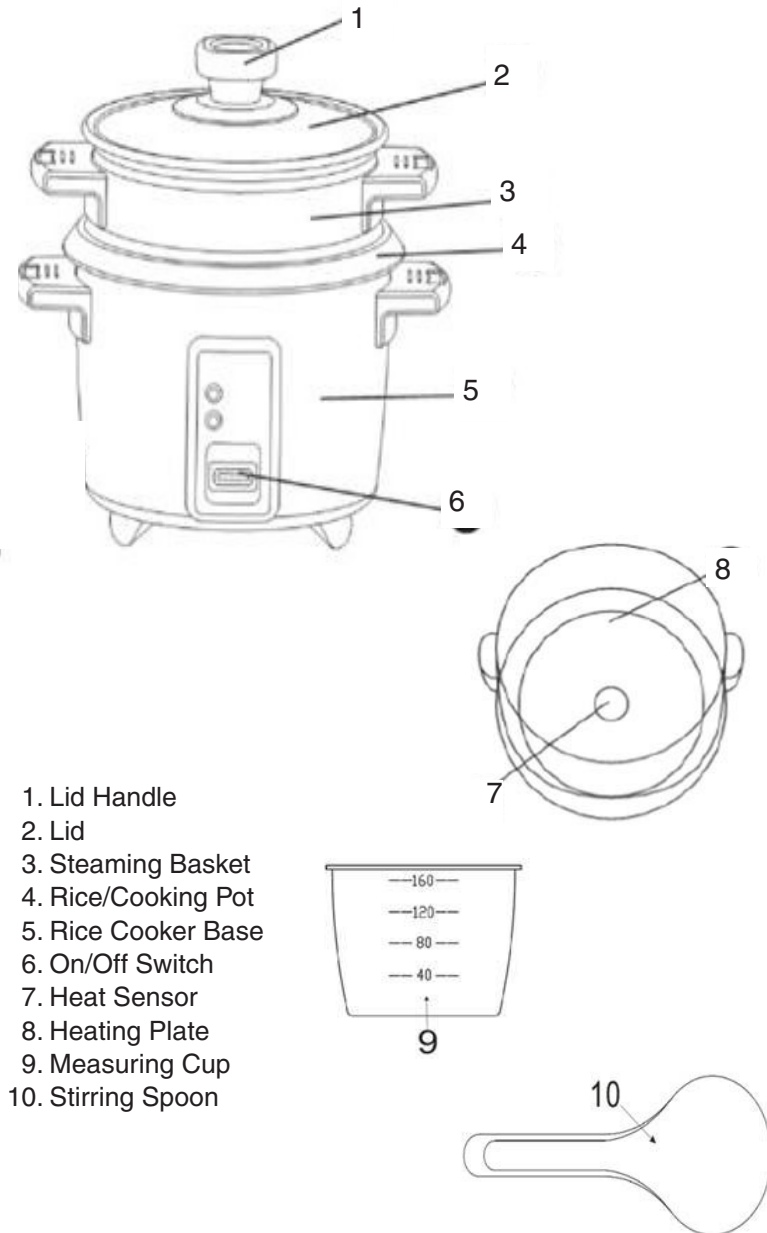
SHORT CORD INSTRUCTIONS

1. A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
2. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
3. If a long detachable power cord or extension cord is used:
 - The marked electrical rating of the detachable power supply cord or extension cord should be at least as great as the electrical rating of the appliance.
 - If the appliance is of the grounded type, the extension cord should be the same type 3-wire.
 - 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.

SPECIFICATIONS

Power Consumption:	120V/60Hz, 400W
Outside Dimensions:	8.5" diam. x 11.5" w x 8.5" h
Cooking Pot Dimensions:	9" diam. x 4.5" h
Capacity:	10 cups cooked rice
Power Cord Length:	24"

PART NAMES



1. Lid Handle
2. Lid
3. Steaming Basket
4. Rice/Cooking Pot
5. Rice Cooker Base
6. On/Off Switch
7. Heat Sensor
8. Heating Plate
9. Measuring Cup
10. Stirring Spoon

HOW TO OPERATE

1. Using the measuring cup provided, measure and add rice to the inner pot.
On full level measuring cup (that we have provided) is equal to one cup.
2. You may choose any one of the following ways to add water for cooking:
 - Using the measuring cup, add the proper amount (See measurement chart.)
 - Using the waterline, add water to the rice inside the inner pot up to the proper waterline. (Example: for 3 cups of uncooked rice, add water to line 3.)
3. For softer rice, we suggest preparing rice and water in the inner pot and letting soak for 10–20 minutes before cooking.
4. Place lid on cooker and plug in power cord. Press switch to COOK. When your rice is cooked, the cooker will automatically switch to the WARM function.
5. After cooking, it is important to allow rice to stand for 5–10 minutes without removing the lid. This will ensure that rice is cooked through.
6. **Brown rice will take longer to cook. We suggest adding an additional 3/4 cup of water to accommodate the proper cooking time.**

How to Use Your Steaming Basket:

1. Clean and prepare your food or vegetables.
2. Place the Inner Pot in the Rice Cooker.
3. Measure the approximate amount of water based on how much food you are steaming (use the table on the next page as a guide).

NOTE: ALWAYS check the progress of the food as it is cooking and add water as needed.

NOTE: You are able to steam rice and vegetables/food at the same time with the Steaming Basket resting on the Inner Pot. (To cook both at the same time, combine the total amount of uncooked food—rice AND vegetables.)

4. Place the Steaming Basket on the rim of the Inner Pot.
5. Add vegetables or food and put the Lid on the Rice Cooker. Switch to the COOK position and cook for the appropriate amount of time (use the table on the next page as a guide).

NOTE: The length of steaming time is subject to your personal tastes. Cook for a shorter amount of time if you prefer al denté (crunchy) or a longer time for well done.

6. Unplug the Rice Cooker after use.

HOW TO OPERATE

COOKING TIPS:

1. You may rinse rice to remove excess bran and starch. This will help to reduce rice browning and sticking to the bottom of your pot after cooking, but it may also lose some nutrients.
2. Remember: Place rice in the inner pot first, then add water before cooking.
3. If you have experienced any sticking due to the type of rice you choose, try adding a light coating of vegetable oil to the bottom of the inner pot before placing the rice.
4. Because there are many different kinds of rice available, rice/water ratio may be slightly different. Remember to make adjustments to get better results.

Cooking Chart:

UNCOOKED FOOD	WATER WITH MEASURING CUP PROVIDED	WATERLINE INSIDE INNER POT	COOKING TIME	APPROX. COOKED RICE YIELD
1 cup	1 1/2 cups	line 1	17–23	2 cups
2 cups	2 1/2 cups	line 2	22–28	4 cups
3 cups	3 1/2 cups	line 3	24–30	6 cups
4 cups	4 1/2 cups	line 4	28–34	8 cups
5 cups	5 1/2 cups	line 5	34–37	10 cups

NOTE: Always use the measuring cup that comes with your Rice Cooker.

CLEANING & CARE

1. Remove the inner pot and lid from the Rice Cooker and wash them in hot, soapy water. Rinse completely, then dry with a soft clean cloth. The cooking pot and lid are also dishwasher safe.
2. Clean the outside of your cooker when necessary with a clean damp cloth or with a mild dish detergent.
 - NEVER use abrasive cleaners.
 - Do NOT use any metal tools for steel wool on the outside finish or on the cooking pot as they may cause damage.
 - DO NOT SUBMERGE ANY PART OF THE RICE COOKER'S BODY IN WATER.

CLEANING & CARE (cont'd)

3. To clean the heating plate and thermo-control plate, use a plastic scrub brush to polish or remove any residue, then wipe with a damp cloth. Allow to dry completely before re-using. You must keep the heating plate and thermo-control plate free from any foreign objects, otherwise the cooker will not operate properly.
4. Any residue of vinegar or salt may cause your inner pot to corrode. Always cleanse completely after each use.

RECIPES

Curried Chicken with Broccoli

INGREDIENTS:

- | | |
|---|------------------------------------|
| 10–12 boneless chicken thighs (about 1 3/4 lbs) | 3 Tbsp. frozen chopped onions |
| 1 Tbsp. curry powder | 1/2 tsp. crushed red pepper flakes |
| 1/2 cup honey | 2 Tbsp. soy sauce |
| 1/2 cup dijon mustard | 5 cups frozen broccoli florets |
| 1/8 tsp. your favorite seasoning mix | 1 1/2 cups uncooked white rice |

Directions:

1. Cook rice in 3 cups of water in steamer. Cool.
2. Flatten thighs and place in large oven-safe pan.
3. Combine ingredients in a small mixing bowl in this order: onions, spices, honey, dijon mustard, soy sauce. Stir.
4. Pour evenly over chicken.
5. Make sure the rough side of the thigh is face-down. Cover and refrigerate overnight.
6. Preheat oven to 350°F.
7. Turn chicken over with a fork. Place in oven for 50 minutes. About halfway through, flip chicken. Place rice in the oven and heat through.
8. Cook broccoli florets then coat with favorite seasoning mix. Stir into heated rice and chicken.

Serves 6–8.

RECIPES

Rice Pudding

INGREDIENTS:

- | | |
|-----------------------------------|------------------------|
| 1/2 cup golden raisins | 1 cup boiling water |
| 1/3 cup slivered almonds | 2 1/2 cups milk |
| 1 3/4 cups uncooked rice | 2/3 cup sugar |
| 2 1/2 cups heavy cream | pinch salt |
| 1/2 tsp. finely grated lemon zest | 1 tsp. ground cinnamon |
| 2 tsp. finely grated orange zest | 1 1/4 tsp. vanilla |

Directions:

1. Cook rice in 3 cups of water in steamer. Cool.
2. Place raisins in a bowl and cover with boiling water. Sit until plumped (approximately 5 minutes). Drain.
3. In a skillet over medium heat, toast the almonds until golden (3–5 minutes). Remove from heat.
4. In a large saucepan, combine milk, rice, sugar, cream and salt.
5. Bring to a simmer, stirring constantly, over medium heat. Reduce the heat slightly to maintain a low simmer and cook uncovered, stirring frequently, until the mixture starts to thicken (about 30 minutes).
6. Continue to cook, stirring occasionally to prevent the rice from sticking (about 5 minutes).
7. Remove from heat and stir in the raisins, almonds and remaining ingredients.

Serves 4–6.

Quick 'N Easy Spanish Rice

INGREDIENTS:

- | | |
|---|-----------------------------|
| 1 1/2 cups converted long-grain rice (uncooked) | 1 15 oz. can diced tomatoes |
| 1 4 oz. can diced green chiles | 3 1/3 cups water |
| 2 Tbsp. chipotle taco seasoning | |

Directions:

1. Combine all ingredients in steamer and bring to a boil.
2. Reduce heat to medium-low and simmer, covered, for 20 minutes.
3. Remove from heat. Let stand covered for 5 minutes.
4. Fluff with a fork and serve.

Serves 6 as a side dish

RECIPES

Fried Rice

INGREDIENTS:

2 cups uncooked white rice	1/3 cup vegetable oil
2 cups ham, cooked, cubed	1 onion, chopped
Salt and pepper	3 cloves garlic
2-inch fresh ginger, peeled, finely chopped	3 spring onion whites, chopped
1 1/3 cup frozen corn, peas, carrots	4 large eggs

Directions:

1. Cook rice in 4 cups of water in steamer according to directions. Cool.
2. Heat a large heavy-bottomed nonstick skillet over high heat. When hot, add 1 tablespoon of the oil.
3. Add the ham and cook, stirring occasionally until lightly browned.
4. Add the chopped onion to the pan, season with salt and pepper, and cook for 1 or 2 minutes until onion is fragrant.
5. Add the garlic, ginger and spring onion whites. Stir-fry until fragrant (about 30 seconds).
6. Add the frozen vegetables. Cook until just defrosted but still crisp.
7. Transfer contents of the skillet to a large bowl.
8. Return the pan to the heat and add 2 more tablespoons of oil.
9. Add the eggs and season with salt and pepper. Stir the eggs constantly and cook until almost set, then transfer eggs to the bowl. Break up the eggs with a wooden spoon or spatula.
10. Return the pan to the heat and add the remaining oil. Add the rice and use a spoon to break up any clumps. Season with salt and pepper and stir-fry the rice to coat evenly with oil.
11. Stop stirring and let rice cook undisturbed until it gets slightly crispy (about 2 minutes). Stir the rice again, breaking up any new clumps.
12. Transfer to the bowl. Stir all of the ingredients together with the rice. Taste and adjust seasoning, if necessary.

Serves 6–8.

WARRANTY

Ginny's warrants this product free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Ginny's will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase to Ginny's.

Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner.

Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU
OF ALL OTHER WARRANTIES AND CONDITIONS,
EXPRESS OR IMPLIED,
INCLUDING BUT NOT LIMITED TO THOSE OF
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FOR A PARTICULAR PURPOSE.

Customer Service

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