

**10-CUP  
RICE COOKER/  
VEGETABLE STEAMER**

**SANYO**

**EC-310**



## **INSTRUCTION MANUAL**

Manual de instrucciones en español (paginas 12-15)

中文使用說明(16-19頁)

한국어 사용 설명 (20-23 페이지)

Những chỉ dẫn tiếng Việt (trang 24-27)

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Thank you for purchasing a Sanyo Rice Cooker and Vegetable Steamer. This versatile home appliance is designed and engineered to cook and steam various types of rice and vegetables. For optimum performance and safety, please read and follow the instructions and all safeguards.

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## **IMPORTANT SAFEGUARDS**

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

### **Read all instructions before using appliance for the first time.**

- 1.** Do not touch lid and sides of appliance while in use; they can become very hot. Use handles and knob to touch appliance.
- 2.** Do not move the appliance while in use. Allow to cool first.
- 3.** Place the appliance on a sturdy surface that is heat resistant. Keep the appliance at least 4 inches away from walls and other objects on counter top.
- 4.** Do not place appliance on or near a hot gas or electric burner, or in a heated oven.
- 5.** Unplug appliance from electrical outlet when not in use and before cleaning. Allow appliance to cool completely before disassembling and cleaning it.
- 6.** To protect against risk of electrical shock, do not immerse appliance, cord or plug in water or any other liquid.
- 7.** Do not operate this appliance if it has a damaged cord or plug, or if it is not working properly or has been dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
- 8.** Only use the electrical cord and plug provided by manufacturer.
- 9.** If the plug gets hot, call a qualified electrician.
- 10.** Do not allow cord to hang over edge of table or counter, or to touch hot surfaces, including stove top range.
- 11.** Keep loose clothing, curtains, furniture and any flammable material away from appliance and away from the electrical outlet where the unit is plugged.
- 12.** While in operation, do not cover appliance with any flammable material, including curtains, draperies, hand towels and pot holders.
- 13.** Close supervision is necessary when any appliance is used by or near children.

## **SAVE THESE INSTRUCTIONS**

**Note:** *This appliance is designed for household use only. It is not intended for outdoor or commercial use.*

## **SPECIAL CORD INSTRUCTIONS**

Do not attempt to modify the cord or plug in any way. The electrical cord must be kept dry and must not be pinched or crushed. This appliance is designed for a 120 Volt AC outlet.

1. A short power-supply cord is provided to reduce the risk of someone becoming entangled in or tripping over a longer cord.
2. An extension cord may be used with following precautions:
  - a) The marked electrical rating of the extension cord should be equal to or greater than the rating of this appliance. The electrical rating is listed on the bottom of the appliance.
  - b) The extension cord should be positioned in such a way that it does not drape over the counter or tabletop, where it can be tripped over or pulled on by children.
3. The cord has a polarized plug, which means that one plug blade is wider than the other. This a safety feature that allows the plug to fit in a polarized outlet only one way. If the plug does not fit in the outlet, reverse it. If it still does not fit, contact a qualified electrician to replace the outlet. Do not attempt to defeat this safety feature by modifying the plug in any way.

## **CAUTION!**

**This appliance gives off heat and generates steam during use.**

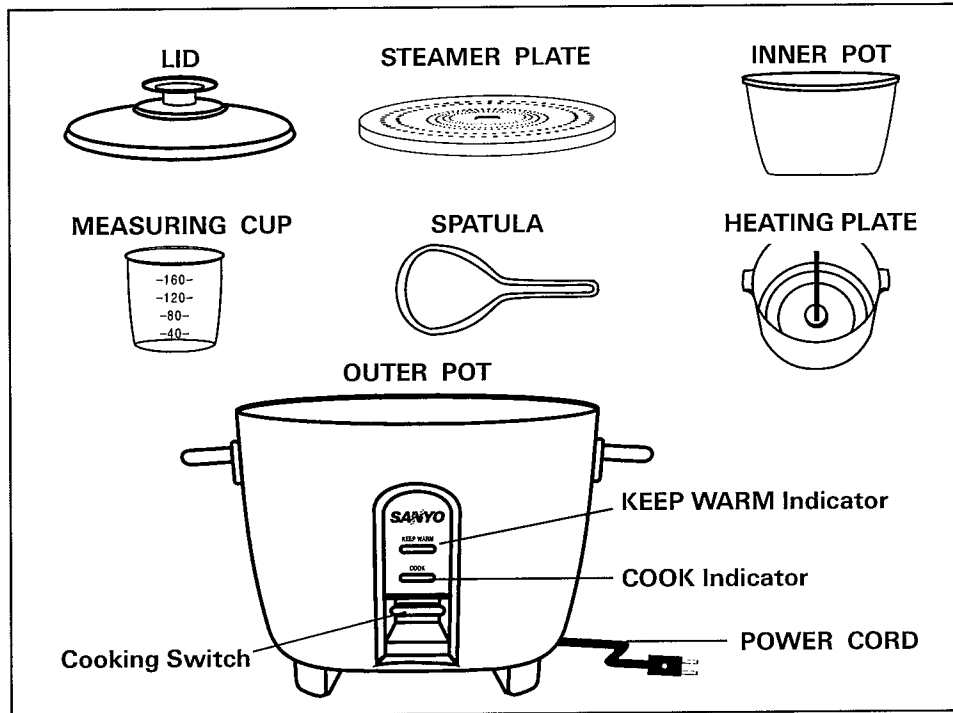
- Do not use the appliance without its lid.
- Do not move the appliance when in use.
- Follow proper safety precautions to prevent the risk of burns, fires and other personal and property damage.
- Keep small children away from the appliance when it is in use, and while the appliance is cooling off.
- Do not place food directly on the heating plate.
- The use of accessory attachments not recommended by the appliance manufacturer may result in injuries.

## **BEFORE FIRST USE**

Unpack the rice cooker and remove all packaging materials. Wipe the lid, inner pot, and accessories with a clean, damp cloth or sponge.

During the first use, the appliance may give off a slight odor. This is due to the newness of the product.

## PRODUCT FEATURES



## MEASURING CUP CONVERSION CHART

If the supplied measuring cup is lost or damaged, use a standard dry-measure measuring cup. The supplied measuring cup equals 3/4 of a standard dry-measure measuring cup. Table 1 below provides equivalent measurements.

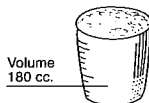
Measurements Using Supplied Measuring Cup	Equivalent Measurements: Standard Dry Measure
1 cup	3/4 cup
2 cups	1-1/2 cups
3 cups	2-1/4 cups
4 cups	3 cups
5 cups	3-3/4 cups
6 cups	4-1/2 cups
7 cups	5-1/4 cups
8 cups	6 cups
9 cups	6-3/4 cups
10 cups	7-1/2 cups

Table 1

## COOKING RICE

### 1. Measuring rice.

Use the provided 180 cc (about 6 oz.) cup for measuring rice. Make sure that the rice is leveled when the cup is filled.



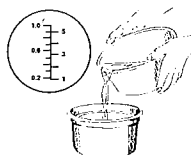
### 2. Washing rice before cooking.

Wash rice thoroughly in a separate bowl until the water becomes relatively clear. Avoid using the Inner Pot to wash rice as it may become damaged.



### 3. Adding water.

Place the washed rice into the Inner Pot and then add water in accordance with the amount of rice. For example, to cook 3 cups of rice, fill the Inner Pot with water up to the number 3 level marker.



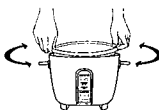
Adjust water quantity depending on the rice and your own preference.

Use the Rice and Water Chart ([on page 8](#)) as a guideline for the amount of water to use when cooking various types of rice.

### 4. Place the Inner Pot into the cooker.

Make sure that the Inner and Outer Pots are clean and completely dry and that there are no foreign objects inside the cooker.

Turn the Inner Pot back and forth a few times to make sure it sits evenly on the heating plate.



### 5. Cover the Inner Pot with the Lid.

Make sure that the rice is distributed evenly in the Inner Pot for even cooking.



### 6. Plug the Power Cord into the electrical outlet.

The yellow front panel Keep Warm indicator lights.

**Note:** Do not plug the power cord in until the rice is ready to cook.

### 7. Press the Cooking Switch down.

The red front panel Cook Indicator lights indicating that the cooker is now cooking.



### 8. The Keep Warm setting.

When cooking is complete, the cooker automatically switches from the COOK setting to the KEEP WARM setting. The red front panel Indicator turns off, and the yellow KEEP WARM front panel Indicator lights.

### 9. Let the rice steam.

After cooking, let the rice steam while covered for 15 minutes in the KEEP WARM setting.

After steaming, carefully remove the Lid, while keeping your hands and face away from the cooker to avoid the steam.

**10. Stir the rice.**

Stir the rice lightly with the spatula to fluff the rice before serving.

**11. Unplug the power cord.**

Unplug the cooker's Power Cord from electrical outlet when you have finished using the cooker.

**TIPS FOR COOKING RICE**

- Evenly distribute the rice in the bottom of the Inner Pot to ensure even cooking.
- Wash the rice thoroughly. Newly harvested rice (fall season) usually requires less water for cooking than does rice that has been stored. As time goes by, rice has a tendency to become dehydrated, so more water is needed for cooking.  
**Note:** Some brands of rice recommend not washing the rice before cooking to retain vitamins.
- If softer rice is preferred, let the rice soak in the water measured for cooking for 30 minutes before cooking. For brown rice, let the rice soak for 60 minutes before cooking.
- If firmer rice is preferred, use slightly less water for cooking.
- A thin crust of rice may form on the bottom of the Inner Pot after cooking. This is normal and can be removed by soaking the cooled Inner Pot in hot water.

**KEEP WARM SETTING**

After rice cooking is complete, the cooker automatically switches to the KEEP WARM setting. For best results, the following guidelines should be used with the KEEP WARM setting:

- To prevent the rice from drying out, keep the Inner Pot securely covered with the Lid.
- Do not keep rice in the KEEP WARM setting for more than 2 hours, to prevent the rice from drying out.
- Do not use the KEEP WARM setting with small quantities of rice.
- Do not use the KEEP WARM setting to reheat cold rice.
- Do not use the KEEP WARM setting to keep steamed vegetables warm.

## ABOUT the RICE and WATER CHART

The rice and water quantities in Table 2 (page 8) are based on measurements made using the plastic rice measuring cup supplied with the rice cooker.

The approximate rice yield estimates in Table 2 are based on measurements made using a standard, dry-measure, measuring cup.

The approximate cooking times in Table 2 do not include the 15-minute steaming time that takes place after the rice has finished cooking.

### RICE and WATER CHART

Model No.	Type of Rice	Uncooked Rice	Water	Yield	Cooking Time
EC-310	Long Grain White Rice.	2 cups 4 cups 6 cups 8 cups 10 cups	2-2/3 cups 5-1/3 cups 8 cups 10 cups 12 cups	4 cups 8 cups 12 cups 16 cups 20 cups	25 min. 25 min. 30 min. 35 min. 40 min.
	Medium or Short Grain White Rice	2 cups 4 cups 6 cups 8 cups 10 cups	2-2/3 cups 5-1/3 cups 6-2/3 cups 9-1/3 cups 12 cups	4 cups 8 cups 12 cups 16 cups 20 cups	20 min. 25 min. 25 min. 30 min. 35 min.
	Long Grain Brown Rice.	2 cups 4 cups 6 cups 8 cups	3-1/3 cups 6 cups 8-2/3 cups 10 cups	4 cups 8 cups 12 cups 16 cups	35 min. 40 min. 45 min. 50 min.
	Medium or Short Grain Brown Rice.	2 cups 4 cups 6 cups 8 cups	3-1/3 cups 6 cups 8 cups 10 cups	3 cups 7 cups 10 cups 14 cups	35 min. 40 min. 45 min. 50 min.

Table 2



## STEAMING VEGETABLES

The cooking times in Table 3 are approximate and should be used as a guideline. Some experimentation may be needed to determine exact cooking times based on personal preferences for cooked vegetable textures.

1. Wash and prepare the vegetables.
2. Place the Inner Pot into the cooker, then add water into Inner Pot.
3. Place the Steamer Plate into the Inner Pot and arrange the prepared vegetables in the Steamer Plate.
4. Cover the Inner Pot with the Lid.
5. Plug in the cooker's Power Cord.
6. Press the Cooking Switch down.
7. Lift the Cooking Switch up to return it to the UP position when vegetables are done. If the water completely evaporates, the cooker will automatically turn off and switch to the KEEP WARM setting.
8. Unplug the Power Cord after use.

### VEGETABLE STEAMING CHART

Vegetable	Preparation	Amount	Water	Cooking Time
Asparagus	Whole, stems trimmed	1 pound	1/2 cup	7-10 min.
Bell Pepper	Cut into 1" cubes	3, medium	1/2 cup	9-12 min.
Broccoli Florets		1/2 pound	1/2 cup	6-9 min.
Brussels Sprouts	Whole, stems trimmed	1 pound	3/4 cup	12-15 min.
Cabbage	Cored, cut into 2" wedges	1/2 med. head	1/2 cup	10-15 min.
Baby Carrots	Whole	1 pound	1 cup	16-20 min.
Carrots	Cut in 1/4" slices	1 pound	1/2 cup	11-15 min.
Cauliflower Florets		1 pound	1/2 cup	9-13 min.
Corn on the Cob	Husked, halved	2 med. ears	1-3/4 cup	15-20 min.
Green Beans	Whole, trimmed	1 pound	1/2 cup	12-15 min.
Mushrooms	Whole, stems trimmed	1/2 pound	1/4 cup	6-9 min.
Red Potatoes	Cut into 1-1/4" pieces	1 pound	1 cup	20-24 min.
Snow Peas	Whole, trimmed	1/2 pound	1/4 cup	6-9 min.
Spinach Leaves		1/3 pound	1/4 cup	5-8 min.
Winter Squash	Peeled, cut into 1" pieces	1 pound	3/4 cup	10-15 min.
Sweet Potatoes or Yams	Peeled, cut into 2" pieces	1 pound	3/4 cup	12-16 min.
Zucchini	Cut into 1/4" rounds	1 pound	1/2 cup	10-14 min.

Table 3

## **TIPS for STEAMING VEGETABLES**

- Always steam vegetables for the shortest cooking time first, to ensure that the vegetables will not be overcooked.
- Cut vegetables into pieces that are the same size for more even cooking.
- At high altitudes, water boils at a lower temperature than it does at sea level. Therefore, shorter cooking times may be needed to prevent over cooking.
- Always use the steamer plate to cook vegetables. Cooking vegetables directly in the Inner Pot may scorch the vegetables.
- If the Inner Pot becomes scorched during cooking, soak the Inner Pot in warm water for about 5 minutes before cleaning.

## **PROPER CARE AND CLEANING**

The cooker should be cleaned after every use.

1. Unplug the cooker and allow it to cool completely before cleaning.
2. Cleaning the glass **Lid, Measuring Cup, Spatula** and **Steamer Plate**.  
Wash these parts in soapy water using a clean, soft cloth or sponge. These parts are all dishwasher safe.  
**WARNING:**  
Handle the glass Lid with extreme care. It can be slippery and difficult to hold when wet.
3. Cleaning the **Inner Pot**.  
First remove the Inner Pot from Outer Pot, then fill the Inner Pot with hot water and let it soak for a while. Then, wash the Inner Pot in soapy water using a clean, soft cloth or sponge.  
**CAUTION:**  
Do not use scouring powders or rough scrub pads. They may damage the nonstick coating and surface of the Inner Pot.
4. Cleaning the **Outer Pot**.  
Stains on the inside or outside of Outer Pot can be wiped off with a soft, damp cloth or sponge.  
**WARNING:**  
Never immerse Outer Pot in water or any other liquid.

## **SPECIFICATIONS**

<b>Model No.:</b>	<b>EC-310</b>
<b>Capacity:</b>	10 cups
<b>Power Source:</b>	AC 120V
<b>Power Consumption:</b>	700W
<b>Accessories:</b>	Measuring Cup, Spatula, and Steaming Plate

## SANYO RICE COOKER EC-310 LIMITED WARRANTY

### OBLIGATIONS

In order to obtain factory warranty service, call the toll-free number below. The unit must be packed in the original carton or a well padded sturdy carton in order to avoid shipping damage.

**Note:** Do not return this unit to the retail store for service.

To obtain factory warranty service, product operation information or for problem resolution, call  
1-800-421-6382

Weekdays 8:00 AM – 5:00 PM Pacific Time

Or visit web at [www.sanyoservice.com](http://www.sanyoservice.com)

THIS WARRANTY IS VALID ONLY ON SANYO PRODUCTS PURCHASED AND USED IN THE UNITED STATES OF AMERICA.

THIS WARRANTY APPLIES ONLY TO THE ORIGINAL RETAIL USER AND DOES NOT APPLY TO PRODUCTS USED FOR ANY INDUSTRIAL, PROFESSIONAL OR COMMERCIAL PURPOSE. THE ORIGINAL DATED BILL OF SALE OR SALES SLIP MUST BE SUBMITTED TO THE AUTHORIZED SANYO SERVICE CENTER AT THE TIME WARRANTY SERVICE IS REQUESTED.

Subject to the OBLIGATIONS above and EXCLUSIONS below, SANYO FISHER COMPANY (SFC) warrants this SANYO product against defects in materials and workmanship for the periods of LABOR and PARTS specified below. SFC will repair or replace (at its option) the product and any of its parts which fail to conform to this warranty. The warranty period commences on the date the product was first purchased at retail.

LABOR	PARTS
1 YEAR	1 YEAR

### EXCLUSIONS

This warranty does not cover (A) the adjustment of customer-operated controls as explained in the appropriate model's instruction manual, or (B) the repair of any product whose serial number has been altered, defaced or removed.

This warranty shall not apply to setup, installation, removal or the product for repair or reinstallation of the product after repair.

This warranty does not apply to repairs or replacements necessitated by any cause beyond the control of SFC including, but not limited to, any malfunction, defect or failure caused by or resulting from unauthorized service or parts, improper maintenance, operation contrary to furnished instructions, shipping or transit accidents, modification or repair by the user, abuse, misuse, neglect, accident, incorrect power line voltage, fire, flood or other Acts of God, or normal wear and tear.

The foregoing is in lieu of all other expressed warranties and SFC does not assume or authorize any party to assume for it any other obligation or liability.

THE DURATION OF ANY WARRANTIES WHICH MAY BE IMPLIED BY LAW (INCLUDING THE WARRANTIES OF MERCHANTABILITY AND FITNESS) IS LIMITED TO THE TERM OF THIS WARRANTY. IN NO EVENT SHALL SFC BE LIABLE FOR SPECIAL, INCIDENTAL OR CONSEQUENTIAL DAMAGES ARISING FROM OWNERSHIP OR USE OF THIS PRODUCT, OR FOR ANY DELAY IN THE PERFORMANCE OF ITS OBLIGATIONS UNDER THIS WARRANTY DUE TO CAUSES BEYOND ITS CONTROL. SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS AND/OR DO NOT ALLOW THE EXCLUSION OR LIMITATION OF CONSEQUENTIAL DAMAGES, SO THE ABOVE LIMITATIONS AND EXCLUSIONS MAY NOT APPLY TO YOU.

THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS. YOU MAY HAVE OTHER RIGHTS, WHICH VARY FROM STATE TO STATE.

For your protection in the event of theft or loss of this product, please fill in the information below for your own personal records.

Model No. \_\_\_\_\_ Serial No. \_\_\_\_\_

(Located on back or bottom side of unit)

Date of Purchase \_\_\_\_\_ Purchase Price \_\_\_\_\_

Where Purchased \_\_\_\_\_