

# FRIGIDAIRE®

All about the

# Use & Care

of your RICE COOKER



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Register via the internet at: [www.frigidaire.com/productregistration](http://www.frigidaire.com/productregistration)

USA & Canada 1-888-845-7330

## IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock, do not place cord, plugs, or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children, or by others who may need supervision.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug. If the appliance malfunctions, or has been damaged in any manner, return the appliance to the nearest authorized service center for inspection, repair, or adjustment.
7. Do not use rice cooker outdoors.
8. Do not let cord touch hot surfaces or hang over edge of table or counter where it can be pulled on by children or tripped over unintentionally.
9. Do not place on or near a hot gas or electric burner, or in a heated oven or in a microwave oven.
10. Do not use rice cooker for other than its intended use.
11. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
12. Place the rice cooker on a stable, horizontal and level surface.
13. Always put the inner pot in the appliance before you insert the plug in the wall outlet and switch it on.
14. Do not place the inner pot directly over an open fire to cook rice.
15. Do not use the inner pot if it is deformed.
16. Use extreme caution when moving rice cooker containing hot liquids.
17. The accessible surfaces may become hot when the appliance is operating. Only contact the rice cooker control panel and lid.
18. Beware of hot steam coming out from the steam vent during cooking or when you open the lid. Keep hands and face away from the rice cooker to avoid the hot steam.
19. Do not lift or move the rice cooker while it is operating.
20. Do not exceed the maximum water level indicated in the inner pot to prevent overflow.
21. Do not place the cooking utensils inside the inner pot while cooking, keeping food warm or reheating food.
22. Do not place any metallic objects or any other foreign object in the steam vent.
23. Make sure the heating element and the outside of the inner pot are clean and dry before plugging cooker into the power outlet.
24. Do not plug in the appliance or press any of the buttons on the control panel with wet hands.
25. Always let the rice cooker cool off before starting the cleaning process.

## IMPORTANT SAFEGUARDS

26. Always clean the rice cooker after each use. Do not clean the rice cooker in the dishwasher.
27. Never use any accessories or parts that the manufacturer does not specifically recommend.
28. Should the rice cooker body become moist or wet, unplug the appliance immediately.
29. Use only a moist cloth to clean the exterior body of the rice cooker. Never immerse any part of the rice cooker body in water or any other liquids nor rinse it under the tap.
30. **WARNING:** This product contains chemicals known to the State of California to cause cancer, birth defects or reproductive harm.  
**WASH HANDS AFTER HANDLING.**

## SAVE THESE INSTRUCTIONS

### Consumer Safety Information

THIS UNIT IS FOR HOUSEHOLD USE ONLY

#### Three-prong plug

This appliance has a three-prong plug that will fit into an outlet only one way. If the plug does not fit into an available outlet, contact a qualified electrician. Do not modify the plug in any way.

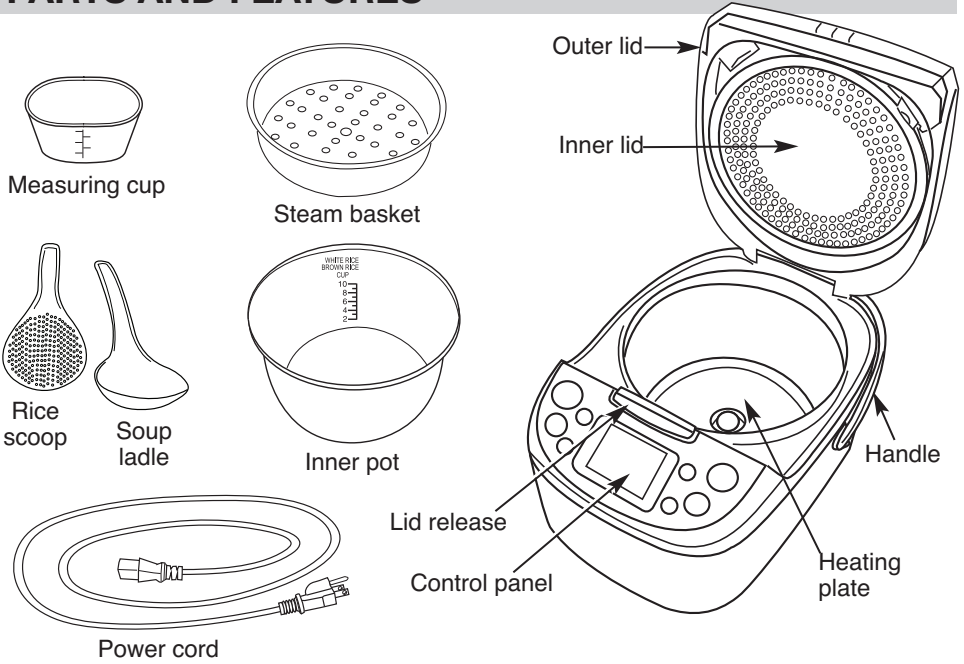
#### CAUTION

**Short cord instructions:** Your appliance is fitted with a short power supply cord as a safety precaution to prevent personal injury or property damage resulting from pulling, tripping or becoming entangled with a longer cord. Do not allow children to use or be near this appliance without close adult supervision. If an extension cord is used, (1) the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, and (2) the cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

#### WARNING

**Electrical power:** If the electric circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electric circuit from other appliances.

# PARTS AND FEATURES



**Keep warm** – after cooking cycle is finished, the cooker automatically switches to ‘keep warm’ function and the ‘keep warm’ light comes on. Maximum ‘keep warm’ time is 24 hours.

**Preset time** – this feature allows you to set any cooking cycle for delayed start. See page 9.

**Hour/minute** – use these buttons with ‘preset time’ and ‘timer’ features. See page 9.

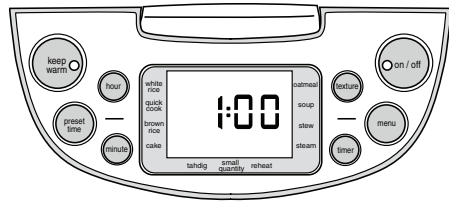
**On/off** – Press to start or stop cooking. Blinking light indicates that cooker is connected to electricity but is not turned on. On/off button stays

lighted during cooking cycle; light goes off when cycle is completed and cooker automatically switches to ‘keep warm.’ On/off light returns to blinking mode when ‘keep warm’ cycle is turned off.

**Menu** – use this button to select desired cooking cycle.

**Texture** – allows you to adjust texture for soft, medium or firm rice. For ‘white rice’ cycle only.

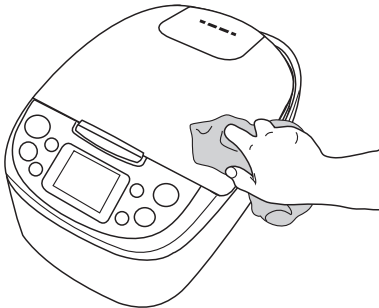
**Timer** – allows you to adjust cooking time on steam, stew, soup and oatmeal cycles. Cooking times for other cycles are preset and cannot be adjusted.



# PRIOR TO USING YOUR RICE COOKER

## Unpack and inspect

- Carefully unpack the contents from the box and check to make sure all parts are accounted for, and that the rice cooker and accessories appear to be free of any physical damage. If you discover any damage or missing parts, please contact our customer service department at 1-888-845-7330 prior to plugging the unit in.
- Remove any printed material, plastic liners or tape from the rice cooker. Open the lid and remove accessories and any packaging materials or foreign objects inside the rice cooker.
- Wash inner pot, measuring cup, rice scoop, soup ladle and steam basket in hot soapy water and dry thoroughly.
- To clean exterior of the rice cooker, wipe with a damp cloth. Do not use abrasive cleaners.

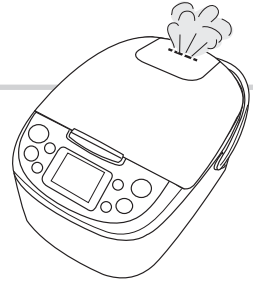


## CAUTION

**Do not immerse rice cooker or rinse it under running water.**

## CAUTION

**Do not place your face or hands near the steam vent during or immediately after operating, as it becomes extremely hot.**



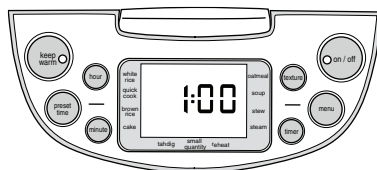
## Prepare inner pot for use

1. Fill inner pot half full of water; place in cooker and close lid.
2. Connect power cord to rice cooker and plug into wall outlet. A beep will sound and the 'on/off' button begins flashing; this indicates that the power is connected.
3. Press the 'menu' button until arrow reaches 'reheat.' Press the 'on/off' button to start. The display screen will show 25 minutes cooking time for this cycle.
4. When the cycle has finished, you will hear 5 beeps and the cooker will automatically switch to 'keep warm' function. Press the 'on/off' button to stop the reheat function. Unplug the appliance.
5. Allow the inner pot to cool completely before removing the water. Your rice cooker is now ready for use!

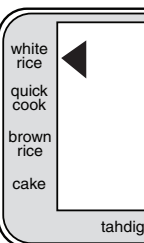


## USING VARIOUS COOKING CYCLES

**Multiple cycles on your rice cooker offer a wide variety of cooking options.**

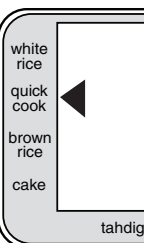


### White rice



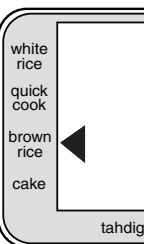
- Use this cycle for most kinds of rice.
- Circulates heat at bottom, sides and top of the inner pot to provide perfect heating and optimal texture for rice. The steam valve regulates steam inside the cooker to keep rice moist.
- Cooking time is approximately 50 minutes.
- After selecting the 'white rice' cycle, press 'texture' to choose soft, medium or firm texture.

### Quick cook



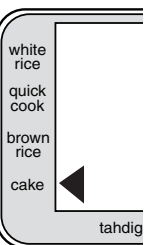
- This cycle adjusts cooking power for the shorter cooking time.
- Rice will absorb less moisture and texture will be firmer than when using 'white rice' cycle.
- Cooking time is 30-40 minutes.

### Brown rice



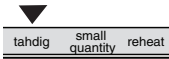
- Use this cycle for brown rice.
- When cooking completes, open the lid and use a non stick spatula to fluff the rice.
- Do not use the Keep Warm cycle for brown rice as it may begin to deteriorate, dry out or develop an odor.
- For more tasteful results with brown rice, soak rice in a bowl of warm water for over an hour before cooking.

### Cake



- This cycle can be used to bake cake, such as a standard 16 to 18-oz. cake mix.
- Cooking time is approximately 50 minutes.
- When cycle is completed, turn cooker off. Carefully remove inner pot and allow to cool about 10 minutes. Loosen cake at sides and invert pot to remove cake.

# USING VARIOUS COOKING CYCLES



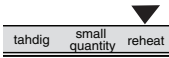
## Tahdig

- This cycle has two stages. In the first stage the rice will cook approximately 20-25 minutes.
- After the first stage, a beep will sound, reminding you to add other ingredients if desired. Open the lid and add ingredients on top of rice; close lid. Do not press any buttons.
- During the second stage the heat at the bottom of the inner pot will turn higher so rice forms a crisp bottom crust, or tahdig.
- Second stage cooking time is approximately 40 minutes, for total cooking time of approximately 1 hour.
- When finished cooking, remove inner pot and invert onto serving dish so crispy rice is on top.



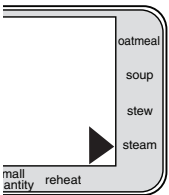
## Small quantity

- Use this cycle to cook less than 1 cup of rice.
- Cooking time is approximately 35 minutes.



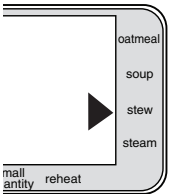
## Reheat

- Use this cycle to reheat cold rice or other foods.
- Cooking time is approximately 25 minutes.



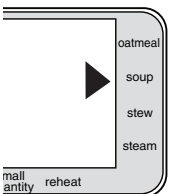
## Steam

- Use steam basket to steam cook vegetables or other food.
- Put 1 cup of water in inner pot, then position steam basket with vegetables in top of inner pot.
- Default cooking time is 1 hour. Time can be adjusted from 5 minutes to 1 hour 30 minutes. See 'To adjust cooking time' on page 9.
- Steam basket can also be used with other cycles, such as to steam vegetables while rice cooks.



## Stew

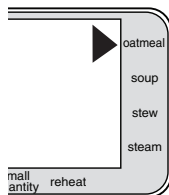
- When cooking stews, be sure to include at least 2 cups of water or other cooking liquid along with other ingredients.
- Default cooking time is 2 hours. Time can be adjusted from 1 hour to 12 hours. See 'To adjust cooking time' on page 9.



## Soup

- Default cooking time is 2 hours. Time can be adjusted from 1 hour to 4 hours. See 'To adjust cooking time' on page 9.

## USING VARIOUS COOKING CYCLES



### Oatmeal

- Measure dry oatmeal with the measuring cup provided: Use 1 cup dry oatmeal and add water to the 2 cup level.
- Default cooking time is 1 hour. Time can be adjusted from 1 hour to 4 hours. See 'To adjust cooking time' on page 9.

### Using delayed start feature

1. Press 'menu' to select desired cycle.
2. Press 'preset time.'
3. Press 'hour' and 'minute' to set length of time until you want food to be done, up to 24 hours. The number of hours/minutes until done must be greater than the cooking time on the cycle selected.
4. Press 'on/off' to start. Display screen will count down hours/minutes.

**Example:** You want soup to be ready in 4 1/2 hours. Cooking time for soup is 2 hours. Press 'preset time,' then press 4 hours 30 minutes. Press on/off. Soup will begin cooking in 2 1/2 hours, cook for 2 hours, and switch to 'keep warm' in 4 1/2 hours.

### How to adjust cooking time

This feature is available on steam, stew, soup and oatmeal cycles. Cooking times for other cycles are preset and cannot be adjusted.

1. Press 'menu' to select desired cycle.
2. Press 'timer,' then press 'hour' and 'minute' to desired cooking time.
3. If delayed start is desired, press

'preset time,' then press 'hour' and 'minute' to set length of time until you want food to be done.

4. Press 'on/off' to start.

### Tips for best results

- Always leave lid latched during cooking. Opening the lid allows steam to escape and interferes with the cooking cycle.
- Leave rice cooker closed an additional 5-10 minutes after cooking is completed to allow rice to settle. Stir rice thoroughly before serving.
- For softer rice, allow rice and water to soak in inner pot 15-20 minutes before starting the cooking cycle.
- Measure rice and water carefully, always using the measuring cup provided. Start with 2 cups rice and enough water to fill inner pot to 2-cup mark. After first use, adjust to your own taste: add slightly more water for stickier rice; slightly less water for fluffier rice. The 'texture' feature also allows you to adjust the texture for soft, medium or firm rice.
- For best quality, use rice within 2 hours of cooking. If rice is leftover, store in refrigerator and use reheat function when ready to serve remaining rice.

# CLEANING AND CARE



**Disconnect power cord from outlet when not in use. Allow the rice cooker to cool completely before cleaning.**

- Wash inner pot, measuring cup, rice scoop, soup ladle and steam basket in hot soapy water or in dishwasher top rack. Do not use abrasive cleaners or scouring pads.
- If food is stuck to bottom of the inner pot, soak the pot before washing.
- To clean the inner lid, wipe with a soft damp cloth. If necessary to remove inner lid, place thumbs on tabs and press down to release inner lid. See Fig. 1. To re-attach inner lid, insert 2 tabs into spaces a lower edge of outer lid. Push in inner lid until upper tabs click into place. See Fig. 2.

Fig. 1

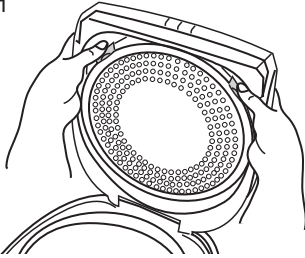
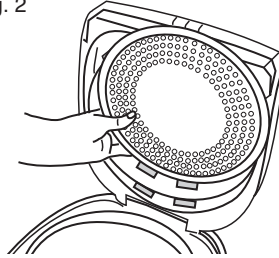
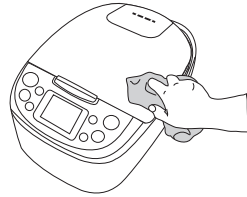


Fig. 2



- To clean exterior of the rice cooker, wipe with a damp cloth. Do not use abrasive cleaners.



## CAUTION

**Do not immerse rice cooker or rinse it under running water.**

### Product specifications







Model number . . . . .FPRC10D7NW

Rated wattage . . . . .860W

Dimensions . . . . .Width: 9.06" / 23.01cm  
Depth: 15.94" / 40.49 cm  
Height: 11.02" / 27.99 cm

## TROUBLE SHOOTING

Problem	Solution
<b>Rice cooker does not turn on.</b>	<ul style="list-style-type: none"> <li>• Check to be sure the power cord is securely attached to the rice cooker and plug is inserted firmly into outlet. Page 6</li> </ul>
<b>Rice is hard or under cooked.</b>	<ul style="list-style-type: none"> <li>• Measure rice and water carefully. Use slightly more water. Page 6</li> <li>• Be sure rice is stirred thoroughly after cooking.</li> <li>• Make sure the correct menu was selected. Pages 7-8</li> <li>• Check to make sure the power cord is plugged in properly.</li> <li>• To measure rice, always use the measuring cup provided.</li> </ul>
<b>Rice is soft or mushy.</b>	<ul style="list-style-type: none"> <li>• Measure rice and water carefully. Use slightly less water. Page 6</li> <li>• Make sure the correct menu was selected. Pages 7-8</li> <li>• Stir rice thoroughly after cooking.</li> </ul>
<b>Rice becomes hard, discolored or develops an odor while in 'keep warm' mode.</b>	<ul style="list-style-type: none"> <li>• Make sure the inner pot, temperature sensor and heating element are free from any sticky objects.</li> <li>• Be sure rice was washed thoroughly before it was cooked. Page 6</li> <li>• Use 'keep warm' function for shorter length of time.</li> </ul>

	Frigidaire replacement parts	Part number
	Measuring cup	16563
	Steam basket	16564
	Soup ladle	16565
	Rice scoop	16566
	Power cord	16567
	Inner pot	16568

To order replacement parts in the U.S.A and Mexico, visit us online at [www.frigidaire.com/professional](http://www.frigidaire.com/professional)  
 To order replacement parts in Canada, visit us online at [www.frigidaire.ca](http://www.frigidaire.ca). Or call us at 1-888-845-7330

**Hours:** Call Monday-Friday, 9 am-8:30 pm EST; Saturday and Sunday, 11am-7.30 pm EST.  
 (Please call the same number for answers to problems or questions.)

**For pricing, see our website [www.frigidaire.com/professional](http://www.frigidaire.com/professional) or call 1-888-845-7330**

# SMALL DOMESTIC APPLIANCE WARRANTY

Your appliance is covered by a **one year limited warranty**. For one year from your original date of purchase, Electrolux will repair or replace the appliance or parts, at Electrolux's option, that prove to be defective in materials or workmanship when the appliance is installed, used, and maintained in accordance with the provided instructions. Labor and all costs associated with returning the appliance or parts to us and our returning the appliance or parts to you are excluded under this warranty. As a matter of warranty policy, Electrolux will not refund the consumer's purchase price. If a product or part under warranty is no longer available, Electrolux will replace with a comparable product of equal or greater value.

## **Exclusions: This warranty does not cover the following:**

- 1 Products with original serial numbers that have been removed, altered or cannot be readily determined.
- 2 Products that have been transferred from the original owner to another party or removed outside the USA or Canada.
- 3 Rust on the interior or exterior of the unit.
- 4 Products purchased "as-is".
- 5 Food loss due to product failure.
- 6 Products used in a commercial setting or anything but single family household use.
- 7 Labor or service visits under any circumstance.
- 8 Glass parts or containers, filters, non-stick surfaces.
- 9 Ordinary wear and tear.
- 10 Damages caused by improper use, installation, or service; use of parts other than genuine Electrolux parts; negligence; abuse; misuse; inadequate or excessive power supply; accidents; fires; or acts of God.

Keep your receipt or some other appropriate payment record to establish the warranty period. Should warranty service be required, you must show proof of purchase.

## **If you need service:**

To obtain warranty service in the USA or Canada, call 1-888-845-7330. Please have the model number, serial number, and date of purchase information available.

## **DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES:**

CUSTOMER'S SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE, AT ELECTROLUX'S SOLE DISCRETION, PRODUCT OR PART REPAIR OR REPLACEMENT AS PROVIDED HEREIN. CLAIMS BASED ON IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW. ELECTROLUX SHALL NOT BE LIABLE FOR CONSEQUENTIAL OR INCIDENTAL DAMAGES SUCH AS PROPERTY DAMAGE AND INCIDENTAL EXPENSES RESULTING FROM ANY BREACH OF THIS WRITTEN LIMITED WARRANTY OR ANY IMPLIED WARRANTY. SOME STATES AND PROVINCES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR LIMITATIONS ON THE DURATION OF IMPLIED WARRANTIES, SO THESE LIMITATIONS OR EXCLUSIONS MAY NOT APPLY TO YOU. THIS WRITTEN WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS. YOU MAY ALSO HAVE OTHER RIGHTS THAT VARY FROM STATE TO STATE.

This warranty only applies to products purchased in the USA and CANADA. In the USA, your appliance is warranted by Electrolux Home Care Products, Inc. In Canada, your appliance is warranted by Electrolux Home Care Products Canada Inc. Electrolux authorizes no person to change or add to any obligations under this warranty. Product features or specifications as described or illustrated are subject to change without notice.

## **USA**

**1-888-845-7330**

Electrolux Home Care Products, Inc.  
10200 David Taylor Drive  
Charlotte, NC 28262

## **CANADA**

**1-888-845-7330**

Electrolux Home Care Products Canada Inc.  
5855 Terry Fox Way  
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