Congratulations on purchasing our Sistema Rice Steamer.

Our rice steamer features a pressure chamber plate that allows any overflow to be collected then drained back into the base container.

To help you get the most out of your product we would like to offer some cooking guidelines and useful tips.

Cooking Guidelines: [For 4 average portions]

<table>
<thead>
<tr>
<th>Type of Grain</th>
<th>Grain Qty (in grams)</th>
<th>Water Level (in ml)</th>
<th>Average Cooking Time at 800-900 W</th>
</tr>
</thead>
<tbody>
<tr>
<td>White rice</td>
<td>250</td>
<td>500-600</td>
<td>8-12 mins</td>
</tr>
<tr>
<td>Quinoa</td>
<td>240</td>
<td>500-600</td>
<td>11-15 mins</td>
</tr>
<tr>
<td>Polenta</td>
<td>200</td>
<td>600-700</td>
<td>3-5 mins</td>
</tr>
<tr>
<td>Couscous</td>
<td>255</td>
<td>350-450</td>
<td>3-5 mins</td>
</tr>
</tbody>
</table>

Timing and water level should be adjusted according to grain type, microwave power setting and desired moisture. If salt is added, cooking times may need to be increased. For specialty rice such as wild rice or brown rice, refer to the cooking instructions on the packaging as a general guideline.

For best results:
- Rinse the rice in a sieve under cold running water until the water runs clear (unless otherwise stated on the packaging).
- Add cold water.
- Allow cooked rice to stand for at least 5 minutes, then fluff the rice with the rice spoon provided before serving.
- Use the easy lift handles that are moulded into the lid to safely pick up the product after cooking.

For your satisfaction & safety:
- Do not cook rice or other grains at any time without water.
- Do not add any fat or oil in the water or use liquid with fat content such as milk.
- Position the lids so that the holes in the top lid and bottom lid are at 90° angles to each other.
- Do not use abrasive or sharp utensils.
- Do not overfill to avoid boil-over.
- For rice with high starch content we recommend cooking smaller quantities.
- Remove lid with care after cooking to avoid hot steam burning hands or face. Open the lid away from you using the easy lift handles on the lid.
- To avoid staining we do not recommend adding saffron, curry or other colouring spices to the rice.

Do not use your Sistema Rice Steamer:
- In a conventional oven, on a hot plate, under the grill or on the stove.
- In convection microwave ovens using convection settings.

For recipes and tips, see www.sistemaplastics.com