

# Oster®



MODELS/MODELOS  
MODÈLES/MODELOS

**4704, 4707 & 4709**

**Instruction Manual with Recipes  
RICE COOKER**

**Manuel d'Instructions avec Recettes  
CUISEUR À RIZ**

**Manual de Instrucciones con Recetas  
ARROCERA**

**Manual de Instruções com Receitas  
PANELA PARA COZINHAR ARROZ**

# IMPORTANT SAFEGUARDS

When using the Automatic Rice Cooker or any electrical appliance, these basic safety precautions should be followed:

1. READ ALL INSTRUCTIONS CAREFULLY.
2. Do not touch hot surfaces. Use handles or knobs. Use pot holders when removing cover or handling hot containers.
3. To protect against electrical shock, do not immerse cord, plug or Rice Cooker in water or any other liquid.
4. Adult supervision is necessary when any appliance is used by or near children.
5. Unplug from wall outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate this appliance if the cord or plug has been damaged, or after the appliance malfunctions, or is dropped or damaged in any manner. Return this appliance to an Authorized Sunbeam Service Center for examination, repair or electrical or mechanical adjustments.
7. The use of accessories or attachments not recommended by manufacturer may cause fire, electrical shock or injury.
8. Do not use outdoors. This product is for household use only.
9. Do not let the cord hang over the edge of the table or countertop or to touch hot surfaces.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. Use extreme caution when moving an appliance containing hot food, water or other liquids.
12. Do not use appliance for other than intended use.
13. Lift and open cover carefully to avoid scalding and allow water to drip into Rice Cooker.
14. To disconnect, remove plug from outlet.
15. Always unplug after use. Your Rice Cooker will remain ON unless unplugged.
16. **CAUTION:** This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fire or other damage to persons or property.

17. The cord to this appliance should be plugged into an appropriate outlet
18. When using this appliance, provide adequate ventilation above and on all sides for air circulation. Do not allow this appliance to touch curtains, wall coverings, clothing, dish towels or other flammable materials during use.
19. If this appliance begins to malfunction during use, immediately unplug the appliance. Do not use or attempt to repair the malfunctioning appliance! Do not use the inner pot if cracked or chipped.
20. Keep the bottom of your inner pot and the surface of the heating plate free from any foreign matter to prevent operating malfunctions.

## THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

# SAVE THESE INSTRUCTIONS

### BEFORE USING FOR THE FIRST TIME

Clean the glass lid, inner pot, ladle and measuring cup according to the User Maintenance Instructions.

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

### SHORT CORD INSTRUCTIONS

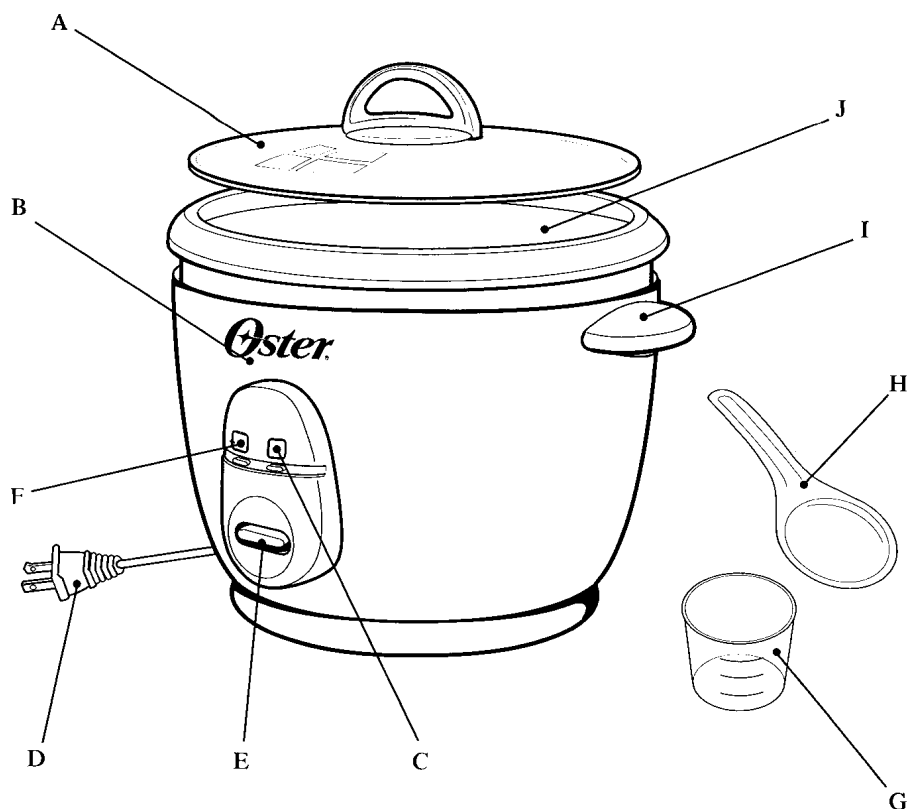
A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.

If a longer detachable power-supply cord or 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 countertop or table top where it can be pulled on by children or tripped over unintentionally.

### FOR PRODUCTS PURCHASED IN THE U.S. AND CANADA ONLY

To reduce the risk of electrical shock, this appliance has a polarized plug (one *blade* is wider than the other). This plug fits a polarized outlet only one way; if the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.



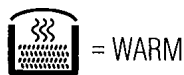
## PARTS IDENTIFICATION

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.

- |                            |                                      |                     |
|----------------------------|--------------------------------------|---------------------|
| <b>A.</b> Lid              | <b>E.</b> Rice Cooking Switch Button | <b>H.</b> Ladle     |
| <b>B.</b> Heating Body     | <b>F.</b> WARM Light (Yellow)        | <b>I.</b> Handle    |
| <b>C.</b> COOK Light (Red) | <b>G.</b> Measuring Cup (180 ml)     | <b>J.</b> Inner Pot |
| <b>D.</b> Power Cord       |                                      |                     |



= COOK



= WARM

## INSTRUCTIONS FOR **RICE** COOKER

1. Make sure appliance is unplugged.
2. Measure raw rice for desired amount with the measuring cup provided, 180 ml. *(One cup of the uncooked rice will make about two cups of cooked rice).*  
Maximum of 7 cups (1.2 L) uncooked rice for Model 4704. Maximum of 10 cups (1.8 L) uncooked rice for Model 4707. Maximum of 12 cups (2.2 L) uncooked rice for Model 4709. Add rice to inner pot.
3. By using the measuring cup provided, add proper amount of water to the rice inside the inner pot *(for every cup [180 ml] of raw rice, add 1-1/2 cups of water).*  
For stickier rice, add slightly more water. For fluffier rice, use slightly less water.
4. Set the inner pot into the cooker. Make sure that the inner pot sits directly in contact with the heating plate by turning it slightly from right to left until it is seated properly.
5. Cover with lid. **DO NOT OPERATE THIS APPLIANCE UNCOVERED.**  
**STEAM IS GENERATED DURING USE.**
6. Plug the cord into a electrical outlet. Switch the Rice Cooker ON by pushing the switch button down. Make sure the red power light is on.
7. Mix the rice. Use the ladle or other long handled utensil to scoop and mix the rice. After mixing, cover inner pot with lid.
8. When your rice is cooked, the cooker will automatically switch to the warm function and the yellow "warm" light will turn on. The unit will stay in the warm function until the unit is disconnected from the wall outlet.
9. The cooker will keep rice warm 140°F – 175°F (60°C – 80°C) automatically.  
When the rice temperature goes lower than this range, the red lamp will light up again indicating that the heat preservation process has begun.
10. Allow the appliance to cool completely before cleaning.
11. Disconnect the plug from the wall outlet when not in use.

## NOTES

1. Wash the measured rice in separate bowl, if desired.
2. For softer rice, we suggest preparing rice and water in the Inner Pot and letting soak for 10 – 20 minutes before cooking.

## INSTRUCTIONS TO REHEAT RICE

1. To reheat cold rice, add 1/4 cup (4 Tbsp.) of cold water per cup of cooked rice, stir to mix, then press switch to cook.
2. When rice is warmed, the cooker will automatically switch to the warm function.

## USER MAINTENANCE INSTRUCTIONS

This appliance should be cleaned after every use.

1. Unplug the Automatic Rice Cooker from the outlet when not in use or before cleaning. Never immerse Heating Body in water or any other liquid! Allow the Automatic Rice Cooker to cool completely before cleaning.
2. Do not use abrasive cleaners or scouring pads or steel wool to clean the Automatic Rice Cooker.
3. Heating Body: Lightly wipe the exterior with a damp cloth or sponge. Do not immerse Heating Body into water or any other liquid! Dry thoroughly with a soft cloth.
4. Inner Pot: Fill with hot water and let sit for a while and then wash with hot, soapy water using a sponge and dry thoroughly with a cloth.
5. Lid, Measuring Cup and Ladle: Wash in warm, soapy water. Rinse thoroughly and dry. CAUTION: Handle the Lid with extreme care, as it may become slippery when wet.
6. Heating Plate, Thermostat: Grains of rice or other foreign matter may stick to the heating plate. These must be removed to prevent inadequate cooking. To remove cooked rice, smooth sand paper can be used. Smooth out and polish the spot for good contact between the heating plate and the bottom of the inner pot.
7. There are no user serviceable parts inside this appliance. Do not attempt to repair this appliance yourself as you could render it dangerous to use. Please refer to an Authorized Service Center for repair.

# RECIPES

## TUNA AND RICE SALAD

2 cups cooked rice	mayonnaise
2 green peppers in vinegar*	salt and pepper
1 can tuna	lettuce leaves
3-1/2 oz. green olives	olive oil
3 cooked eggs	vinegar

Cook rice in the OSTER® Rice Cooker using the traditional method. When done, remove it from the cooker and place it on a serving plate until it cools completely. Cut the cooked peppers in small pieces and cut the eggs in slices. Shred tuna and mix with the rest of the ingredients, then mix everything with the rice. Save some green pepper pieces and egg slices to use as decoration. Season with olive oil, salt, pepper and vinegar. Put on the serving plate and garnish with the lettuce leaves, egg slices and olives.

\*Green peppers in vinegar; wash and cut the green peppers in half. Remove the seeds and cook peppers in a medium sauce pan with two cups of water and 1/2 cup wine vinegar with a dash of salt. Remove from the heat after 15 minutes.

## DARK RICE

2 cups rice	2/3 cup shredded coconut
4 Tbsp. cooking oil	1/2 cup nuts, toasted and coarsely chopped
1 Tbsp. salt	1/2 cup chopped green onions
2 cups water	
2 cups cola	
3/4 cup raisins	

Rinse and drain the uncooked rice, place it in the OSTER® Rice Cooker with the water, cola, oil and salt, and turn ON (red light). When the cooking process is at the mid-point, add the raisins. When the rice is completely cooked, add shredded coconut, nuts and green onions by mixing slowly with a fork. This dish is excellent to use as garnish for pork or chicken.

## CORSARIO RICE

- |                             |                                    |
|-----------------------------|------------------------------------|
| 2 cups rice                 | 1 cup mayonnaise                   |
| 3-1/2 oz. mushrooms, sliced | butter and cooking oil             |
| 5-1/4 oz. chopped ham       | 3 tbsp. chopped parsley, separated |
| 3 garlic cloves             | catsup                             |
| 2 cooked eggs               | salt and pepper                    |

Rinse and drain uncooked rice, place it in the OSTER® Rice Cooker and cook using traditional method. Chop garlic and cook in oil with the chopped ham. Add mushrooms, season with salt and pepper. Add cooked rice, 2 Tbsp. chopped parsley, mixing slowly. Grease a baking pan with butter. Place mixture in baking pan, and put in moderate oven for 15 minutes. Remove from the baking pan and cover with mayonnaise. Sprinkle on the rest of the chopped parsley and place a slice of cooked egg in the center. Decorate with catsup.

## RICE AND VEGETABLES

- |                                |                       |
|--------------------------------|-----------------------|
| 2 cups rice                    | 1 cup green peas      |
| 2 Tbsp. chopped onions         | 2 cubes beef bouillon |
| 1 tsp. minced garlic           | 4 cups water          |
| 1/2 cup chopped red pepper     | 1 Tbsp. salt          |
| 1/2 cup finely chopped carrots | 2 Tbsp. cooking oil   |

Saute garlic and onion, add red pepper, carrots and green peas. Remove from heat when all ingredients are golden brown. Add water, salt and rice, mix and cook until the OSTER® Rice Cooker turns off automatically.

## RICE WITH ARTICHOKE

- |                         |                                |
|-------------------------|--------------------------------|
| 4 artichoke hearts      | 1 Tbsp. tomato paste           |
| 2 cups rice             | 2 Tbsp. chopped parsley        |
| 2 Tbsp. dried mushrooms | 1/2 cup grated Parmesan cheese |
| 1/2 cup chopped onion   | 1 minced garlic clove          |
| 2 cubes chicken broth   | 2 Tbsp. cooking oil            |

Cut the artichoke hearts and place in a small bowl with water and lime. Chop onion and garlic, saute with oil using the OSTER® Rice Cooker; add artichoke hearts and parsley. Dissolve chicken broth cubes in 1 liter of boiling water. Soak the mushrooms in tepid water. Add 1 cup broth to the artichoke mix, add tomato paste, and the drained and chopped mushrooms. When artichokes are almost cooked, add rice and enough broth to the OSTER® Rice Cooker; the rice should be creamy. Add Parmesan cheese and serve.



## ALMOND AND CURRY RICE

2 cups rice	salt and pepper
1/2 cup butter	1 bay leaf and the juice of 1/2 lemon
1 cup chopped onion	4 Tbsp. of curry
4 cups chicken broth	1 cup raisins
1 cup toasted and chopped almonds	1 cup béchamel sauce

Turn the OSTER® Rice Cooker on, melt butter and saute chopped onion. Add chicken broth, salt, bay leaf, curry, rice, lemon juice and raisins. Season with salt and pepper. Cover the OSTER® Rice Cooker. When rice is cooked, add almonds and mix slowly. Place on a serving plate, cover with béchamel sauce and garnish with some sliced almonds.

## CHINESE RICE

- 4 cups rice
- 8 eggs
- 1 cup shrimp (optional)
- 1 cup chopped green onions
- 2 chicken breasts (cooked in 6 cups *water*)
- 1/2 lb. bacon
- Soy sauce
- cooking oil, garlic and salt

Place the rice, garlic, cooking oil and salt in the OSTER® Rice Cooker and cook using the traditional method. Chop bacon in small pieces and pan fry. Reserve small amount of bacon fat to saute chicken breasts. Cut chicken breasts in small pieces and saute, sprinkle with soy sauce. Prepare two omelets with the eggs, season with salt, cut them into small pieces. Add omelets, green onions rice, bacon and chicken. Mix thoroughly and serve.

### SUGGESTION

The rice is more flavorful if you use chicken broth instead of water. The chicken may be replaced with pork.

# 1 -YEAR LIMITED WARRANTY

Sunbeam Products Inc. warrants to the original purchaser, subject to the limitations and exclusions set forth below, that this product shall be free, in all material respects, of mechanical and electrical defects in material and workmanship from the date of purchase for one year. This warranty does not cover normal wear of parts or damage resulting from any of the following negligent use or misuse of the product, use on improper voltage or current, use contrary to operating instructions or disassembly, repair or alteration by any person other than an authorized service center.

Our obligation hereunder is limited to repair or replacement with a new or refurbished unit of the same or a similar model of as good or better quality, at manufacturer's option, of the product during the warranty period, provided that the product, along with the model number and original dated proof of purchase, is sent postage prepaid, directly to the following address:

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SUNBEAM APPLIANCE SERVICE STATION  
Attention: Service Department  
117 Central Industrial Row  
Purvis, MS 39475

For products purchased in Canada:

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c/o Service Tek  
Please call 1-800-667-8623 or email at  
[consumeraffairs@consumer.sunbeam.com](mailto:consumeraffairs@consumer.sunbeam.com)

Do not return this product to the place of purchase or to the manufacturer; doing so may delay the processing of your warranty claim.

Answers to questions regarding this warranty or for your nearest authorized service location may be obtained by calling toll-free 1-800-597-5978 or by writing to Sunbeam – Consumer Affairs, at P.O. Box 948389, Maitland, FL 32794-8389. Answers to questions regarding this warranty or for your nearest Canadian authorized service location may be obtained by calling toll-free in Canada 1-800-667-8623. For warranty information or for an authorized service location outside of the United States and Canada, please see the warranty service card inserted in the product packaging.

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