

**READ BEFORE USE**  
**LIRE AVANT UTILISATION**  
**LEA ANTES DE USAR**

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**Questions?**

Please call us – our friendly associates are ready to help.  
USA: 1.800.851.8900

**Questions?**

N'hésitez pas à nous appeler – nos associés s'empresseront de vous aider.  
CAN: 1.800.267.2826

**¿Preguntas?**

Por favor llámenos – nuestros amables representantes están listos para ayudar.

MEX: 01 800 71 16 100

Le invitamos a leer cuidadosamente este instructivo antes de usar su aparato.

**Hamilton  
Beach®**

*Digital Simplicity™ Rice Cooker & Food Steamer*  
4- to 20-Cup Food Capacity

*Cuiseur de riz et marmite à vapeur Digital Simplicity™*  
Capacité de 250 ml à 4,75 L

*Arrocera y Vaporera Digital Simplicity™*  
Capacidad para Alimento de 4 a 20 Tazas



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## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs. Use pot holders when removing hot containers.
3. To protect against a risk of electrical shock do not immerse cord, plug, or base in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use. Unplug and allow to cool before putting on or taking off parts, and before cleaning.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, has been dropped or damaged in any manner. Call our toll-free customer service number for information on examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces, including the stove.
10. Do not place on or near a hot gas or an electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil, food, water, or other hot liquids.
12. To disconnect, make sure the cook switch is pushed up to the "up" position; then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Lift and open cover carefully to avoid scalding, and allow water to drip into the cooker.
15. **Caution:** Risk of electric shock. Cook only in removable container.
16. Do not place the unit directly under cabinets when operating as this product produces large amounts of steam. Avoid reaching over the product when operating.

## SAVE THESE INSTRUCTIONS!

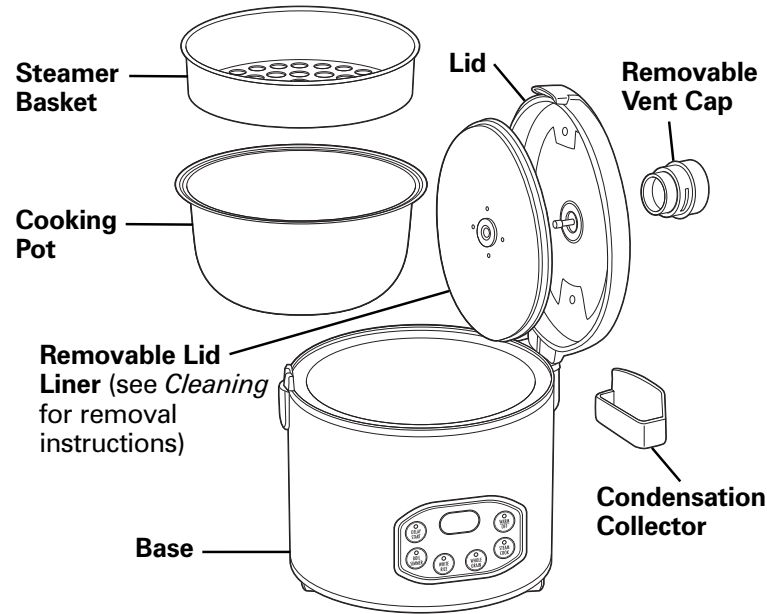
### OTHER CONSUMER SAFETY INFORMATION

**This appliance is intended for household use only.**

**WARNING!** Shock Hazard: This appliance has a polarized plug (one wide blade) that reduces the risk of electric shock. The plug fits only one way into a polarized outlet. Do not defeat the safety purpose of the plug by modifying the plug in any way or by using an adapter. If the plug does not fit, reverse the plug. If it still does not fit, have an electrician replace the outlet.

The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in or tripping over a longer cord. If a longer cord is necessary an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the appliance. Care must be taken to arrange the extension cord so that it will not drape over the countertop or table-top where it can be pulled on by children or accidentally tripped over.

# Parts and Features



## Optional Accessories on Select Models



Use to delay the start time (up to 15 hours) for any function EXCEPT Steam Cook.



Use with prepackaged rice mixes, soups, stews, beans, oats, hot cereals, grits, or any other food that requires a boil and simmer. This function will boil the contents and then reduce heat to simmer for the selected period of time.



Use to cook white rice for a preprogrammed cook time.



Use to cook brown rice or other grains (any other than white rice) for a preprogrammed cook time.



Use to steam food for a selected steam time. Steaming time can be set from 0 (to just boil water) to 30 minutes.



Press once to use the keep warm function. Press twice to turn the cooker off. Unit automatically shifts to warm function after every function EXCEPT Steam Cook.

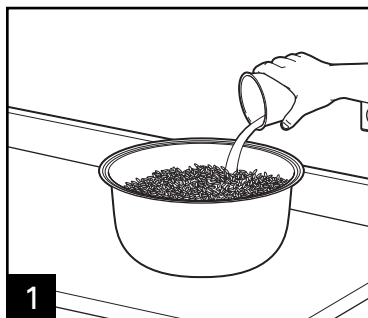
# How to Make Rice

**⚠ WARNING Electrical Shock Hazard.** Cook only in removable cooking pot. Never place water or food directly into the base.

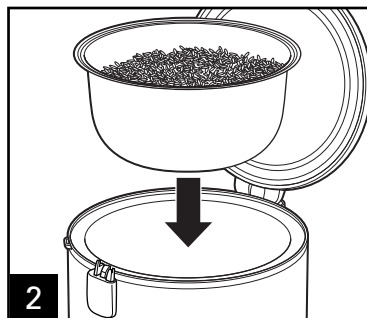
**BEFORE FIRST USE:** Wash cooking pot following *Cleaning* instructions; dry thoroughly.

## PLASTIC RICE-MEASURER INFORMATION

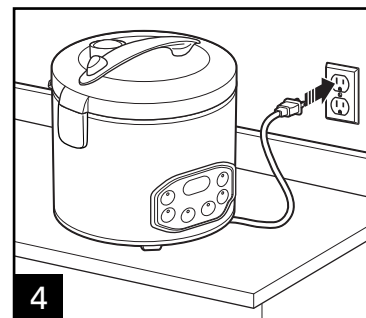
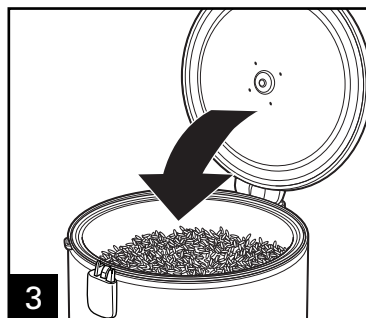
1. Do not throw away the plastic rice-measurer that came with your unit. This is an important tool in using your rice cooker successfully and its size is standard in the rice industry. One rice-measurer cup does not equal one standard U.S. cup (plastic rice-measurer is 6 oz/180 ml or approximately 3/4 U.S. cup). When directed to use "1 cup" for either rice or water, this means use one full, level rice-measurer cup. Most rice package directions are listed in terms of rice-measurer cups.
2. The most important detail when cooking rice is the ratio of rice to water. A good general ratio is two parts water to one part rice (please see illustration below). If for some reason you lose or misplace the plastic rice-measurer, measure BOTH rice and water using a standard U.S. cup—your rice will turn out just as well. To prevent overflow and/or overheating, do not exceed the 10-Cup Line when both rice and water are added to cooking pot.



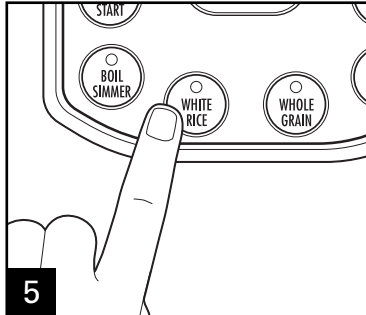
**1** Add desired amount of uncooked rice to pot; then fill with water to corresponding water line. Example: For 3 cups of rice add 3 level rice-measurer cups of rice, and then add water to the "3" line. Do not exceed 10-Cup fill line.



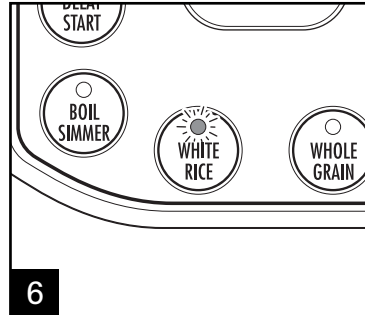
**2** Carefully place cooking pot straight down on base. Make sure cooking pot is securely seated by rotating the pot left and right. **NOTE:** Make sure bottom of cooking pot is not bent or warped, or it will not conduct heat correctly.



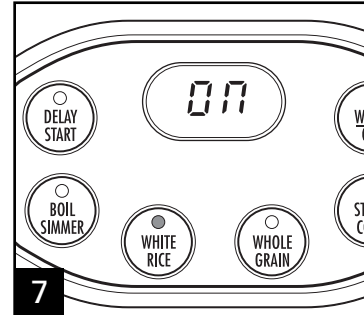
## How to Make Rice (cont.)



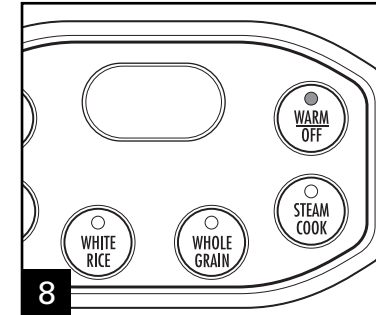
**5** Select the type of rice to be cooked: WHITE RICE or WHOLE GRAIN. For packaged rice mixes, see *How to Set Boil/Simmer*.



**6** The light will flash for 5 seconds.



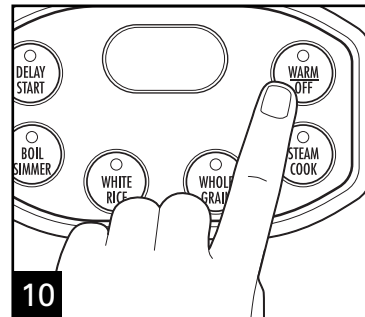
**7** ON will appear in the display. Rice will cook for the preset time. **NOTE:** Empty condensation collector as needed during cooking.



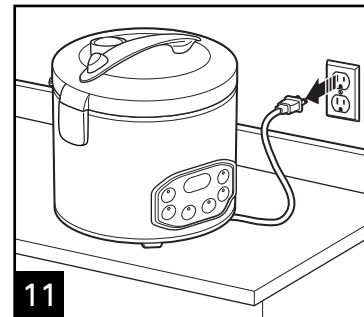
**8** When finished cooking, cooker will switch to WARM and light will glow. The unit will keep rice warm until it is turned off or unplugged.



**9**



**10** Press the WARM/OFF pad twice to turn off.



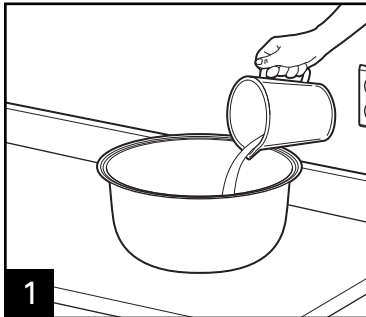
**11**

**WARNING! Burn Hazard.** Never use lid handle to carry cooker when contents are hot. Steam from steam vent can cause injury.

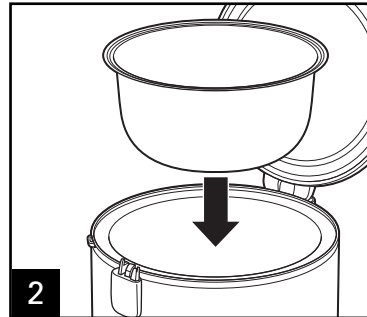
## How to Steam Food

**⚠ WARNING Electrical Shock Hazard.** Cook only in removable cooking pot and steam basket. Never place water or food directly into the base.

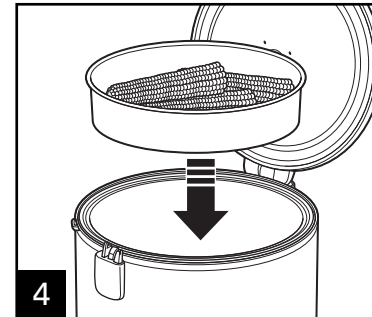
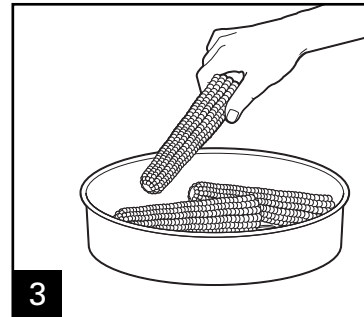
**BEFORE FIRST USE:** Wash cooking pot following *Cleaning* instructions; dry thoroughly.



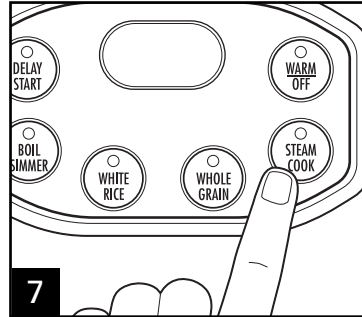
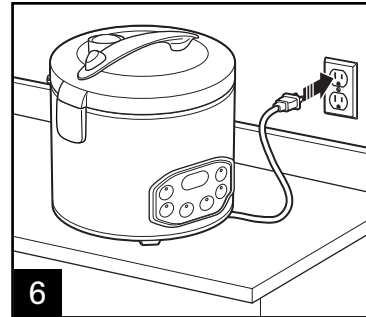
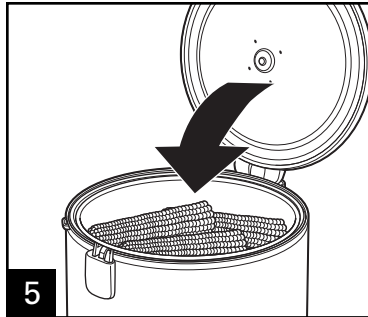
Pour desired amount of water in cooking pot. **NOTE:** If pot boils dry, cooker will beep and the remaining time will flash in display. Add more water and press STEAM COOK to continue steaming cycle or press the WARM/OFF pad twice to turn off.



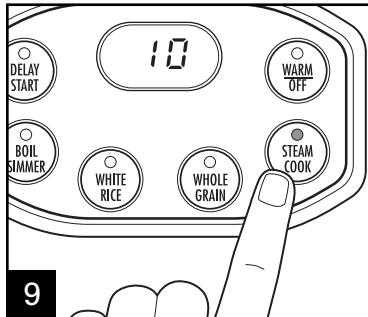
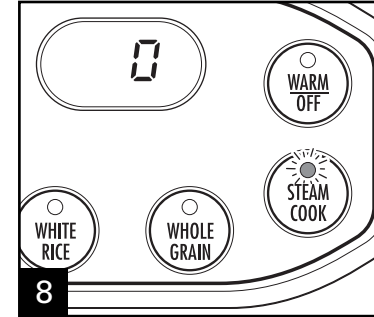
Carefully place cooking pot straight down on base. Make sure cooking pot is securely seated by rotating the pot left and right. **NOTE:** Make sure bottom of cooking pot is not bent or warped, or it will not conduct heat correctly. Place food in steamer basket.



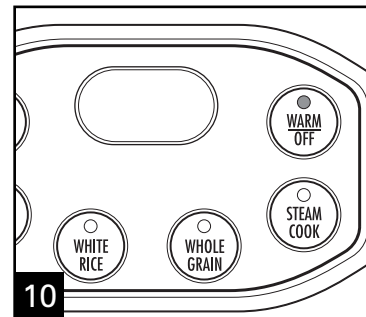
## How to Steam Food (cont.)



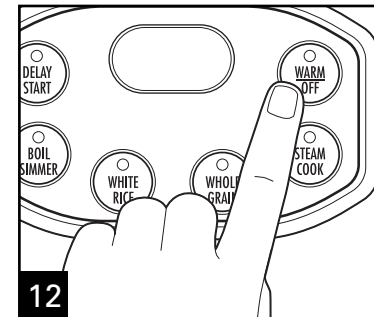
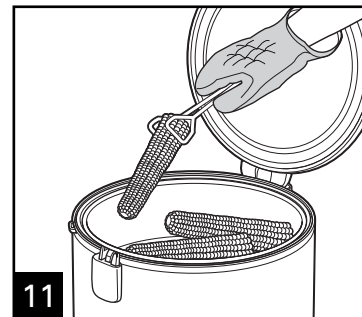
Press the STEAM COOK pad.



Continue to press STEAM COOK pad to set the cook time.

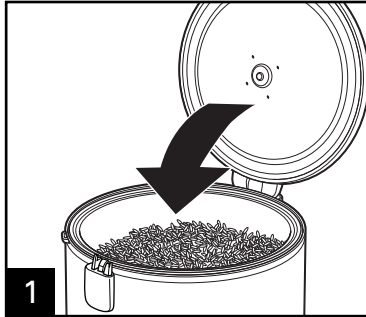


When finished cooking, cooker will switch to WARM and light will glow. The unit will keep food warm until it is turned off or unplugged.

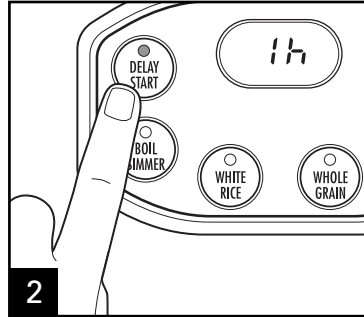


Press the WARM/OFF pad twice to turn off. **WARNING! Burn Hazard.** Never use lid handle to carry cooker when contents are hot. Steam from steam vent can cause injury.

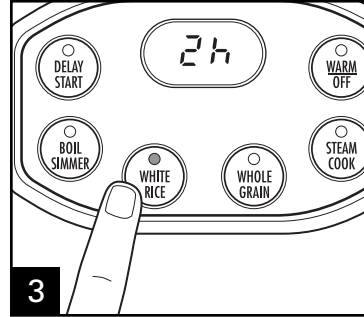
## How to Set Delay Start Time



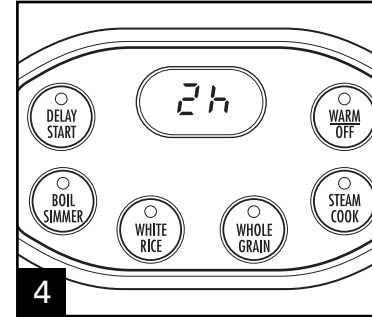
**1** Place water in cooking pot and food in steaming basket. See *How to Steam Food*.



**2** Press DELAY START pad. The display will flash 1 hour as the default delay time. Continue to press DELAY START button to set delay time.



**3** Press a function button to set cooking time. See *How to Steam Food* for more information. **NOTE:** DELAY START does not work with the STEAM COOK function.



**4** The display will flash and then begin counting down the set delay time.

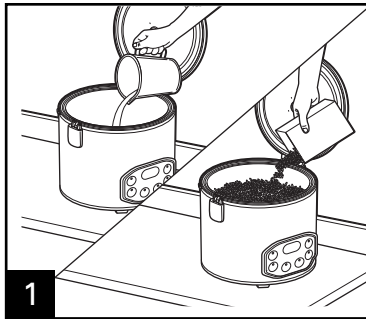
### NOTES:

- Cooking/steaming will begin once the unit has completed the delay time countdown.
- This function is ideal for soaking and cooking dried beans.

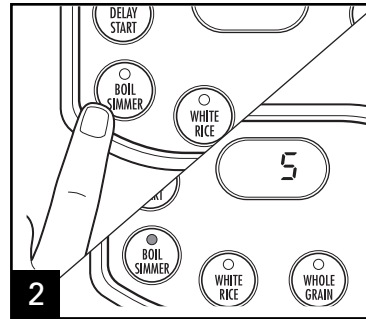


## How to Set Boil/Simmer

**⚠ WARNING Electrical Shock Hazard.** Cook only in removable cooking pot and steam basket. Never place water or food directly into the base.  
**BEFORE FIRST USE:** Wash cooking pot following *Cleaning* instructions; dry thoroughly.

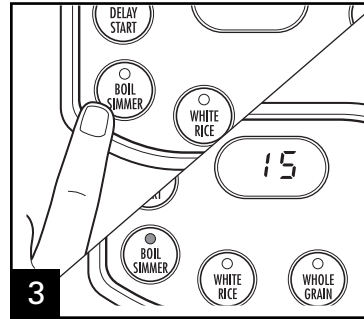


**1** Place water and desired contents into cooking pot.

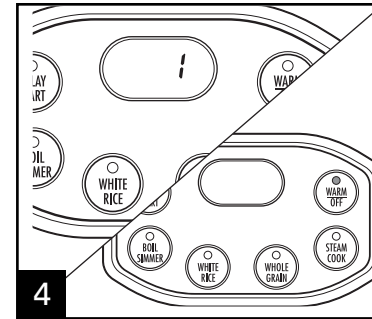


**2** Press BOIL/SIMMER pad. "5" will appear in the display.

**NOTE:** The simmer time can be set from 5–90 minutes in "minute increments" and up to 5 hours in "hour increments."



**3** Continue to press BOIL/SIMMER pad until desired amount of "simmer" time is selected. The cooker will bring the contents to a boil and then simmer for the selected amount of time.



**4** The display will begin counting down the simmer time AFTER a boil has been reached. After simmer time is complete, the cooker will automatically switch to WARM.

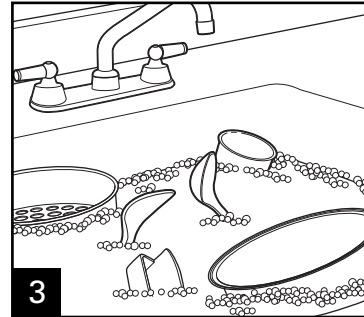
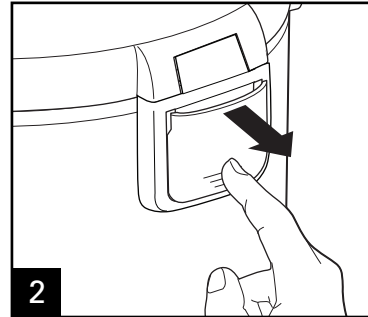
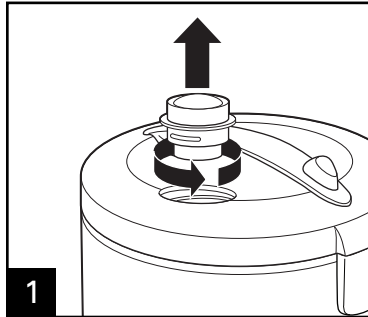
**WARNING! Burn Hazard.** Never use lid handle to carry cooker when contents are hot. Steam from steam vent can cause injury.

# Cleaning

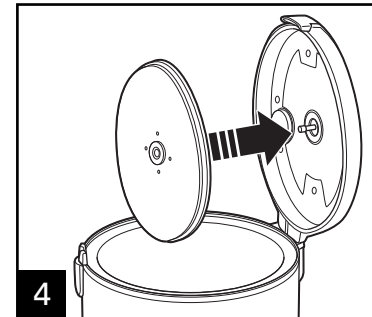
**⚠ WARNING**

**Electrical Shock Hazard.**

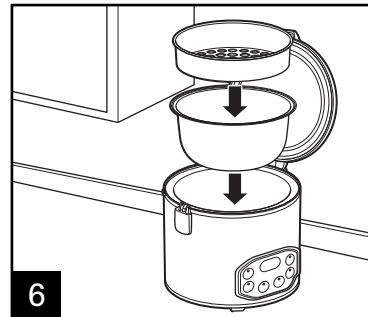
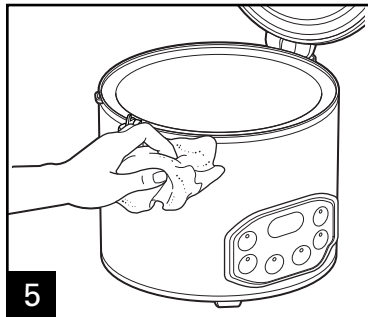
Do not immerse base, cord, or plug in water or other liquid.



Plastic accessories (steamer and paddle) may also be washed in the DISHWASHER.  
**NOTE:** Ladle is an optional accessory on select models.



Lid liner may be removed to wash by hand or may also be placed in the top rack of the dishwasher for easy cleaning.



**NOTE:** Ladle is an optional accessory on select models.

## Rice Cooking Chart and Tips

Rice Cooker Cooking Time (approximate). Rice cooker will switch to WARM after cooking time, indicating rice is cooked.  
Serving Size = 3/4 cup (180 g)

TYPE OF RICE	SETTING	AMOUNT OF UNCOOKED RICE	AMOUNT OF WATER	COOK TIME	SERVES
<b>White</b>					
Min. Amount	White	2 cups (450 g)	Fill pot to "2" line	15–25 minutes	2–3
Max. Amount	Rice	10 cups (2,5 L)	Fill pot to "10" line	30–45 minutes	10–12
<b>Brown</b>					
Min. Amount	Whole	2 cups (450 g)	Fill pot to "2" line	25–35 minutes	2–3
Max. Amount	Grain	10 cups (2,5 L)	Fill pot to "10" line	40–55 minutes	10–12

- Stir prepackaged, boxed rice mixes at least once during cooking; otherwise, spices may stick to the bottom of the cooking pot. For best results, unplug unit when finished cooking this type of rice. Do not "keep warm."
- Rinsing rice will sometimes increase bubbling during cooking. When cooking a half pot or less of rice, minimize bubbling/overflow by reducing water by about one-third.
- Allowing rice to "rest" for approximately 5–10 minutes after cooking will yield better-textured rice.
- Give rice a flavor boost by substituting an equal amount chicken/beef/vegetable broth for water.
- Note that the cook times listed here are approximate and for reference only. You do not need to enter cooking times when using the WHITE RICE or WHOLE GRAIN functions since the unit knows when the food is finished and will adjust cooking time accordingly.

# Recipes

## Dried Beans

1 pound (450 g) dried beans (any variety)  
8 cups (2 L) water  
1/8 teaspoon (0.65 ml) baking soda  
1 medium onion, quartered  
1 tablespoon (15 ml) olive oil  
Salt and pepper to taste

Sort beans by removing any pebbles or stems. Place beans in colander and rinse well. Place beans into cooking pot. Add water, baking soda, onion, and olive oil.

**Set Simplicity Cooker:** Delay Start (at least 6 hours or overnight)  
Boil/Simmer: 1 1/2 hours

Season with salt and pepper to taste

Servings: 12

## Tex-Mex Rice

3 cups (750 ml) water  
1/4 cup (60 ml) chopped cilantro  
2 jalapeño peppers, seeded  
3 cups (750 ml) white long-grain rice  
4 ears corn, cut from cob  
1/8 teaspoon (0.65 ml) ground cumin  
24-ounce (709 ml) jar of salsa

Place water 3 cups (750 ml) water, cilantro, and peppers into blender. Process until all ingredients are well-chopped. Place mixture from blender and remaining ingredients into cooking pot.

**Set Simplicity Cooker:** White rice

Servings: 6

12

## Lentil Soup

2 tablespoons (30 ml) olive oil  
1 cup (250 ml) carrot, finely chopped  
1 cup (250 ml) celery, finely chopped  
2 teaspoons (30 ml) kosher salt  
1 (16 ounce/450 g) bag lentils, picked and rinsed  
1 (14.5 ounce/411 g) can fire-roasted tomatoes  
2 quarts (2 L) chicken or vegetable broth  
1/2 teaspoon (2.5 ml) ground coriander  
1/2 teaspoon (2.5 ml) ground cumin

Rinse lentils. Place all ingredients in cooking pot; stir gently to combine.

**Set Simplicity Cooker:** Boil/Simmer: 35 minutes

Season with additional salt and pepper to taste.

Servings: 6–8

## Overnight Oatmeal

2 cups (500 ml) old-fashioned oatmeal  
4 cups (1 L) water  
1/2 cup (125 ml) dried apples, chopped  
Dash salt  
1/4 teaspoon (1.25 ml) cinnamon  
Sugar or sweetener, to taste  
2 tablespoons (30 ml) butter, optional

Place oatmeal, water, dried apples, salt, and cinnamon into cooking pot.

**Set Simplicity Cooker:** Delay Start (at least 6 hours or overnight)  
Boil/Simmer: 5 minutes

Optional: Stir in sugar and butter.

**NOTE:** This recipe may be made immediately (without using delay option), if desired. Servings: 4

## Recipes *(cont.)*

### Steamed Salmon with Brown Rice

2 salmon fillets (wild Alaskan, 3–4 ounces/85–113 g each)  
 2 teaspoons (10 ml) ground ginger  
 3 tablespoons (45 ml) low-sodium soy sauce  
 1 garlic clove, minced  
 2 teaspoons (10 ml) dark brown sugar  
 1/2 teaspoon (2.5 ml) chili flakes  
 1 green onion or shallot, sliced  
 Salt and pepper, to taste  
 Brown rice (uncooked)

Place steamer basket on plate (to catch any drippings). Mix ginger, soy sauce, garlic, dark brown sugar, and chili flakes. Rub fish filets with mixture and place in refrigerator to marinate for approximately 30 minutes.

Measure brown rice according to desired servings/package directions. Fill cooking pot to corresponding water line (see Rice Chart for additional information). Chicken or vegetable stock/broth may also be substituted for water.

**Set Simplicity Cooker:** Whole Grain—after approximately 30–35 minutes, lift cover and add steamer basket with salmon fillets.

Cook an additional 8–10 minutes or until salmon flakes easily with a fork. Serve salmon over rice and sprinkle with sliced green onion.

Servings: 2

### Steamed Shrimp with Vegetables

1 pound (450 g) large frozen shrimp  
 1 cup (250 ml) sugar snap peas  
 3/4 to 1 cup (175 to 250 ml) red bell pepper, sliced  
 1/2 to 3/4 cup (125 to 175 ml) onion, sliced  
 1 cup (250 ml) chopped pineapple (in juice)  
 1 (12-ounce/354-ml) bottle teriyaki sauce (or other desired sauce)  
 White rice (uncooked)

Place desired amount of white rice into cooking pot. Fill cooking pot with water to corresponding water line.

**Set Simplicity Cooker:** White Rice

While rice is cooking, chop vegetables and thaw shrimp under cold running water. After approximately 15 minutes, place shrimp and vegetables into steamer basket and place basket into cooker.

Cook approximately 10 minutes or until shrimp are opaque and veggies slightly tender. When cooking cycle is completed, toss shrimp, vegetables, pineapple, and rice with teriyaki sauce and serve.

Servings: 4

## *Recipes* (cont.)

### **Rice Pudding with Peaches and Apples**

4 rice-measurer cups white or jasmine rice

(fill cooking pot to "4" line)

5 cups (1.25 L) 1% or skim milk

1 1/2 teaspoons (7.5 ml) kosher salt

2 1/2 teaspoons (12.5 ml) ground cinnamon

1 1/2 teaspoons (7.5 ml) vanilla

1/2 teaspoon (2.5 ml) almond extract

3/4 cup (175 ml) light brown sugar

1/2 cup (125 ml) sugar

3/4 cup (175 ml) dried peaches

3/4 cup (175 ml) dried apples

Place rice into cooking pot first; then add liquids and remaining ingredients.

**Set Simplicity Cooker:** White Rice

Add additional milk when finished cooking to achieve desired pudding consistency.

**NOTE:** Any dried fruit may be substituted. Add nuts (walnuts, pecans, etc.) if desired.

Servings: 8–10

# Troubleshooting

<b>PROBLEM</b>	<b>PROBABLE CAUSE/SOLUTION</b>
Cooker doesn't turn on.	Cooker is not plugged in. Make sure rice cooker is plugged into a properly operating electrical outlet.
Rice is not cooked.	Not enough water/cooking liquid. Follow package directions or see Rice Cooking Chart for more information. Carefully place cooking pot straight down in base. Make sure cooking pot is securely seated by rotating the pot left and right. <b>NOTE:</b> If cooking pot is bent or warped, it will not seat properly in base and, therefore, will not conduct heat correctly. To replace cooking pot, call the toll-free Customer Assistance number listed on the cover of this guide.
Rice is mushy.	Too much liquid added to cooking pot. Reduce liquid.
Rice cooker starts to "beep" during STEAM COOK.	Cooking pot has boiled dry. Add more water and press STEAM COOK to continue steaming or press OFF.

## *Limited Warranty*

This warranty applies to products purchased in the U.S. and Canada. This is the only express warranty for this product and is in lieu of any other warranty or condition.

This product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of original purchase. During this period, your exclusive remedy is repair or replacement of this product or any component found to be defective, at our option; however, you are responsible for all costs associated with returning the product to us and our returning a product or component under this warranty to you. If the product or component is no longer available, we will replace with a similar one of equal or greater value.

This warranty does not cover glass, filters, wear from normal use, use not in conformity with the printed directions, or damage to the product resulting from accident, alteration, abuse, or misuse. This warranty extends only to the original consumer purchaser or gift recipient. Keep the original sales receipt, as proof of purchase is required to make a warranty claim. This warranty is void if the product is used for other than single-family household use.

We exclude all claims for special, incidental, and consequential damages caused by breach of express or implied warranty. All liability is limited to the amount of the purchase price. **Every implied warranty, including any statutory warranty or condition of merchantability or fitness for a particular purpose, is disclaimed except to the extent prohibited by law, in which case such warranty or condition is limited to the duration of this written warranty.** This warranty gives you specific legal rights. You may have other legal rights that vary depending on where you live. Some states or provinces do not allow limitations on implied warranties or special, incidental, or consequential damages, so the foregoing limitations may not apply to you.

To make a warranty claim, do not return this appliance to the store. Please call 1.800.851.8900 in the U.S. or 1.800.267.2826 in Canada or visit [hamiltonbeach.com](http://hamiltonbeach.com) in the U.S. or [hamiltonbeach.ca](http://hamiltonbeach.ca) in Canada. For faster service, locate the model, type, and series numbers on your appliance.