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DRC 200  
DRC 210  
DRC 220

# Operating Instructions

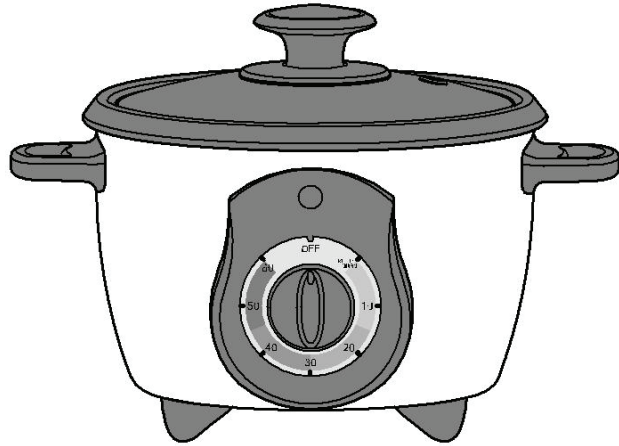
PARS RICE-COOKER



Before using this cooker, please read these instructions completely.

# PARS

## RICE-COOKER



پلوپز پارس

DRC 200  
DRC 210  
DRC 220

## 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 surface. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plugs, and Rice Cooker, except lid and pan, 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 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 or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for 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.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. **SAVE THESE INSTRUCTIONS**

This product is intended for household use.

### NOTE

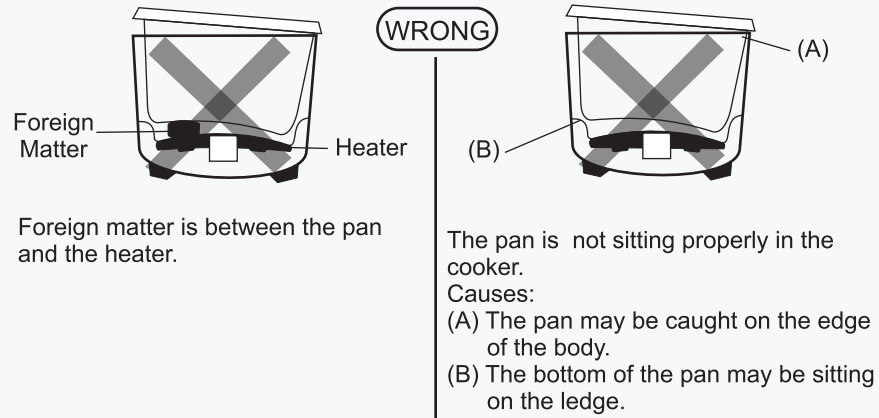
- A. A short power supply cord set is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- B. Longer cord set or extension cords are available and may be used if care is exercised in their use.
- C. If a longer cord set or extension cord is used.
  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.
  2. The longer cord should be arranged so that it will not drape over the counter-top or table-top where it can be pulled on by children or tripped over unintentionally.

This appliance has a polarized plug;(one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit, contact a qualified electrician. If it still does not fit, contact a qualified electrician.

Do not attempt to defeat this safety feature.

# CAUTION

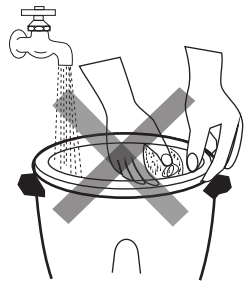
Be sure that the RICE COOKER is always kept clean, the pan without deformation of any kind nor avoid the following. In the following cases, the unit may be damaged.



Do not tile the rice-cooker on its edge or place it upside down with its power supply plug connected, as this may cause damage. When tiling or placing the rice-cooker upside down, make sure to disconnect power supply plug.

# HOW TO CLEAN

1. Do not fail to remove the cord before cleaning.
2. Soak pan and lid in hot water after use to loosen cooked-on rice.
3. Do not immerse the body into water or spray water on it. Wipe it clean with a damp cloth which has been wrung out after soaking in hot water, or use a suitable cleaner.
4. Clean with nonmetallic brush or sponge.

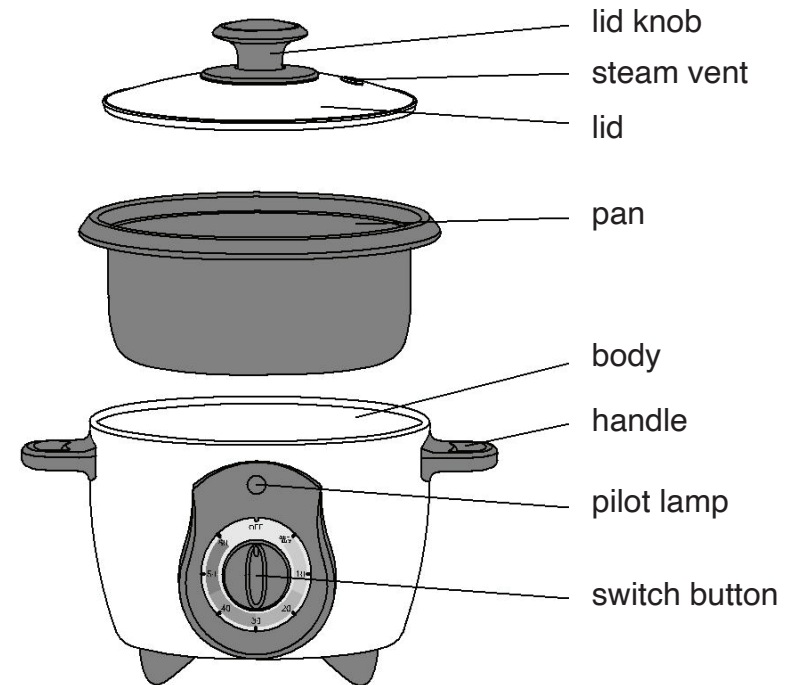


## Non-Stick coated pan

To wash the pan, do not use abrasives or harsh cleaners. Use the attached sponge or soft cloth. The non-stick coated surface may crack with local discoloration after repeated use, being affected by water or steam. It neither affects the non-stick properly nor sanitary effect.

# PARTS IDENTIFICATION

DRC 200  
DRC 210  
DRC 220



AC cord included

# HOW TO USE

- 1.** Measure rice with the provided measuring cup. Wash rice with fresh water in a separate bowl until water becomes relatively clear.



- 2.** Put water, salad oil and tables into the pan according to the following standard.

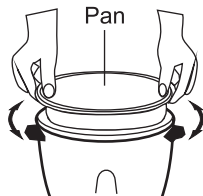
**Note(Recommended proportions)**

Rice cooker model	Amount of rice	Amount of water	Salad oil	Table salt
DRC200	Min: 1 cup	1 1/4 cups	80ml	1/4 tsp
	2 cups	2 1/4 cups	80ml	1 tsp
	Max: 3 cups	3 1/4 cups	100ml	1 1/4 tsp
DRC210	Min: 1 cup	1 1/4 cups	80ml	1/4 tsp
	2 cups	2 1/4 cups	80ml	1 tsp
	3 cups	3 1/4 cups	100ml	1 1/4 tsp
	Max: 4 cups	4 1/4 cups	100ml	1 1/4 tsp
DRC220	Min: 2 cups	2 1/4 cups	80ml	1 tsp
	3 cups	3 1/4 cups	100ml	1 1/4 tsp
	4 cups	4 1/4 cups	100ml	1 1/4 tsp
	Max: 5 cups	5 2/3 cups	120ml	2 tsp

1 cup=180ml

Adjust the amount of ingredients to your personal taste. When coking rice, In quantities beyond the recommended capacity, extend the cooking time.

- 3.** Place the pan inside the body/cooker. When doing so, place the pan directly on the heating element inside the body/cooker by turning it slightly to the right and then to the left to ensure it is in proper position. Add amount of fresh water as prescribed.



- 4.** Plug in the rice cooker, attach lid, and set the timer dial by turning clockwise. For crispier rice, set the timer to 60 minutes. For less crispy rice, set the timer to 45 minutes. Cooking times will vary with the quality and type of rice used and the desired brownness and crispiness. When the temperature in the center of the pan reaches boiling (over 100 degrees Celsius), the red light on the dial will turn on. The red light will cycle on and off as the rice cooks above and below boiling point.



- 5.** Rinse the rice in a large bowl with fresh water. Swish, with hand or implement, to remove excess starch. Drain. Rinse rice a second time, swish, until water becomes relatively clear. Drain well again.



- 6.** In a stainless-steel or glass mixing bowl, mix the rinsed rice, vegetable oil, and sea salt together very well to coat the rice with vegetable oil as much as possible. Add them to the rice-cooker pot. Add water and then level the rice. Place the pot in the rice cooker.



**IMPORTANT:** Turn the pot slightly to the left and to the right to ensure the proper placement of the pot in the rice cooker.

- 7. Optional:** Wrap tea towel around lid, between lid and body/cooker, to absorb steam and prevent soggy rice (may require slightly more water in recipe).

- 8.** Unplug the rice cooker, from the wall and then from the body/cooker, when the rice is done. Remove the lid, and then remove the pan carefully with gloves or a towel. Invert the pan of cooked rice over a serving platter to retain the molded shape. Rice will become soggy if left in rice cooker for extended period. Clean pan, body, and lid after each use.



- 9.** For darker and crunchier crust, cook slightly longer and add more vegetable oil. If you do this and do not serve promptly, remove the crust, and fluff the rice to prevent sogginess. For additional recipes that include a single, bottom layer of potatoes, pita, or add dill or other ingredients, look online.

# INGREDIENTS

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## BASIC NORTH-AMERICAN MEASURES RECIPE

USA Standard Cup: 1 cup = 240 mL

This "Basic North-American Measures" recipe (directly below) is a localized (USA & Canada) "3 cup" (3 X 240-mL cup) approximate version of the Persian "4 cup" (4 X 180-mL cup = 4 servings) recipe in the manual. This version of the recipe is for people who may be uncomfortable cooking in metric and/or would like to measure using USA Standard Cups (instead of Persian Standard Cups).

- 3 USA cups (720 mL) dry white basmati rice and lots of running water for rinsing the rice
- 6 USA tablespoons (90 mL) tasteless vegetable oil
- Sea Salt to taste
- 3-1/3 USA cups (810 mL) water

## PERSIAN RICE/ WATER: OIL (R /W: O) RATIOS

Persian Standard Cup: 1 cup = 180 mL

Here are the Rice/Water: Oil (R/W:O) ratios as stated in the manual in Persian Standard Cups (180-mL cup = 1 serving) so that you can use the 180-mL plastic measuring cup that comes with the rice cooker:

03 - R/W: 3 / 3.5 180-mL cups; O:100 mL  
04 - R/W: 4 / 4.5 180-mL cups; O:100 mL  
05 - R/W: 5 / 5.7 180-mL cups; O:120 mL  
06 - R/W: 6 / 7 180-mL cups; O:140 mL  
07 - R/W: 7 / 8 180-mL cups; O:160 mL  
08 - R/W: 8 / 9 180-mL cups; O:180 mL  
09 - R/W: 9/10.5 180-mL cups; O:200 mL  
10 - R/W: 10/11.5 180-mL cups; O:220 mL  
11 - R/W: 11/12.5 180-mL cups; O:240 mL  
12 - R/W: 12/13.5 180-mL cups; O:260 mL

**TIP:** I like to store my Persian 180-mL measuring cup in my rice bin and use it to measure the rice (measurements above) for the correct amount of servings (1 serving = 180-mL cup); however, I use my regular North-American 1000-mL glass measuring cup to measure the water (measurements below). I never actually measure the oil: I just "eye ball" it.

## METRIC RICE: WATER: OIL (R:W:O) RATIOS

Here are the R:W:O ratios from the manual translated into plain and simple mL so you can measure with your own 1000-mL measuring cup:

03 - R: 540 mL; W: 630 mL; O: 100 mL  
04 - R: 720 mL; W: 810 mL; O: 100 mL  
05 - R: 900 mL; W: 1020 mL; O: 120 mL  
06 - R: 1080 mL; W: 1260 mL; O: 140 mL  
07 - R: 1260 mL; W: 1440 mL; O: 160 mL  
08 - R: 1440 mL; W: 1620 mL; O: 180 mL  
09 - R: 1620 mL; W: 1890 mL; O: 200 mL  
10 - R: 1800 mL; W: 2070 mL; O: 220 mL  
11 - R: 1980 mL; W: 2250 mL; O: 240 mL  
12 - R: 2160 mL; W: 2430 mL; O: 260 mL

**NOTE 1:** You may need to adjust the rice-water ratio slightly depending on what brand of rice you are using or if you are placing a tea towel around the pot lid. What is most surprising is that you need much less water than with other rice cooking methods (close to a 1:1 ratio for white basmati rice). If you use too much water, you will end up with sticky rice without distinctive individual grains.

**NOTE 2:** If you use less vegetable oil than specified, you may end up with sticky rice. Adding additional vegetable oil to the rice makes it "more buttery" (without the butter!).

**NOTE 3:** The "crunchiness" (darkness and thickness) of the rice crust is proportional to the amount of vegetable oil and length of cooking time.

## TIPS

1. Use 1 Persian Cup of DRY rice per person (serving). 1 Persian Cup = 180 mL = 1 serving.
2. Measuring in the Persian way (1 cup = 180 mL = 1 serving) is actually an easy way to measure! Do not be confused by the provided measuring cup (which appears to be a 160-mL measuring cup but actually holds 180 mL) or the measurement lines on the rice-cooker pot (which indicate the amount of cooked rice). You can also use your own 1000-mL glass measuring cup for easily determining amounts (see Metric Rice:Water:Oil ratios).
3. Wash the non-stick Teflon pot gently by hand (never in the dishwasher!) using a soft sponge or soft dish cloth only (never even mild abrasives!). You can buy a new replacement Teflon pot if necessary.

# RECIPES

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**POTATO CRUST:** Grease the bottom of the PARS rice-cooker pot with vegetable oil. Lay a single layer of Russet potato slices (5 mm thick: 1/4" thick) flat (not overlapping) on the bottom of the pot covering as much of the surface area as possible. Proceed as usual but be gentle as is necessary by streaming the water slowly down the side of the pot.

**PITA-BREAD CRUST:** Grease the bottom of the PARS rice-cooker pot with vegetable oil. Add a round half of pita bread (one half of total thickness only) smooth-side down (trimmed to fit the pot). Proceed as usual.

**RICE-PAPER CRUST:** Grease the bottom of the PARS rice-cooker pot with vegetable oil. Wet a sheet of Vietnamese rice paper to make it pliable and use it to line the rice-cooker pot. Proceed as usual. Note that this variation is a gluten-free invention.

**SABZI POLO:** It is possible to make "Green Rice" by stirring dried dill into the rice along with the vegetable oil and salt. We find the quality of dried dill varies widely so the amount of dried dill that we add to the rice is quite variable. The McCormick-brand dried dill from the supermarket has a very strong flavor and a couple spoonfuls is generally enough. The dried dill I get from the Iranian market is radically less expensive but the flavor is weak, and we need to add a lot of this dill to this recipe (maybe half a cup) to get the right flavor (which makes the rice greener). Either dill (strong or weak) can produce satisfactory results.

**EXTRA POTATOES:** Sometimes you may have guests that don't like rice, or would rather have potatoes than rice. You can put thick slices (2 cm: 1") of potatoes on top of the rice in the rice-cooker pot and cook them at the same time as the rice. Just remove the potatoes after cooking and before inverting the cooked rice over a platter. Of course, you can additionally make the potato-crust variation ("Tahdig Seeb Zameneh") which everyone loves!

## BROWN RICE

**BROWN BASMATI RICE:** Wash 720 mL of brown basmati rice and soak 8 hours or overnight. Rice will expand to 1000 mL in 8 hours, or slightly more if soaked overnight. Drain rice and rinse it well. In the rice-cooker pot, coat the rice with 90 mL of vegetable oil and sea salt to taste. Add 1100 mL of water and level the rice. Wrap a tea towel around the rice-cooker lid and place lid on pot. Cook rice for 1 hour 30 minutes, resetting the timer as necessary. Allow brown rice to sit in rice cooker 20 minutes before serving. Note that brown basmati rice will not be "light and fluffy" like white basmati rice. If you increase water to 1250 mL, you will actually have very soft almost sticky rice like that in "Chinese Treasures" (good for small children). If you decrease water to 1000 mL, you will have slightly chewy rice (still acceptable). Results may differ depending on the brand of rice used.

**BROWN SHORT-GRAIN (JAPANESE) RICE WITH MIDDLE-EASTERN GREEN LENTILS PORRIDGE:** This is a softer, more sticky rice that would make: a hearty breakfast porridge; a good bed for vegetable-based vegetarian dishes; and filling for incorporation into stuffed vegetables. This rice is not at all like traditional Persian rice and should not be confused with "Adas Polo" which is lighter and fluffier and made with basmati rice. For this porridge, wash 480 mL of brown short-grain (Japanese) rice and 240 mL of dry green lentils from the Middle-Eastern Market (much firmer and less likely to fall apart than green lentils from the Health-Food Store). Soak together for at least 12 hours but preferably overnight. Rinse and drain a few times during the soaking period. After the 12-hour or overnight pre-soak, rinse and drain again. Add to the rice-cooker pot and coat with 90 mL of oil and sea salt to taste. Add 1200 mL of water and level the rice. Cook for 1 hour 30 minutes, resetting the timer as necessary. After the cooking period is done, allow to sit in the rice cooker for at least 20 additional minutes before serving (40 minutes is better).

**YELLOW RICE:** We sometimes stir turmeric into white basmati rice along with the vegetable oil and salt before cooking it. This makes the rice a lovely shade of yellow, and we like to serve this with Indian cuisine.

**WARNING:** Turmeric is a natural dye and will stain everything it comes into contact with. Be careful when using it!