Do:
- Spray inside of the pan with pan coating
- Put a net in the pan so that it covers the entire inside surface, spray the net with pan coating
- Add **2 gallons** of rice and **2 gallons** of water for large rice cooker (**1 gallon** of rice and **1 gallon** of water for small rice cooker)
- Rap ends of net over the rice and cover pan with the top
- Press the green button that has the letter B; lights will turn on
- Press the button that says “**Press to cook**” (center), top left light will turn on
- Rice cook mode is preset; cooker will turn off when done
- When done remove rice and put into another container and clean rice cooker with warm water and used net, make sure there is no rice left behind
- At the end of the day unplug rice cooker and clean rice cooker with cleaning solution and water

Don’t:
- Don’t add more or less water or rice than indicated
- Don’t open rice cooker when it is on and cooking
- Don’t leave rice cooker dirty after each use
- Don’t store any products above the rice cooker, especially aerosol pan release spray cans.

**Description:** The preparation of rice has traditionally been a cooking process which requires attention to ensure the rice is cooked properly. Rice cookers simplify the process by automatically controlling the heat and timing, while at the same time freeing up a heating element on the range. Although the rice cooker does not necessarily speed up the cooking process, the cook’s involvement in cooking rice with a rice cooker is reduced to simply using the correct amount of water.