

CRUX[®]

12 Cup Rice cooker Instruction Manual

Styled for Life
Designed & Engineered in New York City

Thank You for choosing
CRUX[®]

We hope your new CRUX
small kitchen appliance will add
sleek elegance to your kitchen

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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 surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plugs or base unit in water or other liquid.
4. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning or storing this appliance.
7. Do not operate the any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact Consumer Service for examination, repair or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors.

10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. To protect against damage or electric shock, do not cook in the base unit. Cook only in the removable cooking pot provided.
13. To disconnect, press the WARM/CANCEL button, then remove plug from the wall outlet.
14. Never yank the cord to disconnect the appliance from the outlet, it could damage the cord. Instead, grasp the plug and pull to disconnect.
15. Do not use appliance for other than intended use.
16. When programming the 12 HOUR DELAY function for more than 2 hours, for food safety, do not place perishable foods in the cooking pot.
17. Do not use aluminum cover or cooking pot if dented or worn.
WARNING: Never deep-fry or pressure-fry in the Rice Cooker, regardless of whether the lid is on or off. THIS IS DANGEROUS, AND CAN CAUSE A FIRE AND SERIOUS DAMAGE.
18. Intended for countertop use only.
19. **WARNING:** Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.

FOR HOUSEHOLD USE ONLY

SAVE THESE INSTRUCTIONS

ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION HOT SURFACES: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other injury to persons or damage to property.

1. A person who has not read and understood all operating and safety instructions is not qualified to operate this appliance. All users of this appliance must read and understand this instruction manual before operating or cleaning this appliance.
2. If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into the water!

3. Unplug from outlet when not in use and before cleaning. To avoid electric shock, never immerse or rinse this appliance in water or any other liquid.
4. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not operate this appliance while it is touching or near curtains, wall coverings, clothing, dishtowels or other flammable materials.
5. Do not place this Rice Cooker directly under kitchen wall cabinets when in use, as it produces steam. Avoid reaching over the steam valve while in use.
6. To reduce the risk of fire, do not leave this appliance unattended during use.
7. If this appliance begins to malfunction during use, press the WARM/CANCEL button, then immediately unplug the cord. Do not use or attempt to repair the malfunctioning appliance!
8. The cord to this appliance should only be plugged into a 120V AC electrical outlet.
9. Do not use this appliance in an unstable position.
10. Do not use the cooking pot if dented, bent, or damaged.
11. Do not use the KEEP WARM function to reheat cold rice or other foods.
12. Avoid electric shock by unplugging the Rice Cooker before washing or adding water.
13. To avoid burns, stay clear of the steam vent during cooking.

14. Never use the cooking pot on a gas or electric cooktop or on an open flame.
15. Do not leave the plastic rice paddle or rice measuring cup in the cooking pot while the Rice Cooker is in use.
16. Open lid carefully to avoid scalding, and allow water to drip into Rice Cooker.
17. To reduce the risk of electric shock, cook only in the cooking pot. Do not pour liquid directly into the Rice Cooker body.
18. Do not use while standing in a damp area.
19. Do not leave cooked rice in the Rice Cooker on KEEP WARM mode for longer than 2 hours.
20. Never use sharp objects inside the cooking pot as this will damage the non-stick coating.
21. Never attempt to open the lid while cooking, or before the pressure has dropped. Do not attempt to bypass this safety feature by forcing the lid open.
22. Do not cover or block the valves.
23. Do not touch the pot or lid except for the handle immediately after use. Whenever the product is in use, only touch the handle, do not touche the pot or lid.
24. To avoid burns, allow the food to cool before tasting. The temperature of the food gets considerably hotter than with conventional cooking.

25. Do not touch hot surfaces. Use oven gloves or a cloth when opening the lid or handling hot containers as hot steam will escape.

26. Do not move the appliance while in use.

NOTES ON THE PLUG

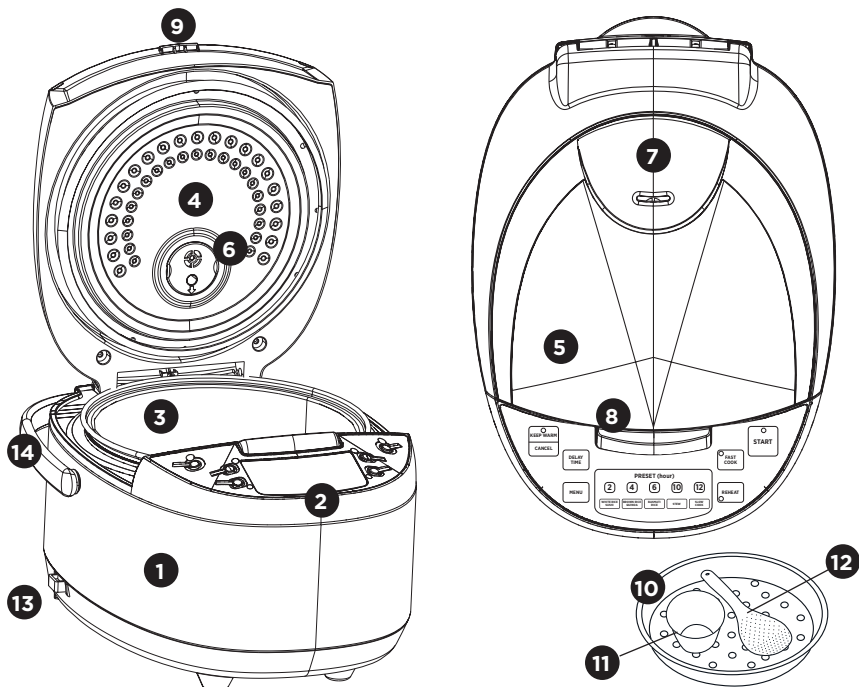
This appliance has a grounded 3-prong plug. Connect to a properly grounded outlet only. If the plug does not fit fully into the outlet, contact a qualified electrician. Do not attempt to modify the plug in any way.

NOTES ON THE CORD

The provided short power-supply cord (or detachable power-supply cord) should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Do not use an extension cord with this product.

ELECTRIC POWER

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.



Getting To Know Your Crux 12 Cup Rice Cooker

Product may vary slightly from illustration

- | | | |
|--------------------------|----------------------------|------------------------|
| 1. Base Unit | 6. Steam base | 11. Rice Measuring Cup |
| 2. Backlit LED Display | 7. Steam Vent | 12. Rice Paddle |
| 3. Non-Stick Cooking Pot | 8. Push Button to Open Lid | 13. Rice Paddle holder |
| 4. Inner lid cover | 9. Lid Lock | 14. Fold down handle |
| 5. Lid | 10. Steam Tray | |

Before Using For The First Time

1. Remove all packaging and any labels from the outer stainless steel surfaces.
2. Press the push button to unlock lid. Open lid. Remove cooking pot.
3. Wash cooking pot, and all accessories in warm, soapy water. Never use abrasive cleansers or scouring pads because they can damage the finish of both the cooking pot and base unit. Cooking pot, and all accessories are dishwasher safe. Rinse and dry well.
CAUTION: DO NOT IMMERSE THE BASE UNIT AND POWER CORD IN WATER OR ANY OTHER LIQUID!
CAUTION: Never place liquid in the base unit. Place liquid and food into the cooking pot only.
4. Be careful not to dent the bottom of the cooking pot. To work properly and produce the best cooking results, the cooking pot must fit snugly on top of the thermostat.
5. Replace the clean cooking pot and steam tray. Close the lid.
6. Never plug in the Rice Cooker without first placing the cooking pot inside the base unit.

Operating instructions

1. Insert the clean and dry cooking pot into the Rice Cooker's base unit. Rotate it slightly to make sure that it is seated on the heating plate.
NOTE: Make sure to always wipe down the outer surface of the cooking pot. If the cooking pot is wet when placed into the base unit of the Rice Cooker, a cracking noise may be heard while the unit heats. Keep the outer surface dry to prevent damage to the inner workings of the appliance.
CAUTION: Never operate the 12 Cup Rice Cooker when the cooking pot is empty.
2. Close the lid.
3. Plug the Rice Cooker into a 120V AC electrical outlet.
4. Light above the START function will blink until a preset is selected.

5. Using the MENU button ,select 1 for the 6 preset function or quick select fast cook of reheat function.

Function	Max cook time
White Rice	*
Brown Rice	*
Basmati Rice	*
Stew	2 hours
Slow cook	4 hours
Fast Cook	*
Reheat	25 minutes
Delay time	2,4,6,10 or 12 hours
Keep Warm	2 hours

* Rice COOK function(s) have no preset times and cannot be adjusted. WHITE/BROWN/BASMATI rice cook times are determined by weight of rice and water during cooking.

CAUTION: Never operate the 12 Cup Rice Cooker when the cooking pot is empty.

6. Use the menu button to select the preset function.
7. Click the START button for the rice cooker to being heating.
8. Once cooking is completed, the unit will signal with 5 audible tones and the 12 cup rice cooker will automatically advance to a 2 hour KEEP WARM cycle.

WARNING: Use caution when opening lid. Steam escapes as soon as the lid is opened. Never place your face or hands over the 12 Cup Rice Cooker when opening the lid. Always use oven mitts when handling the hot cooking pot.

Rice: White / Brown / Sushi / Quinoa / Basmati Rice

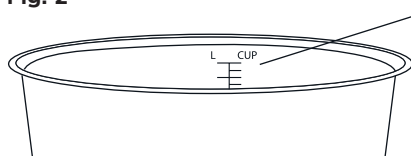
There are 5 pre-programmed RICE options: WHITE, BROWN, SUSHI, QUINOA, BASMATI RICE. All varieties of rice can be used including: basmati, wild rice, black rice, Arborio, risotto, brown, long and short grains, pre-boiled, quick cooking rice, including instant whole grains and quinoa.

1. A 6 oz./180 ml (3/4 cup) rice measuring cup is included with the Rice Cooker. Measure the amount of raw rice that you would like to cook. When measuring, cups should be full and level.
2. To rinse rice, pour the desired amount of raw rice into a separate container. Rinse until the rinse water runs clear.

NOTE: Depending on the type of rice, 1 (6 oz.) rice measuring cup of raw rice cooks to approximately 2 cups of cooked rice. This 12 Cup Rice Cooker has the capacity for up to 6 rice measuring cups of raw rice.

3. For estimated rice to water/cooking liquid quantities, please refer to the RICE COOKING CHARTS that follow.
4. Remove the cooking pot from the 12 Cup Rice Cooker. Place the washed rice into the cooking pot; then add the corresponding amount of cooking liquid. For example, if you plan to prepare 12 cups of cooked white rice, use the rice measuring cup provided to measure 6 level rice measuring cups of rice. Add water to the "6" mark in the inside of the cooking pot. (See Figure 2.)

Fig. 2



Use the rice measuring cup provided to measure 12 level cups of rice.

Rinse, if desired.

Add raw rice to the inner pot.

Add water to the 6 cup line

5. Close the lid.
6. Plug the 12 Cup Rice Cooker into a 120V AC electrical outlet.
7. The light above the MENU button will illuminate.

8. Using the Menu button select 1 of the preset functions and press the start button. The preset will illuminate and the 12 cup rice cooker will begin cooking.
9. Once cooking is completed, the unit will signal with 5 audible tones and the 12 cup rice cooker will automatically advance to the 2 hour WARM cycle; and the unit will count up to 2:00hrs..
10. For fluffier rice, allow the cooked rice to sit for 10 minutes before stirring or removing.
11. **WARNING:** Use caution when opening lid. Steam escapes as soon as the lid is opened. Never place your face or hands over the 12 Cup Rice Cooker when opening the lid. Always use oven mitts when handling the hot cooking pot.
12. Use the rice paddle provided or any other non-metal long-handle utensil to scoop and mix the rice well. Allow all steam to escape.
13. Using oven mitts, carefully remove the cooking pot from the 12 Cup Rice Cooker base. Do not touch the base unit or cooking pot until they have cooled completely.
14. Allow the 12 Cup Rice Cooker to cool completely before cleaning.
15. Unplug the 12 Cup Rice Cooker when not in use.

NOTE: After cooking, some rice cooking liquid may pool under the lid at the top of the unit around the cooking pot. This is normal. Use a paper towel or kitchen cloth to clean after every use. Use a small brush or cotton swab if necessary.

Rice Cooking Charts

NOTE: Use the rice measuring cup (provided) to measure rice. Add water to the designated water line on the cooking pot.

NOTE: Raw rice and water/liquid volume may be adjusted to taste on subsequent rice cookings.

White Rice and Basmati Rice Cooking Chart

Uncooked Rice	White Rice Water with Measuring Cup	White Rice Waterline Inside Pot	Approx. Cooked Rice Yield	Approx. Cooking Time
2 cups	2 1/2 cups	Line 2	5-6 cups	25-40 mins
3 cups	3 1/2 cups	Line 3	7-8 cups	30-45 mins

Brown Rice Water Measurement Table:

Uncooked Rice	Brown Rice Water with Measuring Cup	Approx. Cooked Rice Yield	Approx. Cooking Time
2 cup	1 1/2 cups	2 1/2 cups	35-50 mins
3 cups	3 cups	5 cups	40-55 mins

Rice Cooking Hints For Best Results

- If your cooked rice is dry or hard/chewy when the Rice Cooker advances to WARM, additional water and cooking time will soften the rice. Depending on how dry your rice is, add 1/2 to 1 cup of water and stir through.
- When the 12 Cup Rice Cooker advances to WARM, open the lid and stir the rice to check the consistency. If cooked rice is soggy, close the lid and continue to WARM setting for 10 to 30 minutes as needed. Stir periodically to release excess moisture.
- When a recipe calls for salt, use kosher salt. It has no impurities or additives and dissolves easily. Increase the recipe quantity to 1-1/2 times more kosher salt than table salt
- Stocks, broths, and bullion can be used in place of water to add flavor and improve texture when cooking rice.

- Do not leave cooked rice in the 12 Cup Rice Cooker on WARM mode for more than 3 hours.
- When cooking wild rice, add 25% to 50% more water to cook thoroughly. Follow package instructions
- **Quinoa:** Your 12 Cup Rice Cooker is the perfect appliance to cook quinoa effortlessly! Add twice as much water or cooking liquid as raw quinoa to the cooking pot and use the SLOW COOK function.
- **Slow Cook:** Use the SLOW COOK function to keep mashed potatoes, quinoa pilaf, or other delicate foods that tend to dry out, perfectly moist and flavorful.

Stew / Slow Cook / Fast Cook / Reheat / Keep Warm

1. Place food to be cooked into the removable cooking pot.

IMPORTANT: Do not fill the removable cooking pot higher than the 6 cup line inside the cooking pot when cooking vegetables or whole pieces of meat.

CAUTION: Never operate the 12 Cup Rice Cooker when the cooking pot is empty.

IMPORTANT: Do not cook with food content below the 2 cup line inside the cooking pot.

2. Close the lid.
3. Plug the 12 Cup Rice Cooker into a 120V AC electrical outlet.
4. Use the menu button to select the preset function.
5. Click the START button for the rice cooker to begin heating.
6. Once cooking is completed, the unit will signal with 5 audible tones and the 12 cup rice cooker will automatically advance to the 2 hour WARM cycle.
7. Unplug the 12 Cup Rice Cooker and allow to cool after use.

User Maintenance Instructions

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly other than cleaning, must be performed by a qualified appliance repair technician.

1. Be careful not to dent the cooking pot, especially the bottom of it. To work properly and produce the best cooking results, the cooking pot must fit snugly on top of the thermostat.
2. DO NOT let loose grains of rice or other food particles fall into the bottom of the base unit because they might prevent the thermostat from fitting tightly against the bottom of the cooking pot and cause inadequate cooking.
3. Use the plastic rice paddle or a wooden spoon to stir and remove food from the cooking pot. NEVER use any metal utensils.
4. Never use abrasive cleansers or scouring pads because they can damage the finish of both the cooking pot and base unit.
5. Never pour liquid into the base unit or immerse it in water.

Care & Cleaning Instructions

CAUTION: NEVER IMMERSE THE 12 Cup RICE COOKER BODY OR CORD IN WATER OR OTHER LIQUID.

PLEASE NOTE: It is normal to have a brown 'rice crust' coating the bottom layer of the cooking pot when the rice has finished cooking and steaming.

1. Unplug the 12 Cup Rice Cooker from the wall outlet. Allow the unit to cool before cleaning or storing.
2. Clean the 12 Cup Rice Cooker after every use. NEVER immerse the base unit or power cord in water.
3. After cooking rice, some rice cooking liquid may pool under the lid at the top of the unit around the cooking pot. This is normal. Use a paper towel or kitchen cloth to clean after every use. Use a small brush or cotton swab if necessary.
5. Fill the cooking pot with warm water and allow to soak. Wash steam tray, cooking pot, rice measuring cup, rice paddle, soapy water.
6. Rinse and dry well.
7. The cooking pot, steam tray, rice paddle, rice measuring cup, are top rack dishwasher safe.
8. Wipe the 12 Cup Rice Cooker base unit with a soft, slightly damp cloth or sponge.

Storing Instructions

1. Make sure all parts are clean and dry before storing.
2. Store cooking pot, steam tray, rice paddle and power cord inside the 12 Cup Rice Cooker, lid locked. Store unit its box or in a clean, dry place.
3. Never store 12 Cup Rice Cooker while it is hot or wet.
4. Never wrap cord tightly around the appliance; keep it loosely coiled. It is recommended to detach the power cord during storage.

Usda Cooking Guidelines

PLEASE NOTE: Cook all food to these minimum internal temperatures as measured with a food thermometer before removing food from the heat source. For reasons of personal preference, consumers may choose to cook food to higher temperatures. This chart is intended as a general guide by the USDA.

Product	Minimum Internal Temperature & Rest Time
Beef, Pork, Veal & Lamb Steaks, chops, roasts	145 °F (62.8 °C) and allow to rest for at least 3 minutes
Ground meats	160 °F (71.1 °C)
Ham, fresh or smoked (uncooked)	145 °F (62.8 °C) and allow to rest for at least 3 minutes
Fully Cooked Ham (to reheat)	Reheat cooked hams packaged in USDA-inspected plants to 140 °F (60 °C) and all others to 165 °F (73.9 °C).
Product	Minimum Internal Temperature
All Poultry (breasts, whole bird, legs, thighs, and wings, ground poultry, and stuffing)	165 °F (73.9 °C)
Eggs	160 °F (71.1 °C)
Fish & Shellfish	145 °F (62.8 °C)
Leftovers	165 °F (73.9 °C)
Casseroles	165 °F (73.9 °C)

Recipes

Green Chili Chicken & Rice Tacos

Serves 8 - 12

- 4 cups raw white rice
- 8 cups low-sodium chicken broth
- 1 cup salsa
- 4 tablespoons dried minced onion
- 1 tablespoon garlic salt
- 2 (8-oz.) can diced green chilies with liquid
- 2 cups cooked chicken breast, shredded
- 24 corn or flour tortillas

Optional Toppings:

- Sour Cream
- Shredded Mexican Cheese
- Salsa

1. Add all ingredients to the cooking pot and stir until evenly distributed.
2. Select the white rice function to let the ingredients cook.
3. Warm tortillas. Spoon the Green Chili Chicken & Rice into the center of each tortilla. Add shredded chicken and top with your favorite toppings.
4. Fold filled tortillas to form tacos and enjoy!

Recipes

Dirty Rice

Serves 8 - 10

- 4 rice measuring cups raw long-grain rice, rinsed and drained
 - 3 cups chicken broth
 - 1 cup water
 - 1 tablespoon fresh minced parsley
 - (or 1 teaspoon dried parsley flakes)
 - salt and pepper
 - 2 lbs. spicy bulk pork breakfast sausage
 - 1 cup minced onion
1. Add all ingredients to the cooking pot (except pork sausage and onion) and stir until evenly distributed.
 2. Select the white rice function to let the ingredients cook.
 3. Prepare 6 cups of long-grain white rice. Use the rice paddle to fluff rice. Set aside.
 4. Pan fry the pork sausage in a large skillet over medium-high heat. Stir in the onions and continue to fry until the beef is crumbly, evenly browned, and no longer pink.
 5. Drain and discard any excess grease.
 6. Scoop cooked rice into a large serving bowl. Add sausage and onion and mix until well combined.
 7. Add parsley, toss well. Add salt and pepper to taste.

Recipes

Southwestern Rice

Serves 8 - 12

- 3 cups basmati rice, rinsed and drained
- 6 cups tomato juice
- 6 cobs of corn, kernels removed
- 2 tablespoons vegetable oil
- 3 small red onions, diced
- 3 red peppers, diced
- 2 tablespoons ground cumin
- 1 tablespoon chili powder
- 4 green onions, chopped
- 1 cup fresh cilantro, chopped
- 1 lime, juiced
- salt and pepper

1. Add rice and tomato juice to the cooking pot and stir until evenly distributed.
2. Select the white rice function to let the ingredients cook.
3. Allow rice to cook until the 12 Cup Rice Cooker advances to WARM.
4. In a large skillet, sauté onions, peppers and corn kernels in vegetable oil until softened and slightly caramelized. Season with cumin and chili powder.
5. Add rice, season with salt and pepper and stir-fry in batches until incorporated.
6. Add to serving bowl. Top with chopped green onions, cilantro and lime juice.

Recipes

Spicy Wehani Rice & Lentils

Serves: 6 - 8

Wehani is a dark-colored, slightly chewy, long-grain rice, rich in complex, slow-digesting carbs. If not readily available, brown basmati rice is a suitable substitute.

- 3 rice measuring cups (2-1/4 cups) Wehani or mixed blend rice
- 1 rice measuring cups (3/4 cup) green lentils
- 1-1/4 cups water
- 3 cloves garlic, pressed
- 1 onion, chopped
- 2-inch knob ginger root, grated
- 1/3 cup fresh cilantro, chopped
- 1 teaspoon turmeric
- 1 teaspoon salt

Finishing Touches:

- Hot chili oil
- Red pepper flakes
- Lettuce or spinach greens

1. Add lentils and rice to the cooking pot. Then add water.
2. Mix in remaining ingredients (except chili oil, pepper flakes and greens).
3. Select the **BROWN** rice function to let the ingredients cook.
4. Arrange chilled lettuce or spinach greens on individual serving plates. Scoop Rice & Lentils on top, then add a few drops of hot chili oil and red pepper flakes to each serving, if desired.

Recipes

Rainbow Quinoa Salad

Serves: 6 - 8

- 4 cups uncooked quinoa
- 8 cups water
- Pinch of Kosher salt, to taste
- 1-1/2 cups fresh blueberries, washed
- 1-1/2 cups cooked, shelled edamame,
- 1-1/2 cups diced seedless watermelon
- 1-1/2 cups slivered almonds
- A handful of fresh chopped herbs: cilantro, dill, parsley and mint

Rainbow Salad Dressing

- 1/2 cup extra virgin olive oil
- 2 navel oranges, juiced and zested (1/3 to 1/2 cup)
- 1 cup dried cranberries
- Freshly ground black pepper, to taste

1. Place zest and juice of 2 oranges into small bowl. Add the dried cranberries.
2. Rinse the quinoa thoroughly in a fine sieve.
3. Place the quinoa, water and salt into the cooking pot.
4. Select the white rice function to cook the soaked quinoa
5. When the 12 Cup Rice Cooker turns OFF, scoop the cooked quinoa into a large bowl and fluff with a fork to separate the grains. Let it cool to room temperature.
6. Drizzle cooled quinoa with olive oil and toss well to coat. Add the fresh squeezed orange juice, macerated cranberries, and chopped herbs and toss again. Season with freshly ground black pepper, to taste. Add more olive oil or orange juice if needed.
7. Add the blueberries, edamame, watermelon, and chopped herbs, to the quinoa, and toss lightly. Top with slivered almonds before serving.

Recipes

Asian Ginger Chicken Soup

Serves 6 – 8

- 3 cups water
- 2 cups chicken broth, low-sodium, canned or boxed
- 4-6 chicken thighs, bone in
- 1/2 head garlic, top trimmed and discarded
- 1 teaspoons Kosher salt
- 1-2 tablespoons fresh grated ginger
- 1 Spanish onion
- 2 carrots, diced
- 2 stems celery, diced
- 1 - 2 cups sliced fresh shitake mushrooms, stems removed
- 1 teaspoons sesame oil
- 2 tablespoons oyster sauce, or more to taste
- 1 tablespoons low sodium soy sauce, or more to taste
- 1 bay leaves
- 2 star anise
- 1 whole dried red chili pepper, optional
- 2-3cups fresh baby bok choy, sliced in half
- 1 cups fresh bean sprouts
- 1 bunch fresh cilantro (may substitute fresh parsley)
- Asian chili paste

1. Place all ingredients into the cooking pot.
2. Using the SLOW COOK function, program the 12 Cup Rice Cooker to cook for 4 hours.
3. During the last half hour of cooking, add the steam tray to the top of the cooking pot. Arrange bok choy in the steam tray, close lid and continue cooking.
4. After the rice cooker advances to the 4 hour WARM cycle, press the POWER button to turn the rice cooker OFF.
5. Carefully remove steam tray and bok choy. Set aside.
6. Remove chicken from soup. Allow to cool. Remove skin, bones, cartilage and shred. Set aside.
7. Strain soup. Cool and defat.
8. Ladle soup into bowls and top with the shredded chicken, bean sprouts and cilantro. Serve with Asian chili paste on the side, if desired.

Limited Two-Year Warranty

SENSIO Inc. hereby warrants that for a period of **TWO YEARS** from the date of purchase, this product will be free from mechanical defects in material and workmanship, and for 90 days in respect to non-mechanical parts. At its sole discretion, SENSIO Inc. will either repair or replace the product found to be defective, or issue a refund on the product during the warranty period.

The warranty is only valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt, as proof of purchase is required to obtain warranty validation. Retail stores selling this product do not have the right to alter, modify, or in any way revise the terms and conditions of the warranty.

Exclusions:

The warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use of the product, use of improper voltage or current, improper routine maintenance, use contrary to the operating instructions, disassembly, repair, or alteration by anyone other than qualified SENSIO Inc. personnel. Also, the warranty does not cover Acts of God such as fire, floods, hurricanes, or tornadoes.

SENSIO Inc. shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty.

Apart from the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in time to the duration of the warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts, and therefore, the above exclusions or limitations may not apply to you. The warranty covers specific legal rights which may vary by state, province and/or jurisdiction.

How To Obtain Warranty Service:

You must contact Customer Service at our toll-free number: 1-866-832-4843. A Customer Service Representative will attempt to resolve warranty issues over the phone. If the Customer Service Representative is unable to resolve the problem, you will be provided with a case number and asked to return the product to SENSIO Inc. Attach a tag to the product that includes: your name, address, daytime contact telephone number, case number, and description of the problem.

Also, include a copy of the original sales receipt. Carefully package the tagged product with the sales receipt, and send it (with shipping and insurance prepaid) to SENSIO Inc.'s address. SENSIO Inc. shall bear no responsibility or liability for the returned product while in transit to SENSIO Inc.'s Customer Service Center.

CRUX[®]

For customer service questions or comments
1-866-832-4843

For Recipes and Cooking tips
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