

# Electric rice cooker :

A rice-cooker is one of the most important appliances to have in a kitchen especially if you live a busy lifestyle. This is because a rice-cooker can cook rice perfectly without consuming a lot of time and you can even use this kitchen-appliance to cook other food/ingredients apart from rice. On the other hand, in case you have recently bought an electric rice-cooker but when you're actually not sure on how to keep it clean or maintain it, then you will need to read through this article in order to get some of the best tips on how to maintain a rice-cooker. In fact, rice-cookers can be cleaned simply and quickly if you have any basic dish-washing tools at your disposal. All in all, in order to maximize the benefits of a rice-cooker, you need to know the following safety and maintenance tips about this kitchen-appliance.

## Safety Tips:

- ❖ **Read the User Guide of Your Rice Cooker Thoroughly :**
  - While simpler models are pretty straightforward and don't need much instruction to cook rice, more advanced models are equipped with a variety of functions you're probably not familiar with. It's best to read through the manual provided with the unit to see how it works.
- ❖ **Avoid touching the rice-cooker when under operation :**
  - Avoid touching hot-surfaces of the rice-cooker with your bare-hands when under operation. This will actually save you from getting severe injuries or burns. But in case you touch your rice-cooker when under operation, then use protective kitchen-gloves so that your hands don't get burnt.
- ❖ **Place the rice-cooker in the right position:**
  - Always place your rice-cooker on a flat and stable surface so that it does not stumble or slide over while under operation because this will lead to serious mechanical problems.
- ❖ **Never place a rice-cooker under water:**
  - Don't ever try to immerse an electric rice-cooker into water because this will affect the internal components resulting in a faulty rice-cooker.
- ❖ **Don't fill the cooking-pan above its maximum water line/level :**

- Never fill the inner bowl/cooking-pan with food or ingredients above the maximum water line/level. Keeping below or just at the maximum point will help to avoid overflowing when water boils while cooking with a rice-cooker.
- ❖ **Allow the rice-cooker to cool-down before cleaning it :**
  - You should allow your electric rice-cooker to cool down first before you actually begin to clean it. In fact, you should give a rice-cooker about 30-minutes to a full hour before starting the cleaning process but the cooling-time may also vary depending on the size and model of a particular rice-cooker
- ❖ **Clean the heating plate thoroughly:**
  - Always clean the heating-plate thoroughly using the rice-cooker. This is because food-debris stuck onto the heating-plate may interfere with cooking-process and this is why you need to make sure that the heating-plate is thoroughly cleaned
- ❖ **Use a Wooden or Plastic Spoon :**
  - This is a no-brainer, but using a wooden or plastic spoon protects the coating of the inner pot. A metal spoon can easily scratch the non-stick coating.

## Maintenance Tips :

- Disconnect the rice cooker from the power source before cleaning it.
- Allow the appliance to cool before cleaning it.
- Use soapy and warm water when washing the inner bowl.
- You can also use the mild dishwasher to clean your rice cooker. Avoid using dishwashing detergent as this may trigger discoloration on the pot.
- Get rid of using harsh and abusive cleaners in the non-stick coating.
- Rinse properly and allow the bowl to dry thoroughly. Make sure that the bowl is completely dry when you put it back into the base.
- When cleaning the exterior, it would be best to use clean and damp cloth.
- Clean the heating plate thoroughly before using it.

- Food debris can interfere with the process of cooking so make sure that your rice cooker cleans thoroughly.

**In conclusion:**

Electric rice-cookers are very strong and durable kitchen appliances as long as you properly maintain them. In fact, a rice-cooker is capable of lasting for several years or decades in case you keep it in tip-top shape. Additionally, it is also very important that you follow the user-manual/instructions provided by the manufacturer on how to operate and maintain a specific rice-cooker for best results.

