

IMPORTANT NOTICE

PLEASE DO NOT RETURN TO STORE.
If you have any problems with this unit,
contact Consumer Relations for service
PHONE: 1-800-275-8273.

Please read operating instructions
before using this product.

Please keep original box and packing materials
in the event that service is required.



W.P. APPLIANCES, INC.
Toll Free (800) 275-8273 Email address: wpappliances@ss2000.com
Website: www.wolfgangpuck-kitchenware.com

Model BDRC0007 Printed in China REV 1.0

All trademarks, service marks and trade names (collectively the "Marks") are proprietary
to Wolfgang Puck World Wide.

WOLFGANG

PUCK

Electric Rice
Cooker Manual



Important Safeguards

When using electrical appliances, basic safety precautions should always be followed including the following:

- 1 Read all instructions carefully.
- 2 Do not touch hot surfaces. Use handles or knobs.
- 3 To protect against electrical hazards do not immerse cord, plugs, and Rice Cooker housing 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, and before cleaning
- 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 the appliance to an authorized service facility for examination, repair, or adjustment.
- 7 The use of accessory attachments not recommended by the appliance manufacturer may cause fire, electric shock, or injury.
- 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 Extreme caution must be used when moving an appliance containing hot liquids.
- 11 Do not use appliance for other than intended use.
- 12 This appliance is for HOUSEHOLD USE ONLY
- 13 Do not place on or near a hot gas or electric burner, or in a heated oven.
- 14 Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, remove plug from wall outlet.

Save These Instructions

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 fully in the outlet, reverse the plug, if it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. An extension cord may be used with care; however, be sure that the marked electrical rating is at least as great as the electrical rating of this appliance. The extension cord should be positioned such that it does not drape over the countertop or tabletop where it can be pulled on by children or tripped over. The electrical rating of this appliance is listed on the bottom of the unit housing.

Table of Contents



Wolfgang Puck, owner of the famous Spago restaurants and one of the most influential chef-restauranteurs in America, is credited with reviving California's rich culinary heritage. His cooking innovations, a result of blending fresh California

ingredients with his classical French techniques, are enjoyed by world leaders, stars and fellow chefs alike. He established other trend-setting restaurants like Postrio in San Francisco, Chinois on Main in Santa Monica, Granita, Vert and Trattoria del Lupo. Home chefs can also share Mr. Puck's talents through his cookbooks and, of course, through his appliances!

Important Safeguards	2
About Wolfgang Puck	3
Caution	5
Care and Cleaning	6
Know Your Rice Cooker	7
Before Your First Use	8
Helpful Hints	9
Vegetable Steaming Chart	10
Recipes	11
Limited Warranty	22
Contact Information	Back

Caution

Be sure to observe the following to prevent malfunction that may cause an accident:

- 1 Measure the quantity of rice and water according to the Operating Instructions.
- 2 Clean the rice cooker, particularly the condensation collector, after each use (see Care & Cleaning instructions).
- 3 Set the unit on a stable surface.
- 4 DO NOT expose to water, high humidity, or heat sources. DO NOT use the pan directly on an open flame.
- 5 Be sure to keep the unit out of the reach of children.
- 6 Keep holes that drain into the condensation collector clean and free of debris.
- 7 Plug into a properly wired wall outlet. Before you plug it in, make sure the voltage of the unit is the same as your local supply.
- 8 After plugging in, press the switch on immediately.
- 9 Cooking with the switch in Keep Warm position will cause low heat cooking and this will not cook the rice properly.
- 10 The unit becomes hot when in use. DO NOT touch the lid with your hand, and do not place your face or hand directly over the steam coming from the cooker.
- 11 Always keep the outside bottom of the pan and the heating plate clean and dry. Any foreign matter between them will cause the unit to malfunction.
- 12 DO NOT tilt the rice-cooker on its edge or place it upside down with its power supply plug connected or with food in the pot as this may cause damage to the cooker or injury to yourself. When tilting or placing the rice-cooker upside down, make sure to disconnect the power supply plug.
- 13 The pan must not be filled above the MAXIMUM CUP MARKING.
- 14 The lid must be closed tightly in the latched position at all times during cooking. (i.e. The unit must not be operated with the lid opened).
- 15 DO NOT cover the lid with a cloth. The lid may deform or change color.
- 16 DO NOT damage the power cord and do not attempt to repair it if it is damaged.
- 17 Never attempt to customize the cord. Keep the cord away from high temperatures. Avoid unnecessary bending, twisting and pulling on the cord. Never place heavy objects on the cord or attempt to tie it up. Using a damaged power cord can lead to electrical shock, shorting or fire.
- 18 Ensure that the plug fits all the way into the outlet.
- 19 Partially plugged-in cords may cause electric hazard.
- 20 DO NOT MOVE the unit while cooking.

Care & Cleaning

- 1 DO NOT immerse the rice cooker in water.
- 2 Clean the body and outer lid with a damp cloth. DO NOT use dishwashing detergent.
- 3 Wash the inner pot, steaming basket, measuring cup, scoop and condensation collector in warm soapy water.
- 4 Remove the detachable inner lid by grasping on both sides and gently pulling down. Wash in warm soapy water and dry thoroughly.

Know Your Rice Cooker



Before Your First Use

Carefully unpack the Rice Cooker and remove all packaging materials. Wash all removable parts (inner lid, inner pot, condensation collector, steaming tray, measuring cup & scoop and clean according to the Care & Cleaning instructions in this manual.

Warning: Do not immerse rice cooker housing or power cord in water or any other liquid. Reassemble the unit after cleaning.

Using Your Rice Cooker/Steamer to Cook Rice

- 1 Only measure rice with the enclosed measuring cup. For best results rinse measured rice until the water becomes relatively clear (see "Helpful Hints" section for details).
- 2 Place rinsed rice in the pan, add water. For 6 cups of uncooked rice (yields 10-12 cups of cooked rice), use 6 full scoops of rice to the line indicated on the measuring cup and add to inner pot.
- 3 Add water to the 6 cup line on the inside of the pot. Always add the rice to the pot BEFORE adding the water to the pot. The water level marked on the inner pot is based upon having rice added already.
- 4 Place the pot in the rice cooker.
- 5 Close the outer lid. The lid is properly closed when it clicks.
- 6 Plug in and immediately press the switch down to "Cook". The "Cook" indicator light will illuminate to indicate the rice is cooking.
- 7 The rice cooker will automatically switch to "Keep Warm" when the cooking process has completed (approx 25 - 35 minutes). The Keep Warm function will continue until the unit is unplugged.
- 8 Open the rice cooker by pressing the release button on the handle. Be sure to open the lid facing away from you to avoid any hot steam.
- 9 Remove and clean the condensation collector after every use.

Using Your Rice Cooker/Steamer to Steam Vegetables

- 1 Put 1 cup of water into the pan.
- 2 Place inner pot in the rice cooker housing and place the steaming basket on the pot.
- 3 Add ingredients to steaming basket (see "Steaming Chart" in this manual for suggested cooking times).
- 4 Close the outer lid. The lid is properly closed when it clicks.
- 5 Plug in and immediately press the switch down to "Cook". The "Cook" indicator light will illuminate to indicate steaming process has started.
- 6 Time the cooking manually as the unit will automatically switch to "Keep Warm" should the water evaporate.

Helpful Hints

- Using the Keep Warm function for more than 5 hours may cause discoloration or an odor in the rice.
- You can adjust the amount of water and/or rice to your own taste preferences.
- When steaming vegetables please reference the steaming chart in this manual. The charts are merely a guide, you may wish to adjust the times according to your own taste preferences.
- Washing Rice**
When rice is milled some bran and residues adhere to the surface of the rice. You can remove these residues by first washing the rice with water before cooking. This will remove excess starch & residues, which will provide you with much whiter, fluffier rice.

Remember to always use the measuring cup provided to accurately measure the rice. Add the desired amount of rice to the rice cooker inner pot. Fill with cold water until all of the rice is submerged. Wash the rice by simply stirring the rice around in the water and rubbing between your hands. You will notice that the color of the water will become cloudy as the rice is cleaned. Without spilling the rice tip the inner pot to remove the cloudy water and repeat several times until the water remains clear.
- Cooking other types of rice**
Your Wolfgang Puck Rice Cooker can handle a wide variety of rice such as long grain rice, wild rice, yellow rice, brown rice, basmati rice, etc. When cooking rice other than short grain white rice it will be necessary to increase the amount of water by 1.5 – 2 times more than the standard short grain white rice recipe. Adjust to suit your own personal taste.
- A note about the measuring cup provided with your rice cooker**
Your rice cooker is able to cook a maximum of 7 cups of raw rice, which is the equivalent of 14 cups of cooked rice. A rice cooker cup is equivalent to 6 ounces, or approx 3/4 of a cup. This is why it is important to use the measuring cup that came with your rice cooker and not a standard 8 cup measure.

Fresh Vegetable Steaming Chart

Pour 1 cup of water into steamer; place vegetables in steamer basket.

VEGETABLE	QUANTITY	TIME
Asparagus, stems trimmed	1 pound	10 to 12 minutes
Green or Wax Beans, whole	1/2 pound	12 to 13 minutes
Broccoli, spears	3/4 pound	13 to 15 minutes
Broccoli, flowerets	3/4 pound	12 to 14 minutes
Cabbage, cut into 4 wedges	1/2 medium head (1 pound)	16 to 18 minutes
Carrots, 1-inch slices	1/2 pound	10 to 12 minutes
Carrots, 1-inch slices	1 pound	13 to 15 minutes
	stir halfway through cooking	
Cauliflower, flowerets	1 pound (about 6 cups)	12 to 14 minutes
Corn-on-the cob, each halved	2 ears	12 to 14 minutes
Red or white potatoes, medium, quartered	1 pound	18 to 20 minutes
Red or white potatoes, medium, quartered	2 pounds medium	27 to 30 minutes
	stir halfway through cooking	
Sweet potatoes, medium, quartered	1 pound	19 to 20 minutes
Snow peas	1/2 pound	8 to 9 minutes
Spinach, stems trimmed	1/2 pound	10 to 11 minutes
Zucchini or summer squash, sliced	1 pound	11 to 12 minutes

Oatmeal

4 servings

INGREDIENTS

2 cups old fashioned oats (not quick cooking)
2 cups water
1/4 tsp salt

METHOD

- 1 Place oats, water and salt in rice cooker.
- 2 Set switch to the on position. Oatmeal will be ready in 10 minutes.

Variations: Dried fruit or 1/2 cup honey and 1 tsp. ground cinnamon may be added at the start of the cooking cycle. (Note: if adding dried fruit increase water by 1/2 cup).

Recipe Courtesy, Anna Barros, Wolfgang Puck Food Stylist

Rice Pudding

8 servings

INGREDIENTS

2 cups Arborio or short grain rice
2 cups water
1 tsp salt
1/2 cup evaporated milk
1/2 cup coconut milk
1 cup sweetened condensed milk
1 cinnamon stick
1 lemon zest
1/2 tsp ground nutmeg
3 Tbsp ground cinnamon for garnish

METHOD

- 1 Rinse rice thoroughly in cold water. Place rice, water and salt in rice cooker.
- 2 Set switch to the on position. Cook for 25 minutes.
- 3 While the rice is cooking, whisk together evaporated milk, coconut milk & condensed milk; add cinnamon stick, lemon zest and nutmeg.
- 4 After the 25 minutes has finished, open rice cooker and stir rice. Disconnect rice cooker from outlet and cool for 15 minutes.
- 5 Add milk mixture and set the rice cooker to keep warm. Check after 30 minutes or until desired consistency has been achieved.
- 6 Discard cinnamon stick and lemon zest.
- 7 Place pudding into serving dish(es) and allow to cool at room temperature. Refrigerate. Before serving sprinkle with ground cinnamon

Recipe Courtesy, Anna Barros, Wolfgang Puck Food Stylist

Shrimp and Sausage Jambalaya

4 servings

INGREDIENTS

- 1 lb large shrimp, peeled and de-veined
- 1 lb. hot Andouille sausage, cut into 1 "slices
- 4 Tbsp olive oil
- 1/4 cup diced onions
- 1/4 cup diced green bell peppers
- 3 cloves garlic (minced)
- 3 Tbsp tomato paste
- 1 cup dry Marsala wine
- 4 cups chicken stock (fish stock or water may be substituted)
- 1 bay leaf
- 4 cups long grain rice
- 1 Tbsp salt

METHOD

- 1 Rinse rice thoroughly in cold water and set aside.
- 2 Heat olive oil in a large sauté pan, add shrimp and sauté until the shrimp are cooked through. Remove shrimp and set aside.
- 3 Add sausage, onions, peppers, garlic to the same pan and sauté until the onions are translucent. Add tomato paste and stir.
- 4 Deglaze pan with Marsala wine and let simmer for 3-4 minutes.
- 5 Add chicken stock and bay leaf.
- 6 Pour mixture into rice cooker and add reserved rice and salt. Turn rice cooker to the on position. When cooker switches to the keep warm position (approximately 20 minutes) add reserved shrimp and stir. Jambalaya will be ready in 15 minutes.

Recipe Courtesy, Anna Barros, Wolfgang Puck Food Stylist

Easy Red Beans and Rice

6 servings

INGREDIENTS

- 3 measures long-grain rice
- 1 cup canned or cooked red beans – drained
- 1 medium celery – chopped
- 1 small onion – chopped
- 2 cloves garlic – minced
- 1/2 cup ham – diced
- 1/2 cup smoked sausage – sliced
- 2 cups beef stock
- 1 teaspoon hot sauce
- 1 teaspoon Worcestershire sauce
- 1 whole bay leaf

METHOD

- 1 Measure and rinse rice according to the instructions. Place in rice cooker.
- 2 Add all the remaining ingredients.
- 3 Close the lid and press the cook button.
- 4 Unit will switch to Keep Warm setting in approximately 20-25 minutes. Serve immediately.

Recipe Courtesy Debra Murray, HSN TV Show Host

Easy Fiesta Rice

4 servings

INGREDIENTS

1 small onion – chopped
1/2 medium bell pepper – chopped
1 can 14.5 ounce can of petite diced tomatoes – drained
3 measures long-grain rice
Chicken stock or water
1 teaspoon salt
1/4 teaspoon pepper

METHOD

- 1 Measure rice with the rice cooker measuring cup, rinse according to the instruction manual.
- 2 Place both measure of rice into the pot of the rice cooker, add onion, pepper, and drained tomatoes.
- 3 Fill with liquid to the 3 cup mark. Add salt and pepper.
- 4 Close the lid and press the cook button.

SERVING IDEAS

- 1 This is a wonderful side dish to chicken or fish. For variations use the canned tomatoes with the green chilies and cilantro and add 1/2 cup drained whole kernel corn and drained cooked black beans.
- 2 Try doubling the recipe, and use the leftovers for stuffed vegetables – like adding to cooked ground beef and use in stuffed peppers.

Recipe Courtesy Debra Murray, HSN TV Show Host

Green Rice

4 servings

INGREDIENTS

2 measures long-grain white rice – rinsed
1 can chopped green chile
1 small green pepper – chopped
1 clove garlic – minced
1 bunch fresh cilantro – chopped
1 bunch flat leaf parsley – chopped
1 tablespoon fresh lime juice
1 small onion – minced
2 cups chicken broth (approximately)

METHOD

- 1 Measure and rinse rice according to the instruction manual.
- 2 Place all the ingredients except the chicken stock into the rice cooker.
- 3 Fill the rice cooker with chicken stock to the 2 cup mark.
- 4 Close the lid and press the cook button.
- 5 Unit will switch to Keep Warm setting in approximately 22-25 minutes. Serve immediately

SERVING IDEAS

This rice has amazing flavor - terrific with grilled fish!

Recipe Courtesy, Debra Murray, HSN TV Show Host

Risotto with Asparagus

4 servings

INGREDIENTS

2 measures Arborio Rice – measured and rinsed according to instructions
8 ounces fresh asparagus – peeled and cut into 1 inch pieces
1 small onion – chopped
2 tablespoons butter – melted
1/2 teaspoon salt and freshly cracked pepper
2 1/2 cups chicken stock
3/4 cup grated parmesan cheese

METHOD

- 1 Measure and rinse rice.
- 2 Add all the ingredients to the rice cooker (except the parmesan cheese) stir to make sure all the ingredients are well mixed.
- 3 Close lid, press the cook button.
- 4 When the rice is finished cooking - stir in the parmesan cheese.
- 5 Unit will switch to Keep Warm setting in approximately 20 minutes. Serve immediately.

Recipe Courtesy, Debra Murray, HSN TV Show Host

Yellow Rice with Peas

6 servings

INGREDIENTS

3 measures yellow rice
2 tablespoons olive oil
1 small onion – minced
1 clove garlic – minced
1 cup frozen peas
2 tablespoons stuffed green olives – sliced
2 cups chicken stock (approx)

METHOD

- 1 Measure rice and rinse according to the manual.
- 2 Place all the ingredients but the stock into the rice cooker.
- 3 Fill the pot with chicken stock to the 3 cup mark.
- 4 Close lid and press cook.
- 5 Unit will switch to Keep Warm setting in approximately 20-25 minutes. Serve immediately.

SERVING IDEAS

You could add a cup of cooked chicken to this, or 1/2 pound of peeled and deveined shrimp for a wonderful one pot meal!

Recipe Courtesy, Debra Murray, HSN TV Show Host

Creamy One Pot Macaroni and Cheese

4 servings

INGREDIENTS

- 2 cups macaroni
- 1 cup chicken stock or water
- 1 cup heavy cream
- 1 1/2 cups shredded mixed cheeses (mild cheddar, Vermont cheddar, mozzarella, and fontina), or cheese of your choice
- 2 tablespoons butter
- 1/2 teaspoon salt and pepper
- pinch cayenne pepper

METHOD

- 1 Mix all ingredients. Pour into rice cooker.
- 2 Close lid and press cook.
- 3 When the units switches to Keep Warm (approx. 13 to 15 minutes), open lid and stir.
- 4 Close lid and leave on Keep Warm setting for 5 minutes.
- 5 Serve hot.

Recipe courtesy, Debra Murray, HSN TV Host

One Pot Pasta

4 servings

INGREDIENTS

- 2 cups dry pasta (like penne, ziti)
- 2 cups liquid, (beef or chicken stock or water)
- 1 cup favorite pasta sauce, bottled pasta sauce or homemade
- 1/4 cup shredded parmesan or mozzarella cheese

METHOD

- 1 Place all the ingredients into the pot in rice cooker.
- 2 Close lid, press cook.
- 3 When the units switches to Keep Warm (approx. 18 to 20 minutes), open lid and stir. Close lid and leave on Keep Warm setting for 5 minutes.
- 4 Serve hot.

SERVING IDEAS

Try using your own meat sauce or adding shrimp or other shellfish.

Recipe courtesy, Debra Murray, HSN TV Host

Orzo with Sun-dried Tomatoes and Spinach

4 servings

INGREDIENTS

1 cup orzo
1 cup chicken stock
2 tablespoons sun-dried tomato pesto
1/2 cup fresh spinach – chopped

METHOD

1 Place all the ingredients into the Rice Cooker. Press Cook.

SERVING IDEAS

This wonderful side dish only takes about 10 -15 minutes from start to finish.
It goes great with chicken or lamb chops.

Recipe courtesy, Debra Murray, HSN TV Host

Limited Warranty

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt with date of purchase and item is also an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

To obtain service under the terms of this warranty, call Toll Free (800) 275-8273.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND DOES NOT COVER:

- Damages from improper installation.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than an authorized dealer or service center.

This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state to state.