



# Microwave Rice Maker

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# Microwave Rice Maker

The Microwave Rice Maker makes perfect, fluffy, worry-free, mess-free rice, while saving energy, which helps the environment and saves money.

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Microwave Rice Maker

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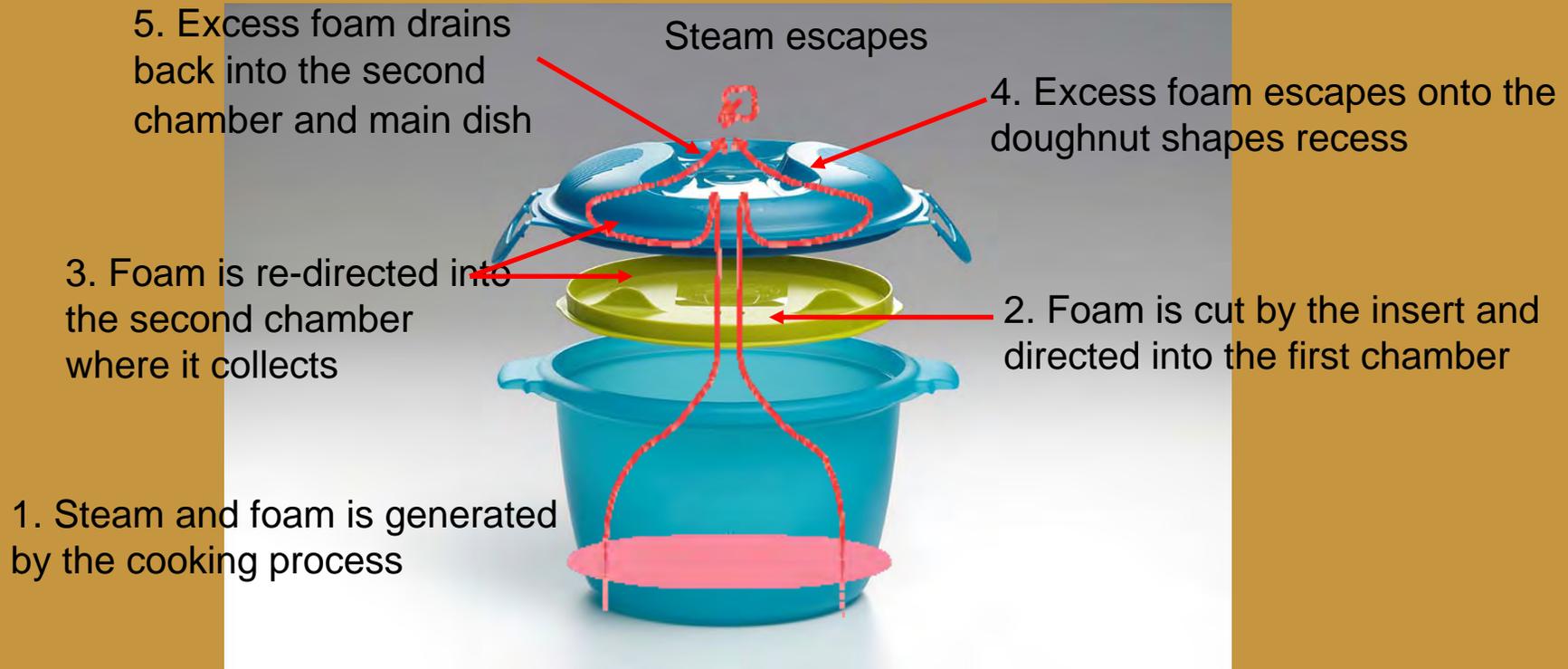
# Tupperware Microwave Rice Maker



The Microwave Rice Maker is the perfect solution to cook most types of rice fast, easy and mess-free. By cooking and serving rice in one container, it's easy to save time, energy and space in your kitchen.

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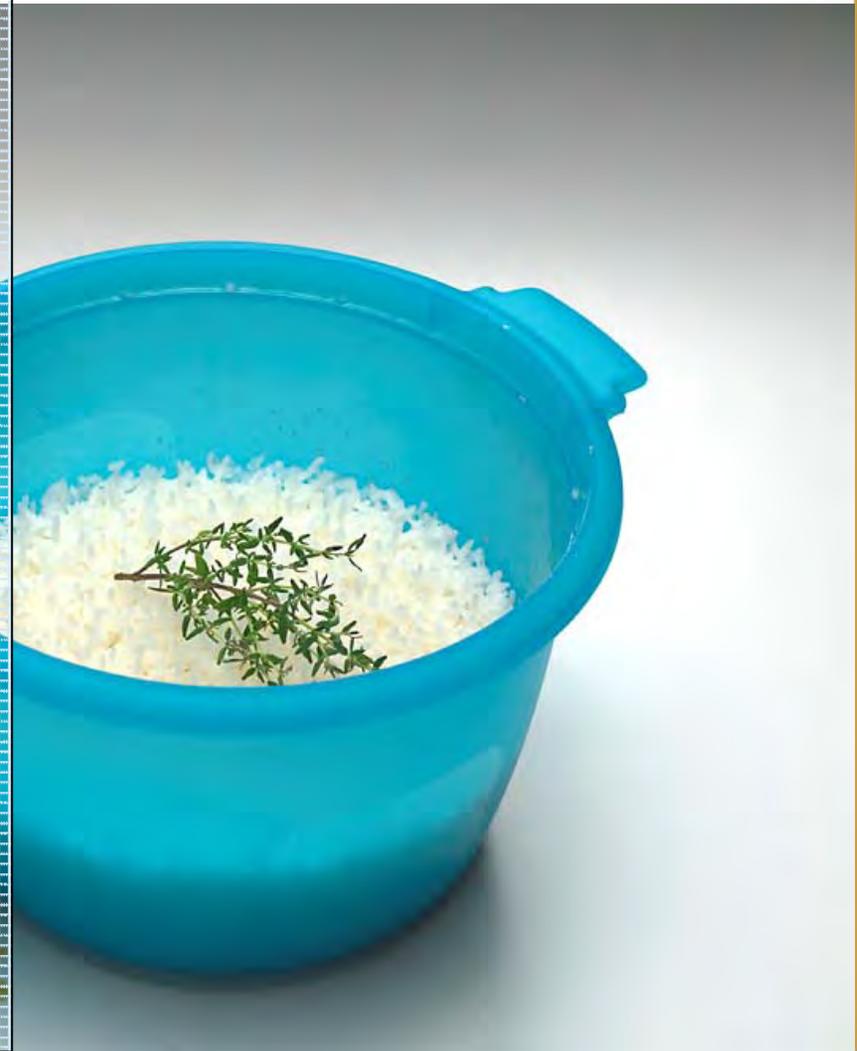
# How does the double cover work?



**The unique double cover regulates the foam created during cooking, redirects the excess moisture onto the doughnut shaped recess and drains it back into the main dish.**

## Why is the Microwave Rice Maker better than the stove top or electric rice makers?

- Cooking in the microwave uses less energy than cooking on the stove or with an electrical appliance.
- Does not require constant attention
- No need to boil a big pot of water
- No spilling / overflow
- No burned rice
- Easy to clean / dishwasher
- Fewer dishes to wash
- Space saving storage
- Light to handle
- Provides fluffier and moister rice that lasts longer.



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# Preparation

- Rinse the rice unless otherwise stated on the packaging.
- One cup of dry rice will make 2 cups of cooked rice. 2 cups cups of dry rice makes 4 cups of cooked rice.
- Add **cold water** – for white rice the ratio is about 1.5 to 2 measures of water per measure of rice, depending on the type and quantity of rice.
- You will need to adjust the ratio of rice to water to best suit the type of rice you are cooking, following the Microwave Rice Maker product insert directions.



# Preparation

- Do not go over the maximum filling line when pouring the water.
- The “MAX” indication is etched on both windows of the base and can be read either from the inside or the outside.
- Do not overfill to avoid boil-over.
- When cooking with salt, add 2-4 minutes of cooking time for one teaspoon of salt.



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# Preparation

- Place the separator insert on the base with the rimmed side up.
- Line up the handles of the cover with the handles on the side of the base and cover.
- Fold down and “click” the handles of the cover onto the handles of the base, locking them in place.



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# Cooking instructions

Follow cooking instructions featured in the product insert.



- Place the Rice Maker in the microwave. Refer to the cooking table on the Microwave Rice Maker product insert for cooking times.
- That's all! There is no need to monitor or stir the rice as it cooks.
- Always use oven mitts when removing the hot container from the microwave oven.



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# Serving

5 min

- Allow cooked rice to stand 5 minutes before serving to thoroughly absorb the water.
- Place your thumbs on the thick rims (which will protect your fingers from the heat), and unlock the cover.
- Always lift the cover and the insert away from you to avoid being burned from steam buildup.



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# Serving

- Some rice foam may remain on the insert or on the doughnut shaped recess of the cover, yet your microwave will be left clean and safe from spills.
- Fluff the rice after cooking with a plastic non-scratch Tupperware utensil.



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# Tips

- The cooking instructions are only guidelines because:
  - All microwaves are different and have different cooking and power settings.
  - Desired rice moisture varies based on personal taste.
  - Optimal cooking times also vary also according to the quantity of rice, the ratio of rice to water, and the quantity of salt added.
  - There are thousands of types of rice in the world and each may have different water level and cooking requirements.
    - ⇒ Adjust water level and cooking time according to the grain you are cooking, the power setting of the microwave and the desired moisture.



# Precautions

- The Microwave Rice Maker is safe for temperatures between 0°C to 120°C.
- Do not use in the freezer and do not exceed 120°C.
- Do not cook rice without water.
- Do not add fat or oils. Use only water for cooking rice; do not use liquids containing fat such as milk. The Rice Maker is not suitable for making risotto or rice pudding.
- Do not use abrasives or sharp utensils to avoid scratching.
- Respect maximum “fill-to” lines to avoid boil-over. For rice with a high starch content, cook smaller quantities.



# Assembly

- The assembly instructions are conveniently etched on to the top side of the Insert.
- Remember to place the separator insert on the base with the rimmed side up.
- Lock the solid handles for a safe grip.



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