



Microwave Rice Maker

Tupperware®

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

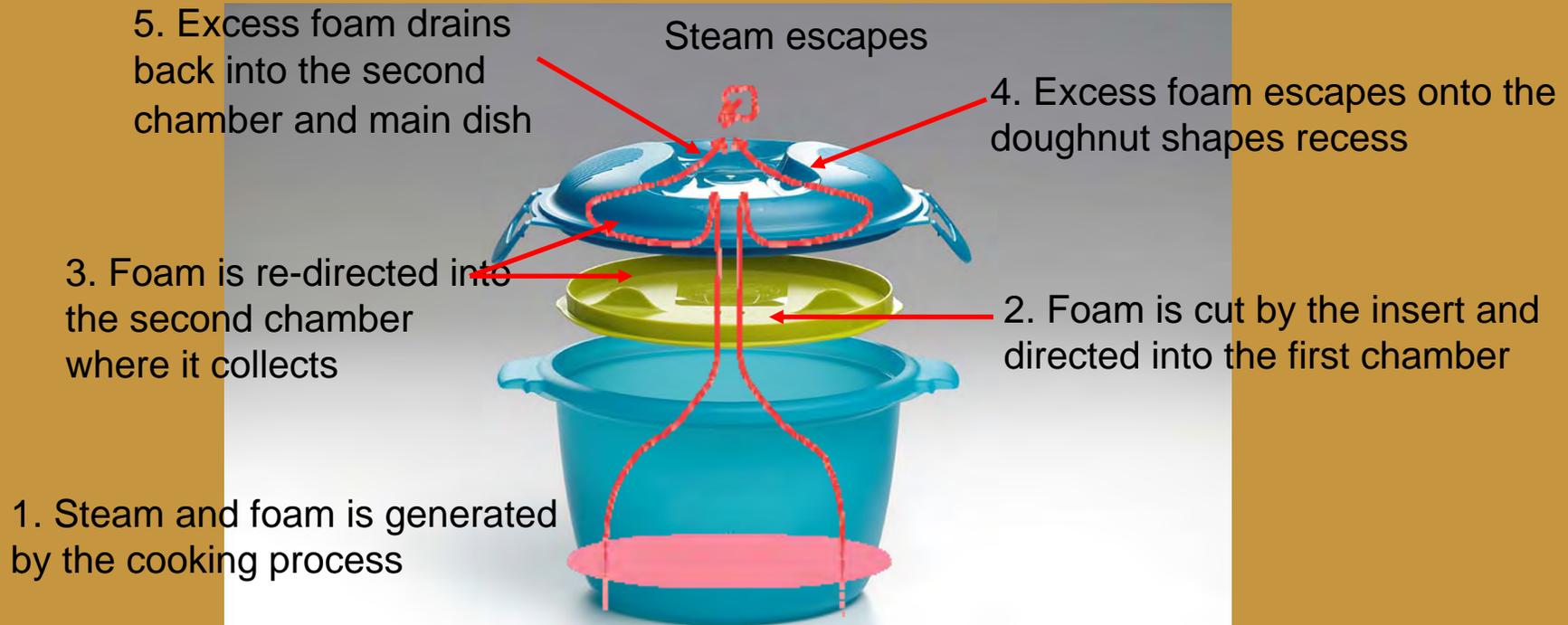
Tupperware Microwave Rice Maker



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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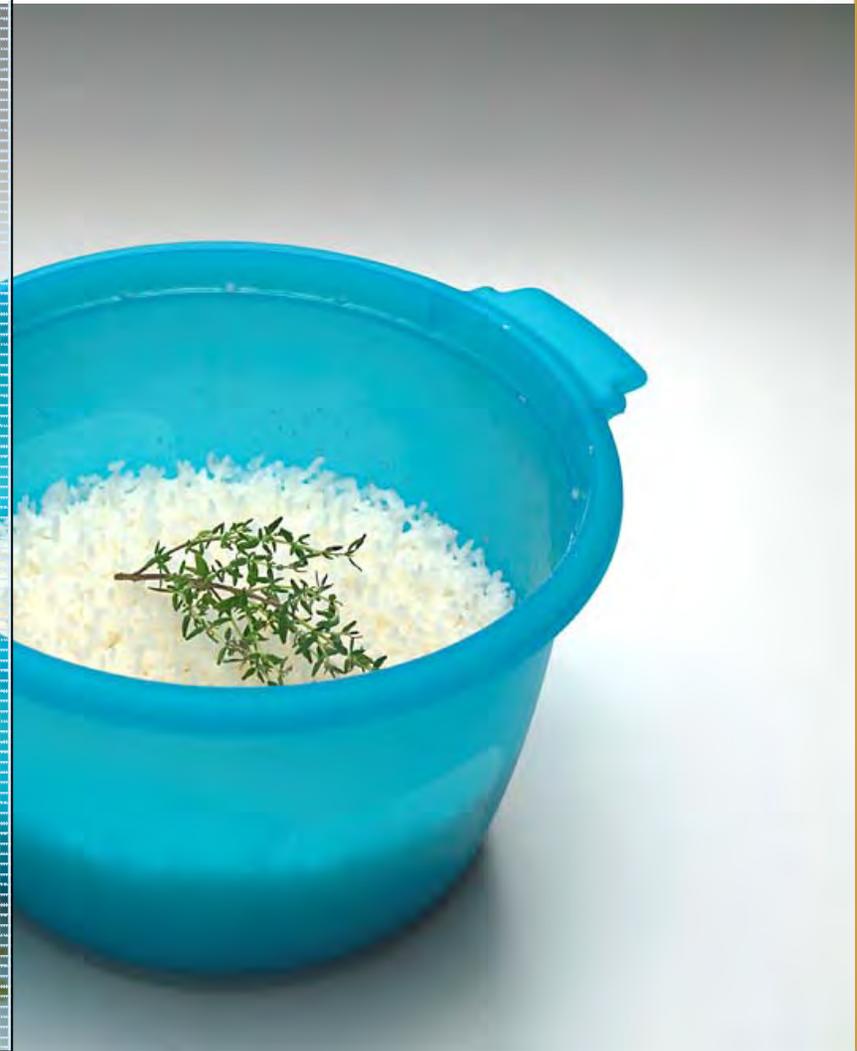
How does the double cover work?



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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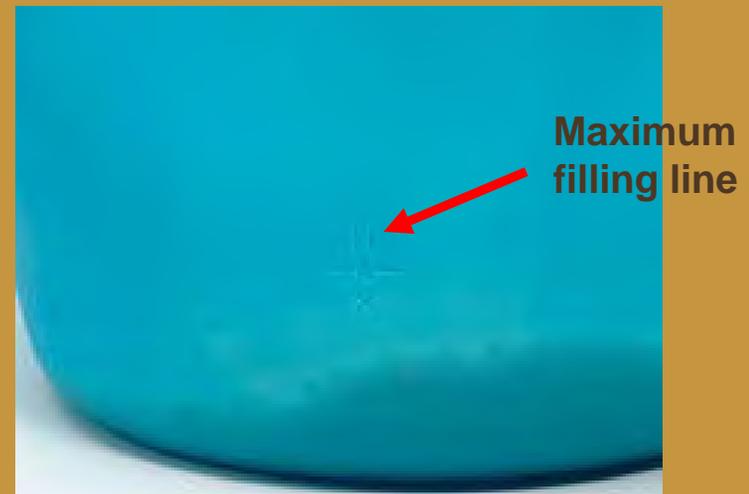
Preparation

- 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.



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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