

**▲ Make sure your rice cooker is switched off, unplugged at the mains supply socket and is fully cooled before assembling or disassembling. During use the glass lid, removable bowl and cooker body will get very hot. Always handle with care and use oven gloves.**

**Always check that the pasta is thoroughly cooked before serving.**

1. Place the removable bowl inside your rice cooker's base. Ensure the bowl is positioned correctly before continuing.
2. Pour water into the bowl up to the 0.8 litre marking. Don't over fill your rice cooker as it may overflow during cooking.
3. Plug your rice cooker into a suitable mains supply socket. The keep warm light will illuminate.
4. Move the cook/keep warm selector switch to the down (cook) position. The cook light will illuminate.
5. Replace the lid and allow the water to come to the boil.
6. Add the pasta to the boiling water. Don't add more than four adult-size portions (approximately 400g of pasta). Make sure that the water/pasta level does not come over the 1.2 litre mark on the bowl.
7. Cook the pasta according to the manufacturer's guidelines, or keep checking until the pasta is cooked to your preference.
8. For best results, drain and serve the pasta immediately. The keep warm setting should not be used when cooking pasta.

**Whilst cooking pasta, do not allow the appliance to boil dry at any time.**

## Tip

Add a teaspoon of olive oil during cooking to help prevent the pasta from sticking together.

## After use

After use, unplug your rice cooker from the supply socket. **Your rice cooker does not switch off automatically.**