



COMMERCIAL RICE COOKER

MODEL **KSH-777DW**

## OPERATION MANUAL

### FOR CUSTOMER ASSISTANCE

We suggest recording all the information listed below and saving the original sales receipt for future reference.

Please provide the following information when you write or call: model number, serial number, date of purchase, your complete mailing address (including zip code), your daytime telephone number (including area code) and description of the problem.

MODEL NUMBER _____
DATE OF PURCHASE _____
DEALER _____ TELEPHONE _____

**TO PHONE:**

DIAL 1-800-BE SHARP (237-4277) for:  
SERVICE INFORMATION  
ADDITIONAL CUSTOMER INFORMATION

**TO WRITE:**

Sharp Electronics Corporation  
Customer Assistance Center  
1300 Naperville Drive  
Romeoville, IL 60446-1091

TO ACCESS INTERNET: [www.sharppusa.com](http://www.sharppusa.com)

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# LIMITED WARRANTY

## END-USER LIMITED WARRANTY

SHARP ELECTRONICS CORPORATION warrants to the first end-user purchaser that this Sharp brand product (the "Product"), when shipped in its original container, will be free from defective workmanship and materials, and agrees that it will, at its option, either repair the defect or replace the defective Product or part there of with a new or remanufactured equivalent at no charge to the purchaser for parts or labor for the period(s) set forth below.

This warranty does not apply to any appearance items of the Product nor to the additional excluded item(s) set forth below nor to any Product the exterior of which has been damaged or defaced, which has been subjected to improper voltage or other misuse, abnormal service or handling, or which has been altered or modified in design or construction.

In order to enforce the rights under this limited warranty, the purchaser should follow the steps set forth below and provide proof of purchase to the servicer.

To the extent permitted by applicable state law, the warranties set forth herein are in lieu of, and exclusive of, all other warranties, express or implied. Specifically, ALL OTHER WARRANTIES OTHER THAN THOSE SET FORTH ABOVE ARE EXCLUDED. ALL EXPRESS AND IMPLIED WARRANTIES INCLUDING THE WARRANTIES OF MERCHANTABILITY, FITNESS FOR USE, AND FITNESS FOR A PARTICULAR PURPOSE ARE SPECIFICALLY EXCLUDED. If, under applicable state law, implied warranties may not validly be disclaimed or excluded, the duration of such implied warranties is limited to the period(s) from the date of purchase set below.

Neither the sales personnel of the seller nor any other person is authorized to make any warranties other than those described herein, or to extend the duration of any warranties beyond the time period described herein on behalf of Sharp.

The warranties described above shall be the sole and exclusive warranties granted by Sharp and shall be sole and exclusive remedy available to the purchaser. Correction of defects, in the manner and for the period of time described herein, shall constitute complete fulfillment of all liabilities and responsibilities of Sharp to the purchaser with respect to the Product, and shall constitute full satisfaction of all claims, whether based on contract, negligence, strict liability or otherwise. In no event shall Sharp be liable, or in any way responsible, for any damages or defects in the Product which were caused by repairs or attempted repairs performed by anyone other than an authorized servicer. Nor shall Sharp be liable or in any way responsible for any incidental or consequential economic or property damage. Some states do not allow limits on warranties or on remedies for breach in certain transaction; in such states, the limits herein may not apply.

**Your Product Model Number  
& Description:**

KSH-777DW Commercial Rice Cooker  
(Be sure to have this information available when you need service for your Product.)

**Warranty Period for this  
Product:**

One (1) year parts from the date of purchase.

**Additional Item(s) Excluded  
from Warranty Coverage:**

Silicon sheet and printed materials.

**Where to Obtain Service:**

Service is available in the United States from Sharp. Call Sharp at 1-800-BE-SHARP to obtain a Return Authorization and shipping instructions.

TO OBTAIN SUPPLY, ACCESSORY OR PRODUCT INFORMATION, CALL 1-800-BE-SHARP.  
Save the proof of purchase as it is needed should you ever require warranty service.

# IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plug, and body in water or other liquid.
4. Close supervision is necessary when the 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.
6. Do not operate the appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
7. The use of accessory attachments not recommended by SHARP may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near heat sources such as gas or electric ranges or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot food, water or other hot liquids.
12. Do not use the appliance for other than intended use.

Call 1-800-BE-SHARP(237-4277) for service information.

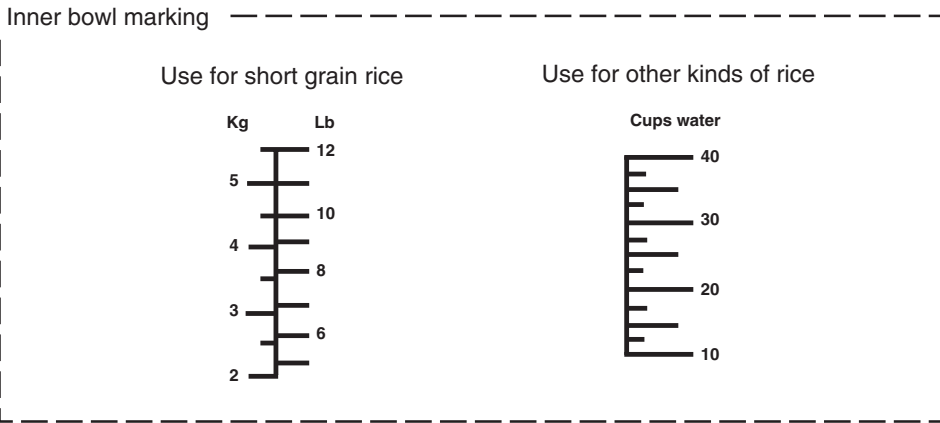
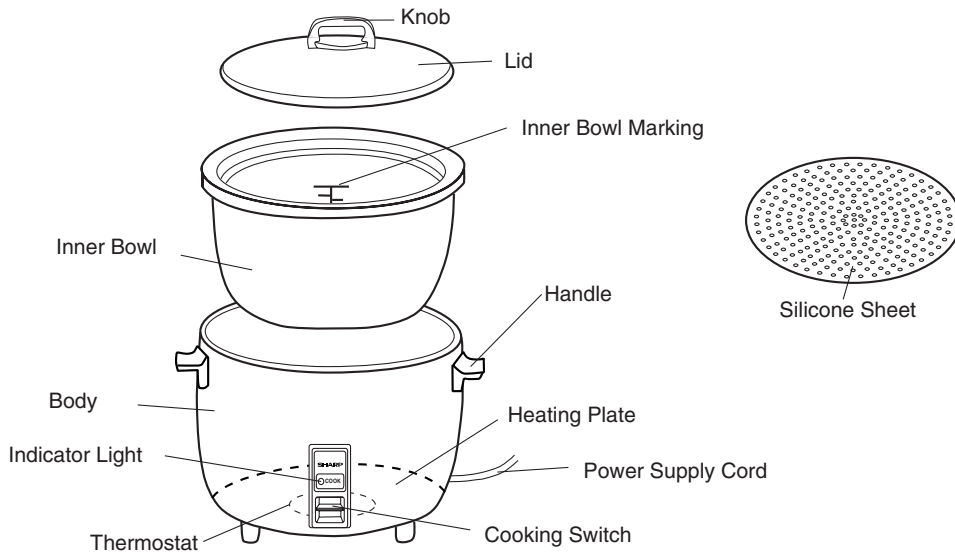
## SAVE THESE INSTRUCTIONS and the Operation Manual

- A. A short power supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord.
- B. Extension cords are available and may be used if care is exercised in their use.
- C. If an extension cord is used:
  - (1) The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
  - (2) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

## PRECAUTIONS

1. Use the rice cooker on a 15 ampere, 120 volt, 60Hz, AC only protected electrical supply. Insert the plug firmly to ensure safe operation.
2. Do not use the rice cooker on a wet floor, an unstable surface or near flammable materials.
3. Use the inner bowl only in the rice cooker; never on the range top or in the microwave oven.
4. Do not turn the rice cooker on without both rice and water in the inner bowl. Avoid using the rice cooker to heat just water.
5. Never connect the plug or touch the switch or body with wet hands.
6. Do not bend or hit the inner bowl as the cooking results may be affected. Replace the inner bowl if it gets damaged.
7. The cooking switch should be depressed only once for the entire cook/keep warm cycle. Never insert any object into the switch.
8. Always keep the bottom of the inner bowl, the heating plate and the thermostat clean so that no rice or other foreign matter accumulates.

# PART NAMES



# SPECIFICATIONS

Rated voltage	120V, 60Hz, AC only
Power Consumption	1700 W
Outside dimensions	19 <sup>11</sup> / <sub>16</sub> "(W) X 17 <sup>11</sup> / <sub>16</sub> "(D) X 13 <sup>3</sup> / <sub>4</sub> "
Weight	Approx. 20 lb.
Plug	3-Prong Plug (5-15P)
Receptacle	3-Prong Receptacle (5-15R)

# HOW TO USE

## **METHOD FOR SHORT GRAIN RICE COOKING**

**To ensure success with short grain rice, be sure to:**

1. Put the silicone sheet on the bottom of inner bowl to prevent sticking and browning.
2. Check that outside of inner bowl is dry and then put into the rice cooker.  
To ensure that the inner bowl is correctly positioned on the heating plate, turn the inner bowl left and right.
3. Measure desired amount of rice to be cooked.
4. Carefully wash rice in separate bowl under running water until the water is clear; not cloudy.  
Drain. Put rice into inner bowl.
5. Add water to appropriate inner bowl level.  
If you use 8 pounds of rice, add water to the 8 lb level.
6. Cover with the lid and let rice soak approximately 30 minutes.
7. Plug into outlet.
8. Press down on the cooking switch. The indicator light will come on and cooking will start.
9. When cooking is finished, the switch pops up and the indicator light goes out.
10. After the cooking cycle ends, leave the lid closed for at least 15 minutes to steam the rice.  
Then stir well being careful not to dislodge the silicone sheet.
11. Serve rice or recover to keep warm. See below for keep warm suggestions.
12. After using, unplug from the outlet.

## **METHOD FOR OTHER KINDS OF RICE COOKING**

**To ensure success with other kinds of rice, be sure to:**

1. Put the silicone sheet on the bottom of inner bowl to prevent sticking and browning.
2. Check that outside of inner bowl is dry and then put into the rice cooker.  
To ensure that the inner bowl is correctly positioned on the heating plate, turn the inner bowl left and right.
3. Check chart on page 6 for rice/water ratio or follow package or recipe directions to determine the water amount. Pour the water until the correct amount is indicated on the Cups Water marking on the inner bowl.
4. Measure rice using a standard cup measure and put rice into the water that was measured in the inner bowl in step 3. Stir well being careful not to dislodge the silicone sheet.
5. Cover with the lid and let rice soak approximately 30 minutes.
6. Plug into outlet.
7. Press down on the cooking switch. The indicator light will come on and cooking will start.
8. When cooking is finished, the switch pops up and the indicator light goes out.
9. After the cooking cycle ends, leave the lid closed for at least 15 minutes to steam the rice.  
Then stir well being careful not to dislodge the silicone sheet.
10. Serve rice or recover to keep warm. See below for keep warm suggestions.
11. After using, unplug from the outlet.

## **KEEP WARM**

- If the rice cooker is left plugged in, the indicator light will come on occasionally to keep the rice at a serving temperature.
- Rice quality is optimum at the end of the cooking and 15 minute standing time and should be served as soon as possible.
- Do not keep warm for more than five hours.

# HOW TO USE

## COOKING CHART

Kind of Rice	Quantity of Raw Rice Cups	Rice Water Ratio	Cooking Time Range Approximetaly in Minutes
Short grain	10 – 28 cups	1 cup rice to 1 ¼ cups water	25 – 55
Medium grain	10 – 24 cups	1 cup rice to 1 ¼ cups water	30 – 45
Long grain	10 – 24 cups	1 cup rice to 1 ¼ cups water	30 – 45
Converted long grain	10 – 24 cups	1 cup rice to 1 ¼ cups water	45 – 65
Brown	10 – 24 cups	1 cup rice to 1 ½ cups water	45 – 85

- Always measure accurately.
- Adding too much water may cause the rice to boil over.
- If boil over occurs, it may be necessary to reduce rice and water quantity in the future.
- Cooking time will vary depending on the kind and/or volume of rice as well as added ingredients, room temperature, water temperature, voltages etc.

## CLEANING AND CARE

- Always keep the rice cooker clean.
- Always unplug from outlet and allow the rice cooker to cool completely before cleaning.

### Body

- \* Do not immerse the rice cooker in water.
- \* Clean the outside with a damp cloth and polish dry with a soft cloth.
- \* Do not use any harsh cleanser or a scrubbing brush as it could crack the surface and rusting could occur.

### Lid

- \* Wash thoroughly with warm soapy water, rinse and polish dry with a soft cloth.

### Heating Plate / Thermostat

- \* Clean with a damp cloth and polish dry with a soft cloth.
- \* Should there be any remainder, use fine sandpaper to polish very lightly.

### Inner Bowl

- \* Remove the cooked rice as soon as possible using a utensil that will not scratch or mar.
- \* Remove the bowl from the body of the cooker.
- \* Soak the bowl in hot water to loosen any remaining rice.
- \* Wash in hot soapy water, rinse well with clear water and polish dry. Do not use an abrasive cleaner or steel wool.

### Sillicone Sheet

- \* Remove any remaining rice using a rubber/plastic spatula.
- \* Soak in warm soapy water and gently squeeze to be sure that sheet is clean.
- \* Rinse thoroughly with cool water and lay flat to dry.

# SERVICE CALL CHECK

Please check the following before calling for service.

Problem	Check point
<ul style="list-style-type: none"><li>• Uneven cooking</li><li>• Boiling over occurs during cooking</li></ul>	<ul style="list-style-type: none"><li>• Improper amount of rice or water</li><li>• Foreign matter was on outside of inner bowl and heating plate</li><li>• Lid was not used properly</li></ul>



– This symbol on the nameplate means the product is certified by NSF International(NSF-4).



– This symbol on the nameplate means the product is listed by Underwriters Laboratories, Inc

## SHARP®

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