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A Few Facts to Consider When You Select a Rice Cooker

It is good to have a simple rice cooker if you cook rice on a daily basis, or if you want to keep the rice warm for a period of time. Using this appliance will be easier than to cook the rice on the stove. An electric rice cooker has two simple functions: cook and keep warm. You will get more functions if you choose a mid-range rice cooker: you can have settings for different kinds of rice, vegetables or soups. A cooker like this can keep the rice warm for up to 13 hours. High end models can be programmed 24 hours in advance, and these rice cookers are usually great at cooking specialty rice types such as sushi rice or brown rice. You should consider the following things before you buy a rice cooker.

Before you start looking for a rice cooker, think about your needs. You don't need a programmable rice cooker with fuzzy logic if you cook rice only once a week. These cookers are way more expensive than a simple rice cooker, and the cooking of the rice may take much longer. However you should choose a more expensive model if you want to have nicely cooked and warm rice every day when you come back from the office. If you are a rice person, you will have to incorporate the programming in your morning routine.

It is good to know that the measurements are not standard. If the box of the rice cooker mentions that it has "5 1/2-cup capacity, it usually refers to the dry rice in the cup that comes with the cooker. Instead of standard measuring cups which hold 8 ounces, these cups hold 6 ounces of rice.

You should buy a one-piece cooker. People say that two-piece rice cookers with glass lids have the tendency to cook the rice unevenly, they might cool too quickly and they can spit the water through the hole in the lid. Experts also say that the glass lids are more difficult to wash by hand.

If you use cookers with nonstick pots, the cleanup process will be much quicker. These days the majority of rice cookers come with nonstick pots these days, but there might be some older models that still use aluminum pots. The nonstick coat of the cooker can scratch, so you should use a soft sponge, or you can allow the rice cooker to soak before you wash it by hand.

The keep-warm setting is a handy feature even if you buy a basic rice cooker. This allows you to keep the rice warm for several hours. However, you should know that the rice will dry out if you leave the cooked rice for more than two hours in the cooker.

Check out our [rice cooker reviews](#) and find all the critical information regarding an [aroma rice cooker](#). Check us out at <http://www.reviewsricecooker.com>

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