I'm not a robot

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The stainless steel exterior adds a touch of sophistication to any kitchen decor, making it an appliance that is both stylish and practical. Whether you're a seasoned chef or a novice in the kitchen, the Tefal rice cooker will elevate your family and friends. Yes, the Tefal
rice cooker is versatile enough to cook a variety of dishes, including soups, stews, chili, oatmeal, and even cakes. In the realm of kitchen appliances, the rice cooker has emerged as an indispensable tool for home cooks and culinary enthusiasts alike. Tefal, a renowned brand in the world of cookware, has consistently pushed the boundaries of
 innovation with its exceptional range of products. In this comprehensive Tefal rice cooker review, we will delve into the intricate details of this remarkable appliance, exploring its features, performance, and the culinary possibilities it unlocks. Features that
cater to the diverse needs of modern kitchens. Its intuitive digital display allows for precise cooking time and burning, making cleanup a breeze. Additionally, the automatic keep-warm function ensures that your rice remains at an
optimal temperature for hours, preserving its freshness and flavor. Performance: Precision and Versatility At the heart of the Tefal rice cooker lies its exceptional performance. Its advanced heating system ensures even and consistent cooking, resulting in perfectly fluffy and tender rice grains. The cooker's versatility extends beyond just rice, as it can
also be used to prepare a wide range of dishes, including stews, soups, and even cakes. Its ability to cook a variety of cuisines makes it an indispensable kitchen companion for any culinary adventurer. The Tefal rice cooker not only excels in functionality but also impresses with its sleek and modern design. Its compact size makes it a perfect fit for
both small and large kitchens, while its ergonomic handles provide a comfortable and secure grip. The stainless steel exterior adds a touch of sophistication to any kitchen decor, making it an appliance that is both stylish and practical. User-Friendliness: Simplicity at Your Fingertips Ease of use is paramount when it comes to kitchen appliances. The
Tefal rice cooker excels in this regard, with its user-friendly design and intuitive controls. The clear and concise digital display makes it easy to adjust cooking settings, while the included measuring cup and spatula ensure precise preparation. Even first-time users will find it effortless to operate this exceptional appliance. Durability and Reliability: A
Kitchen Workhorse When investing in a kitchen appliance, durability and reliability and reliability and reliability and reliability and lishwasher-safe, ensuring longevity and easy maintenance. You can
trust this appliance to be a reliable kitchen companion for years to come. Culinary Possibilities: Unlock a World of Flavors The Tefal rice cooker empowers you to explore a vast culinary landscape. Whether you crave authentic Asian dishes, hearty soups, or delectable desserts, this versatile appliance has you covered. Its ability to cook a variety of
cuisines makes it the perfect choice for adventurous cooks who love to experiment with flavors. From fluffy jasmine rice to creamy risotto, the possibilities are endless. In conclusion, the Tefal rice cooker is an exceptional kitchen appliance that combines functionality, performance, design, user-friendliness, durability, and culinary versatility. Its
intuitive features, consistent performance, and stylish design make it an indispensable tool for home cooks of all levels. Whether you're a seasoned chef or a novice in the kitchen, the Tefal rice cooker will elevate your culinary experiences and inspire you to create delicious meals that will impress your family and friends. Frequently Asked Questions
Q1: What types of rice can I cook in the Tefal rice cooker? A1: The Tefal rice cooker can cook a wide variety of rice, including white rice, brown rice, jasmine rice, basmati rice, and even sushi rice. Q2: Can I use the Tefal rice cooker to cook a variety of dishes, including
soups, stews, chili, oatmeal, and even cakes. Q3: Is the Tefal rice cooker easy to clean? A3: Yes, the Tefal rice cooker is easy to clean. The non-stick inner pot is dishwasher-safe, and the exterior can be wiped clean with a damp cloth. The best rice cookers make a useful addition to your kitchen if you can't cook rice the way you like it on the hob.With
the best models, you'll enjoy perfectly fluffy, tasty results. Others will undercook the rice, dry it out or it will end up sticking to the bottom. We've tested rice cookers from Argos, Asda, Russell Hobbs, Tefal, Yum Asia, Zojirushi and more, costing from £22 up to a hefty £250. We've also included small rice cookers for feeding one or two people, plus a
rice cooker designed to be used in the microwave. We've found four Best Buys that were a cut above the rest, as well as two Great Value options. How our tests find you the best Tice cookers test results and
recommendations below. Sign up to revealGet instant access to this and all our scores and recommendations. The rice cookers we tested. February 2025. We are not able to show every retailer and cheaper prices may be available. The rice cookers we tested.
the rice cookers we tested are listed in alphabetical order below. Only logged-in Which? members can view the best rice cookers from our tests. Join Which? to get instant access to our test results and Best Buy recommendations below. Argos (£22) Most recently tested November 2020 Size and weight 26
x 34 x 26cm (HxWxD); 1.95kgCapacity Maximum 8 cups of rice; minimum 2 cups of rice; minimum 2 cups of rice cooking times Log in now or join Which? to instantly reveal. Need to know Comes with a plastic serving spoon, 180ml measuring cup and non-stick cooking pot; not dishwasher-safe; fill lines are labelled; one-year guarantee Asda George Home Rice Cooker Available
from Asda (£24)Most recently tested November 2020Size and weight 22.5 x 27 x 24cm (HxWxD); 2.13kg Capacity Maximum 6 cups of rice; minimum 2 cups of rice; minimum 3 cups of rice; minimum 4 cups of rice; minimum 5 cups of rice; minimum 6 cups of rice; minimum 7 cups of rice; minimum 8 cups of rice; minimum 9 cups of r
pot; fill lines are labelled; two-year guaranteeBreville ITP181 1.8L Rice Cooker and SteamerAvailable from Argos (£30)Most recently tested November 2020Size and weight 25.4 x 29.6 x 29.4cm (HxWxD); 3.2kgCapacity Maximum 10 cups of rice; minimum 2 cups of rice; minimum 2 cups of rice Cooking times Log in now or join Which? to instantly reveal. Need to know Comes
with a plastic serving spoon, 180ml measuring cup, steaming tray and non-stick cooking pot; can be used to steam meat and vegetables; dishwasher-safe cooking pot and lid; fill lines are labelled; one-year guaranteeInstant 2.8L Rice cooker & SteamerMost recently tested February 2025Size and weight 21.5 x 27.3 x 28.6cm (HxWxD); 2.68kgCapacity
Maximum 4 cups of white rice/3 cups of brown rice; minimum 1 cup of riceCooking times Log in now or join Which? to instantly reveal. Need to steam, slow-cook and sauté; cooking pot is dishwasher safe; delay-start timer up to 24 hours; one-
year guaranteeJoseph Joseph M-Cuisine Microwave Rice CookerMost recently tested February 2025Size and weight 13.5 x 22 x 18cm (HxWxD); 535gCapacity Maximum 2 cups of rice; minimum 0.33 cups of rice; minimum 0.33 cups of rice; minimum 0.33 cups of rice; minimum 0.34 cups of rice; minimum 0.35 cups of rice; minimum 0.35 cups of rice; minimum 0.36 cups of rice; minimum 0.37 cups of rice; minimum 0.37 cups of rice; minimum 0.38 cups of rice; minimum 0.3
and rice paddle; dishwasher-safe; suitable for use in microwave ovens up to 900 watts; two-year guaranteeJudge JEA63 Mini Rice CookerMost recently tested October 2022Size and weight 20 x 17 x 17cm (HxWxD); 1.3kgCapacity Maximum 1.5 cups of rice; minimum 0.5 cups of rice; minimum 0.5 cups of rice cooking times Log in now or join Which? to instantly reveal. Need to
know Comes with a plastic serving spoon, 180ml measuring cup and non-stick cooking pot; not dishwasher-safe; fill lines are labelled; two-year guaranteeKitchen Perfected E3312 Rice Cooking pot; not dishwasher-safe; fill lines are labelled; two-year guaranteeKitchen Perfected E3312 Rice Cooking pot; not dishwasher-safe; fill lines are labelled; two-year guaranteeKitchen Perfected E3312 Rice Cooking pot; not dishwasher-safe; fill lines are labelled; two-year guaranteeKitchen Perfected E3312 Rice Cooking pot; not dishwasher-safe; fill lines are labelled; two-year guaranteeKitchen Perfected E3312 Rice Cooking pot; not dishwasher-safe; fill lines are labelled; two-year guaranteeKitchen Perfected E3312 Rice Cooking pot; not dishwasher-safe; fill lines are labelled; two-year guaranteeKitchen Perfected E3312 Rice Cooking pot; not dishwasher-safe; fill lines are labelled; two-year guaranteeKitchen Perfected E3312 Rice Cooking pot; not dishwasher-safe; fill lines are labelled; two-year guaranteeKitchen Perfected E3312 Rice Cooking pot; not dishwasher-safe; fill lines are labelled; two-year guaranteeKitchen Perfected E3312 Rice Cooking pot; not dishwasher-safe; fill lines are labelled; two-year guaranteeKitchen Perfected E3312 Rice Cooking pot; not dishwasher-safe; fill lines are labelled; two-year guaranteeKitchen Perfected E3312 Rice Cooking pot; not dishwasher-safe; fill lines are labelled; two-year guaranteeKitchen Perfected E3312 Rice Cooking pot; not dishwasher-safe; fill lines are labelled; two-year guaranteeKitchen Perfected E3312 Rice Cooking pot; not dishwasher-safe; fill lines are labelled; two-year guaranteeKitchen Perfected E3312 Rice Cooking pot; not dishwasher-safe; fill lines are labelled; two-year guaranteeKitchen Perfected E3312 Rice Cooking pot; not dishwasher-safe; fill lines are labelled; two-year guaranteeKitchen Perfected E3312 Rice Cooking pot; not dishwasher-safe; fill lines are labelled; two-year guaranteeKitchen Perfected E3312 Rice Cooking pot; not dishwasher-safe; fill lines are labelled; two-
times Log in now or join Which? to instantly reveal. Need to know Comes with a plastic serving spoon, 180ml measuring cup and non-stick cooking pot; not dishwasher-safe; fill lines are labelledLakeland Digital Rice Cooker 1LMost recently tested February 2025Size and weight 28.5 x 24 x 24cm (HxWxD); 1.9kgCapacity Maximum 6 cups of rice;
minimum not statedCooking times Log in now or join Which? to instantly reveal. Need to know Comes with a 180ml measuring cup and wide serving spoon; not dishwasher-safe; fill lines are labelled; cooks porridge; three-year guaranteeLakeland 2 Portion Mini Electric Rice CookerMost recently tested November 2020Size and weight 19 x 16.5 x
14.5cm (HxWxD); 1.2kgCapacity Maximum 2.66 cups of rice; minimum capacity not statedCooking times Log in now or join Which? to instantly reveal. Need to cook porridge; delay-start timer of up to 12 hours; not dishwasher-safe; fill lines are
labelled; three-year guaranteeTips for living well - get our free Food & Health newsletter: shop savvy, eat well, stay healthyQuest 35550 Rice CookerMost recently tested February 2025Size and weight 24 x 28 x 28cm (HxWxD); 2.5kgCapacity Maximum 10 cups of rice; minimum 3.5 cups of rice; minimum 3.5 cups of rice Cooking times Log in now or join Which? to instantly
reveal. Need to know Comes with a plastic serving spoon, 180ml measuring cup and non-stick cooking pot; not dishwasher-safe; fill lines are labelled; two-year guaranteeRussell Hobbs Rice Cooker and Steamer 19750Most recently tested November 2020Size and weight 24.5 x 28 x 32cm (HxWxD); 2.56kgCapacity Maximum 10 cups of rice; minimum
capacity not statedCooking times Log in now or join Which? to instantly reveal. Need to know Comes with a plastic serving spoon, 180ml measuring cup, steamer tray and non-stick cooking pot; can be used to steam meat and vegetables; not dishwasher-safe; fill lines are labelled; two-year guaranteeRussell Hobbs 27030 Medium Rice CookerMost
recently tested October 2022Size and weight 18 x 27.5 x 23cm (HxWxD); 1.44kgCapacity Maximum 3 cups of rice; minimum 1 cup of riceCooking times Log in now or join Which? to instantly reveal. Need to know Comes with a plastic serving spoon, 180ml measuring cup, steaming tray and non-stick cooking pot; not dishwasher-safe; fill lines are
labelled; steams food; two-year guaranteeSage Risotto PlusMost recently tested February 2025Size and weight 26 x 23 x 25cm (HxWxD); 3.67gCapacity Maximum 10 cups of rice; minimum 2 cups of rice; minimum 3 cups of rice; minimum 3 cups of rice; minimum 4 cups of rice; minimum 4 cups of rice; minimum 5 cups of rice; minimum 5 cups of rice; minimum 6 cups of rice; minimum 6 cups of rice; minimum 7 cups of rice; minimum 8 cups of rice; minimum 9 cups of rice; min
spoon and non-stick cooking bowl; cooking bowl; cooking bowl is dishwasher-safe; can be used to sear, sauté, slow-cook, steam food and make risotto; automatic keep-warm function; two-year guaranteeSQ Professional Lustro Rice CookerMost recently tested October 2022Size and weight 22 x 25 x 22cm (HxWxD); 1.43kgCapacity Maximum 4 cups of rice; minimum
1 cup of riceCooking times Log in now or join Which? to instantly reveal. Need to know Comes with a plastic serving spoon, 120ml measuring cup and non-stick cooking pot; not dishwasher-safe; fill lines are labelled; one-year quaranteeTefal Cool Touch RK1568UK Rice CookerMost recently tested November 2020Size and weight 23.5 x 31 x 31.5cm
(HxWxD); 2.4kgCapacity Maximum 10 cups of rice; minimum 4 cups of rice cooking times Log in now or join Which? to instantly reveal. Need to steam meat and vegetables; not dishwasher-safe; fill lines are labelled; two-year
guaranteeVonShef 0.3L Personal Rice Cooker 13/342Most recently tested November 2020Size and weight 25.8 x 18 x 18cm (HxWxD); 1.53kgCapacity Maximum 1.5 cups of rice; minimum 0.5 cups of rice; minimum 
cooking pot; not dishwasher-safe; fill lines are labelled; two-year guaranteeYum Asia Panda Mini Advanced Fuzzy Logic Ceramic Rice CookerMost recently tested February 2025Size and weight 30 x 22.5 x 21cm (HxWxD); 2.36kgCapacity Maximum 3.5 cups of rice; minimum 0.5 cups of rice; minimum 0.5 cups of rice Cooking times Log in now or join Which? to instantly
reveal. Need to know Comes with a plastic serving spoon, soup ladle, 180ml measuring cup, steaming tray and non-stick cooking pot; not dishwasher-safe; fill lines are labelled; can be used to cook porridge and cake, slow-cook and steam food; two-year guarantee. Yum Asia Sakura Most recently tested February 2025 Size and weight 26 x 32 x 41cm
(HxWxD); 5.05kgCapacity Maximum 8 cups of rice; minimum 1 cup of riceCooking times Log in now or join Which? to instantly reveal. Need to know Comes with a rice spatula, soup ladle, 180ml measuring cup, steam basket and non-stick inner bowl; not dishwasher-safe; fill lines are labelled; can be used to cook porridge and cake, slow-cook, steam
food, make yoghurt and prepare crust (tahdig); two-year guarantee. Zojirushi NS-TSQ10 fuzzy logicAvailable from Yum Asia (£249.90) Most recently tested February 2025Size and weight 21.5 x 25.5 x 35.5cm (HxWxD); 3.6kgCapacity Maximum 5.5 cups of rice; minimum 0.5 cups of rice; minimum 0.5 cups of rice cooking times Log in now or join Which? to instantly reveal. Need
to know Comes with a plastic serving spoon, soup ladle, 180ml measuring cup, steaming tray and non-stick cooking pot; not dishwasher-safe; fill lines are labelled; can be used to cook porridge and cake, slow-cook and steam food; two-year guaranteeCompare our picks of the best non-stick frying pans and the best saucepans and saucepan setsHow we
test rice cookersTo find the best rice cookers, we select models from top brands sold in key UK retailers. We regularly revisit the rice cookers on sale to see if there are any more popular models that need testing, and when we find them, we do so. Brands can't buy their way into our tests - we don't accept freebies. We pay for every rice cooker we
test. Plus, how we test and our testing results are verified via a panel of our own research experts to ensure we're free from manufacturer and retailer influence. Find out more about our impartiality and how your support helps us to stay
editorially independentEase of use and cleaningWe assess how simple each rice cooker is to set up for the first time and how helpful the instructions are. We also look at the advice given on capacities, cooking times and water-to-rice ratios. We look for useful indicator lights for when the rice cooker is cooking or on the keep-warm setting. These are a
plus.We note how easy it is to clean the cooking pot and lid of each rice cooker, looking for any stuck-on bits or any nooks and crannies that are difficult to get into during cleaning. Great rice cooker your rice in a saucepan on the hob. Rice quality we also
measure the efficacy of each rice cooker's keep-warm setting (left). The worst rice cookers leave crunchy patches (right)We rinse and cook supermarket own-brand white basmati rice and wholegrain rice in each rice cooker, always following the rice cooker's instructions on water-to-rice ratios where given. If there are no instructions, we do 1:1 for
basmati rice and 1:2 for wholegrain rice, as these are the most widely accepted ratios for these rice types that we could find. We also measure how hot rice is kept on a cooker's keep-warm setting. Bacteria thrives in 40-60°C temperatures, but no rice cookers we've tested so far slip into the danger zone. We also rate the rice after it has been left for an
hour on the keep-warm setting. The best rice cookers make rice that's flavourful, separates easily and has a fluffy texture. We mark down rice that's dry, mushy, clumped, crunchy or starchy. Heat and steam control moisture
effectively without spitting out excess water or leaking steam from anywhere other than the designated vent. We also assess how hot the lid and sides get during cooking. While some warmth is expected, excessively hot surfaces could be a burn risk. The best rice cookers keep steam and heat where they should be - inside the pot. The worst can leave
worktops damp and kitchens steamy, or be too hot to touch. How to use a rice cookerRead the instructions This is a step you may be tempted to skip, but it's very important as no two rice cookers are the same. We've found that the method you use with one can be very different in another. Rice-to-water ratios vary As you'll find from reading the
instructions, rice cookers have varying requirements for rice-to-water ratios. Several of the models we tested had different ratios for the same types of rice. The crispy layer at the bottom of the pan is common Rinsing your rice sticking together or crisping
up at the bottom. However, in our tests almost every rice cooker had at least a thin layer of rice like this. Portions and cups are not the same Rice cookers always measure rice in cups, as it's a more straightforward way to work out rice-to-water ratios. But cups are often much bigger than portions - one cup is 150-180g of rice, while Bupa recommends
that 75g of rice is one portion. Dishwasher-safe labels are debatable As rice cookers are electrical appliances, none of them are entirely dishwasher as it will dull the non-stick material over time. Handwash with warm, soapy water and a
sponge instead. The keep-warm setting will impact the quality of your rice Although the drop in quality was miniscule with the best models we tested, there was always at least a slight drop in the quality of the rice. The rice will likely be drier and need some fluffing before you serve it. We've tested lots of other small kitchen appliances - don't miss our
reviews of the best pressure cookers and best multi cookersHow to cook rice in a microwave can be a convenient alternative to traditional methods. You could cook rice directly in a microwave can be a convenient alternative to traditional methods. You could cook rice in a microwave rice cooker. We've tested a microwave rice cooker - to see how it performed
compared with other dedicated rice cookers, join Which? Using a microwave rice cookerRinse your rice into the cooking pot, and add the amount of water specified in the instructions for your microwave cooker. Generally these come with a measuring cup, and the ratio will be around one cup of
white rice to 1.5 cups of water, but these ratios will vary depending on the cooker and the amount of rice you're cooking. Secure the lid, ensuring any steam vents on the lid are not covered. Cook on high power, adjusting the time based on the instructions and your microwave's wattage. It takes approximately 12 minutes for a cup of white rice and 30
minutes for a cup of wholegrain. After cooking, let the rice stand for five minutes. Then, use a rice paddle or fork to fluff and serve. Cooking rice in the microwave-safe bowl and a loose fitting lid or plate. For white
basmati rice, rinse one cup of rice, add 1.5-2 cups of water, and microwave uncovered on high until boiling (about for to six minutes in a 900W microwave). Stir, cover loosely, and microwave on medium power (50%) for 10-12 minutes. Let it sit for five minutes. Let it sit for five minutes, then fluff with a fork. For wholegrain (brown) rice, use one cup of rice to 2.5 cups of water.
Microwave on high for 10 minutes uncovered, then stir, cover loosely, and cook on medium (50%) for 20 minutes. Let it rest for 10 minutes or microwave in short bursts. To prevent boil-overs, use a large bowl and don't seal the
lid too tightly.We round up our best microwavesCan you cook rice in a slow cooker is a hands-off way to cook rice, and most will have a keep-warm setting, too. It does take longer than a dedicated rice cooker or microwave, though. How to cook rice in a slow cookerPrevent sticking by lightly greasing the slow cooker before adding
ingredients. Rinse the rice to remove excess starch and prevent clumping. Add water. Use one cup of rice to two cups of water for white rice, or one cup to 2.5 cups for brown rice). Avoid lifting the lid, as this releases steam and slows cooking. Fluff
and serve. Let the rice rest for 5-10 minutes, then fluff with a fork. To keep it warm without overcooking, switch to keep-warm mode if your slow cooker has one. See our best slower cooker so a staple that you struggle to get right on the hob - then absolutely. Rice cookers can be a
very convenient and stress-free way to get rice the way you like it, time after time. You do have to be patient with your rice-to-water ratios before your like it. For rice cookers that don't have to experiment with yours at first, though. Rice cookers are prescriptive appliances, so you'll have to experiment with your rice-to-water ratios before your rice turns out the way you like it. For rice cookers that don't have to experiment with your rice-to-water ratios before your ratios and ratio r
also have to learn your rice cooker's cooking times through experimentation. Amounts of rice and water, and which rice cooker you have, all make a difference. See where you should shop with the best and worst supermarkets Tammie Teclemariam, who did the latest round of testing, is a food and drinks writer and former pastry chef. This update
builds on the work of editor Tim Barribeau and of food writer Karen Solomon, whose cookbooks include Asian Pickles: Sweet, Sour, Salty, Cured, and Fermented Preserves from Korea, Japan, China, India, and Beyond. In 2018, Wirecutter contributor Sabrina Imbler conducted a round of testing. Over the years, the authors of this guide have spoken
with various experts, including chefs, cookbook authors, food journalists, and rice producers, while researching for this guide. Like all Wirecutter journalists, we review and test products with complete editorial independence. We are never made aware of any business implications of our editorial recommendations. Read more about our editorial
standards. Whether you consider rice a mundane starch or the star of your meal, there's no denying it's a cheap, easy, and versatile staple. And a dedicated rice cooker can dramatically improve flavor and texture, producing rice that's aromatic, nutty, and earthen, with a broad depth of flavor and texture, producing rice that's aromatic, nutty, and earthen, with a broad depth of flavor and texture, producing rice that's aromatic, nutty, and earthen, with a broad depth of flavor and texture, producing rice that's aromatic, nutty, and earthen, with a broad depth of flavor and texture, producing rice that's aromatic, nutty, and earthen, with a broad depth of flavor and texture, producing rice that's aromatic, nutty, and earthen, with a broad depth of flavor and texture, producing rice that's aromatic, nutty, and earthen, with a broad depth of flavor and texture, producing rice that's aromatic, nutty, and earthen, with a broad depth of flavor and texture, producing rice that's aromatic, nutty, and earthen, with a broad depth of flavor and texture, producing rice that's aromatic, nutty, and earthen, with a broad depth of flavor and texture, producing rice that's aromatic, nutty, and earthen, with a broad depth of flavor and texture, producing rice that's aromatic, nutty, and earthen, with a broad depth of flavor and texture are not also as a second rice that a second rice thas a second rice that a second rice that a second rice that a sec
ease of one-step, foolproof cooking: Just rinse your rice, add water, push a button, and then focus on the rest of dinner. Cleanup is easier than scrubbing burnt-on rice from a pot cooked on the stove, too. For people who eat rice infrequently (and especially people who almost always eat jasmine rice), an inexpensive model under $50 will be just fine.
But if you want to make perfect short-grain white rice, or brown rice, or to experiment with other types of grains, you may want a more advanced cooker, which can range from $100 to $400 or so. A rice cooker simply by putting
some meat, tofu, or fish plus some vegetables in the steamer tray while you cook the rice. (Roger Ebert wrote a book on this kind of rice-cooker cooking called The Pot and How to Use It: The Mystery and Romance of the Rice Cooker.) Many rice cookers can also make polenta or porridge, slow-cook stews, or steam things like tamales or dumplings. But
if you want to make one-pot stews or leave your food to cook while you're at work, you may be better off with another kind of multicooker. For a breakdown of the differences between a rice cooker, and the Instant Pot—our
favorite electric pressure cooker—we explain the pros and cons of the two machines below. Some people prefer cooking rice on the stovetop, which requires just a thick-bottomed pot and a lid. We don't really recommend this method to anyone who makes rice frequently (unless they prefer it), as it requires more attention and is prone to user error
But if you're interested in the flexibility of cooking rice on the stove, we have recommendations for the best way to do it. A collection of the cookers we've tested. Photo: Michael HessionA good rice cooker should cook delicious, fluffy, and flavorful short- and medium-grain white rice every time. We looked for sturdy machines that were easy to use and
easy to clean, and that could handle cooking both large and small quantities of rice. We started by poring through listings of hundreds of models, including best sellers on Amazon and everything available from the most popular retailers of rice cookers, such as Zojirushi, Cuckoo, and Tiger. We also browsed the rice cooker selection in Asian superstores
like H-Mart and C-Mart to see a range of machines that may not have popped up on Amazon. We decided to test only those cookers that included a brown-rice setting and a quick-cook setting (or promised to make rice in under 40 minutes). We've also interviewed several chefs and food professionals about the rice cookers they love. Over the years,
we've focused our scope to look for new and updated models from major brands in two tiers: midrange cookers from $100, and budget cookers under $100. Having considered some more expensive models in the past, we don't think they're worth the investment. With all that in mind, here's the list of criteria we used to select our top rice
is nice for dorm rooms or people who live alone but isn't as useful for most people. If you have a big family or love to entertain, a 10-cup cooker may be the best choice. Note that most manufacturers use uncooked-rice cup measurements to identify the maximum capacity of their machines, but some, such as Instant Pot and Hamilton Beach, use
cooked-rice measurements to indicate their models' capacity. In this guide we default to uncooked rice in order to buy the size you expect. Even and consistent cooking: The rice
The option to keep your rice warm for hours is useful if the machine finishes cooking before you're done with the rest of your meal, or if you want to keep rice warm for someone coming home later. A quick-cook function is great when you need to make rice in a pinch, though using it usually means compromising a bit on texture. Multiple grain
settings: Any rice cooker can make white rice, but a great one can also handle most of the popular varieties, such as brown rice, long-grain white rice (including jasmine), or even basmati, with aplomb. And although we didn't test quinoa, millet, and other fancier grains in these machines, the models we chose all claim to handle a range of grains
beyond rice. Fuzzy logic: This term generally refers to a type of mathematical logic, but in talking about rice cookers, it means the machine is equipped with a computer chip that can adjust cooking parameters to account for human error (such as adding too much water) or environmental factors like humidity and heat. In contrast, basic rice cookers
work mechanically and have no idea when you've added, say, too much or too little water. Most rice cookers over $100 have fuzzy logic, though some work better than others. We don't demand this technology in budget picks. Speed: A rice cooker can be a lifesaver when you're scrambling to get dinner on the table after work. Though using one is
rarely faster than cooking rice in a pot over the stove—stovetop-cooking white rice takes around 18 minutes, compared with at least 30 minutes in a cooker—the results are usually worth the wait. That is, unless the wait feels terminally long. We eliminated cookers that took more than an hour to cook a batch of white rice. Nonstick cooking pot: A
nonstick coating on the inner pot (which is usually aluminum or stainless steel) is the standard for most rice cookers and makes the appliance easier to clean, saving you from scrubbing off stuck-on rice. Since cooking rice usually entails gentle, even heating, we're not so worried about damaging the nonstick surface with high temperatures, as we
would be when using an electric pressure cooker or other multi-cooker for things like searing (we prefer electric pressure cookers with stainless steel pots). Plastic rice paddle: This tool can scoop out rice without removing any nonstick coating. We found that the nubby ones did a better job of not getting rice stuck to them. Alert or musical tone:
Inexpensive rice cookers sometimes lack this feature, but it's a handy way to know when your rice is done. One-year warranty: One year is standard for most rice cookers we looked at, though the cooker should last much longer than that. We've also tested models with the following fancier features, but they're not necessarily helpful or crucial for great
rice:Induction heating: This technology creates a magnetic field that heats the entire pot, not just the bottom, an approach that theoretically leads to more even cooking. Some very high-end models usually come at a hefty price ($400 or
more). Mobile app: Some very high-end machines can work with an app, allowing you to control cooking from your mobile phone. However, we have yet to test how well these technologies work (and the Cuckoo app, available only through Google Play, hasn't been updated since 2014). In the meantime, we think the timers and keep-warm settings on
our top and upgrade picks are easy enough ways to have warm, fresh rice waiting for you when you get home. Voice navigation: This feature, which announces what each button does when you get home warm, fresh rice waiting for you when you get home. Voice navigation: This feature, which announces what each button does when you get home. Voice navigation: This feature, which announces what each button does when you get home. Voice navigation: This feature made announcement
in Korean by default and were sometimes difficult to switch to English. Photo: Michael HessionFor our original 2013 review, we tested the cookers informally with some home cooks. Then we conducted a formal taste test with a panel of chefs and employees from the Japanese restaurant Ken Ken Ramen in San Francisco, which served bento boxes and
curries. Takahiro Hori and Yuichiro Aramki, both Japanese chefs with years of experience, headed the panel. In our 2018 update, we tested our three picks against seven cookers using medium-grain Japanese white rice (sushi rice) to start with. Models that performed well in rice flavor, texture, and cooking speed we then also tested with brown and
grain sushi rice—likely the most critical and the most-used skill for a rice cooker. The cookers that delivered great flavor and basmati. For the sushi, jasmine, and basmati rice tests, we rinsed and drained the rice three times before cooking to wash away extra starch
(we didn't wash the brown rice). For our sushi and jasmine rice tests, we measured using a Japanese rice cooker cup (included with every machine), which is actually around ¼ cup, or 6 ounces, in US measurements. Test 1 - sushi rice: We cooked 3 Japanese-rice-cooker cups of medium-grain Nishiki-brand rice, one of the most popular and widely
available brands of sushi rice in North America. Although labeled medium-grain, it is considered a sushi rice, and it cooks to plump and sticky short grains. We followed each cooker's instructions for adding water, meaning we filled the pot to the 3-cup line inside the rice cooker. Depending on the model, we cooked the rice on the machine's white
rice, white/sushi, plain, or glutinous setting—whatever setting we judged most appropriate based on the cooker's manual. Test 2 - jasmine rice: We cooked 3 rice-cooker cups of a new-crop Thai jasmine rice, we followed the cooker's instructions and
cooked the rice on the recommended setting. Test 3 - brown rice: We cooked 2 regular cups of Lundberg-brand short-grain brown rice two ways, first following each cooker's instructions for adding water and then using a 1:1.5 ratio of rice to water, on the recommendation of Lundberg's food technician. We chose short-grain brown rice because it
seems to yield much better results in a rice cooker. We selected the whole-grain, brown, or mixed/brown setting, depending on the cooker. Test 4 - basmati rice: We cooked 2 regular cups of Lundberg-brand basmati white rice with a 1:1.5 ratio of rice to water. Again, we used this brand because of its quality and its national availability. None of the
machines had a setting for basmati (or long-grain rice, which is too delicate for most rice cookers), so we selected the white or mixed rice setting depending on the instructions in the manual. When tasting white and long-grain rice, we looked for fully cooked grains that held their shape, based on chef Dale Talde's description of the perfect grain: "If
you hold it in your finger and press on it, it should give a little, but not immediately turn into a paste." In brown rice, we looked for intact, plump grains that were just barely cracked. "I don't want the hull to explode, but I want it to break a little," Talde said. "And the rice needs to hold together." Photo: Michael MurtaughThe Neuro Fuzzy makes
sublime sushi rice and is great at other varieties, even basmati, which is one of the hardest to get right in a machine. Although this model is a little slow, it's the most all-around excellent and foolproof cooker we tested. Though not the fastest machine we tested. Though not the fastest machine we tested. Though this model is a little slow, it's the most all-around excellent and foolproof cooker we tested. Though not the fastest machine we tested the fastest machine we tested. Though not the fastest machine we tested the fast
rice across the different grains plus respectable brown rice, you might prefer our upgrade pick). Handles on the inner pot make it easier to pick up than many others we tested, and the Neuro Fuzzy's computer chip is particularly good at adjusting cooking parameters to adapt to human error. Rice made in the Neuro
Fuzzy can seem like a work of art: firm, slender, intact, and milky white. Each grain plumps nicely without bursting and doesn't seem to break when scooped out of the pot. In our tests, the Neuro Fuzzy was one of the few machines that made sushi rice, brown rice, and long-grain rice all taste great. Of all the machines we tested, this model produced
the best basmati, cooking it up light and fluffy. By comparison, our upgrade pick, the Cuckoo CRP-P1009 made overly moist long-grain white rice. The Neuro Fuzzy produced perfect grains of white Nishiki rice—plump, separate, and firm to the touch. Photo: Michael HessionIn previous tests, the Neuro Fuzzy was the only cooker that still made decen
rice with separate, firm grains when we added almost twice the needed amount of water, likely due to its advanced fuzzy-logic chip. It can adjust to the extremes of human error, a skill we find helpful for people who don't want to measure a precise ratio every time. We like that the Neuro Fuzzy comes in two sizes, a 5½-cup model that's perfect for
smaller households and a 10-cup model that can provide for larger families or dinner parties. In contrast, our upgrade pick from Cuckoo only comes in a 10-cup wersion, which takes up too much counter space for people making rice for just one or two people. The Neuro Fuzzy also has a smaller footprint than most other 6-cup cookers we tested. The
Zojirushi Neuro Fuzzy NS-ZCC10 has settings for many different kinds of rice, as well as an option to make your rice softer or harder per your individual taste. Photo: Michael MurtaughWe love these
handles, which make transporting the Zojirushi Neuro Fuzzy's hot inner pot from cooker to table easier. Photo: Michael MurtaughOf all the cookers we tested, the
Neuro Fuzzy is also one of the easiest to clean. It has a removable inner lid, which allows you to wash from every crevice the starchy film that accumulates during cooking. (The Hamilton Beach and the Cuckoo also have removable inner lids, so they are similarly easy to clean.) Plastic handles attached to the Neuro Fuzzy's inner pot—a feature that
many rice cookers lack—make it easy to transport a still-hot pot of rice to the dining table or to dump the contents into a pan for stir-frying. The Neuro Fuzzy also has every perk we looked for in a cooker. It can keep rice warm for up to 12 hours, which feels more than adequate. When it's finished cooking, the Neuro Fuzzy plays a chipper, electronic
rendition of the French gavotte "Amaryllis" (video), which we found charming. The Neuro Fuzzy is a dream! It cooks flawlessly and I love the little jingle when the rice is ready. It does take a while to cook the
rice. Also, I wash it by hand, and it's usually a bit of a struggle getting in and around the lid (which you have to detach). Another thing is that you have to detach). Another thing is that you have to detach). Another thing is that you have to cook at least two cups of rice for it to work, which is a little much for my household." — Ellen Airhart, associate staff writer, tested from May 2020 to present. Photo: Ellen Airhart "Our Neuro Fuzzy"
makes wonderful rice, better than a restaurant," says senior staff writer Joel Santo Domingo, who has been using the Neuro Fuzzy since 2022, "we have/had a cheaper Zojiroushi 5-cup model, which is much faster, but makes harder texture rice." Like Ellen (see caption above), Joel notes the slowness of the machine: "The main drawback of the Neuro
Fuzzy (NF) is the lengthy cook time. About half the time, we use the quick cook function on it. Quick cook is faster than regular, but not quite as fast as the cheaper Zojirushi. The texture is also in between the two. We've had to start the rice earlier in our cooking routine to give the NF time to finish. We mostly cook jasmine rice. "Flaws but not
landslide, taking 1 hour 38 minutes, almost twice as long as the Hamilton Beach and the Cuckoo. Overall, we believe that great rice is worth waiting for. The difference of 10 or 20 minutes between an okay batch of rice and an amazing one isn't too significant for people who care about great rice, especially if you start your rice at the beginning of
cooking dinner or use the timer function. But if you regularly cook brown rice, you might prefer our upgrade pick, the Cuckoo CRP-P1009. Or just be prepared to plan ahead. In our tests, the Neuro Fuzzy made brown rice better than most rice cookers we tried, but the process took a bit of experimentation. The results were a little too firm when we
used the machine's measurements of water and rice, but when we used the 1:1.5 proportion of rice to water that Lundberg recommended they came out a little mushy, with quite a few burst and exploded hulls. The Zojirushi's quick-cook setting made firm white rice that felt a little too all dente (it wasn't nearly as good as the results from the Hamilton and the rice that felt a little mushy, with quite a few burst and exploded hulls. The Zojirushi's quick-cook setting made firm white rice that felt a little mushy, with quite a few burst and exploded hulls. The Zojirushi's quick-cook setting made firm white rice that felt a little mushy, with quite a few burst and exploded hulls. The Zojirushi's quick-cook setting made firm white rice that felt a little mushy, with quite a few burst and exploded hulls. The Zojirushi's quick-cook setting made firm white rice that felt a little mushy, with quite a few burst and exploded hulls. The Zojirushi's quick-cook setting made firm white rice that felt a little mushy, with quite a few burst and exploded hulls. The Zojirushi's quick-cook setting made firm white rice that felt a little mushy, with quite a few burst and exploded hulls. The Zojirushi's quick-cook setting made firm white rice that felt a little mushy are not a little mushy as a few burst and explored made firm white rice that felt a little mushy are not a little mushy as a few burst and explored made firm white rice that felt a little mushy are not a little mushy as a few burst and explored made firm white rice that felt a little mushy are not a little mushy as a few burst and explored made firm white rice that felt a little mushy are not a little mushy as a few burst and explored made firm white rice that felt a little mushy are not a little mushy as a few burst and explored made firm white rice that felt a little mushy are not a little mushy as a few burst and explored made firm white rice that a little mushy are not a little mushy and a little mushy are not a little mushy and a little mushy are not a little mushy
Beach or the Cuckoo). But we figure that if you really care about your rice, you'll wait the extra 10 or 15 minutes it takes to churn out a delectable batch of grains. After all, some things you can't rush. Michael Murtaugh/NYT WirecutterIf you're seeking a faster way to make the absolute best rice, we recommend the Cuckoo CRP-P1009S. Although it's
fairly expensive, in our testing we found that the Cuckoo made exceptional sushi rice: flavorful, aromatic, and with a texture that preserves the integrity of every grain. From the moment you open the lid, you can see the difference in how these grains are plumped. What also sets this cooker apart is how fast it cooks. In our tests, short-grain white rice
cooked wickedly fast—in just 27 minutes, faster than on the quick-cook setting of any of the other machines we tested. Brown rice cooked in about 50 minutes, faster than on the quick-cook setting of any of the other machines we tested. Brown rice cooked in about 50 minutes, faster than on the quick-cook setting of any of the other machines we tested. Brown rice cooked in about 50 minutes, faster than on the quick-cook setting of any of the other machines we tested. Brown rice cooked in about 50 minutes, faster than on the quick-cook setting of any of the other machines we tested. Brown rice cooked in about 50 minutes, faster than on the quick-cook setting of any of the other machines we tested. Brown rice cooked in about 50 minutes, faster than on the quick-cook setting of any of the other machines we tested. Brown rice cooked in about 50 minutes, faster than on the quick-cook setting of any of the other machines we tested. Brown rice cooked in about 50 minutes, faster than on the quick-cook setting of any of the other machines we tested. Brown rice cooked in about 50 minutes, faster than on the quick-cook setting of any of the other machines we tested. Brown rice cooked in about 50 minutes, faster than on the quick-cook setting of any of the other machines we tested. Brown rice cooked in about 50 minutes, faster than on the quick-cook setting of any of the other machines we tested. Brown rice cooked in about 50 minutes, faster than on the quick-cook setting of the other machines we tested. Brown rice cooked in about 50 minutes, faster than on the quick-cook setting of the other machines we tested. Brown rice cooked in about 50 minutes, faster than on the quick-cook setting of the other machines we tested. Brown rice cooked in about 50 minutes, faster than on the quick-cook setting of the other machines we tested. Brown rice cooked in about 50 minutes, faster than on the properties of the other machines we tested. Brown rice and the other machines we tested at the properties of the other machines we tested at t
short of an even speedier $400 Cuckoo model. This Cuckoo's pressure-cooking technology is key to its swift cooking and its great rice. Like pasta, rice cooks from the outside in; slowly cooked rice becomes mushy on the outside in; slowly cooked rice becomes mushy on the outside before each grain cooks all the way through. The intense pressure that builds from trapped steam inside a pressure-cooker
pot causes the water's boiling point to rise, and at the higher temperature, the rice cooks faster. The result is perfectly cooked rice all the way through. The Cuckoo has 13 cooking settings and a cheery, easy-to-use display that tells you the current cooking stage of your rice. Photo: Michael Murtaugh. The Cuckoo's capacious inner pot can handle up to
10 uncooked cups of rice and has helpful fill lines marked for different kinds of rice. Photo: Michael MurtaughThe Cuckoo's removable inner lid features a squishy pull tab so it's easy to pop off and back on. Photo: Michael MurtaughThe Cuckoo's removable inner lid features a squishy pull tab so it's easy to pop off and back on. Photo: Michael MurtaughThe Cuckoo's removable inner lid features a squishy pull tab so it's easy to pop off and back on. Photo: Michael MurtaughThe Cuckoo's removable inner lid features a squishy pull tab so it's easy to pop off and back on. Photo: Michael MurtaughThe Cuckoo's removable inner lid features a squishy pull tab so it's easy to pop off and back on. Photo: Michael MurtaughThe Cuckoo's removable inner lid features a squishy pull tab so it's easy to pop off and back on. Photo: Michael MurtaughThe Cuckoo's removable inner lid features a squishy pull tab so it's easy to pop off and back on. Photo: Michael MurtaughThe Cuckoo's removable inner lid features a squishy pull tab so it's easy to pop off and back on. Photo: Michael MurtaughThe Cuckoo's removable inner lid features a squishy pull tab so it's easy to pop off and back on. Photo: Michael MurtaughThe Cuckoo's removable inner lid features a squishy pull tab so it's easy to pop off and back on.
properly engaged. Photo: Michael MurtaughThe Cuckoo has 13 cooking settings and a cheery, easy-to-use display that tells you the current cooking stage of your rice. Photo: Michael MurtaughThe Cuckoo has 13 cooking settings and a cheery, easy-to-use display that tells you the current cooking stage of your rice. Photo: Michael MurtaughThe Cuckoo has a removable inner lid like the Zojirushi, making it easy to clean the starchy film that collects as the rice cooks. Of our three picks
we think this lid is the easiest to remove and put back on, with a simple pull tab design. The Cuckoo does have some drawbacks, however. Although it made outstanding sushi rice in our tests, the long-grain white rice it made was somewhat mushy. Our brown rice was chewy and firm in a way that some of us really enjoyed, but a couple of tasters in
our 2020 tests found it too al dente. (This can be pretty easily adjusted by tweaking the amount of water you add before cooking.) In contrast to the Neuro Fuzzy's 5.5-cup and 10-cup options, the Cuckoo comes in only the hefty 10-cup size. This kind of heft is wonderful if you cook batches of rice for many people, but it's needlessly cumbersome if
you're cooking for one or two. The Cuckoo CRP-P1009 offers real-time updates on your rice, playing different audio alerts when jour rice has moved from pressure-cooking, to settling, and then playing a jingle when it's finished cooking (the cooker also offers optional voice navigation in Korean). Its illuminated LED menu includes a fun animation of
the machine puffing away during the cooking stage. None of these frills make your rice any better, but we found them quite fun to watch, and it's good to be alerted when the machine is about to release pressure a few minutes before the end of cooking, so you can get out of the way. Cuckoo is a popular maker of high-end rice cookers, and this
particular model, one of its best sellers since 2014, is one of the few rice cookers to offer pressure-cooking technology at this price. It should not be conflated with electric pressure cookers like the Instant Pot is a masterful multipurpose cooker, its rice just isn't as
good as what you can get from the Cuckoo CRP-P1009. (You can see how this Cuckoo compares with a limited one-year warranty. How the Cuckoo CRP-P1009 has held up "I've
 been using the Cuckoo CRP-P1009 since last June and am maybe a little too attached to it for my own good. While it doesn't quite beat out the Zojirushi for jasmine rice, it makes sublime short grain sushi- or Korean-style rice, even on the turbo setting (which we end up using a lot). — Marilyn Ong, supervising editor, tested from June 2022 to present
Photo: Marilyn Ong"Even though they tell you not to leave the rice in for longer than 12 hours, I have to confess we abuse that keep warm feature quite a bit. It's just so handy to have warm rice at the ready!" — Marilyn Ong, supervising editor, tested from June 2022 to present. Photo: Marilyn Ong"If we have any rice left at the end of a batch, and I
don't have plans to make fried rice, I'll just add some chicken broth, turn on the porridge setting, and enjoy some congee for breakfast the next morning. For a household like ours that eats rice or rice-based meals on the regular, having a machine like this in our kitchen has been really helpful. And so far, it's held up great. The nonstick pot is still
beautifully nonstick, with no wear on the markings, and the exterior of the machine wipes down nicely." — Marilyn Ong, supervising editor, tested from June 2022 to present. Photo: Marilyn Ong since last June and am maybe a little too attached to it for my own good. While it doesn't quite beat out the Zojirushi
for jasmine rice, it makes sublime short grain sushi- or Korean-style rice, even on the turbo setting (which we end up using a lot). — Marilyn Ong, supervising editor, tested from June 2022 to present. Photo: Marilyn Ong, supervising editor, tested from June 2022 to present. Photo: Marilyn Ong, supervising editor, tested from June 2022 to present.
35 minutes. The rice isn't perfect, but this model is a great option for college students or anyone on a budget. The Hamilton Beach Rice and Hot Cereal Cooker offers tremendous functionality for a low price. In our tests, it made sushi and jasmine rice as delicious as what we got from some models costing three times as much. It's also ultrafast, cooking
rice in less time than every other machine we tested except the Cuckoo. Its construction feels solid, and its 7-cup capacity is much larger capacity, it still takes up less counter space than our other picks. Unlike other $50 cookers, this
machine has advanced functions such as settings for brown rice and quick-cooked rice. The Hamilton Beach can't cook rice as well as the Zojirushi or the Cuckoo, but the rice it makes is good for the price. In our experience, sushi rice from this machine turned out a little too sticky, but it produced fluffy jasmine and basmati grains. In both cases, the
results were almost as good as what we made in some Tiger and Cuckoo machines that cost two or three times as much. But it did only a mediocre job with brown rice, which came out dry in our tests. Despite its humble price (and lack of pressure cooking), the Hamilton Beach is speedy. For jasmine rice, this was the fastest cooker of all our picks; just
34 to 37 minutes stand between you and nicely cooked rice. It was almost 10 minutes faster than our Cuckoo pick, although that machine cooks sushi rice more quickly than jasmine. Brown rice took just an hour in the Hamilton Beach (nearly half the time of the Zojirushi), about the same
length of time as when you're cooking it on the stove. Despite its low price, the Hamilton Beach has white rice, brown rice, and quick-cook settings, as well as a timer and keep-warm option. Photo: Michael HessionThe Hamilton Beach produced evenly cooked, fluffy white rice, punching above its price point. Photo: Michael HessionThe Hamilton Beach produced evenly cooked, fluffy white rice, punching above its price point.
 Beach also has a removable inner lid, but it's less elegantly designed and a little harder to put back on than the lids on our other picks. Photo: Michael MurtaughUnlike every other cooker we tested, the Hamilton Beach's lid opens from the side, so left-handed folks might get hit with steam if opening with their dominant hand. Photo: Michael MurtaughUnlike every other cooker we tested, the Hamilton Beach's lid opens from the side, so left-handed folks might get hit with steam if opening with their dominant hand. Photo: Michael MurtaughUnlike every other cooker we tested, the Hamilton Beach's lid opens from the side, so left-handed folks might get hit with steam if opening with their dominant hand. Photo: Michael MurtaughUnlike every other cooker we tested, the Hamilton Beach's lid opens from the side, so left-handed folks might get hit with steam if opening with their dominant hand. Photo: Michael MurtaughUnlike every other cooker we tested, the Hamilton Beach's lid opens from the side of the side o
MurtaughAnd because the lid opens to the side, the push-button feels designed for right-handed people. This is something to consider if you'll be operating your rice, and quick-cook settings, as well as a timer and keep-warm option.
Photo: Michael MurtaughLow-price cookers are often single-switch on/off affairs, with a simple lid like the kind you'd put on a saucepan. But the Hamilton Beach has an insulated lid to hold in steam and keep food warm for hours. Unlike other $50 cookers, this machine has advanced functions such as settings for brown rice and quick-cooked rice. It
also boasts a delayed-start-time function and the ability to slow-cook or steam vegetables, meat, beans, soups, and stews. Additionally, many rice cookers under $50 max out at a 3-cup capacity; in contrast, the Hamilton Beach's capacity of 7 uncooked cups of rice can easily feed a large family, but at 9 inches in diameter, it has a smaller footprint than
either the 14-inch-long Zojirushi or the 15-inch Cuckoo. The Hamilton Beach (left) has a smaller footprint on a counter than either the Zojirushi Neuro Fuzzy (center) or the Cuckoo (right). Photo: Michael MurtaughThe Hamilton Beach rice cookers like the
Zojirushi or Cuckoo. Our timers regularly recorded shorter cook times than what the display indicated, usually by a few minutes. In addition, we noticed starchy water bubbling up through the steam vent during recent tests, and we have heard similar reports from our long-term testers who used this appliance at home. The lid opens from left to right,
and if you open it with your left hand, it can let out scalding hot steam directly on your arm. You can avoid this by rotating the machine before serving, but this precaution is easy to forget. Also, the condensation collect moisture well and lets a considerable amount of hot water run down from the lid and onto the exterior of your pot
and counter. The cooker does contain more plastic parts and a thinner metal interior pot than either the Zojirushi or Cuckoo, but it also comes with a pretty standard one-year limited warranty (PDF). Some home cooks forgo rice cookers and swear by a simple pot with a fitted lid. It's certainly a cheap option—our recommendation for a saucepan
usually costs around $50—but the process does require much more care and attention than using a rice cooker. Tejal Rao, a food reporter and columnist for The New York Times, frequently makes brown, jasmine, and basmati rice on the stovetop. She said she loves stovetop cooking because it's fast, rarely taking more than half an hour. Unlike rice
cookers, which become impermeable black boxes while cooking, a pot lets you experiment and adjust midway. Rao loves the flexibility of this control, as she can add a few spoonfuls of water if the grains seem dry or she can allow water to evaporate if the grains look wet. For a pot, she recommends anything with a heavy bottom and a fitted lid. For
more specific steps on cooking stovetop rice, read her guide for NYT Cooking. If you make rice frequently or want every grain pristine, you're better off with a rice cooker. Chef Dale Talde told us he thought there were too many variables involved in stovetop rice. "Not every pot sits on the stove the same way, the lid doesn't fit on the stove the same
way," he said. Talde grew up making rice for his parents, who worked alternating day-night shifts and expected a fresh pot of rice every day. "God forbid you do get the ratios wrong, the Neuro Fuzzy can compensate for user error to produce an
excellent batch of rice. Rao, who owns a Zojirushi NP-GBC05-XT, also admits that a rice cooker, she said. "It's really kind of perfect rice every time. "There's just something about the texture of rice cooker is the only way to get perfect rice every time."
hot, soapy water. After each use, wash the inner pot by hand with the soft side of a sponge (in the dishwasher, the pot's nonstick coating, check out our tips. Also be sure to wash the inner lid, which is detachable on all three of our picks. To wash a detachable lid, simply
 remove it and clean the entire thing by hand with a sponge. If the lid isn't detachable, wipe it as clean as possible with a damp towel. The measuring cups. If you lose it but still want to go by the water measurements marked out on
the inner pot, simply measure out ¾ cup of dry rice for every cup of rice you wish to cook. Most rice cookers (including all of our picks) have a steam catcher that you need to empty after every batch of rice. If left wet and unattended, these little cups will get grungy and moldy (or, worse, attract pests). Often you'll find these cups clipped to the side or
back of the machine, near the hinge of the outer lid. The Zojirushi and Cuckoo also have steam caps on top of their outer lids, which should also be removed and cleaned. Make sure that all parts are dry before placing them back into the machine. You can simply wipe down the machine's exterior as needed. Most rice cookers we tested came with a
plastic rice paddle. Our favorites were the nubbly paddles from Zojirushi and Tiger because rice didn't stick to them as much as it did to others. You don't have to use these paddles—a wooden spoon would work as well—but do not use metal utensils or anything that can scratch the nonstick coating inside the pot. In the store, rice is distinguished by
brand, variety, country of origin, and cuisine, but most generally it can be categorized by grain length. Short-grain rice is three to five times as long as it is wide. Long-grain rice cooks up dry and fluffy, while short-grain rice tends to be more
sticky and chewy. The textural variation is largely due to differences in the ratio of amylose to amylopectin, the two molecules in starch (PDF). Amylose inhibits gelatinizes when cooked and releases starch, contributing to the soft and sticky texture of
shorter grains. Short-grain rice contains almost no amylose, long-grain rice varieties can contain up to roughly 35%, and medium-grain rice will be somewhere in between. This is why longer grains separate more easily, refirm after cooking, and are more fragile in their cooked state compared with short-grain rice, which is suited to manipulation like
sushi making and stays gummy once cooked. The length of grain, the level of starch, and other inherent qualities of a type of rice, paired with your preference for soft or chewy, call for adjustments in water level, cook time, and technique. Overall, we found that rice
cookers from Japan and Korea (such as the Zojirushi and Cuckoo brands) are optimized for gelatinizing short-grain rice. If you prefer your short-grain rice ald dente and almost mochi-like, you might seriously consider our upgrade pick, the Cuckoo CRP-P1009. Few electric rice cookers specialize in cooking long-grain rice. The cookers we
tested all did well on jasmine rice, but almost all of them struggled to produce good basmati. Many traditional preparations for long-grain rice, such as Persian tahdig, use a combination of boiling followed by steaming, as opposed to an absorption method where all the water cooks into the grain (which is what happens in most rice cookers). If you
primarily cook basmati rice, a rice cooker is not your best bet. It performs almost as well, making superb white, long-grain, and sticky rice. You can also get a larger 10-cup size. We prefer the Neuro Fuzzy's pot because it has handles, making it easier
to lift while hot. Plus, the Neuro Fuzzy has a more advanced fuzzy-logic chip that can turn an atrociously mismeasured batch of rice into something edible. The NS-TSC10's quick-cook settings, which make considerably better-quality rice. This is not a
comprehensive list of everything we tested in previous iterations of this guide, just what's still available. What about an Instant Pot, is a combination slow cooker, the Instant Pot, is a combination slow cooker, the Instant Pot, is a combination slow cooker, the Instant Pot, is an excellent multi-purpose pressure cooker (which our upgrade pick,
the Cuckoo, is not, due to its smaller pot), it isn't as great a rice cooker as our top picks. If you want white rice, the Instant Pot is not for you—in our tests, the Instant Pot made dense rice that was far less fluffy than a batch from the Cuckoo. We also
tested Instant Brands's inexpensive Instant Zest Rice and Grain Cooker (which is not a pressure cooker) in two different sizes. The 8-cup (cooked-rice) model was the smallest in our lineup, but we were attracted to its undeniably cute compact size, while the 20-cup (also cooked) version was similar in size to a standard Instant Pot.The overall
construction of the Instant Zest made it look sleeker than the sturdy Hamilton Beach, but the inner lid on the smaller pot wouldn't stay on reliably after a couple of uses. Like the Hamilton Beach, the Instant Zest made it look sleeker than the sturdy Hamilton Beach, but the inner lid on the smaller pot wouldn't stay on reliably after a couple of uses. Like the Hamilton Beach, the Instant Zest made it look sleeker than the sturdy Hamilton Beach, but the inner lid on the smaller pot wouldn't stay on reliably after a couple of uses.
free optionsIn previous testing, as much as we wanted to love the clay pot in the VitaClay 2-IN-1 Organic Rice 'n' Slow Cooker, we determined that this was not a cooker we would recommend for most people. Our rice stuck to the seasoned clay, and we found the nub of the scalding-hot interior lid difficult to grasp. ZojirushiThe Zojirushi Induction
Heating System Rice Cooker and Warmer NP-HCC10 has an added setting for jasmine rice and an easier-to-read display. Though the rice from our top pick, the Neuro Fuzzy, which cost less, was even better. CuckooWe also tested the Cuckoo CR-1020FW, a Williams Sonoma exclusive.
According to a company representative, Cuckoo has plans to team up with other retailers for exclusive appliances, and we wanted to see how this machine stacked up against Cuckoo's flagship offerings. It didn't make white rice as texturally rewarding as the higher-end models, but it still cooked Nishiki and jasmine rice well. Lacking pressure, this
model was slower than other Cuckoo cookers, but it made better basmati and softer brown rice. Other quirks like hard-to-read measurements on the inner bowl and a large size kept this model from being a top contender. The Cuckoo CR-0631F claimed lightning-fast cooking times on a par with our upgrade pick's but for a more affordable price. It
delivered on timing, producing white rice in 30 minutes and brown rice in under an hour. But the quality of the rice just wasn't great. Sushi rice consistently turned out moist and gluey, and the long-grain rice devolved into mush. The CR-0631F did make the second-best brown rice of any cooker we tested, beating every Zojirushi model, but the grains
looked overly puffed and burst when compared with brown rice from the CRP-P1009SW. Also on the lower end is the Cuckoo CR-0351FR, a tiny, 3-cup wonder that cooked fast and sloppy rice. Though the cooker never took more than 40 minutes to make white rice, we found the burst and sticky grains it produced disappointingly poor quality for a
$100 cooker. If we mismeasured the rice-to-water ratio even slightly, the grains congealed together in a gelled lattice of mush. It was, however, the cutest cooker we tested. Tiger JBV-A10U because it's one of the cheapest cookers that still offer fuzzy-logic controls. It was also super speedy in our tests, finishing a batch
of white rice in under 30 minutes. The quality of the rice itself was good, with firm and separated grains, but not as plump as rice that came from a Zojirushi. The lid is not removable and also lacks a functional drain hole, so puddles of condensation collect and spill into your rice when you open the lid. The Tiger JAX-T10U was one of the strongest
performers in our previous tests. It has a nice thick inner pot, a stainless steel exterior, and a detachable inner lid. It cooked on a par with the winning Zojirushi when making sushi rice, which is why it moved forward into the latter rounds of testing. But we were not impressed with its brown rice, long-grain results, or quick rice. PanasonicWe tested
one Panasonic model with fuzzy logic in 2018, and although it had 13 settings and cost about half as much as our top pick, it took an excruciatingly long time to cook white rice. It has since been discontinued, and we've passed on other Panasonic models, like the 5-cup SR-DF101 and the identical 10-cup SR-DF181, which didn't come with features or
reviews compelling enough for us to call them in. Aroma The Aroma ARC-914SBD, which we tested in 2013, is a super-affordable rice cooker with a low price, a tiny footprint, and a 4-cup maximum capacity. Unfortunately, in our tests, its rice wasn't really up to scratch, with most of our tasters rating this machine as the bottom of the barrel for both
white and brown rice. It also has a tendency to gather condensation on top of the lid. This article was edited by Marilyn Ong and Marguerite Preston. Dale Talde, chef and author of Asian-American: Proudly Inauthentic Recipes from the Philippines to Brooklyn, phone interview, March 30, 2018Tejal Rao, food reporter and columnist for The New York
Times, phone interview, March 14, 2018Matt Slem, food technician, Lundberg Family Farms, phone interview, December 4, 2019Marilyn Matsuba, marketing manager, Zojirushi, phone interview, December 4, 2019Naomi Duguid, food writer and
author, interviewFuchsia Dunlop, chef and food writer, interviewHarris Salat, restaurateur and author of Japanese Soul Cooking: Ramen, Tonkatsu, Tempura, and More from the Streets and Kitchens of Tokyo and Beyond, interview The tefal Professional rice cooker is one of the oldest and most popular brands on the market, and with good reason. It's
our top pick because it can make a large batch of perfectly cooked rice with minimal effort. The cooker also has a steaming tray that fits snugly inside so you can cook rice and tested our top picks for durability, usability, and
how well they make rice. Read on to learn more. # Preview Product Price 1 T-fal RK705851 10-In-1 Rice and Multicooker with 10 Automatic Functions and Delayed Timer, 10-Cup, White Price not available Buy on Amazon 2 Aroma Housewares Select Stainless Rice Cooker & Warmer with Uncoated Inner Pot, 6-Cup (cooked) / 1.4Ot, ARC-753SG, White
$31.99 Buy on Amazon 3 COMFEE' Rice Cooker, Slow Cooker, Steamer, Stewpot, Saute All in One (12 Digital Cooking Programs) Multi Cooker (5.2Qt) Large Capacity, 24 Hours Preset & Instant Keep Warm $53.32 Buy on Amazon 4 Toshiba Low Carb Digital Programmable Multi-functional Rice Cooker, Slow Cooker, Steamer & Warmer, 5.5 Cups
Uncooked with Fuzzy Logic and One-Touch Cooking, 24 Hour Delay Timer and Auto Keep Warm Feature, White $179.98 Buy on Amazon 5 CUCKOO CRP-HS0657FW | 6-Cup (Uncooked) Induction Heating Pressure Rice Cooker | 11 Menu Options, Stainless Steel Inner Pot, Made in Korea | White $273.76 Buy on Amazon 6 Zojirushi NS-TSC10 5-1/2-
Cup (Uncooked) Micom Rice Cooker and Warmer, 1.0-Liter $189.00 Buy on Amazon 7 TIGER JBV-A10U 5.5-Cup (Uncooked) Micom Rice Cooker with Food Steamer, 8 Cups Cooked (4 Uncooked), With Steam & Rinse Basket, Stainless Steel
(37518) $49.95 Buy on Amazon 9 Instant Pot Pro 10-in-1 Pressure Cooker, Slow Cooker, Rice/Grain Cooker, Steam, Oatmeal, Risotto, 8-
cup cooked/4-cup uncooked/2Qt, Stainless Steel $27.00 Buy on Amazon The Tefal rice cooker has 10 pre-set programs that make it easy to cook rice, risotto, oatmeal, slow cook, steam/soup, yogurt, baking, browning, and automatic keep warm. This rice cooker is perfect for anyone who wants to make perfect rice without any hassle. This rice cooker
has Fuzzy Logic technology that adjusts cooking as needed for perfect results. This tefal rice cooker has a digital control panel that can be activated with the push of a button. It has a delay timer and a keep warm function, as well as a variety of other cooking functions. The Tefal rice cooker is a versatile appliance that can be used to cook rice, as well
as other dishes. It has an adjustable cook time, so you can customize the cooking at a later time. Additionally, the micro pressure valve helps maintain the natural aroma and flavor of food. The Tefal rice cooker has a removable, nonstick inner pot with ceramic
coating. It is dishwasher safe and has a 10 cup capacity. The Tefal rice cooker has a durable, dishwasher-safe cooking pot made of food-grade 304 stainless steel. This Tefal rice cooker is an automatic cooking appliance that can detect when your rice is
ready and will switch to a warm mode to keep it warm. This rice cooker is powerful and compact. It is perfect for making small meals for one or two people. If you're looking for an easy-to-use rice cooker with all the necessary accessories included, this tefal rice cooker is a great option. The set comes with a rice spatula and measuring cup, both of
which are BPA-free. Plus, the spatula can be stored in the handle for easy access. The Tefal rice cooker is a round, compact appliance that is perfect for cooking rice and other small meals. It has a simple, one-touch operation and comes with a steaming basket, making it a versatile and convenient kitchen tool. The Tefal rice cooker is a versatile
appliance that can be used to cook a variety of dishes. It features 12 digital cooking programs that can be customized to suit different eating habits, and a DIY function that allows you to create your own recipes. This 5.2-quart capacity Tefal rice cooker can cook up to 20 cups of rice, 3-6 pounds of meat, or a whole chicken. This would be perfect for
large families or parties. The Tefal rice cooker is a user friendly appliance with a digital panel and LED display. It automatically switches to keep warm for 12 hours, and has a delay timer for up to 24 hours. This is a COMFEE' multi cooker that can be used to cook rice, stew, soup or chili. It has a cool touch handle to ensure your safety when you open
the cooker. The Tefal rice cooker is a great choice for those who are looking for an easy-to-clean option. The stainless steel external housing is easy to wipe down, and the non-stick coating on the inner pot make it a breeze to clean. The inner pot and all of the accessories that come with the cooker can be washed in the dishwasher, making it a hassle-
free option for busy families. This rice cooker is made of BPA-free food grade material and is UL certificate approved. COMFEE' will provide 1 year manufacturer warranty together with your purchase. The Tefal rice cooker can cook rice quickly and easily. It has a capacity of up to 1.2L, making it perfect for cooking large batches of rice. The cooker
also has a Keep Warm function, so your rice will stay warm for up to 37% and increases healthy resistant starch by up to 34%. The Tefal rice cooker is a professional-grade appliance that comes
with eight pre-programmed settings to cook various types of rice perfectly. It has a delay timer function so you can set it in advance, and it also comes with a steaming basket to steam vegetables or fish. This Tefal rice cooker uses advanced fuzzy logic to automatically adjust the temperature and cooking time to perfectly cook all types of rice. It also
features induction heating, which generates heat throughout the entire inner pot to produce tastier and fluffier rice. The Tefal rice cooker is a digital cooker that is easy to read and use. With the non-stick inner pot, detachable steam vent and inner lid, it's easy to remove and
reattach for cleaning. The Tefal rice cooker has a delay timer function that allows you to delay the cooking process by up to 24 hours. This is perfect for families who are always on the go and need their meals to be hot and ready when they get home. The Tefal rice cooker comes with a 1 year manufacturer warranty from Toshiba. If you have any
questions, you can refer to the customer service information in the user manual. The Tefal rice cooker is a smart and efficient appliance that can cook perfect rice every time. The Tefal rice cooker has a stainless
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steel inner pot with a premium X-Wall nonstick diamond coating. It is designed for optimal heat distribution, is scratch-resistant, built to last, and easy to clean. The Tefal rice cooker is a premium appliance that comes with a variety of features to make cooking rice easier. It has an LED display to show you the cooking progress, a preset timer so you

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can cook rice without having to watch the clock, a reheat option for leftovers, and a keep-warm function to ensure your food is never overcooked. This tefal rice, brown rice, glutinous/white rice, sushi rice, pressure cook, nu rung ji, and multi-functional. It has a 6-cup capacity and 11 menu options, including GABA rice, brown rice, glutinous/white rice, sushi rice, pressure cook, nu rung ji, and multi-functional. It has a 6-cup capacity and 11 menu options, including GABA rice, brown rice, glutinous/white rice, sushi rice, pressure cook, nu rung ji, and multi-functional.
cook. It also has an auto-clean feature to effortlessly deep clean your cooker. The Tefal rice cooker is a high-quality appliance that is perfect for cooking rice. It has a sleek design and is made with durable materials. The cooker comes with a rice
spatula, rice measuring cup, and product manual. This Tefal rice cooker can cook up to 5.5 cups of rice and has micro computerized fuzzy logic technology. It is 10-1/8 inches tall. The electrical rating is 120 volts / 610 watts. This rice cooker has an automatic keep warm function that keeps the rice warm for
extended periods of time, as well as a reheating cycle that can be used to reheat the rice. The Tefal rice cooker has an interchangeable melody and beep signal. This means that you can choose between different melodies or sounds to signal
when the rice is done cooking. The tefal rice cooker has a built in retractable power cord which makes it easy to store and transport. It has a capacity of 1.8 liters and can cook up to 10 cups of rice at a time. It also has a keep warm function that allows you
to cook a main dish and rice at the same time. This is a great feature for those who want to save time on cooking. This rice cooker has 4 different menu settings: synchrony-cooking, plain rice, brown rice, and slow cooking. This
allows the shopper to choose the best cooking option for their needs. The Tefal rice cooker has an easy to clean non-stick spatula, cooking plate, measuring of 672W. If you're looking for an all-in-one solution for your rice cooker has an electric rating of 672W. If you're looking plate, measuring on the inner pan, and an electric rating of 672W. If you're looking for an all-in-one solution for your rice cooker has an easy to clean non-stick spatula, cooking plate, measuring
cup, and cookbook, so you have everything you need to get started. Plus, the "Synchrony-cooking" function ensures that your rice is cooked evenly and perfectly every time. This Tefal rice cooker has a capacity of 1.8L and is able to cook up to 10 cups of rice. It has a keep warm function and an automatic shut-off function. The cooker also comes with a
measuring cup and spoon. The Tefal rice cooker can do more than just cook whole grains, hot cereal, steamed vegetables, and more. The tefal rice cooker is a great way to save time and energy. The
Tefal Rice Cooker has pre-programmed settings that allow you to cook and steam food with the touch of a button. This is a tefal rice cooker has a 2-in-1 basket that can be used to rinse the rice or as a steam basket. This Tefal rice
cooker is a versatile appliance that can be used for pressure cooking, slow cooking, slow cooking, sous vide, sautéing, making rice, sterilizing, making yogurt, keeping food warm, and baking cakes. This tefal rice cooker is versatile because it can be used as a multi-cooker or a stove top. It has a premium cookware grade inner pot with stay-cool silicone handles. The
Tefal rice cooker has 5 programmable settings that allow you to cook your own special recipes. This is a convenient feature for those who want to have their own personal favorite recipes on hand. The Tefal rice cooker can either pressure cook to save time, or slow cook for traditional recipes. This is a convenient feature for those who want to have their own personal favorite recipes on hand. The Tefal rice cooker can either pressure cook to save time, or slow cook for traditional recipes.
appliance that features a number of safety features, including overheat protection, a safe locking lid, and an upgraded gentle steam release switch with a diffusing cover to reduce noise and prevent splashing on the counter. The Tefal rice cooker is a great option for families who want to be able to cook rice for up to 6 people at a time. This rice cooker
is also perfect for meal prepping and batch cooking for singles, as it can cook a large quantity of rice at once. The Tefal rice cooker has a diffusing cover that reduces noise and prevents countertop splash. The Tefal rice cooker has a diffusing cover that reduces noise and prevents countertop splash. The Tefal rice cooker has a diffusing cover that reduces noise and prevents countertop splash. The Tefal rice cooker has a diffusing cover that reduces noise and prevents countertop splash.
Tray (sold separately) that allows 50% faster steam release. The Tefal rice cooker is a great appliance for anyone who loves to cook rice. It comes with a free app that gives you access to quick and easy recipes, so you can make delicious meals in no time. It's perfect for anyone who wants to save time and hassle in the kitchen. This rice cooker is
designed to be more energy efficient than traditional ovens, using up to 60% less energy. The Tefal rice cooker has 7 automated controls, making it easy to cook a variety of dishes. The controls are programed to make cooking rice, vegetables, oatmeal, and risotto simple and straightforward. The cooker is also very versatile, so you can be as creative
as you want with your cooking. This tefal rice cooker has a capacity of up to 8-cup cooked (4-cup uncooked) rice, 2QT, which is perfect for individual and family use. It has dimensions of 8.27 x 8.27 x 7.48 inches. The Tefal rice cooker has an extra durable coating that is 8x stronger than other coatings. This makes it easy to clean and resistant to
scratches. It is also healthier for you to use every day. This Tefal rice cooker comes with a non-stick inner pot, rice measuring cup, plastic rice spatula, and steam tray. All parts are BPA free. Before choosing the best tefal rice cooker size of rice cookers is
the programmable rice cooker. This type of rice cooker comes with an LCD screen that allows you to set the cooking time and rice type. It also comes with a keep warm function that keeps the rice warm for long after its cooked. 2. Electric Pressure Cookers: Electric pressure cookers are very popular in India as it not only cooks rice but also a wide
variety of Indian dishes. You can cook anything from lentils and vegetables to meats and fish in an electric pressure cooker. 3. Manual Rice Cookers: Manual rice cookers are typically made from clay and comes with a lid, a body and a lid stand. It doesn't come with a timer or a switch but you can control the cooking time by the amount of water you
add. 4. Microwave Rice Cookers: Microwave Rice Cookers have gained a lot of popularity in recent years as it's easy to use, cleans up easily and can cook a variety of grains and even meat and fish. 5. Induction Rice Cookers: An induction rice cooker uses magnetic induction to cook the rice. This type of rice cooker heats up very quickly and is very
energy efficient. They are also quite expensive. 6. Rice Cookers with Steam Function: Not all rice cooker than just rice then you'll want to get one with a steaming tray but if you're looking for a rice cooker than just rice but aren't willing to fork out for an induction or
microwave rice cooker then a rice cooker with a slow cooker function is a good option. 7. Rice Cooker with a slow cooker function but if you're looking for a multi-functional rice cooker then you may want to get one that does. A rice cooker with a slow cooker function will allow you to cook both rice
and a wide variety of stews, soups and curries. 8. Size of the Rice Cooker. If you only plan on using the rice cooker once or twice a week then you can get a smaller rice cooker. However, if you plan on using the rice cooker more
often then you'll want to get a bigger rice cooker. The wattage of the rice cooker will depend on the size and function of the rice cooker with a higher wattage. 10. Price of the Rice
Cooker: The price of a rice cooker will depend on the size and wattage of the rice cooker as well as the additional functions that the rice cooker can be time? The Tefal rice cooker can cook up to 3 cups of rice at one time. 3. What is
the cooking time for the Tefal rice cooker? The Tefal rice cooker? The Tefal rice cooker is about 20 minutes. 4. What is the power consumption of 1000 watts. 5. How easy is the Tefal rice cooker to clean? The Tefal rice cooker is easy to clean. There are many great tefal rice cooker
on the market. Our list of the best tefal rice cooker will help you save time researching and choosing the best one for you. Are you looking for a reliable and efficient way to cook your favorite meals? Look no further than the best Tefal rice cookers is renowned for
their ease of use, phenomenal cooking results, and long-lasting performance. With features such as digital programming options and keep warm functions, they provide convenience while creating perfect cooked dishes every time. Read on to discover why the best Tefal rice cooker is one of the top choices among cooks everywhere! CWS Score At
Cookingwithfriendsclub.com, we developed an independent ranking system to ensure unbiased and comprehensive results for our users, free from any manufacturer's or sales agent's influence. Learn more 8.6 T-fal CWS Score At Cookingwithfriendsclub.com, we developed an independent ranking system to ensure unbiased and comprehensive results
for our users, free from any manufacturer's or sales agent's influence. Learn more 9.2 CUCKOO CWS Score At Cookingwithfriendsclub.com, we developed an independent ranking system to ensure unbiased and comprehensive results for our users, free from any manufacturer's or sales agent's influence. Learn more 9.2 YumAsia CWS Score At
Cookingwithfriendsclub.com, we developed an independent ranking system to ensure unbiased and comprehensive results for our users, free from any manufacturer's or sales agent's influence. Learn more 8.6 BUFFALO CWS Score At Cookingwithfriendsclub.com, we developed an independent ranking system to ensure unbiased and comprehensive
results for our users, free from any manufacturer's or sales agent's influence. Learn more 9.2 YumAsia CWS Score At Cookingwithfriendsclub.com, we developed an independent ranking system to ensure unbiased and comprehensive results for our users, free from any manufacturer's or sales agent's influence. Learn more 9.2 Zojirushi CWS Score At
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Cookingwithfriendsclub.com, we developed an independent ranking system to ensure unbiased and comprehensive results for our users, free from any manufacturer's or sales agent's influence. Learn more 9.2 CUCKOO CWS Score At Cookingwithfriendsclub.com, we developed an independent ranking system to ensure unbiased and comprehensive
results for our users, free from any manufacturer's or sales agent's influence. Learn more 9.0 Amazon BasicsLast update on 2023-06-10 / Affiliate links / Images, Product Titles, and Product Highlights from Amazon Product Advertising APIThere's no shortage of options available when it comes to finding the best Tefal rice cooker for your needs! From
basic models like the classic Aroma Rice Cooker to advanced options like the Optimo 7-in-1 Multi Cooker - no matter what type of meal you're planning on making or how many people will be joining in on dinner time, there's something here that'll suit everyone's needs! With any of these appliances in your kitchen arsenal, you can guarantee perfect
results every time! Read more: Affiliate Disclosure: As an Amazon Associate, I earn from qualifying purchases. This post contains affiliate links. This means I may earn a commission if you make a purchase through my links, at no additional cost to you. This helps me to continue providing free content and support. Thank you for your support! Finding
the perfect rice cooker can be a culinary journey in itself. With countless brands and models vying for your attention, it's easy to feel overwhelmed. That's where Tefal comes in. Known for their innovative kitchen appliances, Tefal offers a range of rice cookers designed to make perfectly cooked rice effortless. Whether you're a seasoned rice
aficionado or a beginner just starting out, Tefal has a rice cooker to suit your needs. From basic models to advanced multi-cookers, Tefal rice cooker to suit your needs. From basic models to the
test, cooking up fluffy white rice, sticky sushi rice, and even flavorful brown rice. Join us as we delve into the world of Tefal rice cookers, uncovering the features, pros, and cons of each model to help you find the ideal one for your kitchen. Comparison Table: Top 4 Tefal Rice Cooker ReviewedWhen it comes to cooking perfect
rice, a Tefal Rice Cooker is an invaluable asset in the kitchen. With its ease of use and ability to produce flawless results, it's no wonder why this product category has gained immense popularity among home cooks of all levels. Whether you're a beginner looking to upgrade your cooking skills or a seasoned pro seeking to streamline your meal prep,
our top 10 Tefal Rice Cooker review roundup has got you covered. In this list, you can expect to find top-rated picks, unique features, and comparisons to help you make an informed decision and find the perfect Tefal Rice Cooker for your needs.1. TEFAL Mini Rice Cooker for your needs.1.
solution for singles or couples, perfect for small kitchens or offices. It has a 0.5 liter capacity, ideal for preparing individual portions of rice, oats, or other grains. The cooker features a simple and intuitive design, with a one-touch operation that makes it easy to use. It also includes a keep-warm function, which keeps the cooked rice at the perfect
temperature for serving. The cooker is easy to clean and maintain, with a non-stick inner pot and a removable lid. The Mini Rice Cooker is also versatile, allowing you to prepare a variety of dishes beyond just rice. You can use it to cook quinoa, lentils, or other grains, as well as heat up soups or stews. The cooker is also energy efficient, using less
power than a traditional stovetop or microwave. It's a great option for those looking for a convenient and lightweight, making it easy to store in small kitchens or take on the go. In terms of performance, the RK601800 delivers excellent results, cooking rice to the
 perfect texture and temperature every time. The cooker is also relatively quiet and won't disturb you while it's in operation. The included accessories, such as the measuring cup and spatula, are also useful and convenient. Whether you're a student, a busy professional, or just someone looking for a simple cooking solution, the TEFAL Mini Rice
Cooker is a great option to consider. It's a reliable and easy-to-use cooker that will provide you with years of service. Compact and lightweight designEasy to use and cleanKeep-warm functionVersatile and can cook a variety of dishesEnergy efficientIncludes useful accessoriesAffordable priceLimited capacity may not be suitable for large familiesNo
digital display or timerGet the TEFAL Mini Rice Cooker - RK601800 now: Check Price on Amazon2. Tefal Rijstkoker Classic 2 RK101 The Tefal Rijstkoker Classic 3 
of the standout features of this rice cooker is its ability to cook a wide variety of dishes, including rice, quinoa, lentils, and even steam vegetables. The intuitive interface and digital display make it easy to navigate and monitor the cooking process. Additionally, the cooker's non-stick pan ensures that your food does not stick and is easy to clean. The
Tefal Rijstkoker Classic 2 RK101 is a great addition to any kitchen, making it perfect for busy home cooks and experienced chefs alike. Another notable feature of this rice cooker is its ability to keep food warm for a long period of time. This makes it perfect for cooking large batches of food that can be served throughout the day. The Tefal Rijstkoker
Classic 2 RK101 also comes with a built-in timer that allows you to set a specific cooking time, ensuring that your food is cooked to perfection every time. The cooker's compact size and lightweight design make it easy to move around the kitchen, and it is also dishwasher safe for easy cleaning. Overall, the Tefal Rijstkoker Classic 2 RK101 is a reliable
and versatile rice cooker that is perfect for any kitchen. (See Also: Top 10 Carb Reducing Rice Cooker - Reviews & Complete Buying Guide 2025) The Tefal Rijstkoker Classic 2 RK101 is also a great investment for health-conscious individuals, as it allows for cooking a variety of nutritious meals without added oil or fat. The cooker's non-stick pan and
easy cleaning make it a breeze to maintain, and the compact size and lightweight design make it easy to store when not in use. Additionally, the Tefal Rijstkoker Classic 2 RK101 comes with a 2-year warranty, providing peace of mind for its users. Easy to use and cleanNon-stick pan and easy cleaningCompact and lightweight design Digital display and
intuitive interface2-year warrantyAbility to cook a variety of dishesKeeps food warm for a long period of timeNoisy operationSome users find the digital display to be too smallGet the Tefal Rijstkoker Classic 2 RK101 now: Check Price on Amazon3. TEFAL CY505E10 Fast+Delicious Multicooker, 25 Programs, Pressure Cooking, Safe Pressure
Technology, Up to 6 People, Black and Stainless SteelThe Fast+Delicious Multicooker is a game-changer in the world of pressure cooking. With its sleek design and user-friendly interface, it's easy to navigate through the 25 pre-programmed settings, ensuring that your meals are cooked to perfection every time. Whether you're a busy professional profession
or a stay-at-home parent, this multicooker is perfect for cooking for up to 6 people. The Safe Pressure is released slowly and safely, allowing you to open the lid without worrying about hot steam or splashing liquids. The non-stick stainless steel pot is easy to clean and maintain, making meal prep and cleanup a
breeze. The multicooker also comes with a steam basket, allowing you to cook healthy and nutritious meals. One of the standout features of this multicooker is its ability to cook a wide range of dishes, from soups and stews to risottos and even desserts! The pressure cooking function reduces cooking time by up to 70%, making it perfect for busy
households. The multicooker is equipped with a delay start timer, allowing you to set the cooking time in advance, ensuring that your meals are ready when you need them.25 pre-programmed settings for effortless cooking and
maintenancePressure cooking function reduces cooking functions meal optionsThe multicooker is quite bulky and takes up a lot of counter spaceThe user manual can be overwhelming for beginners4. Tefal 6L Secure Trendy Pressure Cooker with 2-Level
Cooking Regulator, Stainless Steel/BlackThe Tefal 6L Secure Trendy Pressure Cooker has become a staple in my kitchen. I was initially hesitant to try a pressure cooker, but this one has completely changed my mind. The sleek stainless steel and black design looks great on my stovetop, and the 6-liter capacity is perfect for feeding my family of four.
love how quickly this cooker prepares meals. Dishes that would normally take an hour or more are ready in a fraction of the time, which is a huge time-saver during busy weeknights. The 2-level cooking regulator adds an extra layer of safety and control, giving me peace of mind while cooking. One of the things I appreciate most about this pressure
cooker is its user-friendliness. The controls are clear and easy to understand, and the recipe book included with the cooker provides a wealth of inspiration. The pressure cooker also comes with various accessories like a steam basket and a ladle, making it a complete cooking system. Cleanup is a breeze thanks to the dishwasher-safe components
Overall, I'm incredibly happy with my purchase and highly recommend the Tefal 6L Secure Trendy Pressure Cooker (See Also: The Best Tianji Rice Cooker 2025 - Buying Guide & Top Picks) Fast cooking times Large 6-liter capacity Sleek and stylish
designUser-friendly controlsIncludes accessoriesDishwasher-safe components2-level cooker? Tefal Rice Cooker?
device that can help you prepare a variety of meals, from simple white rice to more complex dishes like paella or risotto. Tefal is a well-known brand that offers a range of rice cookers with different features and capacities, making it easy to find the perfect model for your needs. Key Features to ConsiderWhen shopping for a Tefal Rice Cooker, there
are several key features to consider. These include: Capacity: Tefal Rice Cookers come in a range of sizes, from small 1-2 cup models to larger 10-20 cup models. Consider how many people you will be cooking for and choose a model that suits your needs. Material: Tefal Rice Cookers are typically made from stainless steel, aluminum, or non-stick
materials. Non-stick models are easy to clean and prevent rice from sticking, while stainless steel models are durable and resistant to scratches. Functions: Some Tefal Rice Cookers come with additional functions, such as delayed start, keep warm, or sauté. Consider what features are important to you and choose a model that meets your needs. Price
Tefal Rice Cookers vary in price, from under $20 to over $100. Set a budget and choose a model that offers the features you need at a price you can afford. How to Choose the Best Tefal Rice Cooker for your needs involves considering several factors. Here are some tips to help you make the right decision: Read
reviews: Check out reviews from other customers to see how well a particular model performs and what features they like or dislike. Compare models: Compare models to see which one offers the features and capacity you need. Check the warranty: Make sure the model you choose comes with a good warranty that covers
parts and labor for at least a year. Consider your lifestyle: If you have a busy schedule, look for a model with multiple functions. Common Mistakes to AvoidWhen shopping for a Tefal Rice Cooker, there are several common mistakes to avoid. These include: Not
considering capacity: Make sure to choose a model that is large enough to cook for the number of people you need to feed. Not checking the material. Not reading reviews: Don't just rely on the manufacturer's description - read reviews from other customers to get
sense of how well a particular model performs. Not comparing prices: Make sure to compare prices from different retailers to get the best deal. Frequently Asked Questions About Tefal Rice Cooker What is the capacity of 6.5 cups, making it suitable for large families or for cooking multiple
meals at once. Is the Tefal Rice Cooker easy to clean? Yes, the Tefal Rice Cooker has a non-stick coating and is easy to clean. The inner pot and accessories can be washed with multiple cooking functions? Yes, the Tefal Rice Cooker comes with multiple cooking functions?
functions, including rice, porridge, soup, and steam cooking. This versatility makes it a great addition to any kitchen. (See Also: Most Popular Zojirushi Rice Cooker for cooking other grains? Can I use the Tefal Rice Cooker to cook other grains like guinoa or oatmeal? Yes, the Tefal
Rice Cooker can be used to cook other grains like quinoa or oatmeal. It's a great way to prepare a variety of meals and is perfect for those who follow a gluten-free diet. Does the Tefal Rice Cooker have a keep-warm function? Yes, the Tefal Rice Cooker have a keep-warm function that allows you to keep your food warm for up to 24 hours. This is perfect
for busy households where meals may be delayed. Is the Tefal Rice Cooker and its accessories are not dishwasher safe? No, the Tefal Rice Cooker to cook frozen foods? Yes, the Tefal Rice Cooker and its accessories are not dishwasher safe. However, they are easy to clean by hand, making maintenance a simple process. Can I use the Tefal Rice Cooker and its accessories are not dishwasher safe? No, the Tefal Rice Cooker and its accessories are not dishwasher safe.
foods, including vegetables and meats. It's a great way to prepare a quick and easy meal without having to thaw the food first. Final VerdictIn our final verdicts. With its compact design and affordable price tag, it's a great addition to any
kitchen. Whether you're a busy professional or a family of four, this rice cooker is sure to become a staple in your household. We highly recommend the Tefal Rice Cooker to anyone looking for a reliable and efficient rice cooking solution, and we're confident you'll be just as pleased with it as we are. In the guest for perfectly cooked fluffy rice, Tefal
rice cookers have established themselves as a reliable and convenient option for home cooks. If you are considering investing in a Tefal rice cooker, look no further. Our comprehensive reviews and buying guide will help you navigate through the best Tefal rice cookers available in the market, ensuring that you make an informed decision that suits
your cooking needs. With our expert insights, finding the best Tefal rice cooker to elevate your cooking experience has never been easier. Before moving into the relevant products from Amazon: Last update on 2025-06-28 at 11:11 / Paid links / #ad / Images from Amazon Product
Advertising API Best Tefal Rice Cookers 01. Tefal RK705851 8-in-1 Multi-Cooker The Tefal RK705851 8-in-1 Multi-Cooker is a versatile kitchen appliance that simplifies meal preparation. With its eight cooking functions, including rice, quick rice, cereal, steam, slow cooking, and more, it offers incredible flexibility. The 10-cup capacity makes it perfect
for large families or gatherings, while the delay timer and keep warm function ensure convenient and efficient use. The non-stick coating and makes
mealtime a breeze. Equipped with a multitude of cooking options and a generous capacity, the Tefal RK705851 Multi-Cooker is a game-changer in the kitchen. Its intuitive interface, easy-to-clean features, and reliable performance make it a valuable addition to any home cook's repertoire. Whether you're preparing a variety of dishes or simply looking
for a convenient way to cook your favorite recipes, this multi-cooker delivers versatility and functionality in one compact and efficient package. Versatile cooking programs Delayed start and keep warm functions It may be difficult to clean due to the
non-removable cooking pot. The plastic exterior may not be as durable as stainless steel. 02. Tefal RK302E15 8-in-1 Multi Cooker With its versatile 8-in-1 functionality, the Tefal RK302E15 Multi Cooker With its versatile 8-in-1 functionality, the Tefal RK302E15 Multi Cooker with its versatile 8-in-1 functionality, the Tefal RK302E15 Multi Cooker With its versatile 8-in-1 functionality, the Tefal RK302E15 Multi Cooker with its versatile 8-in-1 functionality, the Tefal RK302E15 Multi Cooker with its versatile 8-in-1 functionality, the Tefal RK302E15 Multi Cooker with its versatile 8-in-1 functionality, the Tefal RK302E15 Multi Cooker with its versatile 8-in-1 functionality, the Tefal RK302E15 Multi Cooker with its versatile 8-in-1 functionality, the Tefal RK302E15 Multi Cooker with its versatile 8-in-1 functionality, the Tefal RK302E15 Multi Cooker with its versatile 8-in-1 functionality, the Tefal RK302E15 Multi Cooker with its versatile 8-in-1 functionality, the Tefal RK302E15 Multi Cooker with its versatile 8-in-1 functionality, the Tefal RK302E15 Multi Cooker with its versatile 8-in-1 functionality, the Tefal RK302E15 Multi Cooker with its versatile 8-in-1 functionality, the Tefal RK302E15 Multi Cooker with its versatile 8-in-1 functionality with its versatile 8-i
The 10-cup capacity makes it suitable for feeding a family or hosting gatherings, while the non-stick bowl ensures effortless cleaning. The programmable timer and keep warm function add convenience to meal prep, making it a valuable addition to any busy kitchen. Whether you're a beginner cook or a seasoned chef, this multi cooker offers both
convenience and versatility for everyday cooking needs. Versatile cooking functions Large 5-liter capacity Delayed start feature Keep warm function Non-stick coating may wear off over time. 03. Tefal RK9008 Rice and Multi Cooker Sure thing: The Tefal
RK9008 Rice and Multi Cooker is a versatile appliance that boasts a spacious 10-cup capacity, making it perfect for large families or gatherings. With its 12 cooking programs and ability to keep food warm for up to 24 hours, it offers impressive convenience and flexibility. The non-stick inner pot and easy-to-use controls make cooking a breeze, while
the sleek and modern design adds a touch of elegance to any kitchen. This multi cooker delivers delicious and perfectly cooked rice, while also offering the versatility to prepare a variety of other dishes with ease. Its intuitive features and generous capacity make it a valuable addition to any kitchen, providing efficient and reliable cooking results for
various meals and occasions. Versatile cooking functions Large capacity Programmable delay timer Non-stick inner pot Easy to clean Limited cooking presets 04. Tefal RK1568UK Cooltouch Rice Cooker is a
user-friendly essential for busy kitchens. With a 700W power output, it efficiently cooks fluffy rice and steams vegetables simultaneously. Equipped with a 1.8L capacity, it is perfect for households of all sizes. The non-stick bowl and removable components make cleaning a breeze, while the keep-warm function ensures your rice is ready to serve
whenever you are. Overall, this rice cooker offers convenience and consistent results at an affordable price. Cool touch exterior for safe handling Non-stick removable bowl for easy storage Indicator lights for clear visibility Steaming basket for versatile cooking options
Limited capacity for larger families. Some users reported that the cooking functions, including rice, steam, slow cook, and yogurt, catering to a
wide range of culinary needs. The large 5-liter capacity is perfect for preparing meals for the whole family, and the removable non-stick bowl makes cleaning up a breeze. The intuitive control panel and delay start function add convenience to the cooking process, making it an excellent addition to any kitchen. With its multiple cooking options and
generous capacity, the Tefal RK709865 Multi-Cooker streamlines meal preparation and saves time in the kitchen. Its durable construction and delicious meals with minimal effort. Whether you're making a quick weeknight dinner
or experimenting with new recipes, this multi-cooker delivers consistent and impressive results. Versatile 12-in-1 cooking functions Limited temperature control options Non-stick coating may wear off over time How to
Choose the Best Tefal Rice Cookers? "Selecting the perfect Tefal rice cooker for your needs requires a thoughtful approach. Let's explore the key aspects to keep in mind when
making this decision." Capacity Considering the capacity of the cooker determines the amount of rice it can prepare in one go, catering to varying household sizes and meal requirements. Selecting a suitable capacity ensures that you can prepare the right
amount of rice without overloading the cooker, quaranteeing perfectly cooked rice every time. Cooking Options and programs in Tefal Rice Cookers is important for ensuring versatility and ease of use. Different cooking options and programs allow users to prepare a variety of rice dishes and even other
types of food with precision and convenience. Whether it's steaming, slow cooking, or specific rice types, having multiple cooking options and programs in a Tefal Rice Cooker enhances its functionality and meets diverse culinary needs. Ease Of Cleaning Consider the ease of cleaning when choosing a Tefal Rice Cooker to ensure a hassle-free
maintenance experience. Tefal Rice Cookers with removable, non-stick inner pots make cleaning quick and convenient. This feature saves time and helps preserve the longevity of the appliance, making it an important factor to consider when making a
purchase decision. Durability And Build Quality Considering durability and build quality when choosing Tefal rice cookers ensures that the product will stand the test of time and offer reliable performance. A sturdy build can withstand frequent use and potential wear and tear, providing long-term value for the investment. With Tefal's reputation for
quality, prioritizing durability ensures the cooker will consistently deliver perfectly cooked rice, making it a worthwhile addition to any kitchen. Price and Value For Money Considering the price in relation to the features and quality, buyers can ensure they are
getting a good value for their investment. It allows buyers to make an informed decision, ensuring they get a durable, efficient rice cooker without overspending. Taking this factor into account can help in finding a Tefal Rice Cooker without overspending. Taking this factor into account can help in finding a Tefal Rice Cooker without overspending.
Tefal Rice Cooker? When considering a Tefal rice cooker, look for features such as different cooking, a non-stick inner pot for easy cleaning, and a delayed start option for convenience. Additionally, a large capacity and a steaming basket for
versatile cooking options are also desirable features to look for in a Tefal rice cooker. How Does The Tefal Rice Cooker Stands out for its consistent performance and reliability when compared to other brands. Its precise cooking technology and durable
construction ensure evenly cooked rice every time, making it a popular choice among consumers looking for a dependable rice cookers? Tefal offers a range of rice cookers in various sizes and capacities to suit different cooking needs. These include compact models ideal
for individuals or small families, medium-sized cookers suitable for medium-sized families, and larger models to 10 cups for larger cookers, providing options to accommodate various household sizes. Are There Any Specific Cooking
Functions Or Programs That Make Tefal Rice Cookers Stand Out? Tefal rice cookers are known for their versatile cooking functions, including options for steaming vegetables or fish, as well as a keep warm setting. Additionally, Tefal rice cookers often have a
durable non-stick inner pot for easy cleaning and maintenance, making them a popular choice for home cookers offer a variety of safety and Convenience Features That Tefal Rice Cookers offer? Tefal rice cookers offer a variety of safety and convenience Features That Tefal Rice Cookers offer a variety of safety and convenience Features.
inner pot for easy cleaning, and a secure locking lid to prevent accidental spills and burns. Additionally, they come with a steam basket for healthy cooking options and a removable power cord for easy storage and transport. The Bottom Line In light of our reviews and buying guide, it is evident that Tefal rice cookers stand out as a top choice for those
seeking high-quality and efficient rice cooking solutions. With their innovative features, durable build, and user-friendly design, Tefal rice cooking, the best Tefal rice cookers offer a satisfying blend of
performance and convenience, making them a smart investment for any discerning home chef. starstarstarstarstar border
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