

#TECHNOLOGY

A modern way to cook rice

Remember that familiar line that we heard growing up? "Mach-e bhat-e Bangali" — arguably the most correct description of our people's food habit. While it is true that people are leaning towards new and different cuisine these days, the appeal of rice was never questioned for even a second in our country, and it is very likely to stay that way for the foreseeable future.

That being said, things have indeed changed. We have grown accustomed to a certain lifestyle. Modern technology has left its mark in our lives. There was a time when people used to cook rice in a pot with chopped up wood as fuel in a traditional oven dug into the ground. Smokes and ash used to cloud the kitchen. In some places of the country, you might still catch this scene, but everything has become modern, so why not change the way to cook rice?

Introducing VISION Rice Cooker for such a purpose. Imagine this — you've just



returned from a long and exhausting day of work. You'd rather take a soothing shower than stand in the kitchen attending to a pot of rice. If you resort to a rice cooker, you don't have to stand in the kitchen

wondering about that shower.

You can just use the measuring cup to put the rice in the pot, add twice the amount of water and plug it in. The cooker will do its job while you can do yours — whatever that is! Remember how cooking rice in a pot had to be monitored because if you left it on the stove, the rice would get burned? A rice cooker will save you from that. Once the rice has been cooked, the cooker will automatically switch to the warm mode, which will ensure that the rice does not burn, but also kept warm for a long time. Sounds very convenient, doesn't it?

VISION has a collection of rice cookers that come in multiple capacities. From models like the 100 SS Red, which has a capacity of 1 litre to models like VSNRC-40-08 Silver which has a capacity of 3 litres, you will have a number of choices with different designs and colours. VISION

produces these products in their very own factory set in Narsingdi, so all of the cookers are made in Bangladesh.

It's very natural to wonder about the safety of appliances that run on electricity. VISION Rice Cookers feature a three-layer safety system which prevents short circuits. Built-in thermostats ensure protection from overheating and maintains a certain temperature that is a needed for cooking, ensuring uniform heating. You can plug in the cooker and the rice will be done in 15-20 minutes, which is very much desirable when you are in a hurry. Not only does it make life comfortable for you, it does so without too much of a fuss.

You might be wondering how expensive it will be to cook in rice cookers since it runs on electricity. Worry not for these cookers are well configured and will not consume too much electricity, making them budget

friendly in the long run.

The stainless-steel body ensures durability. Some of the models come with a single pot, other models will offer two different pots and a steamer. The honeycomb pots are certainly more durable than the average ones. The non-sticky pots are very handy when it comes to cooking and yes, you can cook curry in the cooker. However, avoid using utensils of stainless steel while cooking in the non-sticky pot to ensure your own safety.

In many ways, VISION Rice Cooker is a great alternative to your old oven.

All of the Rice Cookers feature a warranty of 1 year.

For more information, visit their website: <https://vision.com.bd/>

By Ashif Ahmed Rudro
Photo: VISION



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