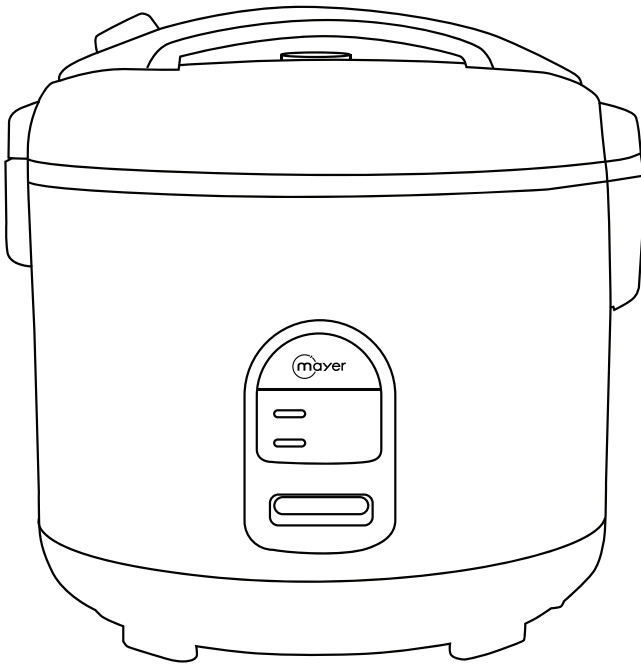




Rice Cooker

MMRC181



RICE COOKER

Please read this instruction manual thoroughly before operating and keep it for future reference

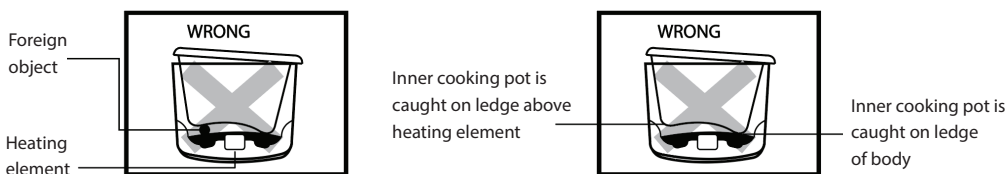
IMPORTANT SAFETY INSTRUCTIONS

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Misuse of appliance may cause potential injury.
- Do not reform or repair or disassemble the appliance, as this may risk of fire, electric shock and injury.
- Keep the appliance away from combustibles. During operation, keep away from curtains, drapes, curtain or in similar articles to avoid the risk of fire.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been dropped or damaged in any manner. If the power cord is damaged, it must be replaced at the Service Centre to avoid a hazard.
- When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury.
- The plug should be fully inserted into the socket to avoid the risk of fire, electric shock, and short circuit.
- Do not unplug the appliance by pulling on the cord.
- Use the accessories from the appliance only, as other accessories not from the appliance may cause fire, electric shock or injury.
- Please turn off and unplug the appliance before cleaning, maintenance or relocation and whenever it is not in use.
- Unwind the power cord fully before use.
- If the power line is too short, use an extension socket for connection. Please do not use poor-quality socket. The power consumption of the appliances must not exceed the maximum load of the extension plug.
- Clean any dust and water on both ends of the power line and the socket of the appliance to avoid the risk of fire, electric shock and short circuit.
- Avoid spillage on the connector.
- Do not immerse appliance, cord or plug in water or other liquid.
- Extreme caution must be used when moving the appliance containing hot liquids.
- Do not use the appliance for food that may cause vent clogging: food in sheets (e.g. laver and Chinese cabbage), food in bands (e.g. kelp), food in pieces (e.g. corn dregs), to avoid accident and damage to the appliance.
- During operation, do not place your hands or face close to the steam vent which may cause burns.
- During operation, do not cover the steam vent with cloth or other articles which may cause accidents and damage to the appliance.

- Do not place anything on top of the appliance.
- Be extremely cautious of steam when opening the lid.
- Please regularly clean the steam valve.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Place the appliance on a flat and heat-resistant surface, and use it in a well-ventilated area.
- Do not expose the rice cooker to water, humid conditions, or heat sources.
- This appliance can only be used with the given inner pot to avoid overheating and anomaly.
- To prevent damage or deformation, do not use the inner cooking pot on a stovetop or burner.
- Do not drop the inner cooking pot to avoid deformation.
- Do not impact the inner cooking pot with hard materials to avoid deformation.
- Before operation, check whether the inner cooking pot and steam valve are in place to avoid accident.
- Before operation, clean any foreign materials outside the inner cooking pot including water droplets and rice to avoid overheating and short circuit.
- Always make sure the outside of the inner cooking pot is dry before use. If the inner cooking pot is wet when placed back into the appliance, it may damage or malfunction.
- The rice should not be left in the keep warm function on for more than 12 hours.
- While inner cooking pot is not placed in the appliance, the power switch will not engage. Do not engage or press by force.

Note:

- If inner cooking pot is not sitting properly on the heating element, the power switch cannot be engaged.

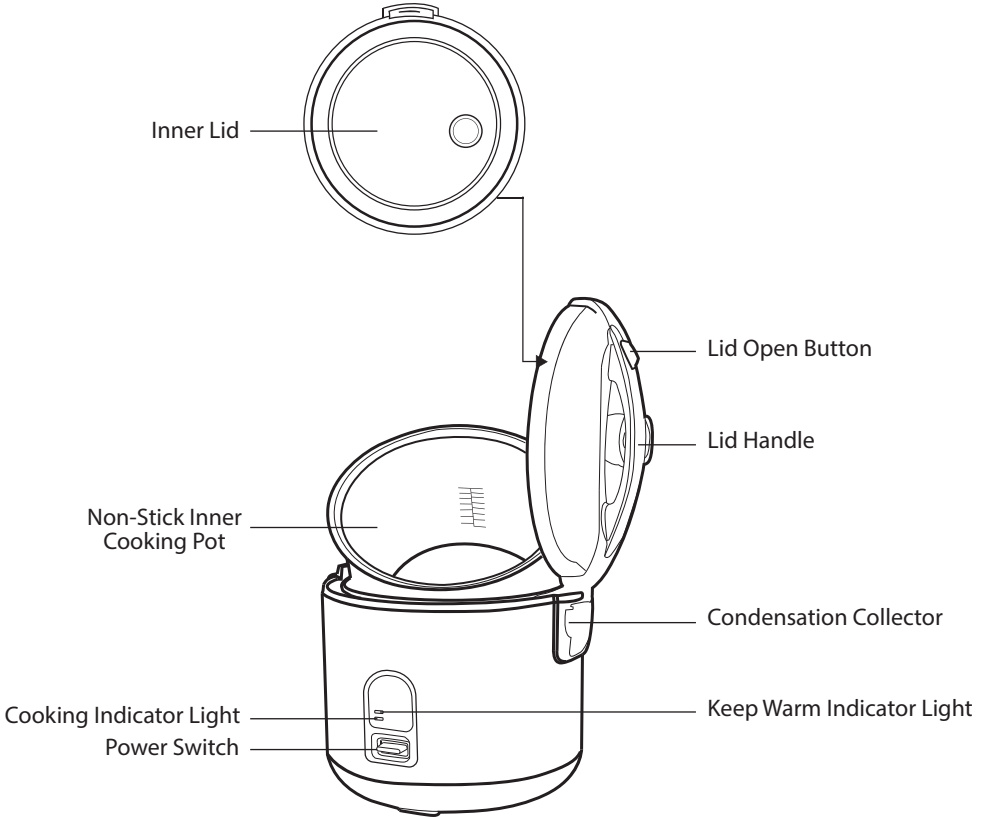


- When appliance is operating or just finished, do not directly touch the inner cooking pot as it may cause burns.
- The heating element surface is subjected to residual heat after use, do not touch.
- When in use, it is normal that the appliance slightly ticks or fizzes. Please do not panic.
- This appliance is intended to be used in household and similar applications such as:
 - Staff kitchen areas in shops, office and other working environments;
 - Farm houses;
 - By clients in hotels, motels and other residential type environments;
 - Bed and breakfast type of environments

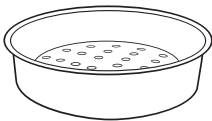
PRODUCT TECHNICAL PARAMETERS

MODEL	RATED VOLTAGE	RATED POWER	GROSS CAPACITY	RICE CAPACITY
MMRC181	220-240V~, 50-60Hz	700W	4L	1.8L (Maximum 10 Cups)

INTRODUCTION OF PARTS



Accessories:



Steam Rack



Measuring Cup

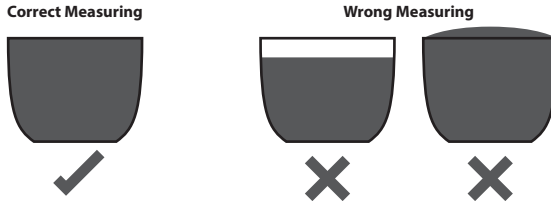


Rice Spatula

CONTROLS AND OPERATIONS

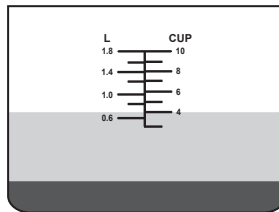
Measuring the rice

Use the measuring cup which comes with the appliance to measure and take the correct amount of rice (when measuring rice, 1 cup = a flat cup, more or less rice will affect the effect of cooking rice). The ratio of raw rice to water is 1:1.



Taking the proportionate amount of water

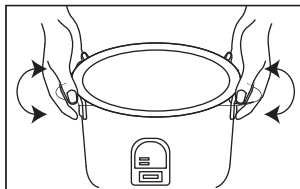
Using the measuring mark provided on the inner cooking pot. For example, if you are cooking 4 cups of rice, put the washed rice into the inner cooking pot first. Then add water to the scale mark of "4" under the label "Cup", which is indicated on the inside of the inner cooking pot. The maximum rice capacity is 10 cups of rice; the minimum rice capacity is 3 cups of rice.



Note: Depending on your personal preferences and the different type of rice use, the amount of water added can be adjusted accordingly.

To cook rice

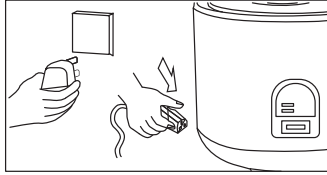
1. Measure the amount of rice needed with the measuring cup provided. Wash the rice in a separate bowl to avoid damage to the inner cooking pot.
2. Put the washed rice into the inner cooking pot and add water. Please refer to "Measuring the rice" and "Taking the proportionate amount of water".
3. Clean and dry the outer surface of the inner cooking pot, place it into the rice cooker.



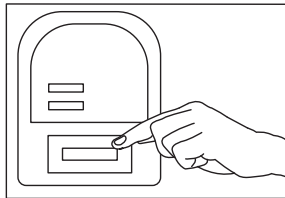
4. Turn the inner cooking pot gently left and right to align the inner cooking pot correctly on top of the heating element.

Note: If inner cooking pot is not placed properly, cooking will be affected.

5. Close the lid until a “click” sound is heard.



6. Plug in the cord set to the appliance inlet. Connect to the electrical outlet and switch on power supply. When powered on, the indicator light for "KEEP WARM" will be illuminated in yellow.



7. Press down the power switch to start cooking. The "COOK" indicator will light up in red.
8. When the rice is cooked, the cooker will automatically switch to the keep warm function and the "KEEP WARM" indicator will light up in yellow. The appliance will stay in keep warm until the power supply is switched off.

Note: For better cooking results, it is recommended that the keep warm function be allowed to continue for about 15 minutes before opening the lid or starting to scoop out the rice.

9. After cooking is completed and keep warm is no longer needed, turn off the main switch and unplug the power cord.

Note:

- The appliance will not function when the inner cooking pot is not placed inside the appliance.
- Keep the base of the inner cooking pot and the heater surface clean and dry at all times. Foreign objects located between inner cooking pot and heater surface will cause the appliance to malfunction.
- Do not force to turn on the appliance. If it is difficult to engage the power switch, check for incorrect placement of the inner cooking pot or if there are foreign objects on the heating plate.
- It is recommended not to use the keep warm function for more than 4 hours. Whilst the appliance will not be damaged, the rice will become discolored and a burnt smell may be detected.

Cooking Information Guide

This table below recommends the amount of water added for different type of rice use.

Note: Keep in mind that these measurements are just a general guideline. Actual cooking time and the amount of water added can be adjusted accordingly, depending on personal preferences and the different types of rice use. There is no guarantee on the best ratio for your rice cooking.

Rice Type	Amount of rice (cups)	Amount of water (cups)	Cooking Time (min)	Amount of cooked rice (using 6 oz. measuring cup provided)
White long grain, converted, jasmine, basmati, texmati, and medium grain rice	1	1 ½	10-15	2
	2	2 ½	15-20	4
	3	3 ½	20-25	6
	4	4 ½	25-30	9
	5	5 ½	30-35	10
	6	6 ½	35-40	12
	7	7 ½	40-45	14
	8	8 ½	45-50	16
	9	9 ½	50-55	18
	10	10 ½	55-60	20
Yellow Rice	1	1	10-15	2
	2	2	16-22	4
	3	3	20-25	6
	4	4	25-32	9
	5	5	30-35	10
	6	6	35-40	12
	7	7	40-45	14
	8	8	45-50	16
	9	9	50-55	18
	10	10	55-60	20
Brown Rice	1	1 ¾	50-60	2
	2	3	45-50	4
	3	4 ¾	60-65	6
	4	5	70-80	9
	5	6 ¾	70-75	12
	6	7	75-80	13
	7	8 ¾	80-85	16
	8	9	85-90	19
	9	10 ¾	90-95	20

To cook porridge

1. The porridge will continue to cook until the main power is switched off.
2. The “KEEP WARM” function will not automatically engage. It can be switched manually by lifting the power switch.
3. The required cooking time of porridge depends on personal preference. Longer cooking time will result in porridge turning softer and less watery.
4. You do not need to open the lid during cooking.

To Steam

1. Pour some water into the inner cooking pot.
2. Put the steam rack with food onto the inner cooking pot.
3. The steaming time will differ based on the quantity and type of food.
4. Steaming time can be extended by adding more water.

CLEANING AND MAINTENANCE

- Disconnect the power supply and allow the appliance to cool down.
- Use soft and gentle damp cloth to clean the outer body.
- Remove the inner cooking pot, clean with dish the inner cooking pot, clean with dish washing detergent or soft cleaning agent. Do not use metal scouring sponge, abrasive material, or corrosive chemical detergent for the cleaning of the appliances. Always use a soft and gentle sponge for cleaning.
- Dry it with a soft cloth.
- Grains of rice and other foreign objects may stick on to the heating element of the appliance. These stains must be polished away using soft damp cloth. By doing so, the clean and dry contact area between the heating element and the bottom of the inner cooking pot will improve the cooking performance.
- Check the condensation collector frequently and pour out any water found inside. Wash under a running tap and replace it on the appliance.
- Wipe inner lid with damp cloth.
- Pull upward the steam valve while slightly turning left and right or push it out from the inner side of the lid. Wash the steam valve regularly and clean it dry before putting it back into the lid.

TROUBLESHOOTING

Problem	Cause of Issue	Solution
Power indicator does not light up, and heating plate is not hot.	Power cord is not properly connected.	Check the power switch/plug/outlet fuse and cord to see if they work well or not.
Power indicator does not light up, but heating plate is hot.	Inner pot is not well connected with heating plate.	Place and rotate the inner pot to connect well to the heating plate.
	The indicator light is damaged.	Please contact the Service Centre for repair.
Power indicator light up, but heating plate is not hot.	Inner pot is not well connected with heating plate.	Place and rotate the inner pot to connect well to the heating plate.
	The indicator light is damaged.	Please contact the Service Centre for repair.
Rice is not cooked or the cooking time is too long.	The heating plate is not working.	Please contact the Service Centre for repair.
	There are stains between the pot and heating plate.	Clean the heating element by using soft damp cloth or contact the Service Centre.
Rice is scotched.	The power switch is not working well.	Please contact the Service Centre for repair.
	Temperature detector fail.	Please contact the Service Centre for repair.
Cannot keep warm automatically.	Temperature detector fail.	Please contact the Service Centre for repair.
Spillage	Steam valve is not installed properly.	Adjust the angle to match the groove on the rice cooker lid to the protruding part of the steam vent, then push it.