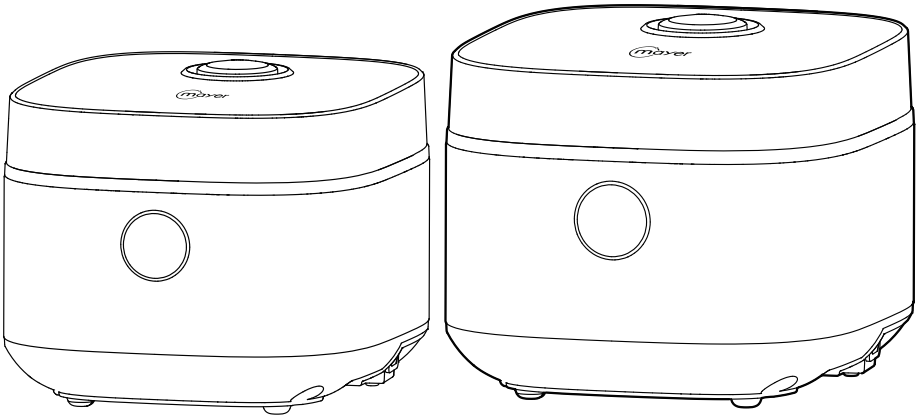
Fuzzy Logic
Rice Cooker
MMRC3010D / MMRC3018D



RICE COOKER

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

Product design, features and specifications are correct at the time of printing and are subject to change without prior notice.

IMPORTANT SAFETY INSTRUCTIONS

WARNING: Failure to follow these safety instructions may result in re, electric shock, burns, or other serious injury. Read all instructions carefully before using the appliance and retain them for future reference.

General use

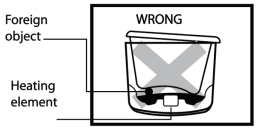
- This appliance is intended for household use only and for the cooking of food as described in this manual. It must not be used for any other purpose.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience 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 they do not play with the appliance. Keep the appliance and its cord out of reach of children.
- Misuse of the appliance may result in injury or damage.
- Place the appliance on a stable, level, and heat-resistant surface, and do not place anything on top of the appliance.
- Do not place the appliance near curtains, paper, or other flammable materials. Ensure adequate ventilation during operation.
- Do not place the appliance on or near a gas hob, electric burner, or inside a heated oven.
- Do not expose the appliance to water, humid conditions, or direct heat sources.

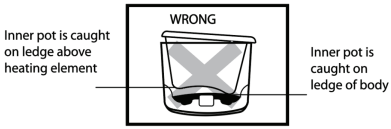
Electrical Safety

- Always ensure that the plug is securely and fully inserted into a properly grounded mains outlet.
- Do not use the appliance if the power cord, plug, or body has been damaged, dropped, or malfunctions in any way. Contact an authorised Service Centre for repair or replacement.
- If the power cord is damaged, it must only be replaced by the manufacturer, its service agent, or a similarly qualified person to avoid a hazard.
- Do not pull on the cord to unplug the appliance; always grip the plug directly.
- Do not insert or remove the plug with wet hands to avoid electric shock.
- Unwind the cord fully before use and keep it away from hot surfaces.
- Do not use poor-quality extension sockets or overload electrical circuits. Ensure the total power consumption does not exceed the maximum load of the extension socket.
- Keep the power plug and socket free from dust, moisture, and food residue to prevent short circuit, overheating, or fire.

Operation Safety

- Only use the supplied inner cooking pot. Do not use any substitute containers, as this may cause malfunction or danger.
- Before placing the inner pot into the cooker, ensure its outer surface is completely dry and free from foreign objects such as grains of rice, food residue, or water droplets, as these may cause overheating or short circuit.
- Do not place food or liquid directly into the cooker without the inner pot.
- Do not use the inner pot on a stovetop, burner, or in another appliance. Avoid dropping or hitting the inner pot against hard surfaces to prevent deformation or damage.
- During operation, do not cover or obstruct the steam vent. Do not place your face or hands near the steam vent, as hot steam may cause burns.
- Use extreme caution when opening the lid, as hot steam will escape. Always tilt the lid away from you.
- Do not touch hot surfaces such as the heating element or the inner pot immediately after use. Use oven gloves or handles where provided.
- The heating element will remain hot after use. Allow the appliance to cool before handling or cleaning.
- Do not leave the appliance unattended while in use.
- Do not place food that may block the steam vent (such as laver, Chinese cabbage leaves, or kelp) directly over the vent, as this may cause accidents or damage.
- It is normal to hear ticking or fizzing sounds during operation; this is not a fault.
- Cooked rice should not be kept on the Keep Warm function for more than 12 hours to avoid spoilage.
- Turn the inner cooking pot gently left and right to align the inner cooking pot correctly on top of the heating element.





Cleaning and Maintenance

- Always turn off and unplug the appliance before cleaning, maintenance, or relocation.
- Do not immerse the main unit, power cord, or plug in water or any other liquid.
- Use only a damp cloth to wipe the exterior of the appliance.
- Never use abrasive cleaners, steel wool, or sharp utensils on the inner pot, as this will damage the non-stick coating.
- Clean the inner lid and steam vent regularly to prevent blockages and maintain performance.
- Allow all parts to dry completely before reassembly or storage.
- Never attempt to disassemble or repair the appliance yourself. For service, contact an authorised Service Centre.

Intended Use

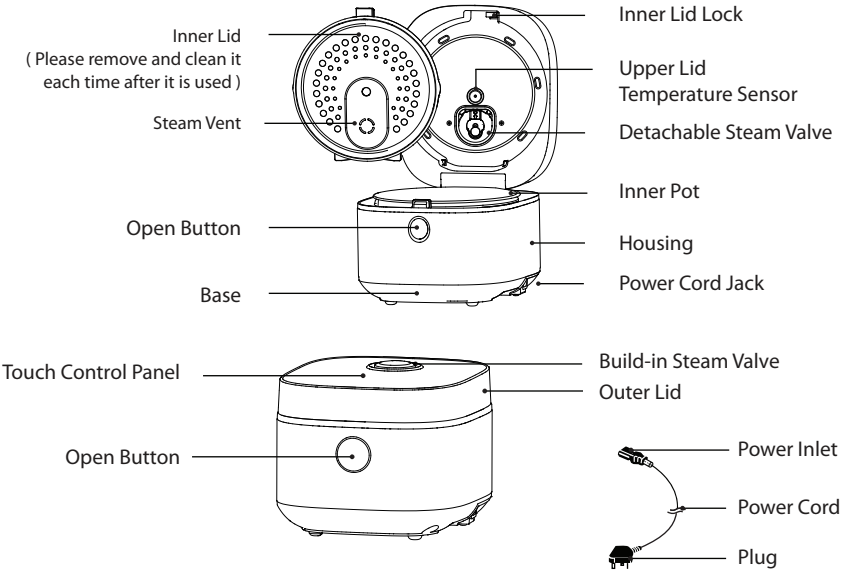
- This appliance is intended to be used in household and similar applications such as:
  - Staff kitchen areas in shops, offices, and other working environments;
  - Farmhouses;
  - By guests in hotels, motels, and other residential-type environments;
  - Bed-and-breakfast-type environments.

PRODUCT TECHNICAL PARAMETERS

MODEL	RATED VOLTAGE	RATED POWER	GROSS CAPACITY	RICE CAPACITY
MMRC3010D	220-240V, 50-60Hz	605W	3L	1.0L
MMRC3018D	220-240V, 50-60Hz	860W	5L	1.8L

* Specifications are subject to change without prior notice.

INTRODUCTION OF PARTS



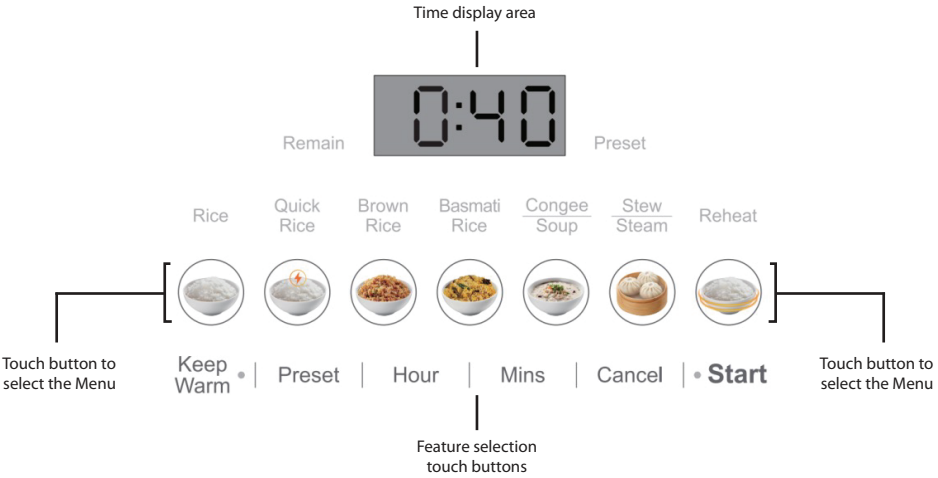
Accessories



Scoop | Soup Spoon | Measuring Cup | Inner Pot | Steamer

*Pictures are for illustration purpose only.

Control Panel



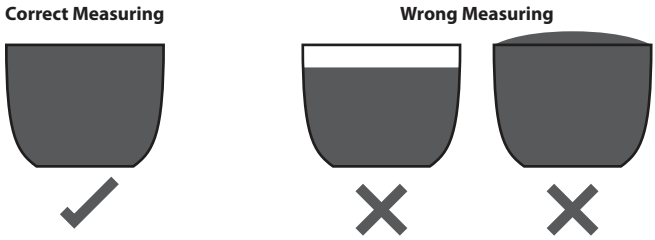
CONTROLS AND OPERATIONS

Before first use

- Dismantle the packaging.
- Take out all the package contents.
- Clean all the food contact components with a soft cloth.

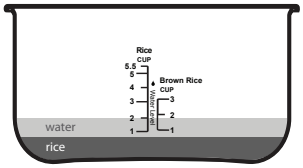
Measuring the rice

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.

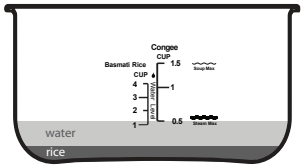


Taking the proportionate amount of water

Using the measuring mark provided on the inner cooking pot. For example, if you are cooking 2 cups of white rice, put the washed rice into the inner cooking pot first. Then add water to the scale mark of "2" under the label "White Rice", which is indicated on the inside of the inner cooking pot. Similarly, if you are cooking 0.5 cup of rice for porridge, put the washed rice into the inner pot first. Then add water to the scale mark of 0.5 under the label "Porridge".



White Rice



Porridge / Congee

Note:

- Measure and rinse the required amount of rice in a separate container with Measuring Cup provided.
- Wipe off the water on the outside of the inner pot, place it into the rice cooker, ensuring proper alignment with the heating element.
- Water volume can be adjusted according to personal preference and the type of rice cooker.

The maximum and minimum number of cups of rice (using measuring cup provided) as follows:

MMRC3010D (1L)

Menu	Water Level	Minimum (Do not cook less than this ratio)	Maximum (Do not cook more than this ratio)
Rice	Rice	1 Cup	5.5 Cups
Quick Rice	Rice	1 Cup	5.5 Cups
Brown Rice	Brown Rice	1 Cup	3 Cups
Basmati Rice	Basmati Rice	1 Cup	4 Cups
Congee	Congee	0.5 Cup	1.5 Cups
Soup	Soup Max	N/A	Soup Max
Stew	N/A	N/A	N/A
Steam	Steam Max	N/A	Steam Max Line
Reheat	N/A	N/A	N/A

MMRC3018D (1.8L)

Menu	Water Level	Minimum (Do not cook less than this ratio)	Maximum (Do not cook more than this ratio)
Rice	Rice	2 Cups	10 Cups
Quick Rice	Rice	2 Cups	10 Cups
Brown Rice	Brown Rice	2 Cups	6 Cups
Basmati Rice	Basmati Rice	2 Cups	8 Cups
Congee	Congee	0.5 Cup	2.5 Cups
Soup	Soup Max	N/A	Soup Max Line
Stew	N/A	N/A	N/A
Steam	Steam Min	Steam Min Line	N/A
Reheat	N/A	N/A	N/A

Note:

- Refer to respective scale marks indicated in the inner cooking pot for amount of rice and water when cooking the different type of rice use.
- Depending on your personal preferences and the different types of rice use, the amount of water added can be adjusted accordingly.

Cooking Information Guide

MMRC3010D (1L)

Menu	Default Cooking Time	Approx. Cooking Time	Time Adjustment	Preset Time
Rice	N/A	38 - 55 Mins	N/A	3 - 24 Hours
Quick Rice	N/A	28 - 45 Mins	N/A	N/A
Brown Rice	N/A	65 - 85 Mins	N/A	3 - 24 Hours
Basmati Rice	N/A	40 - 55 Mins	N/A	3 - 24 Hours
Congee	120 Mins	60 - 240 Mins	60 - 240 Mins	3 - 24 Hours
Soup	120 Mins	60 - 240 Mins	60 - 240 Mins	3 - 24 Hours
Stew	120 Mins	60 - 240 Mins	60 - 240 Mins	3 - 24 Hours
Steam	30 Mins	5 - 60 Mins	5 - 60 Mins	3 - 24 Hours
Reheat	25 Mins	25 Mins	N/A	N/A

MMRC3018D (1.8L)

Menu	Default Cooking Time	Approx. Cooking Time	Time Adjustment	Preset Time
Rice	N/A	37 - 60 Mins	N/A	3 - 24 Hours
Quick Rice	N/A	28 - 50 Mins	N/A	N/A
Brown Rice	N/A	70 - 90 Mins	N/A	3 - 24 Hours
Basmati Rice	N/A	40 - 60 Mins	N/A	3 - 24 Hours
Congee	120 Mins	60 - 240 Mins	60 - 240 Mins	3 - 24 Hours
Soup	120 Mins	60 - 240 Mins	60 - 240 Mins	3 - 24 Hours
Stew	120 Mins	60 - 240 Mins	60 - 240 Mins	3 - 24 Hours
Steam	30 Mins	5 - 60 Mins	5 - 60 Mins	3 - 24 Hours
Reheat	25 Mins	25 Mins	N/A	N/A

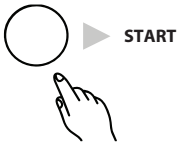
Note:

- Actual cooking time will differ from the default time listed in above table for the difference in the rice amount and water amount, room temperature, water temperature and rice type, etc.
- 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.
- The cooking time may vary depending on the amount of food is cooked. If a smaller amount of food is being cooked, the cooking time may end earlier than the set time.
- The time indicator for the "Steam" cooking function will begin counting down from the default cooking time of 30 minutes once the water has boiled. The cooking time of Steam functions can be adjusted at your preference.

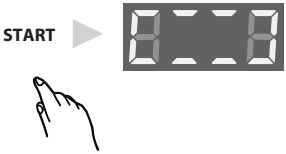
How To Use

Menu: Rice/ Quick Rice/ Brown Rice/ Basmati Rice

1. Rinse the rice and add water according to the level mark for rice on the inner pot.
2. Press the menu button to select a Cooking Menu.
   - The default mode is Rice menu, you can directly press the Start button to start the Rice menu.
   - You can press the button to select the menu of the Rice, Quick Rice, Brown Rice, Basmati Rice, Congee/ Soup, Stew/ Steam, Reheat. The indicator light for the selected menu will remain on.



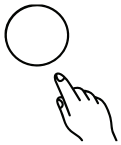
3. Press the Start button to start cooking.
   - After the Start button is pressed, the cooking will start after the buzzer emits a "beep" sound and a scrolling marquee light or cooking time will be displayed.
   - During the cooking process, if you want to stop it, press the Cancel button for about 1 second to exit the cooking process and enter the standby mode.



4. When the cooking is finished
   - The buzzer will beep and then enter into Keep Warm mode. The Keep Warm indicator lights up constantly and the keeping-warm time will be displayed in remain section.
5. After the cooking is finished, you can long press the Cancel button for about 1 second to enter standby mode and then unplug the power cord.

Preset Function

1. Press menu button to select this menu which will be preset for a delay start function.
   - For example, press the Rice button to select this button for a delay start function.
   - Note: Some functions cannot be delay started, please refer to "Cooking Information Guide".



2. Press the Preset button to start the setting.
   - Press the Preset button, the preset light is on and the start light keeps flashing.
   - Press the Preset button directly in standby mode is to select the default Rice menu.

PRESET



3. Now you can press the Hour and Min buttons to adjust the timer.
   - The displayed time is the set time by default.
   - Press and hold the Hour or Min button to increase the time quickly. The longest preset time is 24 hours.

HOUR **MIN**



4. After presetting, press the Start button to start the delay start cooking process.
   - Preset time is the cooking completion time. When the preset time is less than or equal to the cooking time, cooking begins immediately.
   - When Preset menu start, the preset light, start light and corresponding menu light will remain lit.
   - For the long-timed cooking, please pay attention to the shelf lives of the ingredients for cooking.
   - When needing to cancel, you can long press the Cancel button for about 1 second to exit the preset function.

START



Note:

1. The preset timer should be set after selecting the cooking function. If want to set the preset timer after re-select the cooking function, you need to press Stop button to set the preset timer again.
2. The preset timer that is set may vary depending on the amount of food is cooked. If a smaller amount of food is being cooked, the cooking time may end earlier than the set time.
3. The preset timer cannot be set during the cooking process.
4. The setting time of the preset timer cannot be set shorter than the default cooking time (refer to "Cooking Information Guide"). The cooking process will start immediately if the preset time is shorter than the default cooking time.
5. It is recommended not to set the preset timer for more than 6 - 8 hours for better cooking performance, whilst the preset timer function is adjustable up to 24 hours. If the ingredients are left for a long time, they will be easily spoiled. The Preset function is related to the ambient temperature, if the temperature is low, the time can be extended.

Menu: Congee/Soup

1. Press the Congee/ Soup button once to select the Congee and Soup menu.
2. Press the Hour or Min button to adjust the time. The default cooking time is 2 hours.
3. Press the Start button to start cooking.
4. If need to preset, please press the Preset button and press the Hour or Min button to adjust the preset time.
5. Press the Start button to start the preset cooking process.

Menu: Stew/ Steam

1. Press the Stew/ Steam button once to select the Stew menu, press twice consecutively to choose Steam menu.
   Note: When Steam is cooking, the icon will keep flashing.
2. Press the Hour or Min button to adjust the time.
3. Press the Start button to start cooking.
4. If need to preset, please press the Preset button and press the Hour or Min button to adjust the preset time.
5. Press the Start button to start the preset cooking process.

Note: The cooking time setting are same for the Congee/ Soup and Stew/ Steam.

CLEANING AND MAINTENANCE

- Ensure that the appliance is thoroughly cooled down before cleaning the appliance.
- Do not immerse the appliance in water. Only the accessories and detachable parts (i.e. inner pot, inner lid, steam valve) can be washed in water.
- The appliance can be wiped with a soft and damp gentle cloth.

Inner Pot

1. Wash the inner pot with a soft sponge water and detergent.
2. Once it is thoroughly dried, put it back into the rice cooker.

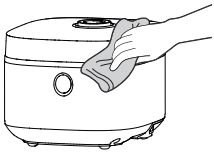
Note:

- Do not use any metal or abrasive sponge as this will cause scratches and damage the appliance.
- Always use a soft and gentle non-abrasive sponge to prevent damage on the appliance.
- If there are tough stains or food stuck in the inner pot, soak the inner pot with detergent and water for a couple of minutes before washing.

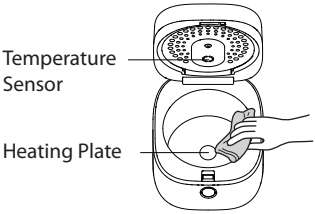


Rice Cooker Body

1. Use a damp cloth to clean the outside surface of the rice cooker body.



2. Remove any water, rice grains, or foreign substances that are found on the temperature sensor and heating plate.

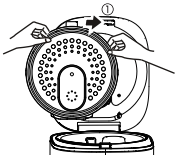


3. Once dry, put back the inner pot into the appliance and you may keep the appliance.

Note: If appliance is not use for a long period of time, you may keep it in a cool and dry place.

Detachable Inner Lid

1. Remove the inner lid by pushing the inner lid buckle to the right until the inner lid is detached.

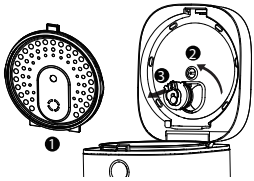


2. Rinse the detachable inner lid with mild detergent and water.
3. Dry it thoroughly before reattaching it to the appliance.
4. To reinstall, align the inner lid catch at the outer lid's bottom part, then push it towards the inner lid lock position. A "click" sound, will indicate that the inner lid is securely in place.

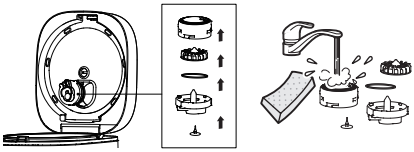


Detachable Steam valve

1. Remove the removable steam valve from the inner lid.
2. Push the inner lid lock to the right until the inner lid is detached.
3. Hold the removable steam valve and turn it anticlockwise.
4. Then pull the removable steam valve out.



5. Dismantle the detachable steam valve component to clean.
6. After disassembling the detachable steam valve in sequence, rinse the components with clean water. It is recommended to always clean the detachable steam valve components each time after the product is used.
7. Please clean them with something soft such as a sponge, etc., then dry thoroughly before assembling.



TROUBLESHOOTING

Problem	Cause of Issue	Solution
LED display 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 board is damaged.	Please contact the Service Centre for repair.
	Circuit board is disconnected.	
	Main board is damaged.	
LED display does not light up, but heating plate is hot.	Main board is damaged.	Please contact the Service Centre for repair.
LED display light up, but heating plate is not hot.	Heating element is damaged.	Please contact the Service Centre for repair.
	The board connection is disconnected.	
	Power board is damaged.	
Rice is uncooked or the cooking time is too long.	The inner pot is not placed properly and slanted to one side.	Turn the inner pot gently left and right to align the inner cooking pot correctly on top of the heating element.
	There are stains between the inner pot and heating plate.	Clean the heating plate by using soft damp cloth.
	The ratio of rice to water is inappropriate.	Adjust the ratio of rice to water.
	The heating plate is not working.	Please contact the Service Centre for repair.
	The inner pot deformation.	
	Main board is damaged.	
	Main thermostat abnormal.	
Rice is scorched or cannot keep warm automatically.	Main board is damaged.	Please contact the Service Centre for repair.
	Main thermostat abnormal.	

Problem	Cause of Issue	Solution
A large amount of porridge overflow.	There is too much water added into the inner pot.	Adjust the amount of water added into the ingredients based on the scale of water level within the inner pot.
	Lid is not closed tightly.	Close the lid tightly.
	The function used may be wrong.	Make sure the function selected is correct.
	Foreign object in the steam vent.	Clean the inner cap and steam vent.
	The upper cover thermostat is abnormal.	Please contact the Service Centre for repair.
	Main board is damaged.	
Cooking rice, porridge does not boil for a long time.	The upper cover thermostat is abnormal.	Please contact the Service Centre for repair.
	Main board is damaged.	
Display F1	Short circuit for the bottom temperature sensor.	After the fault is eliminated, the product will automatically enter the standby mode.
Display F2	Open circuit for the bottom temperature sensor.	
Display F3	Short circuit for the top temperature sensor.	
Display F4	Open circuit for the top temperature sensor.	



Disposal

The product must not be disposed of via normal household waste after its service life, but must be taken to a collection station for recycling of electrical and electronic devices. The symbol on the product, the operating instructions or the packaging indicates such disposal procedures. The materials recyclable in accordance with their respective symbol. By means of re-use, material recycling or any other form of recycling old appliances, you are making an important contribution to the protection of our environment.



Keep the original packaging in a safe place so that you may use it in the event that transportation or shipping of the product becomes necessary.

Warranty & Customer Service

SCAN FOR

e-Warranty

e-Warranty Registration at www.mayer.sg

MAYER MARKETING PTE LTD

Customer Service Hotline: 6542-8383 (Mon - Fri 9:00am to 5:00 pm)

Service Centre Operating Hours:

Mon - Fri: 9:00am to 5:00pm

Sat: 9:00am to 12:00pm

Closed on Sunday & Public Holidays

71 Ubi Crescent, #06-02, Excalibur Centre, Singapore 408571.

For more information on warranty policy, please visit:
https://mayer.sg/pages/warranty-return-and-exchange-policy