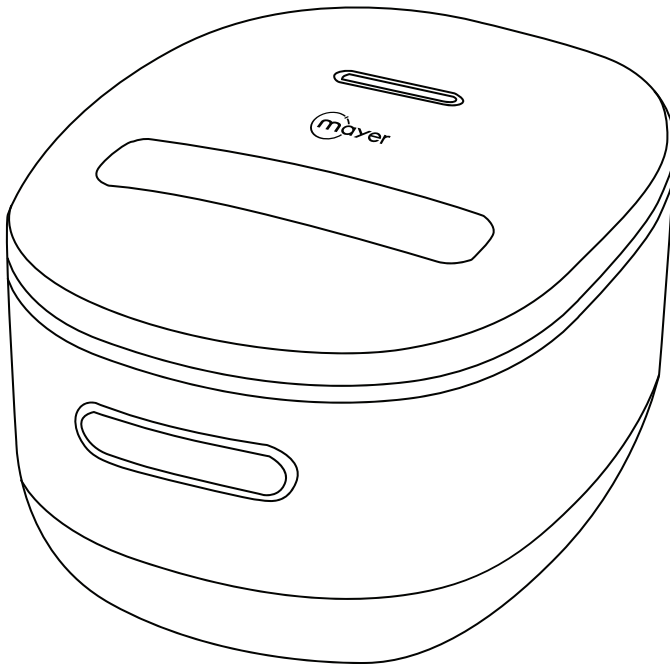




Induction Heating Rice Cooker MMRC4080IH



RICE COOKER

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

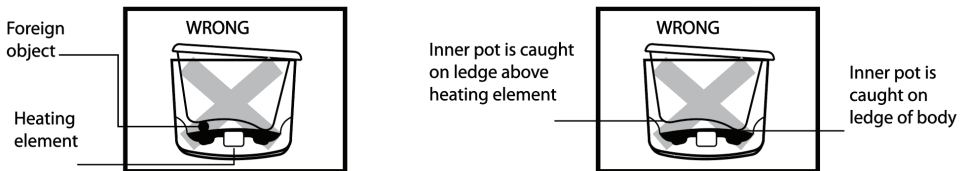
IMPORTANT SAFETY INSTRUCTIONS

- 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 by 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 oil or 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 valve which may cause burns.
- During operation, do not cover the steam valve 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 cooking bowl 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 cooking bowl is dry before use. If the 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 pot is not placed in rice cooker, the switch will not engage. Do not engage or press by force.

Note:

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

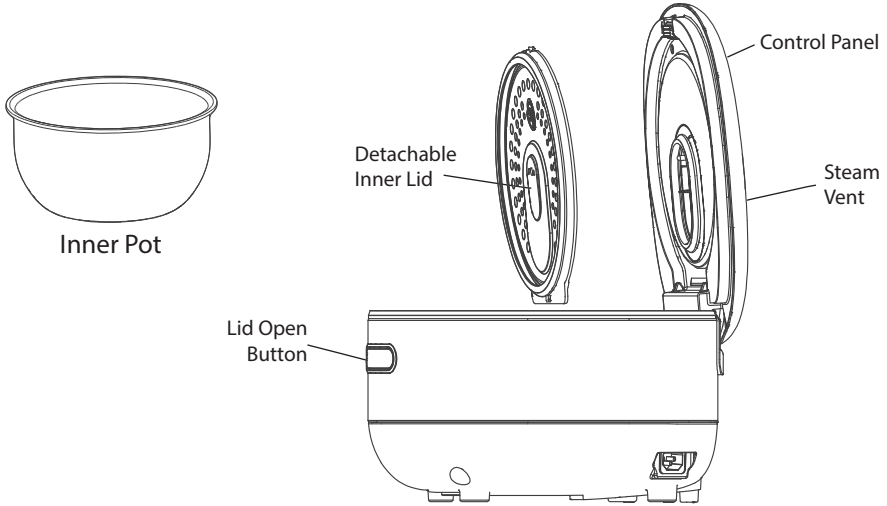


- When appliance is operating or just finished, do not directly touch the inner cooking pot as it may cause burns.
- The heating element surface is subjected to residual heat after use, do not touch.
- When in use, it is normal that the appliance slightly ticks or fizzes. Please do not panic.
- The appliance is for household use only.
- Please do not cook again immediately after cooking. You shall wait for more than 15 minutes after stopping so that the heating plate (coil plate) can cool down.

PRODUCT TECHNICAL PARAMETERS

MODEL	RATED VOLTAGE	RATED POWER	GROSS CAPACITY	RICE CAPACITY
MMRC4080IH	220-240V~, 50/60Hz	1300W	4L	1.5L (Maximum 8 Cups)

INTRODUCTION OF PARTS



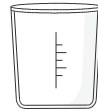
Accessories:



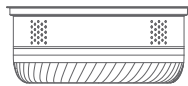
Rice Spatula



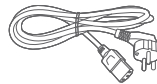
Soup Ladle



Measuring Cup

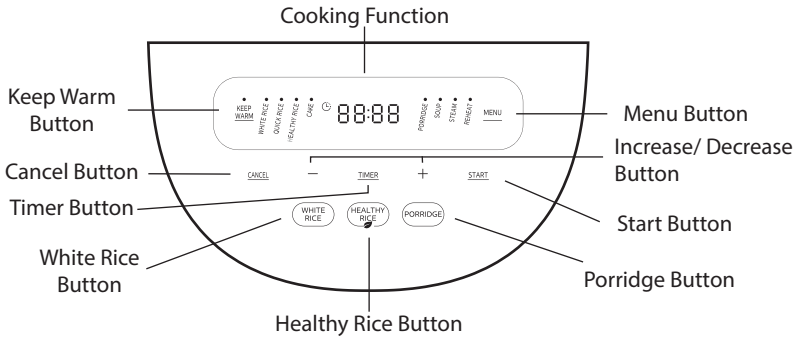


De-sugar
Steam Rack



Power Cord

Control Panel



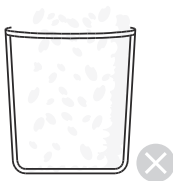
CONTROLS AND OPERATIONS

Before first use

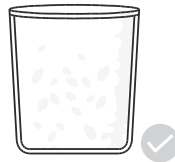
- Dismantle the packaging.
- Take out all the package contents.
- Clean all the food contact components with a soft cloth.

Measuring the rice

Use the measuring cup which comes with the rice cooker 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.

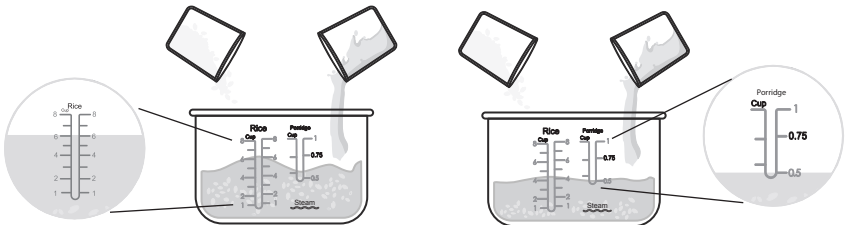


The wrong rice measuring method



The correct rice measuring method

Taking the proportionate amount of water



Using the measuring mark provided on the inner cooking pot. For example, if you are cooking 6 cups of white rice, put the washed rice into the inner cooking pot first. Then add water to the scale mark of “6” under the label “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”. For steaming food, add water to the scale mark of “Steam”.

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

Rice Types	Max.	Min.
White Rice	8 Cups	1 Cup
Porridge	1 Cups	0.5 Cup
Healthy Rice (using de-sugar steam rack)	4 Cups	2 Cups

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

Cooking Function	Default Cooking Timing	Adjustable Cooking Time	Preset Time
Keep Warm	-	-	-
White Rice	30 mins	-	1 - 24 hours
Quick Rice	25 mins	-	1 - 24 hours
Healthy Rice	40 mins	-	1 - 24 hours
Cake	50 mins	-	-
Porridge	1 hour	-	1 - 24 hours
Soup	2 hours	1.30 - 4 hours	1 - 24 hours
Steam	30 mins	1min - 1 hours	1.30 - 24 hours
Reheat	25 mins	-	-

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.
- 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.

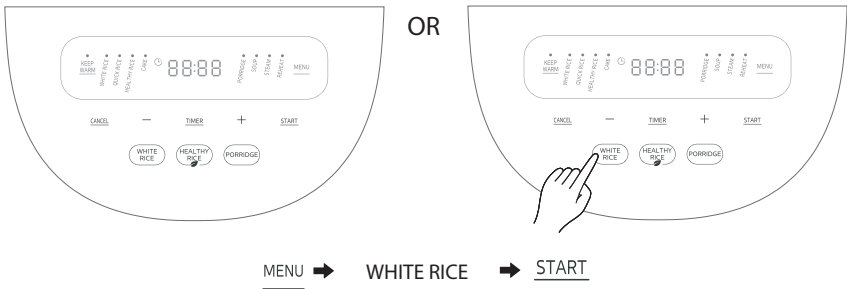
Preset Functions

White Rice/ Porridge

1. 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”.
2. Clean and dry the outer surface of the inner cooking pot, place it into the rice cooker.
3. 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.
4. Close the lid and plug into the power socket.
5. There are two ways to select the White Rice/ Porridge function.

Option 1: Press the “MENU” button to select cooking function “WHITE RICE/ PORRIDGE”, the selected cooking function indicator light will be on.

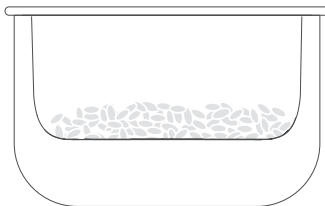
Option 2: Press the shortcut key “WHITE RICE/ PORRIDGE”, the selected cooking function indicator light will be on.



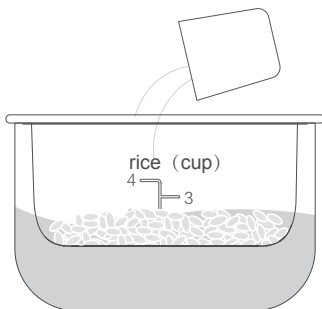
6. Click the “START” button to start cooking. The time indicator will start to countdown.
7. After cooking is completed, the appliance will automatically switch to keep warm.
8. The food will be kept warm, with the “KEEP WARM” indicator light on and the screen will display the accumulated timing. If keep warm is not necessary, then press the “CANCEL” button to cancel.

Healthy Rice

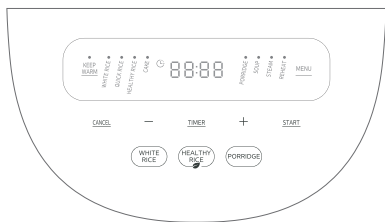
1. Spread the cleaned rice on the bottom of the de-sugar steam rack and put it into the inner pot.



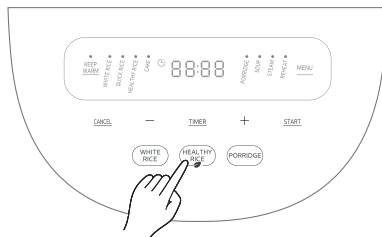
2. Add water to the corresponding water level of the de-sugar steam rack according to the amount of rice.



3. Close the lid and plug into the power socket.
4. There are two ways to select the Healthy Rice function.
 Option 1: Press the "MENU" button to select cooking function "HEALTHY RICE", the selected cooking function indicator light will be on.
 Option 2: Press the shortcut key "HEALTHY RICE", the selected cooking function indicator light will be on.



OR



MENU → HEALTHY RICE → START

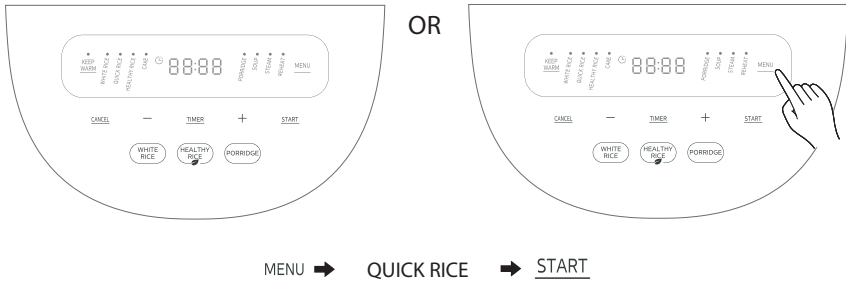
5. Click the "START" button to start cooking. The time indicator will start to countdown.
6. After cooking is completed, the appliance will automatically switch to keep warm.
7. The food will be kept warm, with the "KEEP WARM" indicator light on and the screen will display the accumulated timing. If keep warm is not necessary, then press the "CANCEL" button to cancel.

Note:

- When using the "HEALTHY RICE" function, please do not exceed the corresponding water level of de-sugar steam rack.
- There are some holes on the de-sugar steam rack, and beneath it is starch water. If the bottom of the rice is wet, it is normal, and you can eat it with confidence.
- When cooking "HEALTHY RICE", do not select other functions, otherwise abnormal phenomena will occur.

Quick Rice

1. 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”.
2. Clean and dry the outer surface of the inner cooking pot, place it into the rice cooker.
3. Close the lid and plug into the power socket.
4. Press the “MENU” button to select cooking function “QUICK RICE”; the selected cooking function indicator light will be on.
5. Click the “START” button to start cooking. The time indicator will start to countdown.



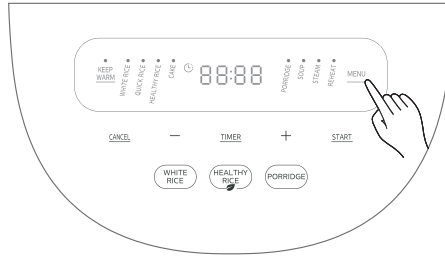
6. After cooking is completed, the appliance will automatically switch to keep warm.

Cake

1. Material Preparation

Amount	Sugar	Self-raising powder	Egg	Plant Oil
Small amount	100g	120g	3	30g
Large amount	180g	200g	5	50g

2. Add sugar, eggs, whisk with mixer until frothy. Then add self-raising flour, stir well with a wooden spoon, add melted butter and mix quickly. Put the mixture into the inner pot before the foam disappears.
3. Clean and dry the outer surface of the inner cooking pot, place it into the rice cooker.
4. Close the lid and plug into the power socket.
5. Press the “MENU” button to select cooking function “CAKE”; the selected cooking function indicator light will be on.
6. Click the “START” button to start cooking. The time indicator will start to countdown.

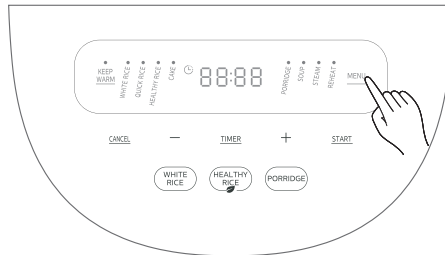


MENU → CAKE → START

7. After cooking is completed, the appliance will automatically switch to keep warm.

Soup

1. Prepare soup ingredients, wash all ingredients and cut them into small pieces, then put them into the inner pot, and add water no more than maximum water line (scale mark of "8" under the label "Rice").
2. Clean and dry the outer surface of the inner cooking pot, place it into the rice cooker.
3. Close the lid and plug into the power socket.
4. Press the "MENU" button to select cooking function "SOUP"; the selected cooking function indicator light will be on.
5. The default time is 2 hours. The cooking time can be adjusted according to the ingredients of the soup by pressing the "-" or "+".
6. Click the "START" button to start cooking. The time indicator will start to countdown.

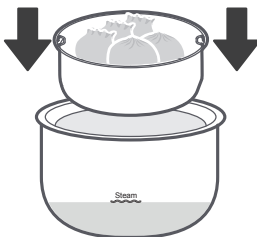


MENU → SOUP → or → START

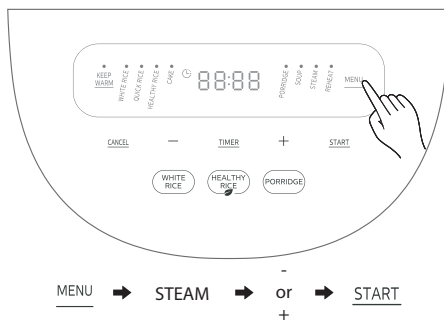
7. After cooking is completed, the appliance will automatically switch to keep warm.

Steam

1. Add water to the "STEAM" scale mark, and put the food on the steam rack, then put the steam rack into the inner pot.



2. Clean and dry the outer surface of the inner cooking pot, place it into the rice cooker.
3. Close the lid and plug into the power socket.
4. Press the "MENU" button to select cooking function "STEAM", the selected cooking function indicator light will be on.
5. The default time is 30 minutes. The cooking time can be adjusted according to the ingredients by pressing the "-" or "+".
6. Click the "START" button to start cooking. Once the water is boiled, the time indicator will start to countdown from the desired cooking time.



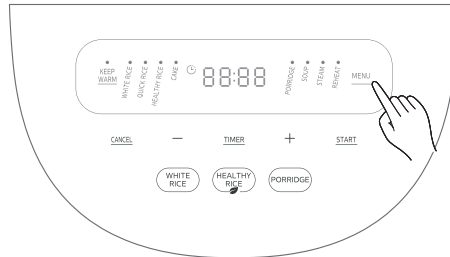
7. After cooking is completed, the appliance will automatically switch to keep warm.

Note:

- The default steam time is 30 minutes, and the time indicator will start to countdown from the desired cooking time once the water is boiled.
- For easily steamed food, you can take it out in advance after cooking for an appropriate time according to personal tastes. For food that is difficult to steam, it is recommended to add water and steam it again.

Reheat

1. Loosen the rice, spread 50 – 180g water on the surface of rice.
2. Clean and dry the outer surface of the inner cooking pot, place it into the rice cooker.
3. Close the lid and plug into the power socket.
4. Press the “MENU” button to select cooking function “REHEAT”, the selected cooking function indicator light will be on.
5. Click the “START” button to start cooking. The time indicator will start to countdown.



MENU → REHEAT → START

6. After cooking is completed, the appliance will automatically switch to keep warm.

Note:

- After switching to keep warm automatically, please loosen the rice within 25 minutes for better cooking results.
- It is recommended that the maximum amount of rice does not exceed the scale mark of “4” under the label “Rice” when using this function.

Keep Warm

- Press the "KEEP WARM" button. The indicator light will be on and starts operating.



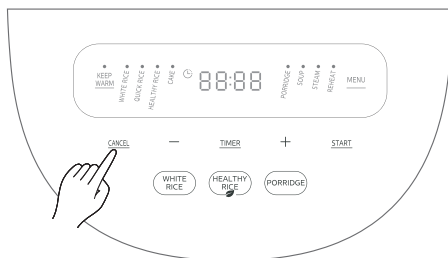
- During the keep warm processes, it can be cancelled by pressing the “CANCEL” button.

Note:

- When the cooking time finishes, the appliance automatically turns to keep warm mode for up to 24 hours.
- It is recommended not to use the keep warm function for more than 5 hours for better cooking performance, whilst the keep warm function is adjustable up to 24 hours.

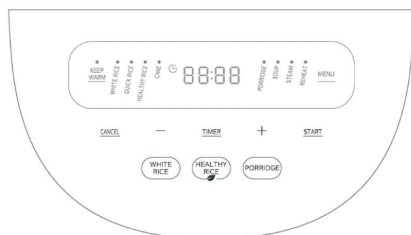
Cancel

- Press "CANCEL" button to cancel the selected function during operation.



Preset Timer

1. Preset timer is used to delay your cooking time. The time that is set on the preset timer is based on when you would want the cooking time to end. For example, if you want the food to cook finished in 8 hours, you may set the preset timer as "8:00".
2. Press "MENU" button to select cooking function.
3. Press the "TIMER" button, the clock indicator light will light up, then press the "-" or "+" button again to adjust the time.
4. Click the "START" button to start cooking. The time indicator will start to countdown.



TIMER → - or → 08:00 → START
+

Note:

- The preset timer ranges between 1 - 24 hours. Short press to adjust minutes, long press to adjust hours.
- The preset timer should be set after selecting the cooking function. If you want to set the preset timer after re-selecting the cooking function, you need to press "CANCEL" to set the preset timer again.
- The preset timer cannot be set if you select the shortcut button to start, e.g. WHITE RICE, HEALTHY RICE, or PORRIDGE.
- The preset time that is set may vary depending on the amount of food being cooked. If a smaller amount of food is being cooked, the cooking time may end earlier than the set time.
- The preset time cannot be set during the cooking process.

- The setting time of the preset timer cannot be set shorter than the default cooking time (refer to “Cooking function reference”).
- It is recommended not to set the preset timer for more than 12 hours for better cooking performance, whilst the preset timer function is adjustable up to 24 hours.

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 cap) 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:

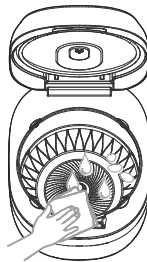
- Do not use any metal or abrasive sponge as this will cause scratches and damage the appliance.
- Always use a soft and gentle non-abrasive sponge to prevent damage on the appliance.
- If there are tough stains or food stuck in the inner pot, soak the inner pot with detergent and water for a couple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



Rice Cooker Body

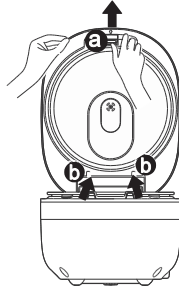
1. Remove any water, rice grains, or foreign substances that are found on the heating plate.
2. Use a damp cloth to clean the heating plate and the outside surface of the rice cooker body.
3. Once dry, put back the inner pot into the appliance and you may keep the appliance. ring a "click" sound then the installation is complete.

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



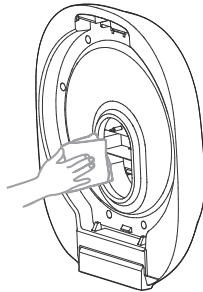
Disassemble the lid plate for cleaning

- Push up the cover buckle at place a and remove the cover.
- Rinse the cover with water and wipe.
- Align the top lid slot b to insert the lid board, press the lid board near the button a, and when hearing a “click” sound then the installation is complete.



Steam valve cleaning

Clean the inside of the steam valve with a clean soft cloth.



TROUBLESHOOT

Problem	Cause of Issue	Solution
Too soft, too hard, too thick, too thin, not cooked, burnt rice, rice soup overflowing and insufficient boiling	<ul style="list-style-type: none"> • Not add water according to the water level line • Wrong selection of the function • There is foreign matter on coil plate • No proper installation of the steam valve • Deformation of inner pot 	<ul style="list-style-type: none"> • Add water according to the water level line • Select the corresponding function • Remove foreign matters on the heating plate (coil plate) and cook again • Steam valve is installed in place • Contact customer replace the inner pot
Peculiar smell, discolouration and dry during heat preservation	<ul style="list-style-type: none"> • The sealing ring and the edge of the inner pot are mixed with foreign matters • Product air leakage • Warm preservation timer set too long 	<ul style="list-style-type: none"> • Remove the foreign matters • Contact customer service center to replace the sealing ring • It is recommended that the heat preservation shall be within 5 hours
Abnormal noise in the working process	<ul style="list-style-type: none"> • Water on the inner pot has not been dried • On and off sound in the operation 	<ul style="list-style-type: none"> • Dry the water on the inner pot before using • Normal
Abnormal code is always on	E1: Open circuit of bottom sensor. E2: Short circuit of bottom sensor. E3: IGBT sensor open circuit. E4: IGBT sensor short circuit. E5: Open circuit of upper housing sensor. E6: Short circuit of upper housing Sensor. EU: Communication receiving. C6: Stepper motor is damaged. C7: Electromagnet is damaged.	Please contact the Service Centre for repair.
	C2: IGBT overheating protection.	Check whether the air inlet and outlet are blocked and whether the fan rotates smoothly. Power on after debugging. If there is still a fault, please contact the Service Centre for repair.

Problem	Cause of Issue	Solution
Abnormal code is always on	C4: No pot protection.	Check to ensure that the inner pot is placed and power on. If there is still a fault, please contact the Service Centre for repair.
Abnormal code flicking	EU: Communication sending failure	Pull out and re-connect the power cord, if the display still shows the same message, please send the cooker to your local after-sales service center for maintenance.