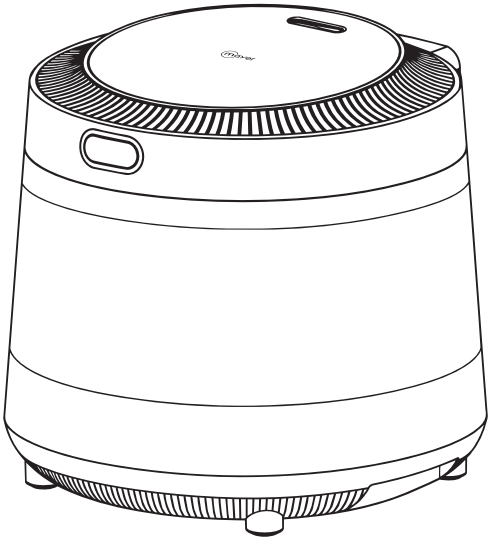
Fuzzy Logic Low Sugar Glass Rice Cooker

MMRCG510D



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

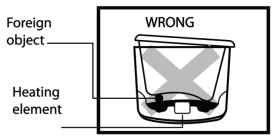
- This appliance is intended for household use only and for the cooking of food as described in this manual. It must not be used for any other purpose.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience 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.

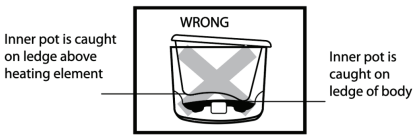
Electrical Safety

- 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 glass inner pot. Do not use substitute containers, as this may cause malfunction or danger.
- Before placing the glass inner pot into the rice cooker, ensure that its outer surface is completely dry and free from rice grains, food residue, water droplets or other foreign objects.
- Do not place food or liquid directly into the rice cooker without the glass inner pot.
- Do not use the glass inner pot on a stovetop, gas burner, electric burner or in another appliance.
- Handle the glass inner pot with care. Do not drop, knock or strike it against hard surfaces, as this may cause cracks, chips or breakage.
- Do not use the glass inner pot if it is cracked, chipped or otherwise damaged.
- Avoid sudden temperature changes. Do not add cold water or cold ingredients into a hot glass inner pot, and do not place a hot glass inner pot directly onto a cold or wet surface.
- Allow the glass inner pot to cool before washing or exposing it to a significant change in temperature.
- 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 open the lid away from your face and body.
- Do not touch hot surfaces such as the heating plate or glass inner pot immediately after use. Use oven gloves where necessary.
- 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 directly over the vent, as this may cause malfunction, 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.
- Ensure that the glass inner pot is correctly positioned on the heating plate before starting the appliance.





Cleaning and Maintenance

- Always turn off and unplug the appliance before cleaning, maintenance or relocation.
- Allow the appliance and glass inner pot to cool completely before cleaning.
- Do not immerse the main unit, power cord or plug in water or any other liquid.
- Use only a soft, damp cloth to wipe the exterior of the appliance.
- Do not use abrasive cleaners, steel wool, metal scouring pads or sharp utensils on the glass inner pot.
- 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. Contact an authorised Service Centre for servicing.

Intended Use

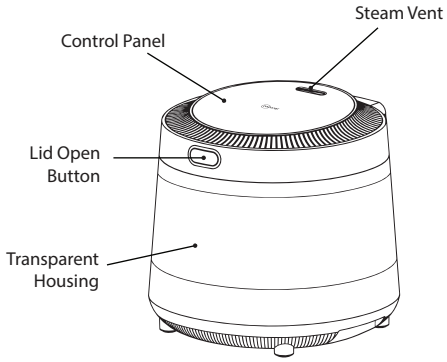
- This appliance is intended to be used in household and similar applications such as:
    - Staff kitchen areas in shops, offices, and other working environments
    - Farmhouses;
    - By guests in hotels, motels, and other residential-type environments;
    - Bed-and-breakfast-type environments.

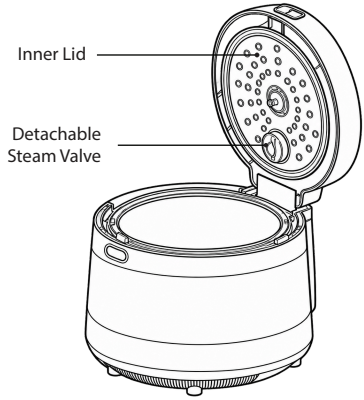
PRODUCT TECHNICAL PARAMETERS

MODEL	RATED VOLTAGE	RATED POWER	GROSS CAPACITY	RICE CAPACITY
MMRCG510D	220-240V ~ 50-60Hz	600W	3L	1L (Max. 5 Cups)

*Specifications are subject to change without prior notice.

INTRODUCTION OF PARTS





Accessories


Rice Spatula

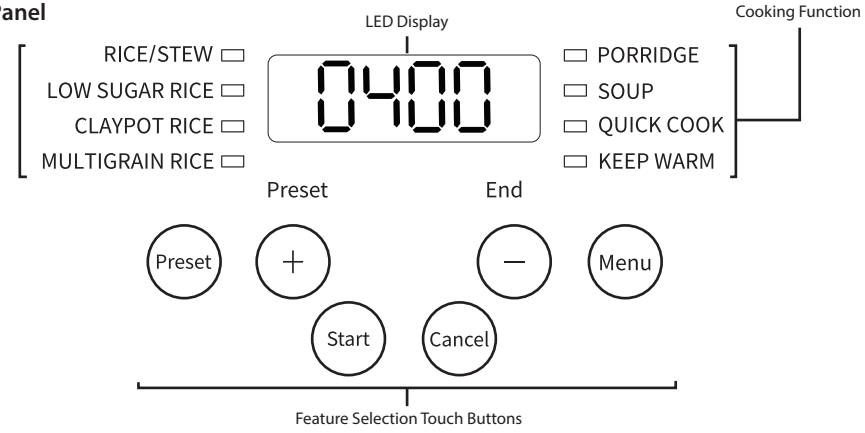

Measuring Cup


Borosilicate Glass Inner Pot


SUS304 Stainless Steel Low Sugar Steam Tray

*Pictures are for illustration purpose only.

Control Panel



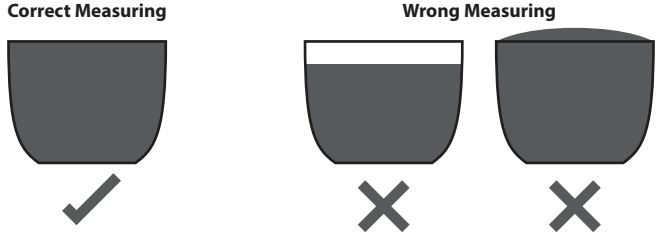
CONTROLS AND OPERATIONS

Before first use

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

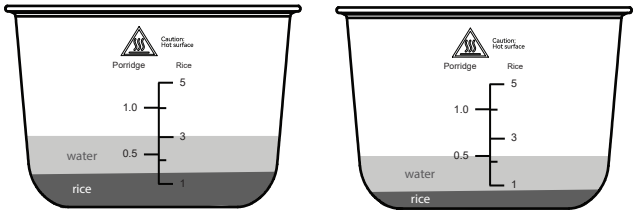
Measuring the rice

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 3 cups of white rice, put the washed rice into the inner cooking pot first. Then add water to the scale mark of "3" 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

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:

Menu	Water Level	Minimum (Do not cook less than this ratio)	Maximum (Do not cook more than this ratio)
Rice/ Stew	Rice	1 Cup	5 Cups
Low Sugar Rice (using low sugar steam tray)	Steam Tray	1 Cup	2 Cups
Claypot Rice	Rice	1 Cup	5 Cups
Multigrain Rice	Rice	1 Cup	5 Cups
Porridge	Porridge	0.5 Cup	1 Cup
Soup	Soup	N/A	Max. for Soup
Quick Cook	Rice	1 Cup	5 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

Menu	Default Cooking Time	Approx. Cooking Time	Time Adjustment	Preset Time
Rice/ Stew	45 Mins	45 - 60 Mins	45 Mins - 4 Hours	1 - 24 Hours
Low Sugar Rice	45 Mins	45 - 60 Mins	45 Mins - 4 Hours	
Claypot Rice	50 Mins	50 - 80 Mins	50 Mins - 4 Hours	
Multigrain Rice	55 Mins	55 - 80 Mins	55 Mins - 4 Hours	
Porridge	1 Hour	1 Hour	1 - 4 Hours	
Soup	1 Hour 20 Mins	1 Hour 20 Mins	1 Hour 20 Mins - 4 Hours	
Quick Cook	35 Mins	35 - 50 Mins	35 Mins - 4 Hours	

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.

How To Use

Menu: Rice/ Stew/ Claypot Rice/ Multigrain Rice/ Porridge/ Soup/ Quick Cook

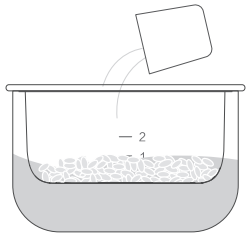
1. Add the ingredients into the inner pot and add water according to the corresponding water level or cooking requirements. For rice cooking, rinse the rice before placing it into the inner pot.
2. Press the Menu button to select the desired cooking menu.
   - The default mode is Quick Cook menu. You may press the Start button directly to begin cooking in Quick Cook mode.
   - Press the Menu button repeatedly to select Rice/ Stew, Claypot Rice, Multigrain Rice, Porridge, Soup, Quick Cook. The indicator light for the selected menu will remain on.
3. Press the + / – buttons to adjust the cooking time within the available time range. Please refer to the Cooking Information Guide.
4. Press the Start button to begin cooking.
   - The LED display will show the default cooking time. Please refer to the Cooking Information Guide.
   - The indicator light for the selected menu will remain on.
   - The time display will begin counting down when 10 minutes of cooking time remain.
   - To stop cooking, press the Cancel button. The appliance will return to standby mode.
5. When cooking is finished:
   - The buzzer will beep and the appliance will automatically enter Keep Warm mode.
   - The Keep Warm indicator will remain on.
   - The Keep Warm time will count down from the default duration of 4 hours.
6. After use, press the Cancel button to return the appliance to standby mode, then unplug the power cord

Note:

- Multigrain rice should be soaked in warm water for 2-3 hours before cooking.
- The Quick Cook menu can be used as a steaming function together with the Low Sugar Steam Tray.

Menu: Low Sugar Rice

1. Spread the cleaned rice on the bottom of the Low Sugar Steam Tray, then place the tray into the glass inner pot. Add water according to the corresponding water level indicated on the Low Sugar Steam Tray for the amount of rice used.



2. Press the Menu button to select Low Sugar Rice.
3. Press the + / – buttons to adjust the cooking time within the available time range. Please refer to the Cooking Information Guide.
4. Press the Start button to begin cooking.
    - The LED display will show the default cooking time. Please refer to the Cooking Information Guide.
    - The indicator light for the selected menu will remain on.
    - The time display will begin counting down when 10 minutes of cooking time remain.
    - To stop cooking, press the Cancel button. The appliance will return to standby mode.
5. When cooking is finished:
    - The buzzer will beep and the appliance will automatically enter Keep Warm mode.
    - The Keep Warm indicator will remain on.
    - The Keep Warm time will count down from the default duration of 4 hours.
6. After use, press the Cancel button to return the appliance to standby mode, then unplug the power cord

Note:

- When using the "Low Sugar Rice" function, please do not less than the corresponding water level of low sugar steam tray, the water must covered all the rice before cooking.
- There are some holes on the low sugar steam tray, and beneath it is starch water. If the bottom of the rice is wet, it is normal, and you can eat it with con-fidence.
- When cooking "Low Sugar Rice", do not select other functions, otherwise abnormal phenomena will occur.

Menu: Keep Warm

Automatic Keep Warm

After the selected cooking function is completed, the appliance will automatically enter Keep Warm mode. The Keep Warm and Complete indicator lights will remain on.

- Default Keep Warm time: 4 hours
- Adjustable time: 30 minutes to 24 hours
- Press the + / – buttons to adjust the Keep Warm duration.

Manual Keep Warm

1. Press the Menu button to select Keep Warm. The Keep Warm indicator light will flash.
2. The default time is 4 hours. Press the + / – buttons to adjust the time from 30 minutes to 24 hours.
3. Press the Start button to begin. The digital display will start counting down.
4. When the set time has elapsed, the appliance will automatically enter standby mode.
5. To stop the Keep Warm function at any time, press the Cancel button. The appliance will stop operating and return to standby mode.

Preset function

The Preset Timer is used to delay the start of cooking. The preset time is added to the cooking time of the selected function.

For example, if the Preset Timer is set to 2:00 hours and the Claypot Rice takes 50 mins, cooking will be completed approximately 2 hours 50 minutes after the Preset function is activated.

1. Press the Menu button to select the desired cooking function.
2. Press the Preset button to enter the Preset Timer setting. The Preset indicator will light up.
3. Press the + / – buttons to adjust the preset time from 00:10 to 24:00 hours. Press and hold to adjust rapidly.
4. Press the Start button to activate the Preset function. The display will begin counting down.
5. When the preset time has elapsed, the appliance will automatically start cooking.

Note:

- Set the Preset Timer after selecting the cooking function.
- The Preset Timer cannot be adjusted during cooking.
- Total time until cooking is completed = Preset Timer + cooking time.
- 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.

CLEANING AND MAINTENANCE

- Ensure that the appliance has cooled completely before cleaning.
- Do not immerse the appliance, power cord or plug in water. Only removable parts and accessories, such as the glass inner pot, inner lid, steam vent and low sugar steam tray, may be washed in water.
- Wipe the appliance with a soft, damp cloth.

Glass Inner Pot

1. Allow the glass inner pot to cool completely before cleaning.
2. Wash the inner pot with a soft sponge, mild detergent and water.
3. Rinse thoroughly and dry completely before placing it back into the rice cooker.

Note:

- Do not use metal scouring pads or abrasive cleaners, as they may damage the glass surface.
- Avoid sudden temperature changes. Do not immerse a hot glass inner pot in cold water or pour cold water into it.
- If food is stuck to the inner pot, soak it with mild detergent and water for a few minutes before washing.
- Handle the glass inner pot with care. Do not drop or knock it against hard surfaces.
- Do not use the glass inner pot if it is cracked, chipped or otherwise damaged.

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.

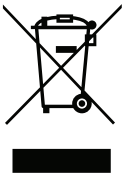
Detachable Steam Valve

1. Pull the removable steam valve out from the inner lid.
2. Rinse the steam valve with clean water. It is recommended to always clean the detachable steam valve each time after the product is used.
3. 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 E1	Bottom temperature sensor overheating. Detected temperature exceeds 190°C.	Allow the appliance to cool or return to normal temperature.
Display E2	Bottom temperature sensor temperature is too low. Detected temperature is below -20°C.	
Display E3	Bottom temperature sensor short circuit.	Please contact the Service Centre for repair.
Display E4	Bottom temperature sensor open circuit.	
Display E5	Upper lid temperature sensor overheating. Detected temperature exceeds 150°C.	Allow the appliance to cool or return to normal temperature.
Display E6	Upper lid temperature sensor temperature is too low. Detected temperature is below -20°C.	
Display E7	Upper lid temperature sensor short circuit.	Please contact the Service Centre for repair.
Display E8	Upper lid temperature sensor open circuit.	



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