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User Guide

35 CUP TRADITIONAL RICE COOKER

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Please note: For Commercial use only.

This instruction booklet contains important advice for operation and maintenance. Please keep the booklet in a safe place for future reference.

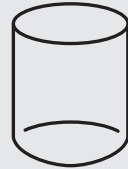
RICE COOKER OVERVIEW



ACCESSORIES



Spoon



Measuring Cup

RICE COOKER

FEATURES

- Fully removable stainless steel lid
- Non-stick thickened liner
- One-touch cooking
- Automatic keep warm
- Comes with spoon and measuring cup
- Convenient 10amp plug supply



TECHNICAL DATA SPECIFICATION

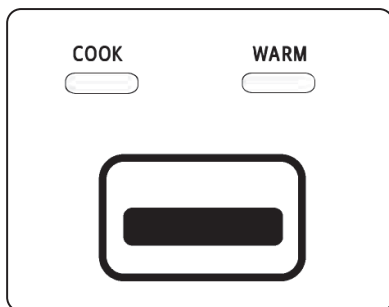
DIMENSIONS	Width	470mm
	Depth	395mm
	Height	335mm
LIQUID CAPACITY	13L	
UNCOOKED RICE CAPACITY	3.6L	
NET WEIGHT	5.2kg	
POWER	2000W / 220~240V, 50-60Hz	
	10 Amp Plug Supplied	

OPERATION—FOR COMMERCIAL USE ONLY

1. Measure the desired amount of rice using the measuring cup supplied with the rice cooker. Rinse the rice several times until the water in the bowl becomes relatively clear.
 - One cup of rice has volume of 160ml (About 140g)
 - DO NOT rinse rice in the cooking pot. Washing rice in the pot may damage the fluorine-resin coating or deform the bottom, which can result in poor heat conduction due to improper contact with the heating plate.
2. Put the washed rice into the inner pot and add water to the corresponding level (e.g., fill to level “3” if cooking 3 cups of rice). Adjust the amount of water according to your personal taste.
 - Do not add water in excess of the “MAX” water mark.
3. Wipe any water from the outside of the pot, place the pot into the cooker, and turn it slightly from left to right to ensure proper contact with the heating plate. Level the rice inside the pot.
4. Close the outer lid.
5. When ready to cook, connect the power supply cord to the cooker first, then plug into an AC wall outlet.
 - DO NOT plug cord in until you are ready to cook.
6. Press the “Cooking” button. The rice will start to cook, and the “cook” light will turn on once the plug is inserted into the socket. You must press the “cook” button to start cooking. If the switch is not pressed, the “warm” light will turn on after 1–2 minutes, and the cooker will enter the keep-warm mode.
7. When cooking is finished. The “cooking” switch will pop up and a click will be heard. At the same time, the cooking light will go out and the keep warm light will come on.

After the cooking cycle ends, keep the lid closed for about 15 minutes to allow the rice to finish steaming and become fluffy and tasty. Once the rice is steamed, open the outer lid and stir the rice well. Serve the cooked rice immediately, or let the cooker keep it warm automatically.
8. **Food Steaming:** This Rice Cooker can be used for steaming. **Please note the steam tray is not included in the accessories.** Add the appropriate amount of water to the cooking pot. The amount of water depends on the type and quantity of food (DO NOT exceed the height of the steam tray). Place the steam tray into the pot and put the food on the tray. Operate the cooker according to steps 4, 5, and 6 above. When steaming is finished, turn off. The cooker will then automatically keep the food warm until serving.
9. Unplug the cord before serving.
10. Only use the spoon supplied with this cooker. Do not use a metal spoon, as it may scratch the non-stick coating.

MECHANICAL CONTROL PANEL



INSTRUCTIONS

Cook

1. Press the “cook” switch button, you will hear a clicking sound, at this time “cook” lamp turns ON, the rice cooker starts cooking.

Warm

2. After cooking and steam, the rice cooker will automatically be in the heat preservation state. At this state, you can open the lid, use the rice spoon to turn the rice loose to avoid clumping and hardening. When power is supplied for the first time, warm lamp turns ON. If you want to stop the heat preservation state, unplug the power.

COOKING PROCESS

1. Open the lid
2. Put the washed rice into the inner pot, add an appropriate amount of water, and then dry the outer surface of the inner pot.
3. Put the inner pot into the main body of the rice cooker. In order to make the bottom of the pot and the heating plate fit well, please turn the inner pot left and right 2~3 times.
4. Select the function key.
5. After the rice is cooked, it will automatically enter the heat preservation state.
6. Keep the lid warm for 5~10 minutes, and the rice will taste better.

Amount of rice	Amount of rice (G)	Water volume (G)	Cooking time
10 cups	1500	1800	25 minutes approx.
20 cups	3000	3600	35 minutes approx.

Porridge: the ratio of rice to water is 10:1

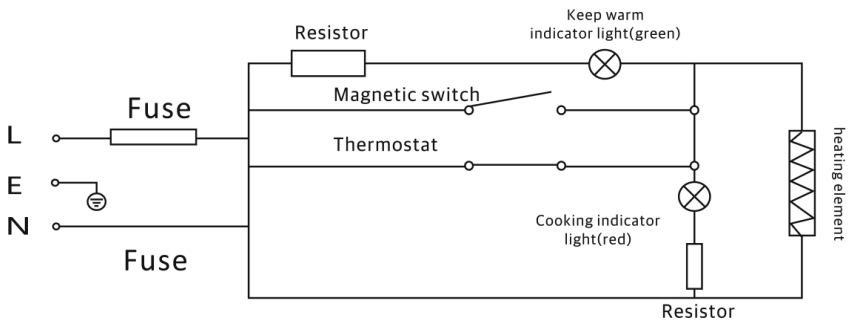
CLEANING

1. Dry and wipe the cover, the seat, and the inside of the steam valve with a cloth.
2. Remove the inner pot from the rice cooker. Wash it with mild detergent and rinse with fresh water, with a soft cloth.
Do not use a metal brush or harsh tools, as they may damage the non-stick coating.
3. Grains of cooked rice or other debris may stick to the electric hot plate. Use a fine scourer to gently remove them, then wipe with a soft cloth to ensure full contact between the inner pot and the heating plate.

PRECAUTIONS

1. When cleaning the steam valve, do not pull or push the sealing ring unnecessarily.
2. When the rice enters the keep-warm mode, it is not quite ready yet. Let it steam for about 15 minutes for softer, better textured rice.
3. Do not keep rice in the warm mode for more than 5 hours to keep it in peak quality.
4. This product does not have a porridge-cooking function and should not be used to cook porridge or soup, as excess liquid may overflow and damage the heating element.

ELECTRICAL DIAGRAM



SAFETY PRECAUTIONS

1. This apparatus is not intended for use by persons with reduced physical capability, slow response, or mental disorders (including children), unless they are under the supervision or assistance of responsible and qualified personnel.
2. Use only a properly earthed wall socket, and ensure the plug is securely inserted. Do not use a multi-purpose socket or share the outlet with other electrical appliances at the same time.
3. When not in use, please keep unplugged.
4. After inserting the power cord into the socket, ensure it is fully and firmly inserted. Otherwise, a poor connection may cause the heating element to burn out.
5. The electric rice cooker must not be placed on an unstable or wet surface, or near an open flame; otherwise, it may become damaged or malfunction.
6. When cooking, the steam vent becomes extremely hot. Do not place your face or hands near it to avoid scalding.
7. The body of the electric rice cooker must not be washed with water or submerged. Doing so may damage the insulation and create a safety hazard.
8. If the power cord is damaged, it must be replaced with a new one provided by the manufacturer.
9. Do not allow children to operate. Keep it out of the reach of infants to prevent electric shock, scalding, or other dangerous accidents.

FAULTS AND SOLUTIONS

If there is a problem with the rice cooker during use, please check according to the following “fault phenomenon” and deal with it according to the following methods before commissioning repair:

Malfunction	Reason	Solution
The indicator light does not light up	Circuit power is not connected	Check whether the power is on
	Line fault	Repair it to the repair shop
Heating plate does not heat	Circuit failure	Send to a qualified home appliance repair department for repair
	Blown fuse	
	Heating plate failure	
overflow	Too much water	Adjust the amount of water
E1	Sensor open circuit	Check whether the sensor is plugged in
E2	Sensor short circuit	Change sensor
E3	Dry burning	Check whether the pot has food
E4	Pot lid sensor open circuit	Check whether the sensor is plugged in
E5	Pot lid sensor short circuit	Replace lid sensor
EE	Inner pot is deformed	1. Check if the inner tank is directly heated 2. Whether there is a foreign body between the heating plate and the inner liner

Situation Test items	rice				The rice crust is too black	The rice is keeping warm			No response to keystrokes	Abnormal noise
	Stiff	Uncooked	Softer	Rice soup overflow		Peculiar smell	Discoloration	Dry		
Incorrect amount of rice or water	●	●	●	●					Loose plug	There is water or foreign matter at the bottom of the inner pot
Rice is not washed clean				●	●	●				
The bottom of the inner pot is uneven	●	●			●					
Foreign matter stuck to the outside of the inner pot or on the temperature sensor	●	●	●			●				
The cover is not secure	●			●				●		
Cook mixed rice with reservation function		●			●	●	●			
Put the fat in the cooking rice	●	●				●				
After cooking the rice, there is no loosening of the rice	●		●							
Keep heat preservation for more than 5 hours, or the heat preservation meal is too small	●					●	●	●		
The rice spoon is inserted into the rice to keep warm						●				
Keep cold rice						●	●	●		
The outer lid is not tightly closed, or the inner pot is not cleaned						●				
Unplug the plug or accidentally touch the "warm" button during cooking		●								
Press the wrong function key	●	●	●	●	●					

NOTES

This image shows a single sheet of white paper with horizontal blue or grey ruling lines. The lines are evenly spaced and run across the width of the page. There are approximately 20 lines visible. The paper has a slight shadow on the right side, suggesting it's resting on a surface.



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