



## RICE COOKER INSTRUCTIONS



# RICE COOKER

### Instructions

#### **Step 1**

Use the enclosed plastic cup to measure the quantity of rice desired and pour the rice into the inner pot. We suggest that you rinse the rice with warm water before cooking.

#### **Step 2**

Measure the quantity of water by reading the water level indicator inside the inner pot. For example, when you pour 20 cups of rice, you must add the water up to the number 20 stamped on the inner pot.

#### **Step 3**

Place the inner pot in the cooker and please always **KEEP THE OUTER POT CLEAN AND DRY**. The moisture can cause the sensor to break down.

#### **Step 4**

Place the lid on, plug the cord into the outlet, and press down the switch. The light will indicate the switch is on.

#### **Step 5**

Please unplug the power cord if you do not need to keep the cooked rice warm.

#### **Step 6**

When the rice is cooked, the **KEEP WARM** light will be on.  
30 cups of rice takes around 30 minutes to cook.



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**PARTY PROPS**  
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### **Cleaning and Maintenance**

Before cleaning the cooker, please unplug the cord from wall outlet first to allow it to cool down.

Use ONLY neutral detergent with soft cloth. NEVER use abrasive cleaners, scouring pads, metallic brushes or benzene as it will damage the surfaces of the cooker.

Dry thoroughly with a soft cloth and always make sure that the outer pot is dry and clean.

To clean the measuring cup and the rice spoon, please soak them in water and wash with soft cloth.

Rinse the parts thoroughly to make sure removal of detergent or soap.

The temperature range of warm water is between 40 C and 45 C.

### **Important Notice**

When placing the inner pot into the cooker, we suggest twisting the inner pot gently for a proper fitting. If the inner pot inclines to one side, the rice cannot be cooked evenly.

When cooking is completed, please do not open the lid immediately. We suggest waiting 15 minutes after the rice is cooked. When taking up the lid you must take care that the condensate water does not drop into the cooked rice.

The moment the rice is cooked, wipe off the steam on the inside lid.

If power failure takes place during cooking, please do not open the lid. Please unplug the cord first and re-plug the cord when the power comes back. The power failure will not be fusing of the electric wire.

If the voltage in your area is 10% below the rated voltage, the cooking time will be prolonged. However, the rice shall not get burned.

### **Rice Cloth**

#### **Instruction**

Flat the rice cloth in the pot, and then pour the washed rice on it. Pour the water in. Please fold four corners of the rice cloth over the raw rice. When the rice is cooked, lift the four corners up and take out the cooked rice. Rinse the cloth with clean water before or after using.

#### **Special Notes**

First time using the cloth, please put it into the boiling water to clean up.

Never let the cloth make direct contact with open flame. The cloth is flammable.

#### **Features**

Cooked rice is softer and more delicious. Non-stick function to protect the rice from sticking on the inner pot. Make it easier to clean the pot, which saves water and energy. Prevent from burning the rice.