

KYOWA SERVICE CENTER

Rm. 1203 State Center Building
#333 Juan Luna St., Binondo
Manila, Philippines



RICE AND CONGEE COOKER

MODEL NO.: KW-2190

Voltage: 230V a.c. 60Hz Power: 800 WATTS



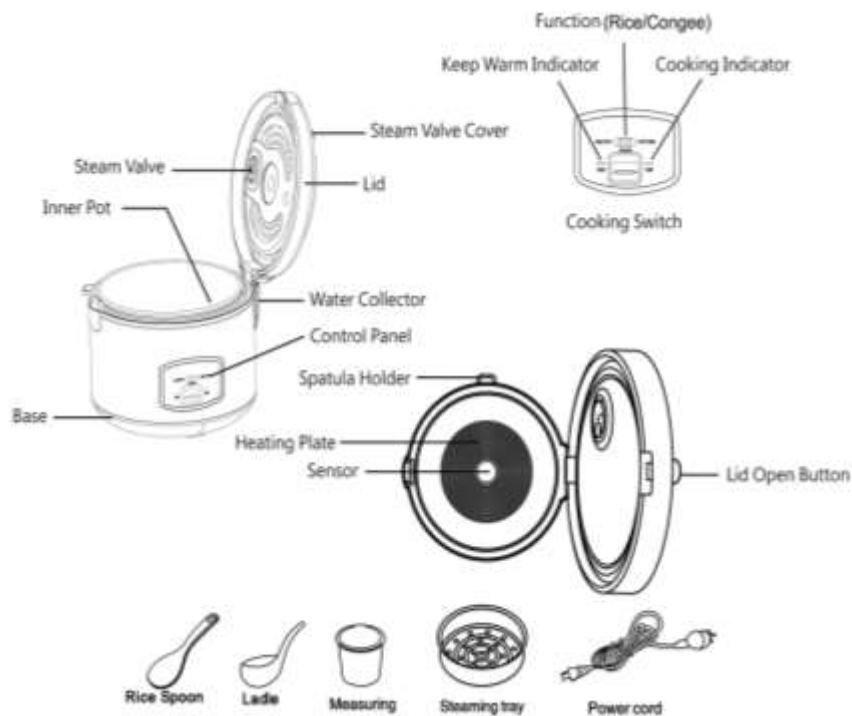
INSTRUCTION MANUAL

CONGRATULATIONS

You are now a proud new owner of a KYOWA Rice and Congee Maker model no. KW-2190.

Before using for the first time, kindly take time to carefully read your instruction manual. Please observe all safety precautions and follow operating procedures. After reading, kindly store your instruction manual in a safe place for your future reference. Should you pass on this Rice and Congee Maker to a third party, please hand over this instruction manual as well.

PARTS DESCRIPTION



IMPORTANT SAFEGUARDS

When using your Rice and Congee Maker, basic safety precautions should always be followed:

- Always operate your KYOWA Rice and Congee Maker from a power source of the same voltage and frequency rating as indicated on the rating label.
- Connect the Rice and Congee Maker unit only to properly wired wall outlets.
- Place the Rice and Congee Maker on a flat surface and far from the edge of counter top.
- Keep at least 1 inch of space between the Rice and Congee Maker and the wall for proper ventilation.
- Do not operate the Rice and Congee Maker if any part of it has been damaged. Return the appliance to the nearest authorized dealer or service facility for repair.
- Do not operate or place any part of your Rice and Congee Maker on or near any hot surface such as a gas or electric burner, hotplate or heated oven.
- Do not use or replace accessories of the Rice and Congee Maker other than the ones originally provided.
- Do not operate Rice and Congee Maker if the inner pot is empty.
- Some parts of the Rice and Congee Maker have been slightly greased and as a result, the cooker might slightly emit smoke when connected for the first time. This however, will cease after you have used the unit for some time.
- Avoid touching hot surfaces of the cooker during use. Use the handle only.
- Switch OFF and unplug the Rice and Congee Maker from outlet when not in use or before cleaning.
- Hold plug when unplugging from socket. Do not unplug by pulling the supply cord.
- Use caution when removing pot from the Rice and Congee Maker after operation.
- To reduce the risk of electric shock, do not immerse or expose the Rice and Congee Maker to rain, moisture or any liquid.
- Keep out of reach from children or from persons with mental or physical disabilities.

HOW TO USE

HOW TO COOK RICE

- Wash rice grains in a separate container. Do not use the inner pot for washing rice to prevent it from getting deformed or scratched.
- Transfer rice into the inner pot. Always fill in pot with enough rice and water reaching the MIN mark but not exceeding the MAX marking.
- Put enough water into the pot to cover rice. Pour one cup of water for every cup of rice – this however depends on the type of rice used and as well as to personal preference when cooking.
- Place inner pot into the cooker. See to it that the base of the inner pot is dry and clean.
- Plug in power cord into the Rice and Congee Maker unit making sure that it is firmly set in place.
- Plug the other end of the power cord into the power supply, Warm indicator light shall light up.
- Press down Rice Cooker switch then press down ON/OFF switch to turn the unit ON. COOK indicator light shall illuminate.
- Rice and Congee Maker will automatically switch to WARM once the rice is cooked already; WARM indicator lamp will then light up.
- Allow rice to sit for about 15 minutes before serving.
- Unplug power cord from the power supply when not in use or if you are not intending to use the keep warm function of the cooker.



HOW TO COOK CONGEE

- Wash rice grains in a separate container.
- Transfer rice into the inner pot.
- Add water following the ratio of 1 cup of rice is to 5 cups of water or soup stock of your choice – you can always add more water or soup stock into the congee during cooking as needed reaching the MIN marking but not exceeding the MAX marking on the pot.
- Always remember that rice grains expand when cooking congee; ideal amount of rice to be cooked in Rice and Congee Maker is up to 2 cups of rice only.
- Place inner pot into the cooker.
- Plug in socket into the Rice and Congee Maker unit making sure that it is firmly plugged in place.
- Plug the other end of the cord into the power supply, Warm indicator light shall light up.
- Press down Congee switch then press down ON/OFF button to turn the unit ON. Cook indicator light shall illuminate.
- Bring rice to a boil; add in meat, seasonings, vegetables, and other ingredients of your choice, then cover the unit again.
- Mix congee once in a while to achieve right consistency of the food.
- Top congee with boiled egg, onion chives or fried garlic bits. Serve hot.
- When cooking congee, you may also opt to sauté ingredients like garlic, onions, and meat in a separate pan first, and then add sautéed ingredients into the inner pot with the rice.

CLEAN AND CARE

- Allow Rice and Congee Maker to cool down completely before cleaning.
- Wash inner pot with warm water and a mild dishwashing soap.
- To remove rice residue in the pot, soak it with warm soapy water overnight then rinse.
- Do not use harsh cleaning agents or abrasive objects (e.g. scrubbing pads or metal brushes) for cleaning.
- Clean outer surfaces of the Rice and Congee Maker with a soft and damp cloth.
- Wipe dry Rice and Congee Maker with a soft and dry cloth then store in a clean and dry place.
- Put back parts and accessories of the Rice and Congee Maker to their proper places before operating again.

SERVICE

- Do not operate your KYOWA Rice and Congee Maker if the Rice and Congee Maker malfunctions or appears damaged in any manner. Bring the complete product to the place of purchase or to any authorized KYOWA dealers for inspection, repair or replacement.
- Do not disassemble your KYOWA Rice and Congee Maker by yourself. No user serviceable parts inside. Refer all needed repair to an authorized KYOWA service facility ONLY.