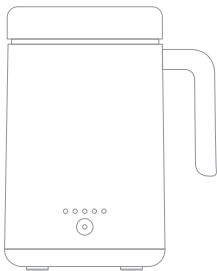


# MINI RICE COOKER

Capacity 0.8L



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## Preface

Dear users,

Thank you for using our products. To facilitate your correct operation of this product, please read this manual carefully before use and store it in a fixed place so you can consult it in the future .

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## Important Safety Instructions

When using this electrical appliance, basic safety precautions should always be followed, including the following:

1. Read all instructions carefully.
2. Before using, check that the voltage indicated on the product corresponds with the voltage of your electrical outlet.
3. Use a three-plug wall socket suitable for wiring. Ensure the plug is inserted tightly and that the voltage does not exceed the rated value. The power supply should have a good grounding device.
4. Do not let the cord hang on hot surface or over the edge of a table or counter.
5. When the appliance is not in use, or when the inner pot is not placed in the cooker body or is empty, do not plug the power cord into the socket.
6. Do not operate the appliance with a damaged cord or plug, or after the appliance has malfunctioned or been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or adjustment.
7. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons to avoid a hazard.
8. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
9. Keep hands and utensils out of the container while blending to reduce the risk of severe injury to persons or damage to the appliance.
10. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
11. Keep the appliance on a secure, dry, level surface. Do not place it on or near a hot gas or electric burner, or where it could touch a heated appliance.
12. Do not place the appliance in an unstable, humid place, or near other fire or heat sources to avoid injury or accidents.
13. Do not use the appliance outdoors.
14. Do not use the appliance for other than its intended use.
15. After cooking, if there is no need to keep warm, unplug the power plug first, and then take out the inner pot and food.

16. If the inner pot has a non-stick coating, please use a plastic or wooden spoon when taking food to avoid scratching the coating.
17. During the cooking process, do not put a wet cloth on the lid, otherwise, the lid may deform or discolor; do not put your hands or face close to the air vent to prevent burns.
18. This appliance is not intended for use by persons with physical, sensory, or intellectual disabilities (including children) or persons lacking experience and knowledge unless they have received supervision or instructions from responsible persons.
19. Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling, or cleaning.
20. Switch off the appliance and disconnect from the supply before changing accessories or approaching parts that move in use.
21. CAUTION: Ensure that the appliances is switched off before removing it from the stand.
22. 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 clients in hotels, motels, and other residential type environments;
  - bed and breakfast type environments.
23. Save these instructions.

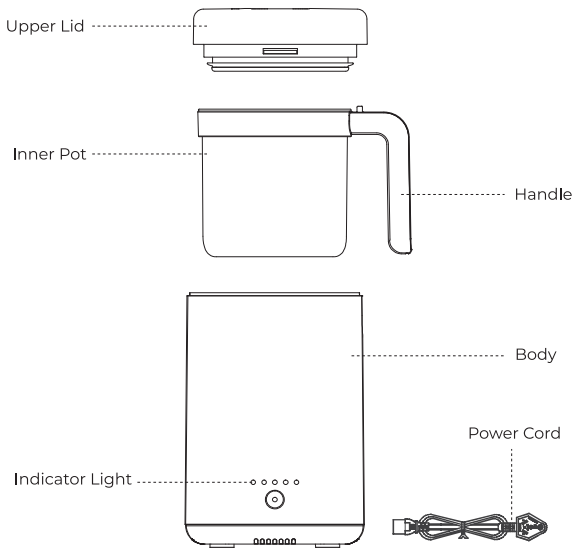
***Warning:***

Be careful avoid spillage on the connector. Potential injury from misuse. The heating element surface is subject to residual heat after use.

The appliance must not be immersed.



## Product Components

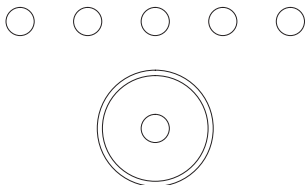


## Product Parameters

Product Name	Rice Cooker	Product Model	MRC-A0805-WH
Rated Voltage	220V~240V	Rated Frequency	50/60Hz
Rated Power	300W	Capacity	0.8L

## How to Use

The operation interface diagram shows:



### Directions:

1. Operation buttons: only the middle "function + keep warm";
2. Menu function: It can realize five menu cooking of "Quick, Smart, Soup, Porridge and Reheat";
3. Function display: "function + heat preservation" is a white LED light (astigmatism effect), a row of 5 white LED lights for time display

### Menu and Display:

Quick	Smart	Soup	Porridge	Reheat

#### [ Quick ]

*Applicable to all kinds of rice; default working time: about 30min*

1. When the program starts, the first indicator light is always on for 5 seconds. After 5 seconds, several indicators of this function are off. Only the function key is displayed as a white "breathing light". After the program ends, the buzzer sounds, Turn into the heat preservation function and the function indicator light is white and always on;
2. If the heat preservation time exceeds 24 hours, switch to the non-heating standby state, which is only displayed as: a row of 5 white lights are always on (the function keys are not displayed).
3. When working for 25 minutes, the machine beeps three times in a row (prompting the user to put in the dishes that need to be heated).

### **[ Smart ]**

*Applicable to all kinds of rice; default working time: about 50min*

1. When the program starts, only the second indicator light is always on for 5 seconds. After 5 seconds, several indicators of this function are off, and only the function key is displayed as a white "breathing light". Enter the heat preservation function and the function indicator light is white and always on;
2. If the heat preservation time exceeds 24 hours, switch to the non-heating standby state, which is only displayed as: a row of 5 white lights are always on (the function keys are not displayed).

### **[ Soup ]**

*Applicable to all kinds of rice; default working time: about 1.5hrs*

1. When the program starts, the third indicator light is always on for 5 seconds. After 5 seconds, several indicators of this function are off, and only the function key is displayed as a white "breathing light". After the program ends, the buzzer sounds, Turn into the heat preservation function and the function indicator light is white and always on;
2. If the heat preservation time exceeds 24 hours, switch to the non-heating standby state, which is only displayed as: a row of 5 white lights are always on (the function keys are not displayed).

### **[ Porridge ]**

*Applicable to sugar water, white rice porridge, multigrain Congee cooking effect and time; default working time: about 75min*

1. When the program starts, the fourth indicator light is always on for 5 seconds. After 5 seconds, several indicators of this function are off. Only the function key is displayed as a white "breathing light". After the program ends, the buzzer sounds, Turn into the heat preservation function and the function indicator light is white and always on;
2. If the heat preservation time exceeds 24 hours, switch to the non-heating standby state, which is only displayed as: a row of 5 white lights are always on (the function keys are not displayed).

### **[ Reheat ]**

*Reheat cold rice and cold soup; default working time: about 25min*

1. When the program starts, the fifth indicator light is always on for 5 seconds. After 5 seconds, several indicators of this function are off. Only the function key is displayed as a white "breathing light". After the program ends, the buzzer sounds, Turn into the heat preservation function and the function indicator light is white and always on;
2. If the heat preservation time exceeds 24 hours, switch to the non-heating standby state, which is only displayed as: a row of 5 white lights are always on (the function keys are not displayed).

### **[ Keep Warm ]**

*Default working hours: 24hrs*

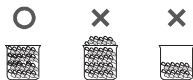
1. At the same time as the power-on buzzer sounds, all the LED lights in the interface light up at the same time for about 2 seconds, then enter the "standby state": this is only displayed as a row of 5 white lights that are always on (the function key does not display) .
2. If the heat preservation time exceeds 24 hours, switch to the non-heating standby state, which is only displayed as: a row of 5 white lights are always on (the function keys are not displayed).
3. Click the function key to operate in the standby state. When you touch the first time, the 5 white lights will jump to only the first one flashing. Each time you press, the white indicator light will "incrementally light up" and flash repeatedly repeatedly, and stay After selecting the corresponding menu, if there is no action for 5 seconds, it will automatically enter the program in the 5th second, and several indicator lights of this function will go out after 5 seconds of working, and only the function key will display as a white "breathing light"; during the working process Touch the function key to wake up the current working menu display.
4. Enter any menu. During the working process, press and hold the "function key" for 3 seconds to cancel the working program and directly switch to the standby state.
5. In the standby state, press and hold the function key for 3 seconds to enter the heat preservation working state, and the indicator light is always white.

## The Preparation of Rice

1. Wash the rice and put it into the pot, and add an appropriate amount of water (do not exceed the maximum water level);
2. Close the lid and plug in the power supply;
3. Select the appropriate function until cooking is complete.

\*The maximum amount of rice cooked by this product is 1.5 cups of rice, and the maximum amount of porridge cooked is no more than half a cup of rice

\* Never exceed the maximum amount of cooked rice. (The amount of rice can be adjusted according to personal preference)

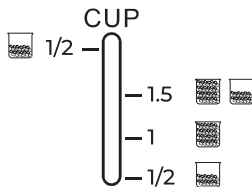


**Note:** Please place the liner on a flat table, and adjust the water volume by combining the meter volume and the scale line. After adding water, please shake slightly to make it smooth.

\* When cooking rice, the water level should follow the scale standard on the right, corresponding to 1/2 cup, 1 cup, and 1.5 cups of rice. For reference only, the amount of water needs to be adjusted according to the type of rice and personal preference.

\* When cooking porridge, the water level should follow the standard on the left scale, corresponding to 1/2 cup. For reference only, the amount of water should be adjusted according to the type of food and personal preference.

\* When stewing soup, the amount of water should not exceed the left water line (1/2 cup).



### **Suggestion:**

1. When cooking rice with Silk rice, wash the rice clean and cook rice according to the ratio of rice water to 1:0.8.
2. When cooking rice with pearl rice, wash the rice clean and cook the rice at a ratio of 1:0.9.
3. When cooking porridge with silk rice, it is recommended to add 50ml of rice to the measuring cup of this product, and add it to the maximum scale line, the effect is better,
4. When cooking porridge with pearl rice, it is recommended to add 50ml of rice to the measuring cup of this product, and add it to the maximum scale line, the effect is better

## Description of Function Menu

Function Menu	Application Menu	Maximum Capacity	Working Time	Description
Quick Cooking	• White Rice	1.5 cups	about 30 min	About 3 bowls of rice for 2 people
Smart Cooking	• White Rice • Multigrain Rice	1.5 cups	about 50 min	About 3 bowls of rice for 2 people
Soup	• Meat • Health Food	1/2 cups	about 1.5 hrs	When cooking peanuts and beans, it is recommended to soak for 2~3 hours in advance
Porridge	• Porridge • Multigrain Congee	1/2 cups	about 75 min	When cooking more difficult-to-cook ingredients, it is recommended to soak for 2-3 hours in advance for better results
Reheat	• Cold Rice Heating • Cold Soup Heating	1/2 cups	about 25 min	/

**Warning:** It is strictly forbidden to add more water and ingredients than the corresponding water level scale line, otherwise the water in the pot will overflow, or the cooked food will not be cooked properly.

## Fault Types and Common Problems

Symptoms	Cause	Solution
The indicator light is not on	1. The board power is not connected 2. Power outage	1. Check whether the product is plugged into the power supply 2. Wait for power on
Electric heating plate does not heat up	1. The board power is not connected 2. Power outage	Contact our after-sales personnel
The indicator light is on; the heating plate is not hot	1. Circuit board failure 2. Faulty heating disk	Contact our after-sales personnel
Undercooked rice	1. Rice too much or too less during cooking 2. The ratio of rice to water is wrong 3. The inner pot is not placed properly and is suspended 4. There is a foreign object between the inner pot and the heating plate 5. Deformation of the inner pot 6. Circuit board failure 7. Sensor failure	1. Adjust the total volume of rice and water, the range is between the highest and the lowest scale 2. Adjust the ratio of rice to water 3. Rotate the inner pot left and right to make it return to normal 4. Clean up the foreign matter 5. Contact our after-sales personnel to purchase a new inner pot 6. Contact our after-sales personnel 7. Contact our after-sales personnel
Burnt rice	1. Deformation of the inner pot 2. The inner pot is not placed properly, it is suspended 3. Circuit board failure 4. Sensor failure	1. Contact our after-sales personnel to purchase a new inner pot 2. Rotate the inner pot left and right to make it return to normal. 3. Contact our after-sales personnel 4. Contact our after-sales personnel
Overflow	Add too much water	Reduce the amount of water

1. Over-temperature protection of the plate radiator, or over-temperature of the sensor at the bottom of the pot; it is displayed as "the white lights of the first 3 menu functions are flashing", and accompanied by a long beeping tone, it will not stop or resume until it is manually restarted.

2. Bottom sensor failure (short circuit/open circuit): The display will be "the white lights of the last two menu functions are flashing", and accompanied by a long beeping sound, it will not stop or recover until manual restart.

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## Cleaning and Maintenance

After using the appliances, please clean it as follows. Before cleaning, the power cord must be unplugged, and the pot body should be cooled before starting; do not immerse the pot body or power cord in water, or wash it with water.

1. Take the inner pot out of the appliances, wash it with detergent, then wash it with clean water and dry it with a dry cloth.
2. Remove the upper cover, rinse the parts with clean water to prevent food residue from remaining in the parts, drain and put them back.
3. If the inner pot has a non-stick coating, do not use metal wire or other rough utensils to scrub the inner pot to avoid scratching the non-stick coating.
4. Use a clean damp cloth to wipe the inner and outer surfaces of the lid and the outer surface of the appliances; the vent hole of the inner lid should also be cleaned to avoid odors.
5. Clean the surface of the heating plate with a dry cloth.

The accessories can be taken out and cleaned separately. Please use a soft towel or sponge dipped in a neutral detergent, and use the detergent to clean the accessories after each use.

Wash parts in contact with food by warm soapy water and then dry. Clean the body with a damp cloth and never wash or spill mixer with water. And then use a dry cloth to wipe it again.

Do not use the abrasive cleaners, metal brushes and sponges, organic solvents or aggressive liquids.

Pay attention to the safe use of accessories.

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## Food Grade Material List

Part Name	Material	Standard
Inner Pot	Ceramic Glaze Coating	GB4806.10-2016
Inner Pot	Aluminium	GB4806.9-2016
Bottom Sensor	Ceramic Hardware Shell	GB4806.9-2016
Pot Inner Seal, Exhaust Seal Ring, etc.	Polydimethylsiloxane	GB4806.11-2016
Body, Inner Cover, Base, Surface Cover, etc.	Polypropylene (Propylene Homopolymer) / Propylene Ethylene Copolymer	GB4806.7-2016

**Reminder:** The food contact parts and materials used by different models may be different, please refer to the actual purchased model.

**Conditions of use:** Avoid contact with strong acidic substances for stainless steel parts.

This product and food contact materials meet the requirements of the GB4806.1-2016 series of standards:



This marking indicates that this product should not be disposed with other household wastes throughout the nation. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.



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