

Russell Taylors

E-WARRANTY



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Electric Rice Cooker

USER MANUAL

ERC-30



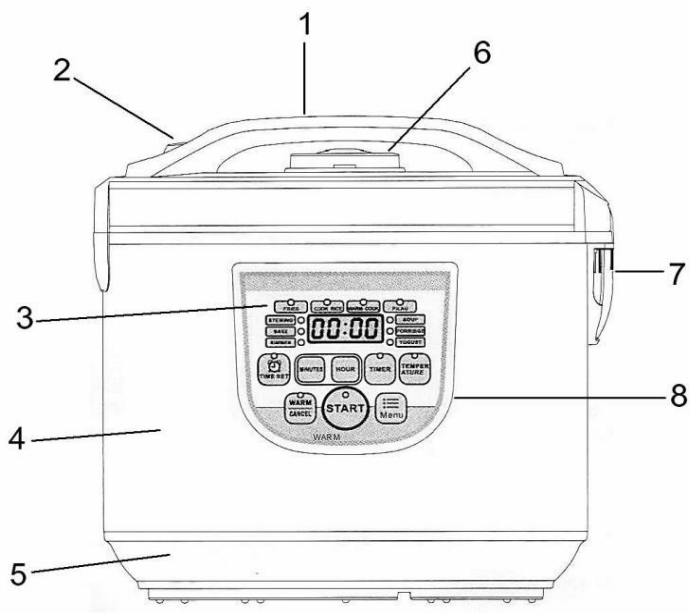
When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. To prevent electrical shock, do not immerse cord, plug or base unit in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Do not operate any appliance with a damaged cord or plug, if the appliance malfunctions or has been damaged in any manner. Return appliance to the Service Center for examination, repair, or adjustment.
5. Do not use outdoors.
6. Do not let cord hang over edge of table, counter, or touch hot surfaces.
7. Do not place on or near a hot gas or electric burner, or in a heated oven.
8. Extreme caution must be used when moving an appliance containing hot food, water, or other hot liquids.
9. Do not use appliance for other than intended use.
10. Lift and open cover carefully to avoid scalding. Do not allow water to drip into the rice cooker or wash the product with water.
11. CAUTION: This appliance generates heat and steam during use. Proper precautions must be taken to prevent the risk of burns, fire, or other damage to property.
12. The cord to this appliance should be plugged into a 220–240V~ 50/60Hz, electrical outlet only.
13. When using this appliance, provide adequate space above and on all sides for air circulation.
14. Do not allow this appliance to touch curtains, wall coverings, clothing dish towels or other flammable materials during use.
15. Never use the rice cooker to store leftover cooked rice. Always transfer the leftover rice to a proper storage container and keep it in the refrigerator until ready for use.
16. 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 use of the appliance by a person responsible for their safety.
17. Be sure to keep the unit out of the reach of children, especially when cooking.
18. Children should be supervised to ensure that they do not play with the appliance.

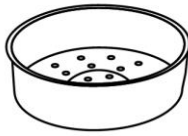
19. Keep the pot and heating plate clean. No rice grain, dust or any other foreign matter should be allowed to remain between the bottom of the Pot and the surface of the heating plate. Otherwise, the rice cooker, or in a serious case, it's parts or elements may burn out.

POWER CORD INSTRUCTION

1. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. Longer extension cords are available and may be used if care is exercised in their use.
3. If a longer extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
4. The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled by children or tripped over unintentionally.



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1. Handle
2. Safety Locking Lid
3. Indicator Lights
4. Housing
5. Bottom base
6. Steam Vent
7. Condensation Collector
8. Control Panel
9. Inner pot
10. Steam Tray
11. Measuring Cup
12. Rice Paddle

BEFORE FIRST USE

- Read all instructions and important safeguards.
- Remove all packaging materials and make sure items are received in good condition.
- Tear up all plastic bags as they can pose a risk to children.
- Wash accessories in warm, soapy water. Rinse and dry thoroughly.
- Remove inner pot and steam tray from rice cooker and clean with warm, soapy water. Rinse and dry thoroughly before returning to cooker.
- Wipe body clean with a damp cloth.

- Do not use abrasive cleaners or scouring pads.
- Do not immerse the rice cooker base, cord or plug in water at any time.

Condensation Collector

This rice cooker comes equipped with a condensation collector (see *Parts Identification* on page 3). The condensation collector channels excess moisture away from the rice as it cooks to ensure that rice is always cooked to perfection and is never soggy.

NOTE:

Be sure to clean the condensation collector after each use. To remove it, grab onto each side and pull away from the rice cooker body. Wash in warm, soapy water and dry completely, then place it back into the rice cooker by snapping it back into place.

Control Panel



HOW TO COOK WHITE, BROWN, OR MIXED RICE

1. Using the measuring cup provided, measure out the desired amount of rice. One full level cup of uncooked rice yields 2 cups of cooked rice.
2. Rinse rice in a separate container until the water becomes clear.
3. Place rinsed rice in the inner pot.
4. Using the measuring cup provided, add the appropriate amount of water.
5. Dry the inner pot bottom with a dry cloth, be aware no food residue or water is stuck between inner pot and heat plate. Drain out the condensation collector water and reassemble on the rice cooker.
6. Insert the plug into a 220-240V available socket. All the lights will flash once and then only the power light is turned on. Now the rice cooker is on and ready for use.
7. Press the MENU button to select from WHITE RICE, BROWN RICE, MIXED RICE, BEANS, SOUP, STEAM functions. After selecting the function, press the START button. "HEAT" light will illuminate, and the rice cooker will finish cooking and turn to keep warm mode once completed.
8. If you have mistakenly used the wrong setting program, you can press CANCEL turn back to ready status.
9. After cooking, allow the rice to sit for 5-10 minutes without opening lid. This will ensure that the rice is cooked thoroughly.
10. The rice cooker will remain in warm mode until it is unplugged. ALWAYS unplug the cord from the wall outlet when not in use.

NOTES:

11. For softer rice/brown rice/ Mixed rice, allow it to soak for 10-20 minutes.
 12. Make sure that the exterior of the inner pot is clean, dry and free of debris, set the inner pot into the rice cooker. Close the lid, attach the power cord to the rice cooker and plug it into a wall outlet.
- * To avoid loss of steam and longer cooking times, do not open the lid at any point during the cooking process.

RECOMMEND RICE/WATER RATIO IS 1:1~1.2

(Different type or area rice required different amount of water, below form only for reference)

WHITE RICE	WATER
1 CUP	1.2 CUP
2 CUP	2.4 CUP
3 CUP	3.3 CUP
4 CUP	4.4 CUP
5 CUP	5.5 CUP

BROWN RICE/ MIXED RICE	WATER
1 CUP	2.5 Cups
2 CUP	3 Cups
3 CUP	3.5 Cups
4 CUP	4 Cups

If you have experienced any sticking with the type of rice you are using, try adding a light coating of vegetable oil or non-stick spray to the bottom of the inner pot before adding rice.

How To Cook Soup:

(Similar to the cooking rice method, dry inner pot bottom, check that there is no water or food residue between heat plate and inner pot, drain out condensation collector water and reassemble)

1. Add ingredients into inner pot and place pot into the rice cooker.
2. Press the **"Menu"** button 5 times; **"Soup"** option will illuminate and display **02:00**, means the soup will be cook in 2 hours. Then press the **"START"** button, **"HEAT"** light will illuminate, and the rice cooker will start to heat. Once it has finished cooking, the cooker will auto off and switch to warm mode and the **"WARM"** light will illuminate.
3. Allow soup to cook/warm until ready, stirring often.
4. unplug the unit from the wall outlet when it is not in use.

How To Change Soup Cooking Time:

After selecting the Soup function, the default cooking time is 02:00 (2hours). You can press the **HOUR** and **MINUTE** button to change the cooking time.

The soup cooking time is adjustable from 00:01 to 04:00 (1minute to 4 hours)

After you have set the soup cooking time, press the **START** button. The rice cooker will start count down and when the time finished, the cooker will beep 5 times to notify you, and automatic turn into **WARM** mode.

How To Steam:

1. Place the steam tray (*see Parts Identification on page 3*) onto the inner pot and put a suitable amount of water according to the food amount. Don't over soak the steam tray otherwise the food will become moist.
2. Clean the ingredients and food, then place them into steam basket.
3. Press the "**Menu**" button 6 times and "**Steam**" will illuminate and display **01:00**, meaning it will steam for 1 hour. Then press the "**START**" button and the "**HEAT**" light will illuminate and cooker will begin to heat up. Once finished cooking, the cooker will switch off automatically and switch to warm mode and the "**WARM**" light will illuminate.
4. Unplug the unit from the wall outlet when it is not in use.

How To Delay:

To delay the start of the cooking/operation. Press "**DELAY**" then use the "**HOUR**" and "**MINUTE**" keys to adjust the delay time. The default delay time is 00:01(1minute) up to 24 hours.

(Example: If you wish to program the cooker automatically turn on in 3-hours10minutes, press the **DELAY** button, then press **HOUR** button 3 times, press **MINUTE** button 9 times until the LED screen displays 03:10)

How To Warm:

Press the **WARM** button and the rice cooker will warm the food and keep temperature around 60~80°C.

How To Reheat:

When the food cools down, you can press the REHEAT button then press START button, then the rice cooker will automatically heat the food.

Once the temperature reaches 100°C, it will stop and turn into warm mode.

“CANCEL”:

When you set the wrong program, you can press “CANCEL” to stop the program and reset the favorite program as you want.

CLEANING & MAINTENANCE

To Clean Exterior Body and Inner Rice Pot:

1. Remove the inner pot and other accessories. Wash it in warm, soapy water using a nylon sponge or dishcloth.
2. Rinse and dry thoroughly.
3. Wipe the body of the rice cooker clean with a damp cloth.

To Clean the Underside of the Lid: (See Diagram 1)

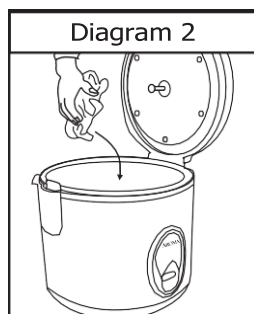
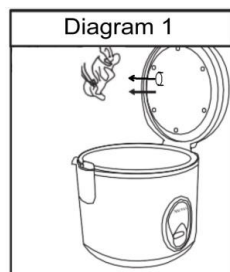
The underside of the lid should be cleaned after every use.

1. Wipe the steam vent inside and outside.
2. Wipe the inside of the lid and sealing with a warm, damp cloth.
3. Dry with a soft, dry cloth.

To Clean Heating Plate: (See Diagram 2)

The heating plate should be cleaned after every use.

1. Wipe the heating plate with a warm, damp cloth.
2. Dry with a soft, dry cloth.
3. Rice grains or other dried materials may stick to the heating plate. Repeat Steps 1 and 2 until the heating plate is completely clean to ensure full contact between the inner pot and the heating plate.



TROUBLESHOOTING

Because rice variations may vary in their make-up, results may also differ. Below are some troubleshooting tips to help you achieve the desired consistency.

PROBLEM	SOLUTION	
Rice is too dry/hard after cooking	If your rice is dry or hard/chewy when the rice cooker switches to "WARM" mode, additional water and cooking time will soften the rice. Depending on how dry your rice is, add ½ to 1 cup of water and stir through. Close the lid and press "MENU" to select a suitable cook function. When the rice cooker switches to "WARM" mode, open the lid and stir the rice to check the consistency. Repeat as necessary until rice is soft and moist.	
Rice is too moist/soggy after cooking	If your rice is still too wet or soggy when the rice cooker switches to "WARM" mode, use the rice paddle to stir the rice. This will redistribute the bottom (moistest) part of the rice as well as release excess moisture. Close the lid and allow to remain on "WARM" mode for 10-30 minutes as needed, opening the lid, and stirring periodically to release excess moisture.	
E1	Sensor control broken circuit	Call our consumer service center.
E2	Sensor control short circuit	Wait till the product cools down.
E3	Inner pot temperature overheats	Call our consumer service center.