

CONTENTS

	Page
1. Parts Identification	1
2. Precautions	2
3. How To Cook Rice	3
4. How To Keep Cooked Rice Warm And Tasty	5
5. How To Load And Unload Dew Collector	5
6. How To Use Steamer	6
7. How To Clean	6
8. Specification	7

HOW TO KEEP COOKED RICE WARM AND TASTY

Washing rice

Bran may give an unpleasant odour to cooked rice. Wash rice thoroughly and quickly to effectively remove the bran.

Keep warm time

Keeping cooked rice warm or using "Keep Warm" function for more than 5 hours may cause discolouration or generate objectionable odour. The sooner cooked rice is served, the better it will taste.

Minimum quantity of rice to keep warm

When using the keep warm cycle, be sure you have at least 4 bowlfuls or 6 bowlfuls of cooked rice in the pan.

Inner lid

Be careful not to deform it, avoid rough handling. Deforming of the inner lid will adversely affect the cooking and keep warm performance of the cooker.

- To prevent dry, discoloured effect, and objectionable odour of the cooked rice, keep the outer lid perfectly closed after serving rice.
- Do not leave the rice scoop or others in the pan during the keep warm cycle.
- Do not use the keep warm feature to reheat leftover cold rice.

HOW TO LOAD AND UNLOAD DEW COLLECTOR

1. To remove – Hold the sides and pull.
2. To attach – Align and push in securely.



Dew Collector