

Rice Cooker Operation Manual

GR-S50D

Manufacturer:UNITED GAIN LIMITED

Entrusting party:HANGZHOU GLOBAL JET ECOMMERCE CO .,LTD

Address:1-1407, 501 2nd Avenue,QianTang New Area, Hangzhou.P.R.China

Telephone:0571-88269187

Origin: Made in China

※ please read this manual carefully before using the product and keep it properly for future reference.

Precautions

Prohibited:

1. Do not start the operation before the liner is put into the pot or when the empty liner is put into the pot, so as to prevent the machine from burning.
2. Please do not remove the liner when the product is working to avoid danger.
3. When the power cord is damaged, it must be replaced with special flexible cord or special components purchased from other manufacturers or maintenance departments.
4. Do not pull the power cord to lift the product when moving the machine body.
5. Please do not use power sockets with rated current (10A) below.
6. Please do not touch the power socket or power cord when your hands are wet to avoid danger.
7. The product will produce high temperature and steam during operation. Please do not approach the exhaust valve to avoid scalding by steam.
8. Please do not immerse this product directly into any liquid during cleaning.
9. Please do not disassemble or refit any part of the machine by yourself, or the warranty period will be invalid.
10. Please do not cover the product with rags or other articles during use to avoid damaging the product due to overheating.
11. Please do not get close to high temperature heating appliances or furnace heads to avoid high ambient temperature affecting normal operation.
12. Please do not allow children to operate this product and place it out of the reach of infants.

Notice:

1. It is recommended that the food should not exceed 80% of the liner.
2. Slight odor and smoke may appear during first use, which is a normal dry phenomenon.
3. Please keep the heating plate clean before putting the liner in order to prevent the heating plate from burning the components due to poor contact with the liner.
4. Please do not continue to use when the liner is damaged. Please contact our after-sales service personnel to purchase a new one.
5. In case of dust or water stains on the power cord plug, plug tail and product socket, please clean them in time to avoid fire, electric shock or short circuit.
6. Please pull out the plug from the socket when the product is not used for a long time and put it in a dry, ventilated and dry place for collection.
7. The normal working altitude range is 0-2000m.
8. This product can only be used with the original liner to avoid product abnormality or damage.

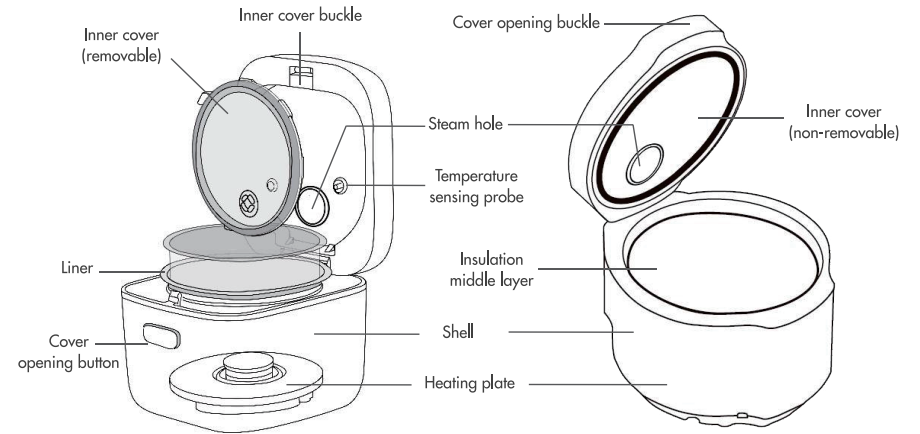
Warning:

1. Children, people with sensory or mental disorders, and people lacking relevant experience or knowledge should use this product under the guidance of adults with relevant experience.
2. Please ensure that the power cord will not contact sharp edges, burrs or hot objects, which may cause electric leakage, electric shock or fire.
3. Please ensure that the plug is inserted in place, otherwise the element may be overheated and burnt due to poor contact.
4. Please do not place this product within the reach of children or let it be used alone to avoid electric shock or scald.
5. Please pull out the power plug from the socket before cleaning the product, and clean the product after it is completely cooled to prevent electric shock or scald.
6. Do not insert or pull the plug with wet hands to avoid electric shock.

Technical parameters

Model	Rated voltage	Rated frequency	Rated power	Rated capacity
GR-S50D	220-240V	50/60Hz	800W	5L

Product parts description



Ladle



Measuring cup



Power cord



Manual



Steamer

Tips: There are many options for the design and material of the liner of this product. Please refer to the actual

Operation method



On-off	Please press the "On/Off" button after selecting the function to start working, and press the "On/Off" button again to cancel and terminate the operation.
Reservation	After selecting the function, please press the "Reservation" button to adjust the appointment time. Each time you press the "Reservation" button, the reservation time increases by 30 minutes. The maximum reservation time is 24 hours. Long press can quickly select the time. After the reservation time is adjusted, press the "On/Off" button to start work.
Cook rice	For the cooking method of this function, please refer to the following detailed description. Press the "Single Liner Rice" button to select "Fast Rice", "Firewood Rice" and "Clay Pot Rice". After selection, press the "Time Adjustment" button to adjust the cooking time, and then press the "On/Off" button to start working.
Cook porridge	For the cooking method of this function, please refer to the following detailed description. Press the "Porridge" button to select "Congee", "Aromatic Porridge" and "Coarse Grain Porridge". After selection, press the "Time Adjustment" button to adjust the cooking time, and then press the "On/Off" button to start working.
Function selection	Press the "Function" button to select the corresponding cooking function. Refer to the following detailed instructions for cooking methods. After selection, press the "Time Adjustment" button to adjust the cooking time. For the three functions of "Stewing, Heating and Heat Preservation", you can press the "Temperature Adjustment" button to adjust the cooking temperature, and then press the "On/Off" button to start working.
Time adjustment	The time displayed after the cooking function is selected is the default time. Please press the "Time Adjustment" button to adjust the cooking time (this time is the time after preheating, that is, " " is displayed as the preheating phase, and this time is not included in the display time, and the countdown starts after preheating). After the time is adjusted, press the "On/Off" button to start working. Note: The two cooking functions of "Heating and Heat Preservation" can also adjust the time during work: the time of other cooking functions cannot be changed during work, and can only be reset after cancellation.
Temperature adjustment	The three functions of Stewing, Heating and Heat Preservation can adjust the temperature. After selecting the cooking function, press "Temperature Adjustment" button to adjust the cooking temperature, and then press the "On/Off" button to start working. Note: The three cooking functions can be adjusted during the work, which is convenient for controlling the temperature and flexible operation.

Cook rice:

1. Please put the liner in the pot and rotate it for one circle (to better contact between the liner and the heating plate);
2. Wash the white rice and pour it into the liner;
3. Add proper amount of clean water according to the proportion of rice and water 1:1;

[Note]:

- a. Add a spoonful of cooking oil to the pot when cooking clay pot rice, which can reduce the stickiness of the pot, and also increase the flavor;
 - b. Due to the different water absorption of different rice varieties, it can be adjusted according to personal experience and preferences.
4. Close the pot cover, plug in the power supply and power on, press the "Cook Rice" button to select the rice category, and the default time will be displayed after selection, which is usually used; You can also adjust the time by pressing the "Time Adjustment" button;
 5. Press the ON/OFF button to start working.

[Note] When cooking the clay pot rice, there will be a prompt tone of adding auxiliary materials for about 1 minute during the cooking process. When the prompt tone appears, you can add auxiliary materials to the pot.

Cook porridge:

1. Put the liner in the pot and turn it for one circle;
2. Wash the white rice and pour it into the liner!
3. Add proper amount of clean water according to the proportion of rice and water 1:8;
4. Close the pot cover, plug in the power supply and power on, press the "Cook Porridge" button to select the corresponding function, and the default time will be displayed after selection, which is usually used; You can also adjust the time by pressing the "Time Adjustment" button;
5. Press the ON/OFF button to start working.

Soup:

1. Please put the liner in the pot and turn it for one circle;
2. Wash the soup ingredients, and then put them into the liner;
3. Add an appropriate amount of water or stock into the pot according to your personal preference to avoid too little burning or too much boiling to excess capacity;
4. Close the pot cover, plug in the power supply and power on, press the "Function" button to select "Health Preserving Soup", and the default time will be displayed after selection; You can also adjust the time by pressing the "Time Adjustment" button;
5. Press the ON/OFF button to start working.

[Note]: The taste of soup can be adjusted by the amount of water and cooking time.

Steaming:

1. Please put the liner into the pot and rotate it for one circle to superimpose the steamer on the liner;
2. Put food materials (or add containers) into the liner;
3. Fill the pot with clean water whose water level is lower than the steamer.
4. Close the pot cover, plug in the power supply and power on, press the "Function" button to select "Steaming", and the default time will be displayed after selection; You can also adjust the time by pressing the "Time Adjustment" button;
5. Press the ON/OFF button to start working.

Heat preservation:

1. Put the food that needs heat preservation into the pot, close the pot cover, plug in the power supply and power on;
2. Press the "Function" button to select "Heat preservation", and set the time and temperature through the "Time Adjustment" and "Temperature Adjustment" buttons;
3. Press the ON/OFF button to start working.

[Note]:

- a. 4 temperatures can be selected, and the default is 60 °C; 40 °C, 60 °C, 80 °C, 98 °C can be selected;
- b. Time and temperature can be set before starting work, or reset after working countdown; The screen alternates between time and temperature every 10 seconds.

Stewing:

- 1.Put the liner in the pot and turn it for one circle;
- 2.Put the salted ingredients into the liner (suitable for a small amount of sauce).
- 3.Close the pot cover, plug in the power supply and power on, click the "Function" button to select " Stewing ", and the default time and temperature will be displayed after selection. You can adjust the time and temperature through the "Time Adjustment" and "Temperature Adjustment" buttons;
- 4.Press the "On/Off" button to start working.
- 5.You can open the cover and stir fry or add auxiliary materials during cooking.

[Note]:

- a. This cooking function is only suitable for a small amount of sauce, otherwise the sauce will be burned dry during preheating and then counted down;
- b. This function supports three levels of heat, the default is 120 C 110 C , which is suitable for a small amount of sauce; 120 C is suitable for stewing without water, and 130 C is suitable for stewing without water for meat with more fat; the time and temperature can be set before starting work, or reset after the work countdown;
- c. The screen displays time and temperature alternately every 10 seconds.

Bittern:

- 1.Put the liner in the pot and turn it for one circle;
- 2.Put brine and water into the pot, and prepare the brine according to the proportion in the brine specification;
- 3.Close the pot cover, plug in the power supply and power on, press the "Function" button to select " Bittern ", and the default time will be displayed after selection, which can be adjusted through the "Time adjustment" button;
- 4.Press the "On/Off" button to start working.
- 5.After the brine is boiled, put ingredients into the pot, close the pot cover to continue.

Fermentation:

- 1.Put the liner in the pot and rotate it for one circle;
- 2.After the ingredients to be fermented are prepared, pour them into the liner;
- 3.Turn on the power, press the "Function" button to select "Fermentation", and then press the "Time Adjustment" and "Temperature Adjustment" keys to adjust the corresponding time and temperature;
- 4.Press the "On/Off" button to start working.





[Note]:

- a. The fermentation time and temperature can be adjusted freely. The adjustable range of time is 1-72 hours, and the adjustable range of temperature is 20-45 °C. It is mainly applicable to food fermented at low temperature;
- b. This manual only explains the operation of the machine and does not fully describe all functions. Please refer to the materials separately or according to personal experience for the preparation and detailed steps of the ingredients.

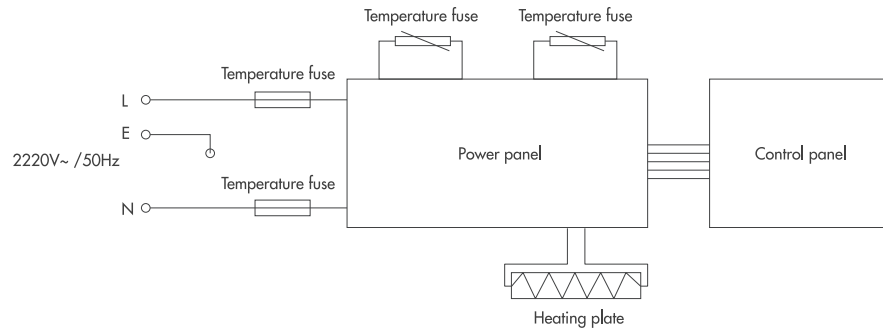
Type	Temperature (°C)	Time (hour)	Remarks
Yogurt	40°C	8h	Please keep a good seal
Enzyme	30°C	72h	Stir every 6 hours
Natto	40°C	20h	Please refrigerate or freeze
Rice wine	30°C	32h	Appliances and food materials are strictly prohibited from contacting with raw water
Fruit wine	30°C	32h	The longer the brewing time, the higher the degree
Fruit vinegar	30°C	72h	Stir every 4 hours
Pickled cabbage	30°C	24h	It is recommended to enjoy it within 2 days or 20 days
Leavened dough	40°C	1h	/

Note: All fermented food should be sterilized before production to avoid production failure caused by miscellaneous bacteria.

Cleaning and maintenance

	Please turn off the power before cleaning the machine (be sure to unplug the plug from the power supply before unplugging the power cord from the machine socket).
	Do not immerse the machine directly into any liquid when cleaning the machine. After the machine cools down, wipe it with a wet rag first, and then dry it with a dry rag. In particular, ensure that there are no sundries on the heating plate and keep it clean.
	This manual is applicable to multiple models, including products with removable and non-removable inner covers. See the following detailed instructions: a. Model QS-A05C, with non-removable inner cover, can be wiped clean with a wet rag. Do not put it under the tap for washing. b. Removable inner cover: Please pull the inner cover buckle to remove it and clean it directly with water. After the inner cover is removed, the inner side of the pot cover shall be wiped clean with a wet rag, and the pot cover shall not be placed under the tap for washing.
	Stainless steel liner can be scrubbed with scourer; Scourer or sharp tools shall not be used for the non-stick liner to avoid scratching the coating. Please soak it first and then scrub it with a rag.

Electrical schematic diagram



Abnormal self-checking

Items to be checked Failure	Indicator light does not work	Heating plate does not heat	Overflow	Uncooked rice	Rice with too much water	Leakage of rice-water
Power supply not connected	●	●				
Circuit board failure	●	●		●		
Heating plate failure		●	●	●		
Blown fuse	●	●				
Too much or too little cooking			●	●	●	●
Incorrect ratio of rice and water			●	●	●	●
Unplaced liner		●	●	●		
Foreign matters on the heating plate		●	●	●		
Outer liner deformed and damaged			●	●		●

Environmental protection list

Description of limits of harmful substances in electrical and electronic products

No.	Part name	Name and content of harmful substances in the product					
		Lead (Pb)	Mercury (Hg)	Cadmium (Cd)	Hexavalent chromium (Cr6+)	Polybrominated biphenyls (PBB)	Polybrominated diphenyl ether (PBDE)
1	Hardware fasteners	○	○	○	○	○	○
2	Hardware structure	○	○	○	○	○	○
3	Plastic structure	○	○	○	○	○	○
4	Seal assembly	x	○	○	○	○	○
5	PCB assembly	x	○	x	x	x	x
6	Electrical components	x	○	x	x	x	x
7	Heating components	x	○	○	○	○	○
8	Power cord	x	○	○	○	x	x
9	Print	○	○	○	○	○	○
10	Package	○	○	○	○	○	○

This form is prepared according to SJ/T 11364

○	○: Indicates that the content of the hazardous substance in all homogeneous materials of the component is below the limit specified in GB/T26572.
x	x: Indicates that the content of the hazardous substance in at least one homogeneous material of the component exceeds the limit specified in GB/T26572.
Description of hazardous substances: The content of hazardous substance elements in all materials used by our products has complied with the limit requirements of the Limit Standard for Hazardous Substances GB/T26572, in which the part mark "X" indicates that the content of hazardous substance elements cannot be replaced due to the development of global technology. Our company will strive to replace hazardous substances according to the development of global technology, and update the technical development and environmental protection upgrade of hazardous substances in materials to the new version of the manual.	

Packing list

Name	Rice cooker	Liner	Ladle	Measuring cup	Power cord	Manual
Qty.	1	1	1	1	1	1

ข้อควรระวัง

ข้อห้าม:

1. โปรดอย่าเริ่มการทำงานก่อนที่จะใส่หม้อชั้นในเข้าไปในตัวหม้อ หรือตอนหม้อว่างเปล่า เพื่อหลีกเลี่ยงเครื่องเกิดการไหม้
2. โปรดอย่าถอดหม้อชั้นในออก ขณะที่ผลิตภัณฑ์กำลังทำงาน เพื่อหลีกเลี่ยงอันตรายที่อาจเกิดขึ้น
3. หากสายไฟเสียหาย ต้องทำการเปลี่ยนด้วยสายไฟแบบยึดหม้อพิเศษหรือสายไฟสังกะสีจากผู้ผลิตรายอื่นที่ใช้เฉพาะพิเศษหรือแผนซ่อมบำรุง
4. หากต้องการเคลื่อนย้ายตัวเครื่อง โปรดอย่าจับที่สายไฟเพื่อยกผลิตภัณฑ์
5. โปรดอย่าใช้เต้าเสียบที่มีกระแสไฟต่ำกว่า (10A)
6. โปรดอย่าสัมผัสปลั๊กไฟหรือสายไฟเมื่อมือของคุณอุ่นเพื่อหลีกเลี่ยงอันตราย
7. เครื่องจะสร้างไอน้ำที่มีอุณหภูมิสูงขณะทำงาน โปรดอย่าเข้าใกล้ช่องระบายไอน้ำ เพื่อหลีกเลี่ยงการได้รับบาดเจ็บจากความร้อน
8. ตอนทำความสะอาด ห้ามจุ่มเครื่องลงในน้ำโดยตรง
9. โปรดอย่าถอดประกอบหรือดัดแปลงชิ้นส่วนใด ๆ ในเครื่องด้วยตัวเอง เพราะระยะเวลาการรับประกันจะถือเป็นโมฆะ
10. ตอนใช้งาน โปรดอย่าคลุมผลิตภัณฑ์ด้วยผ้าชีวหรือสิ่งของอื่น ๆ เพื่อหลีกเลี่ยงไม่ให้เครื่องร้อนเกินไปและทำให้เครื่องเสียหาย
11. โปรดอย่าเข้าใกล้อุปกรณ์ทำความร้อนหรือเตาที่มีอุณหภูมิสูง และหลีกเลี่ยงอุณหภูมิแวดล้อมที่มากเกินไปซึ่งจะส่งผลกระทบต่อการทำงานของเครื่อง
12. อย่าปล่อยให้เด็กใช้ผลิตภัณฑ์นี้ และเก็บให้พ้นมือเด็ก

หมายเหตุ:

1. แนะนำว่าไม่ควรใช้อาหารเกิน 80% ของหม้อชั้นใน
2. การใช้งานครั้งแรก อาจมีกลิ่นและควันแปลกๆ เล็กน้อย เป็นปรากฏการณ์ปกติ
3. ก่อให้เกิดหม้อชั้นใน โปรดรักษาแผ่นทำความร้อนให้สะอาด เพื่อป้องกันไม่ให้ส่วนประกอบถูกเผาไหม้ เนื่องจากมีการสัมผัสที่ไม่ดี ระหว่างแผ่นความร้อนและหม้อชั้นใน
4. หากหม้อชั้นในเสียหาย โปรดอย่าใช้งานต่อ ควรติดต่อฝ่ายบริการหลังการขายของเราเพื่อทำการสั่งซื้อหม้อชั้นในใหม่
5. หากมีฝุ่นหรือคราบน้ำมันปลั๊กไฟ เต้ารับ และเต้ารับผลิตภัณฑ์ โปรดทำความสะอาดทันที เพื่อหลีกเลี่ยงไฟไหม้ ไฟช็อต หรืออุบัติเหตุจากไฟฟ้าสดวงจร
6. หากไม่ได้ใช้ผลิตภัณฑ์เป็นระยะเวลานาน ควรถอดปลั๊กไฟออกจากเต้าเสียบ และเก็บไว้ในที่แห้ง อากาศถ่ายเทสะดวก
7. ช่วงระดับความที่ทำงานได้ปกติคือ สูงจากน้ำทะเล 0-2,000 เมตร
8. ผลิตภัณฑ์สามารถใช้หม้อชั้นในต้มเท่านั้น เพื่อหลีกเลี่ยงความผิดปกติหรือความเสียหายต่อผลิตภัณฑ์

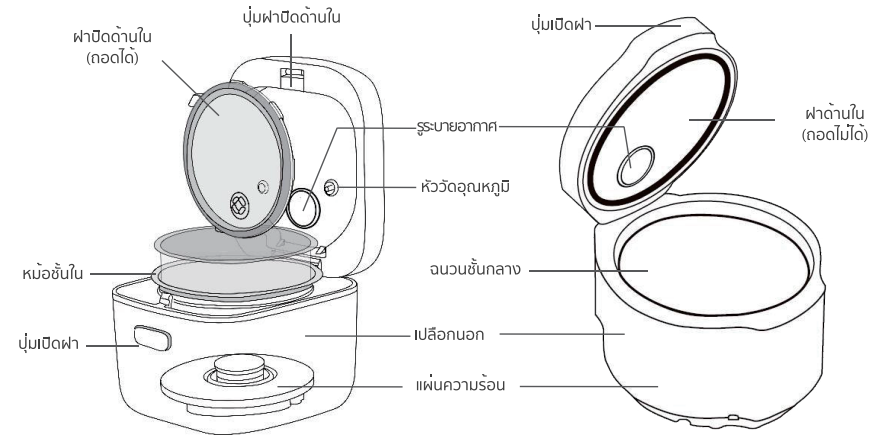
คำเตือน:

1. บุคคลที่มีอาการบวมหรือทางประสาทสัมผัสหรือจิตใจ บุคคลที่ขาดประสบการณ์หรือความรู้ที่เกี่ยวข้อง และเด็กควรใช้ภายใต้การแนะนำของผู้ใหญ่ที่มีประสบการณ์ที่เกี่ยวข้อง
2. ตรวจสอบให้แน่ใจว่าสายไฟไม่สัมผัสกับขอบหม้อ เสิลน หรือวัตถุที่มีความร้อนสูง ซึ่งอาจทำให้เกิดไฟฟ้าว ไฟช็อต หรือไฟไหม้ได้
3. เสิลนปลั๊กเข้ากับเต้ารับ ต้องเสียบให้สุด เพราะส่วนประกอบอาจร้อนเกินไปและไหม้เนื่องจากมีการสัมผัสที่ไม่ดี
4. อย่าวางผลิตภัณฑ์ในที่ที่เด็กสามารถสัมผัสได้ หรือปล่อยให้เด็กใช้งานตามลำพัง เพื่อหลีกเลี่ยงไฟฟ้าช็อตหรือไฟไหม้
5. ให้ถอดปลั๊กไฟออกทุกครั้ง และรอให้เย็นลงก่อนทำความสะอาดผลิตภัณฑ์นี้ เพื่อป้องกันไฟฟ้าช็อตหรือไฟไหม้
6. เพื่อหลีกเลี่ยงไฟฟ้าช็อต อย่าเสียบหรือถอดปลั๊กด้วยมือที่เปียก

พารามิเตอร์ทางเทคนิคของผลิตภัณฑ์

รุ่นผลิตภัณฑ์	พิกัดแรงดัน	พิกัดความถี่	พิกัดกำลังไฟฟ้า	ความจุสูงสุด
GR-S50D	220-240V	50/60Hz	800W	5L

แนะนำส่วนประกอบสำคัญของผลิตภัณฑ์



ทัพพ



ถ้วยตวง



สายไฟ

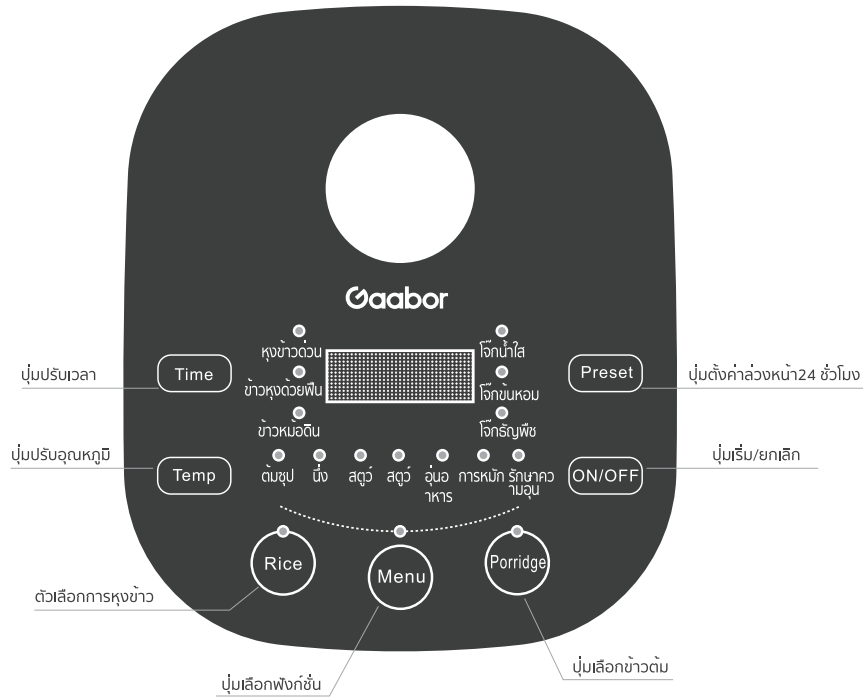


คู่มือ



ชั้นใน

คำเตือน: มีตัวเลือกมากมายสำหรับรูปแบบและวัสดุของชั้นในของผลิตภัณฑ์นี้ โปรดดูของจริงที่ได้รับ



เปิดปิด	หลังจากเลือกฟังก์ชันแล้ว ให้คลิกปุ่ม "เปิด/ปิด" เพื่อเริ่มทำงาน และคลิกปุ่ม "เปิด/ปิด" อีกครั้งเพื่อยกสติกและหยุดการทำงาน
ตั้งเวลาล้างหน้า	หลังจากเลือกฟังก์ชันการทำอาหารแล้ว ให้กดปุ่ม "ตั้งเวลาล้างหน้า" เพื่อปรับเวลาที่ตั้งไว้ล่วงหน้า แต่ละครั้งที่กดเวลาจะเพิ่มขึ้น 30 นาที และสามารถตั้งเวลาล้างหน้าได้นานถึง 24 ชั่วโมง กดค้างเพื่อเลือก เวลาอย่างรวดเร็ว หลังจากปรับการตั้งเวลาล้างหน้าแล้ว ให้กดปุ่ม "เปิด/ปิด" เพื่อเริ่มทำงาน
หุงข้าว	โปรดอ่านคำแนะนำต่อไปนี้อย่างละเอียด สำหรับวิธีการปรุงอาหารของฟังก์ชันนี้ กดปุ่ม "หุงข้าว" เพื่อเลือก "หุงด่วน", "ข้าวหุงด้วยไฟ" และ "ข้าวหม้อดิน" หลังจากเลือกแล้ว สามารถกดปุ่ม "ปรับเวลา" เพื่อปรับเวลาในการหุง จากนั้นกดปุ่ม "เปิด/ปิด" เพื่อเริ่มการทำงาน
ต้มโจ๊ก	โปรดอ่านคำแนะนำต่อไปนี้อย่างละเอียด สำหรับวิธีการปรุงอาหารของฟังก์ชันนี้ กดปุ่ม "ต้มโจ๊ก" เพื่อเลือก "โจ๊กน้ำใส", "โจ๊กข้นหอม" และ "โจ๊กธัญพืช" หลังจากเลือกแล้ว สามารถกดปุ่ม "ปรับเวลา" เพื่อปรับเวลาในการต้ม จากนั้นกดปุ่ม "เปิด/ปิด" เพื่อเริ่มการทำงาน
เลือกฟังก์ชัน	กดปุ่ม "ฟังก์ชัน" เพื่อเลือกฟังก์ชันการปรุงอาหารที่เกี่ยวข้อง และโปรดอ่านคำแนะนำต่อไปนี้อย่างละเอียด สำหรับวิธีการปรุงอาหาร หลังจากเลือกแล้ว คุณสามารถกดปุ่ม "ปรับเวลา" เพื่อปรับเวลาในการปรุงอาหารได้ในระหว่างฟังก์ชันทั้งสามของ "อุ่นอาหาร" และรักษาความอุ่น" สามารถปรับได้โดยกดปุ่ม "ปรับเวลา" จากนั้นกดปุ่ม "เปิด/ปิด" เพื่อเริ่มทำงาน
ปรับเวลา	หลังจากเลือกฟังก์ชันการปรุงอาหารแล้ว เวลาเริ่มต้นจะปรากฏขึ้น และสามารถปรับเวลาในการปรุงอาหารได้โดยการกดปุ่ม "ปรับเวลา" (เวลานี้เป็นเวลาหลังจากอุ่นล่วงหน้า หน้าจอ " " เป็นขั้นตอนการอุ่น และเวลานี้ไม่รวมอยู่ในเวลาที่แสดง การนับถอยหลังเริ่มต้นหลังจากอุ่นเครื่อง) หลังจากปรับเวลาแล้ว ให้กดปุ่ม "เปิด/ปิด" เพื่อเริ่มทำงาน ข้อสังเกต: ในบรรดาฟังก์ชันการทำอาหารทั้งสองอย่าง "อุ่นอาหารและการรักษาความอุ่น" ยังสามารถปรับเวลาระหว่างการทำงานได้: เวลาของฟังก์ชันการทำอาหารอื่น ๆ ไม่สามารถเปลี่ยนแปลงได้ในระหว่างการทำงาน และสามารถยกสติกและรีเซ็ตได้เท่านั้น
ปรับอุณหภูมิ	สามารถปรับฟังก์ชันการอุ่นอาหาร และรักษาความอุ่นได้ 3 ฟังก์ชัน หลังจากเลือกฟังก์ชันแล้ว สามารถกด "ปรับอุณหภูมิ" เพื่อปรับอุณหภูมิการทำอาหาร จากนั้นกดปุ่ม "เปิด/ปิด" เพื่อเริ่มทำงาน ฟังก์ชันการทำอาหาร 3 แบบนี้ สามารถปรับฟังก์ชันระหว่างการทำงานได้ ซึ่งสะดวกต่อการควบคุมไฟและการทำงานที่คล่องตัว

หุงข้าว:

1. ใส่หม้อชั้นในลงในหม้อแล้วหมุนหนึ่งรอบ (เพื่อให้หม้อชั้นในสัมผัสกับแผ่นความร้อนได้ดีขึ้น)
2. ข้าวข้าวแล้วกลวงในหม้อชั้นใน
3. เติมน้ำในปริมาณที่เหมาะสมตามอัตราส่วนน้ำข้าว 1:1

[หมายเหตุ]:

- a. เมื่อทำข้าวหม้อดิน สามารถเติมน้ำมัน 1 ช้อนลงในหม้อ เพื่อลดความเหนียวของเปลือกข้าวและเพิ่มกลิ่นและรสชาติ
 - b. เนื่องจากกรดซัลฟูริกที่แตกต่างของข้าวแต่ละพันธุ์ จึงสามารถปรับระดับน้ำได้จากการใช้งานจริงรวมกับประสบการณ์ส่วนตัวและความชอบในรสชาติ
4. ปิดฝาหม้อ เสียบปลั๊กไฟ และคลิกปุ่ม "หุงข้าว" เพื่อเลือกประเภทข้าว หลังจากเลือกแล้ว เวลาเริ่มต้นจะปรากฏขึ้น และใช้เวลาเริ่มต้นในการต้มได้เลย และสามารถปรับเวลาผ่านปุ่ม "ปรับเวลา"
 5. คลิกปุ่มเปิด/ปิดเพื่อเริ่มทำงาน
- [หมายเหตุ] เมื่อหุงข้าวหม้อดิน จะมีเสียงเตือนให้ใส่ส่วนผสมเสริมระหว่างการหุง และจะมีเสียง "บีบ" เป็นระยะประมาณ 1 นาที และสามารถเพิ่มส่วนผสมเสริมลงในหม้อได้เมื่อเสียงเตือนดังขึ้น

ต้มโจ๊ก:

1. ใส่หม้อชั้นในลงในหม้อแล้วหมุนหนึ่งรอบ
2. ข้าวข้าวแล้วกลวงหม้อชั้นใน
3. เติมน้ำในปริมาณที่เหมาะสม ตามอัตราส่วนน้ำต่อข้าว 1:8
4. ปิดฝาหม้อ เสียบปลั๊กไฟ และคลิกปุ่ม "ต้มโจ๊ก" เพื่อเลือกฟังก์ชันที่สอดคล้องกัน หลังจากเลือกแล้ว จะแสดงเวลาเริ่มต้น โดยปกติจะใช้เวลาเริ่มต้น และสามารถปรับเวลาได้ด้วยปุ่ม "ปรับเวลา"
5. คลิกปุ่ม "เปิด/ปิด" เพื่อเริ่มทำงาน

ต้มซูป:

1. ใส่เวลาเริ่มต้นในหม้อแล้วหมุนหนึ่งรอบ
 2. ล้างส่วนผสมของซูปแล้วใส่ลงในหม้อชั้นใน
 3. เติมน้ำหรือน้ำซูปในปริมาณที่เหมาะสมในหม้อ และปริมาณน้ำขึ้นอยู่กับความชอบส่วนบุคคล หลีกเลี่ยงไม่ให้แห้งเกินไปหรือมากเกินไปจนล้น
 4. ปิดฝาหม้อ เสียบปลั๊กไฟ แล้วคลิกปุ่ม "ฟังก์ชัน" เพื่อเลือก "ซูปเพื่อสุขภาพ" หลังจากเลือกแล้ว จะแสดงเวลาเริ่มต้น โดยปกติจะใช้เวลาเริ่มต้น และสามารถปรับเวลาได้ด้วยปุ่ม "ปรับเวลา"
 5. คลิกปุ่ม "เปิด/ปิด" เพื่อเริ่มทำงาน
- 【หมายเหตุ】** : อยากรู้ซูปข้นและซูปใสที่ต้องการได้ ผ่านปริมาณน้ำและเวลาในการปรุง

ตั้ง:

1. ใส่หม้อชั้นในลงในหม้อแล้วหมุนหนึ่งรอบ แล้ววางชั้นในลงบนหม้อชั้นใน
2. ใส่ส่วนผสมลงในหม้อชั้นใน (หรือใส่ภาชนะเพื่อรอง)
3. เติมน้ำลงในหม้อชั้นใน ระดับน้ำต่ำกว่าหม้อหนึ่ง เพื่อทำการตั้งโดยกันด้วยน้ำ
4. ปิดฝาหม้อ เสียบปลั๊กไฟ และคลิกปุ่ม "ฟังก์ชัน" เพื่อเลือก "ตั้ง" หลังจากเลือก จะแสดงเวลาเริ่มต้น และสามารถปรับเวลาได้ด้วยปุ่ม "ปรับเวลา"
5. คลิกปุ่มเปิด/ปิดเพื่อเริ่มทำงาน

การรักษาความอุ่น:

1. ใส่อาหารที่ต้องการอุ่นลงในหม้อ ปิดฝา เสียบปลั๊กไฟ
2. คลิกปุ่ม "ฟังก์ชัน" เพื่อเลือก "การรักษาความอุ่น" และตั้งเวลาและอุณหภูมิของการอุ่นผ่านปุ่ม "ปรับเวลา" และ "ปรับอุณหภูมิ"
3. คลิกปุ่ม "เปิด/ปิด" เพื่อเริ่มทำงาน

【หมายเหตุ】 :

- a. สามารถเลือกอุณหภูมิในการเก็บรักษาความอุ่นได้ 4 แบบ ค่าเริ่มต้นที่ 60°C สามารถเลือกได้ 40°C, 60°C, 80°C, 98°C;
- b. สามารถตั้งเวลาและอุณหภูมิได้ก่อนเริ่มงาน และสามารถรีเซ็ตได้หลังการนับถอยหลัง หน้าจอจะแสดงเวลาและอุณหภูมิที่สิ้นสุดทุกๆ 10 วินาที

การตรวจสอบสิ่งผิดปกติด้วยตนเอง

รายการความผิดปกติที่ต้องตรวจสอบ	ไฟแสดงสถานะไม่สว่าง	แผ่นความร้อนไม่ร้อน	ล้นออก	ข้าวไม่สุก	ข้าวแฉะ	น้ำข้าวขุ่น
ไม่ได้สัมผัสไฟฟ้า	●	●				
แผงวงจรขัดข้อง	●	●		●		
แผ่นทำความร้อนขัดข้อง		●	●	●		
ฟิวส์ขาด	●	●				
ปรุงมากหรือน้อยเกินไป			●	●	●	●
อัตราส่วนของน้ำและข้าวไม่ถูกต้อง			●	●	●	●
วางหม้อขึ้นไฟไม่เข้าที่		●	●	●		
มีสิ่งแปลกปลอมอยู่ในแผ่นความร้อน		●	●	●		
ภายนอกเสียรูปเสียหาย			●	●		●

รายการตรวจสอบด้านสิ่งแวดล้อม

คำแนะนำเกี่ยวกับขีดจำกัดของสารอันตรายในผลิตภัณฑ์ไฟฟ้าและอิเล็กทรอนิกส์

ลำดับ	ชื่อชิ้นส่วน	ชื่อและเนื้อหาของสารอันตรายที่มีอยู่ในผลิตภัณฑ์					
		ตะกั่ว (Pb)	ปรอท (Hg)	แคดเมียม (Cd)	โครเมียมเฮกซะวาเลนต์ (Cr6+)	โพลีโบรมีนเตเต็ดโบฟีนิล (PBB)	โพลีโบรมีนออร์โธโพลีโบรมีน (PBDE)
1	ตัวซีดฮาร์ดแวร์	○	○	○	○	○	○
2	ชิ้นส่วนโครงสร้างฮาร์ดแวร์	○	○	○	○	○	○
3	ชิ้นส่วนโครงสร้างพลาสติก	○	○	○	○	○	○
4	ซิลประกอบ	x	○	○	○	○	○
5	PCBประกอบ	x	○	x	x	x	x
6	ส่วนประกอบไฟฟ้า	x	○	x	x	x	x
7	องค์ประกอบความร้อน	x	○	○	○	○	○
8	สายไฟ	x	○	○	○	x	x
9	สิ่งพิมพ์	○	○	○	○	○	○
10	บรรจุภัณฑ์	○	○	○	○	○	○

แบบฟอร์มนี้จัดทำขึ้นตามข้อกำหนดของ SJ/T11364

○	หมายถึงเนื้อหาของสารพิษและสารอันตรายนี้ในวัสดุที่เป็นเนื้อเดียวกันทั้งหมดของส่วนนี้ต่ำกว่าข้อกำหนดขีดจำกัดที่ระบุไว้ในมาตรฐาน GB/T26572
x	หมายถึงเนื้อหาของสารพิษและสารอันตรายในวัสดุที่เป็นเนื้อเดียวกันอย่างน้อยหนึ่งส่วนของชิ้นส่วนนั้นเกินข้อกำหนดขีดจำกัดที่ระบุไว้ในมาตรฐาน GB/T26572
คำอธิบายเกี่ยวกับสารอันตราย: เนื้อหาขององค์ประกอบของสารอันตรายในวัสดุทั้งหมดที่ใช้ในผลิตภัณฑ์ของเราเป็นไปตามข้อกำหนดขีดจำกัดของมาตรฐานขีดจำกัดสารอันตราย GB/T26572 และส่วนที่มีเครื่องหมาย "X" แสดงว่าการพัฒนาทางด้านอุตสาหกรรมการผลิตของโลกหรือระดับเทคนิคไม่สามารถทดแทนได้ บริษัทของเราจะมุ่งมั่นที่จะตระหนักถึงการทดแทนสารอันตรายตามการพัฒนาของเทคโนโลยีระดับโลก หากการพัฒนา เทคโนโลยีและการอัปเดตการปกป้องสิ่งแวดล้อมของสารอันตรายในวัสดุจะรวมอยู่ในคู่มือเวอร์ชันใหม่	

รายการบรรจุ

ชื่อ	หม้อหุงข้าวไฟฟ้า	หม้อชั้นใน	ทัพพี	ถ้วยตวง	สายไฟ	คู่มือ
จำนวน	1	1	1	1	1	1

Những vấn đề cần lưu ý

Nghiêm cấm:

1. Trước khi chưa đặt hoặc đặt vào lòng nồi trống, hãy không bật nguồn và sử dụng để tránh máy bị cháy.
2. Không được di chuyển lòng nồi khi sản phẩm đang hoạt động để tránh xảy ra nguy hiểm.
3. Nếu dây điện bị hư hỏng phải thay thế bằng dây điện chuyên môn hoặc phụ tùng chuyên môn mua từ nhà chế tạo khác hoặc bộ môn sửa chữa khác.
4. Nếu cần phải di chuyển thân máy vui lòng không được kéo dây nguồn để nâng sản phẩm.
5. Vui lòng không sử dụng ổ cắm điện với dòng điện định mức từ (10A) trở xuống
6. Hãy không tiếp xúc phích cắm điện hoặc dây điện khi tay đang ướt để tránh xảy ra nguy hiểm.
7. Máy sẽ tạo ra nhiệt độ cao và có hơi nước khi đang hoạt động, vui lòng không đến gần với van thoát khí để tránh bị bỏng bởi hơi nước.
8. Vui lòng không ngâm máy vào bất cứ chất lỏng trực tiếp khi làm sạch.
9. Vui lòng không tự ý tháo dỡ hoặc sửa đổi bất cứ linh kiện nào trong máy, nếu không thì bảo hành sẽ mất hiệu lực.
11. Vui lòng không che phủ sản phẩm bằng giẻ lau hoặc vật phẩm nào khác khi đang sử dụng để tránh quá nóng và hư hỏng máy.
11. Vui lòng không đến gần các dụng cụ sưởi ấm hoặc bếp nhiệt độ cao để tránh ảnh hưởng sự hoạt động của máy vì nhiệt độ sử dụng quá cao.
12. Vui lòng không cho trẻ em sử dụng sản phẩm này và để xa tầm tay trẻ em.

Lưu ý:

1. Đề nghị không nên vượt quá 80% lòng nồi khi cho vào thực phẩm.
2. Khi lần đầu tiên sử dụng có thể có mùi vị và khói nhẹ nhàng, đây là hiện tượng bình thường.
3. Trước khi đặt vào lòng nồi, hãy giữ mâm nhiệt sạch sẽ, để phòng ngừa tiếp xúc xấu giữa mâm nhiệt và lòng nồi mà cháy mất linh kiện.
4. Nếu lòng nồi bị hư hỏng, vui lòng không sử dụng nữa, cần phải liên hệ nhân viên dịch vụ hậu mãi của công ty và mua lòng nồi mới.
5. Phích cắm dây điện, đầu dây và ổ cắm sản phẩm có bụi bẩn hoặc có nước, hãy làm sạch kịp thời để tránh khỏi hỏa hoạn, điện giật hoặc chập mạch.
6. Nếu không sử dụng sản phẩm với thời gian dài, cần phải rút phích cắm ra từ ổ cắm và đặt ở nơi thông thoáng.
7. Phạm vi độ cao làm việc bình thường là 0-2000 mét.
8. Sản phẩm chỉ có thể sử dụng lòng nồi ban đầu để tránh gây sản phẩm bất thường hoặc hư hỏng.

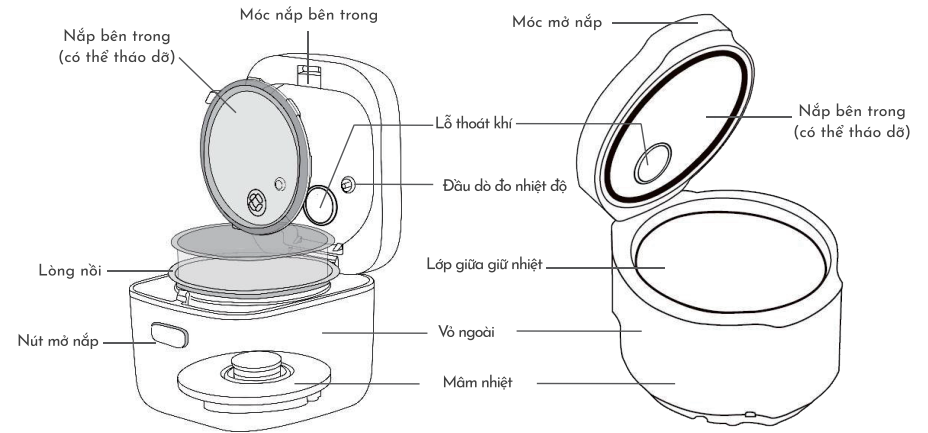
Cảnh báo:

1. Những người bị suy giảm giác quan hoặc tâm thần, những người thiếu kinh nghiệm hoặc kiến thức liên quan và trẻ em nên sử dụng nó dưới sự hướng dẫn của người lớn có kinh nghiệm liên quan.
2. Đảm bảo dây điện không tiếp xúc với mép sắc nhọn, gờ hoặc đồ vật có nhiệt độ cao, điều này có thể gây rò điện, điện giật hoặc hỏa hoạn.
3. Phải cắm phải được cắm vào đúng vị trí khi cắm phích cắm vào ổ cắm, nếu không có thể gây linh kiện quá nóng cháy máy vì tiếp xúc xấu.
4. Không được đặt sản phẩm ở chỗ trẻ em có thể tiếp xúc tới, không được cho trẻ em sử dụng riêng để tránh khỏi điện giật hoặc bị bỏng.
5. Trước khi vệ sinh sản phẩm, vui lòng rút phích cắm ra từ ổ cắm và để cho nó nguội hoàn toàn mới làm sạch sản phẩm này để phòng ngừa điện giật hoặc bị bỏng.
6. Không được rút ra hoặc cắm vào phích cắm bằng tay ướt để tránh khỏi điện giật.

Bảng thông số kỹ thuật sản phẩm

Mã sản phẩm	Điện áp định mức	Tần số định mức	Công suất định mức	Dung tích định mức
GR-S50D	220-240V	50/60Hz	800W	5L

Giới thiệu các bộ phận chính



Muỗng cơm



Cốc đong



Dây điện

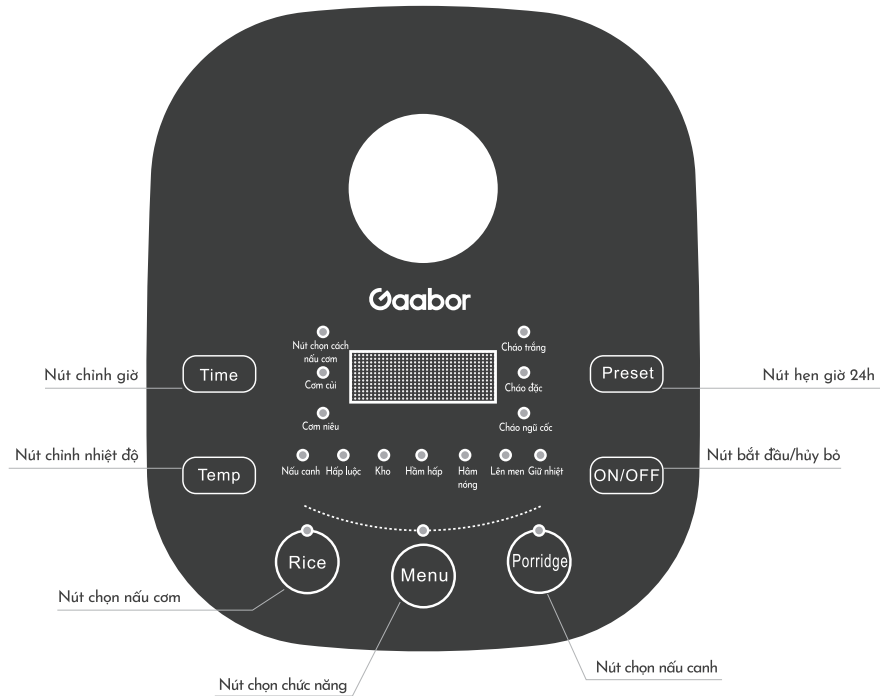


Sách hướng dẫn



Xung hấp

Lưu ý: Có nhiều lựa chọn về kiểu dáng và chất liệu lớp lót của sản phẩm này, vui lòng tham khảo sản phẩm thực tế nhận được.



Công tắc	Sau khi chọn xong chức năng, bấm nút "Bật/Tắt" thì bắt đầu hoạt động, bấm lại nút "công tắc" có thể hủy bỏ hoặc chấm dứt thao tác.
Hẹn giờ	Sau khi chọn sẵn chức năng nấu nướng, nhấn nút "Hẹn giờ" và điều chỉnh thời gian hẹn giờ, mỗi bấm một lần sẽ tăng thêm 30 phút, thời gian dài nhất có thể hẹn trước 24 tiếng đồng hồ, nhấn và giữ có thể chọn thời gian nhanh, điều chỉnh sẵn thời gian hẹn trước rồi bấm nút "Bật/Tắt" thì có thể bắt đầu hoạt động.
Nấu cơm	Phương thức nấu nướng của chức năng này vui lòng tham khảo hướng dẫn chi tiết sau đây. Bấm nút "Nấu cơm" để chọn "Cơm nhanh", "Cơm củi" và "Cơm niêu", sau khi chọn, có thể bấm "Chỉnh giờ" để điều chỉnh thời gian nấu nướng, bấm lại nút "Bật/Tắt" thì có thể bắt đầu hoạt động.
Cháo	Các chức năng nấu nướng vui lòng tham khảo các hướng dẫn chi tiết sau đây. Nhấn nút "nấu cháo" có thể chọn "Cháo trắng", "Cháo đặc" và "Cháo ngũ cốc", sau khi chọn có thể bấm nút "Chỉnh giờ" để điều chỉnh thời gian nấu nướng, rồi nhấn nút "Bật/Tắt" để bắt đầu hoạt động.
Chọn chức năng	Nhấn nút "Chức năng" để chọn chức năng nấu nướng tương ứng, phương pháp nấu nướng vui lòng tham khảo hướng dẫn chi tiết sau đây. Sau khi lựa chọn, có thể nhấn "Chỉnh giờ" để điều chỉnh thời gian nấu nướng, trong đó 3 chức năng "Hầm hấp, Hầm nóng, Giữ nhiệt" để điều chỉnh nhiệt độ nấu nướng, rồi nhấn nút "Bật/Tắt" để bắt đầu hoạt động.
Chỉnh giờ	Sau khi chọn chức năng nấu nướng, hiển thị thời gian mặc định, có thể nhấn nút "Chỉnh giờ" để điều chỉnh thời gian nấu nướng (thời gian này là thời gian làm nóng trước, tức là hiển thị "" là giai đoạn làm nóng trước), thời gian này không được tính vào thời gian hiển thị, sau khi làm nóng trước mới bắt đầu đếm ngược), sau khi đặt thời gian sẵn nhấn nút "Bật/Tắt" bắt đầu hoạt động. Ghi chú: Hai chức năng "Hầm nóng, Giữ nhiệt" có thể điều chỉnh thời gian trong khi hoạt động; chức năng nấu nướng khác không thể thay đổi thời gian, chỉ có thể đặt lại sau hủy bỏ.
Điều chỉnh nhiệt độ	"Hầm hấp, Hầm nóng, Giữ nhiệt" ba chức năng có thể thực hiện điều chỉnh nhiệt độ, sau khi chọn sẵn chức năng nấu nướng, có thể nhấn nút "điều chỉnh nhiệt độ" để điều chỉnh nhiệt độ nấu, rồi nhấn nút "Bật/Tắt" để bắt đầu làm việc. Ghi chú:

Nấu cơm:

- Đặt lòng nồi vào nồi cơm điện vào xoay một vòng (Có thể cho lòng nồi tiếp xúc với mâm nhiệt tốt hơn)
 - Vo gạo kỹ và sạch, rồi đổ vào lòng nồi;
 - Cho vào lượng nước phù hợp theo tỷ lệ nước vo gạo 1:1;
- [Mẹo]: a. Khi nấu cơm niêu, có thể thêm một thìa dầu ăn vào trong lòng nồi, có thể giảm thấp độ dính của vỏ cơm, cũng có thể cho mùi vị ngon hơn;
- b. Bởi vì lượng hút nước khác nhau giữa loại gạo khác nhau, có thể thao tác theo tình hình thực tế, kết hợp kinh nghiệm cá nhân và sở thích của mình để điều chỉnh mức nước.
- Đóng nắp nồi, cắm phích cắm, bấm "Nấu cơm" để chọn chế độ nấu, màn hình sẽ hiển thị thời gian mặc định sau khi chọn, thường sử dụng thời gian mặc định để nấu cơm; có thể điều chỉnh thời gian bằng cách bấm nút "Chỉnh giờ";
 - Bấm nút "Bật/Tắt" để bắt đầu hoạt động.
- [Mẹo] Khi nấu cơm niêu, bạn sẽ nghe thấy tiếng nhắc ở để tham gia vị trong quá trình nấu, tiếng "Bíp bíp" gián đoạn khoảng 1 phút, nếu nghe thấy tiếng nhắc như vậy thì có thể thêm gia vị vào trong nồi.

Nấu cháo

- Đặt lòng nồi vào nồi cơm điện vào xoay một vòng;
- Vo gạo kỹ và sạch, sau đó cho vào lòng nồi!
- Cho vào lượng nước phù hợp theo tỷ lệ nước vo gạo 1:8;
- Đóng nắp nồi, cắm phích cắm, bấm "Nấu cháo" để chọn chế độ nấu, màn hình sẽ hiển thị thời gian mặc định sau khi chọn, thường sử dụng thời gian mặc định để nấu; có thể điều chỉnh thời gian bằng cách bấm nút "Chỉnh giờ";
- Bấm nút "Bật/Tắt" thì có thể bắt đầu hoạt động;

Nấu canh:

- Đặt lòng nồi vào nồi cơm điện vào xoay một vòng;
 - Rửa sạch các nguyên liệu dùng để nấu canh, sau đó cho vào lòng nồi;
 - Thêm nước thích hợp hoặc canh nguyên chất lượng nước tùy theo sở thích cá nhân mà định, tránh quá ít dẫn đến cạn hoặc quá nhiều dẫn đến quá nhiều;
 - Đóng nắp nồi, cắm phích cắm, bấm "Chức năng" để chọn "Canh dưỡng sinh", màn hình sẽ hiển thị thời gian mặc định sau khi chọn, có thể điều chỉnh thời gian bằng cách bấm nút "Chỉnh giờ";
 - Bấm nút "Bật/Tắt" thì có thể bắt đầu hoạt động.
- [Mẹo]: Canh đặc và nước canh có thể qua điều chỉnh mức nước và thời gian nấu để đạt hiệu quả mong muốn.

Hấp luộc:

- Đặt lòng nồi vào nồi cơm điện vào xoay một vòng, đặt xung hấp trên lòng nồi;
- Đặt nguyên liệu vào trong lòng nồi (hoặc đựng bằng đồ đựng khác);
- Thêm nước vào lòng nồi và mức nước phải thấp hơn xung hấp. Tức là tách ra nước để hấp;
- Đóng nắp nồi, cắm phích cắm, bấm "Chức năng" để chọn chế "Hấp luộc", màn hình sẽ hiển thị thời gian mặc định sau khi chọn, có thể điều chỉnh thời gian bằng cách bấm nút "Chỉnh giờ";
- Bấm nút "Bật/Tắt" để bắt đầu hoạt động.

Bảo quản nhiệt:

- Đặt thực phẩm để giữ nhiệt vào lòng nồi, đóng nắp nồi, cắm phích cắm;
 - Bấm nút "Chức năng" để chọn "Giữ nhiệt", cài đặt thời gian và nhiệt độ giữ nhiệt qua bấm nút "Chỉnh giờ" và "Chỉnh nhiệt độ";
 - Bấm nút "Bật/Tắt" để bắt đầu hoạt động.
- [Mẹo]:
- Có thể chọn 4 nhiệt độ giữ nhiệt, mặc định là 60°C; có thể chọn 40°C, 60°C, 80°C, 98°C;
 - Có thể cài đặt thời gian và nhiệt độ trước khi bắt đầu hoạt động, cũng có thể đặt lại thời gian và nhiệt độ trước khi đếm ngược; màn hình thay thế hiển thị thời gian và nhiệt độ, mỗi cách 10S thay nhau một lần.

Hầm hấp:

1. Đặt lòng nồi vào nồi cơm điện vào xoay một vòng;
2. Cho nguyên liệu muối vào lòng nồi (nước sôi với lượng ít)
3. Đóng nắp nồi, cắm phích cắm, bấm "Nấu cơm" để chọn "Hầm hấp", màn hình sẽ hiển thị thời gian mặc định sau khi chọn, thường sử dụng thời gian mặc định để nấu cơm, có thể điều chỉnh thời gian bằng cách bấm nút "Chỉnh giờ" và "Chỉnh nhiệt độ";
4. Bấm nút "Bật/Tắt" để bắt đầu hoạt động.
5. Có thể mở nắp để lật hoặc thêm gia vị trong quá trình hoạt động.

[Mẹo]:

- a Chức năng nấu nướng chỉ áp dụng cho nước sôi ít, không nên quá nhiều bởi vì nồi cơm điện sẽ đun khô nước mới đếm ngược trong quá trình làm nóng trước;
- b. Chức năng này có ba cấp nhiệt độ để lựa chọn, nhiệt độ mặc định là 120°C thích hợp có nước sôi ít, nhiệt độ 120°C thích hợp hầm hấp không có nước, nhiệt độ 130°C thích hợp hầm hấp thịt nhiều mỡ; có thể cài đặt thời gian và nhiệt độ trước khi bắt đầu hoạt động, cũng có thể đặt lại thời gian và nhiệt độ sau khi đếm ngược;
- c. Màn hình luân phiên hiển thị thời gian và nhiệt độ và mỗi 10S thay thế một lần.

Kho:

1. Đặt lòng nồi vào nồi cơm điện vào xoay một vòng;
2. Cho nước muối và nước vào nồi, chuẩn bị nước muối theo tỷ lệ trong hướng dẫn ngâm nước muối;
3. Đóng nắp nồi, cắm phích cắm, bấm "Chức năng" để chọn "Kho", màn hình sẽ hiển thị thời gian mặc định sau khi chọn, có thể điều chỉnh thời gian bằng cách bấm nút "Chỉnh giờ";
4. Bấm nút "Bật/Tắt" thì có thể bắt đầu hoạt động.
5. Chờ khi nước sôi, cho nguyên liệu vào nồi, đóng nắp nồi để kho tiếp.

Lên men:

1. Đặt lòng nồi vào nồi cơm điện vào xoay một vòng;
2. Cho nguyên liệu cần lên men vào lòng nồi;
3. Cắm phích cắm, bấm nút "Chức năng" để chọn "Lên men", rồi bấm "Chỉnh giờ" và "Chỉnh nhiệt độ" để điều chỉnh thời gian và nhiệt độ mong muốn;
4. Bấm nút "Bật/Tắt" để bắt đầu hoạt động.





[Mẹo]:

- a. Thời gian và nhiệt độ lên men có thể điều chỉnh theo yêu cầu, thời gian có thể điều chỉnh từ 1-72 tiếng đồng hồ, nhiệt độ để điều chỉnh giữa phạm vi 20-45°C, nó sử dụng cho những nguyên liệu cần phải lên men trong nhiệt độ thấp;
- b. Sách hướng dẫn này chỉ thực hiện giới thiệu về thao tác máy, nhưng chức năng này sử dụng khá phổ biến, không thể hướng dẫn chi tiết. Về tỷ lệ nguyên liệu và các bước thao tác chi tiết, vui lòng bạn xem tài liệu hoặc thực hiện theo kinh nghiệm của mình.

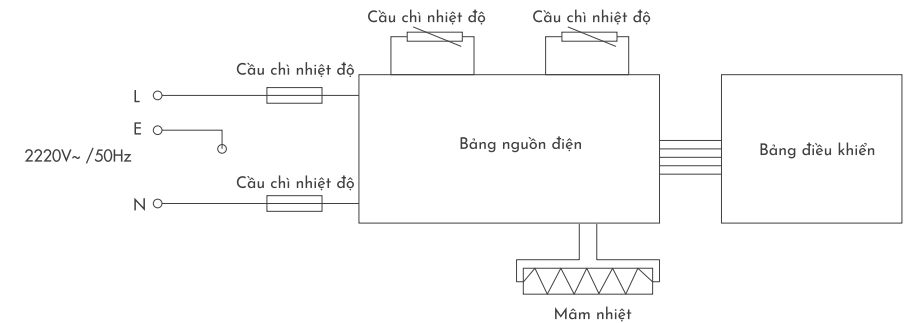
Nguyên liệu	Nhiệt độ (°C)	Thời gian (h)	Ghi chú
Sữa chua	40°C	8h	Cần phải bật kín tốt
En-zim	30°C	72h	Mỗi cách 4 giờ khuấy một lần
Natto	40°C	20h	Uớp lạnh hoặc đông lại với nhiệt độ thấp
Rượu gạo	30°C	32h	Không thấm nước trên đồ đựng và nguyên liệu
Rượu trái cây	30°C	32h	Thời gian ủ càng lâu thì độ càng cao
Giấm trái cây	30°C	72h	Mỗi cách 4 giờ khuấy một lần
Dưa chua	30°C	24h	Đề nghị thường thức sau 2 ngày hoặc 20 ngày
Bột lên men	40°C	1h	/

Lưu ý: Tất cả thực phẩm lên men cần được tiệt trùng trước khi làm để tránh vi khuẩn xâm nhập dẫn đến hỏng sản phẩm.

Làm sạch và bảo trì

	Vui lòng tắt nguồn trước khi làm sạch máy (phải rút phích cắm ra khỏi nguồn điện trước, sau đó phải rút dây nguồn ra khỏi ổ cắm của máy))
	Khi vệ sinh máy, không nhúng máy trực tiếp vào bất kỳ chất lỏng nào. Sau khi đợi máy nguội, trước tiên hãy dùng khăn ẩm lau sạch, sau đó dùng khăn khô lau khô, đặc biệt phải đảm bảo không có cặn bẩn bám trên mâm nhiệt và giữ cho máy luôn sạch sẽ.
	Sách hướng dẫn này có nhiều loại sản phẩm, trong đó có nắp bên trong có thể tháo dỡ được cũng có nắp bên trong không thể tháo dỡ được, hãy xem hướng dẫn chi tiết sau đây: a. Đối với mã sản phẩm là QS-A05C, nắp bên trong không thể tháo dỡ, vui lòng lau sạch nắp bên trong bằng khăn ướt, không được rửa nắp nồi dưới vòi nước. b. Nắp bên trong có thể tháo rời, có thể tháo nắp bên trong bằng cách kéo khóa nắp bên trong và có thể rửa trực tiếp nắp bên trong bằng nước. Sau khi tháo nắp bên trong, hãy lau bên trong nắp bằng giẻ ẩm và không rửa nắp dưới vòi nước.
	Khi vệ sinh lòng nồi bên trong, có thể dùng cọ xoong rửa lòng nồi bên trong bằng thép không gỉ; không thể làm sạch lòng nồi bên trong chống dính bằng cọ xoong hoặc dụng cụ sắc nhọn vì sẽ làm xước lớp phủ chống dính, có thể ngâm trước rồi mới lau bằng giẻ rách. Rửa xong dùng phải lau khô hoặc phơi khô, phải đảm bảo đáy lòng nồi khô ráo, sạch sẽ, không có dị vật trước khi cho vào máy.

Sơ đồ mạch điện



Kiểm tra sự cố bất thường

Hạng mục kiểm tra Hiện tượng sự cố	Đèn báo không sáng	Mâm nhiệt không tỏa nhiệt	Tràn ra	Cơm không được nấu chín	Cơm quá nhiều nước	Nước gạo chảy ra
Không bật nguồn	●	●				
Sự cố bảng mạch	●	●		●		
Sự cố mâm nhiệt		●	●	●		
Cháy mất cầu chì	●	●				
Lượng nấu quá nhiều hoặc quá ít			●	●	●	●
Tỷ lệ nước và gạo không chính xác			●	●	●	●
Lòng nồi không được đặt vào đúng vị trí		●	●	●		
Có vật lạ trên mâm nhiệt		●	●	●		
Nồi cơm điện bị biến dạng hư hỏng			●	●		●

Danh sách bảo vệ môi trường

Hướng dẫn số lượng hạn chế chất độc hại trong sản phẩm điện tử và đồ điện

STT.	Tên bộ phận	Tên và hàm lượng các chất độc hại trong sản phẩm					
		Chì (Pb)	Thủy ngân (Hg)	Cadmium (Cd)	Crom hóa trị sáu (Cr6+)	Polybrominated biphenyl (PBB)	Polybrominated diphenyl ethers (PBDE)
1	Bộ phận siết chặt kim khí	○	○	○	○	○	○
2	Bộ phận kính khí	○	○	○	○	○	○
3	Bộ phận nhựa	○	○	○	○	○	○
4	Bộ phận bịt kín	x	○	○	○	○	○
5	Bộ phận PCB	x	○	x	x	x	x
6	Bộ phận điện tử	x	○	x	x	x	x
7	Bộ phận gia nhiệt	x	○	○	○	○	○
8	Dây điện	x	○	○	○	x	x
9	Ấn phẩm	○	○	○	○	○	○
10	Bao bì	○	○	○	○	○	○

Danh sách này được biên soạn theo Quy định của SJ/T11364

○	Hàm lượng chất độc hại và nguy hiểm này trong tất cả các vật liệu đồng nhất của bộ phận này thấp hơn yêu cầu giới hạn được quy định trong tiêu chuẩn GB/T26572.
x	Hàm lượng chất độc hại và nguy hiểm trong ít nhất một vật liệu đồng nhất của bộ phận vượt quá yêu cầu giới hạn được chỉ định trong tiêu chuẩn GB/T26572.
<p>Hướng dẫn chất độc hại: Hàm lượng các chất và nguyên tố có hại trong tất cả các vật liệu được sử dụng trong các sản phẩm của chúng tôi đều tuân thủ các yêu cầu giới hạn của tiêu chuẩn giới hạn các chất độc hại GB/T26572 và các phần được đánh dấu "X" cho thấy rằng do sự phát triển của trình độ kỹ thuật toàn cầu, việc thay thế các chất và nguyên tố có hại không thể thực hiện được. Công ty chúng tôi sẽ cố gắng hiện thực hóa việc thay thế các chất độc hại theo sự phát triển của công nghệ toàn cầu, nếu sự phát triển công nghệ và nâng cấp bảo vệ môi trường của các chất độc hại trong vật liệu sẽ được đưa vào phiên bản hướng dẫn mới.</p>	

Danh sách đóng hàng

Tên	Nồi cơm điện	Lòng nồi	Muỗng cơm	Cốc đồng	Dây điện	Sách hướng dẫn
Số lượng	1	1	1	1	1	1

Hal yang harus diperhatikan

Larangan:

1. Sebelum wadah dalam belum dimasukkan ke dalam tubuh mesin atau memasukan wadah kosong, mohon jangan memulai pengoperasian, karena bisa merusak mesin.
2. Saat dalam proses pengoperasian jangan memindahkan wadah dalam, karena bisa menjadikan bahaya.
3. Kalau ada kerusakan kabel daya, harus menggunakan kabel lunak khusus atau beli rakitan baru di produsen atau departemen servis untuk penggantinya.
4. Jika perlu memindahkan mesin tubuh, mohon jangan menarik kabel daya untuk mengangkatnya.
5. Mohon tidak menggunakan soket dibawah listrik AC (10A).
6. Untuk menghindari terjadinya bahaya, jangan menggunakan tangan basah menyentuh soket atau kabel sumber daya.
7. Pada saat mesin bekerja akan mengeluarkan uap dan suhu menjadi tinggi, oleh karena itu jangan mendekati katup pembuang uap agar tidak terjadi sengatan panas.
8. Saat pembersihan, mohon jangan merendamkan mesin di dalam cairan apapun.
9. Jangan membongkar atau merubah komponen apapun yang berada dalam mesin, kalau tidak garansi tak akan berlaku.
10. Saat menggunakan produk, jangan menutupnya dengan kain lap atau benda lain, kalau tidak bisa terlalu panas dan mengakibatkan merusak mesin.
11. Mohon tidak mendekati kepala kompor atau peralatan panas bersuhu tinggi, menghindari pengoperasian di lingkungan bersuhu terlalu tinggi yang bisa mempengaruhi pekerjaan.
12. Anak kecil dilarang keras untuk menggunakan produk, dan diletakkan pada tempat yang jauh dari jangkauan anak.

Perhatian:

1. Menyarankan meletakkan makanan tak melampaui 80% kapasitas wadah.
2. Saat pertama kali menggunakannya ada kemungkinan tercium bau aneh dan ada sedikit uap asap, ini termasuk fenomena normal.
3. Sebelum memasukkan wadah dalam, mohon pertahankan kebersihan pada pelat pemanas, dan mencegah pelat sumber panas dan wadah dalam koneksi tak baik sehingga terjadi kerusakan elemen listrik.
4. Kalau wadah dalam terjadi ada goresan kerusakan, mohon jangan digunakan lagi, harus menghubungi purna jual pelayanan servis perusahaan kami untuk membeli wadah baru.
5. Kalau ada debu dan berkas air di steker daya, ujung steker dan soket produk, harus segera dibersihkan supaya tidak terjadi kebakaran, sengatan listrik dan konstet.
6. Jika dalam jangka panjang tak menggunakan produk, harus mencabut steker dari soket dan letakkan pada tempat kering disimpan baik.
7. Pengoperasian berjalan dengan ketinggian permukaan laut berkisar antara 0-2.000 meter.
8. Produk hanya boleh dipasang dengan wadah buatan pabrik asli, jika tidak akan terjadi pengoperasian yang tidak normal atau kerusakan

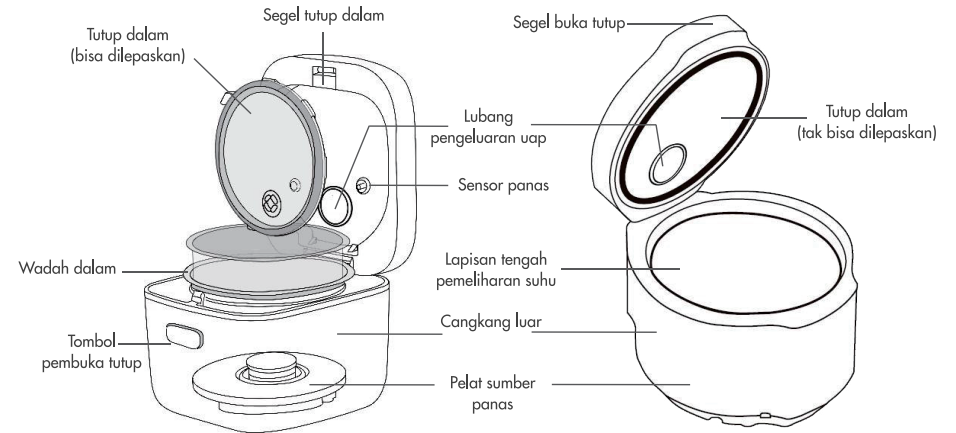
Peringatan:

1. Untuk penyandang cacat indra atau mental, orang yang kurang pengalaman atau ilmu dan anak-anak harus dalam kawasan orang dewasa menggunakannya.
2. Memastikan kabel listrik tidak menyentuh pinggiran yang tajam benda yang panas atau benda logam yang kasar, karena ini bisa mengakibatkan kebocoran listrik, sengatan listrik atau kebakaran.
3. Steker dicolokkan pada soket harus sampai ke ujung soket terhubung benar, kalau tidak bisa mengakibatkan elemen listrik terbakar rusak.
4. Jangan meletakkan produk ditempat anak-anak bisa menyentuhnya, atau membiarkan anak kecil menggunakannya tanpa pengawasan, ini bisa mengakibatkan sengatan listrik atau luka bakar.
5. Untuk menghindari sengatan listrik dan luka bakar, sebelum membersihkan produk harus mencabut steker dari soket dan mendinginkannya terlebih dahulu,
6. Untuk menghindari sengatan listrik jangan menggunakan tangan basah untuk mencabut steker.

Tabel Parameter Teknologi Produk

No. seri	Nilai tekanan tegangan	Nilai frekuensi	Nilai daya	Nilai kapasitas
GR-S50D	220-240V	50/60Hz	800W	5L

Pengenalan Komponen Utama



Nasi sendok



Gelas ukuran



Kabel listrik

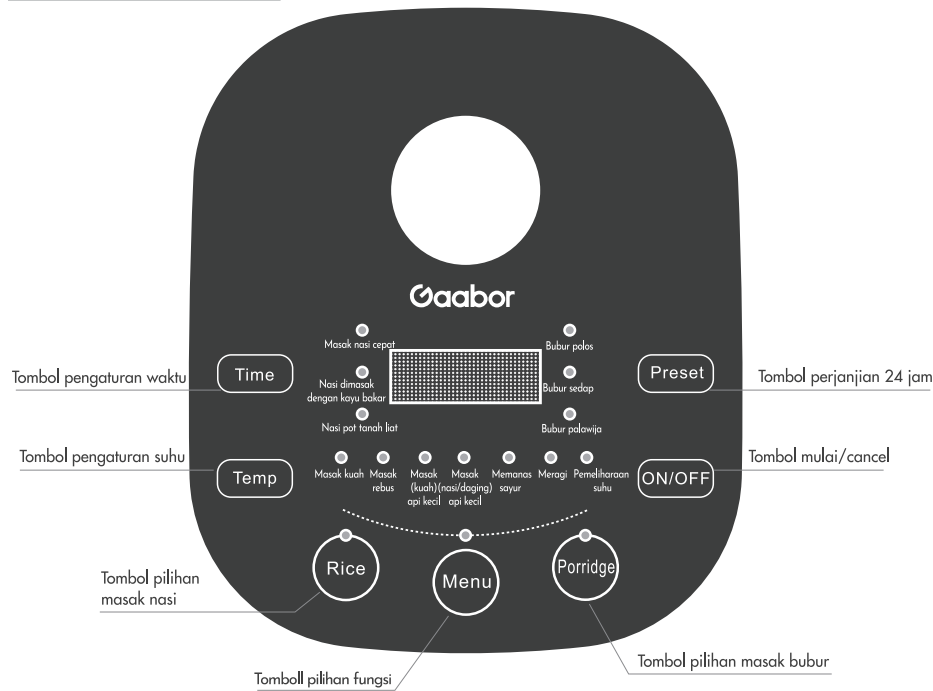


Buku panduan



Wadah rebus

Tips hangat: Model dan kualitas wadah dalam produk ini ada banyak pilihan dan pasangan, mohon melihat produk berdasarkan apa yang telah diterima



On off	Setelah memilih, klik tombol "on/off" dengan memulai pekerjaan. Klik sekali lagi tombol "on/off" untuk cancel dan memberhentikan pekerjaan.
Reservation	Setelah memilih fungsi masak, tekan "perjanjian" untuk mengatur waktu, setiap kali tekan menambahkan 30 menit, dan paling tinggi bisa membuat perjanjian 24 jam, tekan panjang dapat mengatur waktu dengan cepat, setelah pengaturan perjanjian, baru tekan lagi tombol "on/off" untuk memulai pekerjaan.
Masak nasi	Cara masak ini boleh referensi penjelasan rinci bawah ini. Tekan tombol "nasi satu wadah" lalu memilih "nasi cepat", "nasi kayu api" atau "nasi pot tanah liat", setelah itu tekan tombol "mengatur waktu" untuk mengatur waktu masak, kemudian tekan tombol "on/off" untuk memulai pekerjaan.
Masak bubur	Cara masak ini boleh referensi penjelasan rinci bawah ini. Tekan tombol "masak bubur" lalu memilih "bubur polos", "bubur sedap" atau "bubur palawija", setelah itu tekan tombol "mengatur waktu" untuk mengatur waktu masak, kemudian tekan tombol "on/off" untuk memulai pekerjaan.
Fungsi pilihan	Tekan tombol "fungsi" untuk memilih fungsi masak, cara masak ini boleh referensi penjelasan rinci bawah ini. Setelah memastikan pilihan, tekan tombol "mengatur waktu" untuk mengatur waktu masak, pada "masak (nasi/daging) api kecil, memanas sayur, pemeliharaan suhu" 3 pilihan ini boleh mengatur waktu masak dengan tekan "mengatur waktu", kemudian tekan tombol "on/off" untuk memulai pekerjaan.
Mengatur waktu	Setelah memilih fungsi masak akan tertampil waktu tertentu, boleh tekan "mengatur waktu" (waktu ini adalah waktu persiapan pemanas, yaitu akan tampil "tahap persiapan pemanasan", waktu ini tak terhitung dalam waktu yang ditampilkkan, setelah persiapan pemanasan selesai baru dimulai hitungan mundur), setelah waktu diatur baik lalu tekan "on/off" untuk memulai pekerjaan. Catatan: Dalam fungsi "memanas sayur, pemeliharaan suhu" 2 item fungsi ini dalam proses pekerjaan boleh diatur waktunya: untuk fungsi yang lain dalam proses pekerjaan tidak boleh merubah waktu, hanya dapat dicancel dan diatur kembali dari awal.
Mengatur suhu	Fungsi "memasak (nasi/daging) api kecil, memasak sayur, pemeliharaan suhu" 3 item ini boleh diatur suhunya, setelah memastikan pilihan fungsi boleh tekan "mengatur suhu", lalu tekan tombol "on/off" untuk memulai pekerjaan. Catatan: 3 item fungsi masak ini dapat diatur suhunya dalam proses pekerjaan, untuk memudahkan pengontrolan daya api dan keefleksiblan pengoperasian.

Masak nasi:

1. Dalam kompor masukkan wadah dalam dan putar satu lingkaran (membantu untuk wadah dalam dan pelat pemanas terpasang berhubung baik)
2. Beras putih dicuci bersih dan dituangkan ke wadah dalam.
3. Tambahkan air dengan bandingan beras dan air 1:1.

【Perhatian】 :

- a. Untuk memasak nasi pot tanah liat, boleh tambahkan dulu satu sendok minyak ke dalam wadah, ini membantu untuk menipiskan kelengketan kerak nasi dan menambahkan kesedapan rasa.
 - b. Karena kekuatan pengisapan air setiap beras tidak sama, maka sesuai dengan kebutuhan, pengalaman dan kegemaran pribadi sebenarnya mengatur air beras.
4. Tutupkan panci dan hidupkan sumber daya, klik tombol "masak nasi" untuk memilih jenis nasi yang diinginkan, setelah pemilihan akan tertampil waktu yang ditentukan, biasanya waktu yang ditentukan sudah cukup, tapi jika ingin mengatur sendiri boleh tekan "mengatur waktu".
 5. Klik tombol "on/off" untuk memulai pekerjaan:
- 【Perhatian】 Saat memasak nasi dalam proses pemasakan ada bunyi peringatan untuk menambahkan bahan sampingan, terdengar "tit tit" bunyi yang terputus-putus selama 1 menit, ini memperingatkan untuk menambahkan bahan sampingan.

Masak bubur:

1. Wadah dimasukkan ke dalam panci dan diputar sekali;
2. Masukkan beras yang sudah dicuci bersih ke wadah dalam!
3. Tambahkan air dengan bandingan beras dan air 1:8.
4. Tutupkan panci dan hidupkan steker daya, klik tombol "memasak nasi" untuk memilih fungsi yang sesuai, pilihan selesai akan tertampil waktu tertentu, biasanya waktu yang ditentukan itu sudah cukup, tapi jika ingin mengatur sendiri boleh tekan "mengatur waktu".
5. Klik tombol "on/off" untuk memulai pekerjaan:

Masak kuah

1. Wadah dimasukkan ke dalam panci dan diputar sekali;
2. Masukkan beras yang sudah dicuci bersih ke wadah dalam;
3. Tambahkan air atau kuah sesuai keinginan, jumlah air jangan terlalu sedikit yang bisa menjadikan masak kering atau terlalu banyak yang akan melebihi kapasitas panci.
4. Tutupkan panci dan hidupkan steker daya, klik tombol "Kuah sehat" untuk memilih fungsi yang sesuai, pilihan selesai akan tertampil waktu tertentu, biasanya waktu yang ditentukan itu sudah cukup, tapi jika ingin mengatur sendiri boleh tekan "mengatur waktu".
5. Klik tombol "on/off" untuk memulai pekerjaan:

[Nota]: Sup tebal dan sup jelas dapat mencapai efek yang diinginkan melalui volum air dan waktu memasak.

Masak rebus

1. Wadah dimasukkan ke dalam panci dan diputar sekali, dan taruhkan wadah rebus diatas wadah dalam;
2. Masukkan bahan makanan dalam wadah dalam (atau ditambah wadah lain untuk menaruh bahan makanan)
3. Tambahkan air bersih ke dalam panci sampai batas air di bawah wadah rebus. Yaitu mengukus di luar air;
4. Tutupkan panci dan hidupkan steker daya, klik tombol "masak rebus" untuk memilih fungsi yang sesuai, pilihan selesai akan tertampil waktu tertentu, biasanya waktu yang ditentukan itu sudah cukup, tapi jika ingin mengatur sendiri boleh tekan "mengatur waktu".
5. Klik tombol "on/off" untuk memulai pekerjaan:

Pemeliharaan suhu:

1. Masukkan bahan makanan dalam panci untuk pemeliharaan suhu, tutupkan panci dan hidupkan sumber daya;
 2. Klik tombol "fungsi" untuk memilih "pemeliharaan suhu", dengan tombol "menentu waktu" dan "menentu suhu" mengatur baik waktu dan suhu untuk pemeliharaan suhu;
 3. Klik tombol "on/off" untuk memulai pekerjaan:
- 【Perhatian】 :a. Ada 4 pilihan pemeliharaan suhu, suhu tertentu 60°C; boleh memilih 40°C、60°C、80°C、98°C;
b. Sebelum memulai pekerjaan boleh mengatur waktu dan suhu, dan juga boleh juga mengatur kembali waktu dan suhunya setelah hitungan mundur; Layar bergantian menampilkan suhu dan waktu dengan jarak 10 detik bergantian.

Memasak nasi/daging) api kecil

1. Wadah dimasukkan ke dalam panci dan diputar sekali,
 2. Masukkan bahan makanan yang telah diasinkan ke wadah dalam (cocok untuk sedikit saus)
 3. Tutupkan panci dan hidupkan steker daya, klik tombol "memasak (nasi/daging) api kecil", dan akan tertampil waktu dan suhu tertentu, biasanya waktu dan suhu yang ditentukan itu sudah cukup, tapi jika ingin mengatur sendiri boleh tekan "mengatur waktu" dan "mengatur suhu".
 4. Klik tombol "on/off" untuk memulai pekerjaan:
 5. Dalam proses pekerjaan boleh membuka tutup untuk membalik makanan atau menambah bahan makanan.
- 【Perhatian】** : a. Fungsi ini hanya cocok untuk membuat hidangan yang sedikit saus, jika terlalu banyak dalam persiapan pemanasan akan membuat kuah terbakar kering baru memulai hitungan mundur.
- b. Fungsi ini ada 3 daya api yang bisa dikontrol, suhu tertentu 120 C 110 C cocok untuk hidangan yang sedikit saus 120 C cocok untuk masak tanpa air, 130 C cocok untuk hidangan jenis daging tak berair masak api kecil yang banyak minyak berlemak; sebelum memulai pekerjaan boleh mengatur waktu dan suhu, dan dapat pula mengatur kembali waktu dan suhu setelah rancangan awal sudah diatur.
- c. Layar akan menampilkan waktu dan suhu dengan jarak waktu 10 detik bergantian.

Masak (kuah) api kecil

1. Wadah dimasukkan ke dalam panci dan diputar sekali,
2. Masukkan bumbu kuah atau air yang sesuai penjelasan panduan perbandingan bahan kuah yang dibutuhkan.
3. Tutupkan panci dan hidupkan steker daya, klik tombol "memasak (kuah)api kecil", dan akan tertampil waktu tertentu, biasanya waktu yang ditentukan itu sudah cukup, tapi jika ingin mengatur sendiri boleh tekan "mengatur waktu".
4. Klik tombol "on/off" untuk memulai pekerjaan:
5. Setelah kuah daging mendidih, masukkan bahan makanan ke wadah dalam, tutupkan panci dan teruskan memasak dengan api kecil.




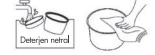
Meragi

1. Wadah dimasukkan ke dalam panci dan diputar sekali,
 2. Setelah bahan makanan yang telah meragi telah siap, tuangkan ke dalam wadah dalam;
 3. Hidupkan sumber daya, klik tombol "fungsi" untuk memilih "meragi" dan klik lagi tombol "mengatur waktu" dan "mengatur suhu" untuk mengatur waktu dan suhu yang dibutuhkan.
 4. Klik tombol "on/off" untuk memulai pekerjaan:
- 【Perhatian】** :
- a. Waktu dan suhu meragi boleh diatur sesuka hati, waktu bisa diatur 1-72 jam, suhu dapat diatur 20-45 C yang cocok untuk makanan meragi bersuhu rendah.
- b. Buku panduan ini menjelaskan pengoperasian mesin, tapi fungsi penggunaan yang luas, penjelasan detail mungkin belum tercakup. Untuk langkah-langkah penyesuaian dan perincian bahan makanan yang berkaitan, mohon Anda mencari informasi sendiri atau melakukan sesuai dengan pengalaman Anda pribadi.

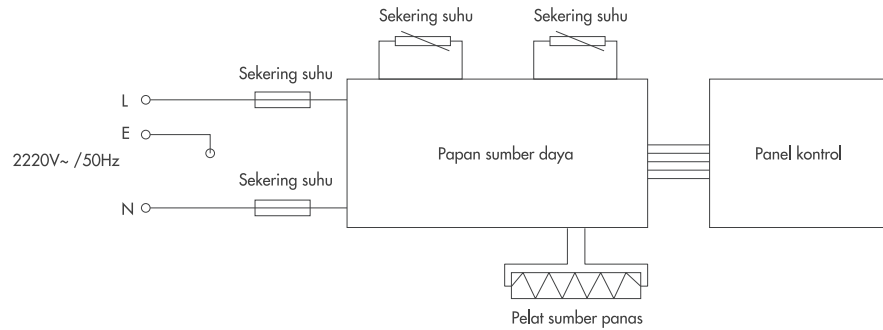
Makanan	Suhu(°C)	Waktu (jam)	Catatan
Yogurt	40°C	8 jam	Memerlukan tertutup rapat erat baik
Enzim	30°C	72 jam	Diaduk setiap 6 jam
Natto	40°C	20 jam	Memerlukan penyimpanan dingin atau freezer
Minuman keras beras	30°C	32 jam	Dilarang keras peralatan dan bahan makanan kena air mentah
Minuman keras buah	30°C	32 jam	Waktu pembuatan minum keras makin panjang,
Cuka buah	30°C	72 jam	Diaduk setiap 4 jam
Acar	30°C	24 jam	Disarankan dalam 2 hari atau 20 hari kemudian dimakan
Adonan meragi	40°C	1 jam	/

Catatan: Untuk menghindari bakteri yang dapat menyebabkan kegagalan pembuatan makanan, semua makanan meragi perlu disterilkan terlebih dahulu sebelum dibuat,

Pembersihan dan Pemeliharaan

	Sebelum membersihkan mesin. Mohon matikan sumber daya listrik (steker harus dicabut dari sumber listrik, lalu kabel listrik baru dilepaskan dari mulut colok penyambung listrik)
	Saat membersihkan mesin, jangan merendamkan mesin dalam cairan apapun dan menunggu setelah mesin dingin baru dilap dengan kain lap basah, kemudian dilap lagi dengan kain kering, harus mempertahankan kebersihan mesin, apalagi harus memastikan dipelat pemanas tidak ada kotoran.
	Petunjuk ini cocok juga untuk beberapa model umum, namun ada sebagian penutup dalam dapat dilepaskan dan ada juga sebagian yang tak dapat dilepaskan. Silakan baca penjelasan rinci di bawah ini: a. Model No.seri QS-A05C, tutup dalam dapat dilepaskan, tutup dalam dapat dilap bersih dengan kain basah, tapi tidak boleh mencucinya di bawah air keran mengalir. b. Tutup dalam dapat dilepaskan, tarik keluar gesper maka tutup dalam dapat dilepaskan, tutup dalam dapat langsung dibilas dengan air. Setelah melepaskan tutup dalam, sisi dipinggir dalam dilap bersih dengan kain basah, tak boleh mencuci tutup panci di bawah air keran mengalir.
	Saat membersihkan wadah dalam, untuk pembersihan wadah tahan karat boleh digosok dengan bola pembersih baja; untuk wadah berlapis anti lengket tidak boleh menggunakan bola pembersih baja atau peralatan tajam yang bisa merusak lapisannya. Setelah dibersihkan dengan kain kering atau dikeringkan alami, lalu memastikan pantat wadah kering bersih tak ada benda asing, baru dimasukkan ke dalam mesin.

Skema Listrik



Pemeriksaan Fenomena Tak Normal

Fenomena kegagalan yang harus diperiksa	Lampu indikator tidak nyala	Pelat sumber panas	Muncrat	Nasi tidak matang	Nasi agak basah	Kuah nasi meluap keluar
Sumber daya listrik belum tersambung	●	●				
Kegagalan papan sirkuit	●	●		●		
Kegagalan pelat sumber daya		●	●	●		
Sekering terbakar putus	●	●				
Jumlah bahan makanan terlalu banyak atau terlalu sedikit			●	●	●	●
Perbandingan beras dan air tidak betul			●	●	●	●
Wadah dalam belum terpasang tepat		●	●	●		
Ada benda asing di pelat sumber panas		●	●	●		
Wadah luar rusak berubah bentuk			●	●		●

Daftar Perlindungan Lingkungan

Penjelasan Perbatasan Bahan Berbahaya dalam Produk Peralatan Listrik

Serial No	Nama komponen	Nama dan isi bahan racun dalam produk					
		Plumbum (Pb)	Mercurium (Hg)	Kadmium (Cd)	Heksavalen kromium (Cr6+)	Polybrominated biphenyls (PBB)	Poly Brominated Diphenyl Ethers (PBDE)
1	Komponen keras lima jenis logam	○	○	○	○	○	○
2	Komponen struktur lima jenis logam	○	○	○	○	○	○
3	Komponen struktur plastik	○	○	○	○	○	○
4	Perakitan tersegel erat	x	○	○	○	○	○
5	Perakitan PCB	x	○	x	x	x	x
6	Elemen listrik	x	○	x	x	x	x
7	Perakitan pemanas	x	○	○	○	○	○
8	Kabel listrik	x	○	○	○	x	x
9	Produk cetakan	○	○	○	○	○	○
10	Komponen kemasan	○	○	○	○	○	○

Tabel ini disusun sesuai peraturan SJ/T11364

○	Menunjukkan bahwa zat berbahaya berada dalam semua bahan homogen di dalam komponen tersebut Persyaratan terbatas ditetapkan sesuai dengan standar GB/T26572
x	Menunjukkan bahwa zat berbahaya setidaknya berada dalam satu kualitas pada komponen melebihi batas standar yang ditetapkan pada GB/T26572
<p>Penjelasan zat berbahaya: Elemen zat berbahaya yang terkandung dalam produk perusahaan kami telah mengikuti persyaratan terbatas standar GB/T26572, dalam komponen yang bertanda "X" menunjukkan bahwa karena level perkembangan teknologi global belum bisa memberikan penggantian untuk barang yang mengandung zat berbahaya. Dan berdasarkan perkembangan teknologi global perusahaan kami akan berusaha keras untuk mewujudkan ada penggantinya pada bahan yang berbahaya. Jikalau ada perkembangan teknologi atau kenaikan tingkat atas perlindungan lingkungan pada bahan yang mengandung zat berbahaya, kami akan mengeditkannya pada versi buku panduan baru.</p>	

Daftar Kemasan

Nama	Rice Cooker	Wadah dalam	Sendok nasi	Gelas ukur	Kabel sumber daya	Buku panduan
Jumlah	1	1	1	1	1	1