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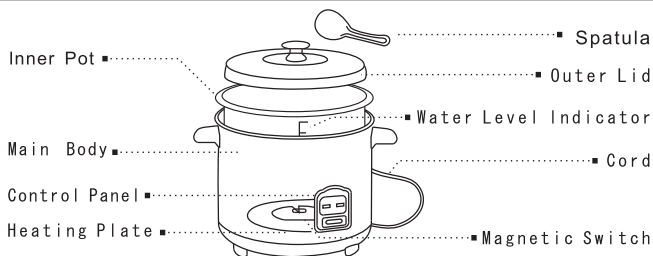
AUTOMATIC RICE COOKER

INSTRUCTION MANUAL

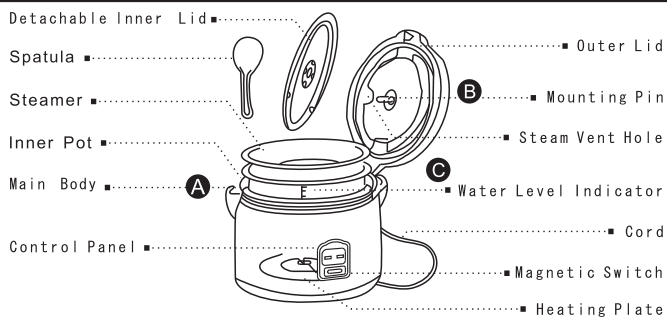


Before operating this unit, please observe the safety precautions indicated in this manual. You will be fully satisfied with the service and the performance rendered by this rice cooker through its long service life.

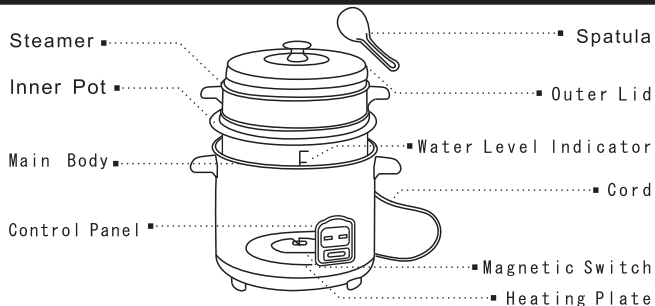
Rice Cooker without Steamer



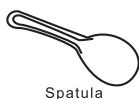
Rice Cooker Jar Type with Steamer



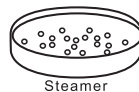
Rice Cooker with Steamer



Accessories



*Rice cooker with steamer only



RICE COOKING PROCEDURE

1. Measure the desired amount of rice with the measuring cup supplied with this rice cooker. Rinse the rice several times until the water in the bowl shows relatively clear.

One cup of rice weight 160ML (About 140g)

DO NOT rinse rice in the cooking pot. If the pot is used for washing rice, the flourine-resin coating may be damaged or the bottom may be deformed which will result in poor conduction because it will contacts with the heating plate improperly.



2. Put washed rice into the inner pot and add water to the corresponding level (e.g., add water to high level "3" if 3 cups of rice are to be cooked), add or reduce the amount of water depending your personal taste.

Do not add water in excess of the "MAX" water mark.

To steam food off water, add a proper amount of water to avoid overflow when boiling.



3. Wipe the water outside the pot, install the pot into the cooker, turn it slightly from left to right. Ensure that the pot contacts with the heating plate properly, level the rice inside the pot.



4. Close the outer lid. Push it in securely until the lock clicks.

If the lid is not closed properly, the cooking efficiency will be affected.

Make sure the lid is locked closely before moving the cooker.



5. When ready to cook. Connect the power supply cord to the cooker first, then plug into an AC wall outlet.

DO NOT plug cord in until cooking is ready.



6. Press the "COOK" switch. The rice will start to cook.

"COOK" light will light up after inserting the plug into socket.

You must push down the "COOK" switch to start cooking.

If the switch is not pushed, the "WARM" light will light up after 1-2 minutes, the cooker will be in keeping warm.



RICE COOKING PROCEDURE

7. When the cooking is finished. The "cook" switch will pop up and a click will be heard. At the same time, the cooking light will go out and the keep warm light will go on.
- After the cooking cycle ends. Keep the lid closed for about 15 minutes. The rice can be cooked and vapoured completely. It is fluffier and tastier.
 - After the rice is steamed, be sure to open the outer lid and to stir the rice well, the cooked rice is to be served immediately or to be kept warm automatically.
8. Food steaming. Put the amount of water into cooking pot, the amount of water varies according to the food and its quantity (DO NOT exceed the height of the steam tray).
- Install the steam tray into the pot and place food on the tray.
 - Operate the cooking according to the 4, 5, 6 above.
 - When food steaming is finished, you must turn off the switch button manually (push up). The rice cooker will automatically keep the food warm until serving.
9. Unplug the cord before serving.
10. Use the spatula supplied with this cooker. Do not use a metal scoop so as to avoid scratching the non-stick coated.



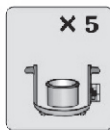
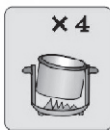
CLEANING METHOD

1. The component of steam valve should be washed timely and the cover and seal of steam valve should be washed separately.
2. Dry and clean the cover, the seat and inside of steam valve with cloth.
3. Take the inside pot out of the electric rice cooker. Wash it domestic liquefied detergent and rinse with fresh water and then wipe it dry with soft cloth.
4. Take the water holder down and spill over water or soup and then install it after cleaning.
5. The grain of cooked rice or other sundries may attach to electric hot tray, the fine sand paper can be used for grind them away and wipe it with soft cloth to keep the fully contact between inner pot and electric heating plate.



PRECAUTIONS

1. If there is foreign matter in steam valve, it should be removed timely in order to keep the effect of preventing spill over and cooking rice.
2. When washing the steam valve, please do not pull the seal ring of steam valve at discretion
3. The inside pot cannot be heated on any furnace, otherwise it can be deformed easily.
4. The cooked rice starts to keep warm, it is not suitable for eating immediately and it will more softer and delicious if let it stewing for 15 minutes.
5. The time of keeping warm don't exceed 12 hours in order to avoid the cooked rice off flavor.
6. The product without function of cooking porridge cannot be used for porridge and soup in order to avoid large quantity of soup or water overflow that can damage the unit.

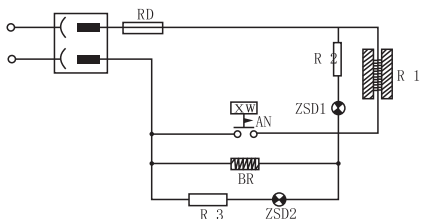


SAFETY NOTE:

1. This apparatus is not prepared to use by the people who have weak corporeity, slow response and mental disorders (including children), unless using under guidance or assistance by secure and responsible personnel.
2. The earthed wall socket should be used and the plug must be inserted reliably. Do not use a multipurpose socket while using other electric appliances at the same time.
3. If not in use, please pull the power cord out of the socket.
4. The electric rice cooker cannot be placed on unstable, wet place or near fire, otherwise it will be damaged or malfunction.
5. When cooking in the steam pot, do not close it with bare hands. Use a holder to avoid burnt.
6. The body and cover of the electric rice cooker cannot be washed with water or soaked in water, otherwise the insulator will be damaged and become dangerous.
7. If the power cord is damaged, it must be changed with a new one produced by the manufacturer.
8. Do not let a child operate the product alone. Keep it out of reach from children to avoid electric shock, burnt, and other dangerous accidents.



CIRCUIT DIAGRAM



R1: Heating plate
R2 R3: Neon indicator "debasing pressure resistance"
ZSD1: Neon indicator "cook"
ZSD2: Neon indicator "warm"
AN: Clamp knob with hand
XW: The component "restricting warm"
BR: The component "warm"
RD: Thermostate

TROUBLE SHOOTING

No	Malfunction		Cause	Solution
1	The light is off	Heating plate is hot	Circuit of electric rice cooker is not connected with power supply	Inspect whether the switch, plug and socket connector, fuse and leading wire of power supply are in good condition and insert the plug reliably.
		Heating plate is hot	1. Wiring connection of indicator light is loosened. 2. Indicator light is damaged.	It should be sent to authorized service department for maintenance.
2	The light is on	Heating plate is hot	1. Wiring in the middle is loosened. 2. Electric-thermal tube is burn out.	
3	Cooked rice is crudity or time of cooking is too long		1. Cooking time is insufficient. 2. Heating plate is deformed. 3. Inner pot is declined and one side is hanging in the air. 4. There is foreign matter between inner pot and heating plate. 5. Inner pot is deformed	1. Cook rice according to required conditions 2. The fine sand paper can be used for correcting slight deformation but the severe deformed one should be sent to service department for replacement. 3. Turn the inside pot lightly to make it return to normal. 4. Clean it up with fine sand paper. 5. Sent to designated service department.
4	The rice is cooked brown.		1. Switch button and its holder action are obstructed. 2. The thermostat is malfunction.	It should be sent to authorized service department for maintenance
5	Do not warm automatically		The warm thermostat is malfunction	Replace it.

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Thank you for patronizing our products!

For more comments and suggestions,
please call our hotline numbers:

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