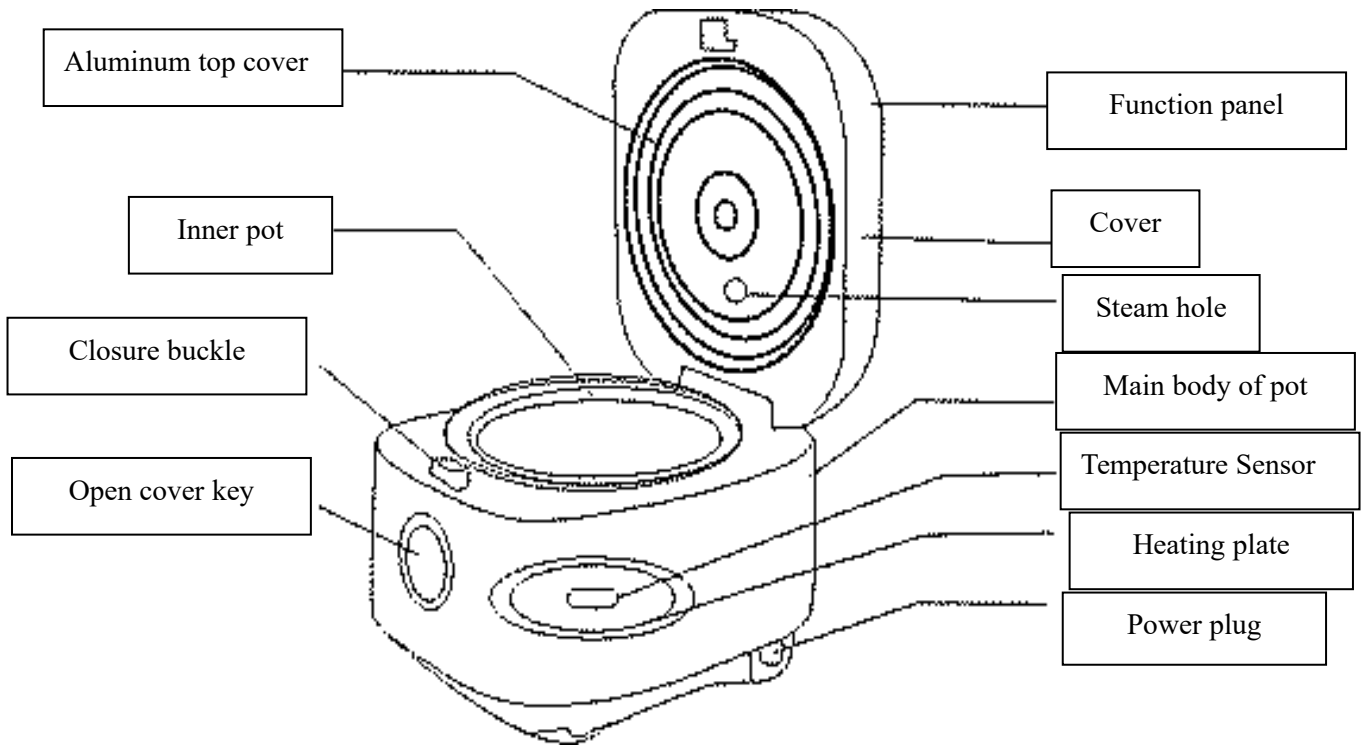
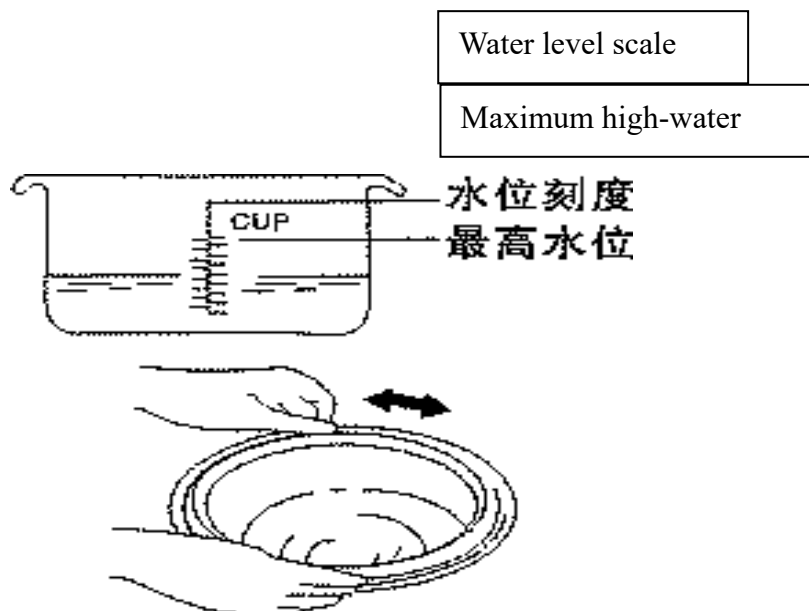


I. Name of each component



II. Methods of use

1. Method of cooking rice with double containers: When cooking rice with double containers, please pay attention to the ratio of rice to water. Wash rice in the inner container first, put rice and inner container back into the outer container, and let the water amount equal to rice (the water amount can be increased or decreased according to the actual situation to adjust the taste), then put it back into the pot and press the rice soup cooking button to cook rice.
2. Add a proper amount of water into the inner pot. For example, when boiling 4 cups of rice, add the water to the position where the water level scale can be "6" according to half of the rice quantity. Note: The water level scale in the inner pot is the standard water quantity, which can be adjusted according to personal taste.
3. Dry the water outside the inner pot and put it into the pot body, so that the rice is evenly spread on the bottom of the inner pot, and then gently rotate the inner pot left and right, so that the bottom of the inner pot is in full contact with the electric heating plate.
4. Slowly lower the upper cover first, and then press down the upper cover until a "click" sound is heard, indicating that the upper cover has been closed. If the cover is not properly covered, the cooking effect will be affected.



Cooking rice:

1. [Cooking rice], [miscellaneous grains rice] and [fragrant glutinous rice] are all cooking functions.
2. Users can choose according to their own habits and tastes. This product gives attention to the hot rice, and it is normal that the rice bottom is yellow. The ratio of rice to water is recommended to be about 1:1.5. Different regions, different rice varieties and different proportions of rice water have different cooking effects. Users can choose [cooking rice], [miscellaneous grains rice] or [fragrant glutinous rice] according to actual use effect and hobbies. In some areas, if some rice is not cooked properly, the proportion of water can be appropriately increased, and the effect will be better.
3. Power on to display "0000", press the [function selection] key to select [miscellaneous grains rice] or [fragrant glutinous rice], or press the [rice cooking] key to directly select the rice cooking function. Display "-"The corresponding indicator light flashes. Press the [Start] key to instruct to stop flashing. The corresponding indicator light is always on, and enter the heating program. At this time, except the cancel key, the program can be closed, and other function keys are locked.
4. Do not use the functions of [miscellaneous grains porridge], [health porridge], [steaming], [braised meat], [porridge/soup], [heating], etc. to cook rice, because this function will not cook well.

Porridge/soup:

1. [porridge/soup] has both functions of fast porridge cooking and fast soup cooking.
2. Power on and display 0000 "; Press the [Function Selection] key to cycle to the porridge/soup function, which shows 01: 10. The porridge/soup function indicator lights up. Press the [Start] key, the indicator stop flashing. The porridge/soup function indicator lights up constantly, and enters the heating program. At this time, the program can be closed except the cancel key, and other function keys are locked.

Cooking porridge:

1. [Miscellaneous grains porridge] and [Health porridge] are both porridge cooking functions.

2. The ratio of rice to water of [miscellaneous grains porridge] and [health porridge] is recommended to be above 1:9-10.

3.Operation: Power on to display 0000 ",press the [function selection] key to cycle to the miscellaneous grain porridge function, display 02:00, the indicator light of miscellaneous grain porridge function flashes, press the [start] key to stop flashing, and the indicator light of miscellaneous grain porridge function is always on; Enter the heating program. At this time, except the cancel key, the program can be closed and other function keys are locked.

4. Operation: Power on to display "0000", press the [function selection] key to cycle to the health porridge function. At 01:30, the indicator light of health porridge function flashes, press the [start key] to stop flashing, and the indicator light of health porridge function is always on, so as to enter the heating program. At this time, the program can be closed except the cancel key, and other function keys are locked.

Cooking:

Power on to display "0000", press [Function Selection] key to cycle to steaming function, and display 00:45. The indicator light of steaming function flashes. Press [Start] key to instruct to stop flashing. The indicator light of steaming function is always on, and the heating program is entered. At this time, the program can be closed except the cancel key, and other function keys are locked.

Braised meat:

Power on to display 0000 ",press the [Function Selection] key to cycle to the braised meat function, and display 01:00. The indicator light of braised meat function flashes. Press the [Start] key, indicating to stop flashing. The indicator light of braised meat function is always on, and the heating program is started. At this time, the program can be closed except the cancel key, and other function keys are locked.

Heating:

Power on to display "0000". Press the [Function Selection] key to cycle to the heating function, and display 00:15. The heating function indicator lights up. Press the [Start] key, indicating to stop flashing. The heating function indicator lights up constantly, and enter the heating program. At this time, the program can be closed except the cancel key, and other function keys are locked.

Appointment:

1. All functions can be reserved.
2. Select the function first, then press the [reservation] key, and then press the [+] or [-] key to set the reservation time. The reservation can be cyclically adjusted from 0: 00 to 24: 00. Long press can fast forward or rewind. Enter the working state of the selected function when the reservation time is up.

Timing function:

After selecting the function; When the function indicator light flashes, press "+" or "-" to increase or decrease the time; Every time you press the "+" key, it will increase by 10 minutes, and every time you press the "-" key, it will decrease by 1 minute. Long press can fast forward or rewind. Meal function cannot be timed.

Heat preservation function:

Press the [heat preservation] key in standby state to display bb at one time and enter the heat preservation state.

Fault code:

E1: The lower temperature measuring head is open, E1 is displayed means it stops working

E2: The lower temperature measuring head is short-circuited or overtemperature, E2 is displayed means it stops working.

Tips:

1. After the product is powered on, press the [Function Selection] key to select the corresponding function, and then press the [Start] key to enter the working state of the corresponding function, and automatically enter the working state without waiting for about 15 seconds. To switch other functions in the working state, press the [Cancel] key to return to the standby state and then press the [Function Selection] key to select the corresponding function.
2.
 2. Please clean the pot container with a soft cloth or sponge. It is forbidden to scratch the pot container with steel balls or corrosive materials.
3. Please keep the bottom of the pot and the heating plate clean. Please unplug the power cord and clean the inside of the rice cooker.

III. How to use the steamer

1. Add a proper amount of water into the inner pot (but not beyond the plane of the steamer), and put the steamer into the inner pot at a certain position.
2. Put the food in a heat-resistant utensil, put it on the steamer, cover the lid, and press the key to cook.
3. Adjust the water level appropriately according to the difficulty of cooking food.

IV. Precautions

1. Do not share the same porous socket with other electrical appliances.
2. The amount of water in the inner pot cannot exceed the maximum scale line, otherwise it may overflow.
3. Please put it in a stable place, and do not put the rice cooker in a damp place near the heat source.
4. Do not wash rice with the inner pot or collide with the inner pot, so as to avoid deformation of the inner pot, which can not cooperate closely with the magnetic steel temperature limiter and heating plate, thus affecting the cooking effect.
5. Do not use electricity when it is not put into the inner pot or when there is no water in the inner pot.
6. This product is not suitable for children or disabled people.
7. When eating rice, please use the accompanying rice spoon (or wooden rice spoon); Do not use a metal spoon to avoid scratching the non-stick coating of the inner pot; The inner pot shall not be heated on other stoves.
8. When cooking, the steam port is very hot, do not touch it with your hands; Do not cover the steam port with cloth to avoid failure.
9. Don't touch the hot plate just cooked with your hands to avoid burns.
10. Do not pull too hard or twist the power cord; Do not unplug the power cord when your hands are wet; When pulling out the power plug, you should hold the plug by hand and pull it out, not just the power cord.
11. Before use, please check whether the power plug and power cord are damaged to

prevent the danger of electric shock or fire. When in use, do not place flammable materials near the power socket.

12. Please unplug the power cord when not in use.

13. Never try to disassemble or repair the rice cooker by yourself.

V. Maintenance methods

1. Take out the inner pot from the main body of the rice cooker, wash it with household detergent, and then dry it with a dry soft cloth.

2. After cooking every time, remove the water storage box, pour out the water stored in it, wash it with water, dry it and install it again (some products have no water storage box).

3. Wipe the outside of the rice cooker with a clean soft cloth after each use.

4. Rice grains or other sundries may stick to the heating plate and must be removed to keep the inner pot in full contact with the heating plate.

5. After each use, please wash the cover plate with water, and wipe the insulation seat plate and sealing ring with soft cloth.

6. When cleaning the inner pot, avoid rubbing the inner pot with a metal brush or other rough and hard instruments, so as not to damage the non-stick coating of the inner pot and cause sticky rice.

7. When not in use, please dry the machine body, pack it and store it in a dry place.

VI. Maintenance Precautions

1. Don't leave the spoon or any other sundries in the pot during heat preservation.

2. When keeping warm, cover the pot tightly to prevent the rice from drying.

3. Do not mix cold rice, leftovers or other foods with freshly cooked rice to keep warm.

4. Keeping the rice warm for a long time will change color and taste. Therefore, keep the rice warm for no more than 6 hours. The sooner you eat it, the better.