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Thanks to the patronage of Supor brand rice cooker, in order for you to use our products better, please read this manual carefully before use and keep it properly. The product is subject to the actual packaging. If there is any modification, it will not be notified.

One. Precautions for use

⚠ When you use this product, please pay special attention to the following:

The matters indicated here are to prevent harm to you and others, please be sure to follow them. The meanings are shown in the picture on the right:

⊘ General prohibition

⊘ No contact

⊘ Disassembly is prohibited

⊘ No watering

⊘ Enforce

⊘ Unplug



It is forbidden to use on unstable or poor heat-resistant counter-tops to avoid fire.



It is strictly forbidden to heat the inner pot on an open flame.



Please do not touch the metal part inside the lid during use or before it has completely cooled down to avoid burns.



A special inner pot must be used, otherwise it will cause abnormal



During use, keep your face and hands away from the steam vent to avoid burns.



If you need to move it during use, do not open the cover to avoid opening the upper cover causing burns.



Please do not place the product on items that are not resistant to high temperature such as carpets, tablecloths (vinyl plastic products), etc., so as to avoid bad risotto or cause fire.



This product cannot be operated with an external timer or an independent remote control system.



Customers who are using an implantable pacemaker should consult a physician before using this product. The pacemaker may be affected by the operation of this product.



Do not place metal objects such as knives, forks, spoons and lids on the coil pan heating surface as they may become hot.



It is strictly forbidden to put the rice cooker in a place that is damp or close to the fire source, and it is strictly forbidden to rinse the cooker directly with water.



Do not open the top cover during cooking, so as to avoid burns and affect the cooking effect.



It is strictly forbidden to put the wet towel on the lid of the pot, otherwise it will cause deformation and discoloration of the pot body and the lid.



When the rice cooker is in use, it should be placed in a place out of reach of children, and children should not be allowed to operate alone to avoid electric shock and burns.



After use, unplug (do not pull) the power cord in time if it is not kept warm.



Please use a socket with a rated current of more than 10A alone and use it with other electrical appliances, which will cause the socket to overheat and cause sparks.



When the power plug is dusty, wipe it carefully, otherwise it will cause leakage and fire.



Non-professionals are not allowed to disassemble at will, otherwise there is a risk of electric shock injury. If there is a fault, please go to the designated maintenance point for maintenance.



This product should not be used by persons (including children) with colloidal, sensory or mental impairments or lack of experience and knowledge, unless they are supervised or instructed in their use by those responsible for their safety.



It is strictly forbidden to pour the appliance into any liquid.



If the power cord is damaged, it must be replaced with a special cord or a component from its manufacturer or maintenance.



It is forbidden to use it near walls and furniture, so as to avoid discoloration and deformation of walls and furniture.

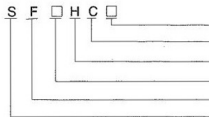


During the process, the ground of the rice cooker should be well connected to avoid electric shock.

Two. Specification model

Name	Model number	Rated volume	Rated power	Boiled rice (cup)	Power supply
IH electromagnetic Rice cooker	SF40HC33	4.0L	1200W	2~8	220V~50Hz

Product model and meaning



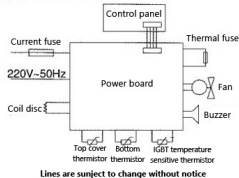
Design serial number (represented by Arabic numerals or numbers plus letters) Function code: C means digital display shape or heating method code: H means H Electromagnetic heating volume [rated volume of the inner pot (liter) multiplied by 10] Rice cooker (pot) Supor

Three. Principles and characteristics

1、Working principle

The IH electromagnetic rice cooker is heated by the principle of magnetic field induction eddy current heating. It uses current to pass through the coil to generate a magnetic field. When the magnetic field lines in the magnetic field pass through the bottom of the iron pot, countless small eddy currents will be generated, which will make the pot itself heat up at a high speed, and then heat the food in the pot.

2、Circuit schematic

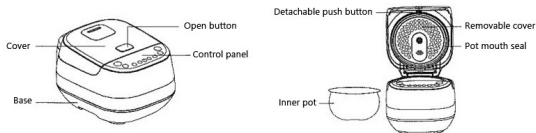


3、Features

- ★ Boiled and drained low-sugar retort, circulating boiling, drained rice and low-sugar, healthy and delicious rice;
- ★ 304 stainless steel low-sugar retort food contact material is healthier;
- ★ Spherical thick kettle technology, circulating boiling, full of particles;
- ★ Special function of brown rice and sweet potato rice, which is easy to use;
- ★ IH magnetothermal high efficiency and large firepower, three-dimensional and uniform heating, and the rice is more transparent;
- ★ Colorful metal pot body, high-grade, durable and easy to clean.






Four. Instructions for use

1、Product structure

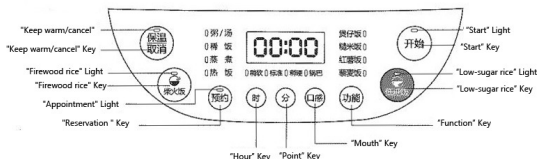


Note: The altitude range of the appliance for normal operation is 0-2000 meters.

2、Packing accessories

 Measuring cup	 Low sugar rice	 Power cord	 Spoon	 Rice spoon	Instruction manual (including warranty card)
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3、Control panel



Introduction to key operation

- Press this button in the standby state to automatically enter the cooking state of the "firewood rice" function.
- In the standby state, press the "firewood rice" key, and then press the "Start" key to enter the cooking state of the firewood rice function.
- Press the "Low-Sugar Rice" key in the standby state, and then press the "Start" key to enter the low-sugar rice cooking status.
1. In the standby state, press this button to enter the insulation state.
2. In the cooking state or in the function selection state, press this key to return to the standby state.
- Warm reminder: It is recommended to keep the heat for 6 hours to avoid discoloration

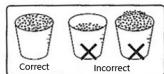
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- In the standby state, press this key to cycle through the following functions and any status:
"porridge/soup-porridge-cooking-hot claypot rice-brown rice-sweet potato rice-quinoa rice"
- When the "firewood rice" function is selected, press this button to cycle through the selection:
"Standard-slightly hard and one-pot rice-slightly soft" taste, the corresponding indicator light will be on
- Select the corresponding function, press this key to enter the corresponding function reservation status
- Used to adjust the cooking time and appointment time
- Used to adjust the cooking time and appointment time

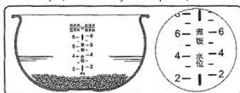
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4. Operation guide

● Measuring cup rice



- After washing the rice and putting it in the inner pot, add water as required. Such as: 4 cups of Wuchang rice with water to the 4 mark. (The picture below is a schematic diagram of the scale of the inner pot, the actual object shall prevail)



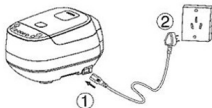
Under no circumstances should the amount of water exceed the maximum water level

- Wipe the outer surface of the inner pot dry with a soft cloth, and put the inner pot into the pot body

- Press down the lid until you hear "Flavor" sound



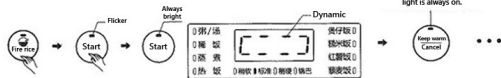
- Confirm that the power cord is plugged in place as required



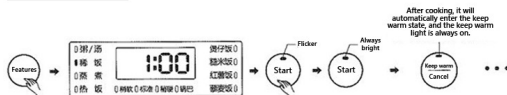
5. Operation instructions for each function

Firewood rice, hot rice function:

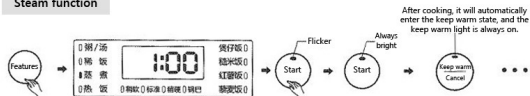
The following figure takes the "firewood board" function as an example to illustrate:



Porridge/Soup function:

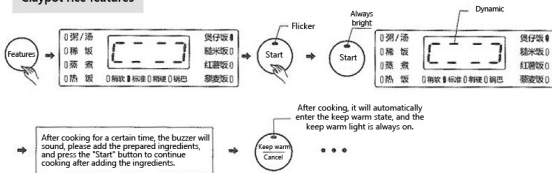


Steam function



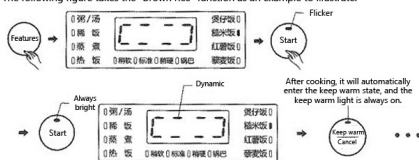
Note: Retort cooking is recommended in a stainless steel low sugar retort.

Claypot rice features



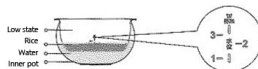
Brown Rice, Sweet Potato Rice, Wheat Rice Features

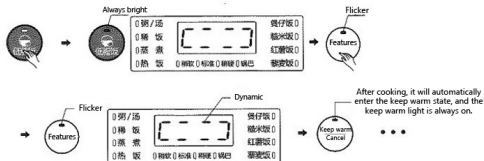
The following figure takes the “brown rice” function as an example to illustrate:



Low-sugar rice features

Preparation before cooking: Wash the rice and put it in a low-sugar bottle, press low-sugar. Add an appropriate amount of water to the inner pot with the tick mark on it.





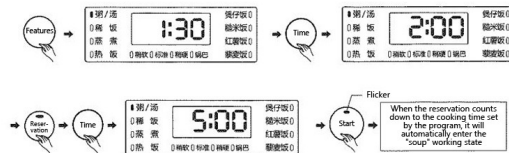
Precautions for using the low-sugar rice function:

1. It is strictly forbidden to use this function to cook other foods (such as porridge, soup, seaweed, oats, etc.);
2. "Low-sugar rice" is limited to white rice cooking, and it is recommended to prefer Northeast rice.

Appointment/Timer function description

Features	Appointment setting	Timing setting
Porridge/Soup, Porridge, Steamed	✓	✓
Brown Rice, Sweet Potato Rice, Wheat Rice	✓	✗
Hot rice, claypot rice	✗	✗

The following figure takes the porridge/soup function, 5-hour reservation, and 2-hour village as an example to illustrate:





Tips

- ◆ After the selected function enters the cooking frenzy state, operations such as row reservation and timing cannot be performed.
- ◆ The appointment time must be longer than the set time, otherwise there will be no appointment process.
- ◆ This product cannot be used to cook laver, oatmeal and other foods that are easy to foam and expand, so as to avoid clogging.
- ◆ Please do not open the lid at will during the cooking process, so as not to affect the cooking effect.

The default cooking time and adjustable time range of each function are as follows:

Cooking function	Default cooking time	Adjustable cooking time range
Porridge/Soup	1 hour 30 minutes	1 hour~2 hours
Cooking	1 hour	30 minutes~1 hour 30 minutes
Porridge	1 hour	45 minutes~1 hour 10 minutes

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Five. Disassembly and cleaning

1. Parts removal and installation

Removable cover and removal method

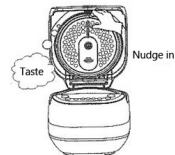


Removable cover installation method

Do not pull the sealing ring, if it is pulled and deformed, it will affect the sealing and micro-pressure effect.



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2. Cleaning

Pot body:

Wipe the outer surface of the middle plate and the pot body with a damp soft cloth, do not rinse with water; do not rinse the product directly with water, and it is strictly forbidden to spill this product into any liquid!

Inner pot:

Rinse with a soft sponge and then dry with a dry soft cloth;

Removable cover (removable):

It needs to be rinsed with clean water after each use.

Low-sugar retort:

Rinse with clean water after each use.

Do not use steel wire balls or cleaning balls to wipe the inner and outer surfaces of the body, inner pot, removable lid, and low-sugar retort!

Note: Please be sure to unplug the power plug first, and then clean and maintain the pot after cooling down.

Identification and maintenance of six common faults

If there are the following alarm prompts, it means that the electric rice cooker is faulty or used improperly:

1. Digital screen display E0-top sensor open circuit or short circuit;
2. Digital screen display E1-bottom sensor open circuit or short circuit;
3. Digital screen display E5-can't detect the pot;

Serial number	Fault phenomenon		Cause	Exclusion plan
1	Light does not shine	The inner pot is not hot	<ol style="list-style-type: none"> ① The power supply of the circuit board is not connected ② The power board is broken ③ Circuit board connection disconnected ④ The main circuit control board is broken 	<ol style="list-style-type: none"> ① Check that switches, plugs, sockets, fuses, and power cords are in good condition and plugged in properly ②③④ Send to designated repair point for repair
		The inner pot is hot	The main circuit control board is broken	Send to designated repair point for repair
2	Light on	The pan is not hot	<ol style="list-style-type: none"> ① Main sensor failure ② The coil disc element is burned out ③ The wiring part of the circuit board is disconnected ④ The power board is broken 	Send to designated repair point for repair

3		① The control board is broken ② The main sensor is abnormal	Send to designated repair point for repair
4	Porridge overflows	① The control board is broken ② The main sensor is abnormal	Send to designated repair point for repair
5	Cook rice and porridge without boiling for a long time	① The control board is broken ② The main sensor is abnormal	Send to designated repair point for repair
6	The rice is not cooked or the cooking time is too long	① The cooking time is not enough ② The inner pot is skewed ③ There is a foreign object between the inner pot and the coil base ④ Deformation of the inner pot ⑤ The Control board broken ⑥ The Main sensor abnormal	① Smoke and rice as required ② Turn the inner slightly to make it back to normal ③ Clean with 320# sandpaper ④ Send to the designated repair point repair ⑤ Send to the designated repair point repair ⑥ Send to the designated repair point repair

Note: If this product is faulty, please do not repair it without authorization. It is recommended to contact Supor's special repair point.