

MEDEK

Rice Cooker

Model No. : MEDSRC10



INSTRUCTION MANUAL

RICE COOKER HEATING PRESERVATION TYPE

Automatic Electric Cooker is equipped with a Permanent Magnetic Controlling System. It is good-looking in design, exquisite solid in construction and easy to control, with low power consumption and excellent insulation properties

This cooker has temperature protection.



- Description
- 1. Lid handle
 - 2. Glass lid
 - 3. Inner pot
 - 4. Cooker handle
 - 5. Out body
 - 6. Control panel (Cook & Warm)

SPECIFICATIONS

Rated Voltage:	AC 220-240V~, 50/60Hz
Power Consumption:	400W
Capacity:	1.0L

IMPORTANT SAFEGUARDS

- (1) Read all instructions.
- (2) Do not touch hot surfaces. Use handles or knobs.
- (3) To protect against electrical shock do not immerse cord or plug in water or other liquid.
- (4) Close supervision is necessary when any appliance is used by or near children.
- (5) Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- (6) Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.

- (7) The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- (8) Do not use outdoors.
- (9) Do not let cord hang over edge of table or counter, or touch hot surfaces.
- (10) Do not place on or near a hot gas or electric burner or in a heated oven.
- (11) Extreme caution must be used when moving appliance contacting hot oil or other hot liquids.
- (12) Always attach plug appliance plug then plug cord into the wall outlet. To disconnect, turn any control to off, then remove plug from wall outlet .
- (13) Do not use appliance for other than intended use.
- (14) The product is intended for household use only.
The product is not for professional use.
- (15) The appliance must not be immersed in water.

Warning:

- Avoid spillage on the connector.
- Regarding the instructions for cleaning surfaces in contact with food, thanks to refer to the section.
- Potential injury from misuse.
- The heating element surface is subject to residual heat after use.
- This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
- Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its cord out of reach of children aged less than 8 years.

- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

OPERATING INSTRUCTIONS

(1) Cleaning and putting the rice into the pan

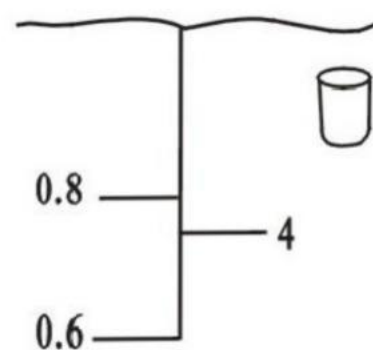
After cleaning the rice in another container, put it into the pan. Be careful not to wash the rice directly in the pan, otherwise, the pan may be deformed by bumping prejudicial to the performance of the rice cooker (See Fig. 1)



Fig(1)

(2) Water /Rice ratio.

The ratio of 1-1/2 cups of water to 1 cup of rice is preferable. The marks on the left are graduated in liters . For example, pour water into the pan up to the mark 0.8 or 0.8 liter of rice. The marks on the right are graduated in cups. For example, pour water into the pan up to the mark 4 for 4 cups of rice. But both ways are not absolute, because various kinds of rice absorb water differently(See Fig.2)



Fig(2)

(3) Placing the rice.

Place the rice in the pan evenly at the same level as illustrated in (fig.3)



Fig(3)

(4) Placing the pan.

Place the pan inside the cooker and move it around so as to make it to touch closely with the heating plate. (See Fig.4)



Fig(4)

(5) Cooking rice.

Plug into the wall outlet and switch on(click the O/I switch to I position). At this time the WARM pilot lamp will light up showing that the heat preservation unit is working; but the rice – cooking process has not begun yet. The black switch button must be pressed down to set the cooker in operation, Then the COOK pilot lamp will light up. When the rice is finished cooking,the black switch button will automatically be released and rice cooker turn to keep warm state(WARM pilot lamp will light up again). This indicates that the rice has finished cooking. Keep the lid on for 10 more minutes before serving. The pilot lamp will go out when the O/I switch is on “O” (off) position.

(6) Function of the heating preservation unit.

The temperature of the rice in the cooker will automatically be kept within the range of 60 °C – 80 °C. If heat preservation is not necessary, also switch of the “O/I” switch to “O” position.

(7) Preheating of the appliance is not necessary.

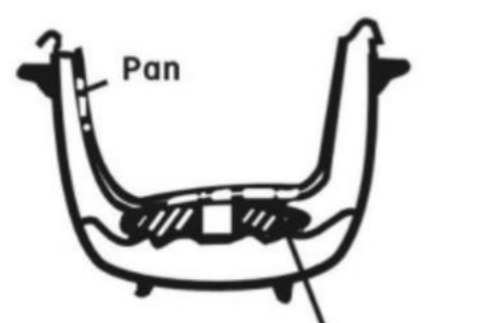
(8) When your rice is done or food is steamed, the cooker will automatically switch to the keep warm function. Always switch off “O/I” switch to “O” position and always unplug after use. Your cookers power remain on till you unplug the power cord or the “O/I” switch is at “O” position.

(9) Cooking pots usage recommend:

stainless steel cooking pots is professional in cooking soup,porridge,steam food.
nonstick coated pot is professional in cooking rice

USER MAINTENANCE

(1) Prevent the bottom and inside of the pan as well as the heating plate from being bumped. Keep them clean. No water drops, dust, rice grains or any other foreign matter should be allowed to remain between the bottom of the pan and the surface of the heating plate; otherwise the cooker’s performance will be affected, and in serious case, its parts or elements burnt out.(See Fig.5)



Fig(5)

- (2) Don't incline or slant the pan (see fig.6); otherwise its bottom will not be in full contact with the heating plate and some parts or elements will be burnt out.



Fig(6)

- (3) Don't immerse the cooker in water. Clean it with a piece of soft damp cloth . The pan can be washed with water.
- (4) Don't use the cooker to boil acidic or alkaline foodstuff. Don't keep the cooker near corrosive gases or in a damp place.
- (5) Don't use the cooker on or near combustibles.
- (6) Any other servicing should be performed by an authorized service representative.
- (7) This product is designed for household use only.



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmentally safe recycling.



The device complies with the European Directives 2014/35/EU and 2014/30/EU.

Medek France

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MADE IN CHINA