

# HESSTAR

## RICE COOKER HRC-C108



### INSTRUCTION MANUAL

Please read this manual carefully.  
To keep this manual in the place accessible by a user at any time.

# **AUTOMATIC ELECTRIC COOKER**

## **HEAT PRESERVATION TYPE**

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

This cooker has temperature protection.

### **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 an appliance containing hot oil or other hot liquids.
- (12) Always attach plug appliance first, 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.

**SAVE THESE INSTRUCTIONS**

# OPERATING INSTRUCTIONS

## (1) Cleaning and putting the rice into the pan

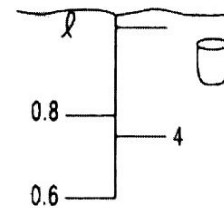
After cleaning the rice in another container, put it into the pan. Be careful not to wash the rice directly in the pan; otherwise the pan may be deformed by bumping prejudicial to the performance of the cooker. (See Fig.1)



Fig(1)

## (2) Water and marks on the pan.

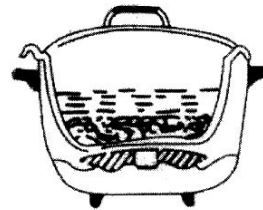
The ratio of 1 1/2 cups of water to 1 cup of rice is preferable. The marks on the left are graduated by the litre. For example, pour water into the pan up to the mark 0.8 for 0.8 litre of rice. The marks on the right are graduated by the cup. For example, pour water into the pan up to the mark 4 for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



Fig(2)

## Placing the rice.

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



Fig(3)

## 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.

Insert the wire plug, first, into the input socket of the cooker, then put another plug in the power socket and switch on. At this time the pilot lamp will light up showing that the heat preservation unit is working; but the rice cooking process has not begun yet. The white switch button must be pressed down to set the cooker in operation. When the rice is well boiled, the switch button will automatically be released and the pilot lamp will go out. This signals that the rice has been cooked. Keep the lid on for 10 more minutes and the rice will get

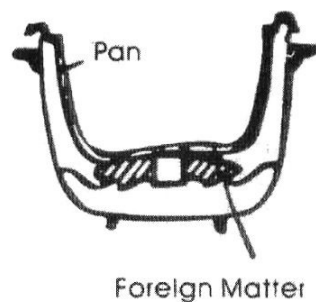
(6) Function of the heating preservation unit.

The temperature of the rice in the cooker will automatically be kept within the range of 60 C – 80 C. Below this point the pilot lamp will begin to flicker, indicating that the automatic heat preservation unit has been set to work. If heat preservation is not necessary, pull the plug out of the power socket.

(7) Preheating of the appliance is not necessary.

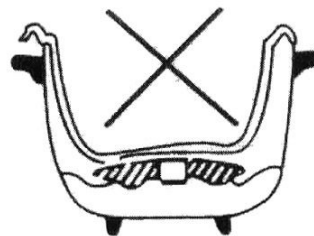
## USER MAINTENANCE

- (1) Prevent the bottom and inside of the pan as well as the heating plate from being bumped. Keep them clean. No water drop, dust, rice grain 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 into water. Clean it with a piece of soft and damp cloth when soiled. As for the pan's cleaning, it can be washed with water.
- 4 Don't use the cooker to boil acid or alkaline foodstuff. Don't keep the Cooker in corrosive gases or 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
- (8) VOLTAGE.220-240V/50-60Hz