

Preparations

1. Measure rice with the measuring cup provided.

- The volume of the measuring cup is about 180 mL.
- For the maximum quantity of the rice to be cooked at once, refer to specifications in P.16.



2. Wash the rice till the water turns relatively clear.

1. Wash the rice quickly with plenty of water and stirring the rice lightly to wash it while changing water.
2. Repeat it for several times (wash the rice → pour out water), till the water turns relatively clear.

Attention

- In order to avoid scratching the non-stick coating on the pan surface, do not wash rice in the pan.
- Wash the rice thoroughly. Otherwise, rice crust may appear and the residual rice bran may affect the taste of the rice.

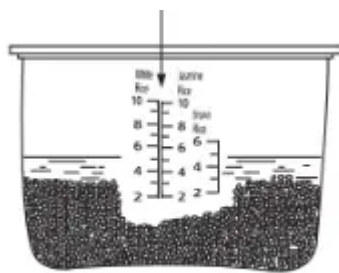


3. Add the washed rice or other ingredients into the pan.

- Use water line on the pan to measure water quantity as follow

Function	Water line
White Rice	White Rice
Jasmine	Jasmin Rice
Multi Grain	Multi Grain
Claypot	White Rice
Quick Cook	White Rice
Brown Rice	Brown Rice
Sticky Rice	Sticky Rice
Porridge	Porridge
Soup/Slow Cook	White Rice

- In the Soup/Slow Cook function, the total amount of ingredients and water shall not exceed the maximum water line for "White Rice".
- Dry the outside surface of the pan. If it is wet, it may cause noise while cooking. Any foreign matters between the pan and the cast heater may damage the unit.
- Please make sure that the pan is on leveled surface.
- Please measure water by aligning water line left side and right side.
- If rice is too hard or too soft, please adjust water quantity according to your personal taste.



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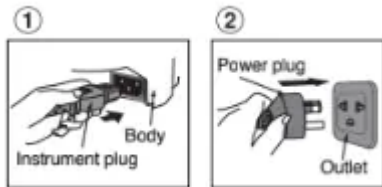
4. Put the pan into the body and close the outer lid.

- In order that the bottom of pan can be closely attached to the cast heater, please rotate the pan along the direction indicated by the arrow for 2 or 3 times.
- Close the outer lid until it clicks.

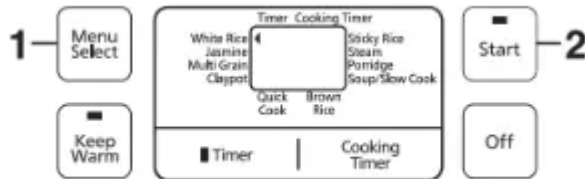


5. Connect the plugs.

- Please insert the instrument plug into the body first, and then connect the power plug. Make sure that both plugs are securely connected.



Functions White Rice, Jasmine, Multi Grain, Quick Cook, Brown Rice or Sticky Rice



Important Information

- The amount of rice is specified in specifications. (P.16)
- In the Quick function, the rice may be harder or there may be rice crust.
- For brown rice, it takes about 2 hours to complete cooking.

Operations (Cooking with the White Rice, Jasmine, Multi Grain, Quick Cook, Brown Rice or Sticky Rice function.)

1. Press button to point to White Rice, Jasmine, Multi Grain, Quick Cook, Brown Rice or Sticky Rice function.

- The indicator blinks.

2. Press button.

- The indicator lights up and the cooking starts.
- Before cooking is completed, the LCD display will show the remaining time in 1 minute decrement.

If you want to preset the timer for White Rice, Jasmine, Multi Grain, Brown Rice or Sticky Rice, please refer to "Using the Timer" (on Page 12).

The cooking is over

Stir and loosen the rice.

- When cooking is over, the electric rice cooker beeps and automatically switches to the Keep Warm function (The indicator turns off and the indicator lights up automatically).

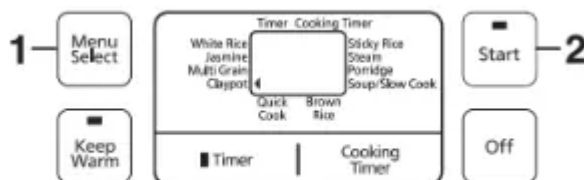
Keep Warm

- When the cooking is over, all function will turn to **Keep Warm** function automatically (except Steam function). But some functions are not recommended to use with Keep Warm function. Please press button to exit Keep Warm function.
- You can keep the rice warm for up to 5 hours, so as not to affect the taste or cause strange smell.
- When in Keep Warm function, there may be some droplets at the edge of the pan.
- The rice taste may be affected if rice scoop is left in the electric rice cooker during Keep Warm function.

Menu	Keep warm	The result after kept warm
White Rice	○	/
Jasmine	○	
Multi Grain	○	
Quick Cook	○	
Claypot	×	Affects the taste or causes a strange smell. Flavour can be adversely affected.
Brown Rice	×	
Sticky Rice	×	
Pomidge	×	It may become too thick.
Soup/Slow Cook	×	Affects the taste or causes a strange smell.

○ : Can be used, × : Not recommend for use

Functions Claypot



Important Information

- The amount of rice is specified in specifications. (P.16)
- Ingredients are evenly placed on the surface of the rice, it is not mixed.
- When placing ingredients, they cannot go above the maximum water line for "White Rice".
- Do not open the outer lid while cooking. (Cooking result may not be satisfactory.)

Operations (Cooking with the Claypot function.)

1. Press button to point to Claypot function.

- The indicator blinks.

2. Press button.

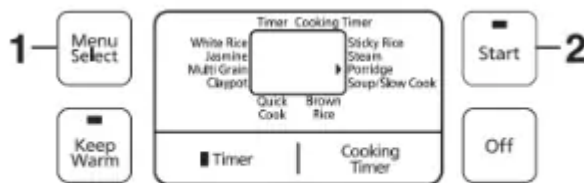
- The indicator lights up and the cooking starts.
- Before cooking is completed, the LCD display will show the remaining time in 1 minute decrement.

The cooking is over

Press button.

- When cooking is over, the electric rice cooker beeps and automatically switches to the **Keep Warm** function (The indicator turns off and the indicator lights up automatically). However, we do not recommend using the Keep Warm function as it may affect the taste. Press the button to exit the **Keep Warm** function and unplug the power plug.

Functions Porridge



Important Information

- The amount of rice is specified in specifications. (P.16)
- If using too much water, it may cause water overflow.
- It's not recommended to use Keep Warm function since porridge may become thick.
- When the outer lid is opened during cooking, the amount of moisture condensation may be increased.

Operations (Cooking with the Porridge function.)

1. Press button to point to Porridge function.

- The indicator blinks.

2. Press button.

- The indicator lights up and the cooking starts.
- Before cooking is completed, the LCD display will show the remaining time in 1 minute decrement.

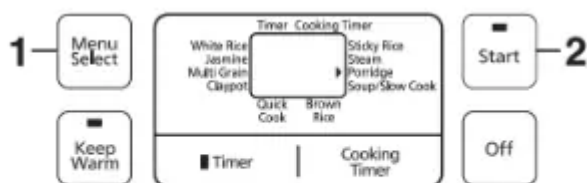
If you want to preset the timer for Porridge, please refer to "Using the Timer" (on Page 12).

The cooking is over

Press button.

- When cooking is over, the electric rice cooker beeps and automatically switches to the Keep Warm function (The indicator turns off and the indicator lights up automatically). However, we do not recommend using the Keep Warm function as it may become too thick. Press the button to exit the Keep Warm function and unplug the power plug.

Functions Steam



Important Information

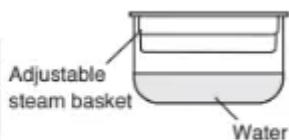
- After boiling and complete evaporation of water, the electric rice cooker automatically switches off.
- If you want to abort steaming during cooking, press button.
- When steaming while cooking rice at the same time, it's recommended to use Jasmine, Multi Grain or White Rice function with maximum quantity as described in P.5.
- Please do not block the hole of the inner lid with food.

Preparations

- Add the required amount of water.
- Place the adjustable steam basket into the pan as shown.
- Place foods to be steamed into the adjustable steam basket.
- Close the outer lid.

■ Correspondence between the amount of water and time of steaming

Cooking time	Amount of water	
	SR-ZE185	SR-ZE105
Less than 10 minutes	1 measuring cup	1 measuring cup
10 – 30 minutes	2 measuring cups	2 measuring cups
30 – 60 minutes	4 measuring cups	3 measuring cups



Operations (Cooking with the Steam function.)

1. Press button to point to Steam function.

- The indicator and blink (as the default cooking time for Steam function).

2. Press button to set the cooking time as your desire.

- You can set the cooking time from 1 to 60 minutes (1 minute increment).
- Keeping the button pressed will make setting faster.

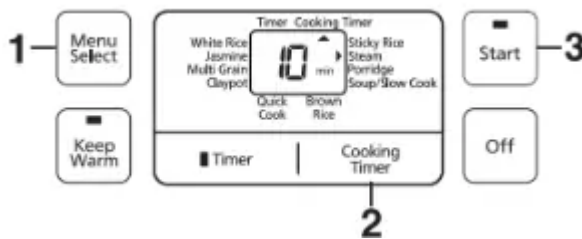
3. Press button.

- The indicator lights up and the cooking starts.
- After water is boiled, the LCD display will show remaining time in 1 minute decrement.

The cooking is over

- The electric rice cooker beeps and automatically switches off. (The indicator turns off.)

Functions Soup/Slow Cook



Important Information

- The maximum amount of ingredients and liquid for Soup/Slow Cook cannot exceed the maximum water line for "White Rice".

Preparations

- Place all ingredients into the pan.
- Close the outer lid.

Operations (Cooking with the Soup/Slow Cook function.)

1. Press button to point to Soup/Slow Cook function.

- The indicator and blink (as the default cooking time for Soup/Slow Cook function).

2. Press button to set the cooking time as your desire.

- You can set the cooking time from 1 to 12 hours (30 minutes increment).
- Keeping the button pressed will make setting faster.

3. Press button.

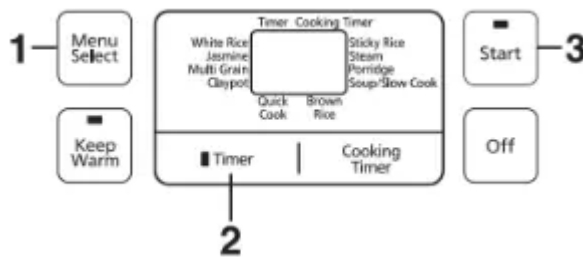
- The indicator lights up and the cooking starts.
- The LCD display will show remaining time in 30 minutes decrement and reduce to 1 minute decrement when cooking time is less than 1 hour.

The cooking is over

Press button.

- When cooking is over, the electric rice cooker beeps and automatically switches to the Keep Warm function (The indicator turns off and the indicator lights up automatically). However, we do not recommend using the Keep Warm function as it may affect the taste. Press the button to exit the Keep Warm function and unplug the power plug.

Using the Timer



The presetting time is a countdown timer.

- The electric rice cooker will complete cooking when the number of hours that was set has elapsed.
- Time can be preset as 24 hours in advance.

Example

- If the timer is set for 2h, cooking will be completed at in 2 hours after button is pressed.
- When the preset timing is less than the required timing for cooking, the electric rice cooker will start cooking as soon as button is pressed.

Operations

1. Press button to select function.

- Applicable function for timer setting:

Function	Function
White Rice	Brown Rice
Jasmine	Sticky Rice
Multi Grain	Porridge

2. Press button to set the timer as your desire.

- The first time button is pressed, the previous timer setting will be displayed. The timer and the indicator blink.
- The timer will advance 10 minutes each time.
- Keeping the button pressed will make setting faster.

3. Press button.

- The indicator turns off and the indicator lights up.
- When cooking starts, the indicator turns off and the indicator lights up.
- Timer setting can't be used in the following function.

Function
Claypot
Quick Cook
Steam
Soup / Slow Cook

Cleaning and maintenance

- Be sure to unplug and carry out these operations when the appliance is cooled down.
- Do not use objects such as benzine, thinners, cleansing powder or metal scrubbers.

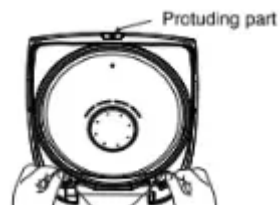
Inner lid

- **Remove the inner lid**

Get hold of two tabs, then pull it to your direction.

- **Attach the inner lid**

1. Insert the protruding part into the locker on the outer lid in a tilted way.
2. Press the tabs (both sides) inwards the outer lid sides until the click sound is heard.



Load and Unload tabs of inner lid

- Wash with a diluted dishwashing detergent and sponge.

Pan

Wash with a diluted dishwashing detergent and sponge and wipe off the external surface of the inner pan.

Temperature sensor / Cast heater

If an object has become stuck to the temperature sensor / cast heater, slightly polish it off using fine sandpaper (of about # 600). Then wipe with a well-wrung cloth.

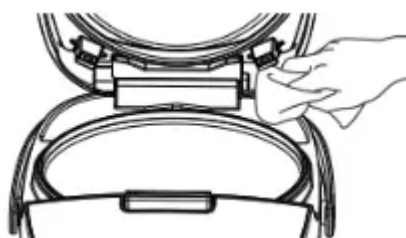
Body / Outer lid

Wipe with a well-wrung cloth.

- Do not use a dishwashing detergent.

Upper frame

Wipe with well-wrung cloth.



Do not pour water directly on the upper frame.

Accessories



Measuring cup



Adjustable steam basket



Rice scoop



Porridge scoop

• Wash with a diluted dishwashing detergent and sponge.

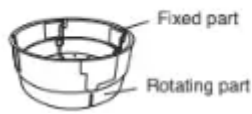
How to use adjustable steam basket / When the display shows as follows

How to use adjustable steam basket

- Height adjustment

Put your thumb on the ring on the inner wall of the rotating part, lift and slightly turn it counterclockwise, and then release your finger. The height of the adjustable steam basket

will increase. To restore the previous size, hold the bottom of the rotating part with your palm, slightly turn it clockwise, and lift it up to clap.



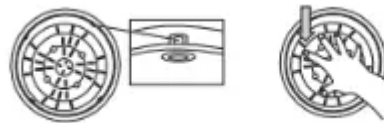
- **Disassembly**

Firstly, restore the adjustable steam basket to the initial state (shallow), turn it over on the table, and then press down firmly on the rotating part up to clap. Fixed part and rotating part will separate.



- **Assembly**

Direct the protrusion on the edge of the rotating part towards the trough on the inner wall of the fixed part, and then press with force on the bottom of the rotating part up to clap.



Troubleshooting

Rice Cooking

Details	Cooking problems					Keep Warm problems			No power	Strange sound occurs
	Too hard	Undercooked	Too soft	Water overflow	Burnt rice at bottom of pan	Colour change	Bad smell	Too dry		
Wrong rice and water proportion.	●	●	●	●	●			●	Pull out plug and check the socket.	Sound occurs because of water that has stuck to pan.
Inadequate washing of the rice.				●	●	●	●			
Foreign matters between pan and cast heater.	●	●	●		●					
Cooking with a lot of oil.	●	●			●	●	●			
The rice has been warmed more than 5 hours.						●	●	●		
The outer lid is not securely closed.	●			●		●	●	●		
The pan is not adequately washed.					●		●			
The power cord is not connected to the socket securely.		●					●			

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.