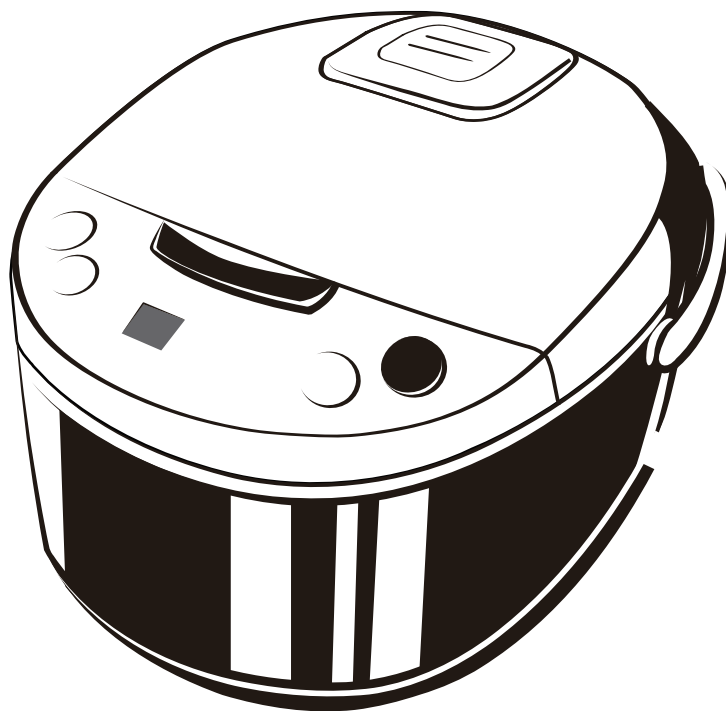


# Multifunctional Rice Cooker

## Instruction Manual



MODEL:WMR-1000 / WMR-1800

Please read Instruction Manual cardfully before using

## Safety Instructions

Please read before using the rice cooker, and follow all safety instructions at all time.

The safety instructions are intended to avoid physical harm(s) and property damage(s). Be sure to follow all instructions before using the rice cooker.

Please be aware that improper use of the rice cooker may result in personal injuries and/or damages to property, improperly handling of the rice cooker may also cause a possibility of serious injuries or even death.

### General safety precautions

- ✧ Do not attempt to modify, disassemble, or repair the rice cooker. Any servicing or repair should only be done by a qualified service representative.
- ✧ Stop using the rice cooker immediately in any event that causes a concern. Examples of such events may include:
  - ✓ The power cord or plug becomes abnormally hot during use.
  - ✓ Smoke is emitted from the rice cooker or a burning odor is detected.
  - ✓ The rice cooker is cracked, or has loose or rattling parts.
  - ✓ The inner pot is deformed.
  - ✓ Other problems or abnormalities.

Please unplug immediately and contact your retailer for inspection or repair.

### Using the rice cooker

- ✧ Keep out of the reach of infants and children. Do not allow children to be around the rice cooker during cooking, especially unsupervised.
- ✧ A person with sufficient knowledge of how to operate a rice cooker properly should always be present to ensure the appropriate use of the rice cooker.
- ✧ Do not use the rice cooker in any ways **not** specified in this instruction manual; doing so may cause steam or contents in the rice cooker to spurt out, and may result in burns or other injuries. Examples of improper usage of the rice cooker includes:
  - ✗ Cooking food, seasonings, etc. inside plastic bags, etc. in the rice cooker
  - ✗ Using cooking sheet or other utensils to cover the food in the rice cooker
- ✧ This rice cooker is intended for household use only.
- ✧ Do not use the rice cooker on unstable surfaces or heat sensitive tables or mats.
- ✧ Do not use the rice cooker by a wall or beside furniture. The rice cooker should be at least 30cm away from walls or furniture. The steam and heat may cause damage, discoloration and/or deformation. When using the rice cooker in an enclosed shelf or counter, make sure the steam is not trapped inside the enclosed area.
- ✧ Do not use the rice cooker near a heat source.
- ✧ Do not use the rice cooker at a wet place or where it may be splashed with water.

### Power supply

- ✧ Use only **120 V AC** power.
- ✧ Use an independent outlet, as connecting multiple instruments to the same outlet may overload the branch socket, causing fire.

### Power cord and plug

- ✧ Do not use a damaged power cord or to damage the power cord in any way, including to modify, bend, pull, twist, or bundle the cord. Do not expose it to heat. Do not sandwich or rest any heavy object on it.
- ✧ Do not expose the power plug to steam. If using the rice cooker on a sliding or a tilted surface, position the cooker so that the power plug is not exposed to the steam emitted from the steam cap.

- ✧ Do not connect or disconnect the power plug with wet hands.
- ✧ Ensure to insert the power plug fully into the outlet. Do not use the rice cooker if the plug cannot be securely inserted into the outlet.
- ✧ Be sure to hold the power plug when disconnecting the cord from an outlet. Do not unplug by pulling the wire.
- ✧ Clean the power plug if it is dirty.

### **Handling the rice cooker**

- ✧ Do not immerse the rice cooker in water nor splash it with water. To clean the rice cooker, wipe down with a wet towel or cloth (wring out excess water).
- ✧ Do not insert any objects into the gaps or spaces between rice cooker parts.
- ✧ Do not touch the open/lock button while carrying the rice cooker.
- ✧ Disconnect the power plug from the outlet when the rice cooker is not in use.

### **Before cooking**

- ✧ Do not use the cooking plate without the inner pot.
- ✧ Do not cook with the inner pot empty.
- ✧ Ensure there is no residue on or under the heating plate before placing the inner pot on it (no rice, grains, water, or any other residues or liquid). This is to prevent damages to both heating plate and inner pot and to avoid rice cooker malfunction.
- ✧ After placing the inner pot on the heating plate, spin the inner pot a couple times to make sure the inner pot is sitting on the heating plate firmly.

### **During and after cooking**

- ✧ Never open the lid during cooking. Pay extra attention when opening the lid after cooking is completed. It is recommended to wait around 10 minutes after beeping sound (indicating cooking is completed) before opening the lid as it takes some time for the steam to emit. Be careful of the escaping steam when opening the lid.
- ✧ Do not place your face or hands near the steam cap/vent. Doing so may result in burns. Ensure to keep out of the reach of infants and children.
- ✧ Do not touch hot parts during or immediately after cooking. Doing so may result in burns.
- ✧ Do not handle the inner pot with your bare hands when the rice cooker is or has recently been in operation; use oven mitts to pick up the pot.
- ✧ Do not move the rice cooker during cooking. Doing so may result in burns or enable the contents to boil over.

### **Other safety precautions**

- ✧ Handle the rice cooker with care. Do not drop the rice cooker or expose it to strong impacts.
- ✧ Only use the cooking plate that came with this rice cooker.
- ✧ Only use the inner pot made exclusively for this rice cooker.

### **Maintaining a longer lifetime for the rice cooker**

- ✧ Ensure to remove all burned rice and any other remaining grains
- ✧ Do not cover the rice cooker with a cloth or other objects during cooking.
- ✧ Do not place the inner pot over a gas fire, or use it on an electromagnetic cooker or in a microwave oven, etc.
- ✧ If the inner pot becomes deformed, please contact your retailer or Whale company

2.Names and Functions of Component Parts

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### 3. How to cook rice

- ◇ [Fast Cook] is for the fast way to cook rice in this unit. It takes about 30mins.
- ◇ [Cook] is for cooking white rice with standard speed. It takes about 45 mins.
- ◇ [Crust] is for brown rice, and please adjust the water level to 1:1.2 ratio.
- ◇ \*\* please note the ration can be adjusted in corresponding to personal preference.
- ◇ To use the [Fast Cook], [Cook], and [Crust] Function:
  - Wash the rice.
  - Put rice into the inner pot and add water to the corresponding indicating line on the inside of inner pot. (or using one measure cup ratio for water and un-cook rice)
  - Close the lid and connect the power plug to an outlet.
  - Press [Function] until [Cook] lights up in red. If the rice cooker was just plugged in or if [Keep Warm] lamp is on, first press [Cancel] then press [Function].
  - Press [Start]
  - When cooking is completed, [Keep Warm] light will light up.
  - It is recommended to wait 15~20 minutes before serving the rice as additional steaming time will better the texture of the rice.

### 4. Once the Rice Is Done Cooking

- ◇ Once the rice is fully cooked, [Keep Warm] function will automatically switch on. The [Keep Warm] light will light up.
- ◇ Be sure to stir loose the rice or grains when cooking is completed. Be careful with the escaping steam when opening the lid. Always wear a kitchen mitten, etc. to hold the inner pot.
- ◇ When you open the lid after cooking is completed or while the [Keep Warm] function is on, always wipe off the hot water collected on the upper casing or running off to the outer sides of the rice cooker
- ◇ When reheating rice, stir the rice well before reheating using [Keep Warm].
- ◇ When you are done using the rice cooker:
  1. Press the [Cancel] key to turn off the Keep Warm function.
  2. Disconnect the power plug from the outlet.
  3. Clean the rice cooker.

### 5. Setting the Timer

- ◇ Press [preset] to set the desired finishing time. The rice cooker will automatically start cooking for the food to be ready at the scheduled time.
  - ✓ Example setting: If “preset” is set at 3 hours, food will be done 3 hours from the present time.
- ◇ The timer can be preset to a minimum of 2 hours and up to a maximum of 8 hours for Cook, Crust, and Stew.
- ◇ The timer can be preset to a minimum of 1 hour, up to a maximum of 24 hours for Soup.
- ◇ The preset function is unavailable for the Fast Cook selection.
- ◇ Do not use the [Preset] function to cook rice and side dish (using the side plate) together, as side dish ingredients could become spoiled before cooking takes place.
- ◇ Press the [Cancel] key if a mistake is made or to cancel preset timer.
- ◇ To preset the time you want to complete cooking:
  1. Press [Function] until the desired selection lights up in red. It is not necessary to use the [Function] key if the desired selection is already selected.
  2. Press [Preset]. The [Preset] key will light up in red.
  3. Press [Adjust]
  4. Press [Plus] or [minus] to set the timer. The timer will increase/ reduce in 30-minute increments each time you press [Plus] or [Minus]. Once exceeds 10 hours, it will switch to 1-hour increments.

5. Press [Start]

## 6. Keeping the Rice Warm

- ◇ When cooking is completed, [keep warm] function will be switched on, and the [Keep Warm] light will light up.
- ◇ To turn on the Keep Warm function, ensure [Keep Warm] light is off, press the [Keep Warm] key, and the [Keep Warm] light will light up. If the rice cooker is under standby mode or first started, press [Cancel] first, and then press [Keep Warm] to turn on keep warm function.
- ◇ To turn off the Keep Warm function, press the [Cancel] key and [Keep Warm] light will go off.
- ◇ To keep a small portion of rice warm. Gather the rice at the center of the inner pot; serve as soon as possible.
- ◇ Ensure to avoid the following, if not, unusual odors, dryness, discoloration, and spoiling of the rice may be resulted.
  - ✖ Using the Keep Warm function with cold cooked rice or adding cold cooked rice to the rice that is being kept warm
  - ✖ Using the [Keep Warm] function for more than 12 hours
  - ✖ Keeping less than the minimum required amount of rice (1cup) warm
  - ✖ Using the [Keep Warm] function for anything other than white rice (including rinse-free rice)
  - ✖ Under “Stew” function, food can become pasty if being kept warm for too long.
  - ✖ Rice, grains, or other residues remain adhering to the brim of the inner pot as well as to any gaskets.
- ◇ Do not leave the cooking plate with or without food inside the rice cooker while [Keep Warm] function is on.

## 7. Stew and Soup

- ◇ Make sure water level is not higher than the highest indicating line on the side of the inner pot to avoid content boiling over. (max 60% of inner pot capacity)
- ◇ Stir well before cooking to prevent seasonings settling at the bottom of the inner pot.
- ◇ If starch is required for stewing, add the starch at the end of cooking.
- ◇ If additional cooking time is required for “Stew” and “Soup” function after the timer is up, please add more water into the inner pot, stir to mix in the water, and set up the timer for the additional time required. Be careful with the escaping steam when opening the lid.
- ◇ Do not open the lid during cooking.
- ◇ Do not use the [Keep Warm] function continuously for more than 6 hours as some food will lose its taste or texture.
- ◇ To use [Stew] or [Soup]:
  1. Prepare ingredients.
  2. Add ingredients to the inner pot and close the lid.
  3. Connect the power plug to an outlet.
  4. Press [Function] until [Stew] or [Soup] lights up in red. If [Keep Warm] lamp is on, first press [Cancel] then press [Function].
  5. Press [Adjust] then [Plus] and [Minus] to set the desired cooking time. Each time [Plus] or [Minus] key is pressed, the set time will increase or reduce by 10 minutes. The cooking time can be increased to a maximum of 8 hours and is defaulted at 2 hours.
  6. Press [Start]
  7. When cooking is completed, [Keep Warm] light will light up.
  8. To turn off the Keep Warm function, press the [Keep Warm/Cancel] key. The Keep Warm lamp will turn off.
  9. Remove any odors as required.

## 8. Cleaning and Maintenance

- ✧ Be sure to disconnect the power plug and allow the rice cooker, the inner pot, the inner lid, and the steam cap to cool down before cleaning.
- ✧ Do not allow water to get inside the rice cooker unit. Doing so may result in short-circuiting or electric shock.
- ✧ Do not immerse the power cord in or splash it with water. Doing so may result in short-circuiting or electric shock.
- ✧ The rice cooker should be cleaned on the day used in order to remove odors that remained from cooking.
- ✧ Clean all parts with a soft sponge and cloth.
- ✧ Do not clean the rice cooker or its parts with thinner, cleanser, bleach, disposable cloth, metal spatulas, nylon scouring sponges or the like.
- ✧ Do not pull on the lid gasket.
- ✧ Always clean each part separately.
- ✧ Always wash the steam cap after cooking with grains (amaranths, etc.). The vent on the steam cap may clog and cause problems, like preventing the lid from opening, resulting in improperly cooked food.
- ✧ To clean washable parts
  - ✓ Cooking plate, Inner pot, Measuring cup, Spatula, Ladle, Steam cap, Inner lid are recommended to be washed after every use.
  - ✓ Rinse the washable parts with tap or lukewarm water. When necessary, use only standard kitchen detergent and rinse thoroughly since detergent remaining on them may result in deterioration and discoloration of parts made of materials such as resin.
  - ✓ Immerse the cooking plate in hot water and allow it to soak for hard to clean residues or odors.
  - ✓ Wipe off water with a dry cloth and completely dry all parts.
  - ✓ Always keep the inner pot and lid clean to prevent corrosion and odors.
- ✧ To clean inside and outside the rice cooker
  - ✓ Wet a towel or cloth, wring out excess water, and wipe down inside and outside of the rice cooker.
  - ✓ When necessary, use only standard kitchen detergent in minimum amount to wipe clean the rice cooker. Make sure to wipe down with wet towel (wring out excess water) to clean off the detergent as detergent residue may result in deterioration and discoloration.
- ✧ Power cord
  - ✓ Wipe with a dry cloth.
- ✧ To clean Heating plate, center sensor
  - ✓ Remove burned rice and any other adhering grains of rice.
  - ✓ If adhering objects are hard to remove, use commercially available sandpaper (around #320), then wet a towel or cloth, wring out excess water, and wipe.
- ✧ Around the upper casing and open/lock button and on the lid gasket
  - ✓ Remove any adhering grains of rice, etc.
- ✧ To Clean the lower heating plate
- ✧ Water drops may fall from the inner lid during cooking and cause the surface of the lower heating plate to become dirty. This will not affect the performance of the rice cooker but, if you would like, you can clean the heating plate using the following procedure:
  1. Add a bit of standard kitchen cream cleanser to a nylon scouring sponge, and remove the surface dirt.
  2. Wipe clean with a damp paper towel or cloth.

Note:

- If odors become bothersome, use about 0.71 oz (20 g) of citric acid added to the water for more

effective deodorizing.

It may be impossible to remove some odors completely. In this case, contact the place of purchase.

2. Wash the inner pot, inner lid, and steam cap with a standard kitchen detergent, and then rinse sufficiently with water

3. Allow the rice cooker and all parts to dry in a well-ventilated location.

### 13 If Rice Does Not Cook Properly (P38-39) 表

Purchasing consumables and optional accessories

Gaskets will need replacing over time. Though the amount of wear will vary according to conditions of use, gaskets will wear down as they are used. For stubborn dirt, odors, or serious damage, contact the place of purchase.

### **Before Using the Rice Cooker**

✧ **Newly made stainless inner pot still has tiny pores which will cause food to stick. It is essential to fill these pores in order to have food properly cooked without sticking. To fill the pores, simply using [stew]?????function to cook congee, make sure the maximum volume of food is cooked, for instance, 10 cups for the 10-cups sized rice cooker. Please discard the congee as it's not intended for consuming. Thank you.**