



USER'S MANUAL for ELECTRIC MULTY RICE COOKER



TSMC-500 TSMC-600

Thanking you for buying Electric rice Cooker! Please read closely this instruction manual before use to ensure proper operation of the product.

PRODUCT FEATURES

Adopting the latest technology's Auto Pressure Cooker is a new kind of cooker combining all the advantages of pressure cooker, rice cooker and stewing pot, and at the same time remedy all the shortcomings of the pots above mentioned. Featured by advanced construction, innovative appearance, save and reliable, practical multi-function, convenient operation, energy-saving, time saving and nutrition-stocking, auto pressure cooker is the ideal cooker for nowadays family and the substitute for pressure cooker, rice cooker and stewing pot.

1. Multi-function of cooking rice, bean, meat, porridge, soup, stewing, etc. Auto Pressure Cooker is the combination of Rice Cooker, Pressure Cooker, Stockpot and Stewing pot.

2. After choosing of function according to your own style, cooking will perform automatically. When cooking function fulfilled, warm-keeping will take place.

3. Energy-saving and time-saving. Porridge, soup and stewing functions save electric power by above 60% comparing to rice cooker, and time saved by 40%.

4. Completely sealed cooking can maintain maximized nutrition.

5. Non-stick inner pot is easy-clean. Stainless steel pot cover is durable.

6. Safety setting as follows:

6.1. Safe open and close of the cover be ensure by special setting.

6.2. Working pressure limit is set. When temperature or pressure is out of control to reach maximum working pressure, the steam-valve will leak out steam and ease the pressure.

6.3. Safe leakage for pressure is set. When working pressure limit setting is wrong, and pressure within the pot exceeds the maximum pressure limit, pot's peripheral will leak steam to ease pressure. Danger of explosion is far away.

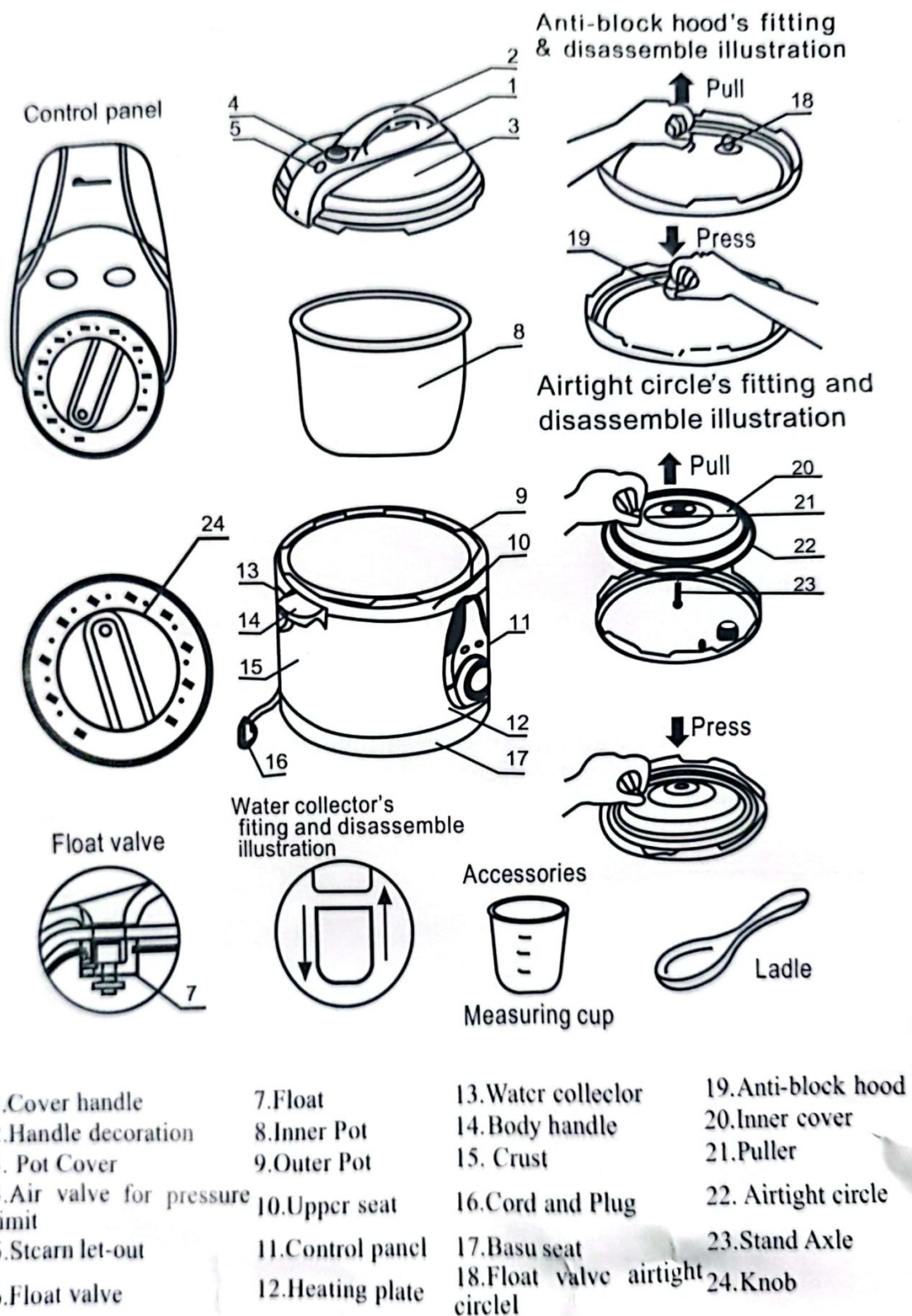
6.4. Thermostat is set. When inner pot boils for empty or when the temperature of the inner pot reaches the temperature set, heating will quit automatically.

6.5. Maximum temperature is set. When temperature of the inner pot exceeds maximum temperature set, electric power will quit automatically.

TECHNICAL REFERENCE For mechanical timer style

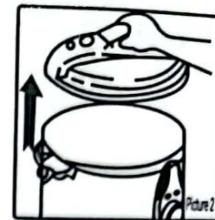
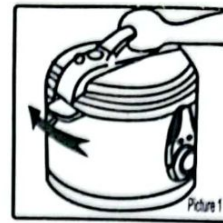
Item No.	Capacity	Voltage	Power	Working Pressure	Pressure Limit	Temperature of Warmth-keeping
TSMC-500	5L	220V~50Hz	900W	40-80kpa	90kpa	60-80°C
TSMC-600	6L	220V~50Hz	1000W	40-80kpa	90kpa	60-80°C

PRODUCT CONSTRUCTION

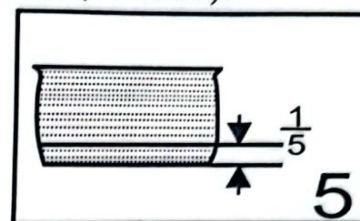
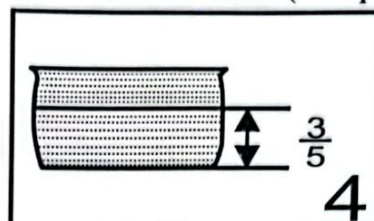
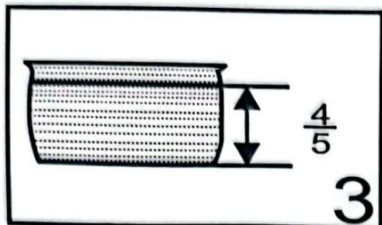


OPERATION

1. Open the cover. Hold tight of the cover handle, turn the cover in sequence of clock to the utmost, and pull up the cover (see picture 1 and 2).



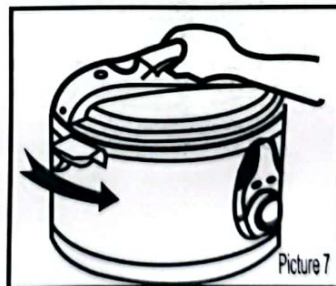
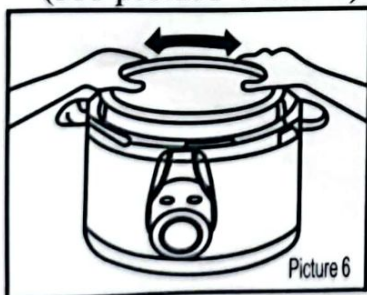
2. Pick up the inner pot. Fill in with food and water. Remember volume of food and water together can not exceed four-fifth of the pot volume. Easy-expanding food in water could not exceed third-fifth. volume of food and water could not be less than one-fifth (see picture 3, 4 and 5).



*Rice in 4L, 5L and 6L cooker shall be maximum 8 cups, 10 cups and 12 cups separately.

For rice cooking, proportion of rice and water is 1.5 vs. 1. for porridge, proportion is 8 vs. 1. You may adjust the proportion according to your own preference and cooking experience. If water is less than needed, the rice would not be completely done, or some part will be overcooked.

3. Loading the inner pot into the outer pot. Before putting in, please wipe the inner pot button and the heating plate. Please ensure that no other utility is within the outer pot and on the surface of the heating plate. After loading in, please rotate the inner pot a bit to ensure the complete touch of the inner pot button and the heating plate (see picture 6).
4. Close the cover.
 - Please check if the airtight circle is surrounding the inner pot
 - Rotate the inner cover to place it well on the pot cover
 - Place flat the handle of the cover to the utmost place, turn it against clock-moving way, then a sound of "kha" when fitting will be heard. (see picture 7 and 8)



5. Put on the air valve for pressure limit, and check if the float falls. (Before heating, the float falls.) (see picture 9)
6. Insert the plug, heating indicator is light on. (If pressure-keeping time is not set, the heating indicator will firstly on and a moment later off. Instead, warmth-keeping indicator will be on and warmth-keeping performs.)



7. Set the timer according to different kinds of food.

- Please set the time referring to the cooking guidance here below.

Cooking Guidance

Minutes for ref. Type of food	Cooking volume			
	1/5	2/5	3/5	4/5
Rice cooking	18	22	28	34
Pork, chicken, rib bone and similar	25	30	38	48
Porridge	30	36	42	50
Soup	32	38	46	56
Tendons, bean, and similar	45	50	60	68

Notice: Time's setting is closely relative with personal taste. So please make adjustment according to your own needs if necessary.

- Please revolve the timer knob to the marked times. Then the heating indicator light will be on. Electric force passes through and heating begins. Timer begins to work also. The timer knob turns against the clock way to backward.

For example, timer knob shall be revolve to the the point indicating 46mins when soup of three-fifth volume be cooked.

- Float valve will rise when pressure heighten in the pot to lock the pot cover. At the same time, the auto pressure cooker is not able to be opened (Force to open is not allowed.).

*During cooking, if air valve for pressure limit is not placed properly, the valve will automatically let out some air. So please place the valve properly.

- When fixed working pressure is reached, heating indicator light will be off. Warmth-keeping indicator will turn on instead. Pressure keeping will automatically is performed. When the timer knob turns backward to the OFF position, a sound of "DING" will be heard to indicate cooking is finished. Warmth-keeping indicator light will be on and warmth keeping takes place.

For example, cooking soup of three-fifth volume, when timer knob turns to OFF position, a sound of "DING" will be heard and heating is over.

*During pressure-keeping, heating plate will stop electricity tlow (power is off with exceeding working pressure, and power is on with inadequate working pressure.). Heating indicator and warmth-keeping light will be on substitute.

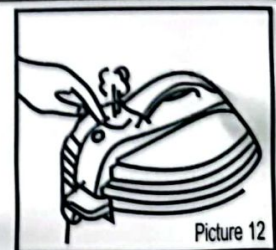
*Plug can be pull out if warmth's keeping is not needed when warmth-keeping take place of heating.

8. Open the pot cover and pick up the food inside.

- Raise the air valve for pressure limit to let out air until float falls down. Only after pressure inside is completely let out can the cooker be opened. (see picture 12)

- Pull out the plug.

- Hold the cover handle and move it to the utmost position in clock way. Then raise the pot cover. Food can be picked up

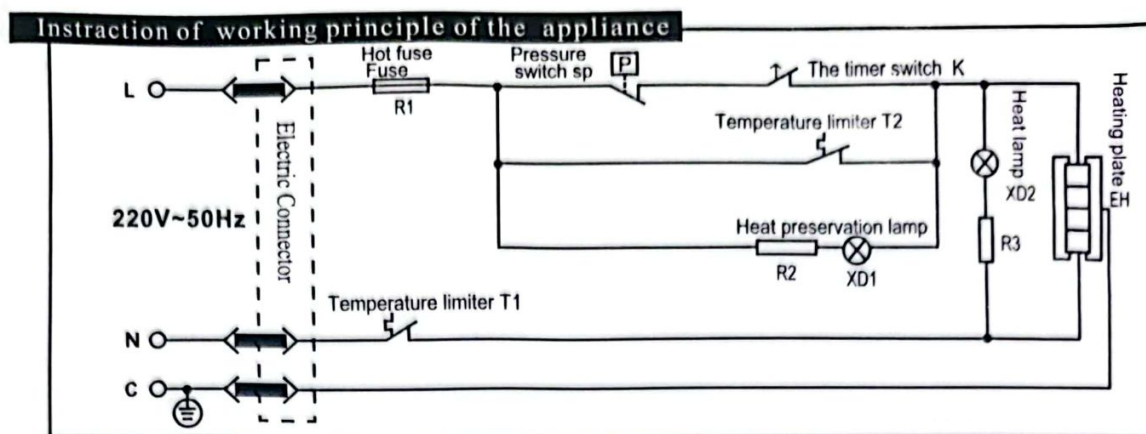


then. (see picture 1 and 2)

- When liquid food is cooked, air can not be let out by raising air valve when warmth-keeping indicator light is on. You shall wait until the pot cool down by itself and the float fall down. Air can be let out this moment, or the liquid food will spouts. You can also pull out the plug and cool the cooker by covering wet towel on the cover pot.

CAUTIONS

1. It is prohibited to use this product surrounded by easy-exploding items or in wet surrounding.
2. Food and water shall be placed into the pot with the volume required in Step 2 of the OPERATION. If water is not enough, food will probably not completely done, or will be overcooked.
3. Airtight circle shall be kept in good condition. It can not be taken place by other rubber circles. Either tension circle can be used to replace it to enhance airtight.
4. Anti-block hood shall be washed frequently to keep it clean. Air valve for pressure limit shall be checked as well to keep block away.
5. Force to open the cover is forbidden before the float falls.
6. No things may be placed upon the air valve, nor the valve be replaceable.
7. Rag shall be kept away from blocking the joint surrounding of the pot cover and the outer pot to ensure safety.
8. Bottom of inner pot and board of the heating plate shall be always kept clean. Inner pot shall not be heated on any other heater, nor any container shall replace the inner pot specially allocated.
9. Inner pot is sprayed with non-stick coating. So please adopt wood or plastic ladle to protect the pot from scratch.
10. Do keep your hand or face away from the air valve when letting out the air from the air valve. Don't touch the pot cover during working process for fear of scald.
11. Maximum warmth-keeping time is 24 hours. Better limit it within 6 hours to keep good cooking outcome.
12. Venting of much air from the cover surrounding during cooking is not normal. Safety setting to leak out pressure play its part this moment. And please pull out the plug and stop using. Better send it to our company's after-sales service center for repairing.
13. Please move or raise the cooker by the body handle, rather than the cover handle.
14. In process of use, please stop use if there is some problem with the cooker and send it to our company's service center for repairing.
15. Do not disassemble the product nor replace the parts by yourself. Parts of our company is the only one allowed.
16. In case of broken or any problems with the cord, please change it with our company's cord only.



CLEANSING MEANS

1. Pull out the plug before cleansing.
2. Clean the cooker body by rag for wiping. Do not dip the cooker in water or clean by spray of water.
3. Water collector can be pulled down to clean and inserted to its place after wiped clean by wet towel.
4. Water is allowed to wash the cooker cover's inner side, including the airtight circle, air valve for pressure limit. inner cover, anti-block hood, air let-out, float. then wipe by towel.
5. Sponge and non-metal soft brush can be used to clean the inner pot and then wipe it by dry rag,

COMMON-SEEN PROBLEM AND RESOLUTION

No.	Phenomenon	Cause	Resolution
1	Difficulty in closing the cover	Improper placement of the airtight circle	Place the airtight circle in correct way
		Float blocks the push pole	Slightly push the pole by hand
2	Difficulty in opening over	Float falls not after air's letting out	Press lightly the float by chopstick
		No airtight circle	Place on the airtight circle
3	Cover's air leakage	Food dregs on airtight circle	Clean the airtight circle
		Broken airtight circle	Change the airtight circle
		Cover's not closed to place	Close the cover according to provision in Operation Means 5
4	Float's air leakage	Food dregs on airtight circle or float	Clean the airtight circle and float
		Broken airtight circle or float	Change the airtight circle or float
5	Float's not able to raise	Inadequate food and water	Put in food and water according to provision in Operation Means
		Leakage of air valve or the cover	send for repairing to service center

Functions	Bean	Heating /Fry	Rice	String Hopper	Soup	Yogurt	Walalappam	BBQ	Pizza	Grill	French fry	Bake	Steam
Base time (Minutes)	32	10	8	3	21	360	20.	40	30	30	10	40	8
Set time (Minutes)	25-50	5-15	8-10	3-18	15-40	180-900	15-25	30-50	20-40	20-40	5-15	30-50	5-15
Mouth Feel	25-32-50	2005/10/15	2005/8/10	3-10-18	15-21-40	/	15-20-25	30-40-50	20-30-40	23-30-40	2005/10/15	30-40-50	5-8-15
Book time (Minutes)	0-24	0-24	0-24	0-24	0-24	/	0-24	/	/	/	/	/	0-24