

 **Mórgan®**

USER MANUAL



Rice Cooker

MRC-PINKY28NS

 **Mórgan®**

Market Expansion
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READ CAREFULLY ALL THE INSTRUCTIONS BEFORE USING THE APPLIANCE.

KEEP IN A SAFE PLACE FOR FUTURE REFERENCE.

IMPORTANT SAFEGUARDS

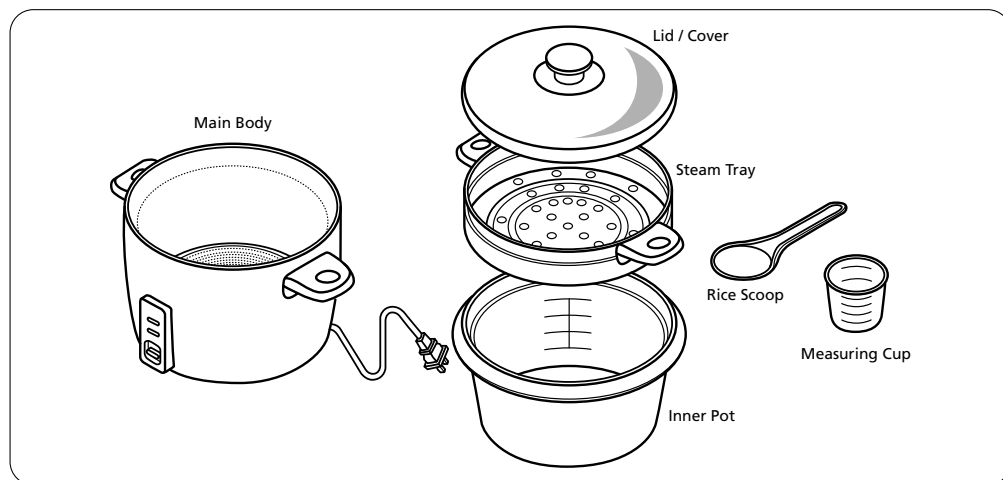
Always follow these safety instructions when using this appliance to avoid personal injury or damage to the appliance. This appliance should only be used as prescribed by this instruction manual.

1. The lid and pot can be removed for manual washing. Do not put in dishwasher.
2. Do not immerse the main body of the cooker in water or any other liquids. Disconnect from the main and allow it to cool. Clean using a clean and damp cloth. Allow it to dry thoroughly before every use.
3. Always disconnect appliance immediately after use.
4. Never disconnect the supply cord from power supply by yanking the power cord. Pull the power cord by its plug.
5. Do not allow the power cord to hang over the table or work surface.
6. Adult supervision is required when the appliance is used in the presence of children. Keep out of children's reach.
7. Do not use this appliance if the lid is damaged. In the event of damage, the replacement lid is available from the manufacturer or its service agent..
8. Do not use the appliance if it has been damaged or show signs of damage.
9. No user serviceable parts inside. For service or repairs, forward the rice cooker to your dealer or nearest authorized service center.
10. Use this appliance for cooking only as prescribed within these instructions. Retain this instruction manual for future reference.

SPECIFICATION

MODEL NO.	MRC-PINKY28NS
RATED VOLTAGE	220-240V~
FREQUENCY	50/60HZ
RATED WATTAGE	1000W
CAPACITY	2.8L

PARTS IDENTIFICATION



CLEANING & MAINTENANCE

1. Unplug the appliance and allow it to cool before cleaning.
2. Do not place non-stick rice pot, steam tray, and lid in dishwasher; wash only in warm soapy water. If foodstuff sticks to the surface, fill with warm, soapy water and soak before cleaning.
3. If scouring is necessary, use only non-abrasive cleanser or liquid detergent with a nylon pad or brush.
4. Never immerse the main cooker in water or other liquids. To clean, simply wipe with a clean damp cloth and dry thoroughly before storing. Apply cleaning solution only to the cleaning cloth not directly to the rice cooker.
5. Make sure all parts are clean and dry before storing. Store appliance in a clean and dry place.

IMPORTANT GUIDELINES

1. **WARNING:** This appliance generates steam. Do not operate without the cover in place.
2. Do not use your rice cooker under overhanging cupboards; the released steam may damage its finishing.
3. Do not use metal implements as metal utensils will damage the non-stick finish of the inner pot.
4. Plug in the rice cooker to the power supply after the inner pot containing rice and water has been placed into the cooker. The rice cooker does not have an "OFF" setting; the appliance will automatically switch to "WARM" mode immediately after the appliance is plugged into the power supply.

HINTS & TIPS

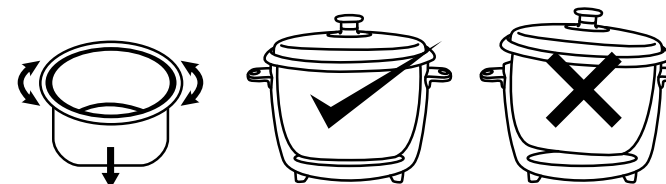
1. Generally, it is best to wash the rice before cooking; these removes starch and reduce stickiness. To wash, place in a bowl, add water, rinse rice thoroughly until water appears chalky or cloudy. Next, drain the water. Repeat process until water is clear. Do not wash the rice in the inner pot; if the inner pot is wet on the outside when cooking, it may damage the appliance.
2. Some rice may require a soaking period, this can be done in the rice pot before cooking.
3. We recommend experimenting to determine the rice cooking and steaming times for different type of rice and foods.
4. For best texture, allow cooked rice to rest in "WARM" mode for 5-10 minutes before serving.
5. After rice 'rests' for 5-10 minutes, remove the lid and stir gently with the rice spoon or a wooden spoon. If rice is not ready to serve, cover the pot again and let stand on "WARM" until ready.
6. The rice cooker will automatically switch to "WARM" setting when it has finished cooking. During this time, you may add in chopped raw vegetables such as spring onions, peas, shredded carrots, and/or tomatoes using the steamer. It will be warmed while the rice is 'resting', retaining their quality.
7. The water you use for cooking rice should be potable. The quality or taste of water will affect the taste of the cooked rice.
8. For the best results use cold water. The cooking time will vary depending on the temperature of the water used.
9. Stock (beef or poultry) can be used in place of plain water for cooking to add taste to the rice.

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

This rice cooker will automatically switch to "WARM" mode when it is plugged to the power supply. There is no switch to turn this appliance to OFF. Always unplug when not in use.

CAUTION

BEFORE STARTING TO COOK, CLEAN THE BOTTOM OF THE INNER POT AND THE SURFACE OF THE HEATER PLATE, THEN TURN THE INNER POT CLOCKWISE AND ANTI - CLOCKWISE SO THAT IT SITS PROPERLY ONTO THE HEATER PLATE INSIDE THE RICE COOKER. OTHERWISE, THE RICE COOKER WILL NOT WORK OR WILL BE DAMAGED.



SAFETY INSTRUCTIONS

Before using this appliance, ensure that the rice pot and steam tray are thoroughly clean and dry.

COOKING RICE

1. Wash rice in a different pan. This is to prevent deformation of the pot thus affecting the appliance's performance.
2. Make sure that the cooker is unplugged after every use.
3. Measure desired amount of rice with the measuring cup provided and rinse if needed. Place the desired amount rice into the inner pot.
4. Using the water line inside the inner pot, add water to the rice up to the appropriate water line.
5. Place the inner pot into the cooker.
6. Cover the inner pot with the lid; ensure that the steam vent is facing towards the rear of the appliance.
7. Plug the appliance into an appropriate power supply with the same voltage rating as the appliance.
8. Press the switch down to start cooking. The red "COOK" lamp will illuminate, indicating the appliance is in 'cook' mode.
9. Cooking time will vary, depending on the amount and type of rice grain used.
10. Once the rice is cooked, the cooker will automatically switch to "WARM" setting and the "WARM" light will illuminate. The appliance will stay in "WARM" mode until the appliance is unplugged from the power supply.
11. Keep the rice cooker on 'keep warm' operation for 10 minutes to properly cook the rice. Warming the rice more than the prescribed time will cause the rice quality to be imperfect and dry.

COOKING RICE AND STEAMING SIMULTANEOUSLY:

1. Properly clean and prepare rice, vegetables, seafood, or poultry.
2. Follow the steps detailed in the Cooking Rice section. Fill the steam tray with your prepared food, with the open-end facing up.
3. Place the rice and water into the inner pot and begin the "cook" process (refer to cooking rice). At the appropriate time during cooking, remove the lid and place the steam tray (with food) on the top of the inner pot. Cover the lid.
4. When the rice is ready, the appliance will automatically switch to "WARM," unplug the appliance and serve.

SAFETY INSTRUCTIONS

STEAMING ONLY

1. Ensure the appliance is unplugged.
2. Fill the inner pot with two (2) cups of water.
3. Fill the steam tray with foodstuff and place on top of the inner pot.
4. Place lid on top of the steam tray. Plug power cord into power supply. Press the switch down to start cooking. The red light will illuminate to indicate the appliance is in cook mode.
5. When water has completely evaporated, the appliance will automatically switch to "WARM" setting and the "WARM" light will illuminate. The appliance will stay in "WARM" mode until it is unplugged from the power supply.

COOKING GUIDE

USE THE MEASURING CUP PROVIDED

Uncooked Rice	Amount of Water Needed
16 cups	16 – 16 ¹ / ₂ cups
15 cups	15 – 15 ¹ / ₂ cups
14 cups	14 – 14 ¹ / ₂ cups
12 cups	12 – 12 ¹ / ₂ cups
10 cups	10 – 10 ¹ / ₂ cups
8 cups	8 – 8 ¹ / ₂ cups
6 cups	6 – 6 ¹ / ₂ cups
4 cups	4 – 4 ¹ / ₂ cups
2 cups	2 – 2 ¹ / ₂ cups

FOLLOW THESE SIMPLE STEPS FOR COOKING RICE:

1. One cup of uncooked rice makes approximately 3 cups when cooked.
2. Measure the amount of rice to cook using the measuring cup provided. Refer to the table above for the correct water to rice ratio.
3. Wash rice until water is relatively clear.
4. Place uncooked rice in the inner pot, mix with water, and place into the rice cooker.
5. Rotate the inner pot gently in order to make sure that it is seated properly to the heaterplate; this is to prevent overheating of the rice cooker.
6. Ensure that the outside of the cooking pot is dry; this is to prevent damage to the rice cooker.
7. Ensure that the pot is properly seated to the heaterplate to achieve good quality cooked rice.
8. Plug the power cord to the power supply and press the "ON" switch to start cooking.
9. The switch will automatically turn to the "WARM" mode when the rice is cooked.