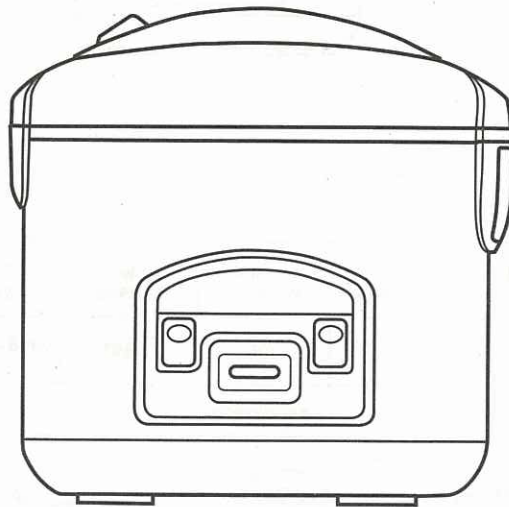




MODEL : A701T-50Y4P

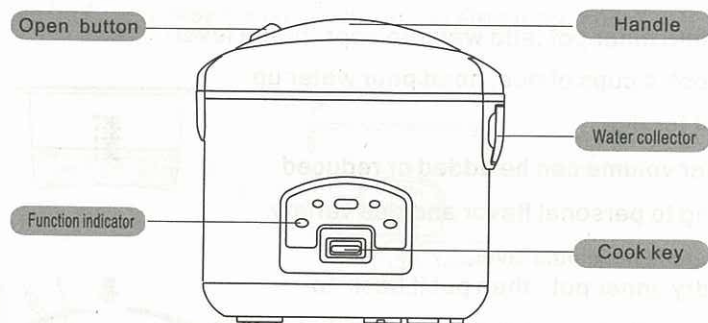
MULTI-FUNCTION ELECTRIC RICE COOKER







Please read through the INSTRUCTIONS carefully before operation and be sure to keep this manual in a safe place for future reference.

## Product introduction

A701T-50Y4P series rice cooker adopt advanced technical , the quantity credibility, is an ideal kitchen electric appliance of family.



Model	Rated voltage	Rated power (W)	Warm power (W)	Inner capacity (L)	Rice cup capacity (cup)
A701T-50Y4P	230V~50Hz	700	30	1.8	2-10
Accessories					
   					
Spatula      Measuring cup      Steaming tray      Power cord					

## Operation

1. Measure rice with rice cup. Rinse rice clean with other container, never use inner pot, avoid risk of damaging Fluoric rosin coating or inner pot.



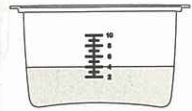
deformation.

2. Pour rice into inner pot, add water to appropriate level

♥ Ex: To cook 4 cups of rice, need pour water up to level 4 for rice.

♥ The water volume can be added or reduced according to personal flavor and rice variety.

♥ Never over the maximum level.



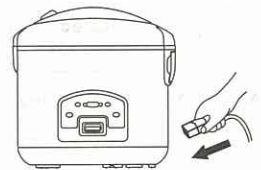
3. clean and dry inner pot, then put it back to main body, gently move twice left and right to make it adequately contact with heat plate.



♥ No foreign matter exist between inner pot and heat plate.

♥ Interior coating no harm for your health, safe to use.

4. plug power cord to cooker outlet in place, plug other end to power socket in place too.



5. After plug in, cook indicator light up and press cook key, start to cook.

( must press cook key otherwise it keep warm. )

6. When the water boiled up, then will be a click sound. The cooking key will return to original position automatically. Cook indicator went out and keep-warm indicator light up. The cooker enter into keep-warm mode.



### Caution :

After 15 minutes keep warm, taste better.

7. Add appropriate water (never over steamer) according to the food and quantity. Place food on the tray and install the steaming tray into the cooker, then operate as above of point 4, 5 and 6. Pull up cooking key after finish steaming. To avoid amount of water vapour come into main body, uncover the lid slowly during steaming process.

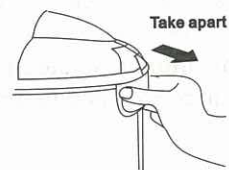


8. Must use provided spatula but do not put metal scoop in the pot. Take care to wipe off grains of rice on it. Plug off the power plug after use and then take out inner pot and food.
9. The provided spatula must be used at all time to prevent damage to inner pot.
10. After finished cooking, check water collector and pour out the water and rice water.

## Water collect

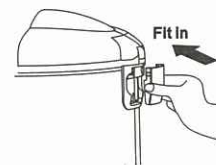
### Take apart

Hold the water collect of outsides and pull out until click sounds.



### Fit in

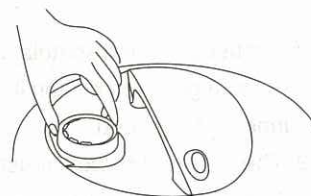
Push the water collect into groove until click sounds.



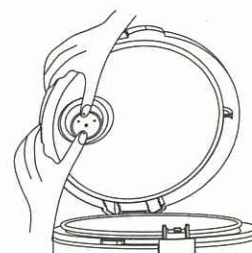
## Steam valve

### Take apart

1. Pull upward while left and right turn.



2. If difficult, push out the valve from inner side as illustration.

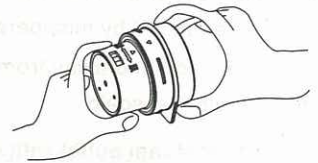


3. turn in the loose arrow direction and pull out to take apart the steam valve.



### Fitting

1. Aim the triangle mark on the valve body at the circle mark on the valve cover.
2. Turn in the tight arrow direction until click sounds.



3. Correctly insert valve into valve hole on the upper lid .(fit valve bonnet in groove toward lid edge)



### Cleaning

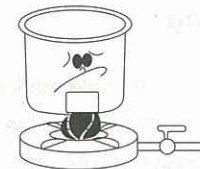
1. Take apart and wash the valve regularly
2. clean and dry the valve cover body and inner part.

### Note

1. Remove smudgy in time otherwise it will degrade the spill-proof and cooking effect.
2. Don't pull the seal gasket casually , once destroyed , will degrade the cooking effect.

## Safeguards

1. Don't share with other electric appliance with multi-socket.
2. Don't put the cooker on damp or unsteady place ,keep away from fire or heat source.
3. Don't heat on fire directly.
4. Put cooker out of the reach of children otherwise may cause hazard by misoperation.
5. Keep face and hand away from hot steam outlet on upper lid lest scald.
6. Don't cover steam outlet with cloth lest upper lid deformation or colour change.
7. Don't immerse cooker in water for safety consideration.
8. Don't cook acid , alkaline food or alike substance lest corrode inner pot.
9. Avoid damaging inner coating ,use attach accessory but do not put any other accessories in the pot, Clean with damp sponge or soft scouring pad with mild detergent.
- \* As a long time use ,interior coating may fell a little , no harm to your health, safe to use.
10. Power cord should not be subjected to twisting and knitting , when plug off , take hold of plug instead of cord.
- \* If the supply cord is damaged ,please replace it with special cord rather than other cord.
11. Unplug the appliance from the outlet when not in use.



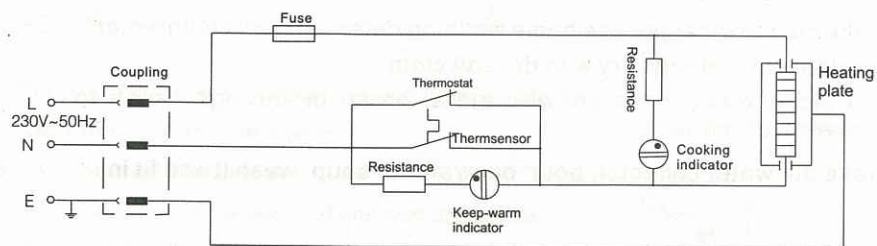
### **Clean**

1. Take out the inner pot use home washing detergent and clean water to clean up and wipe dry with dry soft cloth.  
Forbid to wash inner pot with metal brush or through brush to prevent damage it.
2. Take out water collector, pour out water or soup, wash it and fit in.

### **Safeguards**

1. Do not attach other appliance to the same electrical outlet.
2. Unplug the appliance from the outlet when not in use.
3. Make sure the plug fits fully into the outlet, otherwise cause fire due to overheat.
4. don't put in damp or unsteady place. keep away from fire or heat source
5. Keep face and hand away from hot steam outlet on upper lid.
6. Do not immerse the cooker in water or rinse it. May cause electric shock or a short-circuit.
7. Children must never be allowed to use the cooker alone.  
Be sure to keep the cooker away from children.

## Circuit diagram



## Malfunction check

Series	Malfunction	Problem	Removing method
1	Indicator failure	Plate doesn't heat up	Circuit power disconnect. Check the plug, socket, fuse and power cord, make sure the connection is in good condition
	Indicator work	Plate heat up	1. indicator connection loose 2. indicator broke Send to designated service center.
2	Indicator work	Plate heat up	1. middle connection loose 2. heat plate component burned up. Send to designated service center.
3	Rice not done well or cooking time too long	1. heat plate deformation 2. inner pot tilted to one side. 3. foreign matter exists between inner pot and heat plate. 4. inner pot deformation. 5. cooking time not long enough.	1. serious deformation send to service center. 2. turn the inner pot to make it normal. 3. If stick foreign matter wipe clean with sand paper. 4. Send to designated service center to exchange inner pot 5. anneal rice according to requirement.
4	Rice burned or over done or can not keep warm automatically.	1. cook key disconnect to the leverage linker. 2. alnico temperature restrictor failure. 3. thermostat burned or loose	Send to designated service center.
5	Spill	1. steam valve badly install 2. steam regurgitation valve deformation or smudgy	1. install as instruction. 2. Clean and care according to requirement.
6	Porridge spilled profusely (only for the model with porridge cooking function)	1. porridge transform switch failure 2. thermostat switch failure	Send to designated service center.

### Special announcement:

All the data are checked to the letter. If any misunderstanding occurs due to print failure or misunderstanding of the content, our company withhold the right of final explanation.

### Also:

if technical improvement occurs, it will be included in new version of user manual and will not inform; the product appearance, colour changes, please refer to the actual product.