

Instruction Manual



COMMERCIAL RICE COOKER

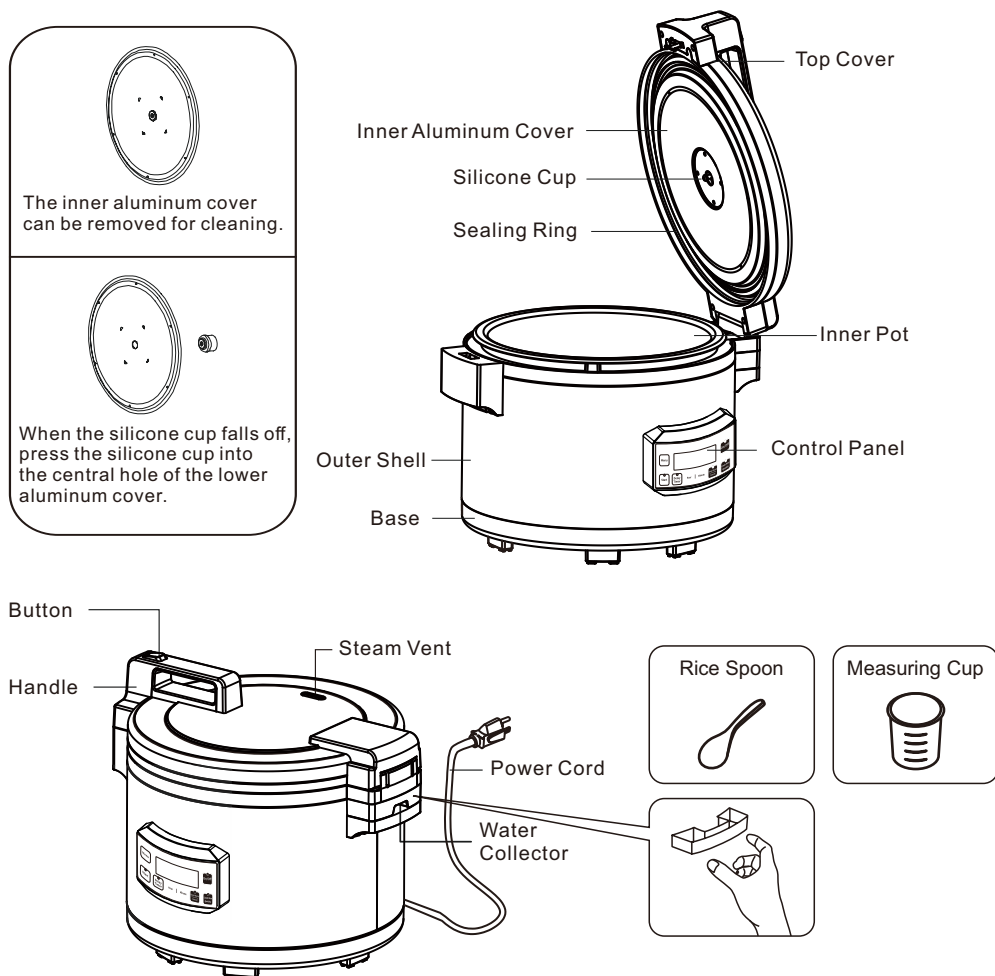
MRC25

Thank you for purchasing our product.
Please read the product instruction manual carefully before use.

SPECIFICATION

Voltage	Frequency	Power	Capacity	Accessory
120V~	60Hz	1550W	6L	rice scoop, measuring cup

COMPONENTS

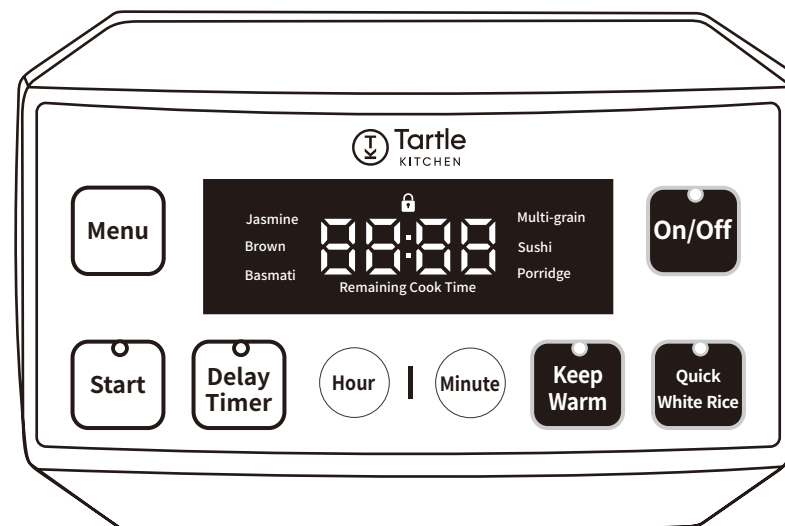


* The drawings are for reference only, please refer to the real thing!

DESCRIPTION OF FUNCTION KEYS

1. Function description:

Function keys: "Menu, Quick White Rice, On/Off, Delay Timer, Keep Warm, Start, Hour, Minute", a total of 8 keys.



Indicator lights: Delay Timer, Keep Warm, Quick White Rice, On/Off; Start

Buzzer: There will be "di, di, di" indication sound 10 times when the cooking is completed, and the interval between each "di" sound is 0.5 seconds;

There is a power-off memory function, and the time is about 30 minutes.

DESCRIPTION OF FUNCTIONS

ICON	DESCRIPTION
	Power On: Short press to turn on the machine. Cancel Function: While cooking, press and hold for 3 seconds to cancel. Power Off: In standby, press and hold for 3 seconds to shut down.
	After pressing START, press this button to cook white rice faster than the standard mode.
	In standby mode, press this button to cycle through the rice types. The selected option will light up and flash.
	Press to begin cooking using the selected menu program.
	Use this button to schedule cooking in advance. All cooking functions support delayed start. • Default delay time: 01:30 • Adjustable range: 01:30-24:00
Hour Minute	Hour /Minute Adjustment: The Hour and Minute buttons are only active when using the following functions: Delay Timer and Porridge • Press Hour to increase time by 1 hour per press. • Press Minute to increase time by 10-minute intervals. • When reaching 50 minutes, the next press will roll over and add 1 hour.
	Keep Warm Function: • Auto Mode: Automatically activates after cooking is complete. • Manual Mode: In standby, press the Keep Warm button to start. The indicator will light up, and the screen will show elapsed warming time(in minutes). • The function will stop automatically after 7 hours and return to standby.

INSTRUCTIONS BEFORE USE

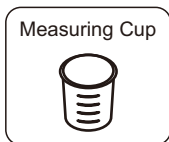
1. Check the heating plate for any foreign objects such as rice grains or food debris. Remove all debris before placing the inner pot into the cooker.
2. Ensure the inner pot is properly seated and fits securely against the heating plate.

RICE MENU & DURATION

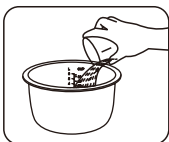
Cooking time					
Rice type	Number of cups (cup)	Cooking time (min)	Rice seed	Number of cups (cup)	Cooking time (min)
Jasmine	1	37	Basmati	1	41
	3	42		3	52
	5	50		5	64
Brown	1	48	Multi-grain	1	48
	3	63		3	63
	5	75		5	75
Sushi	1	37	Cook the food	1	34
	3	42		3	38
	5	50		5	45
Remarks: 1. Cooking time is for reference only. It will be affected by water quantity, water temperature and voltage. 2. Indian rice, coarse grain rice, brown rice is not recommended with fast cooking function.					
Porridge time					
Function	Number of cups (cup)		Default porridge time (min)		
Porridge	1		90		
	1.5		90		
Note: Porridge adjustable time range: 1:30-2:00 (90-120minutes) , adjustable based on desired consistency					

DESCRIPTION OF RICE/WATER LINE

Option 1: Use the measuring cup



Use the provided measuring cup to add your desired number of cups of raw rice into the inner pot.



Fil with water until it reaches the corresponding water level mark inside the pot.

Option 2: Weighing method

TYPE OF RICE	RATIO OF RICE TO WATER	WEIGHING METHOD (NET WEIGHT)		
		WEIGHT OF RAW RICE (KG)	WEIGHT OF WATER (KG)	TOTAL WEIGHT (KG)
Jasmine Sushi	1:1.4	2	2.8	4.8
		3	4.2	7.2
		4	5.6	9.6
		4.5	6.3	10.8
Brown Basmati Multi-grain	1:1.8	2	3.6	5.6
		3	5.4	8.4
		3.5	6.3	9.8

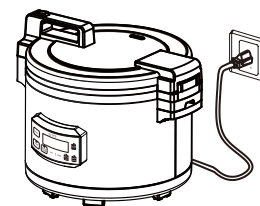
Rice-to-Water Ratio for Porridge

- Minimum amount: 0.5 kg raw rice
- Maximum amount: 1.5 kg raw rice
- Recommended ratio: 1 part rice to 8 parts water (1:8)

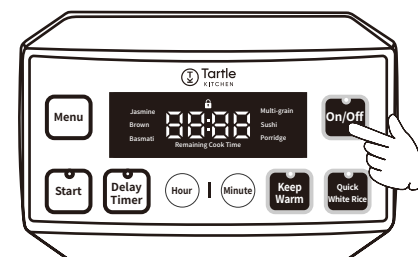
WEIGHT OF RAW RICE (KG)	WEIGHT OF WATER (KG)	TOTAL WEIGHT (KG)
0.5	4	4.5
1.5	12	13.5

Note: The above ratio of rice and water is for reference only, customers can adjust it according to the actual situation and needs.

INSTRUCTION FOR USE



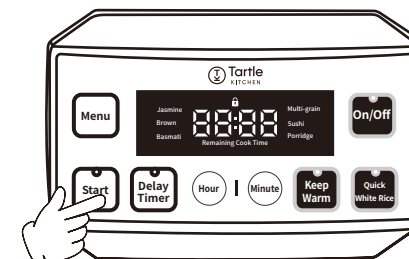
1. Getting Started: Add raw rice and water based on the water line in the inner pot or the recommended rice-to-water ratio. Close the lid securely, then turn on the power.



2. Press the "ON/OFF" button, The display will turn on and show the default screen.

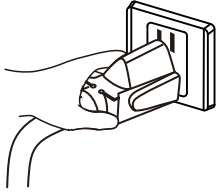
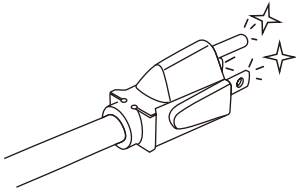
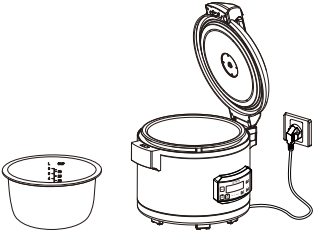
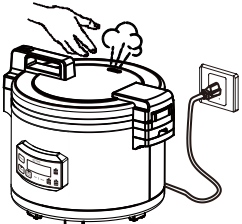
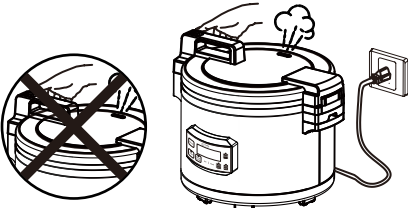
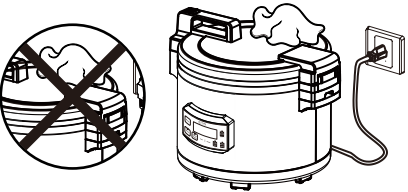
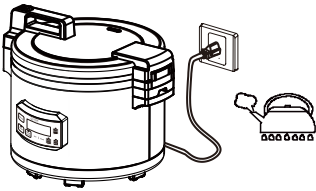


3. Press the "Menu" button to select your desired cooking program.

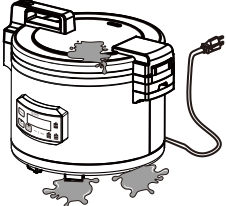
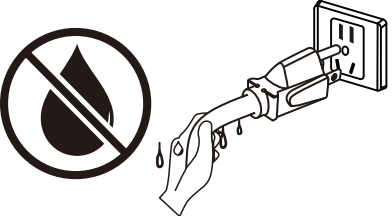
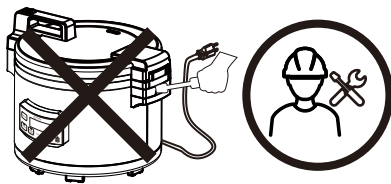
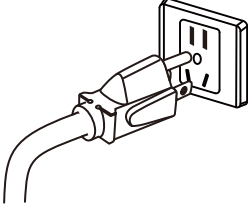
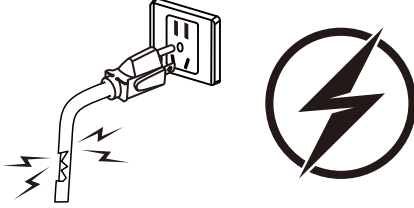
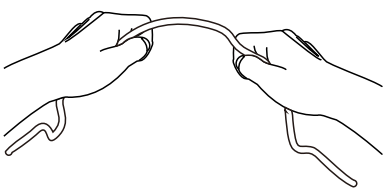
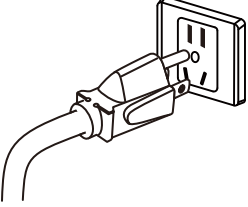


4. Press the "Start" button to begin cooking. Once cooking is complete, the unit will automatically switch to the Keep Warm mode.

ADDITIONAL SAFETY WARNINGS

 Unplug safely. Do not pull the power cord to unplug the appliance. Always grip the plug directly to avoid electric shock or short circuit.	 Clean the plug regularly. If there is dust or residue on the plug's metal prongs, wipe them clean to prevent electric leakage or fire.
 Use only the designated inner pot. Only use the inner pot provided with the product. Using other pots may cause malfunction or unsafe operation.	 Avoid contact with hot surfaces. Do not touch high-temperature parts, such as the steam vent, during operation to prevent burns.
 Do not open the lid while cooking. Opening the top cover during operation may result in burns or undercooked rice.	 Do not block the steam vent. Do not place towels or other objects over the steam vent while cooking or keeping warm, as this may cause deformation and malfunction.
 Keep away from water and open flames. Operating near water or fire may cause damage, electric shock, or leakage.	 Do not use the inner pot over direct heat. Heating the inner pot on a stovetop or open flame may deform it and render it unusable.

IMPORTANT SAFEGUARDS

 Keep out of reach of children. Do not allow children to operate the appliance alone or place the unit within their reach.	 Do not immerse or spray. Never immerse the appliance in water or spray it with liquids. Doing so may result in electric shock or short circuit.
 Avoid wet hands when unplugging. Pulling out the plug with wet hands may cause electric shock or injury.	 No unauthorized disassembly. Only qualified professionals should service or disassemble the unit. Improper handling may lead to fire, electric shock, or injury.
 Use a proper socket. Connect only to a grounded socket rated 15A or higher. Failure to do so may cause overheating or fire.	 Do not use a damaged plug or cord. Using the appliance with a damaged power cord or plug may result in electric shock, short circuit, or fire.
 Handle the power cord with care. Do not overstretch, twist, or hang heavy objects on the power cord to avoid electric shock or sparks.	 Use only with 120V~ power supply. Connecting to the wrong voltage may damage the appliance and pose a fire hazard.

MAINTENANCE

※General Care:

Do not use harsh chemicals, gasoline, abrasive cleaners, or hard brushes to clean any part of the appliance.

Outer Shell & Top Cover

- Wipe with a well-wrung soft towel.
- Do not use kitchen detergent.
- Clean the metal surface inside the top cover after each use to prevent buildup, which may become difficult to remove.
- Discoloration or streaks on metal surfaces are normal and do not affect hygiene.

Coil & Sensor

- If rice grains or stains stick to the coil plate, gently wipe them off with a soft towel.
- Foreign objects may block the sensor's movement, resulting in abnormal cooking performance.

Attention

- Allow the appliance to cool naturally for about 10 minutes after each use to ensure proper cooking performance and extend the life of internal components.
- If an error code or malfunction occurs, power off the unit and contact customer service or your authorized dealer.
- If the power cord is damaged, it must be replaced by the manufacturer, its service agent, or a qualified technician to avoid safety hazards.

TROUBLESHOOTING

NO	SYMPTOMS	FAILURE CAUSE	APPROACH
1	E1	Bottom sensor short circuit	Contact customer service for repair
2	E2	Bottom sensor open circuit	Send to designated maintenance department for repair
3	E3	The bottom sensor is overheated (over 180°C)	
4	E4	Top sensor short circuit	
5	E5	Top sensor open circuit	
6	Indicator light is not on	Circuit board power supply not connected	Check that the power cord, switch, socket, and fuse are all properly connected and functioning.
		The circuit board cable is disconnected	
7		The main circuit board is broken	Check that switches, sockets, fuses, etc. are in good condition and connected to power
8	The indicator light is off, and the heating plate is heated.	The control panel is damaged	Replace control board
9		The LED light is damaged	Replace control board
10		The internal wiring is loose	Contact customer service for repair
11	Rice is undercooked or burnt	The inner pot is tilted	place the inner pot
12		The inner pot is out of shape	Replace the inner pot
13		Foreign object on heating plate surface	Clear any debris or foreign matter from the heating plate.
14		The control panel or sensor is broken	Send to designated maintenance department for repair
15	Does not automatically keep warm after cooking	The top sensor is loose or damaged	Send to designated maintenance department for repair
16	Cannot switch functions after power on	Power was cut off before previous function completed; the cooker resumes the last selected program	Long press the ON/OFF button to cancel and return to standby mode

After the above inspection is completed, if it is confirmed that a fault has occurred, please send it to the local maintenance network for repair.