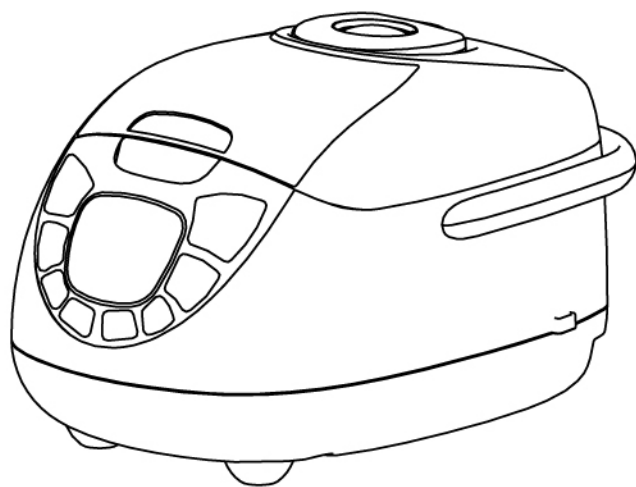


Rosewill[®]



Fuzzy Logic Rice Cooker

User manual

RHRC-13001

RHRC-13002

Content

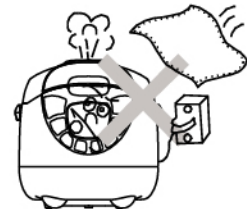
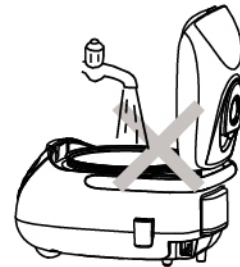
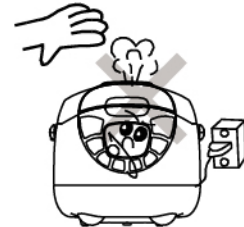
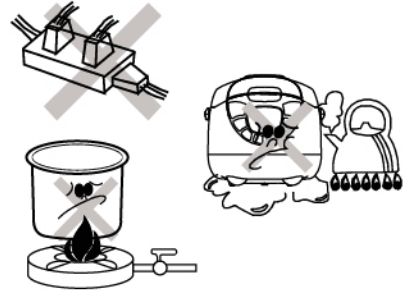
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Specifications

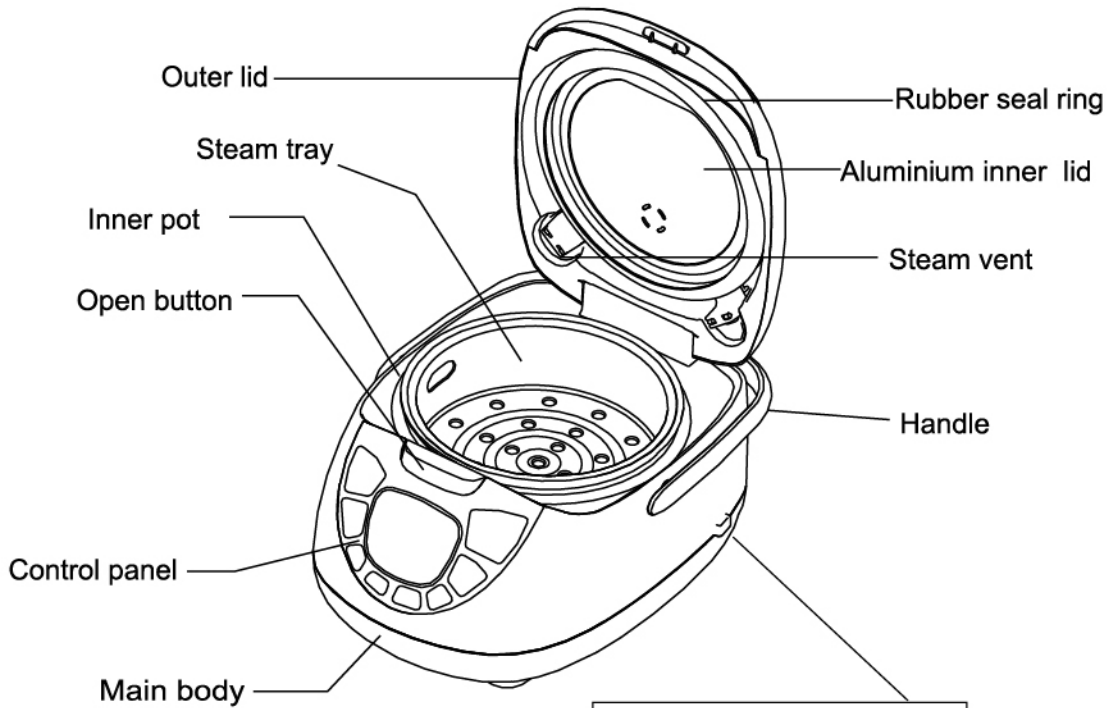
Model	RHRC-13001	RHRC-13002
Rated voltage	120V~60Hz	
Rated power	700W	900W
Control method	Micro-computer	
Weight	7.3 lb (3.3 kg)	8.6 lb (3.9 kg)
Inner pot capacity	1.0L	1.8L
Power cord	3.3ft (1.0m)	
Cup capacity	1~5.5	2~10
Outer Dimension	9.1" x 9.7" x 8.3" (231 x 246 x 212 mm)	10" x 10.7" x 10" (255 x 271 x 256 mm)

Warning

1. Do not share with other electric appliance with one socket at one time.
2. Do not put the cooker in damp or unsteady place.
Keep away from fire or heat source.
3. Do not heat inner pot on open flame.
4. Put cooker out of the reach of children otherwise may cause hazard by wrong operation.
5. Keep face and hand away from hot steam outlet on upper lid.
6. Do not immerse cooker in water or other liquid for safety consideration.
7. Do not cover steam outlet with cloth lest upper lid deformation or color change.
8. Electric 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 specialized cord rather than other cord.
9. Do not cook acid alkaline food or alike substance lest corrode inner pot.
10. Clean with damp sponge or soft scouring pad with mild detergent.
※ Long time use will make non-stick coating fall off a little but no harm for cooking and safety.
11. Turn off when not in use.
12. Whenever "5E" shown on the screen, press "off" button to be in waiting mode and then reset again.
13. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
14. Children should be supervised to ensure that they do not play with the appliance.
15. This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments



Components



Spatula holder

Groove

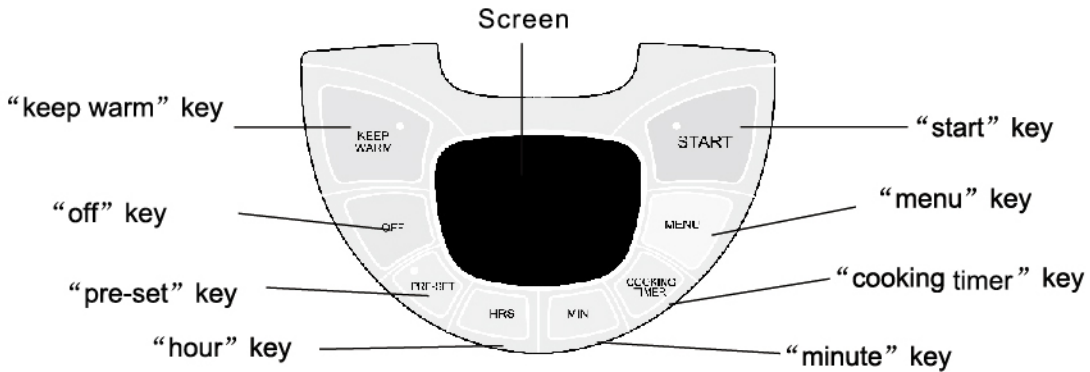
Spatula holder

To install and detach the spatula holder, please follow the brief illustration.

Accessories

Spatula Holder	Spoon	Measuring Cup	Spatula	Mains cord

Control Panel



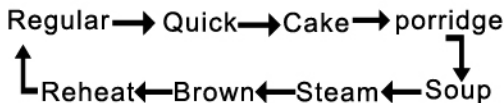
👉 Screen

1. When off, the LCD display will only show the current time (24 hour format)
2. When powered on, menu options will be visible in addition to the current time.



👉 "MENU" key

1. Press the MENU key to cycle through the available modes.
2. The (arrow icon) will display the currently selected mode.



👉 "START" key

After making your setting selection, press the START key to begin.

👉 "PRE-SET" key

The PRE-SET mode allows you to schedule a future cooking time.

Example: If you want to have fresh cooked rice ready by 6:00PM (18:00), the PRE-SET function will allow you to do so.

*Brown mode is excluded from the PRE-SET function

👉 "COOKING TIMER" key

COOKING TIMER lets you assign the length of cooking time.

Applies only to Porridge, Soup, and Steam modes

2. porridge and soup function: The user can set time from 1 to 4 hours for their special requirement. The operations are as follows:


1. press “cooking timer” key, the screen displays cooking time.

2. setting time by pressing “hour” and “minute” key;

1) press hour key, the timer increases progressively one hour 1 → 2 → 3 → 4 → 0

2) press minute key, the timer increases progressively one minute


00 → 01 → — — — → 59 → 00

 “hour” and “minute” key:

1. adjust clock: No need to press hour or minute key within 5 seconds after setting the time, The time will be confirmed automatically, the screen does not flash and display the set time is affirmed.


2. pre-set: choose timing function, setting end time by pressing “hour” and “minute” key.

3. cooking timer: choose cooking timer, setting cooking timer by pressing “hour” and “minute” key.

 “keep warm” key

1. Enter process of function by pressing this key during the wait mode ;

2. After finishing porridge, soup, brown, steam, cake, reheat, regular and quick, the “keep warm” indicator lights up.

 “off” key

Cancel all settings by pressing “off” key.

Clock Adjustment

The clock on the rice cooker uses the 24 hour format. This cannot be altered.

To change the current time on the rice cooker :

1. Press and hold either the HRS or MIN key until the time on the LCD flashes.
2. Press the HRS key to increase the hour by 1 or press and hold the HRS key to increase it rapidly.
3. Press the MIN key to increase the minute by 1 or press and hold the MIN key to increase it rapidly.
4. Once the desired time clock is set, the time on the LCD display will continue to flash. Leave it alone until and it will save the changed time within 5 seconds.
5. The LCD display should no longer be flashing.

Rosewill's RHRC-13001 and RHRC-13002 utilizes a micro-computer with the most advanced Fuzzy Logic Control for optimum cooking. Fuzzy Logic measures temperatures and water level automatically and makes necessary adjustments to the heating to ensure great tasty cooked rice every time.

Operation

1. Measure rice with the included measuring cup

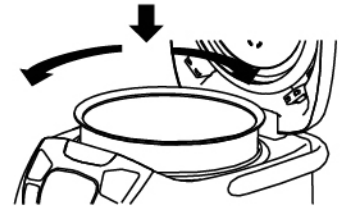
※ One measuring cup is 0.18L (150g)

※ Always Rinse rice in a separate container.

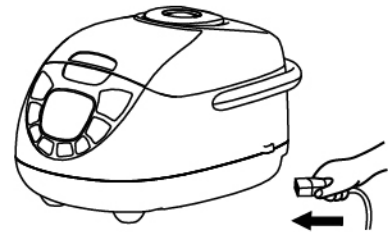
Never use the inner pot for any other purposes other than to cook the rice in. Doing so otherwise could damage or deform the non-stick coating of the inner pot.



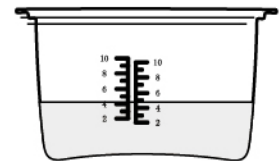
2. Always clean and dry the inner pot before inserting into the rice cooker. Gently turn the inner pot left and right to ensure proper contact with the heating plate.



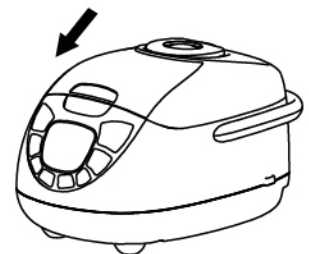
3. Plug the power cord to the rice cooker and the other end into an available wall outlet.



4. Pour the prepared uncooked rice into the inner pot and add water. Use the scale measurement on the inside of the inner pot as reference. Adjust the water level according to preference but never exceed the maximum scale.

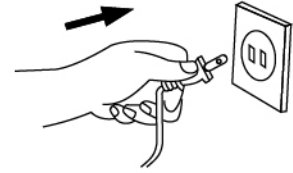


5. Close the top lid of the rice cooker.



5. Correctly plug power cord to cooker outlet and plug the other end .

- Connect to power source , and the screen displays the present time and function. Enter waiting mode.



◆ cooking

1) Press the MENU key to select a mode.

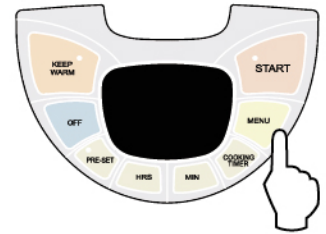
Difference between Regular and Quick mode

Regular mode

Cooking times vary from~40-50 minutes

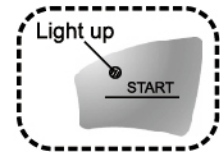
Quick mode

Quick mode is designed to speed up the cooking process by utilizing warmer temperatures throughout the cooking process. We suggest limiting usage of Quick mode to cooking only rice and only when it is unavoidable. We suggest using Regular mode for cooking rice at any and all times for the best tasting rice. Cooking times vary from~30-40 minutes.



2) Press the START key to begin cooking.

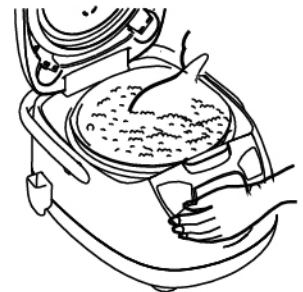
The LED status light on the START key will turn on to show cooking has started.



3) Once cooking is complete, the rice cooker will automatically enter KEEP WARM mode. THE LCD display will show in hours, how long KEEP WARM mode has been active.

To prevent rice from lumpy or tasting bad, loosen the rice after 30 minutes of KEEP WARM.

- ※ KEEP WARM mode will only be active for 12 hours. After 12 hours, the rice cooker will go into standby mode. To continue the KEEP WARM mode, press the KEEP WARM mode key to reactivate. To cancel KEEP WARM mode at any time, press the OFF key.



4) For extended periods of non-operation, we suggest disconnecting the rice cooker from the outlet.

Porridge and Soup mode

1. Prepare the ingredients for the soup or porridge.
2. Add water to the corresponding scale or to your preference into the inner pot.
3. Press the MENU key until Porridge or Soup mode is highlighted by the arrow.
4. Press the START key to begin cooking.
5. Once cooking is complete in either Porridge or Soup mode, the rice cooker will automatically enter KEEP WARM mode.

Cooking Timer

It is HIGHLY recommended to use the Cooking Timer function with Porridge, Soup, or Steam modes.

Using the Cooking Timer function in conjunction with Porridge, Soup, or Steam modes (Cooking Timer function will not work with other available modes) provide more control over cooking times.

1. Press the MENU key until Porridge, Soup, or Steam mode is selected.
2. Once your preferred mode is selected, press the COOKING TIMER key.
3. Select your preferred cooking times using the HRS and MIN key.
4. Press the START key to begin cooking.
5. Once cooking is complete, the rice cooker will automatically enter into KEEP WARM mode.
6. Any time Cooking Timer is used, pressing the COOKING TIMER key will display the amount of time left.(applies only when Cooking Timer is used with either Porridge or Soup mode)

Minimum and Maximum Cooking Timer lengths :

Porridge and Soup modes :

Minimum 30 minutes

Maximum 4 hours

Steam :

Minimum 10 minutes

Maximum 1 hours

◆ Cake

! WARNING !

1. Do not exceed more than 500g or 4 cups of flour
2. Do not use too much sugar. Too much sugar may burn the base of the cake.

Follow the below table when making cake to ensure a delightful treat

Flour	Egg	Water	Sugar	Oil
250g	2	100g	50g	About 5g
500g	4	200g	200g	About 10g

1. Using a mixing bowl, crack and beat the eggs.
2. Add sugar and mix
3. Add water and flour and mix well
4. Wipe some oil onto the base of the inner pot to prevent sticking
5. Pour the cake mix into the inner pot
6. Press the START key to begin cooking
7. Once cooking is complete, the rice cooker will automatically enter KEEP WARM mode.

◆ Steaming

1. Pour 3 cups into the inner pot. Or change the amount of water to your preference.
2. Place the inner pot into the rice cooker.
3. Insert the steaming tray onto the inner pot.
4. Place the food onto the steaming tray.
5. Press the MENU key to until STEAM is selected
6. Press the START key to begin cooking
7. Once cooking is complete, the rice cooker will automatically enter KEEP WARM mode.

◆ Brown Rice - Clay pot rice function

Inspired by popular Asian Clay pot rice, Rosewill is introducing a rice cooker with a clay pot functionality. Please carefully read the following instructions on how to properly use this feature :

1. Prepare your favorite vegetable(s) and/or meat(s). To ensure the meat is thoroughly cooked, please prepare your choice meat in cuts no larger than 1 inch in size.
2. Cook your choice rice using the included table as a general reference or adjust the rice and water ratio to fit your personal preference.
3. Connect to the rice cooker to a power source, press menu key, and choose “Brown” function.
4. Press the start key and the LED status indicator will light up to confirm the process has started.
5. Continuous alarm(about 1 minute) will sound during the cooking process (timing of when beep will sound off is dependent on the cooking process), please take this opportunity to place your vegetable(s) and/or meat into the inner pot along with the rice and close the upper lid.
6. After the cooking process is finished, it will automatically enter into “Keep warm”. The “Keep warm” LED status indicator will light up to confirm.
7. You may find some browning of the rice that is closest to the base of the inner pot. Add your choice of condiments such as soy sauce for additional seasoning and enjoy.

With the clay pot rice function, you can now make your own favorite clay pot rice dishes right in your kitchen.

Note : This function is suitable for small to medium amount of rice.
Please check the following chart for reference.

**The water measurement chart is
as a general reference or adjust the rice and water ratio to fit your personal preference**

White Rice/Water Measurement Chart

UNCOOKED RICE	WHITE RICE WATER WITH MEASURING CUP	WHITE RICE WATERLINE INSIDE POT	APPROX COOKED RICE YIELD
1 Cup*	1 Cup*	Line 1	2 Cups
2 Cups	2 Cups	Line 2	4 Cups
3 Cups	3 Cups	Line 3	6 Cups
4 Cups	4 Cups	Line 4	8 Cups
5 Cups	5 Cups	Line 5	10 Cups
6 Cups	6 Cups	Line 6	12 Cups
7 Cups	7 Cups	Line 7	14 Cups
8 Cups	8 Cups	Line 8	16 Cups
9 Cups	9 Cups	Line 9	18 Cups
10 Cups	10 Cups	Line 10	20 Cups

Brown Rice/Water Measurement Chart

UNCOOKED RICE	BROWN RICE WATER WITH MEASURING CUP	APPROX COOKED RICE YIELD
1 Cups*	2 Cups*	1.5 Cups
2 Cups	3 Cups	4 Cups
3 Cups	4-1/4 Cups	6 Cups
4 Cups	5-1/2 Cups	8 Cups
5 Cups	6-3/4 Cups	10 Cups
6 Cups	8 Cups	12 Cups
7 Cups	9-1/4 Cups	14 Cups
8 Cups	10-1/2 Cups	16 Cups

Note: * For RHRC-13001 only

◆ Keep warm

1. Press the KEEP WARM key
2. The KEEP WARM function will run continuously for 12 hours.
3. Press the OFF key to disable the KEEP WARM function at any time

◆ Using Keep Warm with cold rice.

Before heating up cold rice, it is suggested to :

1. Add a small amount of water onto the rice to prevent the rice from becoming too dry.
2. Break down and loosen the rice before and after Keep Warm
3. For best Keep Warm results with cold rice, follow the below guideline

Model	Amount of rice
RHRC-13001	the amount of rice below 3 water level
RHRC-13002	the amount of rice below 5 water level

1. Press the KEEP WARM key
2. The LCD will display the length of time it has kept warm for.

NOTE : KEEP WARM will run continuously for 12 hours before going into standby mode.

PRE-SET :

NOTE :

- ※ Brown mode is excluded from using the PRE-SET function.
- ※ Regular, Cake, Porridge, and Soup mode require a 2 hour minimum difference from current time to end time
- ※ Quick and Steam mode require a 1 hour minimum difference from current time to end time.
- ※ Reheat mode require a 30 minute difference from current time to end time.

The following is a step by step guide to using PRE-SET for REGULAR mode. The steps for using the PRE-SET function are similar for other modes.

1. Prepare and add uncooked rice and water to the inner pot of the rice cooker.
2. Place the inner pot with the prepared uncooked rice with water into the rice cooker.
3. Press the MENU key to select the desired mode. Example: Regular mode
4. Press the PRE-SET key
5. Press the HRS key to select the desired hour
6. Press the MIN key to select the desired minute
7. The HRS and MIN set is the end cooking time. In the morning, if you set the timer to 6PM (18:00), the cooking will be finished by 6PM (18:00).
8. Press the START key to begin. The Green LED status light on the PRE-SET key will be turned on and Red LED status light on the START key will continuously blink. This will let you know that the PRE-SET function has been set. Once the rice cooker begins cooking, the PRE-SET LED light will be off and the START key LED light will be turned on.
9. Once the set time is reached, the cooked rice will be ready.
10. The rice cooker will automatically enter KEEP WARM mode when cooking is complete.

Dealing with a Power Outage :

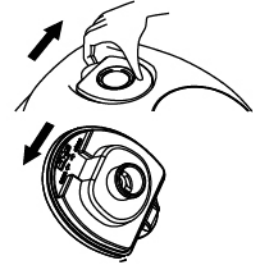
Power Off	If power outage is < 2 hours	> 2 hours
Pre-set	Press timing key to continue	Default back to Standby mode
	The rice cooker will resume where it last left off	
Cooking	Resume cooking	
Warm	Resume keeping warm	

- ※ Long term power outage will reset all settings
- ※ When battery is out of power, the clock will need to be reconfigured once the battery power is recovered.

Steam Port

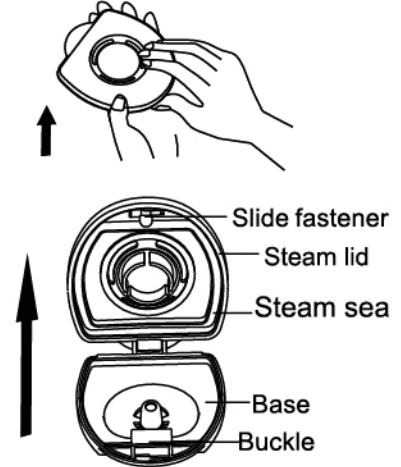
Clean steam valve

1. Remove the steam valve from outer lid
2. Turn the slip buckle of the steam valve by the arrow “open” so that the slip buckle turns on the buckle, then open upwards the steam valve.
The above lid is on the top when opening the steam valve.
3. Remove the steam seal from groove and clean it.
Don't twist and pull.



Mount steam valve

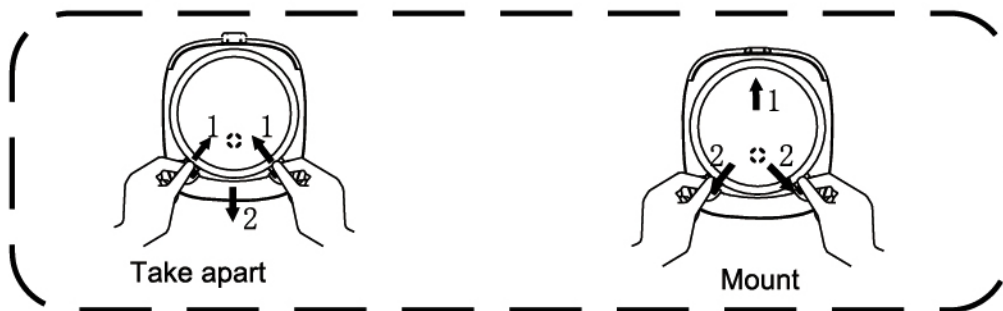
1. Put the steam seal into groove and make it get to suitable. Put the groove downward on the place. It is embedded in the steam lid.
2. The steam lid is installed on the base bracket. Turn the slip bucket by the arrow “close” so that the slip buckle turns off the buckle. The steam lid is buckled until click sound
- 3 correctly insert valve into valve hole on the upper lid.



Cleaning and Maintenance

1. lower aluminum lid

- 1). Take apart : press the buckle with “1” arrow place, take down the lid toward “2” arrow direction and clean it.
- 2) Mount : Insert the “1” arrow direction of buckle into hole on the button lid and press the “2” arrow direction of buckle.



2. inner pot, steamer

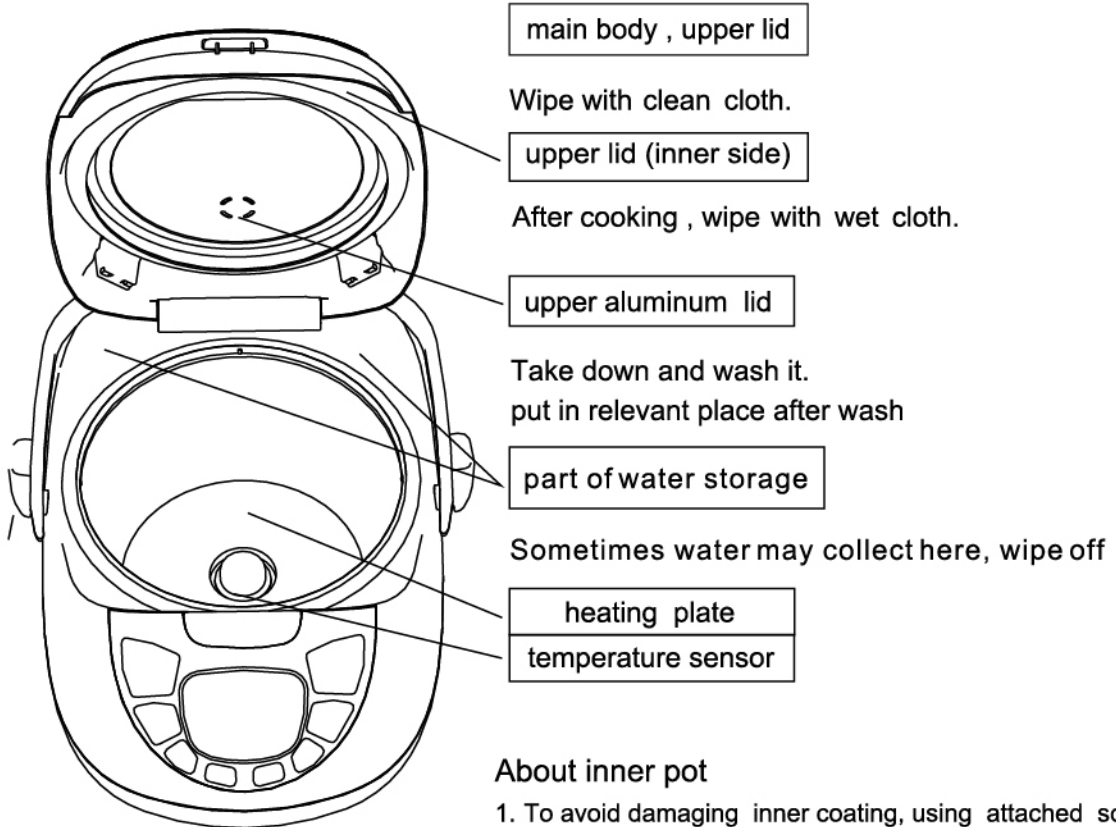
Remove the inner pot and wash it with water and dish washing soap then dry with a soft cloth.

- Never wash with a metal brush or abrasive scouring pad as it may the interior coating.
- Hand wash all metalized parts/components

*Grains of rice and other foreign matters may cling to heat plate, wipe them off with sand paper and clean with cloth.

Unplug from cooker outlet and power socket before cleaning.

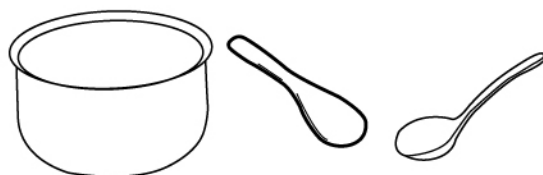
Must clean the cooker with the home washing detergent when finished cooking.
If not ,it can emanate peculiar smell.



About inner pot

1. To avoid damaging inner coating, using attached scoop rather than other accessory.
2. Don't clean with vinegar lest corrosion.
3. When long time using, some coating may fall off.
And it's no harm for your health and safe use.

If rice cling to these places, may affect the rice cooking, wipe it with 320# sand paper and soft dry cloth.



Inner pot ,spatula, spoon

Use home washing detergent and clean water to clean up and wipe dry with dry soft cloth.

Troubleshooting

Malfunction		Cause	Solution
Indicator failure	Plate dosen't heat up	1.circuit power disconnect 2. circuit board failure 3.circuit board conductor broke 4.main circuit board failure	1. check switch, socket, fuse, power conductor no failure, plug in place. 2. send to designated service center
	Plate heat up	main circuit board failure	send to designated service center
Indicator work	Plate dosen't heat up	1.main temperature control failure 2.heating plate components burned up. 3.circuit conductor partly broken. 4.circuit board failure.	send to designated service center
Rice not done well or cooking time too long		1. keeping warm time is not long enough 2.heating plate deformation 3.inner pot title to one side. 4.foreign matter between heat plate and inner pot. 5.inner pot deformation 6.main circuit board failure 7.main temperature control abnormal	1. keep warm according to requirement. 2. clean with sand paper serious. deformation send to after service center. 3.turn inner pot to make it normal. 4. wipe clean with 320# sand paper. 5. send to designated service center to exchange inner pot. 6. Send to designated service center. 7. Send to designated service center.
Rice burned or can not keep warm automatically		1. main temperature control abnormal. 2. main circuit board failure.	Send to designated service center.
Porridge spilled profusely		1. main circuit board failure 2. upper lid temperature control abnormal 3. steam valve has foreign matter. 4. water exceed the Max scale or don't add water according to scale. 5. never close upper lid. 6. choosing function is error.	1. send to designated service center. 2. clean steam valve 3. add water according to scale 4. close upper lid 5. ensure that choosing function is correct.
Rice and porridge cooking do not arrive at boiling point for a long time		1. main circuit board failure. 2. upper lid temperature control abnormal	send to designated service center.

* Don't repair cooker by yourself.
If any problem, please send it to service center

Circuit diagram

