

# Galanz

## Electric Rice Cooker

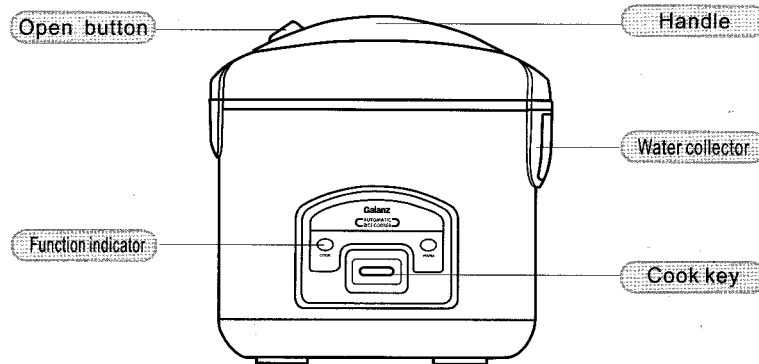




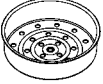

Model:A701T-50Y4

Thank you for your purchasing GALANZ rice cooker. Read this user's manual carefully to ensure easy and safe use of this appliance.

## Production introduction

This rice cooker adopt advanced technology, and credible quantity. It is an ideal kitchen electric appliance of family.



Model	A701T-50Y4		
Rated voltage	120V-60Hz		
Rated power ( W )	700		
Warm power ( W )	30		
Inner capacity ( L )	1.8		
Rice cup capacity ( cup )	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. One measuring cup is 0.18L (about 150g).

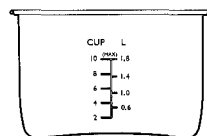


2. Pour rice into inner pot, add water to appropriate level

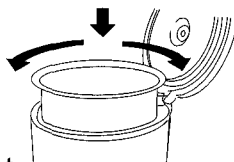
☛ Ex: To cook 4 cups of rice, need pour water up to level 4 for rice.

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

☛ Never over the maximum lever.



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

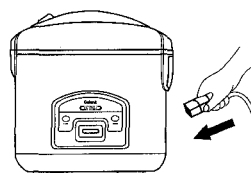


☛ No foreign matter exist between inner pot and heat plate.

☛ Interior coating no harm for your health safe for use.

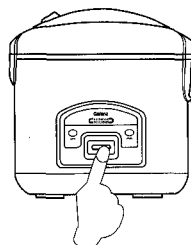
4. Plug power cord to cooker outlet in place, plug other end to power socket in place too.

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



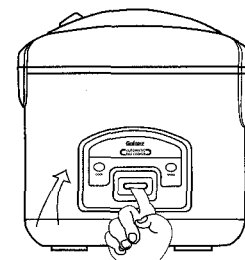
( must press cook key else it keep warm )

6. When the water boiled up, there 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 wipe off grains of rice on it. Plug off the power plug after use and then take inner pot and food.

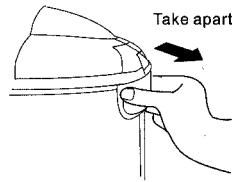
9. The provided spatula must be used at all cost to prevent damage to inner pot.

10. After finished cooking, check water collector and pour out the water and rice water.

## Water collect

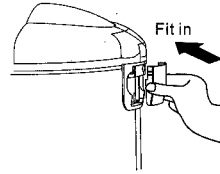
### Take apart

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



### Fit in

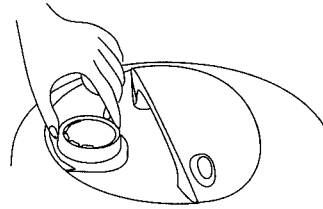
Push the water collect into groove until click sounds.



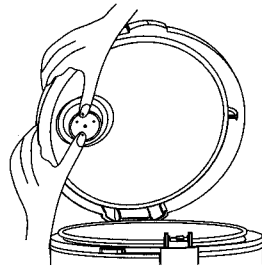
## Steam valve

### Take apart

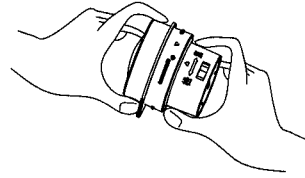
1. Pull upward while left and right turn.



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

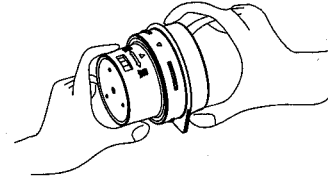


3. Turn in the loose arrow direction and pull out to take apart the steam valve.



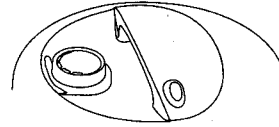
## Fit in

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)



## Clean

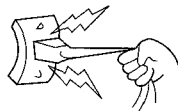
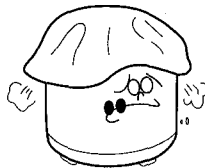
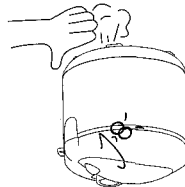
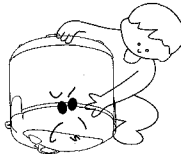
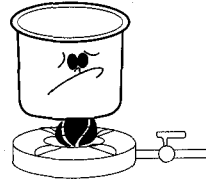
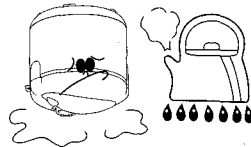
1. Take apart and wash the valve regularly
2. clean and dry the valve cover body and inner part.

## 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 coating 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 for your health, safe for 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.



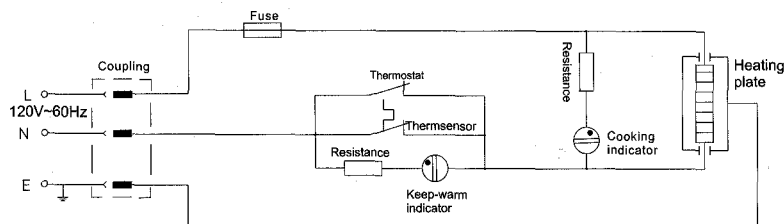
## Clean

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, pull out water or soup ,wash it and fit in.
3. Grains of rice and other foreign matters may cling to the heat plate, wipe them off with sand paper and clean with soft dry cloth, to make sure that inner pot can adequately contact with heat plate.

## Safeguard

1. Only connect the appliance to an earthed wall socket. 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 the cooker in damp or unsteady place,keep away from fire or heat source, else it can cause damage or malfunction.
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	Cause	Solution	
1	Indicator failure	Plate doesn't heat up	Circuit power disconnect.	Check switch, plug, socket, fuse, power cord no failure, plug in place.
	Indicator work	Plate heat up	1.indicator connection loose 2.indicator broke	Send to designated service center.
2	Indicator work	Plate doesn't 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 mater 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.thermostrat 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.

### Special announcement:

All the date are checked to the letter. If any misunderstanding occurs due to print failure or misunderstanding of the content, our company without the right of final explanation.

### Also:

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