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› [REISHUNGER Mini Japanese Rice Steamer 0.6L \(Model 542-MDRK-HB\) - Instruction Manual](#)

## Reishunger 542-MDRK-HB

# REISHUNGER Mini Japanese Rice Steamer 0.6L (Model 542-MDRK-HB) - Instruction Manual

Your guide to perfect rice and more.

## 1. INTRODUCTION

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This manual provides detailed instructions for the safe and efficient operation of your REISHUNGER Mini Japanese Rice Steamer, Model 542-MDRK-HB. Designed for convenience and optimal cooking results, this compact appliance is ideal for preparing up to 3 servings of rice, as well as other dishes. Please read this manual thoroughly before first use and retain it for future reference.



*Image 1.1: The REISHUNGER Mini Japanese Rice Steamer, showcasing its compact design and bright blue color.*

## 2. SAFETY INSTRUCTIONS

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Always observe basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury to persons. For comprehensive safety guidelines, refer to the dedicated safety section in the full product manual provided with your appliance. Ensure the appliance is placed on a stable, heat-resistant surface and keep it away from water and heat sources. Do not immerse the main unit in water.

## 3. PACKAGE CONTENTS

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Upon unpacking, please verify that all components are present and in good condition:

- REISHUNGER Mini Japanese Rice Steamer Unit
- Ceramic Inner Pot
- Measuring Cup

- Rice Spoon
- Steam Pan
- Instruction Manual (this document)



*Image 3.1: All included accessories for the rice steamer, featuring the ceramic inner pot, steam pan, measuring cup, and rice spoon.*

## 4. PRODUCT FEATURES

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The REISHUNGER Mini Japanese Rice Steamer is equipped with advanced features to ensure perfect cooking results:

- **7-Phase Cooking Technology:** Ensures optimal consistency and nutrient preservation for various rice types.
- **Multiple Cooking Modes:** Includes 7 specialized modes for different types of rice (e.g., Standard, White, Brown, Sushi) and other functions like Steam, Crispy, Baking, and Congee.
- **Keep Warm Function:** Automatically activates after cooking, maintaining rice at an ideal serving temperature for up to 24 hours.
- **Timer Function:** Allows for delayed cooking, so your meal is ready precisely when needed.
- **Intuitive Digital Display:** A modern, well-lit LED display with simple menu navigation for ease of use.

- **Ceramic Inner Pot:** Provides even heat distribution and prevents sticking, ensuring fluffy and delicious rice.
- **Compact Design:** With a 0.6-liter capacity, it is suitable for 1-3 people and fits easily in smaller kitchens.

## BENEFITS



### 8 PROGRAMMES

The right mode for rice, quinoa, cereals & even one pot dishes



### STEAMING FUNCTION

Cook rice & gently steam vegetables, fish or meat at the same time with the steamer insert



### CERAMIC INNER POT

Ideal for cooking fluffy and delicious rice



**3 cups capacity**



**No Burning**



**BPA Free**

*Image 4.1: Overview of key benefits, highlighting the multiple cooking programs, steaming capability, and the ceramic inner pot.*

## 5. SETUP

1. **Unpack:** Carefully remove all packaging materials and accessories from the box.
2. **Clean:** Before first use, wash the ceramic inner pot, steam pan, measuring cup, and rice spoon with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the main unit with a damp cloth.
3. **Placement:** Place the rice cooker on a stable, flat, and heat-resistant surface, ensuring adequate ventilation around the unit.
4. **Insert Inner Pot:** Place the clean, dry ceramic inner pot into the main unit. Ensure it sits correctly and is level.
5. **Connect Power:** Plug the power cord into a suitable electrical outlet (220V). The display will

illuminate.

## 6. OPERATING INSTRUCTIONS

### 6.1 Cooking Rice

1. **Measure Rice:** Use the provided measuring cup to measure the desired amount of rice. For best results, do not exceed the maximum capacity of 0.6 liters (approximately 3 cups of uncooked rice).
2. **Rinse Rice:** Rinse the rice thoroughly under cold running water until the water runs clear. This removes excess starch and improves texture.
3. **Add Water:** Place the rinsed rice into the ceramic inner pot. Add the appropriate amount of water. A general guideline is 1.5 cups of water for every 1 cup of white rice. Adjust water levels based on rice type and desired consistency.
4. **Select Mode:** Close the lid securely. Press the 'MENU' button to cycle through the available cooking modes (e.g., STANDARD, WHITE, BROWN, SUSHI). Select the desired mode.
5. **Start Cooking:** Press the 'START' button to begin the cooking process. The display will show the cooking time.
6. **Keep Warm:** Once cooking is complete, the rice cooker will automatically switch to the 'KEEP WARM' function.



*Image 6.1: The control panel, showing the digital display and buttons for selecting cooking modes and functions.*

## 6.2 Using the Timer Function

1. Prepare rice and water as described in Section 6.1.
2. Select your desired cooking mode using the 'MENU' button.
3. Press the 'TIMER' button. Use the '+HR' and '+MIN' buttons to set the desired delay time before cooking begins.
4. Press 'START' to confirm the timer setting. The cooker will begin cooking after the set delay.

## 6.3 Steaming Function

1. Add water to the ceramic inner pot (ensure water level is below the steam pan).
2. Place the steam pan into the inner pot. Arrange vegetables, fish, or other items on the steam pan.
3. Close the lid. Press 'MENU' to select the 'STEAM' mode.
4. Press 'START' to begin steaming.

## 7. MAINTENANCE AND CLEANING

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Proper maintenance ensures the longevity and performance of your rice steamer.

- **Inner Pot:** The ceramic inner pot is non-stick. Wash it by hand with warm, soapy water and a soft sponge. Avoid abrasive cleaners or metal scouring pads to prevent damage to the non-stick coating.
- **Steam Pan, Measuring Cup, Rice Spoon:** These accessories can be washed by hand with warm, soapy water.
- **Main Unit:** Wipe the exterior of the rice cooker with a damp cloth. Do not immerse the main unit in water or any other liquid. Ensure the power cord is unplugged before cleaning.
- **Lid:** The inner lid can be detached for thorough cleaning. Refer to the full manual for specific instructions on lid removal and reattachment.



*Image 7.1: The ceramic inner pot with clear measurement markings for precise cooking.*

## 8. TROUBLESHOOTING

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If you encounter issues with your rice steamer, consult the following common troubleshooting tips:

- **Appliance does not turn on:** Ensure the power cord is securely plugged into both the appliance and a working electrical outlet. Check if the outlet has power.
- **Rice is too hard/soft:** Adjust the water-to-rice ratio. Different types of rice may require slightly more or less water. Ensure rice is properly rinsed.
- **Rice sticks to the pot:** Ensure the ceramic inner pot is clean and undamaged. Use the recommended water-to-rice ratio.
- **Cooking time seems incorrect:** The cooking time varies depending on the type and quantity of rice, as well as the selected cooking mode. Allow the appliance to complete its cycle.
- **Display shows an error code:** Refer to the comprehensive troubleshooting section in the full product manual for specific error code interpretations and solutions.

## 9. SPECIFICATIONS

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Specification	Detail
Brand	Reishunger
Model Name	542-MDRK-HB
Capacity	0.6 Liters (for 1-3 people)
Product Dimensions (D x W x H)	12.6" x 9.06" x 8.66" (32 x 23 x 22 cm)
Item Weight	5.5 pounds (3.05 kg)
Power Source	Electric
Voltage	220 Volts
Wattage	350 watts
Material	Ceramic (inner pot), Plastic (lid)
Product Care Instructions	Hand Wash (inner pot and accessories)



*Image 9.1: Product dimensions for easy reference.*

## **10. WARRANTY AND SUPPORT**

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For information regarding warranty coverage, product registration, or technical support, please refer to the official Reishunger website or contact their customer service directly. Details can typically be found on the product packaging or the full instruction manual.

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