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> Macook Stainless Steel Rice Cooker with Steamer (Model B0BH82VPZX) Instruction Manual

Macook B0BH82VPZX

Macook Stainless Steel Rice Cooker with Steamer

Model: B0BH82VPZX

1. INTRODUCTION

Thank you for choosing the Macook Stainless Steel Rice Cooker with Steamer. This appliance is designed for efficient and convenient cooking of rice, grains, and steamed foods. Please read this manual thoroughly before use to ensure safe operation and optimal performance.



Image 1.1: Macook Stainless Steel Rice Cooker with Steamer. This image displays the main unit of the rice cooker, featuring a stainless steel exterior, black lid, and a control panel with 'COOK' and 'WARM' indicators.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions before using this appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse the cord, plugs, or the main unit in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact customer support for assistance.
- Do not use outdoors.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.

- Extreme caution must be used when moving an appliance containing hot food or liquids.
- Always attach the plug to the appliance first, then plug the cord into the wall outlet. To disconnect, turn any control to 'off', then remove the plug from the wall outlet.
- Do not use the appliance for purposes other than its intended use.
- This appliance is designed to cook rice and steam food. Do not use it for frying with oil.

3. PRODUCT COMPONENTS

The Macook Stainless Steel Rice Cooker comes with the following components:

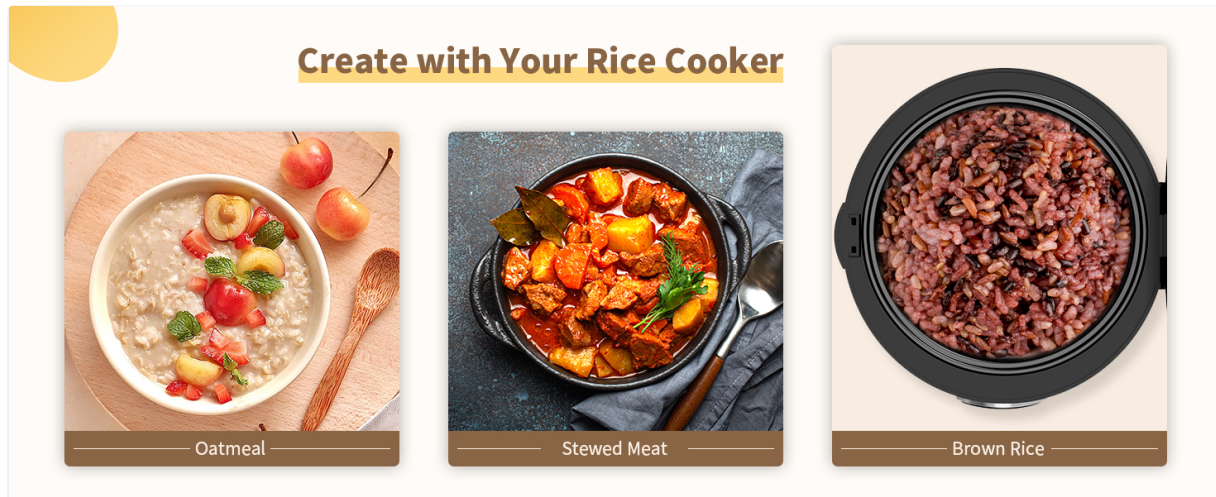


Image 3.1: Exploded view of Macook Rice Cooker components. This image shows the main rice cooker unit, inner cooking pot, steam tray, measuring cup, detachable power cord, instruction manual, and serving spatula.

1. **Rice Cooker Main Unit:** The primary appliance housing the heating element and controls.
2. **Inner Cooking Pot:** Non-stick pot for cooking rice and other dishes.
3. **Steam Tray:** For steaming vegetables, dumplings, or other foods above the cooking rice.
4. **Measuring Cup:** Standard cup for measuring rice.
5. **Detachable Power Cord:** For connecting the appliance to a power source.
6. **Instruction Manual:** This document.
7. **Serving Spatula:** Non-scratch utensil for serving cooked rice.



4 CUPS CAPACITY

This appliance holds 8 cups of cooked rice or 4 cups of uncooked rice

With removable steam tray



*Also includes a food steamer, serving spatula, and rice measuring cup.

Image 3.2: Macook Rice Cooker demonstrating 4-cup capacity with removable steam tray. The image also shows the measuring cup and serving spatula.

4. SETUP

Before first use, follow these steps:

1. Unpack all components and remove any packaging materials.
2. Wash the inner cooking pot, steam tray, measuring cup, and serving spatula with warm, soapy water. Rinse thoroughly and dry completely.
3. Wipe the exterior of the rice cooker main unit with a damp cloth. Do not immerse the main unit in water.
4. Place the rice cooker on a stable, level, heat-resistant surface, away from walls or cabinets to allow for proper ventilation.
5. Ensure the power cord is not damaged and is securely connected to the appliance and a suitable electrical outlet.

5. OPERATING INSTRUCTIONS

5.1. Cooking Rice

Follow these steps for cooking perfect rice:

1. Measure the desired amount of rice using the provided measuring cup. One cup of uncooked rice typically yields two cups of cooked rice. The cooker has a 4-cup uncooked (8-cup cooked) capacity.
2. Rinse the rice thoroughly under cold water until the water runs clear.
3. Place the rinsed rice into the inner cooking pot.
4. Add water according to the rice-to-water ratio. A common ratio for white rice is 1:1.2 (1 cup rice to 1.2 cups water). The inner pot has measurement lines for guidance. For example, for 4 cups of rice, fill water to line 4.
5. Place the inner cooking pot into the main unit, ensuring it sits properly on the heating plate.
6. Close the lid securely.
7. Plug the power cord into a wall outlet. The 'WARM' indicator light will illuminate.
8. Press the 'COOK' switch down. The 'COOK' indicator light will illuminate, indicating that cooking has started.
9. Once the rice is cooked, the cooker will automatically switch to 'WARM' mode, and the 'WARM' indicator light will turn on.
10. Allow the rice to rest in 'WARM' mode for 5-10 minutes before serving for best results.
11. Unplug the cooker when finished serving.

EASY TO USE

The recommended ratio of rice to water is 1:1.2



Image 5.1: Macook Rice Cooker showing clear measurement marks inside the inner pot and a hand pressing the 'COOK' switch. The recommended rice to water ratio is 1:1.2.



Image 5.2: Visual guide for cooking rice, illustrating adding rice and water, starting the cooking process, the cooking cycle, and the automatic 'Keep Warm' finish.

5.2. Steaming Food

The included steam tray allows you to steam vegetables, fish, or other foods while rice cooks below, or

independently.

1. Prepare your food for steaming (e.g., chop vegetables).
2. If steaming with rice, follow steps 5.1.1 to 5.1.5 for rice preparation.
3. Place the food into the steam tray.
4. Carefully place the steam tray onto the inner cooking pot.
5. Close the lid securely.
6. Press the 'COOK' switch down.
7. Monitor the food for desired doneness. Steaming times vary based on food type and quantity.
8. Once steaming is complete, carefully remove the steam tray using oven mitts or a towel to avoid steam burns.
9. The cooker will automatically switch to 'WARM' mode if rice is also cooking.



PERFECT FOR ONE-POT MEALS

Steam seafood or vegetables while rice cooks below

Image 5.3: Macook Rice Cooker with steam tray filled with corn, sweet potatoes, and other vegetables, demonstrating its one-pot meal capability.

High Quality Rice Cooker

(Stainless Steel)	VS	(Plastic)
★★★★★ Resists dents, cracks, and heat.	Superior Durability	★★★ Plastic warps/ discolors.
★★★★★ Smooth surface repels residue.	Effortless Cleaning & Maintenance	★★★ Plastic traps grease/stains.
★★★★★ BPA-free, no chemical leaching.	Health & Safety Assurance	★★★ Plastic degrades riskily.



STAINLESS STEEL SHELL ✓



PLASTIC SHELL ✗

Image 5.4: Illustration of the built-in steam basket feature, highlighting its use for preparing one-pot meals like breakfast, lunch, and dinner simultaneously with rice.

5.3. Keep Warm Function

The rice cooker automatically switches to 'WARM' mode once cooking is complete. This function keeps your food at an optimal serving temperature without overcooking. Do not leave food in 'WARM' mode for extended periods (e.g., more than 12 hours) to maintain food quality and safety.

6. CLEANING AND MAINTENANCE

Regular cleaning ensures the longevity and hygiene of your rice cooker.

1. Always unplug the rice cooker from the power outlet and allow it to cool completely before cleaning.
2. **Inner Cooking Pot and Steam Tray:** These parts are dishwasher safe. Alternatively, wash them with warm, soapy water using a soft sponge to protect the non-stick coating. Rinse thoroughly and dry completely.
3. **Detachable Inner Lid:** The inner lid can be detached for thorough cleaning. Wash with warm, soapy water, rinse, and dry. Ensure it is properly reattached before next use.
4. **Main Unit Exterior:** Wipe the exterior with a damp cloth. Do not use abrasive cleaners or immerse the main unit in water.
5. **Condensation Collector:** If present, empty and clean the condensation collector regularly.
6. **Heating Plate:** Gently wipe the heating plate with a damp cloth to remove any food residue. Do not use harsh scrubbers.

Create with Your Rice Cooker

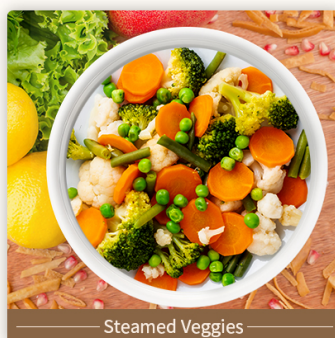


Image 6.1: Illustration showing the inner pot and detachable inner lid being placed in a dishwasher, indicating these parts are dishwasher safe.



Image 6.2: Diagram highlighting the easy-clean features of the rice cooker, including the detachable inner lid, non-stick inner pot, stainless steel shell, portable handle, detachable condensation collectors, and detachable power cord.

7. TROUBLESHOOTING

Refer to this section for common issues and their solutions.

Problem	Possible Cause	Solution
Rice is too hard/undercooked	Not enough water; cooking cycle interrupted; old rice.	Add a small amount of hot water and cook for a few more minutes; ensure lid is closed during cooking; use fresh rice.
Rice is too soft/mushy	Too much water; rice soaked too long.	Reduce water slightly next time; do not soak rice for extended periods.
Rice sticks to the bottom	Not enough water; inner pot not clean; prolonged 'WARM' time.	Ensure correct water ratio; clean inner pot thoroughly; avoid leaving rice in 'WARM' mode for too long.
Cooker does not turn on	Power cord not plugged in; power outage; faulty outlet.	Check power cord connection; verify power supply; try a different outlet.
Steam escaping from lid edges	Lid not properly closed; seal damaged.	Ensure lid is securely closed; check lid seal for damage and replace if necessary.

8. SPECIFICATIONS

Feature	Detail
Brand	Macook
Model	B0BH82VPZX

Feature	Detail
Capacity	4 Cups (uncooked) / 8 Cups (cooked)
Product Dimensions	7.87"D x 7.87"W x 8.66"H
Power Source	Corded Electric
Product Care Instructions	Dishwasher Safe (inner pot, steam tray, inner lid), Hand Wash, Wipe with Damp Cloth
Color	Stainless Steel
Special Feature	Automatic Keep Warm, Non-Stick Inner Pot
Material	Stainless Steel (exterior), Non-stick (inner pot)
Lid Material	Stainless Steel
Wattage	400 watts
Voltage	120 Volts
Item Weight	4.99 pounds

9. WARRANTY AND CUSTOMER SUPPORT

Macook offers a **1-year warranty** on this Stainless Steel Rice Cooker with Steamer. This warranty covers defects in materials and workmanship under normal use.

For any after-sale issues, warranty claims, or technical support, please contact Macook customer support through the platform where you purchased the product. Please have your model number (B0BH82VPZX) and purchase date ready when contacting support.