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THEGA B0BK95Q6BW

THEGA Mini Rice Cooker with Steamer Basket (Model B0BK95Q6BW) Instruction Manual

Your guide to safe and efficient use of your new rice cooker.

1. Introduction

Thank you for choosing the THEGA Mini Rice Cooker. This appliance is designed for convenient and efficient cooking of rice, grains, and steamed dishes. To ensure safe operation and optimal performance, please read this instruction manual thoroughly before first use and retain it for future reference.

2. Important Safety Instructions

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse 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 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.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of 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 oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- This appliance is for household use only.
- Ensure the voltage rating of the appliance matches your local power supply (220V).

3. Product Overview

3.1 Components

Your THEGA Mini Rice Cooker includes the following components:

- Main Rice Cooker Unit
- Removable Non-stick Inner Pot
- Steamer Basket (Stainless Steel)
- Measuring Cup
- Rice Paddle
- Power Cord



Image 3.1: The THEGA Mini Rice Cooker (blue variant) shown with its included accessories: the non-stick inner pot, steamer basket, measuring cup, and rice paddle.

3.2 Features

- **Compact Design:** Portable with a comfortable handle, ideal for small kitchens, dorms, or travel.

- **1.2L Capacity:** Suitable for 1-3 people.
- **Fast Cooking:** Rice can be cooked in approximately 15 minutes.
- **One-Button Operation:** Simple and intuitive control.
- **Automatic Keep Warm Function:** Automatically switches to keep warm mode after cooking.
- **Non-stick Inner Pot:** Ensures easy food release and cleaning.
- **Steamer Basket:** Allows for simultaneous steaming of vegetables or other foods.
- **Removable Lid:** Facilitates thorough cleaning.
- **Heat Dissipation:** Features a heat dissipation hole at the bottom for extended product lifespan.



Image 3.2: A multi-panel image illustrating key features: the portable handle, the simple one-button control, the removable inner lid for easy cleaning, and the non-stick heating plate.

4. Setup

1. **Unpack:** Carefully remove all components from the packaging.
2. **Initial Cleaning:** Before first use, wash the inner pot, steamer basket, measuring cup, and rice paddle with

warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.

3. **Placement:** Place the rice cooker on a stable, flat, heat-resistant surface, away from direct sunlight and heat sources. Ensure there is adequate ventilation around the unit.
4. **Power Connection:** Ensure the power cord is securely plugged into the rice cooker's power inlet, then plug the other end into a compatible electrical outlet (220V).

5. Operating Instructions

5.1 Cooking Rice

1. **Measure Rice:** Use the provided measuring cup to measure the desired amount of rice. One full cup typically yields about 2-3 servings of cooked rice.
2. **Rinse Rice:** Rinse the rice thoroughly under cold running water until the water runs clear. This helps remove excess starch.
3. **Add Rice and Water:** Place the rinsed rice into the non-stick inner pot. Add the appropriate amount of water. A common ratio is 1 cup of rice to 1.5-2 cups of water, but this can vary based on rice type and desired consistency. Refer to the water level markings inside the inner pot for guidance.
4. **Place Inner Pot:** Insert the inner pot into the main rice cooker unit, ensuring it sits properly on the heating plate.
5. **Close Lid:** Close the lid securely.
6. **Start Cooking:** Plug in the rice cooker. Press the power button (or switch) to the "Cook" position. The indicator light will illuminate, signifying that cooking has begun.
7. **Automatic Keep Warm:** Once the rice is cooked (approximately 15 minutes), the cooker will automatically switch to the "Keep Warm" mode, and the corresponding indicator light will turn on.
8. **Serve:** Allow the rice to rest in "Keep Warm" mode for 5-10 minutes after cooking for best results. Open the lid carefully, avoiding steam. Fluff the rice with the provided rice paddle and serve.



Image 5.1: The rice cooker (pink variant) in operation, showing cooked rice being fluffed with the rice paddle. Note the steam indicating active cooking or warming.

5.2 Steaming Food

The included steamer basket allows you to steam vegetables, dumplings, or other foods while your rice cooks below.

1. Prepare rice as described in section 5.1, ensuring sufficient water for both rice and steaming.
2. Place your food (e.g., chopped vegetables) into the steamer basket.
3. Once the inner pot with rice and water is in place, carefully set the steamer basket on top of the inner pot.
4. Close the lid and start the cooking cycle.
5. Monitor the food in the steamer basket. Steaming times vary depending on the food type and quantity. You may need to remove the steamer basket before the rice is fully cooked.
6. Use oven mitts or a towel to carefully remove the hot steamer basket.



Image 5.2: The rice cooker (pink variant) with the lid open, showing the steamer basket in place above the inner pot, containing food being steamed.

5.3 Keep Warm Function

The rice cooker automatically switches to "Keep Warm" mode once the cooking cycle is complete. This function maintains the rice at an optimal serving temperature without overcooking. It is recommended not to keep rice warm for more than a few hours to maintain quality and safety.

6. Cleaning and Maintenance

Regular cleaning ensures the longevity and hygienic operation of your rice cooker.

1. **Unplug:** Always unplug the rice cooker from the power outlet and allow it to cool completely before cleaning.
2. **Inner Pot and Steamer Basket:** The non-stick inner pot and stainless steel steamer basket are dishwasher safe. Alternatively, wash them with warm, soapy water using a soft sponge. Avoid abrasive cleaners or metal scouring pads that could damage the non-stick coating. Rinse thoroughly and dry.

3. **Removable Inner Lid:** The inner lid can be removed for easy cleaning. Wash it with warm, soapy water, rinse, and dry. Ensure it is properly reattached before next use.
4. **Main Unit Exterior:** Wipe the exterior of the rice cooker with a damp cloth. Do not use abrasive cleaners. Never immerse the main unit, power cord, or plug in water or any other liquid.
5. **Heating Plate:** Periodically check the heating plate at the bottom of the main unit for any food debris. Wipe it clean with a damp cloth. Do not use sharp objects to scrape it.
6. **Storage:** Ensure all parts are clean and dry before storing the rice cooker in a cool, dry place.

7. Troubleshooting

If you encounter any issues with your rice cooker, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Rice is too dry or hard.	Insufficient water; lid not properly closed; rice not allowed to rest.	Ensure correct water-to-rice ratio. Close lid securely. Allow rice to rest in "Keep Warm" for 5-10 minutes after cooking.
Rice is too wet or mushy.	Too much water; rice not rinsed properly.	Reduce water slightly for next batch. Rinse rice thoroughly before cooking.
Cooker does not turn on.	Not plugged in; power outage; faulty outlet.	Check if the power cord is securely plugged into both the cooker and the wall outlet. Test the outlet with another appliance.
Burning smell during operation.	Food residue on heating plate; inner pot not seated correctly.	Unplug and allow to cool. Clean the heating plate. Ensure the inner pot is properly seated.

If the problem persists after trying these solutions, please contact customer support.

8. Specifications

Model: B0BK95Q6BW

Brand: THEGA

Capacity: 1.2 Liters

Rated Power: 200 Watts

Voltage: 220 Volts

Power Source: Corded Electric

Approximate Rice Cooking Time: 15 minutes

Product Care Instructions: Inner pot and steamer basket are dishwasher safe.

Special Features: Portable, Removable Bowl, Automatic Keep Warm.

Included Components: Inner Pot, Steamer Basket, Measuring Cup, Rice Paddle, Power Cord.

Dimensions (Approximate): 178mm (Width) x 190mm (Depth) x 200mm (Height) / 6.8in (Width) x 7.5in (Depth) x 7.8in (Height)



Image 8.1: Diagram showing the approximate dimensions of the THEGA Mini Rice Cooker (pink variant).

9. Customer Support

For any questions, concerns, or assistance with your THEGA Mini Rice Cooker, please contact our customer service team. We are committed to providing high-quality products and satisfactory services.
Please refer to your purchase documentation or the retailer's website for specific contact information.

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