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### Macook MCUS-81280

# Macook Small Rice Cooker and Food Steamer User Manual

Model: MCUS-81280

Brand: Macook

## 1. INTRODUCTION

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This manual provides detailed instructions for the safe and efficient use of your Macook Small Rice Cooker and Food Steamer. Designed for convenience, this appliance ensures perfectly cooked rice and offers steaming capabilities for healthy meals. Please read this manual thoroughly before first use and retain it for future reference.



Figure 1.1: Macook Small Rice Cooker

The Macook rice cooker features smart cooking technology for consistent results, an automatic keep warm function, and a durable non-stick inner pot for easy cleaning. It is suitable for cooking rice, grains, soups, and stews, and includes a steamer insert for vegetables and other foods.

## 2. SAFETY INFORMATION

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To ensure safe operation and prevent damage, please observe the following safety precautions:

- Always unplug the appliance from the power outlet when not in use and before cleaning.
- Do not immerse the main unit, power cord, or plug in water or any other liquid.
- Keep the appliance out of reach of children. Close supervision is necessary when the appliance is used by or near

children.

- Do not operate the appliance if the cord or plug is damaged, or if the appliance malfunctions or has been damaged in any manner.
- Use only accessories recommended by the manufacturer.
- Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
- Exercise extreme caution when moving an appliance containing hot oil or other hot liquids.
- Do not use the appliance for anything other than its intended use.
- Ensure the inner pot is properly seated before cooking.
- Avoid touching hot surfaces. Use handles or knobs. Steam released during cooking is hot.

### 3. PRODUCT COMPONENTS

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Your Macook Rice Cooker and Food Steamer comes with the following components:

- Rice Cooker Main Unit
- Non-stick Inner Pot
- Food Steamer Basket
- Rice Measuring Cup
- Rice Spoon
- Detachable Power Cord
- User Manual (this document)



Figure 3.1: Included Components

### 3.1 Key Features

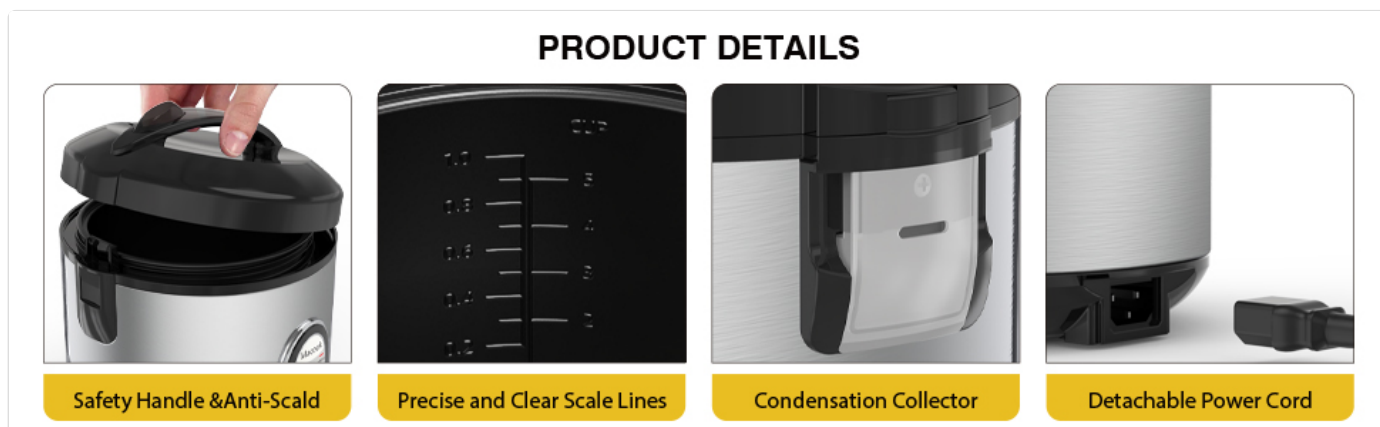


Figure 3.2: Product Details

- **Safety Handle & Anti-Scald:** Designed for safe handling of the lid.

- **Precise and Clear Scale Lines:** Inner markings in the non-stick pot for easy and accurate measurement of ingredients.
- **Condensation Collector:** Gathers excess moisture to prevent drips and maintain cleanliness.
- **Detachable Power Cord:** For convenient storage and portability.
- **One-Touch Operation:** Simple switch control for cooking and automatic keep warm function.

## 4. SETUP

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1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean Before First Use:** Wash the non-stick inner pot, food steamer basket, rice 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. 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 adequate ventilation around the appliance.
4. **Insert Inner Pot:** Place the cleaned non-stick inner pot into the main unit, ensuring it sits correctly and is level.

## 5. OPERATING INSTRUCTIONS

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### 5.1 Cooking Rice

1. **Measure Rice:** Use the provided measuring cup to measure the desired amount of rice. One cup of uncooked rice typically yields 2-3 cups of cooked rice.
2. **Rinse Rice (Optional):** Rinse the rice under cold water until the water runs clear. This helps remove excess starch.
3. **Add Rice to Inner Pot:** Place the rinsed rice into the non-stick inner pot.
4. **Add Water:** Add the appropriate amount of water. A common ratio is 1:1.5 (1 cup rice to 1.5 cups water) for white rice, but refer to rice packaging for specific recommendations. Use the scale lines inside the inner pot as a guide.
5. **Place Inner Pot:** Ensure the inner pot is properly seated in the main unit.
6. **Close Lid:** Close the lid securely.
7. **Connect Power:** Plug the detachable power cord into the rice cooker and then into a suitable electrical outlet. The 'Warm' indicator light may illuminate.
8. **Start Cooking:** Press the 'Cook' switch down. The 'Cook' indicator light will illuminate, indicating that cooking has started.
9. **Automatic Keep Warm:** Once the cooking cycle is complete, the switch will automatically flip up to the 'Warm' position, and the 'Warm' indicator light will illuminate. This function keeps your rice at an optimal serving temperature without overcooking.

# AUTOMATIC KEEP WARM

From breakfast to dinner  
Full rice flavour  
Perfect consistency and nutrient



Figure 5.1: Automatic Keep Warm Function

## 5.2 Steaming Food

The included steamer basket allows you to steam vegetables, fish, and other foods simultaneously with rice or independently.

1. **Add Water to Inner Pot:** Pour approximately 1-2 cups of water into the non-stick inner pot. The amount may vary depending on the steaming time required.
2. **Prepare Food:** Place your desired food (e.g., chopped vegetables) into the food steamer basket.
3. **Place Steamer Basket:** Carefully place the steamer basket onto the inner pot.
4. **Close Lid:** Close the lid securely.
5. **Connect Power & Start:** Plug in the power cord and press the 'Cook' switch down.
6. **Monitor Steaming:** Steaming times vary by food type and quantity. Monitor the food and remove the steamer basket once cooked to your preference.
7. **Finish:** Once steaming is complete, unplug the unit. If cooking rice simultaneously, the unit will switch to 'Warm' mode automatically after the rice is done.

# ALL-IN-1 COOKER

At The Press of A Button

Timeless / Reliable / Versatile



Noodles



Stewed Rice



Steamer



Cake Maker



Mixed Grains



Rice



Figure 5.2: Steaming Function

## 6. MAINTENANCE AND CLEANING

Regular cleaning will extend the life of your rice cooker and ensure optimal performance.

1. **Unplug:** Always unplug the rice cooker from the power outlet and allow it to cool completely before cleaning.
2. **Inner Pot and Steamer:** The non-stick inner pot and food steamer basket are removable and should be hand washed with warm, soapy water. Use a soft sponge or cloth to avoid scratching the non-stick coating. Rinse thoroughly and dry completely.
3. **Lid and Condensation Collector:** The lid and condensation collector can be detached for cleaning. Wash them with warm, soapy water, rinse, and dry. Ensure the condensation collector is empty and clean after each use.
4. **Main Unit Exterior:** Wipe the exterior of the main unit with a damp cloth. Do not use abrasive cleaners or scouring pads. Never immerse the main unit in water.
5. **Storage:** Ensure all parts are dry before reassembling and storing the appliance in a cool, dry place.



Figure 6.1: Easy Clean Parts

# NONSTICK INNER POT

Easy to clean & Removable



Figure 6.2: Cleaning the Non-Stick Inner Pot

## 7. TROUBLESHOOTING

If you encounter any issues with your Macook Rice Cooker, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Rice is too sticky or mushy.	Too much water; rice not rinsed properly.	Reduce water slightly for next batch. Rinse rice thoroughly before cooking.
Rice is too hard or undercooked.	Not enough water; lid opened during cooking.	Increase water slightly for next batch. Avoid opening the lid during cooking to retain heat and steam.

Problem	Possible Cause	Solution
Rice sticks to the bottom or browns.	Left on 'Warm' for too long; insufficient water.	Remove rice promptly after cooking is complete. Ensure correct water ratio.
Water overflows during cooking.	Too much rice/water; lid not sealed properly.	Do not exceed the maximum fill line in the inner pot. Ensure the lid is securely closed. Reduce rice quantity if necessary.
Cooker does not turn on.	Not plugged in; power outlet issue; switch not pressed down.	Check power cord connection. Test outlet with another appliance. Ensure 'Cook' switch is fully pressed down.

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

## 8. SPECIFICATIONS

Feature	Detail
Brand	Macook
Model Number	MCUS-81280
Capacity	2 Liters (3-4 cups uncooked, 6-8 cups cooked rice)
Power/Wattage	400 Watt-hours
Voltage	120 Volts
Material	Stainless Steel (exterior)
Special Features	Automatic Keep Warm, Non-Stick Removable Pot
Item Weight	2.22 kg
Product Dimensions	24D x 24W x 26H Centimetres

## 9. WARRANTY AND SUPPORT

Macook provides a 1-year quality guarantee for this rice cooker. This warranty covers defects in materials and workmanship under normal use.

If you encounter any problems or have questions regarding your Macook Small Rice Cooker and Food Steamer, please feel free to contact Macook customer support. Please have your model number (MCUS-81280) and purchase information ready when contacting support.

For further assistance, please visit the official Macook store or contact their customer service channels as provided with your product packaging or on their official website.

