

YOKEKON KC-RC-50DH

YOKEKON Rice Cooker User Manual

Model: KC-RC-50DH | Brand: YOKEKON

1. INTRODUCTION

Thank you for choosing the YOKEKON 10 Cup Rice Cooker. This appliance is designed to simplify your cooking experience, offering versatility and efficiency for various meals. Featuring a durable, non-reactive stainless steel inner pot, it ensures your food retains its natural flavors and nutrients. This manual provides essential information for safe operation, setup, cooking, and maintenance of your rice cooker.

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.

3. PACKAGE CONTENTS

Upon unpacking, please ensure all items are present and in good condition:

- YOKEKON Rice Cooker Unit
- Stainless Steel Inner Pot
- Carb-Reducing Basket / Steamer Basket
- Measuring Cup
- Rice Paddle
- Power Cord

4. SETUP

Before first use, follow these steps:

1. Remove all packaging materials, stickers, and labels from the rice cooker.
2. Wash the stainless steel inner pot, steamer basket, measuring cup, and rice paddle with warm, soapy water. Rinse thoroughly and dry.
3. Wipe the exterior of the rice cooker unit with a damp cloth. Do not immerse the main unit in water.
4. Place the rice cooker on a stable, flat, heat-resistant surface, away from direct sunlight and heat sources. Ensure adequate ventilation around the unit.
5. Plug the power cord into a grounded electrical outlet.



Image: The YOKEKON 10 Cup Rice Cooker, showcasing its compact design and a bowl of perfectly cooked rice.

5. OPERATING INSTRUCTIONS

The YOKEKON Rice Cooker offers multiple functions for diverse cooking needs.

5.1 Basic Rice Cooking (White Rice)

1. Measure the desired amount of rice using the provided measuring cup. (1 cup uncooked rice typically yields 2-3 cups cooked rice).
2. Rinse the rice thoroughly under cold water until the water runs clear.
3. Place the rinsed rice into the stainless steel inner pot.
4. Add the appropriate amount of water. A common ratio is 1:1 for white rice (e.g., 1 cup rice to 1 cup water), but adjust according to rice type and preference.
5. Place the inner pot into the rice cooker unit, ensuring it sits properly.
6. Close the lid securely.
7. Plug in the rice cooker. The display will illuminate.
8. Select the desired cooking mode (e.g., 'White Rice' if available, or the default 'Cook' setting).
9. Press the 'Start' button. The cooker will begin the cooking cycle.
10. Once cooking is complete, the cooker will automatically switch to 'Keep Warm' mode. Allow rice to rest for 10-15 minutes before serving for best results.

5.2 Low Carb Rice Function

This function utilizes the carb-reducing basket to separate excess carbohydrates during cooking.

1. Measure up to 4 cups of rice for low carb cooking.
2. Rinse the rice and place it into the carb-reducing basket.
3. Place the basket into the stainless steel inner pot.
4. Add water to the inner pot, ensuring it covers the rice in the basket. Refer to the water level markings for 'Low Carb Rice'.
5. Close the lid and select the 'Low Carb Rice' menu setting.
6. Press 'Start'.

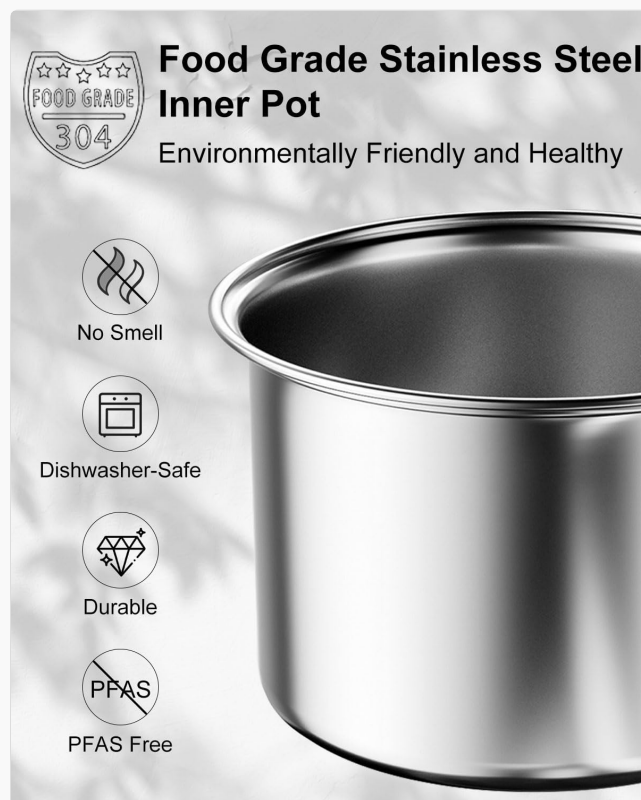


Image: The food-grade stainless steel inner pot, highlighting its durability and easy-to-clean surface.

5.3 Other Menu Settings

The rice cooker features dedicated menu settings for various dishes:

- **Brown Rice:** For cooking whole grain brown rice.
- **Risotto:** Optimized for creamy risotto dishes.
- **Oatmeal:** Perfect for preparing breakfast oatmeal.
- **Quick Cook Soup:** For preparing quick soups.
- **Steam:** Use the steamer basket to steam vegetables, fish, or other foods.
- **Slow Cook:** For slow-cooked meals.

Refer to the specific recipe or included recipe book for water ratios and cooking times for these functions.

5.4 Delay Start Function

The Delay Start function allows you to set a timer for when you want the cooking cycle to begin.

1. Prepare your ingredients (rice, water, etc.) in the inner pot.
2. Close the lid.
3. Select your desired cooking mode.
4. Press the 'Delay Timer' button repeatedly to set the desired delay time (e.g., 2 hours, 4 hours).
5. Press 'Start'. The display will show the countdown, and cooking will begin after the set delay.

5.5 Keep Warm Function

After cooking is complete, the rice cooker automatically switches to 'Keep Warm' mode to maintain the temperature of your food. This function can also be manually activated.

- To manually activate: Press the 'Keep Warm' button.
- To deactivate: Press the 'Cancel' or 'Off' button, or unplug the unit.

6. MAINTENANCE AND CLEANING

Proper cleaning ensures the longevity and performance of your rice cooker.

- Always unplug the rice cooker and allow it to cool completely before cleaning.
- **Inner Pot and Steamer Basket:** The stainless steel inner pot and steamer basket are dishwasher-safe. For hand washing, use warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry completely.
- **Lid:** The lid may be removable for thorough cleaning. Wash with warm, soapy water, rinse, and dry. Ensure the steam vent is clear of any food debris.
- **Main Unit Exterior:** Wipe the exterior with a damp cloth. Do not use abrasive cleaners or scouring pads. Never immerse the main unit in water or any other liquid.
- **Condensation Collector:** If your model has a condensation collector, remove and empty it after each use. Wash with warm, soapy water and dry.
- **Storage:** Store the rice cooker in a dry place when not in use.

7. TROUBLESHOOTING

If you encounter issues with your rice cooker, refer to the table below for common problems and solutions.

Problem	Possible Cause	Solution
Rice is too hard/undercooked	Not enough water; lid not properly closed; incorrect cooking mode selected.	Add more water next time; ensure lid is sealed; select appropriate cooking mode.
Rice is too soft/soggy	Too much water; rice not rinsed properly.	Reduce water next time; rinse rice thoroughly before cooking.
Rice sticks to the bottom	Not enough water; inner pot not clean; 'Keep Warm' for too long.	Adjust water ratio; ensure inner pot is clean; do not leave on 'Keep Warm' for excessive periods.
Cooker does not turn on	Not plugged in; power outage; faulty outlet.	Check power cord connection; check circuit breaker; try a different outlet.
Steam leaking from lid	Lid not properly closed; lid seal damaged or dirty.	Ensure lid is securely closed; clean or inspect lid seal for damage.

8. SPECIFICATIONS

Feature	Detail
Brand	YOKEKON
Model Name	KC-RC-50DH
Capacity	5 Liters (10 Cups Uncooked Rice)
Product Dimensions	12.6"D x 10.63"W x 9.84"H
Power Source	Corded Electric
Wattage	900 Watt-hours
Voltage	120 Volts
Material	Stainless Steel (Inner Pot), Plastic & Stainless Steel (Lid)
Color	Grey
Special Feature	Timer, Low Carb Cooking, Multiple Functions
Item Weight	3.3 pounds (1.5 Kilograms)
Product Care Instructions	Dishwasher Safe (Inner Pot)

9. WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the product packaging or contact YOKEKON customer service. Keep your purchase receipt as proof of purchase for any warranty claims.

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Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question