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Macook CA-Mini RC

Macook Mini Rice Cooker

Model: CA-Mini RC

Brand: Macook

1. INTRODUCTION

Thank you for purchasing the Macook Mini Rice Cooker. This compact and versatile appliance is designed to simplify your cooking experience, providing perfectly cooked rice and a variety of other meals with ease. Please read this manual thoroughly before first use to ensure safe and optimal operation.



The Macook Mini Rice Cooker, designed for compact spaces and individual portions.

Package Contents

Please check the contents of your package. If any items are missing or damaged, contact customer support.

- 1 x Macook Mini Rice Cooker
- 1 x Inner Cooking Pot (Non-stick aluminum)
- 1 x Bento Box (Food-grade, eco-friendly material)
- 1 x Detachable Power Cord
- 1 x Plastic Rice Paddle
- 1 x Measuring Cup (160ml standard)
- 1 x Instruction Manual (This document)



Visual representation of the items included in the product package.

2. IMPORTANT SAFETY PRECAUTIONS

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 the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plug, or the appliance body 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.

- The outer surface of the pot can become hot during cooking. Exercise caution.

3. GETTING STARTED (SETUP)

Before First Use

1. Remove all packaging materials and stickers from the rice cooker.
2. Wash the inner cooking pot, bento box, rice paddle, and measuring cup with warm, soapy water. Rinse thoroughly and dry completely.
3. Wipe the exterior of the rice cooker body with a damp cloth. Do not immerse the main unit in water.
4. Ensure the inner cooking pot is properly seated inside the main unit before use.

4. OPERATION

Cooking Rice

The Macook Mini Rice Cooker is designed for easy, one-touch operation. Follow these steps for perfectly cooked rice:

1. **Measure Rice:** Use the provided measuring cup to add the desired amount of uncooked rice to the inner pot. The cooker can handle 0.5 to 1.5 cups of uncooked rice.
2. **Rinse Rice (Optional but Recommended):** Rinse the rice under cold water until the water runs clear. This helps remove excess starch for fluffier rice.
3. **Add Water:** Add water to the inner pot according to the water level markings inside the pot, corresponding to the number of rice cups used. For best results, use the provided measuring cup and refer to the White Rice Chart below.
4. **Place Inner Pot:** Place the inner pot into the main rice cooker body and close the lid securely.
5. **Connect Power:** Plug the detachable power cord into the rice cooker and then into a standard 120V electrical outlet.
6. **Start Cooking:** Press the "COOK" switch down. The "COOK" indicator light will illuminate.
7. **Automatic Keep Warm:** Once cooking is complete (typically 15-23 minutes depending on rice type and quantity), the cooker will automatically switch to the "KEEP WARM" mode, and the "WARM" indicator light will turn on.
8. **Resting Period:** For best results, allow the rice to rest in the "KEEP WARM" mode for an additional 5-10 minutes after cooking is complete. This allows the rice to fully absorb moisture and become fluffier.
9. **Serve:** Open the lid, fluff the rice with the provided rice paddle, and serve.



Cook Rice in 4 Steps

- 01** Add rice 0.5-1.5 cups
(Use included cup.)
- 02** Rinse & Fill
(Water to marked line.)
- 03** Press COOK and wait 15-23 mins
(Time auto-adjusts to rice amount!)
- 04** 1-3 cups of cooked rice
(Fluffy rice every time!)

Simple 4-step process for cooking rice with the Macook Mini Rice Cooker.

White Rice Chart

This chart provides recommended rice and water ratios using the included 160ml measuring cup.

WHITE RICE UNCOOKED	WATER LINE	COOK TIME	COOKED YIELD
0.5 Cup	Water Line 0.1	15 Min	1 Cup
1 Cup	Water Line 0.2	18 Min	2 Cups
1.5 Cups	Water Line 0.3	23 Min	3 Cups

Note: 1 Rice Measuring Cup = 3/4 U.S. Cup (180ml). Cooking times are approximate and may vary based on rice type and desired consistency.

White Rice Chart

Cups referenced are with the included measuring cup
1 Rice Measuring Cup = 3/4 U.S. Cup (180ml)

WHITE RICE UNCOOKED	WATER LINE	COOK TIME	COOKED YIELD
0.5 Cup	Water Line 0.1	15 Min	1 Cup
1 Cup	Water Line 0.2	18 Min	2 Cups
1 ½ Cups	Water Line 0.3	23 Min	3 Cups

Detailed chart for cooking white rice, including measurements and expected yields.

Cooking Other Foods

The Macook Mini Rice Cooker is versatile and can be used for more than just rice. It is suitable for preparing small portions of:

- Soup
- Oatmeal
- Pasta
- Vegetables (steaming in the bento box, though the bento box itself does not have a steaming function, it can be used to heat food placed inside the rice cooker)
- Stew

Adjust water levels and cooking times as needed for different recipes. Always ensure liquids do not exceed the maximum fill line of the inner pot.



The Macook Mini Rice Cooker's versatility for various one-pot meals.

Using the Bento Box

The included bento box is made with food-grade, eco-friendly materials. It can be placed inside the rice cooker to heat your food while the rice cooks or to keep a separate dish warm. Please note that the bento box itself does not have a steaming function.

Rice Cooker with Bento Box

Stay warm, stay healthy!



The bento box can be used to keep meals heated inside the rice cooker.

5. CARE AND MAINTENANCE

Proper cleaning and maintenance will ensure the longevity and optimal performance of your Macook Mini Rice Cooker.

Cleaning

1. **Unplug and Cool:** Always unplug the rice cooker from the power outlet and allow it to cool completely before cleaning.
2. **Inner Pot and Accessories:** The aluminum inner pot, bento box, rice paddle, and measuring cup are removable and can be washed with warm, soapy water. The non-stick coating prevents sticking, making them easy to clean. They are also dishwasher safe for convenience. For stubborn residue, soak in water for 10 minutes before cleaning.
3. **Exterior:** Wipe the exterior of the rice cooker body with a soft, damp cloth. Do not use abrasive cleaners or scouring pads. Never immerse the main unit in water or any other liquid.
4. **Lid:** The lid is totally detachable for easy cleaning. Wash it with warm, soapy water, rinse, and dry thoroughly.

5. **Storage:** Ensure all parts are completely dry before reassembling and storing the rice cooker in a cool, dry place.

6. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Rice is too hard or undercooked.	Not enough water; cooking cycle interrupted; lid not sealed properly.	Ensure correct water-to-rice ratio (refer to chart). Do not open lid during cooking. Ensure lid is securely closed.
Rice is too mushy or sticky.	Too much water; rice not rinsed; left on warm too long.	Reduce water slightly next time. Rinse rice thoroughly before cooking. Do not leave on warm for excessive periods. Fluff rice immediately after cooking.
Rice cooker does not turn on.	Not plugged in; power outlet issue; switch not pressed.	Ensure power cord is securely plugged into both the cooker and a working outlet. Press the "COOK" switch down firmly.
"WARM" light is on, but rice is not cooked.	"COOK" switch was not pressed down.	Ensure the "COOK" switch is pressed down to initiate the cooking cycle.
Water overflows during cooking.	Too much water or rice; lid not properly seated.	Do not exceed maximum fill line. Ensure lid is securely closed. Reduce rice/water quantity if consistently overflowing.

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

7. SPECIFICATIONS

Feature	Detail
Brand	Macook
Model Number	CA-Mini RC
Color	Gray, Black (depending on variant)
Capacity	0.3 Liters (1.5 Cups uncooked, 3 Cups cooked)
Power/Wattage	200 Watts
Voltage	120 Volts
Material	Aluminum (Inner Pot)
Special Features	Non-Stick, Portable, Automatic Keep Warm
Item Weight	1.35 kg
Product Dimensions	18D x 18W x 21H Centimetres (approx. 7.09" H x 5.91" W x 6.69" D)
Care Instructions	Dishwasher Safe (Inner Pot, Bento Box, Accessories)

Two Colors to Choose



Approximate dimensions of the Macook Mini Rice Cooker.

8. WARRANTY AND SUPPORT

Warranty Information

The Macook Mini Rice Cooker is backed by a **1-year warranty** from the date of purchase. This warranty covers manufacturing defects and malfunctions under normal household use. It does not cover damage caused by misuse, accidents, unauthorized modifications, or failure to follow the instructions in this manual.

Customer Support

For warranty claims, technical assistance, or any questions regarding your Macook Mini Rice Cooker, please contact Macook customer support through the retailer where you purchased the product or visit the official Macook store page on Amazon:

[Macook Store on Amazon.ca](#)

Please have your model number (CA-Mini RC) and proof of purchase ready when contacting support.

