

RESKIU RESKIU

RESKIU Automatic Cooking Machine User Manual

Model: RESKIU

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the RESKIU Automatic Cooking Machine to ensure safe and efficient operation. Retain this manual for future reference.

- Always place the appliance on a stable, level, heat-resistant surface, away from water and heat sources.
- Do not immerse the main unit, cord, or plug in water or other liquids.
- Ensure the voltage indicated on the appliance matches your local power supply before connecting.
- Unplug the appliance from the outlet when not in use, before assembling or disassembling parts, and before cleaning.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Close supervision is necessary when any appliance is used by or near children.
- Avoid contact with moving parts.
- Do not use attachments not recommended or sold by the manufacturer.
- Do not use outdoors.
- Always ensure the lid is properly secured before operation.
- Exercise extreme caution when moving an appliance containing hot oil or other hot liquids.
- The cooking pot becomes very hot during and after use. Use oven mitts or handles when handling.

2. PRODUCT OVERVIEW

The RESKIU Automatic Cooking Machine is designed to simplify various cooking tasks, including stir-frying, stewing, and general cooking, with its intelligent features and automatic rotation.

2.1 Main Components

- Main Unit with Heating Element
- Removable 6L Cooking Pot (304 Stainless Steel with Non-Stick Coating)
- Lid with Handle and Sealing Mechanism
- Integrated Control Panel (Touch Screen)
- Power Cord



Figure 2.1: The RESKIU Automatic Cooking Machine, showcasing its compact design and integrated control panel.

3. SPECIFICATIONS

Feature	Specification
Model Name	RESKIU
Heating Method	IH Electromagnetic Heating

Control Mode	Microcomputer Control (Touch Screen)
Pot Volume	6 Liters
Rated Voltage	110V~50Hz
Rated Power	2000W
Dimensions (L*W*H)	310mm * 370mm * 365mm (approx. 12.2 x 14.6 x 14.4 inches)
Net Weight	7.4 kg (approx. 16.3 lbs)
Gross Weight	9.6 kg (approx. 21.2 lbs)
Material	Food-grade 304 Stainless Steel (Pot), Stainless Steel (Lid)
Special Feature	Non-Stick Coating, Automatic Rotation

4. SETUP AND FIRST USE

4.1 Unpacking

1. Carefully remove all components from the packaging.
2. Check for any damage during transit. If any damage is found, do not use the appliance and contact customer support.
3. Remove all packaging materials, stickers, and labels.

4.2 Initial Cleaning

1. Before first use, wash the removable cooking pot and lid with warm, soapy water. Rinse thoroughly and dry completely.
2. Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.

4.3 Placement

1. Place the cooking machine on a stable, flat, and heat-resistant surface.
2. Ensure there is adequate ventilation around the appliance.
3. Keep the appliance away from walls, curtains, and other flammable materials.

5. OPERATING INSTRUCTIONS

5.1 Control Panel

The RESKIU Automatic Cooking Machine features an intuitive infrared touch control panel for easy operation.



Infrared touch One click intelligent start

Figure 5.1: The touch screen control panel, featuring a digital display for time and temperature, and various function buttons.

Key functions typically include: Power On/Off, Start/Pause, Time Adjustment, Temperature Adjustment, and Program Selection.

5.2 Guided Cooking Function

The machine offers a guided cooking function with pre-set cooking times, temperatures, and stirring speeds. To use this feature:

1. Prepare your ingredients according to your recipe.
2. Place the cooking pot into the main unit and add the initial ingredients as prompted by the recipe or selected program.
3. Select the desired cooking program from the control panel.
4. The machine will guide you through the cooking process, indicating when to add subsequent ingredients.

5.3 Automatic Stir-Frying and Rotation

The innovative 360° automatic rotation design ensures even cooking and stirring, eliminating the need for manual intervention during the cooking process.

Autorotation Innovative Roller Design



Figure 5.2: The internal view of the cooking pot demonstrating the automatic rotation for even cooking.

5.4 Adjustable Cooking Modes

The machine offers three adjustable modes to suit various cooking needs:

- **Braising:** For slow cooking and tenderizing ingredients.
- **Stir-fry:** For quick cooking with continuous stirring.
- **Outlet:** This likely refers to a mode for easy pouring or dispensing of cooked food.

Adjustable Gear

3 Adjustment Ways



Figure 5.3: Illustration of the adjustable gear mechanism, indicating settings for braising, stir-frying, and pouring.

5.5 IH Electromagnetic Heating Technology

The 3D all-wave IH electromagnetic heating technology provides rapid and uniform heating, ensuring efficient cooking.

3D All-wave IH Electromagnetic Heating Technology



Figure 5.4: Visual representation of the IH electromagnetic heating technology, showing how heat is distributed evenly.

Fever Swiftly 2000W Strong Fire

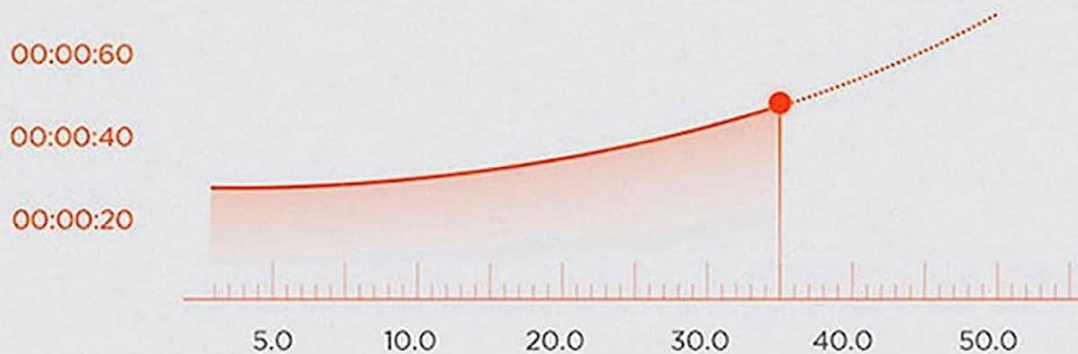


Figure 5.5: A graph illustrating the swift heating capability of the 2000W power, reaching optimal cooking temperatures quickly.

5.6 Cooking Applications

The RESKIU Automatic Cooking Machine is suitable for a wide range of dishes, including but not limited to:

- Stir-fries (e.g., fried rice, vegetable stir-fry)
- Soups
- Stewed dishes
- Cooked cereals



Figure 5.6: Examples of various dishes such as soup, cooked cereals, and stew that can be prepared with the automatic cooking machine.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will extend the life of your RESKIU Automatic Cooking Machine.

6.1 Daily Cleaning

1. Always unplug the appliance and allow it to cool completely before cleaning.
2. Remove the cooking pot and lid. Wash them with warm, soapy water using a soft sponge. The non-stick coating allows for easy removal of food residue. Rinse thoroughly and dry.
3. Wipe the exterior of the main unit with a damp cloth. Do not use abrasive cleaners or scourers.
4. Ensure all parts are completely dry before reassembling or storing.

6.2 Self-Cleaning Mode

The machine features a self-cleaning mode for convenient maintenance. Refer to the control panel instructions for activating this mode. This mode is designed to help loosen stubborn food residue from the non-stick pot.

7. TROUBLESHOOTING

If you encounter any issues with your RESKIU Automatic Cooking Machine, please refer to the table below for common problems and solutions.

Problem	Possible Cause	Solution
Machine does not power on.	Not plugged in; power outlet malfunction; power cord damage.	Ensure the power cord is securely plugged into a working outlet. Check the power cord for visible damage.
Cooking pot not heating.	Pot not correctly seated; program not started.	Ensure the cooking pot is properly placed in the main unit. Verify that a cooking program has been selected and started.
Food not stirring automatically.	Rotation function not activated; obstruction.	Check if the selected program includes automatic stirring. Ensure there are no obstructions preventing rotation.
Error code displayed.	Internal malfunction.	Note the error code and refer to the specific error code section (if available in a more detailed manual) or contact customer support. Try unplugging and re-plugging the unit after a few minutes.

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

8. WARRANTY AND CUSTOMER SUPPORT

The RESKIU Automatic Cooking Machine comes with a standard manufacturer's warranty. Please refer to the warranty card included with your purchase for specific terms and conditions, including warranty duration and coverage.

For technical assistance, troubleshooting beyond this manual, or warranty claims, please contact RESKIU customer support. Contact information can typically be found on the product packaging or the official RESKIU website.