

## Mayer MMRCS18

# Mayer MMRCS18 1.8L Rice Cooker Instruction Manual

Model: MMRCS18

## INTRODUCTION

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Thank you for purchasing the Mayer MMRCS18 1.8L Rice Cooker. This manual provides important information regarding the safe operation, maintenance, and care of your appliance. Please read these instructions thoroughly before use and retain them for future reference.

## IMPORTANT SAFETY PRECAUTIONS

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To ensure safe operation and prevent damage, always follow these basic safety precautions:

- 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 rice cooker 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.
- Ensure the power outlet voltage matches the voltage specified on the appliance.
- Do not block the steam vent during operation.

- The inner pot is made of SUS304 food-grade stainless steel.

## PRODUCT COMPONENTS

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Familiarize yourself with the parts of your Mayer MMRCs18 Rice Cooker:

**Main Unit:** The primary body of the rice cooker.

**SUS304 Food-grade Stainless Steel Inner Pot:** The removable pot where rice is cooked.

**Lid:** Covers the inner pot during cooking. Features a push-button opening mechanism.

**Handle:** For easy carrying of the appliance.

**Control Panel:** Includes a one-button operation switch and indicator lights for "Cook" and "Keep Warm".

**Steam Vent:** Located on the lid, releases steam during cooking.

**Detachable Inner Cap:** Located inside the lid, can be removed for cleaning.

**Condensation Collector:** Gathers excess condensation.

**Accessories:**

- SUS304 Food-grade Stainless Steel Steam Tray
- Rice Spatula
- Measuring Cup



Image: The Mayer MMRCs18 Rice Cooker shown with its removable SUS304 food-grade stainless steel inner pot. The cooker features a gold-colored exterior, a black lid with a handle, and a front control panel with 'Warm' and 'Cook' indicator lights and a single operation button.



Image: The Mayer MMRCs18 Rice Cooker with its lid open, revealing the interior cooking compartment and the underside of the lid. The lid's interior features a textured surface, and the main unit's interior is ready to receive the inner pot.

## SETUP AND FIRST USE

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1. **Unpack:** Carefully remove all packaging materials and accessories from the box.
2. **Clean:** Before first use, wash the inner pot, steam tray, rice spatula, and measuring cup with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the rice cooker body with a damp cloth. Do not immerse the main unit in water.
3. **Placement:** Place the rice cooker on a stable, level, heat-resistant surface, away from walls and other appliances to allow for proper ventilation. Ensure the steam vent is not obstructed.
4. **Power Connection:** Ensure the power cord is securely plugged into the rice cooker and then into a suitable electrical outlet.

## OPERATING INSTRUCTIONS

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### Cooking Rice

1. **Measure Rice:** Use the provided measuring cup to measure the desired amount of rice. Rinse the rice thoroughly under cold water until the water runs clear.
2. **Add Rice and Water:** Place the rinsed rice into the SUS304 stainless steel inner pot. Add the appropriate amount of

water according to the rice type and desired consistency. A common ratio is 1 cup of rice to 1.5-2 cups of water, but this may vary.

3. **Insert Inner Pot:** Place the inner pot into the rice cooker body, ensuring it sits correctly.
4. **Close Lid:** Close the lid firmly until it clicks into place.
5. **Start Cooking:** Plug in the rice cooker. Press the one-button operation switch down to the "Cook" position. The "Cook" indicator light will illuminate.
6. **Automatic Keep Warm:** Once the rice is cooked, the switch will automatically flip up to the "Warm" position, and the "Warm" indicator light will illuminate. The rice cooker will then enter the automatic keep warm function.
7. **Serve:** After the rice has been on "Warm" for 10-15 minutes, open the lid using the push-button lid opening mechanism. Use the rice spatula to fluff and serve the rice.
8. **Unplug:** Unplug the rice cooker from the power outlet after serving.

## Steaming Food (Using Steam Tray)

1. **Prepare Water:** Pour an appropriate amount of water into the inner pot. Ensure the water level is below the steam tray.
2. **Place Food:** Place the food to be steamed onto the SUS304 stainless steel steam tray.
3. **Insert Steam Tray:** Carefully place the steam tray with food into the inner pot.
4. **Close Lid:** Close the lid firmly.
5. **Start Steaming:** Plug in the rice cooker and press the one-button operation switch down to the "Cook" position. The "Cook" indicator light will illuminate.
6. **Monitor and Serve:** Monitor the steaming process. Once food is cooked, unplug the appliance and carefully remove the steam tray using heat-resistant gloves.

## CARE AND MAINTENANCE

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Proper care ensures the longevity and optimal performance of your rice cooker.

- **Always Unplug:** Before cleaning, always unplug the rice cooker from the power outlet and allow it to cool completely.
- **Inner Pot, Steam Tray, Spatula, Measuring Cup:** These accessories can be washed with warm, soapy water. Rinse thoroughly and dry completely. They are generally dishwasher safe, but hand washing is recommended for best care.
- **Detachable Inner Cap:** Remove the inner cap from the lid and wash it with warm, soapy water. Rinse and dry before reattaching.
- **Condensation Collector:** Remove and empty the condensation collector after each use. Wash with warm, soapy water, rinse, and dry.
- **Exterior Body:** Wipe the exterior of the rice cooker with a damp cloth. Do not use abrasive cleaners or scouring pads. Never immerse the main unit, power cord, or plug in water or any other liquid.
- **Steam Vent:** Ensure the steam vent is clear of any food debris. Use a small brush if necessary.
- **Storage:** Store the rice cooker in a dry place when not in use.

## TROUBLESHOOTING GUIDE

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If you encounter issues with your rice cooker, refer to the following guide:

Problem	Possible Cause	Solution
Rice does not cook.	Not plugged in. "Cook" switch not pressed down. Insufficient water.	Ensure power cord is securely plugged into outlet. Press the "Cook" switch down. Add correct amount of water.
Rice is too hard/dry.	Not enough water. Lid not properly closed.	Increase water slightly for next batch. Ensure lid is securely closed during cooking.
Rice is too soft/mushy.	Too much water.	Decrease water slightly for next batch.
"Cook" light does not illuminate.	Power issue. Switch not fully engaged.	Check power connection and outlet. Ensure the "Cook" switch is fully pressed down.
Water overflowing from lid.	Too much water/rice. Steam vent blocked.	Reduce amount of rice/water. Ensure steam vent is clear.

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

## SPECIFICATIONS



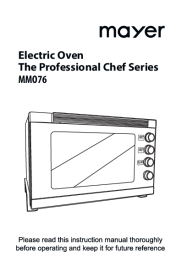



Model	MMRCS18
Brand	Mayer
Capacity	1.8 Liters
Material (Inner Pot)	SUS304 Food-grade Stainless Steel
Power Source	Electric
Operation	Classic One-button
Special Features	Automatic Keep Warm, Detachable inner cap, steam vent and condensation collector, Overheating Protection
Included Accessories	SUS304 Food-grade Stainless Steel Steam Tray, Rice Spatula, Measuring Cup
Product Dimensions (L x W x H)	27.9D x 27.6W x 28.1H centimetres
Product Care	Hand Wash (for removable parts)

## WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the warranty card included with your product or visit the official Mayer website. Please retain your proof of purchase for warranty claims.



## Related Documents - MMRC518

	<p><a href="#">Mayer Digital Air Pot (3L) MMAP30D User Manual</a></p> <p>User manual for the Mayer Digital Air Pot, model MMAP30D, part of the Paradise Collection. Provides instructions and specifications for the 3L air pot.</p>
	<p><a href="#">Mayer MMSO2050 Steam Oven User Manual</a></p> <p>Comprehensive user manual for the Mayer MMSO2050 Steam Oven, covering safety instructions, operating features, cleaning, maintenance, and troubleshooting for optimal use.</p>
	<p><a href="#">Mayer MM076 Electric Oven - User Manual</a></p> <p>Instruction manual for the Mayer MM076 Electric Oven, The Professional Chef Series. Includes safety instructions, parts introduction, controls and operations, function guide, and cleaning and maintenance.</p>
	<p><a href="#">Mayer MMFS28 Food Steamer: Instruction Manual and User Guide</a></p> <p>Comprehensive guide for the Mayer MMFS28 Food Steamer, covering safety instructions, assembly, operation, cleaning, maintenance, and warranty information.</p>
	<p><a href="#">Mayer MMDO13C Built-in Oven: User Manual and Safety Guide</a></p> <p>Comprehensive user manual for the Mayer MMDO13C built-in oven. Learn about safety, installation, operation, cooking modes, accessories, cleaning, troubleshooting, and energy-efficient use.</p>
	<p><a href="#">Mayer MMDO6M Built-in Electric Oven User's Manual</a></p> <p>Comprehensive user manual for the Mayer MMDO6M Built-in Electric Oven, covering installation, operation, safety guidelines, cleaning, and maintenance for optimal performance.</p>

