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Moosum MO-RCB05US-FBA

Moosum 10-Cup Rice Cooker & Food Steamer Instruction Manual

Model: MO-RCB05US-FBA

Introduction

Thank you for purchasing the Moosum 10-Cup Rice Cooker & Food Steamer. This appliance is designed for versatile cooking, including rice, steaming, sautéing, slow cooking, and yogurt making. Please read this manual thoroughly before first use to ensure safe operation and optimal performance.

Important Safety Instructions

- Read all instructions before use.
- 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.
- This appliance is for household use only.
- Do not shake vigorously.

Product Overview

The Moosum 10-Cup Rice Cooker & Food Steamer includes several components designed for ease of use and versatility.



Image: Overview of the Moosum 10-Cup Rice Cooker, highlighting its ceramic coating inner pot, measuring cup, steamer basket, and spoon, along with its dimensions (10.25 inches width, 11.25 inches height).

Components:

- **Main Unit:** Stainless steel housing with control panel.
- **Inner Pot:** 10-cup capacity, ceramic nonstick coating (PFAS/PFOA-Free, FDA-compliant).
- **Steamer Basket:** BPA-free, for steaming vegetables and other foods.
- **Measuring Cup:** For precise ingredient measurement. (Note: 1 rice measuring cup = 3/4 U.S. cup)
- **Serving Spoon:** Designed for use with the nonstick inner pot.
- **Detachable Inner Cover:** For easy cleaning.

Setup

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Wash the inner pot, steamer basket, measuring cup, and serving spoon with warm, soapy water. Rinse thoroughly and dry. Wipe the exterior of the main unit with a damp cloth.
3. **Placement:** Place the rice cooker on a stable, flat, heat-resistant surface, away from water and heat sources. Ensure adequate ventilation around the unit.
4. **Assemble:** Place the clean inner pot into the main unit. Ensure it is seated correctly.

Operating Instructions

The Moosum Rice Cooker features a simple one-touch operation for various cooking functions.

1. Cooking Rice (White Rice Example)



Image: A table illustrating the recommended ratios for cooking white rice, including uncooked rice quantity (4, 6, 8, 10 cups), corresponding water line, approximate cook time (16-24 minutes), and cooked rice yield (8-20 cups).

1. **Measure Rice:** Use the provided measuring cup to measure the desired amount of uncooked rice. Rinse rice thoroughly until water runs clear.
2. **Add to Inner Pot:** Place the rinsed rice into the inner pot.
3. **Add Water:** Add water according to the water level markings inside the inner pot, corresponding to the number of rice cups. For example, for 4 cups of uncooked rice, fill water to the "Line 4" mark. (Refer to the rice cooking guide image above for specific ratios and times).
4. **Close Lid:** Securely close the lid.
5. **Select Function:** Plug in the rice cooker. Press the appropriate button for "Rice" or the main cooking function. The indicator light will illuminate.
6. **Cooking Process:** The cooker will automatically switch to "Keep Warm" mode once cooking is complete.
7. **Serve:** Allow rice to rest for 5-10 minutes in "Keep Warm" mode before serving for best results. Use the provided serving spoon.

2. Steaming

1. **Add Water:** Pour water into the inner pot (ensure it does not exceed the steamer basket level).
2. **Place Steamer Basket:** Place the steamer basket into the inner pot.
3. **Add Food:** Arrange food (e.g., vegetables, fish) in the steamer basket.
4. **Close Lid:** Securely close the lid.
5. **Select Function:** Press the "Steam" function button.
6. **Monitor:** Cooking time will vary based on the type and quantity of food. Monitor the food until it reaches desired doneness.

3. Sautéing

1. **Add Ingredients:** Add a small amount of oil or butter to the inner pot, then add ingredients for sautéing.
2. **Select Function:** Press the "Sauté" function button.
3. **Cook:** Stir ingredients occasionally until cooked to your preference.
4. **Cancel:** Press the "Cancel" or "Off" button when finished.

4. Yogurt Making

1. **Prepare Mixture:** Prepare your yogurt mixture (milk and starter culture) according to your recipe.
2. **Add to Pot:** Pour the mixture into the inner pot.
3. **Close Lid:** Securely close the lid.
4. **Select Function:** Press the "Yogurt" function button. The cooker will maintain the optimal temperature for fermentation.
5. **Fermentation:** Allow the yogurt to ferment for the recommended time (typically 6-10 hours), as per your recipe.
6. **Cool:** Once done, remove the inner pot and allow the yogurt to cool before refrigerating.

5. Slow Cooking

1. **Add Ingredients:** Place all ingredients for your slow-cooked meal into the inner pot.
2. **Add Liquid:** Ensure sufficient liquid is added as per your recipe.
3. **Close Lid:** Securely close the lid.
4. **Select Function:** Press the "Slow Cook" function button.
5. **Cook:** Allow the meal to cook for the desired duration.



Image: The Moosum rice cooker demonstrating its multi-functionality, capable of preparing brown rice, white rice, slow-cooked meals, steamed dishes, yogurt, and sautéed foods.

Cleaning and Maintenance

Regular cleaning ensures the longevity and hygiene of your Moosum Rice Cooker.

DISHWASHER SAFE



Image: The inner pot and steamer basket are shown inside a dishwasher, illustrating their dishwasher-safe design for easy cleaning.

1. **Unplug and Cool:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
2. **Inner Pot and Steamer Basket:** The ceramic-coated inner pot and BPA-free steamer basket are dishwasher safe. Alternatively, wash them with warm, soapy water using a soft sponge to protect the nonstick coating. Rinse thoroughly and dry.
3. **Detachable Inner Cover:** Remove the inner cover from the lid and wash it with warm, soapy water. Rinse and dry completely before reattaching.
4. **Main Unit:** Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water or any other liquid.
5. **Lid:** Wipe the inside of the lid with a damp cloth. Ensure no food particles remain.
6. **Storage:** Ensure all parts are completely dry before storing the rice cooker. Store in a cool, dry place.

Troubleshooting

Problem	Possible Cause	Solution
Rice is too hard/undercooked.	Insufficient water; lid not properly closed; power interruption.	Ensure correct water-to-rice ratio. Check lid seal. Ensure continuous power supply.
Rice is too soft/mushy.	Too much water.	Reduce water slightly for future cooking.
Rice sticks to the bottom.	Not enough water; inner pot not clean; prolonged "Keep Warm" cycle.	Ensure correct water-to-rice ratio. Clean inner pot thoroughly. Avoid leaving rice on "Keep Warm" for excessive periods.
Cooker does not turn on.	Not plugged in; power outlet issue; damaged cord/plug.	Check power cord connection. Test outlet with another appliance. Do not use if cord/plug is damaged; contact customer support.
Steam leaks from lid.	Lid not properly closed; seal damaged.	Ensure lid is securely closed. Check lid seal for damage and replace if necessary.

Specifications

Brand: Moosum

Model Name: MO-RCB05US-FBA

Capacity: 10 Cups (Uncooked), 20 Cups (Cooked)

Product Dimensions: 11.06"D x 10.55"W x 11.25"H

Material: Stainless Steel (Housing), Ceramic Coating (Inner Pot)

Wattage: 800 watts

Voltage: 120 Volts

Item Weight: 6.87 Pounds

Special Features: One-Touch Multifunction (Rice, Quinoa, Steam, Slow-Cook, Sauté, Yogurt), 24-hour Keep-Warm, Dishwasher Safe Components (Inner Pot, Steamer Basket, Detachable Inner Cover), PFAS/PFOA-Free Ceramic Coating.

Warranty and Support

Moosum is committed to providing quality products and customer satisfaction.

- **30-Day Money-Back Assurance:** For 30 days after the date of purchase, you may return your undamaged Moosum product for a full refund for any reason.
- **12-Month Quality Coverage:** For 12 months after the date of purchase, Moosum will cover quality-related issues with a replacement. Please ensure to use your product as directed.
- **Customer Service:** For any questions, concerns, or support needs, please contact Moosum customer service. We aim to resolve problems within 24 hours.
- **Certifications:** Our products have passed U.S. electrical safety, UL Test Report, and FDA Test Report standards.



Image: Display of UL Test Report and FDA Test Report certifications, emphasizing Moosum's commitment to health and simplicity.

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