Moosum Moosum 3-Cup One-Touch Rice Cooker

Moosum 3-Cup One-Touch Multifunction Rice Cooker Instruction Manual

Model: Moosum 3-Cup One-Touch Rice Cooker (ASIN: B0FSSJJLB3)

1. Introduction

Thank you for choosing the Moosum 3-Cup One-Touch Multifunction Rice Cooker. This appliance is designed to simplify your cooking experience, offering versatile functions beyond just rice. Please read this manual thoroughly before use to ensure safe and efficient operation.



Image: The Moosum 3-Cup One-Touch Multifunction Rice Cooker in dark finish.

2. Product Features

- **Food-Grade Safety:** Features FDA-compliant ceramic nonstick coating (PFAS/PFOA-Free) and BPA-free measuring cup and spoon.
- **Small 3-Cup Capacity:** Ideal for 1-3 person families, cooks up to 6 cups of fluffy rice.
- **One-Touch Multifunction:** Easy one-button operation for cooking rice, steaming vegetables, slow-cooking stews, sautéing, and making yogurt/cakes. Includes a 24-hour keep-warm function.
- **Easy to Clean:** All accessories are dishwasher safe. Detachable inner lid and dishwasher-safe inner pot ensure effortless maintenance.
- **Perfect Kitchen Companion:** Durable stainless steel housing (10.04×7.91×8.07 inches) with included measuring cup and spoon.



Image: The rice cooker highlighting its healthy ceramic coating, free from BPA, PFAS, and Cadmium.

3. 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 heating 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.

4. Setup

1. Unpack all components and remove any packaging materials.
2. Wash the inner pot, measuring cup, and rice paddle with warm, soapy water. Rinse thoroughly and dry.
3. Wipe the exterior of the rice cooker 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 water sources.
5. Ensure the power cord is easily accessible to an electrical outlet.

5. Operating Instructions

5.1. Cooking Rice

1. Measure the desired amount of uncooked rice using the provided measuring cup. (1 rice measuring cup = 3/4 US cup).
2. Rinse the rice thoroughly under cold water until the water runs clear.
3. Place the rinsed rice into the inner pot.
4. Add water to the inner pot according to the water line markings for the amount of rice used. Refer to the 'Rice Cooking Guide' table below.
5. Place the inner pot into the rice cooker. Ensure it is seated properly.
6. Close the lid securely.
7. Plug the power cord into a wall outlet.
8. Press the 'Cook' button (or corresponding one-touch function for rice). The indicator light will illuminate.
9. Once cooking is complete, the cooker will automatically switch to 'Keep Warm' mode. Allow the rice to rest for 5-10 minutes before serving for best results.
10. Use the provided rice paddle to fluff and serve the rice.

5.2. Sauté Function

1. Add a small amount of oil or butter to the inner pot.
2. Press the 'Sauté' function button.

3. Once heated, add your ingredients (e.g., vegetables, meat) to the inner pot.
4. Stir occasionally until cooked to your preference.
5. Press 'Stop' or unplug the unit when finished.

5.3. Yogurt Function

1. Prepare your yogurt mixture (milk and starter culture) according to your recipe.
2. Pour the mixture into the inner pot.
3. Close the lid.
4. Press the 'Yogurt' function button. The cooker will maintain the optimal temperature for fermentation.
5. Once the cycle is complete, remove the inner pot and refrigerate the yogurt.

5.4. Keep Warm Function

The rice cooker automatically switches to 'Keep Warm' mode after cooking. This function maintains the temperature of your food for up to 24 hours. To turn off, simply unplug the appliance.



Image: The control panel of the rice cooker showing one-touch buttons for different functions like rice, sauté, and yogurt.

6. Rice Cooking Guide

Use the provided rice measuring cup (1 cup = 3/4 US cup) for accurate measurements.

Uncooked Rice	Volume (Rice Cooker Cups)	Water Line (Inner Pot)	Approx. Cook Time	Yield (Cooked Cups)
White Rice	1 cup	Line 1	16 min	2 cups
	2 cups	Line 2	20 min	4 cups
	3 cups	Line 3	26 min	6 cups



Image: Visual guide for small capacity rice cooking, showing uncooked rice, water lines, cook times, and yield.

7. Maintenance and Cleaning

1. Always unplug the rice cooker and allow it to cool completely before cleaning.
2. **Inner Pot and Detachable Inner Lid:** These components are dishwasher safe. For hand washing, use warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry completely.
3. **Rice Paddle and Measuring Cup:** Wash with warm, soapy water. Rinse and dry.
4. **Exterior:** Wipe the exterior of the rice cooker with a damp cloth. Do not use abrasive cleaners or scouring pads. Never immerse the main unit in water or any other liquid.
5. Ensure all parts are dry before reassembling or storing the appliance.



Image: The inner pot and detachable lid being placed in a dishwasher, demonstrating ease of cleaning.

8. Troubleshooting

- **Rice is too hard/undercooked:** Ensure the correct rice-to-water ratio was used. Allow rice to rest in 'Keep Warm' mode for 5-10 minutes after cooking.
- **Rice is too soft/mushy:** Reduce the amount of water slightly for the next batch. Ensure rice was not over-soaked.
- **Rice sticks to the bottom:** While the ceramic coating is non-stick, ensure the inner pot is clean and

free of residue. A very small amount of oil can be added before cooking.

- **Cooker does not turn on:** Check if the power cord is securely plugged into both the appliance and the wall outlet. Ensure the outlet is functional.
- **Steam/water leaks from lid:** Ensure the lid is properly closed and sealed. Check for any food debris preventing a tight seal.

9. Specifications

- **Brand:** Moosum
- **Capacity:** 0.6 Liters (3-Cup Uncooked Rice)
- **Product Dimensions:** 10"D x 8"W x 8"H
- **Power Source:** 120V
- **Product Care Instructions:** Do not shake vigorously. Dishwasher safe inner pot and lid.
- **Color:** Dark
- **Special Feature:** Food steamer
- **Material:** Stainless Steel (housing)
- **Item Weight:** 3.76 pounds
- **ASIN:** B0FSSJJLB3

10. Warranty and Support

For warranty information or customer support, please refer to the product packaging or contact Moosum customer service directly. Keep your purchase receipt for warranty claims.

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