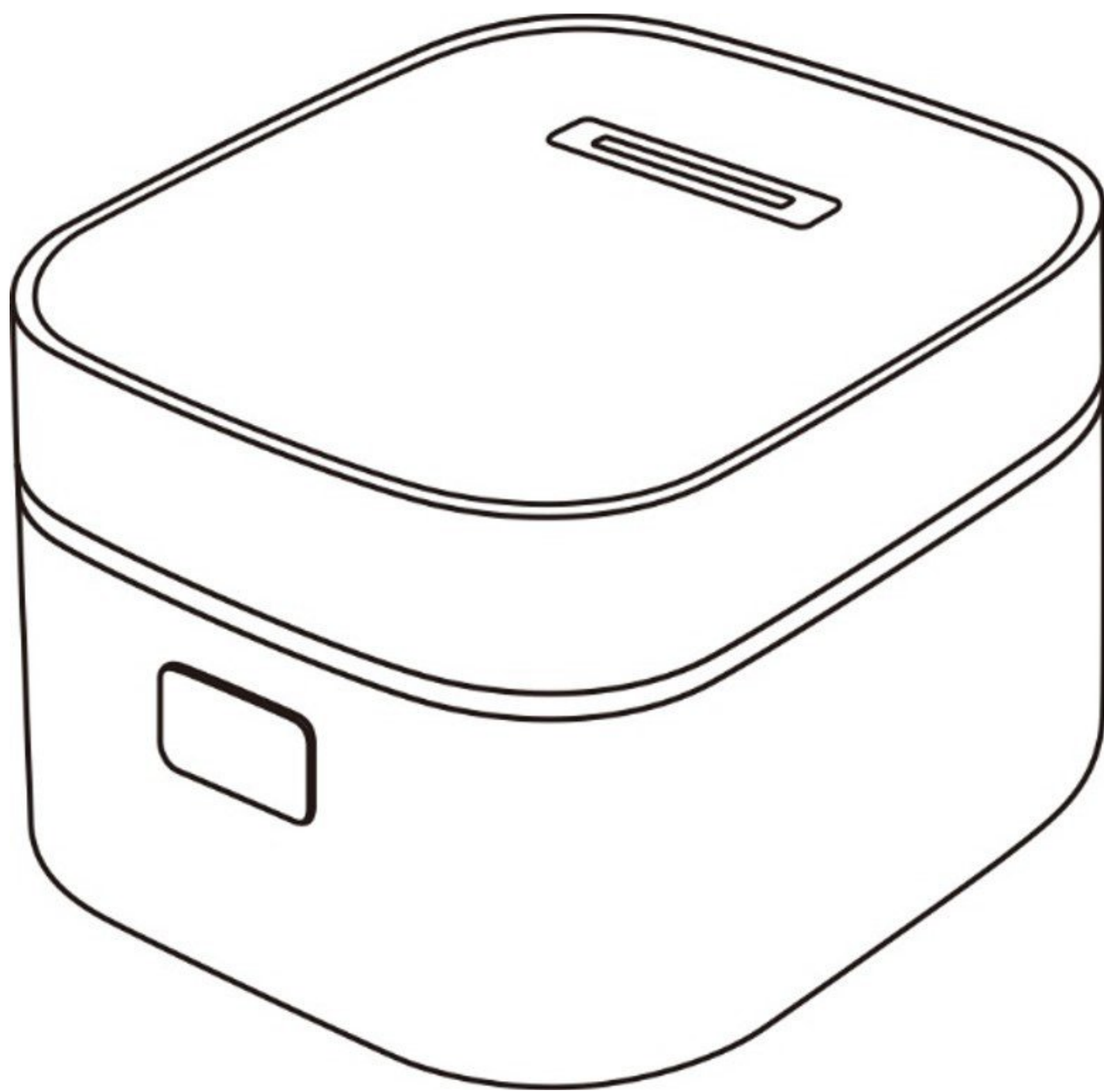


PRODUCT MANUAL



BOILSTEAM

Stainless Steel Rice Cooker



ARC03A (3L)

Read the instructions carefully before using the product.
Keep this manual for future reference.
Please refer to the English manual if other translations cause any confusion.

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23	产品参数
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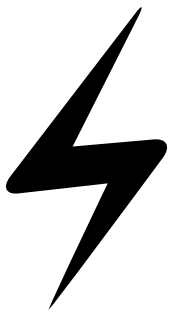
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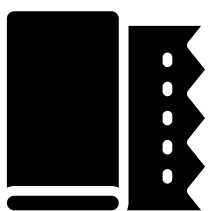
SAFETY PRECAUTIONS



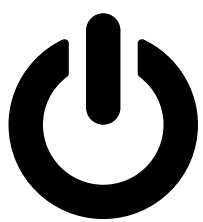
Vent emits high-temperature steam when in use. Do not touch.



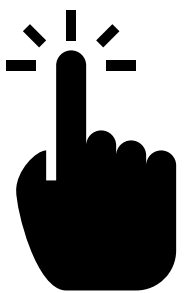
If the power cord is damaged, please replace it with the equivalent from its manufacturer or any service station.



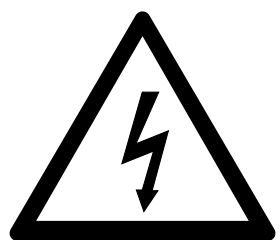
Do not cover the vent with a cloth when using the cooker.



Must use a socket above 10 amp. Plug off the power cord when it is not in use.



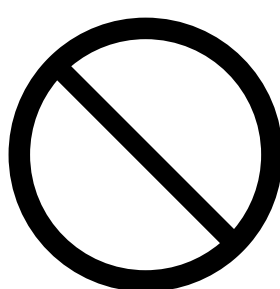
Refrain from touching the inner cover, air vent, inner pot or heating coil during or after cooking.



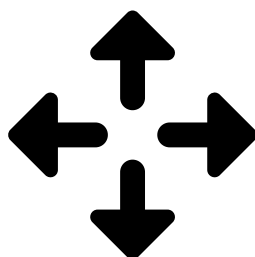
Ensure the power cord is properly plugged in to avoid any accident arising from electric shock, short circuit or fire.



Plug off the power cord before cleaning the cooker. Never sink it into water.



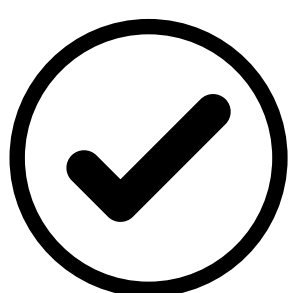
Never allow children to operate the cooker nor allow infants nearby to avoid electric shock or heat related accidents.



Do not move the cooker when in use. Plug off its power cord before moving.



Do NOT disassemble or repair this product on your own. If a repair is needed, please contact home@acook.com.au



Ensure there is no flammable materials nearby. Do not use in extremely humid environments.



It is common that a slight peculiar smell may appear during the first use. It will disappear after 1-2 uses.

BEFORE YOU USE THE PRODUCT

What is BOILSTEAM Technology?

The BOILSTEAM technology is a 2 steps process. During the first phase, the cooker will boil the rice. In the second phase, steam will be generated to complete the cooking process.

BOILSETAM Rice VS Advance BOILSTEAM Rice

BOILSETAM Rice: This function will give fluffy rice in a time-efficient manner.

Advanced BOILSETAM Rice: This function will give perfect rice texture. During the cooking process, rice is soaked and boiled for a slightly longer duration.

How to cook BOILSTEAM Rice / Advance BOILSTEAM Rice

1. Insert the inner pot into the rice cooker.
2. Insert steamer basket with washed rice into the inner pot.
3. Fill up the inner pot with water until it **COVERS** the rice.
4. Select BOILSTEM Rice / Advance BOILSTEAM Rice and press start.
5. When the cooking process is done, the monitor will show "bb" which means keeping warm.

You can visit www.acook.com.au for cooking videos too.

How to cook Normal Rice

1. Put washed rice into the inner pot. Add a suitable amount of water. (Refer to page 5 for rice and water ratio)
2. Insert the inner pot into the rice cooker.
3. Press the "Menu" button to select Normal Rice. Press start (On/Off button) to cook.
4. When the cooking process is done, the monitor will show "bb" which means keeping warm.

BEFORE YOU USE THE PRODUCT

Why is there a small gap between the rice cooker body and the lid?

This is to allow the heat expansion of the stainless steel inner pot during cooking, this rice cooker is designed in such a way that there is a little gap between the rice cooker body and lid.

Do I need to press the function keys hard?

No, just gently tap the function keys will do. There's no need to press hard.

What is the 'Taste' function on my rice cooker?

There are two functions here: For cooking rice (normal rice or BOILSTEAM rice), you use the 'TASTE' function to choose the texture of the rice i.e., soft, standard or hard. For other selections on the menu, the 'TASTE' function is used to adjust the duration of the cooking time.

Soft = shorter time / Standard = standard time / Hard = longer time

How many cups of rice can I cook using this rice cooker?

"Normal Rice" function allows you to cook from ½ cup to 6 cups of rice. "BOILSTEAM" function allows you to cook from ½ cup to 3 ½ cups of rice.

Can the rice cooker keep warm?

If you intend to keep your rice warm throughout the day, it is recommended to use the **BOILSTEAM** rice cooking function. This will allow you to cook, steam and keep it warm.

For the Normal Rice cooking function, it is recommended to turn off the rice cooker 5-10 minutes after cooking is done.

BEFORE YOU USE THE PRODUCT

Can I cook brown rice or sticky rice using ACook?

Cook any type of grain just the way you like! By selecting **BOILSTEAM** function, you can cook the brown rice without pre-soaking and still manage to get a fluffy and soft texture.

If you choose to cook brown rice using Normal Rice, just make sure you follow the water ratio as stated below and pre-soak the rice for better texture.

Rice/water ratio in Normal Rice mode (Measurement cup)

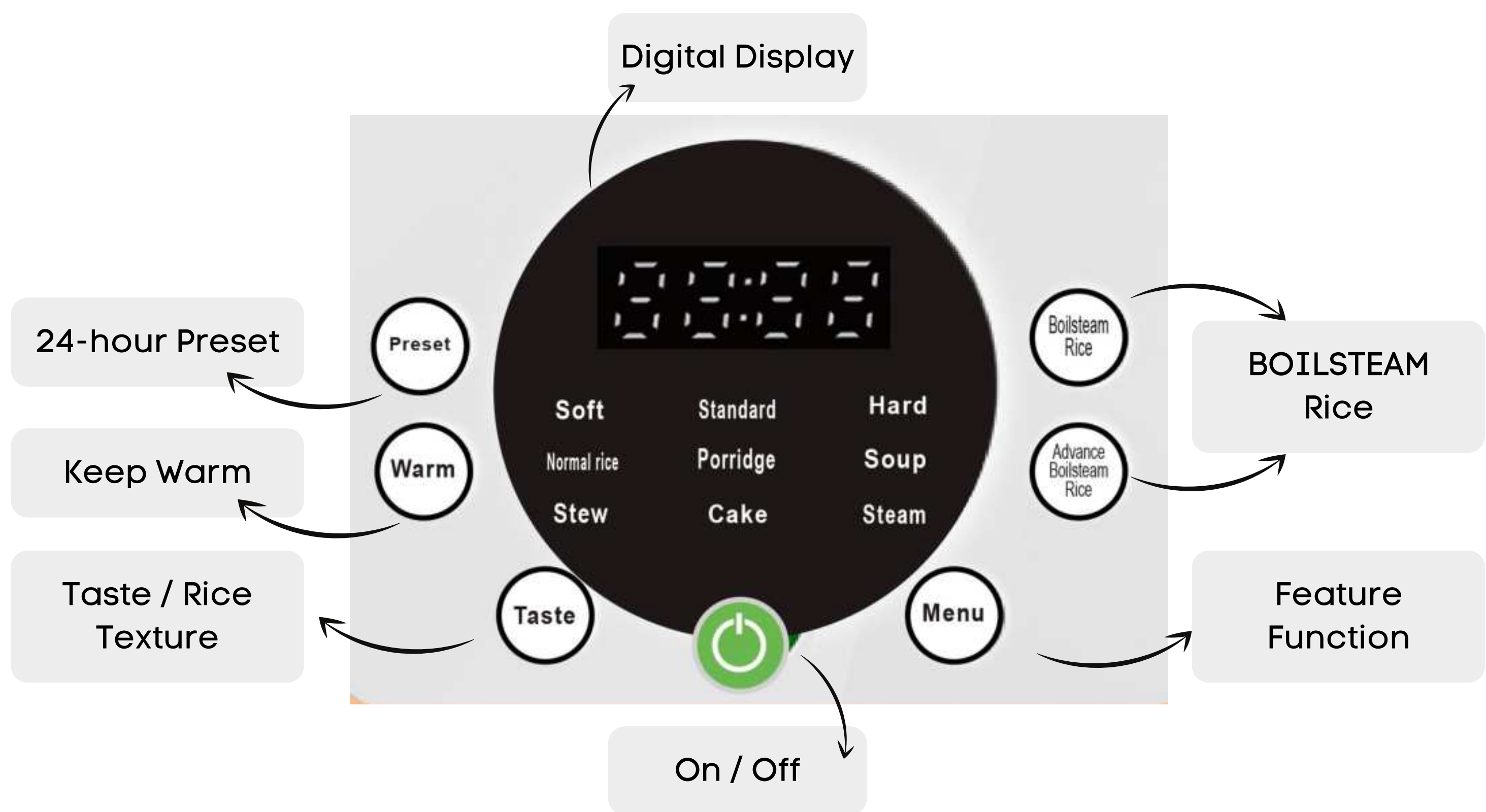
Rice	Ratio (Cup of Rice: Cup of Water)
Jasmine / Short Grain	1 : 1 or 1 : 1.2
Basmati / Long Grain/ Brown Rice	1 : 1.5

Tips for cooking rice using Normal Rice mode

- It is always wise to allow a bit of extra water when you cook less than two cups.
- Please turn off the power once the cooking time is completed. **Let the rice sit for 5 minutes for a better result.**
- Try not to keep warm for too long. It might cause the rice to be dry and losing the fluffy texture.

The monitor will display  when it's in preheating state. Countdown starts after warming up. Automatically keep warm after cooking and display "bb" .

CONTROL PANEL DESCRIPTION



On / Off

This function key is to turn on / off the rice cooker. During the various operations, you can press the "On/Off" button to start or cancel the operations.

Preset

After selecting the cooking function, press the "Preset" button to adjust the preset time. Each press increases the time by 30 minutes. The preset time can set for up to 24 hours. After selecting the preset time, press the "On/Off" button to start.

BOILSTEAM
/ Advance
BOILSTEAM

This function requires 2 pots operation. Refer to page 3 for the cooking instructions. After pressing the "Boilsteam Rice" or "Advance Boilsteam Rice" function keys, press the "Taste" key to adjust the cooking taste, and then press the "On/Off" key to start cooking.

Menu

Press the "Menu" button to select the different cooking functions. Press the "Taste" button to adjust the texture of the rice and then press the "On/Off" button to start cooking.

Warm

This machine automatically keeps warm after cooking. The display of "bb" means the rice cooker is in the keep warm mode.

Taste

After selecting the function, you can press the "Taste" key to choose the texture of the rice: "Soft, Standard, Hard". The default texture is "Standard". For other selections on the menu, the 'TASTE' function is used to adjust the duration of the cooking time.

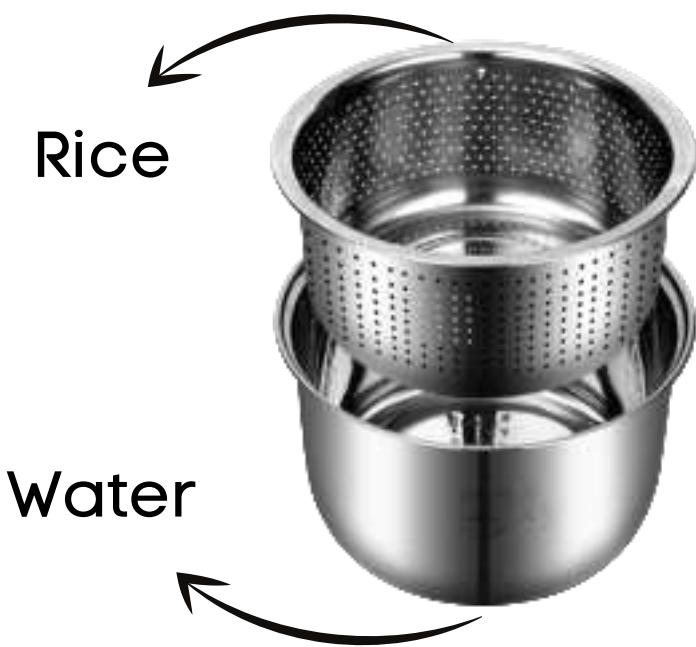
HOW TO USE

Menu

To Cook

BOILSTEAM / Advance BOILSTEAM

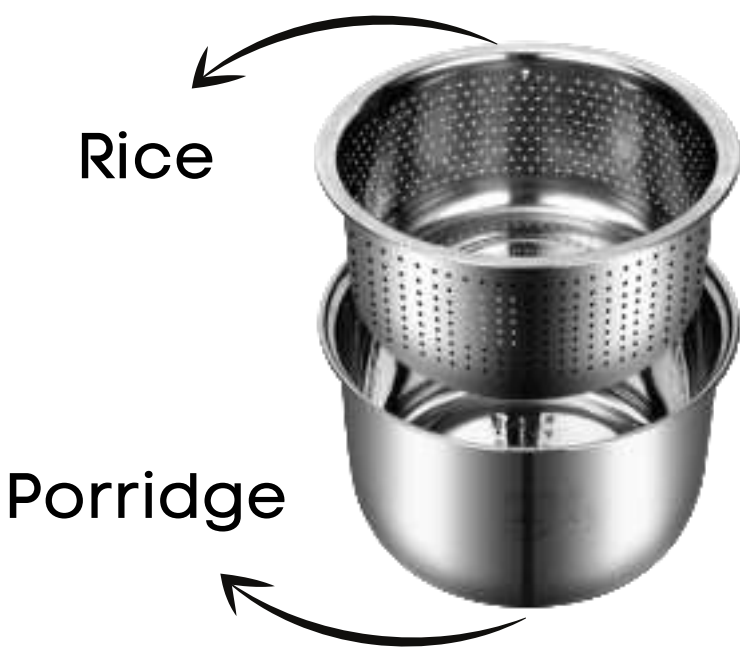
Rice Only



Pour washed rice into steamer basket, place steamer basket into inner pot. Add water to the horizontal level of rice surface. Press the "Boilsteam Rice" or "Advanced Boilsteam Rice" button (at this time, the "taste" button can be used to adjust the different tastes), and then press the "on/off" button to start cooking.

BOILSTEAM / Advance BOILSTEAM

Rice & Porridge



This operation is suitable for cooking rice and porridge at the same time. Rice is cooked in the steamer basket and porridge is cooked in the inner pot. Porridge can not be too thick, otherwise, it might block the steamer basket.
*Use the 'TASTE' function to adjust the cooking time

Normal Rice

Rice Only



Pour washed rice into the inner pot, add a suitable amount of water. Press the "Menu" key to select "Normal Rice" and press the "On/Off" key to start cooking.
*Use the 'TASTE' function to adjust the rice texture.

HOW TO USE

Menu

To Cook

Normal Rice

Rice & Steam



Use the steamer basket to steam dishes while cooking rice. Maximum 1 cup of rice.

Pour washed rice into the inner pot, add a suitable amount of water. Place dishes for steaming in the steamer basket and put on the inner pot. Press the "Menu" key to select "Normal Rice" and press the "On/Off" key to start cooking.

Porridge

Porridge



Pour washed rice into the inner pot, the rice to water ratio is 1:8. Press the "Menu" button to select "Porridge" and press the "On/Off" button to start cooking.

*Use the 'TASTE' function to adjust the cooking time

Soup

Soup Only



Pour in a suitable amount of water and ingredients. Press "Menu" to select "Soup", and press "On/Off" to start cooking.

*Use the 'TASTE' function to adjust the cooking time

Cake

Cake



Put the cake batter into the inner pot and press the "Menu" button to select "Cake" and press the "On/Off" button to start baking.

*Use the 'TASTE' function to adjust the cooking time

HOW TO USE

Menu

To Cook

Stew

Stew



Put the marinated ingredients into the inner pot, then add some sauce or soup. Press the "Menu" button to select "Stew" and press the "On/Off" button to start cooking.
*Use the 'TASTE' function to adjust the cooking time

Steam

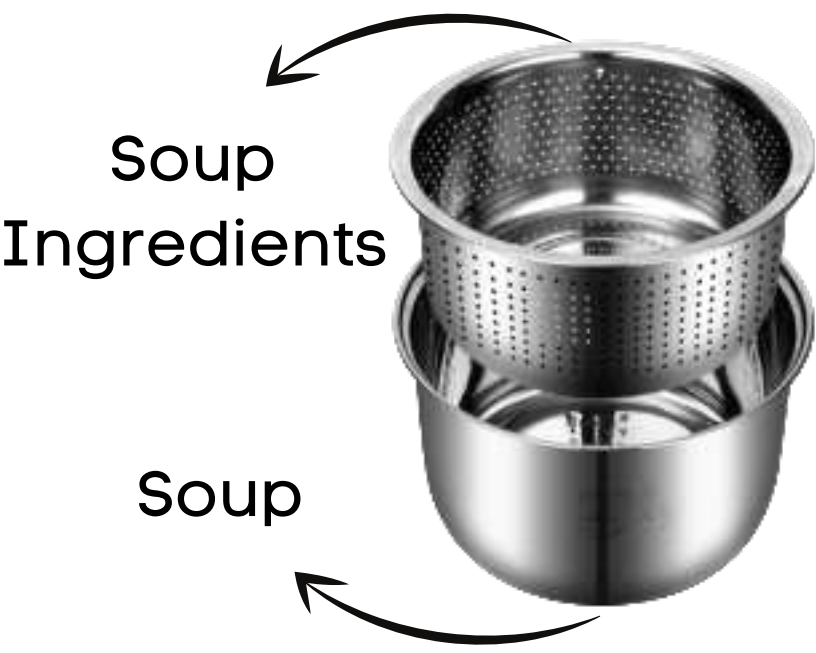
Steam



Place the food into the steamer basket (or use an additional utensil). Press the "Menu" button to select "Steam" and press the "On/Off" button to start steaming.
*Use the 'TASTE' function to adjust the cooking time

Steam / Soup

Soup (separated ingredients)



Place soup ingredients into the steamer basket. Make sure the water level is over the ingredients. After cooking, the ingredients can be separated easily from the soup. Other operations are the same as above.
*Use the 'TASTE' function to adjust the cooking time

TIME PREVIEW TABLE

Function	Preheat Time	Overall Time	Adjustable Time	Preset Time
BOILSTEAM	23-36 minutes	35-48 minutes	31-56 minutes	0-24 hours
Advance BOILSTEAM	23-40 minutes	38-55 minutes	33-65 minutes	0-24 hours
Normal Rice	27-40 minutes	37-50 minutes	35-55 minutes	0-24 hours
Porridge	10-35 minutes	60-85 minutes	50-95 minutes	0-24 hours
Soup	10-35 minutes	60-85 minutes	50-95 minutes	0-24 hours
Stew	10-35 minutes	50-75 minutes	30-95 minutes	0-24 hours
Cake	10-35 minutes	50-75 minutes	40-85 minutes	0-24 hours
Steam	0 minute	50 minutes	30-60 minutes	0-24 hours

Points to note :

- The above time is for reference only, as different environments and quantities of ingredients can cause changes in cooking time.
- Press the "Taste" button to adjust timing.
- The above description of the amount of cooking water is only a standard method. Different types of rice absorb different amounts of water. Therefore, you can adjust the amount of water according to your personal preference and experience.
- Do not fill more than 80% of the cooking pot.
- Do not put the inner pot directly over a cooktop or any other heating equipment.
- Assemble the overflow steam valve on the upper cover properly before use to avoid burn or damage to the cooker.
- The normal working elevation range of the product is 0-2000 meters.
- Only the inner pot that was sold with this product can be used. In order to avoid any malfunction or accident, do not replace it with any other inner pots.

TROUBLESHOOTING

Failure Item To Check	Indicator light is off	The heating plate is not heated	Content overflow	Rice is not cooked	Rice is too wet	Leakage of rice- water
The power is not connected	●	●				
Indicator light failure	●					
Heating plate faulty		●	●	●		
The fuse is blown	●	●				
Too much or too little cooking			●	●	●	●
The ratio of rice to water is incorrect			●	●	●	●
The inner pot is not placed properly		●		●		
There is a foreign body in the hot plate		●		●		
The inner pot is damaged		●				●

Note: if the above problem cannot be solved, please check the following error codes.

Error Code	The cause of the problem	The solution
E1	The bottom sensor is exposed	Check if the bottom sensor connector is loose or replace the bottom sensor
E2	The bottom sensor short circuited	
E3	Unit is overheated or the inner pot was not placed correctly.	Shut down to cool down. Rotate the inner pot left and right to return it to normal and restart
E4	The top sensor is exposed	Check if the top sensor connector is loose or replace the top sensor
E5	The top sensor short circuited	

PRODUCT SPECIFICATION

Model No.	ARC03A	Dimensions	D: 276mm W: 240mm H: 205mm
Voltage	220V-240V	Capacity	3L
Frequency	50HZ/60HZ	Colour	White
Wattage	500W	Country Of Origin	China

PRODUCT WARRANTY

For Australia & New Zealand customers, please visit the below website to register your product for warranty:

<https://acook.com.au/pages/acook-warranty>
or

www.unclebuffalo.com.au/pages/acook-warranty-registration

Recommended By,



SAA Certified For,
Australia & New Zealand
Certificate No.:
GMA-5102625-EA



PREMIUM AUSTRALIAN BRAND

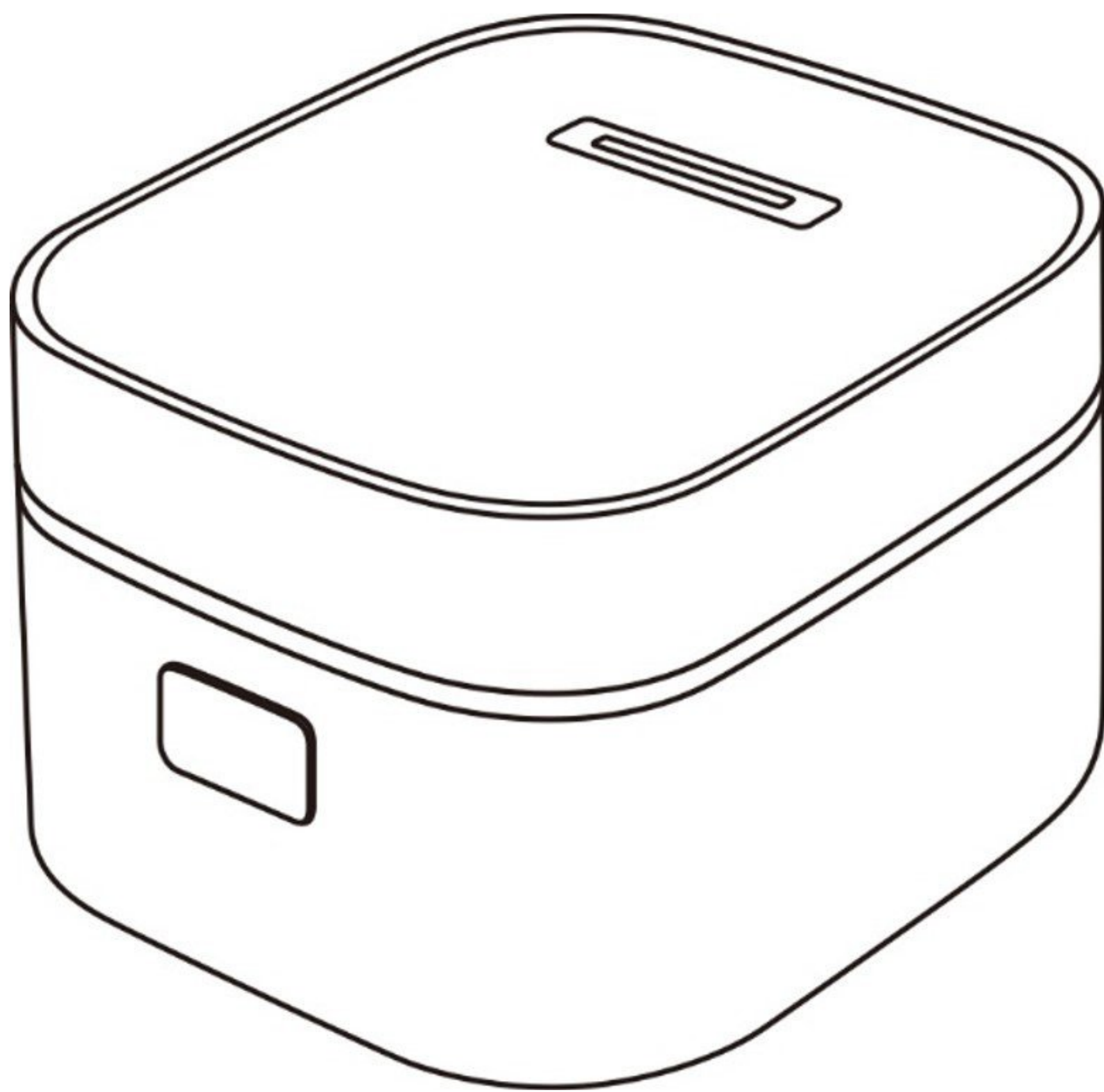
ACOOK AUSTRALIA

17/5 Samantha Court
Knoxfield VIC 3180
home@acook.com.au
www.acook.com.au
www.unclebuffalo.com.au

【澳酷】使用说明书

Acook

【煮 蒸】不锈钢电饭锅



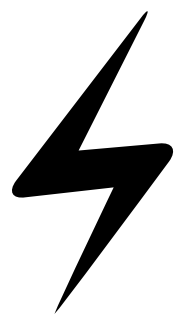
ARC03A (3L)

使用前请务必仔细阅读
本说明书并妥善保存

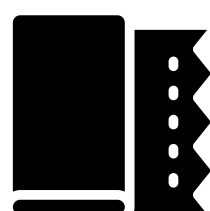
产品安全及注意事项



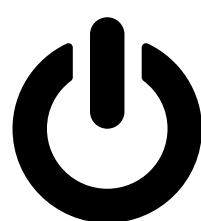
产品工作时表面会产生高热，关机后需要时间冷却，切勿触碰！



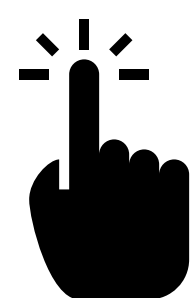
如电源线损坏，必须立即停止使用，并联系售后客服！



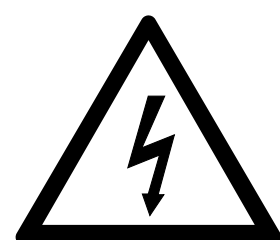
使用时，请勿将抹布或者其他物品覆盖产品，以免过热或被卷入机器内！



请不要使用额定电流（10A）以下的电源插座，不使用时，请拔出电源插头并收好！



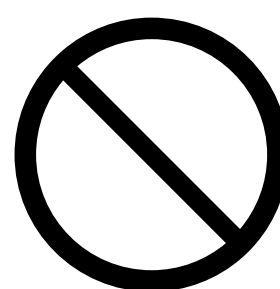
机器工作时，请勿靠近排气阀，以免蒸汽烫伤！



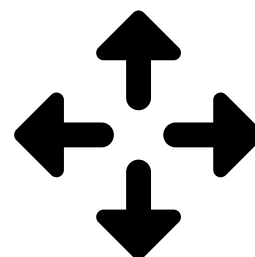
请勿手湿时接触电源插座或者电源线，以免发生危险！



清洁时，请勿把机器直接浸入任何液体中！



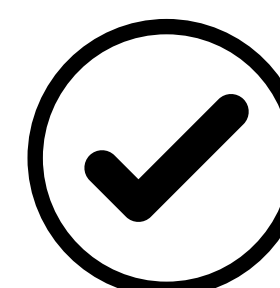
请勿让儿童操作此产品，并放置于婴儿不能触及的地方！



如需搬移机身时，请勿拉扯电源线将产品提起！



请勿自行拆卸或改装机内任何零件，否则质保期作废！



远离高温发热器具或炉头，避免使用环境温度过高，影响机器运作！



当产品不使用时，请拔出电源插头并收好！

使用产品前须知

什么是【煮 蒸】技术？

先煮后蒸，口感更佳！这个煮饭原理和老一辈们把大米先煮一下，然后捞出后再蒸熟同理，透过米汤分离技术先煮后蒸，米饭因此饱满分明，口感软糯细腻。

标准煮蒸 VS 深度煮蒸

标准煮蒸：注重效率，时效达到最佳权衡比；

深度煮蒸：注重效果，米饭口感会更好；原理：米饭预热过程中，泡米和米汤沸腾的时间相对较长

如何使用【煮 蒸】功能煮饭？

1. 首先，洗米 – 您可选择用不锈钢内锅洗米。
 2. 将米倒入蒸锅内。
 3. 把蒸锅叠入内锅。
 4. 水加至刚好盖过米平面。
 5. 选择【标准煮蒸】或【深度煮蒸】功能。
 6. 米饭会在35至55分钟内煮好，荧幕会出现【bb】进入保温，时间会因水分、米种和分量的不同而有所差异。
- 您也可到 www.acook.com.au 参考相关视频。

如何使用【普通米饭】功能煮饭？

1. 白米洗干净放入内锅，恰当比例加入适量清水。（米与水的比例，请参考第16页）
2. 按“功能”键选择“普通米饭”。
3. 按“开/关”键开始工作。
4. 米饭会在30分钟左右煮好，荧幕会出现【bb】进入保温，时间会因水分、米种和分量的不同而有所差异。

为何锅盖和锅身之间似乎有无法紧密的缝隙？

别担心，这是绝对正常的，主要是让饭锅和不锈钢内锅在高温时有膨胀的空间，让饭锅寿命更长。

刚开始使用感觉好像按键反应不良？

本产品采用了先进的智能触屏按键，无需使用蛮力，轻轻一碰就能选择您要的功能 – 就如您手机的触屏一样。

使用产品前须知

“口感”功能只是提供米饭口感选择吗？

在米饭/煮蒸米饭的功能下，这一个按键让您需要的米饭口感，包括软糯、适中、劲道；在其它功能之下，“口感”功能可让您选择烹饪时间的长短：

Soft = 时间较短 / Standard = 标准时间 / Hard = 时间较长

这饭锅可以煮几杯米呢？

【米饭】功能可煮半杯至六杯米；【煮蒸】能煮半杯至三杯半的米。

此饭锅可以保温吗？

任何功能在完成烹饪程序后，都会自动进入保温功能。若您希望煮饭后能长时间保温，我们建议您用【煮蒸】功能煮饭；若是选择【普通米饭】功能后长时间保温，由于不锈钢内锅会产生高温，可能会导致米饭失去太多水分而出现焦黄的情况。

因此，若您使用【普通米饭】功能，建议保温后5-10分钟就关闭电源。

此饭锅可以煮糙米或糯米吗？

当然没问题！若选择【煮蒸】功能，您甚至可以无需浸泡米饭，煮出来的效果软糯口感极佳；若选择【普通米饭】功能，则建议先浸泡糙米，才能使口感更佳。

【普通米饭】功能米与水的比例（米：水）以量米杯作标准

茉莉香米/短粒米 - 1 杯米对 1 杯水 或 1 杯米 对 1.2 杯水

印度长米/长粒米/糙米 - 1 杯米对 1.5 杯水

要是煮少过两杯米，建议水的分量可稍微增加。

机器操作时荧幕显示

显示 [] 为预热状态，预热之后开始倒计时，煮熟之后自动保温，显示 "bb"。

控制面板说明



开关键

待机状态下，可按“开/关”键点亮屏幕或关闭屏幕，在各项操作时，可按“开/关”键进行开始操作、取消操作和中断进程等。

预约

烹饪功能选择好之后，未开始工作之前，按“预约”键来调节预约的时间，每按一次递增30分钟，最高可预约24小时，预约时间调好之后按“开/关”键即可开始工作。

标准煮蒸 深度煮蒸

本功能需要蒸锅及内锅操作，参考下一页烹饪说明。按“标准煮蒸”和“深度煮蒸”功能键之后，按“口感”键可调整烹饪口感，再按“开/关”键开始工作。

功能

按“功能”键选择其他特色功能，对应功能的操作参考下一页烹饪说明。然后按“口感”键可调整烹饪口感，再按“开/关”键开始工作。

保温

本机器在烹饪完之后自动保温，也可手动保温，显示“bb”即为保温状态，可用于保温，也可以用于热饭菜。

口感

调节好烹饪功能之后，可以按“口感”键来选择“软糯、适中、劲道”三种口感，默认适中口感。其它功能可透过此按键来选择烹饪时长。

操作方法

功能

烹煮

标准煮蒸 / 深度煮蒸

米饭



白米洗干净放入蒸锅，再将蒸锅置于内锅上，水加至刚好盖过米平面（米量较大时可适当增高水位，米量较小时可适当降低水位）。
按“Boilsteam”或“Advance Boilsteam”键，（此时可通过“口感”键来调整不同的口感），再按“开/关”键即可开始工作。

标准煮蒸 / 深度煮蒸

米饭和米粥



饭粥齐煮：白米分别加入内锅和蒸锅，内锅煮粥、蒸锅蒸饭，双锅叠平放入锅内，加水至刚好盖过米平面（此操作适合煮稀粥，粥不可太稠，否则容易堵住蒸锅，影响米饭的效果）。按键操作同上。

普通米饭

米饭



此为单锅操作，白米洗干净放入内锅，恰当比例加入适量清水。按“功能”键选择“米饭”（此时可进行口感调节），按“开/关”键开始工作。

操作方法

功能

烹煮

普通米饭

蒸菜和煮饭



白米洗干净放入内锅，加入适量清水。蒸锅再叠加到内锅上，用来蒸菜；最后按“功能”键选择“米饭”。由于蒸锅内锅之间的空间有限，此操作只适宜煮少量米饭。

煲粥

米粥



白米洗干净放入内锅中，米水比例1:8。按“功能”键选择“煲粥”（此时可进行口感调节），按“开/关”键开始工作。

煲汤

煲汤



将煲汤食材放入内锅中，加入适量清水。按“功能”键选择“煲汤”（此时可进行口感调节），按“开/关”键开始工作。

烘焙

蛋糕



将内锅底部及四周刷一层食用油，倒入调配好的蛋糕原材料。按“蛋糕”键（此时可通过“口感”键来调整烹饪时间），等待5秒钟之后开始工作。

操作方法

功能

烹煮

焖炖焗

焖炖焗



将腌制好的食材放入内锅中，加入酱料汤汁。按“功能”键选择“焖炖焗”（此时可进行口感调节），按“开/关”键开始工作。

蒸煮

蒸食



内锅加水，叠上蒸锅，在蒸锅中放入食材，水位低于蒸锅（或外加器皿盛载），即可隔水蒸。按“功能”键选择“隔水蒸”（可进行口感调节），按“开/关”键开始工作。

蒸食/煲汤

汤料分离



内锅加水，叠上蒸锅，在蒸锅中放入汤料，水位盖过食材，煮好后即可汤料分离，其他操作同上。

时间预览表

功能	预热时间	整体时间	可调时间	预约时间
标准煮蒸	23-36 分钟	35-48 分钟	31-56 分钟	0-24 小时
深度煮蒸	23-40 分钟	38-55 分钟	33-65 分钟	0-24 小时
普通米饭	27-40 分钟	37-50 分钟	35-55 分钟	0-24 小时
煲粥	10-35 分钟	60-85 分钟	50-95 分钟	0-24 小时
煲汤	10-35 分钟	60-85 分钟	50-95 分钟	0-24 小时
焖炖焗	10-35 分钟	50-75 分钟	30-95 分钟	0-24 小时
烘焙	10-35 分钟	50-75 分钟	40-85 分钟	0-24 小时
蒸食	0 分钟	50 分钟	30-60 分钟	0-24 小时

注意：

- 以上对于烹饪的水量说明仅为标准方式，由于米种的不同，米的吸水量不同，使用几次之后，可根据个人喜好和经验按实际情况调整水量。
- 按下“口感”键即可调整时间。
- 建议放置食物不要超过内锅的80%。
- 初次使用时可能会出现轻微的异味和烟雾，属于正常现象，1-2次之后就会消失。
- 使用时产品会产生高温和蒸汽，请将手和脸部远离排气孔，以防烫伤。
- 内锅放入前，请保持发热盘整洁，防止发热盘与内胆接触不良而烧坏元件。
- 内锅若有破损的情况，请勿继续使用，应与本公司售后服务人员联系，购买新的内锅。
- 电源线插头、插尾以及产品插座如有灰尘或水迹，请及时清理，以免引起火灾、触电或短路。
- 长时间不用产品时，应将插头从插座上拔出，并置于通风干燥处收藏。
- 正常工作的海拔高度范围为0-2000米。
- 产品只能使用原配内锅，以免造成产品异常或损坏。

异常现象自检

故障现象 要检查的项目	指示灯 不亮	发热盘 不加热	溢出	米饭 不熟	米饭 较湿	米汤 外漏
电源没有接通	●	●				
指示灯故障	●					
发热盘故障		●	●	●		
熔断器烧断	●	●				
烹饪量过多或过少			●	●	●	●
米水比例不正确			●	●	●	●
内锅没有放好		●		●		
发热盘有异物		●		●		
内锅变形破损		●				●

注：以上情况检查完成后，如还是无法解决问题，请根据错误代码进行处理。

故障代码	故障原因	处理办法
E1	锅底传感器开路	检查底部传感器连接线插口是否松脱或更换底部传感器
E2	锅底传感器短路	
E3	超温保护或内锅没放好	关机待冷却后，左右移动内锅确保位置正确，再重新开机
E4	顶部传感器开路	检查顶部传感器连接线插口是否松脱或更换顶部传感器
E5	顶部传感器短路	

产品参数

For specification in English please refer page 12

型号	ARC03A	尺寸	D: 276mm W: 240mm H: 205mm
电压	220V-240V	容量	3L
频率	50HZ/60HZ	颜色	白色
瓦数	500W	生产地	中国

产品保固

For product warranty in English please refer page 12

澳大利亚和新西兰的使用者，请到以下网址进行登记，并保留购物单据，以获得保固证明：

<https://acook.com.au/pages/acook-warranty>

或者

www.unclebuffalo.com.au/pages/acook-warranty-registration

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PREMIUM AUSTRALIAN BRAND

ACOOK AUSTRALIA

17/5 Samantha Court
Knoxfield VIC 3180
home@acook.com.au
www.acook.com.au
www.unclebuffalo.com.au