



BUFFALO



Buffalo IH Smart Cooker 5L

With Boilsteam Option

Instruction Manual

Product Warranty

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

<https://buffalocookware.com.au/pages/buffalowarranty>

Or

Scan the QR code below:



Imported by,

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www.buffalocookware.com.au

www.unclebuffalo.com.au

Certified For,

Australia & New Zealand

Please read this instruction carefully and keep it properly before use.

CONTENT

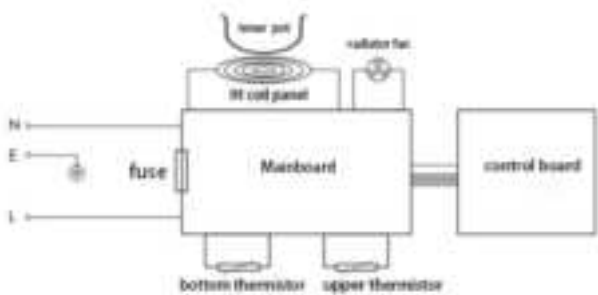
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Product Specification

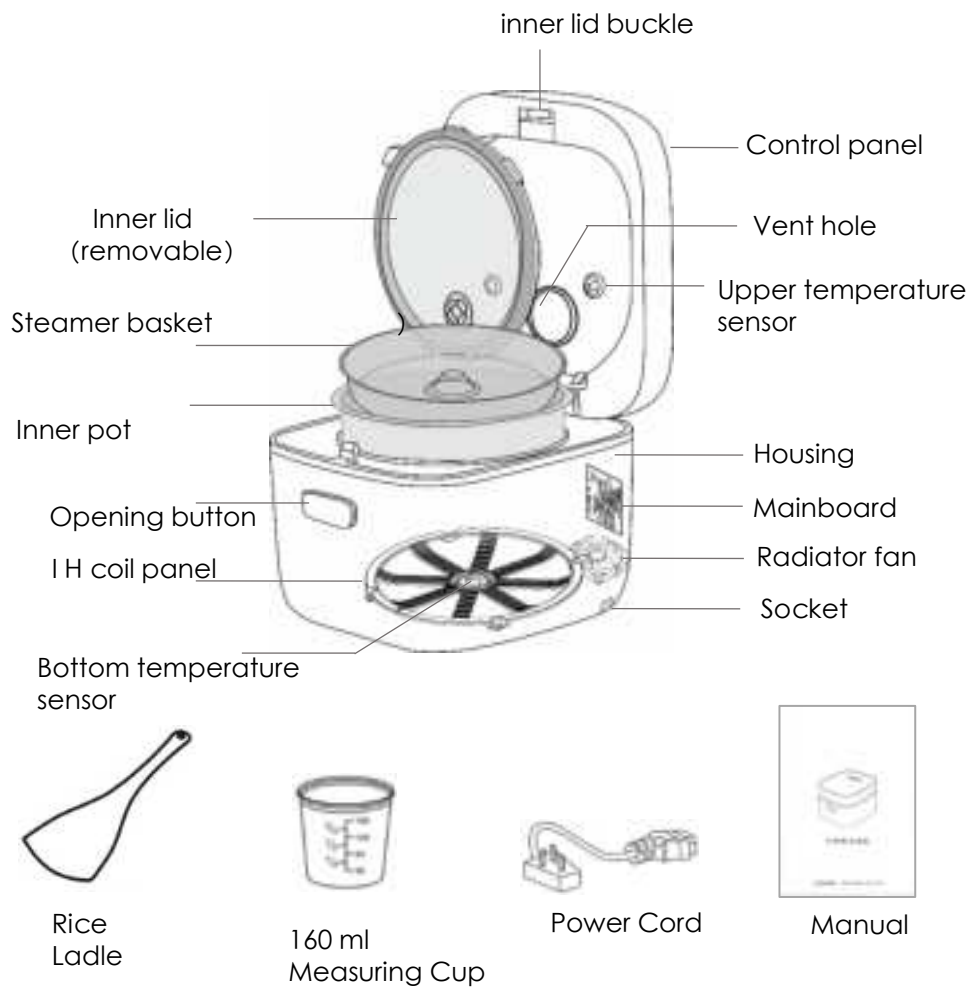
Serial Number	Designation	Contents	Remark
1	Product Name	IH Rice Cooker	
2	Product Model	BRC02	
3	Voltage and Frequency	220V~50Hz	
4	Power	1300W	
5	Capacity	Rice 1.8L / Water 5.0L	

Note: Due to product improvements and technical updates, specifications may change without prior notice. Please refer to the actual product for the most accurate information.

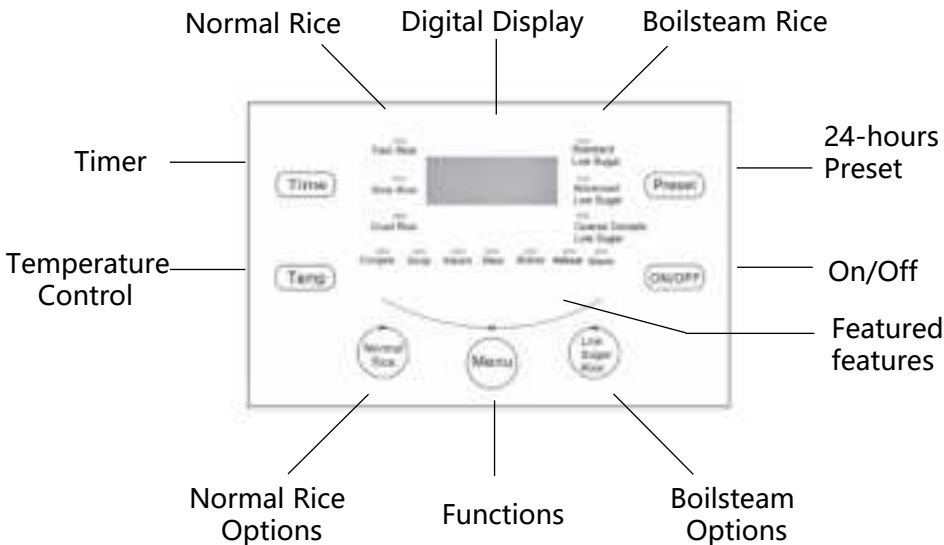
Circuit Schematic:



Product structure



How to use





ON/ OFF	The "On/Off" button is used to start, cancel, or interrupt any cooking operation.
Preset	After selecting a cooking function, press the "Preset" button to set the desired start time in 30-minute increments (up to 24 hours), then press "On/Off" to begin the countdown.
Boilsteam Rice	To cook low sugar rice, use both Inner Pot and Steamer Basket as shown in the instructions below. Press the "Boilsteam Rice" button, then select "Standard," "Advanced," or "Grain Rice" . Adjust the cooking time using the "Time" button, and press "On/Off" to start cooking.
Normal Rice	This function uses single-pot operation . Follow the instructions below: Press the "Normal Rice" button to select "Fast Rice," "Slow Rice," or "Crust Rice" . After selection, press the "Time" button to adjust the cooking time, then press "On/Off" to start cooking.
Menu	Press the "Menu" button to select the desired function according to the instructions below, then press "Time" to adjust the cooking time, and finally press "On/Off" to start cooking.
Warm	Heat preservation starts automatically after cooking or can be activated manually by pressing the "Warm" button.

How to use

Time	<p>After selecting a cooking function, the default time will be displayed. You can adjust the cooking time using the "Time" button. Please note that the displayed time starts only after preheating. During the preheating stage, the screen will display "----" (no countdown). The countdown begins automatically once preheating is complete.</p> <p>Note: For the "Reheat," "Braise," and "Warm" functions, the cooking time can be adjusted during operation. For all other cooking functions, the time cannot be changed once cooking has started. To adjust the time, you must cancel the current operation and reset the function.</p>
Temp	<p>The "Braise," "Reheat," and "Warm" functions allow for temperature control. After selecting one of these functions, press the "Temp" button to adjust the cooking temperature to your preference. Once the desired temperature is set, press "On/Off" to start cooking.</p>

Normal Rice:

<p>Inner Pot (Rice)</p> 	<p>How to Use the "Normal Rice" / "Crusted Rice" Function: This function uses single-pot operation. Prepare the Inner Pot: Place Inner Pot into the cooker and rotate it once to ensure proper contact with the heating plate. Add Ingredients: Wash the white rice and pour it into the inner pot. Add clean water according to a rice-to-water ratio of 1:1.2 (adjust as needed based on rice type and personal preference). <i>Note:</i> For crusted rice, you can add one spoonful of edible oil to enhance flavor and reduce stickiness. Close and Power On: Close the lid, plug in the power supply, and switch on the cooker. Select Function: Press the "Normal Rice" button to select the appropriate rice category. The default time will appear on the screen. You may adjust the cooking time using the "Time" button if desired. Start Cooking: Press the "On/Off" button to begin the cooking process. Note on Crusted Rice Mode: If you're cooking claypot rice, there will be a prompt sound ("DiDi") during the cooking process, lasting for about 1 minute. This sound indicates the optimal time to add auxiliary ingredients (e.g., meats, vegetables, or sauces). Add your ingredients promptly, then close the lid to continue cooking.</p>
<p>Steamer Basket (Dishes)</p> 	
<p>Inner Pot (Rice)</p> <p>--</p> <p>Fast rice—Efficiency, fast cooking, short time; Slow rice—Rice tastes better and takes longer than fast rice; Crusted rice—Special rice, you can add ingredients in the cooking process, and there is a crispy at the bottom of the rice.</p>	

How to use

Boilsteam (Low sugar rice):

Steamer Basket
(Rice)



Inner Pot
(Water)

Standard Boilsteam——
focuses on the efficiency,
and the proportion of
reducing sugar content and
time is the best;

Advanced Boilsteam——
focuses on the amount of
reducing sugar, and the
more amount of reducing
sugar than standard low
sugar, longer time.

Boilsteam Grain Rice——
focuses on cooking grain
rice.

Set Up the Inner Pots:

Place **Inner Pot** into the cooker and **rotate it once** to ensure good contact with the heating plate.

Wash the white rice and pour it into **Steamer Basket**.

Insert **Steamer Basket** into **Inner Pot** (as shown in the diagram).

Add clean water to **Inner Pot** until the water **just covers the rice** in **Steamer Basket**.

Important Notes:

When using **coarse grains** for low sugar rice, **soak them for 1–2 hours** before cooking.

The **maximum rice capacity** for this function is **3 cups**, due to the limited space between Inner Pot and Steamer Basket.

Different rice types absorb water differently. Adjust the water level according to **your experience and preference** for optimal results.

Start Cooking:

Close the lid, plug in the power supply, and switch on the cooker.

Press the **“Boilsteam Rice”** button. The **default cooking time** will appear; in most cases, it is sufficient.

If needed, press the **“Time”** button to increase the duration, especially when cooking beans or coarse grains that require longer time.

Begin Operation:

Press the **“On/Off”** button to start.

Preheating Stage:

The cooker will first enter a **preheating phase**, during which the **indicator lights (walking lamp)** will display.

The **preheating duration** varies depending on the amount of rice and water, so no fixed countdown time will be shown at this stage.

Once preheating is complete, the **countdown will begin automatically**.

Automatic Keep Warm:

After cooking is complete, the cooker will automatically switch to **Keep Warm** mode.

The **“Warm” indicator light** will turn on, and the display will show the warming duration.

The cooker can keep the rice warm for up to **24 hours**.

Note:

Steps 6 and 7 (Preheating and Keep Warm) also apply to other cooking functions and will not be repeated in their individual sections.

How to use

Congee:



Inner Pot

Insert the Inner Pot:

This function uses **single-pot operation**. Place the inner pot into the cooker and rotate it once to ensure proper contact with the heating plate.

Prepare the Ingredients:

Wash the **white rice** thoroughly and pour it into the inner pot.

Add Water:

Add clean water at a **rice-to-water ratio of 1:8** (adjust according to preference).

Power On & Select Mode:

Close the lid, plug in the power supply, and turn on the cooker.

Press the **"Menu"** button to select the **"Congee"** function. The **default time** will be displayed.

Adjust Time (Optional):

Use the **"Time"** button to modify the cooking time if needed.

Start Cooking:

Press the **"On/Off"** button to begin the congee cooking process.

Soup:



Inner Pot

Insert the Inner Pot:

This function uses **single-pot operation**. Place the inner pot into the cooker and rotate it once to ensure proper contact.

Prepare the Ingredients:

Wash the soup ingredients thoroughly and place them into the inner pot.

Add Water or Soup Base:

Pour in an appropriate amount of **water or soup stock** based on your personal preference.

Avoid using too little water (which may lead to drying out) or too much (which may exceed the pot's capacity).

Power On & Select Mode:

Close the lid, plug in the power supply, and turn on the cooker.

Press the **"Menu"** button to select the **"Soup"** function. The **default time** will be displayed.

Adjust Time (Optional):

Press the **"Time"** button to adjust the cooking time as needed.

Start Cooking:


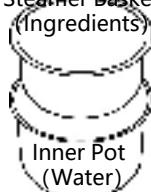
Press the **"On/Off"** button to begin the soup cooking process.

Note:


You can achieve either **thick soup** or **clear soup** by adjusting the **water volume** and **cooking time** accordingly.

How to use

Steam:

<p>Steamer Basket (Dish)</p>  <p>Inner Pot (Water)</p>	<p>Assemble the Pots: Place Inner Pot into the cooker and rotate it once to ensure proper contact. Insert Steamer Basket into Inner Pot.</p> <p>Add Ingredients: Place the ingredients directly into Steamer Basket or place a heat-safe container with the ingredients inside it.</p> <p>Add Water: Pour clean water into Inner Pot. Ensure the water level remains below Steamer Basket to allow for steaming rather than boiling.</p> <p>Power On & Select Function: Close the lid, plug in the power supply, and turn on the machine. Press the “Menu” button to select the “Steam” function. The default time will be displayed.</p> <p>Adjust Time (Optional): Use the “Time” button to adjust the steaming duration as needed.</p> <p>Start Operation: Press the “On/Off” button to begin steaming.</p>
<p>Steamer Basket (Ingredients)</p>  <p>Inner Pot (Water)</p>	<p>To cook soup using the steaming setup: Place the soup and ingredients into Steamer Basket. Ensure the water level covers the ingredients inside Steamer Basket. This method allows the soup to be separated from the steaming water in Inner Pot after cooking. All other steps and operations remain the same as described above for the “Steam” function.</p>

Stew:

 <p>Inner Pot</p>	<p>Insert the Inner Pot: Place the inner pot into the cooker and rotate it once to ensure proper contact with the heating plate.</p> <p>Add Brine and Water: Pour in the brine and water, following the recommended ratio provided in the brine manual.</p> <p>Power On & Select Mode: Close the lid, plug in the power supply, and turn on the machine. Press the “Menu” button to select the “Stew” function. The default time will appear on the display.</p> <p>Adjust Time (If Needed): Use the “Time” button to adjust the cooking time as required.</p> <p>Start Operation: Press the “On/Off” button to begin cooking.</p> <p>Add Ingredients After Boiling: Once the brine has come to a boil, open the lid and add the ingredients to be marinated. Close the lid and allow <u>the stew to continue</u> until the countdown ends.</p>
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How to use

Braise:



Inner Pot

Insert the Inner Pot:

Place the inner pot into the cooker and rotate it once to ensure proper contact with the heating plate.

Add Ingredients:

Add the **pickled ingredients** or items to be braised.

*Note: This function is suitable for dishes with a **small amount of sauce** only.*

Close and Power On:

Close the lid, plug in the power, and switch on the machine.

Select “Braise” Mode:

Press the “Menu” button to select the “Braise” function. The default **time** and **temperature** will be displayed. Adjust as needed using the “Time” and “Temp” buttons.

Start Cooking:

Press the “On/Off” button to begin.

The **lid can be opened** during cooking to stir or add additional ingredients.

Notes:

This function is designed for **dry braising with a small amount of sauce**. Avoid using too much liquid, as the sauce will evaporate during the **preheating phase**, after which the countdown begins.

Temperature Options:

110°C – Suitable for light braising or dry baking with very little sauce

120°C (default) – General dry braising

130°C – Ideal for braising meat with higher fat content

Time and temperature can be adjusted **before or during operation**.

The screen **alternates between time and temperature every 10 seconds**.

Warm:



Inner pot

Add Food:

Place the food you wish to keep warm into the inner pot and close the lid.

Power On:

Plug in the power supply and turn on the cooker.

Select Function:

Press the “Function” button to choose the “Warm” mode.

Set Time & Temperature:


Adjust the desired **time** and **temperature** using the “Time” and “Temp” buttons.

Start Operation:


Press the “On/Off” button to begin warming.

How to use



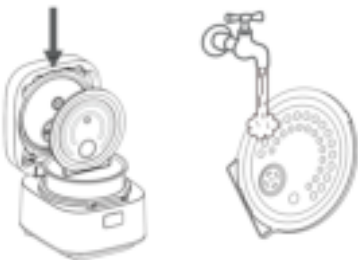

Warm (with steamer basket):

<p>Steamer Basket (dish)</p>  <p>Inner Pot (rice)</p>	<p>Note: There are four keep-warm temperature options: 40°C, 60°C (default), 80°C, and 98°C.</p> <p>Time and temperature can be set before starting or adjusted during the countdown.</p> <p>The display will alternate between time and temperature every 10 seconds.</p>
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Reheat:

 <p>Inner pot</p>	<p>Insert the Inner Pot: Place the inner pot into the cooker and rotate it once to ensure proper contact with the heating plate.</p> <p>Power On & Select Mode: Plug in the power. Press the “Menu” button to select the “Reheat” function. The default time and temperature will appear on the screen.</p> <p>Adjust Settings (Optional): Use the “Time” and “Temp” buttons to adjust the duration and temperature as desired. Temperature options: 100°C (default), 110°C, 120°C, 130°C, 140°C, 150°C, 160°C.</p> <p>Start Cooking: Press the “On/Off” button to begin operation. The inner pot will preheat—ensure it is completely dry before use.</p> <p>Add Oil and Ingredients: Once preheated, add edible oil, then wait until it's hot before adding your ingredients. This function is suitable for frying meat and vegetables. The lid can be opened during use.</p> <p>Notes: Use a heat-resistant wooden spatula during reheating to avoid scratching the pot liner. The time and temperature can be adjusted either before starting or during operation. The display will alternate between time and temperature every 10 seconds.</p>
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Cleaning and maintenance

	<p>Before Cleaning:</p> <p>Always turn off the power before cleaning the machine. First, unplug the power cord from the wall socket, then disconnect it from the machine to ensure complete safety.</p>
	<p>Cleaning the Machine:</p> <p>Do not immerse the machine in water or any other liquid. After the machine has completely cooled down, wipe the exterior with a damp cloth, then dry it thoroughly with a clean, dry cloth.</p> <p>Pay special attention to the heating plate—ensure it is clean and free of any debris or residue to maintain optimal performance.</p>
	<p>The inner cover can be removed by gently pulling the inner cover latch. Once removed, it can be washed directly with water. After removing the inner cover, use a damp cloth to wipe the inner surface of the pot lid.</p> <p>Do not rinse the lid directly under the faucet.</p>
	<p>When cleaning the inner pot, the stainless steel inner pot can be scrubbed using a steel wool ball. After washing, dry the pot with a clean cloth or allow it to air dry completely. Before placing it back into the machine, ensure the bottom of the inner pot is dry, clean, and free from any foreign objects.</p>

Self-check For Abnormal Phenomena

Machine state \ Abnormal phenomena		Check	Solution
Before Cooking	The keys are not responding	① The power cord plug is loose ② Whether it is in working state	① Plug in the power plug tightly; ② Press "ON/OFF" to stop working, and to be the standby state
	The cover cannot be closed, or the cover cannot be closed smoothly	Metal inner lid is not installed	Please install the metal inner lid
Cooking	Air leaks from other than the exhaust valve	① Metal inner lid is not installed or out of shape / Sealing ring is damaged; ② inner pot is out of shape ③ The cover is not closed properly.	① Please install the metal inner lid / Change inner lid; ② Change inner pot; ③ Close cove, and gently close and press the cover;
	Intermittent "tick" sound	① This is the sound of starting and closing the relay on the circuit board, thus producing the effect of intermittent heating, which is a normal sound.; ② When at a critical temperature for tripping, the relay will open and close frequently in a short period of time, with a continuous "click" sound	Normal
	There is a "bobo" sound in the pot	① When the water in the inner pot is boiled, the bubbles at the bottom of the water burst.; ② There is water on the liner or heating plate, and the sound of boiling after heating, which is normal.	Normal
Smelly	Smells slightly of smoke and plastic	When the new machine is used, the smell emitted by the internal electronic components will disappear after one or two times of use.	Normal

Reminder: if the issue remains unresolved after the previous verification, please address it according to the designated error code.

Error code	The cause of the problem	The solution
E0	No inner pot	Put the inner pot in
E1	The bottom sensor is open	Check if the mainboard cables are loose
E2	The top sensor is open	
E3	The bottom sensor short circuit	replace the bottom sensor
E4	Top sensor short circuit	replace the upper sensor
E5	Overtemperature protection	Shut down to cool down and restart
E6	IGBT is open	replace the IGBT element or mainboard
E7	IGBT short circuit	
E8	IGBT Overtemperature	Shut down to cool down and restart
E9	High voltage(> 275V)	the voltage is unstable, select a voltage stabilizing device or use it after the voltage stabilizes
E10	Low voltage(<160V)	

Note: If the handling methods mentioned above do not resolve the issues you're experiencing, please reach out to our after-sales team for assistance.

Frequently Asked Questions

Q: What is BOILSTEAM Technology?

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

Q: Do I need to press the function keys hard?

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

Q: What is the material of the inner pot?

A: Both the inner pot and steamer basket are made from Food-grade 304 Stainless Steel.

Q: How long does it take to cook rice?

A:

Fast Rice - Around 30 minutes

Slow Rice – Around 45 minutes

Crusted Rice – Around 60 minutes

Standard Boilsteam – Around 45 minutes

Advance Boilsteam – Around 60 minutes

Boilsteam Brown Rice – Around 80 minutes

Cooking time can vary slightly depending on the rice type and quantity.

Q: How do you cook BOILSTEAM (low sugar) rice?

1. Rinse the rice and transfer the rice into the Stainless Steel Steamer Basket
2. Insert the Steamer Basket into the inner pot
3. Fill the inner pot with water until it covers the rice
4. Select the 'Standard BOILSTEAM' function
5. By default, the texture of rice is set to 'Fast Rice'. For a personalised taste, press the 'Boilsteam Rice' key again to adjust the texture of rice to 'Fast Rice', 'Slow Rice', or 'Course Cereal'(for grain rice).
6. Press the 'On/Off' key to start cooking

Q: Will rice stick to the inner pot?

A: Due to the absence of harmful non-stick coatings, some sticking may occur. To minimize sticking or achieve a near non-stick result, turn off the power after cooking is complete, stir the rice and allow the rice to rest for 5-10 minutes before serving.

Q: Is the inner pot dishwasher safe?

A: Yes, the detachable inner lid, inner pot, and steamer basket are dishwasher safe.

Q: Will the inner pot peel or leach chemicals?

A: No, the Buffalo rice cooker is made from 100% food-grade stainless steel, ensuring no harmful chemicals leach into your food, even at high temperatures.

Q: What is the rice-to-water ratio?

A: Recommended rice-to-water ratios:

Jasmine/Short Grain: 1:1.2

Basmati/Long Grain: 1:1.5

Brown Rice: 1:1.5

Q: How much rice can I cook in the rice cooker?

A: Maximum capacities:

Normal rice function: 10 cups of uncooked long-grain rice.

BOILSTEAM function: 4 cups of uncooked rice.

Note: Basmati rice quantities may be less.

Minimum cooking quantity: 1.5 cups of uncooked rice.

General guideline: 1 cup of uncooked rice yields approximately 2 plates of cooked rice.

Q: What is the product warranty?

A: Buffalo Cookware offers a lifetime warranty on the stainless steel inner pot and a one-year warranty on all other parts, beginning from the date of purchase.

Covered: Defects in materials, workmanship, or abnormal deterioration under intended use and adherence to "Care and Use Instructions." This includes structural integrity issues of the stainless steel body during normal use.

Not Covered: Damage due to misuse, neglect, improper cleaning, unauthorized modifications, normal wear and tear, accidents (fire, flood, theft), or commercial use outside intended applications. Cosmetic damage that does not affect functionality (scratches, dents, discoloration) is also excluded.

Q: What service is available after the warranty period?

A: We offer service and repair for your rice cooker even after the warranty period. Our service center is located in Melbourne. For service inquiries, please email us at info@buffalocookware.com.au or info@unclebuffalo.com.au.

Q: Why does my inner pot have a "rainbow color" after the first use?

A: This is a normal occurrence with stainless steel, especially during initial use. The "rainbow effect" is caused by mineral interactions from the rice. To remove it, gently clean the pot with white vinegar.¹ This coloration may reappear with subsequent use, which is also normal.

Q: Why does my rice cooker emit a plastic smell during the first few uses?

A: It is normal for a new rice cooker to have a slight plastic odor. This is due to the packaging materials and the sealed environment during manufacturing and shipping. The smell will dissipate after a few cooking cycles. You can also expedite the process by boiling water in the rice cooker several times.

Q: Where is this rice cooker manufactured?

A: The Buffalo rice cooker is manufactured in China.