

Comfee'

RICE COOKER

Instruction Manual

CRD20LB1BSS



IMPORTANT NOTE: For your safety and continued enjoyment of this product, always read the instruction Manual carefully before using.

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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

Read all instructions.

WARNING

- **DO NOT** operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- Protect against electrical shock do not immerse cord, plugs, or (state specific part or parts in question) in water or other liquid.
- **CAUTION:** To reduce the risk of electric shock, cook only in removable container.
- **DO NOT** touch hot surfaces. Use handles or knobs.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- **DO NOT** use outdoors, HOUSEHOLD USE ONLY.
- Close supervision is necessary when any appliance is used by or near children.
- **DO NOT** use appliance for other than intended use.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- **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.
- 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.
- Intended for countertop use only.

- **WARNING:** Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.
- A short power-supply cord is used to reduce the risk resulting from it being grabbed by children, becoming entangled in, or tripping over a longer cord.
- **DO NOT** use the handle to move the cooker when any food is in it.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
- A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- Extension cords are available and may be used if care is exercised in their use.
- If an extension cord is used
 - The marked electrical rating of the extension cord should be at least as great as electrical rating of the appliance
 - The longer cord should be arranged so that it will not drape over the counter or table top where it could be pulled on by children or tripped over unintentionally.
 - If the appliance is of the grounded type, the cord set or extension cord should be a grounding-type 3-wire cord.
- Trouble shooting: any other servicing should be performed by an authorized service representative.

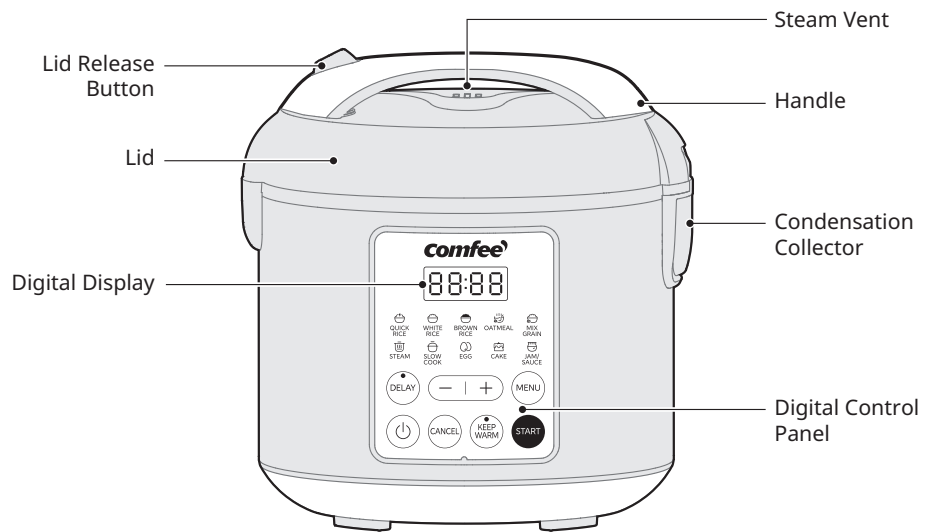
SAVE THESE INSTRUCTIONS

SPECIFICATIONS

Product Model	CRD20LB1BSS
Capacity	2.0L/2.0QT
Power Supply	120V~ 60Hz
Rated Power	450W

PRODUCT OVERVIEW

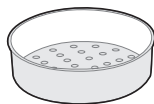
Component Name



Parts List



Inner Cooking Pot



Steamer



Measuring Cup



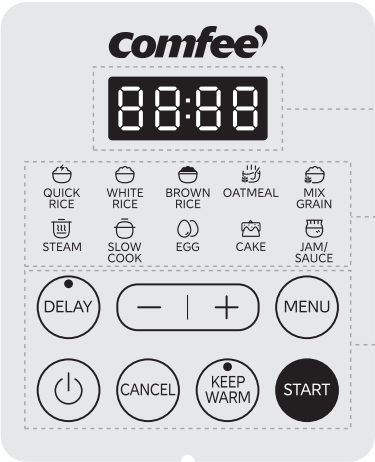
Rice Spatula

NOTE

All the pictures in this manual are for explanation purpose only. Any discrepancy between the real object and the illustration in the drawing shall be subject to the real object.

OPERATION INSTRUCTIONS

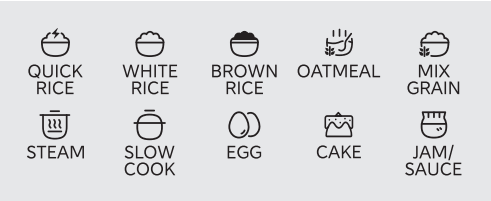
Control Panel



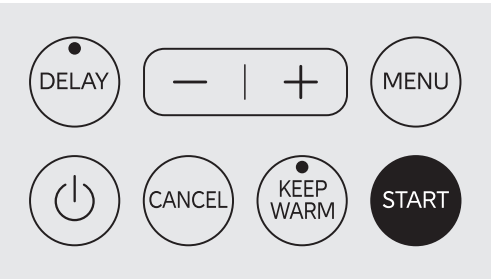
Cooking/Timer/Fault Code Display



Menu Options



Function Settings



Function	Functions Review
 QUICK RICE	QUICK RICE It is perfect for those busy days when you need a fast and delicious meal. It cooks your rice in a fraction of the time compared to the regular setting.
 WHITE RICE	WHITE RICE Transform your plain rice grains into a fluffy, flavorful delight. With just one touch, you can enjoy restaurant-quality rice right at home.
 BROWN RICE	BROWN RICE This function is ideal for cooking brown rice and other tough-to-cook whole grains to perfection.

Function	Functions Review
 OATMEAL	QATMEAL • Makes a quick and healthy breakfast with no need to stir.
 MIX GRAIN	MIX GRAIN • This function allows you to reasonably combine and cook black rice, red rice, white rice, corn and other grains together, so as to get delicious multigrain rice. It is easy to cook and rich in nutrition, especially suitable for healthy eating enthusiasts.
 JAM/SAUCE	JAM/SAUCE • Just put the prepared ingredients into the pot, turn on the JAM/SAUCE function, and cook slowly. After a while, you will get sweet and delicious jam.
 CAKE	CAKE • By using this function with a suitable cake recipe, you can cook a sweet, tender and golden cake.
 EGG	EGG • Put the eggs in the pot, add appropriate amount of water, turn on the EGG function, and you can make a unique and delicious onsen-tamago.
 STEAM	STEAM • The "Steam" function is perfect for healthy sides and main courses. Press the Steam button. The Steam light illuminates and the digital display shows the suggested cooking time.
 SLOW COOK	SLOW COOK • The Slow Cook function sets for 1-12 hours for perfectly cooked soups and stews.
 DELAY	DELAY • The delayed start function can get the rice ready when needed, and we can have delicious rice when we come home.
	"—" • This button is used to decrease the adjustment time of the Delayed Start function and decrease the cooking time.
 MENU	MENU • Used to select the cooking program you need.
	"+" • This button is used to increase the adjustment time of the Delayed Start function and increase the cooking time.

Function	Functions Review
	ON/OFF Start the cooker and enter standby mode at the same time.
	CANCEL Cancel the working function at any time.
	START Used to start any cooking program such as QUICK RICE, WHITE RICE, BROWN RICE, JAM/SAUCE.
	KEEP WARM In standby mode, press the KEEP WARM key to start the keep warm program; automatically keep warm after any cooking program such as QUICK RICE, WHITE RICE, BROWN RICE and JAM/SAUCE ends.

Before First Use

1. Read all instructions and important safeguards.
2. Remove all packaging materials and check that all items have been received in good condition.
3. Keep plastic bags away from children as they can pose a risk to children and please dispose of them properly.
4. Wash steam vent and all other accessories in warm, soapy water. Rinse and dry thoroughly.
5. Wipe body clean with a damp cloth.

Standby Mode

Plug the power cord into an available power outlet (120V~60Hz). All lights and display are off. The rice cooker is in off mode at this time. Then press “”, and the “QUICK RICE” light flashes to enter standby mode.

Sleep Mode

In standby mode, there is no button action, the rice cooker will automatically enter sleep mode after 5 minutes. And the rice cooker can be woken up by pressing any other buttons except the “” button to re-enter the standby state.

Working Time

Function	Cups (Ingredients)	Cooking Times	Cups (Water)	Remarks
White Rice	1	28min	Level 1 on the inner pot	
	2	35min	Level 2 on the inner pot	
	3	40min	Level 3 on the inner pot	
	4	42min	Level 4 on the inner pot	
Quick Rice	1	30min	Level 1 on the inner pot	
	2	40min	Level 2 on the inner pot	
	3	42min	Level 3 on the inner pot	
	4	45min	Level 4 on the inner pot	
Oatmeal	1	30min	Steel Cut Oatmeal: 2.5 cups of water	
			Rolled Oatmeal: 3 cups of milk or 3 cups of water	
Mix Grain	1	55min	Level 1 on the inner pot	
	2	60min	Level 2 on the inner pot	
Slow Cook	Large amount	1 hour-12 hours, adjustable	--	Default time: 2 hours
	Small amount			
Steam	--	5-30 min, adjustable Accurate timing after boiling	--	Default time: 5 min
Brown Rice	1	68min	Level 1 on the inner pot	
	2	72min	Level 2 on the inner pot	
	3	75min	Level 3 on the inner pot	

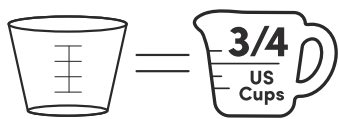
Function	Cups (Ingredients)	Cooking Times	Cups (Water)	Remarks
Egg	--	30min	--	
Cake	--	50min	--	
Jam/Sauce	--	2hour	--	

Depending on the actual cooking situation, the cooking time is about 5-10 minutes different from the time described in the above table.

Rice to Water Scale

When adding water, the amount of water can be increased or decreased according to personal taste.

*Cups referenced are with the included measuring cup
(1 Rice Measuring Cup = ⅓ U.S. Cup)

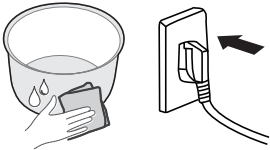


Quick Rice

- Using the included measuring cup, add the uncooked rice to be cooked into the inner pot.
- Wash the rice, remove impurities, and pour away the water; repeat this at least 2 times until the rice washing water becomes clear. Add appropriate amount of water according to the amount of uncooked rice to be cooked (refer to the water line in the inner pot: 1 cup of uncooked rice corresponds to 1 scale mark).

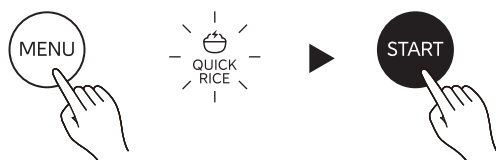
NOTE
If you do not wash the rice, please add appropriate amount of water (refer to the rice-to-water ratio table).

- Wipe the moisture on the outer surface of the inner pot and place the inner pot into the cooker. Make sure that there are no foreign objects on the bottom where the cooker is in contact with the inner pot, and then close the lid.



- Plug the power cord into an available power outlet (120V~ 60Hz).

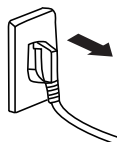
5. Press the MENU button to select QUICK RICE to turn on the QUICK RICE icon, and then press the START button to start cooking.



6. The cooker beeps, a rotating light symbol appears on the display tube, and the cooker starts cooking.



7. After cooking is completed, the cooker will beep and automatically enter the keep-warm mode.
8. Open the lid and stir the rice using the included rice spatula to expel any remaining moisture and make the rice more perfect.
9. After taking out all the rice, unplug the power cord of the cooker.



NOTE

1. The amount of rice and water used for cooking must not exceed the maximum water line of the inner pot.
2. Users can also adjust the ratio of rice to water for cooking according to their own needs.
3. Do not leave rice in the appliance to keep it warm for more than 24 hours.

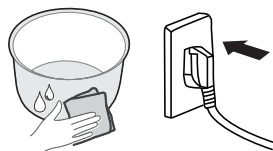
White Rice

1. Using the included measuring cup, add the uncooked rice to be cooked into the inner pot
2. Wash the rice, remove impurities, and pour away the water; repeat this at least 2 times until the rice washing water becomes clear. Add appropriate amount of water according to the amount of uncooked rice to be cooked (refer to the water line in the inner pot: 1 cup of uncooked rice corresponds to 1 scale mark).

NOTE

If you do not wash the rice, please add appropriate amount of water (refer to the rice-to-water ratio table).

3. Wipe the moisture on the outer surface of the inner pot and place the inner pot into the cooker. Make sure that there are no foreign objects on the bottom where the cooker is in contact with the inner pot, and then close the lid.

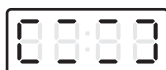


4. Plug the power cord into an available power outlet (120V~ 60Hz).

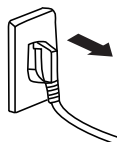
5. Press the MENU button to select WHITE RICE to turn on the WHITE RICE icon, and then press the START button to start cooking.



6. The cooker beeps, a rotating light symbol appears on the display tube, and the cooker starts cooking.



7. After cooking is completed, the cooker will beep and automatically enter the keep-warm mode.
8. Open the lid and stir the rice using the included rice spatula to expel any remaining moisture and make the rice more perfect.
9. After taking out all the rice, unplug the power cord of the cooker.



NOTE

1. The amount of rice and water used for cooking must not exceed the maximum water line of the inner pot.
2. Users can also adjust the ratio of rice to water for cooking according to their own needs.
3. Do not leave rice in the appliance to keep it warm for more than 24 hours.

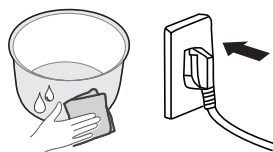
Brown Rice

1. Using the included measuring cup, add the brown rice to be cooked into the inner pot.
2. Wash the brown rice, remove impurities, and pour away the water; repeat this at least 2 times until the rice washing water becomes clear. Add appropriate amount of water according to the amount of brown rice to be cooked (refer to the water line in the inner pot: 1 cup of brown rice corresponds to 1 scale mark).

NOTE

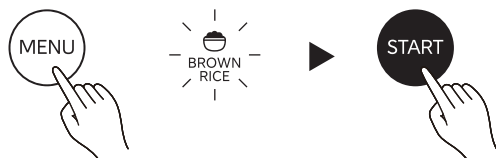
If you do not wash the rice, please add appropriate amount of water (refer to the rice-to-water ratio table).

3. Wipe the moisture on the outer surface of the inner pot and place the inner pot into the cooker. Make sure that there are no foreign objects on the bottom where the cooker is in contact with the inner pot, and then close the lid.



4. Plug the power cord into an available power outlet (120V~ 60Hz).

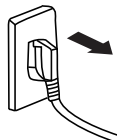
5. Press the MENU button to select BROWN RICE to turn on the BROWN RICE icon, and then press the START button to start cooking.



6. The cooker beeps, a rotating light symbol appears on the display tube, and the cooker starts cooking.



7. After cooking is completed, the cooker will beep and automatically enter the keep-warm mode.
8. Open the lid and stir the brown rice using the included rice spatula to expel any remaining moisture and make the rice more perfect.
9. After taking out all the brown rice, unplug the power cord of the cooker.

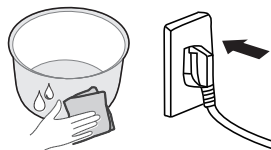


NOTE

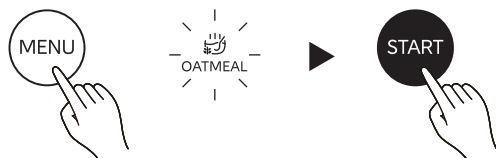
1. The amount of brown rice and water used for cooking must not exceed the maximum water line of the inner pot.
2. Users can also adjust the ratio of brown rice to water for cooking according to their own needs.
3. Do not leave brown rice in the appliance to keep it warm for more than 24 hours.

Oatmeal

1. Using the included measuring cup, add the oatmeal to be cooked into the inner pot.
2. Add appropriate amount of water according to the amount of oatmeal to be cooked (rice to water ratio 1:2.5) (or refer to the rice-to-water ratio table).
3. Wipe the moisture on the outer surface of the inner pot and place the inner pot into the cooker. Make sure that there are no foreign objects on the bottom where the cooker is in contact with the inner pot, and then close the lid.
4. Plug the power cord into an available power outlet (120V~ 60Hz).



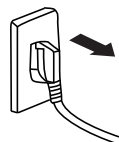
5. Press the MENU button to select OATMEAL to turn on the OPATMEAL icon, and then press the START button to start cooking.



6. The cooker beeps, a rotating light symbol appears on the display tube, and the cooker starts cooking.



7. After cooking is completed, the cooker will beep and automatically enter the keep-warm mode.
8. Open the lid and stir the oatmeal using the included rice spatula to expel any remaining moisture.
9. After taking out all the oatmeal, unplug the power cord of the cooker.



NOTE

1. The amount of oatmeal and water used for cooking must not exceed the maximum water line of the inner pot.
2. Don't leave oatmeal in the appliance to keep it warm for more than 24 hours.

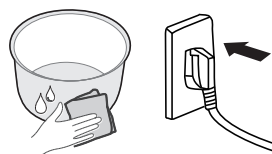
Mix Grain

1. Using the included measuring cup, add the mix grain to be cooked into the inner pot.
2. Wash the mix grain, remove impurities, and pour away the water; repeat this at least 2 times until the rice washing water becomes clear. Add appropriate amount of water according to the amount of mix grain to be cooked (refer to the water line in the inner pot: 1 cup of mix grain corresponds to 1 scale mark).

NOTE

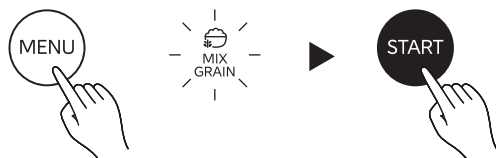
If you do not wash the mix grain, please add appropriate amount of water (refer to the rice-to-water ratio table).

3. Wipe the moisture on the outer surface of the inner pot and place the inner pot into the cooker. Make sure that there are no foreign objects on the bottom where the cooker is in contact with the inner pot, and then close the lid.



4. Plug the power cord into an available power outlet (120V~ 60Hz).

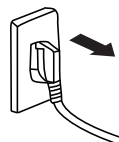
5. Press the MENU button to select MIX GRAIN to turn on the MIX GRAIN icon, and then press the START button to start cooking.



6. The cooker beeps, a rotating light symbol appears on the display tube, and the cooker starts cooking.



7. After cooking is completed, the cooker will beep and automatically enter the keep-warm mode.
8. Open the lid and stir the mix grain using the included rice spatula to expel any remaining moisture and make the mix grain more perfect.
9. After taking out all the mix grain, unplug the power cord of the cooker.

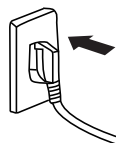


NOTE

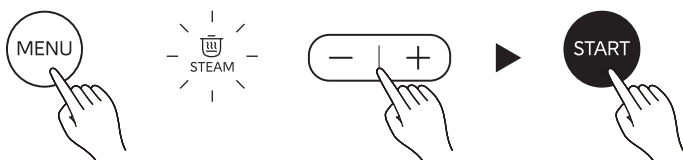
1. The amount of mix grain and water used for cooking must not exceed the maximum water line of the inner pot.
2. Users can also adjust the ratio of mix grain to water for cooking according to their own needs.
3. Don't leave mix grain in the appliance to keep it warm for more than 24 hours.

Steam

1. Add water to mark 1 according to the water line of the inner pot (or refer to the rice-to-water ratio table)
2. Wipe the moisture on the outer surface of the inner pot and place the inner pot into the cooker. Make sure that there are no foreign objects on the bottom where the cooker is in contact with the inner pot.
3. Put the food to be steamed into the included steamer.
4. Put the steamer into the inner pot and close the lid.
5. Plug the power cord into an available power outlet (120V~ 60Hz).



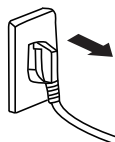
6. Press the MENU button to select STEAM to turn on the STEAM icon ((default is 5 minutes, press "+" "-" to adjust in the range of 5 minutes to 30 minutes), and then press the START button to start cooking.



7. The cooker beeps, a rotating light symbol appears on the display tube, and the cooker starts cooking.



8. After cooking is completed, the cooker will beep and automatically enter the keep-warm mode.
9. When opening the lid, be careful to avoid escaping steam and then check the cooked food for doneness.
10. After cooking, please take out the food carefully to avoid over-cooking, and be careful when taking out the food to avoid burns.
11. After taking out all the cooked food, unplug the power cord of the cooker.

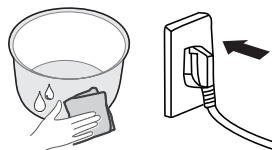


NOTE

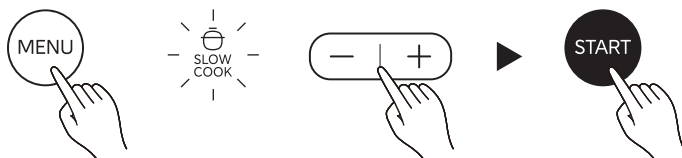
1. The "+" "-" keys support short pressing (the step is 1) and continuous pressing (the step is 1 quickly changing).
2. Do not leave food in the appliance to keep it warm for more than 24 hours.

Slow Cook

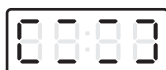
1. Add ingredients to the inner pot and add appropriate water as needed (refer to the rice-to-water ratio table)
2. Wipe the moisture on the outer surface of the inner pot and place the inner pot into the cooker. Make sure that there are no foreign objects on the bottom where the cooker is in contact with the inner pot, and then close the lid.
3. Plug the power cord into an available power outlet (120V~ 60Hz).



4. Select the "Slow Cook" function (default is 2 hours, press "+" "-" to adjust in the range of 1 hour to 12 hours), and then press the START button to start cooking.



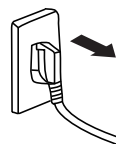
5. The cooker beeps, the display tube displays the time, and the cooker starts cooking.



6. After cooking is completed, the cooker will beep and automatically enter the keep-warm mode.

7. When opening the lid, be careful to avoid escaping steam.

8. After all the soup or food has been removed, unplug the power cord of the cooker.



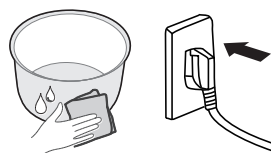
NOTE

1. The "+" "-" keys support short pressing (the step is 1) and continuous pressing (the step is 1 quickly changing).
2. The amount of rice and water used for cooking must not exceed the maximum water line of the inner pot.
3. Do not leave the soup or food in the appliance to keep it warm for more than 24 hours.

Egg

1. Add the required eggs to the inner pot, and then add water over the surface of the eggs.

2. Wipe the moisture on the outer surface of the inner pot and place the inner pot into the cooker. Make sure that there are no foreign objects on the bottom where the cooker is in contact with the inner pot, and then close the lid.



3. Plug the power cord into an available power outlet (120V~ 60Hz).
4. Press the "MENU" key, select "EGG" function, and then press the "START" key to start cooking.

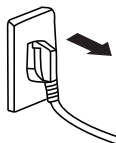


5. The cooker emits a prompt sound, the display tube displays a rotating light symbol, and the cooking starts.



6. After the 30-minute cooking is completed, the rice cooker will beep and automatically enter the keep warm mode.

7. After taking out all the eggs, please unplug the power cord of the rice cooker.



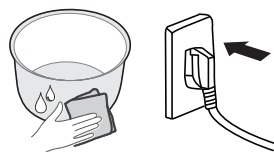
NOTE

1. The amount of ingredients and water used for cooking must not exceed the maximum water level of the inner pot.
2. Do not leave eggs in the appliance to keep warm for more than 24 hours.
3. Be careful to avoid burns when taking freshly cooked eggs.

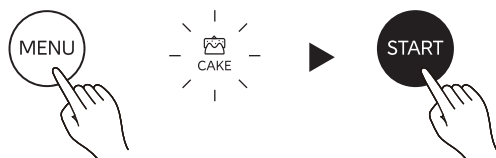
Cake

1. Add eggs and corresponding white sugar to the container, and stir with a whisk until frothing, and the ingredients flow down in filaments when you pick up the whisk. The container and whisk must be kept clean. If there is grease, frothing cannot be made.
2. Add cake flour and stir evenly with a wooden spoon.
3. Slowly add appropriate melted butter, stir quickly to mix, and slowly pour it into the rice cooker before the bubbles disappear.
4. Apply a layer of cooking oil to the bottom of the inner pot in advance to prevent the cooked cake from sticking to the bottom of the pot.

5. Wipe the outer surface of the inner pot dry, then place the inner pot in the rice cooker. Make sure there is no foreign matter on the bottom of the rice cooker where it contacts the inner pot, then close the lid.



6. Plug the power cord into an available power outlet (120V~ 60Hz).
7. Press the "MENU" button, select the "CAKE" function, and then press the "START" button to start cooking.

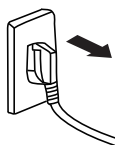


8. The rice cooker beeps, a rotating light symbol appears on the display tube, and the rice cooker starts cooking.



9. After 50 minutes of cooking, the rice cooker will beep and automatically enter the keep warm mode.

10. After taking out the cake in the pot, please unplug the power cord of the rice cooker.



Suggestions for cake making:

Tools: rice cooker, electronic scale, measuring cup, whisk.

Ingredients: cake flour (self-raising flour), fresh eggs, white sugar, vegetable butter or vegetable oil.

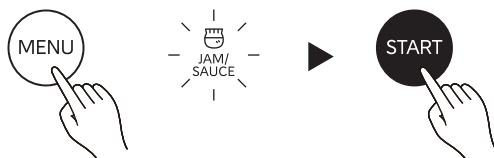
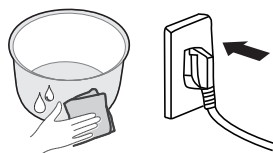
Dosage: 3 eggs, 100g fine white sugar, 120g cake flour (self-raising flour), 30g butter.

NOTE

1. The amount of sugar added can be adjusted according to personal taste
2. You can also cook according to your needs.
3. The amount of ingredients and water used for cooking must not exceed the maximum water level of the inner pot.
4. Do not leave the cake in the rice cooker for more than 24 hours.

Jam/Sauce

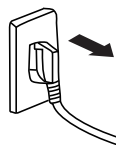
1. Cut the fruit to be made into about 1*1cm in size, or use a meat grinder to crush the pulp.
2. Put the diced or chopped pulp and the prepared rock sugar into the inner pot and mix well.
3. Wipe the moisture on the outer surface of the inner pot and place the inner pot into the cooker. Make sure that there are no foreign objects on the bottom where the cooker is in contact with the inner pot, and then close the lid.
4. Plug the power cord into an available power outlet (120V~ 60Hz).
5. Select the "JAM/SAUCE" function , and then press the START button to start cooking.



6. The cooker beeps, the display tube displays the time, and the cooker starts cooking.



7. During the cooking process of jam, you can open the rice cooker lid intermittently and stir evenly to make the jam softer and more delicious.
8. After cooking is completed, the cooker will beep and automatically enter the keep-warm mode.
9. Open the lid, stir the jam evenly to achieve the best taste, and then let the jam stand to cool to room temperature, you can get a sweet and delicious jam.
10. When opening the lid, be careful to avoid escaping steam.
11. After all the food has been removed, unplug the power cord of the cooker.



Example of making jam:

Tools: rice cooker, rice spoon, container

Ingredients: 3 apples (approximately 600g), rock sugar (approximately 180g)

NOTE

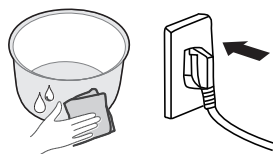
1. The amount of sugar added can be adjusted according to personal taste
2. You can also cook according to your needs.
3. You can use a rice spoon to stir or crush the pulp during or after cooking to get jam that suits your taste.
4. The amount of ingredients and water used for cooking must not exceed the maximum water level of the inner pot.
5. Do not leave the jam in the rice cooker for more than 24 hours.

Delay

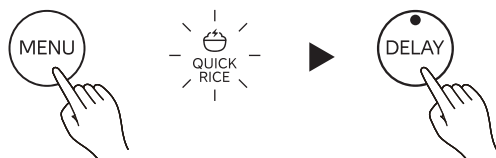
WHITE RICE、OATMEAL、BROWN RICE、MIX GRAIN

1. Using the included measuring cup, add the amount of uncooked rice to be cooked into the inner pot (choose step 2 or 3 to add an appropriate amount of water according to your preference).
2. Do not wash the rice, add appropriate amount of water (refer to the rice-to-water ratio).
3. Wash the rice, remove impurities, and pour away the water; repeat this at least 2 times until the rice washing water becomes clear. Add appropriate amount of water according to the amount of uncooked rice to be cooked (refer to the water line in the inner pot: 1 cup of uncooked rice corresponds to 1 scale mark).

4. Wipe the moisture on the outer surface of the inner pot and place the inner pot into the cooker. Make sure that there are no foreign objects on the bottom where the cooker is in contact with the inner pot, and then close the lid.



5. Plug the power cord into an available power outlet (120V~ 60Hz).
6. Select the cooking function that needs to be delayed, such as the "White Rice" function; then press the "Delay Start" button, and the display tube will display the default delay time.



7. Press the "+" "-" keys to adjust the required delay time. Taking the delay for 8 hours as an example, the cooker will complete cooking after 8 hours.



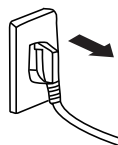
8. Press the START button to start cooking, the cooker will beep, and the delay time will start counting down.



9. After cooking is completed, the cooker will beep and automatically enter the keep-warm mode.

10. Open the lid and stir the rice using the included rice spatula to expel any remaining moisture and make the rice more perfect.

11. After taking out all the rice, unplug the power cord of the cooker.



NOTE

1. The default delay time for each function: White Rice defaults to 1 hour, Oatmeal defaults to 1 hour, Brown Rice defaults to 2 hours, and Mix Grain defaults to 2 hours.
2. The delay time can be set up to 15 hours.
3. **QUICK RICE, STEAM, SLOW COOK, EGG, CAKE, JAM/SAUCE do not support Delay Start.**
4. The delay time refers to the cooking end time. Taking the delay for 8 hours as an example, cooking will be completed after 8 hours.

5. It is recommended that the delay time should not exceed 12 hours, or the rice may have a peculiar smell.
6. The "+" "-" keys support short pressing (the step is 1) and continuous pressing (the step is 1 quickly changing).
7. When the delay time is less than the preset heating time of this function, cooking will start heating; if the delay heating time of White Rice is 00:55, heating will start when the delay countdown reaches 00:55.
8. Please refer to the table below for the delay heating time of different functions:

Function	Delay Heating Time
WHITE RICE	55 minutes
OATMEAL	35 minutes
BROWN RICE	80 minutes
MIX GRAIN	80 minutes

Keep Warm / Cancel

KEEP WARM

1. After cooking, the cooker will automatically enter the keep warm state.
2. In the non-cooking state, press the " Keep Warm " key to automatically enter the keep-warm state.



Cancel

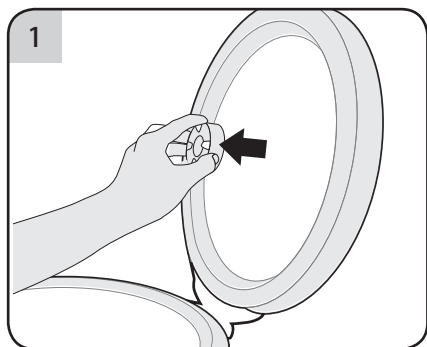
1. To switch or cancel the current function during cooking, you can press the "Cancel" key and then select again.



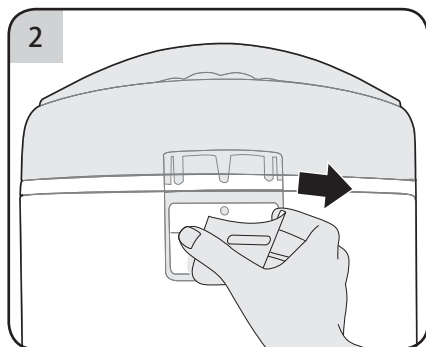
NOTE

1. [0h] means the keep-warm time is less than 1 hour, [1h] will be displayed after 1 hour, [2h] will be displayed after 2 hours, and so on.
2. The cooker can keep warm for up to 24 hours.
3. In order to maintain the taste of food, the maximum keep-warm time is recommended to be no more than 5 hours.
4. During the keep-warm process, the cooker will heat intermittently to keep the food in the pot above 65°C.

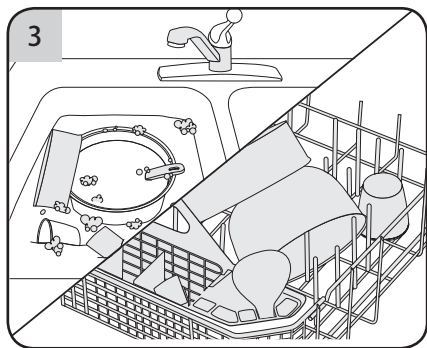
CLEANING AND MAINTENANCE



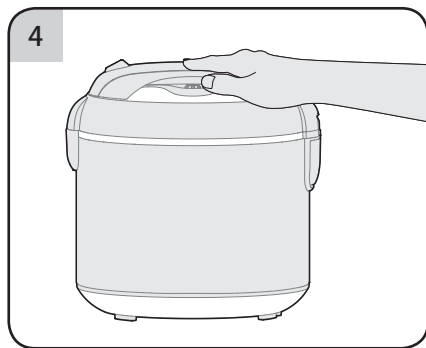
- Remove the steam vent.



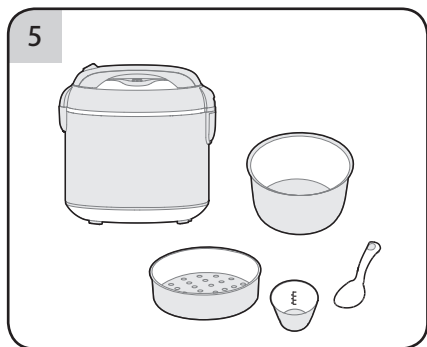
- Remove the condensation collector.



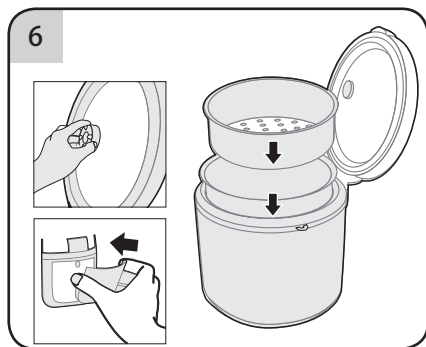
- Handwash the inner cooking pot and all accessories or wash them in the dishwasher.



- Wipe rice cooker body clean with a damp cloth.



- Thoroughly dry rice cooker body and all accessories.



- Reassemble for next use.

TROUBLESHOOTING

Operation of your appliance can lead to errors and malfunctions. The following tables contain possible causes and notes for resolving an error message or malfunction. It is recommended to read the tables carefully below in order to save your time and money that may cost for calling to the service center.

Problem	TIPS
Rice is too dry/hard after cooking	• If your rice is dry or hard/chewy when the rice cooker switches to Keep-Warm, additional water and cooking time will soften the rice. Depending on how dry the rice is add 1/2 to 1 cup of water and stir through. Close the lid and press the White Rice button. When rice cooker switches to Keep-Warm, open the lid and stir the rice to check the consistency. Repeat as necessary until rice is soft and moist.
Rice is too moist/soggy after cooking	• If the rice is still too moist or soggy when the rice cooker switches to Keep-Warm, use the serving spatula to stir the rice. This will redistribute the bottom (moistest) part of the rice as well as release excess moisture. Close the lid and allow to remain on Keep-Warm for 10-30 minutes as needed, opening the lid and stirring periodically to release excess moisture.
The bottom layer of rice is browned / caramelized	• The bottom layer of cooked rice may become slightly browned and/or caramelized during cooking. To reduce browning, rice should be rinsed before cooking to remove any excess starch. Stirring rice once it switches to Keep-Warm will also help to reduce browning/caramelizing.

Fault	Possible Reasons	Coping Methods
E1	Bottom sensor open circuit	If it still reports a fault after unplugging the power and plugging again, please send it to the local after-sales service center.
E2	Bottom sensor short circuit	

LIMITED ONE YEAR WARRANTY

This is the only express warranty for this product and is in lieu of any other warranty or condition.

This product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of original purchase. During this period, your exclusive remedy is repair or replacement of this product or any component found to be defective, at your option; however, you are responsible for all costs associated with returning the product to us and our returning the product or component under this warranty to you. If the product or component is no longer available, we will replace with a similar one of equal or greater value.

This warranty does not cover glass, filters, wear from normal use, use not in conformity with the printed directions, or damage to the product resulting from accident, alteration, abuse or misuse. This warranty extends only to the original consumer purchaser or gift recipient. Keep the original sales receipt, as proof of purchase is required to make a warranty claim. This warranty is valid if product is used for other than single-family household use or subjected to any voltage and wave form other than as specified on the label (e.g., 120V ~)

We exclude all claims for special, incidental, and consequential damages by breach of express or implied warranty. All liability is limited to amount of the purchase price. Every implied warranty, including any statutory warranty or condition of merchantability or fitness for particular purpose, is disclaimed except to the extent prohibited by law, in which case such warranty or condition is limited to the duration of this written warranty. This warranty gives you specific legal rights. You may have other legal rights that vary depending on where you live. Some states or provinces do not allow limitations on implied warranties or special, incidental consequential damages, so the foregoing limitations may not apply to you.

NOTE

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Amazon Store: <https://www.amazon.com/comfee>
Tel: 866-646-4332
E-mail: officialservice@comfeeappliance.com

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