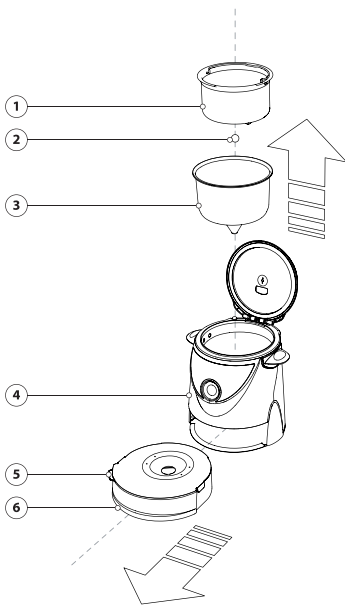
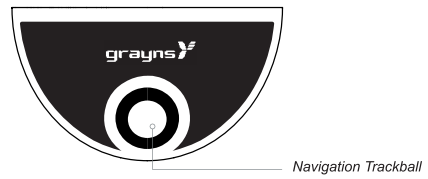


EASY 1-2-3 QUICK START GUIDE

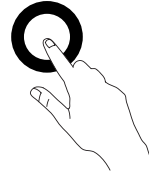
1 - PREPARING YOUR GRAYNS RICE COOKER - IN ORDER TO START COOKING



- 1** Strainer Basket
Made from stainless steel to hold your rice and let the water drain perfectly
- 2** Steel ball
marble sized stainless steel ball allows the water to drain
- 3** Inner container
Durable stainless steel construction makes cleanup easy
- 4** Cooker
Consists of a set of several parts including the lid, handle, front and back cover, scroll button and screen. Made from high quality, durable materials.
- 5** Collector cap
The Cap avoids spilling & splashing from the hot contents of the Cooker. The cap can be opened for cleaning purposes
- 6** Starch collection Tray
This container collects the starch that has been drained during the cooking. The lid can be opened for cleaning purpose



How to Operate



- ▲▼ Scroll up / down - Move option / next / previous
- ✓ Single click - To confirm / select / ok / yes / no
- ⊙ Press & hold - Back to main menu / return / on & off

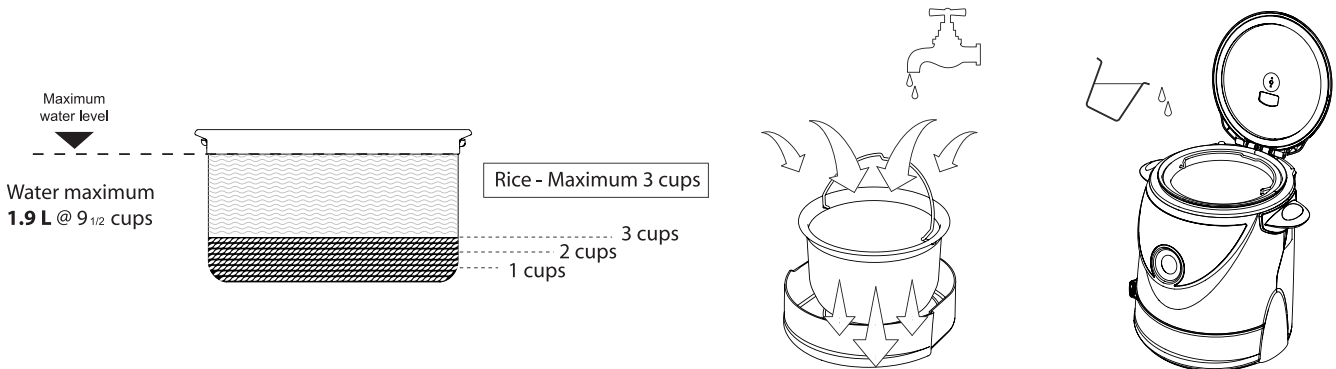
Light Indicator



- W** WHITE - Standby mode / Menu
- B** BLUE - Progress mode
- G** GREEN - Completed / Ready
- R** RED - Error! / Progress failed

2 - PREPARING THE RICE & WATER

Take the strainer basket & collector out of the rice cooker. Take out the collector cap, and put the strainer basket into the collector. Measure rice with the measuring cup and transfer into the strainer basket. Maximum rise quantity is 3 cup. Rinse the rice until the water become relatively clear. Let the water flow into the collector. Throw residual water. Make sure it's strain properly. Take out the strainer basket from the collector and close the collector property. Put the strainer basket & collector back into the rice cooker in a proper position. Pour a cooled water into the Inner Container. Put the water until maximum level to get an ideal result and make sure the water does not exceed the maximum level.



i Refer to the manual cooking instruction for the ideal ratio and satisfactory cooking results.

3 - HOW TO COOK GRAYNS RICE

<p>W GRAYNS RICE PRESS TO START</p> <p>▼</p> <p>Scroll down - find menu</p>	<p>W CUSTOMIZE PRESS TO START SELECT TYPE OF RICE</p> <p>✓</p> <p>Click! - select customize</p>	<p>W DEFAULT MANUAL BACK SELECT THE TYPE OF RICE</p> <p>✓</p> <p>Click! - select default</p>	<p>W LG LONG GRAIN MG MEDIUM GRAIN SG SHORT GRAIN BR BROWN RICE SAVE AND EXIT</p> <p>▼</p> <p>Scroll down - make a selection Click! - confirm timing - save and exit</p>	<p>W GRAYNS RICE PRESS TO START MEDIUM GRAIN</p> <p>✓</p> <p>Click! - confirm menu - continue cooking</p>
REVOCOOK				
<p>B REVOCOOK THERMO SENSE 0:45</p> <p>Wait....</p>	<p>B REVOCOOK DE-BOND 0:25</p> <p>Wait....</p>	<p>B REVOCOOK TRANSUDE 0:15</p> <p>Wait....</p>	<p>B REVOCOOK DE-MOIST 0:02</p> <p>Wait....</p>	<p>G COMPLETED!</p> <p>Done! Press - to return</p>