About Grayns™

The Grayns™ Rice Cooker is an amazing invention that redefines healthy living by cooking rice in the traditional way along with the convenience of smart modern living.

Rice cooked in Grayns™, undergoes an intelligent 4-stage cooking process that determine the optimal cooking temperature, moisture content and cooking time to ensure that much of the unhealthy starch or RDS (Rapidly digested starch) is discarded and the result is healthy, perfectly cooked rice.

The patented technology used to make this possible is ingenious, yet practical and hygienic.
The appliance is not to be used by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.

Children are advised not to play with the appliance.
This appliance is intended to be used in household and similar application such as:
- Staff kitchen areas in shops, offices and other working environments.
- Farm houses.
- By clients in hotels, motels and other residential type environments.
- Bed and breakfast type environments.

Please avoid any spillage on the connector and clean before use.

Avoid any touching on metal part during and after use.

Please use the provided cord only for the appliance properly. If there is any damage on provided cord, kindly refer to the service agent.

Do not immerse the appliance in water or splash with water and clean after use with proper step. Refer to Page 33 for Maintenance Instruction.

PLEASE READ ALL INSTRUCTION COMPLETELY BEFORE USE
FAMILIARIZING YOURSELF WITH THE GRAYNS RICE COOKER

WHAT’S INSIDE YOUR GRAYNS BOX

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 that allows the water to drain.

3. **Inner Container**
   Durable and hygienic food grade stainless steel make cleanup easy.

4. **Cooker**
   Consists of a set of several parts including the lid, the body, the collector, push button and screen. Made from high quality, durable materials.

5. **Starch Collector Lid**
   Avoids hot contents from spilling & splashing out of the collector. The lid can be open for cleaning purpose.

6. **Starch Collector**
   Collect the starch water that has been drained during cooking process.
Accessories:

7 Power Cable
Connect the cooker to a power supply.

8 Measuring Cup
Use to measure the amount of rice for cooking.
FAMILIARIZING YOURSELF WITH THE GRAYNS RICE COOKER

GRAYNS TORC 3.3 OVERVIEW

- Lid
- Lid slot
- Screen display
- Navigation button
- Starch collector lid
- Starch collector
- Steam vent
- Steam cover
- Holder
- Air ventilation outlet
- Power in
- Air ventilation inlet
FAMILIARIZING YOURSELF WITH THE GRAYNS RICE COOKER

CONTROL PANEL - Navigation Button

How to Operate

Press UP / DOWN - Move option / next / previous

Press OK - To confirm / select / ok / yes / no

Press OK & hold for a few seconds - Back to main menu / return / reset

Light Indicator

- ALL BUTTON LIGHTS UP - Standby Mode
- UP BUTTON LIGHT UP - Progress Mode
- ALL BUTTON LIGHT UP - Completed / Ready
- ALL BUTTON BLINKING - Error! / Progress
DIGITAL CONTROL INTERFACE - Screen Display

WELCOME SCREEN

MAIN MENU

TIMING SELECTION
Please make sure you close the collector properly. If the error persist even when you close properly, please seek technical help.

Please make sure you close the lid properly. If the error persist even when you close properly, please seek technical help.

Please make sure you put inner container inside the rice cooker. If the error persist even when the inner container is inside the rice cooker please seek technical help.
Turn off the rice cooker and let it cool down for at least 30 minutes. Turn it on again, and if the error persist, please seek technical help.

Open the lid and let it cool down for at least 15 minutes. Close the lid and restart cooking process. If the error persist, please seek technical help.

Blinking of the buttons will indicate the error.
Place Starch Collector Lid (5) and Starch Collector (6), Strainer Basket (1), Inner Container (3) and Steel Ball (2) into the cooker in the right position.

⚠️ Please ensure the Steel Ball and the Inner Container is in the right position and firmly placed to avoid any leakage or failure to perform.
A. Take the strainer basket & starch collector out of the rice cooker. Remove the starch collector lid, and put the strainer basket into the starch collector.
B. Measure rice with the measuring cup and transfer into the strainer basket. Maximum rice quantity is 4 cups for 180 ml cup. Rinse the rice until the water become relatively clear.

C. Put the water until maximum level to get an ideal result and make sure the water does not exceed the maximum level. Please refer to the marking on the strainer basket.

 Refer to the cooking preparation on the next page (Page 14) for the ideal ratio to get a satisfactory cooking results.
To facilitate the release of starch from the rice, fill the container with water up to the mark indicated regardless of the amount of rice you used.
D. Close the Lid properly. Make sure the steam cover is in place especially after washing it. Press the top to ensure that it is properly closed to avoid any steam spillover.
E. Plug in the cord to the rice cooker in horizontal position.

F. Plug in to the power socket and turn it on. Wait until the welcome menu appears. Please proceed to menu selection.

Check the screen for any ERROR! If there is a ERROR message, please follow the instruction indicated on Page 9 & Page 10.

ERROR! PLEASE CLOSE THE COLLECTOR

ERROR! PLEASE CLOSE THE LID

ERROR! PLEASE INSERT COOKING POT

ATTENTION! SENSOR IS NOT READY
HOW TO COOK GRAYNS RICE - Select Type of Rice (DEFAULT)

The default settings are set for most basic type of rice; Long Grain, Medium Grain, Short Grain and also Brown Rice.

Press DOWN - find menu

Press OK - select customize

Press OK - select default

Press UP / DOWN - make a selection

Press OK - confirm setting - save and exit
Press OK - confirm menu - continue cooking

Make sure the setting is correct & continue cooking. The setting is save as your default setting
HOW TO COOK GRAYNS RICE - Customize Your Rice

Customize the settings according to your preference and taste. For Softness, set the number higher for a softer rice and lower the number for a harder rice. For Moisture, set the number higher for a wetter rice and lower the number for a drier rice. Customization maybe necessary for some type of rice e.g pony rice, parbolied rice, and etc.

Press OK - select customize
Press DOWN - make a selection
Press OK - select manual
Press OK - Select softness
Press UP / DOWN - increase/reduce softness level
Press OK - confirm setting - save and exit
HOW TO COOK GRAYNS RICE - Customize Your Rice

Once the setting is done, it will be saved as your default. The following cooking will start with the setting that has been saved previously.

Press DOWN - make a selection
Press OK - select moisture

Press UP / DOWN - increase/reduce moisture level

Press OK - confirm setting - save and exit

Press DOWN - make a selection
Press OK - select back

Press OK - select Grayns Rice - continue cooking
How to Cook Grayns Rice - Cooking (Customize)

1. Grayns Rice
   - Press to start!
   - Softness: 07 Moisture: 01

Press OK - confirm menu - continue cooking

Make sure the setting is correct. The setting is saved as your default setting.
HOW TO COOK GRAYNS RICE - Cooking Process

Please wait until the cooking process is ‘Completed’. Press the OK button to return to main menu. Then switch off the power.

- REVOCOOK THERMOSENSE 0:46
  Wait....

- REVOCOOK DE-BOND 45: 0:25
  Wait....

- REVOCOOK TRANSVUE 75: 0:15
  Wait....

- REVOCOOK DE-MOIST 95: 0:02
  Wait....

- COMPLETED!
  Done! Press OK for a few seconds to return

1° GRAYNS RICE
1° GRAYNS RICE
1° GRAYNS RICE
1° GRAYNS RICE
1° GRAYNS RICE
1° GRAYNS RICE
1° GRAYNS RICE
1° GRAYNS RICE
1° GRAYNS RICE

Return to the main menu
Rinse the rice, repeat the instruction for PREPARING YOUR GRAYNS RICE COOKER accordingly (Page 12). Make sure the rice does not exceed the maximum level. Put the rice and strainer basket into the rice cooker, then add the exact amount of water.
HOW TO SOAK

You can use the SOAK function of GRAYNS rice cooker with other things beside rice like grains, potatoes or vegetables. Set the time in hours or minutes as per your requirement.

Press DOWN - make a selection
Press OK - select soak

Press UP / DOWN - increase/reduce the time setting (hour)
Press OK - confirm setting - proceed to minute

Press UP / DOWN - increase/reduce the time setting (minute)
Press OK - confirm setting

Press OK - confirm setting - select start
* select back to return to Main Menu
HOW TO SOAK

- SOAKING... 00:00:54
  Wait....

- REVOCOOK TRANSUDE 75% 0:15
  Wait....

- COMPLETED!
  Done!
  Press OK for a few seconds - to return

- 1P: GRAYNS RICE (PRESS TO START!)
  SOFTNESS: 07 MOISTURE: 01
  Return to the main menu

Please wait until the ‘Completed’ sign appear and the water will then transude into the collection tray. Press the OK button to return to main menu.

Soak & Cook
If you wish to soak & cook please refer Page 26.
**HOW TO SOAK & COOK**

Soak and cook is ideal for various types of brown rice, pony rice or parboiled rice, the type of rice that is too hard to cook normally. It will soak to the time you set, and straight away continue cooking. You can set the time of soaking as long as you want and cooking will start upon completion of soaking time. The cooking will be based on the previously set setting.

Press DOWN - make a selection
Press OK - select soak & cook

Press UP / DOWN - increase/reduce the time setting (hour)
Press OK - confirm setting - proceed to minute

Press UP / DOWN - increase/reduce the time setting (minute)
Press OK - confirm setting

Press OK - confirm setting - select start
* select back to return to Main Menu
HOW TO SOAK & COOK

After soaking, it will straight away cook. Please wait until the sign ‘Completed’ appears. Press the button to return to main menu.

Wait....

The heat on the buttons is normal due to the heat transfer from the cooking process.

Wait....

Wait....

Wait....

Done!
Press OK for a few seconds - to return

Return to the main menu
HOW TO RE-HEAT

Use Re-Heat to heat up your rice again before eating. Put the cold cooked rice in the basket and add one cup of water into the inner container. Press OK on the Re-Heat function. After you start, it will automatically turn off after 10 minutes. Your rice will be steaming hot and ready to be serve.

Please make sure you put one cup of water inside the inner container before you start Re-Heat.
HOW TO CANCEL PROGRESS (RESET) - Return to Main Menu

During the cooking/soaking process, press and hold the OK button for a few seconds to cancel the cooking / soaking progress. Wait until the screen return to the welcome screen and the main menu.
A. Make sure the display shows “Completed. Use the notch on top of the lid to hold. Preferably access from side to avoid any heat from the steam. Lift up the cover.

HOT CONTENT! Please use cooking gloves to avoid any injury due to the heat from the cooking process. Do not open the lid while cooking. Be careful with the hot steam coming out of the steam vent.

If you open the lid during the cooking process, the screen will show ERROR! Please close the lid to resume the process.
B. Scoop your rice for serving. You may also remove the basket if you wish to scoop all the rice into a container/plate.

⚠️ For the next cooking, please let the rice cooker cool down for AT LEAST 30 MINUTES and please clean all the washed parts properly before further use.
MAINTENANCE - Washable

CLEANING! Before cleaning your rice cooker, always unplug and allow it to cool first.

Remove the inner pot, steel ball, strainer & starch collector from the rice cooker and wash them in warm, soapy water with a soft sponge. Rinse completely, then dry with a soft clean cloth. Any residue of vinegar or salt may cause your metal parts to corrode. Always clean thoroughly after each use.

QUICK CLEANING! for Basket, Inner Container and Steel Ball. Add 1/2 cup of water and a small amount of dish liquid soap or dishwasher detergent to inner pot. RINSE WELL AND DRY COMPLETELY BEFORE RE-USING.

Make sure the steel ball and the inner container’s cone are cleaned properly to prevent any possible leakage or blockage. Any impurities and defects may cause malfunction.
MAINTENANCE - Wet Wipe Only

DO NOT IMMERSE THE PRODUCT INTO WATER.

Clean the outside of your cooker when necessary. Do not use abrasive cleaners. DO NOT SUBMERGE ANY PART OF THE RICE COOKER BODY IN WATER.

To clean the heating element and lid plate, use sponge and dish washing soap to polish or remove any residue. Then wipe with a damp cloth. Allow to dry completely before re-using. You must keep the heating plate and lid plate free from any foreign objects.

Wipe clean the rice cooker to clear any starch residue.
MAINTENANCE - Cleaning The Steam Vent

Remove the Lid Cap. Wipe the Lid Cap and the steam vent with a damp cloth to remove dirt and starch residue.
MAINTENANCE - Cleaning the Starch Collector

Pull out the Starch Collector from the rice cooker. Remove the Starch Collector Lid and dispose the hot starch water collected. Handle with care, hot content may cause injury.

Don’t wash the collector straight away after you pour out the hot content inside. Let the collector cool down to room temperature before you wash. The collector might cracked because of temperature difference after repeated misuse.

Starch collected in this container is not for consumption. It is to be disposed.