

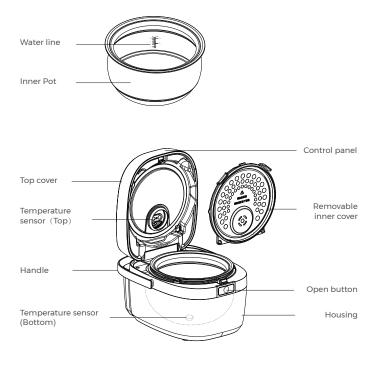
USER'S MANUAL

IH RICE COOKER

Model : DR-IH15W/B



Part Name









5\$

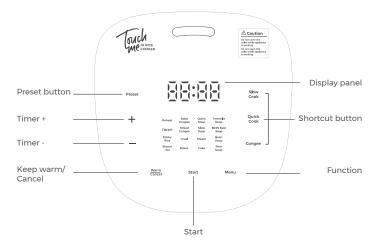
Soup spoon x 1

Rice spoon x1

Mesauring cup x1

Power line x1

Control Panel



Technical Parameters

Product type	IH rice cooker	Model	DR-IH15W/B
Rating voltage	220V~	Frequency	50Hz
Power	1100W	Capacity	1.5L
Heating	Induction		
Handling Instruction	GB4706.19-2008,GB4706.1-2005, GB4343.1-2009,GB17625.1-2012		

Handling instruction

*Plug the power cord into the device and power outlet. The device will make a "beep" sound and display all indicators for 1 second, then return to standby mode.



*When power off, the control panel is hidden, "**Start**" button will blink.

Standby mode



*After pressing "**Start**" button, all indicator lights are on.

Ready to cook



*After one second long light,the display screen will be off. Then the "start" button will blink once every one second.

Cooking time

Function	Default Timer (mins)	Adjusting Range (mins)	Preset time
Slow cook	45	/	1h-24h
Quick cook	30	/	/
Congee	90	40-240	1h-24h
Reheat	30	10-60	1h-24h
Claypot	90	60-120	1h-24h
Sticky rice	60	/	/
Brown rice	90	/	1h-24h
Baby congee	90	/	1h-24h
Mixed congee	90	60-240	1h-24h
Gruel	60	60-240	1h-24h
Braise	45	30-90	1h-24h
Quick soup	120	60-240	1h-24h
Slow soup	180	120-240	1h-24h
Steam	30	5-60	1h-24h
Cake	45	/	/
Tremella soup	120	60-240	1h-24h
Bird's nest soup	45	30-60	1h-24h
Bean soup	180	120-240	1h-24h
Pear soup	30	30-60	1h-24h

Blackout memory: Except keeping warm function, all other function have blackoutmemory. If there is an excepted power failure during cooking, the cooking function will automatically continue working after power on. If the power failure happen in the standby mode, it will enter standby again after power on.

Tips:

In case of long time power failure, it is suggested to cancel the function and return to standby mode to avoid poor taste of food.

Rice cooking

1. Cooking preparation
E.g: Take three cups of rice to cook gruel, clean the rice with water and put it into the inner pot, add water to the water line 3.
2. Function selection
Option 1: Slow cook
Start
Slow cook

Put the inner pot into product, closer the cover, press "**Start**" to light the control panel, then choose "**Slow cook**" function. This function makes rice soft, delicious and nutrients in the rice are preserved. "**Slow cook**" consumes less power, so it saves electricity. Cooking time of "**Slow cook**" function is 45 minutes.

Cách 2: Sử dụng chức năng Quick cook



Put the inner pot into product, closer the cover, press "**Start**" to light the control panel, then choose "**Quick cook**" function. Cooking time of "**Quick cook**" function is 30 minutes.

3. Start cooking



After above selection, the preset timer will automatically start working in 5 seconds. You can also press "**Start**" to start the timer directly.

4. Keeping warm

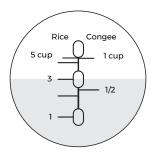


After cooking, cooker will enter insulation mode automatically. The panel will show the insulation timer. You can quit the insulation state by pressing "Keep warm/Cancel" button.

Preset timer setting

Take slow cook as example (It's 7:00am now, we want to have lunch at 12:00)

1. Cooking preparation



E.g: Get three cups of rice with the measuring cup, clean with water and put them into inner pot, add water to the water line 3.

Tips: The normal rice & water ratio is 1:1, you can adjust it according to your preference.

2. Function selection



Put the inner pot into product, close the cover, press "Start" to light the control panel, then choose "Slow cook" function.

3. Preset timer setting



Press **"Preset**" button, the default timer is 1 hour, flashing with 1:00. Then press "+" to add timer to 5:00.

4. Start cooking



After above selection, the preset timer will automatically start working in 5 seconds. You can also press "**Start**" to start the timer directly.

5. Keeping warm



After cooking, cooker will enter insulation mode automatically. The panel will show the insulation timer. You can quit the insulation state by pressing "**Keep warm/Cance**!" button.

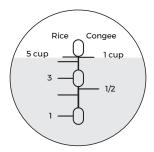
Tips:

- 1. There will be a few minutes' error in making an appointment, which is normal.
- 2. The preset timer is cooking finish time.

Cooking timer

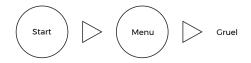
Take gruel function as example

1. Cooking preparation

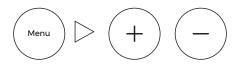


E.g: Take one cup of rice to cook gruel, clean the rice with water and put it into the inner pot, add water to the water line 1.

2. Function selection



Put the inner pot into the cooker, close the cover and connect to the power supply, press "Start" to light the panel, then press "Menu" button and select "Gruel" function. 3. Timer setting



The default cooking timer is 60 minutes. You can adjust the timer between 60-240 minutes. In 5 seconds after adjusting timer, the buzzer will ring and the cooker will start cooking automatically. You can also press **"Start**" button to enter gruel cooking automatically.

4. Keeping warm



After cooking finish, the beeper will ring for 5 seconds and enter insulation mode. Then the display panel will shown insulation timer. You can quit the insulation state by pressing "**Keep warm/Cancel**" button.

Tips:

1. For all cooking function, the rice cooker will enter insulation mode after finish.

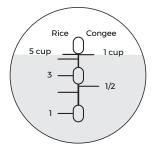
2. The cooker will heat during insulation mode to keep temperature at around 73 degree.

3. The cooker could keep warm for 24 hours at most. It's suggest to keep warm less than 5 hours, else the taste will be effected.

Example for shortcut function

Take congee as example

1. Cooking preparation



E.g: Get one cups of rice with the measuring cup, clean with water and put them into inner pot, add water to the water line 1.

2. Function selection



Put the inner pot into product, closer the cover, press "Start" to light the control panel, then choose "Congee" function.

3. Preset timer setting



After above selection, the preset timer will automatically start working in 5 seconds. You can also press "**Start**" to start the timer directly.

4. Start cooking



Related function button is lighted. Display panel show the working time.

5. Keeping warm



After cooking, cooker will enter insulation mode automatically after five rings from beeper. The panel will show the insulation timer. You can quit the insulation state by pressing "**Keep** warm/Cancel" button.

Tips:

1. For all cooking function, the rice cooker will enter insulation mode after finish.

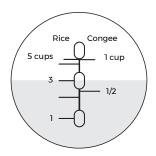
 The cooker will heat during insulation mode to keep temperature at around 73 degree.

3. The cooker could keep warm for 24 hours at most. It's suggest to keep warm less than 5 hours, else the taste will be effected.

Claypot cooking

Take clay pot cooking function as example

1. Cooking preparation

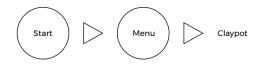


E.g:

1. Get three cups of rice with the measuring cup, clean with water and put them into inner pot, add water to the water line 3.

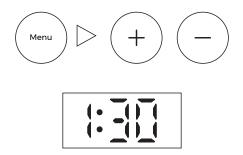
2. Add 20g oil, 2g salt per one cup or rice. For reference only, depending on personal preference.

2. Function selection



Put the inner pot into product, closer the cover, press "Start" to light the control panel, then choose "Menu" and select "Clay pot" function.

3. Cooking timer adjustment



The default cooking timer is 90 minutes. You can adjust the timer between 60-120 minutes. In 5 seconds after adjusting timer, the buzzer will ring and the cooker will start cooking automatically.

You can also press **"Start**" button to enter gruel cooking directly. 90 minutes after cooking, the beeper will ring to remind to add burdening.

During cooking, you can open the cover and add your favourite foods, then close the cover to continue cooking.

4. Keeping warm



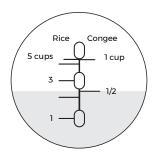
Tips:

After cooking, cooker will enter insulation mode automatically after five rings from beeper. The panel will show the insulation timer. You can quit the insulation state by pressing "**Keep warm/Cancel**" button.

Menu function selection

Take "Baby congee" as example

1. Cooking preparation



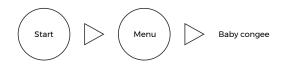
E.g:

Get 1/2 cup of rice with the measuring cup, clean with water and put it into the inner pot, add water to 1/2 water line. You can also adjust the water according to your preference.

Tips:

Water could not exceed the highest water line for porridge.

2. Function selection



Put the inner pot into product, closer the cover, press "Start" to light the control panel, then choose "Menu" and select "Baby congee" function

3. Start cooking



After above selection, the preset timer will automatically start working in 5 seconds. You can also press **"Start**" to start the timer directly.

4. Congee cooking status



Related function button is lighted. Display panel show the working time.

5. Keeping warm



After cooking, cooker will enter insulation mode automatically after five rings from beeper. The panel will show the insulation timer. You can quit the insulation state by pressing "**Keep** warm/Cancel" button.

Tips:

1. For all cooking function, the rice cooker will enter insulation mode after finish.

2. The cooker will heat during insulation mode to keep temperature at around 73 degree.

3. The cooker could keep warm for 24 hours at most. It's suggest to keep warm less than 5 hours, else the taste will be effected.

Safety Caution

1. Do not touch hot surfaces. Use the handles or knobs.

2. Use only on a level, dry and heat-resistant surface.

3. To protect against electrical shock, do not immerse cord, plug or the appliance in water or any other liquid.

4. Close supervision is necessary when the appliance is used by or near children.

5. Unplug from outlet when not in use and before cleaning. Allow unit to cool before putting on or taking off parts and before cleaning the appliance.

6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact JOSOO customer service for examination, repair or adjustment.

 The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electrical shock or injury.

8. Do not use outdoors.

9. Do not let cord touch hot surfaces or hang over the edge of a counter or table.

10. Do not place on or near a hot burner or in a heated oven.

11. Do not use the appliance for other than its intended use.

12. Extreme caution must be used when moving the appliance containing hot water or other liquids.

13. Do not touch, cover or obstruct the steam vent on the top of the rice cooker as it is extremely hot and may cause scalding.

14. Use only with a 220V AC power outlet.

15. Always unplug from the base of the wall outlet. Never pull on the cord.

16. The rice cooker should be operated on a separate electrical circuit from other operating appliances. If the electrical circuit is overloaded with other appliances, the appliance may not operate properly.

17. Always make sure the outside of the inner cooking pot is dry prior to use. If the cooking pot is returned to cooker when wet, it may damage or cause the product to malfunction.
18.Use extreme caution when opening the lid during or after cooking. Hot steam will escape and may cause scalding.

19.Rice should not be left in the inner pot with the "Keep-Warm" function on for more than 12 hours.

20. To prevent damage or deformation, do not use the inner pot on a stove top or burner.

21. To disconnect, turn any control to "Off", then remove plug from wall outlet.

22. To reduce the risk of electrical shock, cook only in the removable container provided.

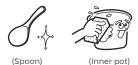
Cleaning and maintenance

Ensure the cooker is cool and remove the plug before cleaning and maintaining. Do not use corrosive solvent or brush to clean the cooker. After cleaning and maintenance, install the inner cover correctly.



Inner pot, aluminium lid

1. Please adopt soft object like sponge to clean below components.



In case of deformation or coating damage, please contact the local distributor directly or call the headquarters customer service hotline.

Rice cooker main body, top cover

1. Wipe with a cloth towel



2. Liquid solidified parts should be cleaned frequently.

Temperature sensor

When grains of rice or water slops are sticky, use a cloth to clean them.

Inner pot

In order to protect the coating:

1. Use matching plastic spoon.

3. Do not use vinegar.

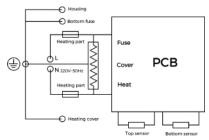
2. Do not wash spoon or tableware in the inner pot.

⚠ Be careful not to deform it..

4. Do not use the inner pot to wash the rice.

Since the inner pot is used in water and steam, sometimes there will be color spots in it. But there is no health problem please feel free to use.

Front cover



Inner cover

Food contact material information sheet

Please use the product according to the instruction manual This product meets the requirements of the corresponding national food safety standards. The information of food contact materials and their compliance with the standards is described as follows:

Part name	Material	Standard
Inner cover/Exhaust valve	PP	GB4806.7-2016
Aluminum lid	Aluminum alloy	GB4806.9-2016
Silicone seal ring	Silicone	GB4806.11-2016
Exhause coil/Gasket	Silicone	GB4806.11-2016
Screw	Stainless steelSUS30408	GB4806.9-2016
Inner pot	1.Aluminium(A3004) 2. Stainless steel(ICr17) 3.Iron(st12)	GB4806.9-2016
	Coating: polytetrachloroethylene	GB4806.10-2016;GB9685-2016
Spoon	PP	GB4806.7-2016
Soup spoon	PP	GB4806.7-2016
Steamer	PP	GB4806.7-2016
Measuring cup	PP	GB4806.7-2016
Top temperature probe	Stainless steelSUS30408	GB4806.9-2016
Top sensor	Stainless steelSUS30408	GB4806.9-2016

Note: Our products contains the above food contact materials, some models may only contain individual materials, please refer to the actual products.

Error handling

Take "Baby congee" as example

When the temperature sensor fails, the error code will display on the time area of control panel. All indicator will be on and beeper will ring for 5 times. The cooker cannot preform any operation.

Once entering the protection status, the cooker can be only reset after trouble shooting and re-power.

Error code	Default reason	Solution
EO	No inner pot(working status)	Insert the pot correctly
EI	Top sensor shortcut	Send it to the maintenance department
E2	Top sensor open circuit	Send it to the maintenance department
E3	Bottom sensor short cut	Send it to the maintenance department
E4	Bottom sensor short cut	Ensure the bottom sensor is connected to the power correctly
E5	Over voltage	Connect the correct circuit and the fault will disappear automatically
E6	Voltage too low	Connect the correct circuit and the fault will disappear automatically
E7	IGBT over heating	Send it to the maintenance department
E8	IGBT sensor open circuit	Send it to the maintenance department
E9	IGBTsensor short cuit	Send it to the maintenance department
EA	Bottom sensor failure	Send it to the maintenance department
EE EC	Internal fault	Send it to the maintenance department
<u>c</u>	Communication failures	Send it to the maintenance department

dreamer

Dreamer Customer Service Centre

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