

ISO9001-2008 Quality  
Management System  
Certificate.

**All Power**

**Yong Yao Technology**

- Thank you for choosing all power rice cooker.
- Please read this manual book carefully before use.
- Please keep this manual book for future reference.

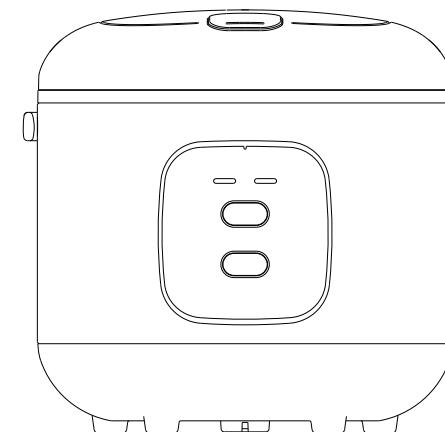
**Executive standard:**

GB 4706.1-2005 GB 4706.19-2008  
GB 17625.1-2012 GB 4343.1-2009

## **Manual Book**

### **Rice Cooker**

Model : YYF-50YJ04 YYF-50YJ06  
YYF-50YJ02



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**All Power**

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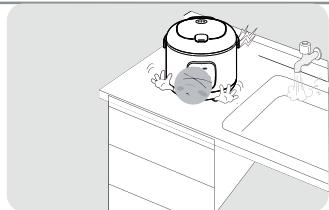
# Safety Cautions

- These safety cautions are about how to avoid harm and injury to you and other people, please make sure to follow them.
- Ignoring cautions and marks below and using this product mistakenly may cause injury to yourself and other people while using this rice cooker.
- Below table defines the meaning of the marks.

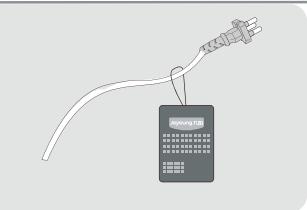
|  |             |  |               |  |                      |
|--|-------------|--|---------------|--|----------------------|
|  | Prohibition |  | Do not detach |  | Immersion prohibited |
|  | Do follow   |  | Do not touch  |  | No wet hand          |

## ⚠ Cautions

- Don't immerse rice cooker into water to avoid electrical shock or short circuit.



- Please use original power cord. If any damage happen to power cord, please change it at service centre.



- Please use rice cooker on stable surface and keep it away from combustible materials to avoid scald or fire.



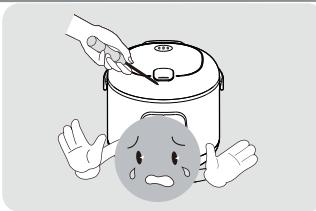
- Please use original inner pan to avoid malfunction.



- Don't put unintended materials into rice cooker.



- Don't disassemble or repair rice cooker by yourself, send it to service centre.



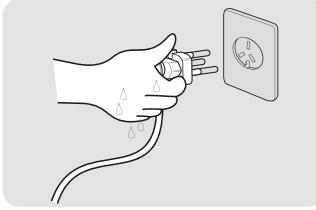
- While cooking, keep rice cooker away from children.



- While cooking or within short period after cooking, do not touch lid or metal parts.



- Don't pull plug with wet hands.

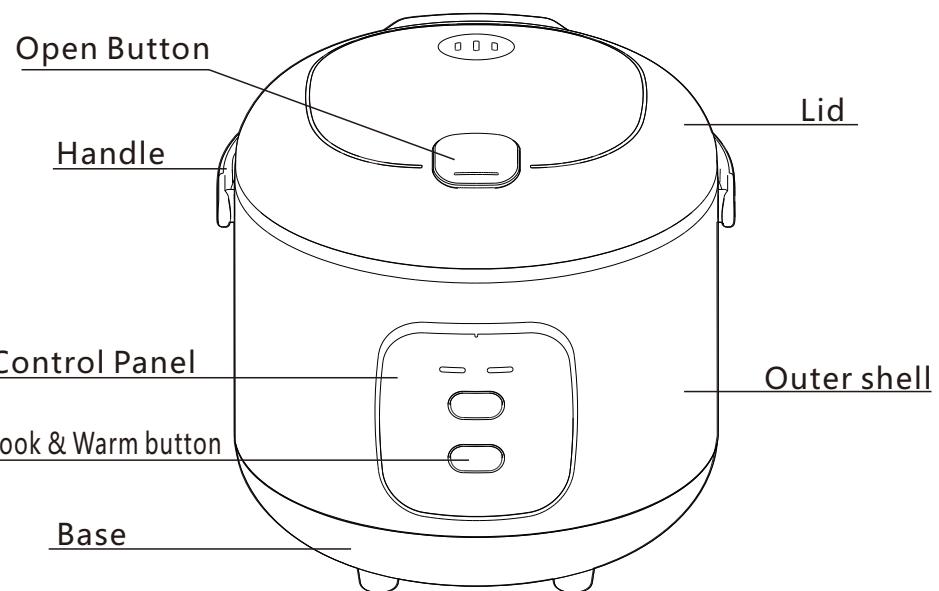


- While cooking, do not touch steam vent or other hot places.



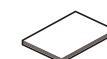
## Parts and operation method

### 1 Parts

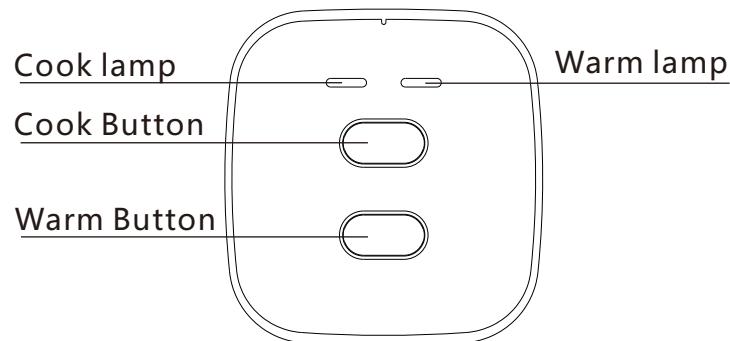


( Only for reference )

### Accessories (1pc per each)



## 2. Control Panel



## 3. How to Open

Press the open button, rice cooker will open automatically.



## 4. How to take out micro-pressure valve

Hold micro-pressure valve tightly and pull it out from rice cooker.



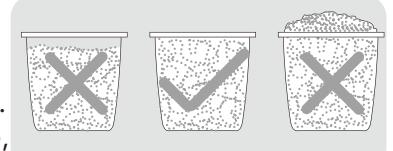
## Preparation before cooking

**1** Do not wash rice with inner pan, it will scratch the nonstick coating.

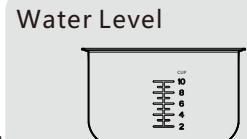


**2** Use original measuring cup to measure rice.

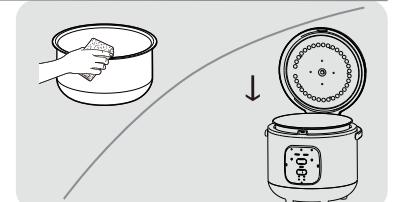
- One cup is about 160ML (or 150g).
- In order to obtain better taste, please immerse sticky rice or brown rice completely before cooking.



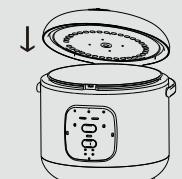
**3** Please adjust water amount with referring to water level corresponding to intended function, total amount of rice and water should not exceed maximum of water level.



**4** Before putting inner pan into rice cooker, make sure to wipe away rice or water that stucked on external of inner pan or internal of rice cooker.



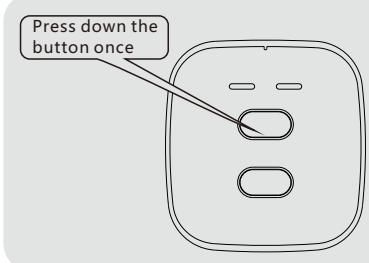
**5** Close the lid and insert the plug into outlet.



## Cook rice

**1** Press COOK button, cook lamp will be on and rice cooker will start to cook.

=If you do not press COOK button, the rice cooker will be in keep warm mode.



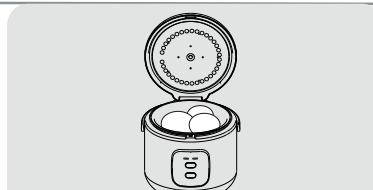
**2** Usual proportion between rice and water is 1:1.2. For example, 5 cups of rice goes with 6 cups of water.

Note: This proportion is for reference only, you can adjust water amount to obtain intended taste, but the total amount should not exceed maximum water level. Once cooking finishes, the COOK button bounces to normal position, rice cooker turns to keep warm mode automatically. Rice will be ready to serve after 15 minutes.

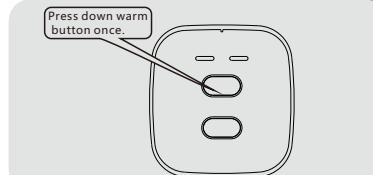
## Steam

**1** Use measuring cup to add 3 cups of water into the inner pan, put ingredients into the steamer.

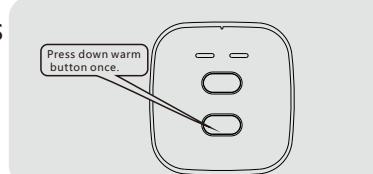
• You can adjust water amount according to ingredients in the steamer.



**2** Press COOK button to start.



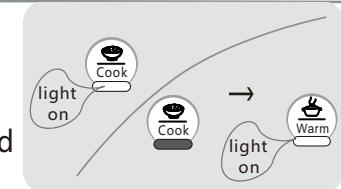
**3** When the ingredients is well done, press WARM button to start keep warm mode, unplug power cord if you do not need keep warm.



## Warm

**1** As soon as you insert plug into outlet, the keep warm mode starts.

**2** When inside temperature goes down, the rice cooker starts to cook, cook lamp will be on; after it reaches warm temperature, cook lamp will be off and warm lamp will be on.



**3** Warm temperature: between 60°C and 80°C.

## Clean and maintenance

- Before cleaning and maintenance, please unplug the power cord, let the rice cooker cool completely.
- When cleaning, do not use banana oil, gasoline, cleaning powder or tough brushes.
- Put water collector and steam valve back to their position after cleaning.

## Causions:

- 1 Use soft cloth (no matter wet or dry) to wipe inner lid and rice cooker body.
- 2 If the heating element is stucked with rice, water or other substance, clean it with dry cloth, do not clean it with water.
- 3 Take out inner pan, clean it with sponges, and dry it with soft cloth. Inner pan may get deformed if colide with other objects, please handle with causion; do not use tough substance to clean inner pan.

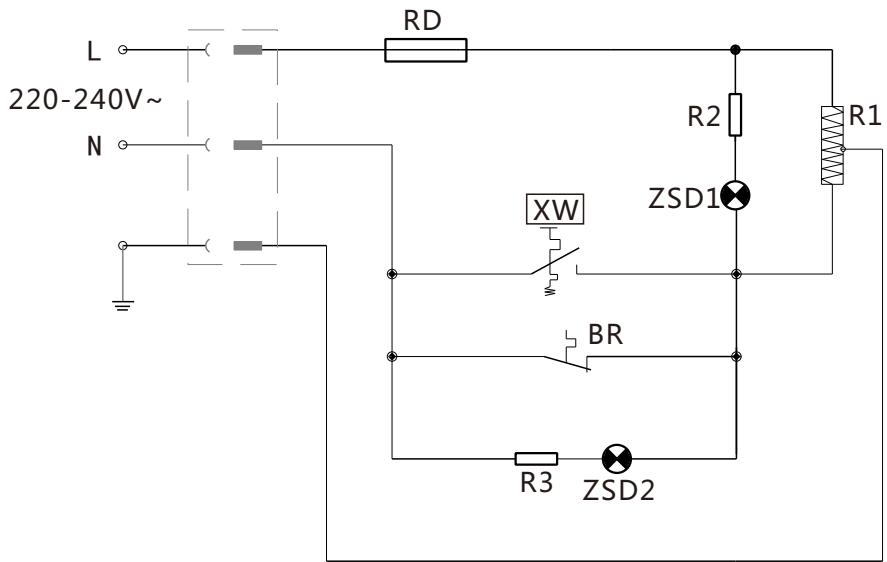
## Executive standard

**Executive standard** : GB4706·1-2005 GB4706·19-2008  
 GB4343.1-2009 GB17625.1-2003  
 GB12021.6-2008

# Toubleshoot

| Malfunctions                      |   | Possible reason                                     | Solution   |
|-----------------------------------|---|---|--|
| Lamps don't light up.             | Heating element is cold.                              | Power is off  | Check power cord is well connected or not                                  |
|                                   | Heating element is hot.                               | Circuit failure                                     | Sent to After-Sales Service  |
| Lamp is on                        | No heating  | Circuit failure                                     | Sent to After-Sales Service  |
| Overcooked                        | Cook & warm button is not smooth to control           | Inner pan is not connected to heating element well. | Check whether inner pan is deformed or there is any substance between them |
|                                   | TRC failure   |   | Sent to After-Sales Service  |
|                                   | Cook & warm button has worked                         | Micro-switch damages.                               | Sent to After-sales Service  |
| After cooking, food is still rare | Other substance between inner pan and heating element |   | Check and clean but do not rinse it with water.                            |
|                                   | Deformed heating element                              |   | Sent to After-sales Service  |
|                                   | Deformed inner pan                                    |   |  |
|                                   | Inner pan is not placed well                          |   | Slightly rotate inner pan to place it well.                                |
|                                   | TRC problem   |   | Sent to After-sales Service  |

## Electrical schematics



|        |   |
|--------|---|
| R1     | Heating element                           |
| R2, R3 | Dropping resistor of lamp                 |
| ZSD1   | Cook lamp                                 |
| ZSD2   | Warm lamp                                 |
| XW     | Broker of Temperature range controller    |
| BR     | Connector of Temperature range controller |
| RD     | Thermal fuse                              |

## Packing list

| Inner pan | Rice cooker | Manual Book | Warranty card | Power cord | Measuring cup | Spatula | Steamer |
|-----------|-------------|-------------|---------------|------------|---------------|---------|---------|
| 1         | 1           | 1           | 1             | 1          | 1             | 1       | 1       |