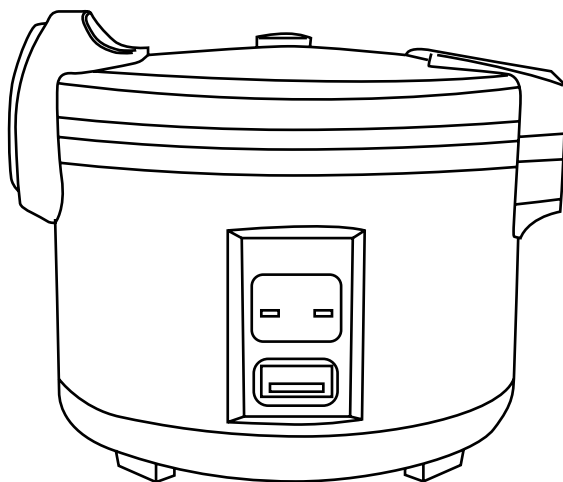


# COMMERCIAL DELUXE RICE COOKER

French

(50-CUP RICE)

French



## BO-3055

- **English Manual**
- **Manuel Français**



ByOrient®

**BO-3055**

- ※ Thank you very much for buying this product.
- ※ Before using this product, please read the manual carefully to ensure the correct and safe use.
- ※ Please pay more attention to the “Safety Precautions” in this manual.
- ※ Please keep the 「Warranty Card」 properly for future checking.

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## Safety precautions

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plug, or (state specific part or parts in question) in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. 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.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Please use the AC120V power supply that satisfies the product's rated current separately (see the table of specifications on the following page)
9. This product should be ground connected and the power socket should match the product. Product without grounded may cause the cover or other metal parts to have static electricity.
10. Do not use a towing socket to avoid accidents caused by excessive current and ensure that the plug is fully plugged into the power socket.
11. If the power plug or power cord is damaged or the interface between the power socket and the power plug is loose, do not use the product so as not to cause electric shock or fire due to short circuit.
12. Do not damage the power cord or power plug to avoid causing electric shock or fire due to short circuit.
13. If the power cord is damaged, it must be replaced by the manufacturer or specialized technical personnel such as the designated maintenance department to avoid danger.
14. Remove the inner pot or when not in use, remember to unplug the power plug so as not to cause Burns, injuries, or insulation aging to cause electric shock, leakage, or fire.
15. Do not water the product, wash directly with water or immerse the product in water, so as not to cause electric shock or fire due

to short circuit.

16. Do not insert or unplug the power plug with wet hands, so as not to cause electric shock or injury.
17. Do not expose the power plug to steam, so as not to cause electric shock or short-circuit fire.
18. Please clean the power plug regularly so that it does not cause a fire due to poor insulation caused by moisture or accumulated material.
19. When unplugging the power supply, make sure to hold the plug itself so as not to cause electric shock or fire due to short circuit.
20. Do not alter, disassemble or repair your products on your own so as not to cause fire, electric shock or injury.
21. Do not place the product in an unstable, humid or near the source of fire, heat source, otherwise it will be damaged or malfunctions.
22. Do not move the product during use to avoid scald.
23. Do not put your face or hands near the steam outlet, surrounding the cover, etc. during or immediately after use of the product. Be careful not to let infants and young children near you, so as not to cause burns.
24. Do not touch the lid or other metal high temperature parts when the product is under using to avoid scald.
25. Please do not open the lid during cooking to avoid steam leakage or spillage of cooking Burns.
26. When opening and closing the lid, please pay attention to the lid so as not to hurt your hands.
27. Please put the product out of reach of the child so as not to cause Burns, electrocution or injury.
28. In order to avoid the collision of the inner pot to prevent deformation, the inner pot should not be heated on other heat sources, otherwise it is easy to deform and damage the non-stick coating due to high temperature.
29. Do not use a non-special inner pot or a deformed inner pot to avoid overheating or failure leading to Burns or injuries.
30. When in use, do not cover the steam outlet with cloth, so as not to damage the lid deformation.
31. Do not use the rice cooker to cook vinegar or acid, alkaline food, so as not to damage the inner pot.

32. Wash immediately after using seasonings.
33. This electric cooker is not intended for use by people(including children) who are physically weak, slow to respond or have mental disorders, unless it is used safely with the guidance or assistance of a person who is responsible for their safety.
34. Please wait until the product is completely cooled before cleaning to avoid scald.
35. In case of failure or damage, please stop use immediately and unplug the power supply.
36. Please do not use above 2000 meters above sea level, otherwise it will affect the use effect.
37. please do not use at more than 2000 meters above sea level, otherwise it will affect the use effect.

## **Cooking method**

### **1. Selection of rice**

Different varieties of rice use different cooking methods, otherwise it will affect the cooking effect.

1. Ordinary large rice, more water absorption, more than the usual appropriate water, boiled rice soft.
2. When cooking a sticky rice, it absorbs less water, adds less water than usual, and cooks rice that is sticky and sticky, and its cooking effect is not as good as ordinary rice. Therefore, please control the cooking capacity below 60%.

### **2. Correct measure of rice**

Please use the matching special cup quantity to take the rice amount, the number of dial cups marked on the gallbladder of the factory product, showing that 2 cups are equal to the configuration of a large cup of rice, and each cup is placed in rice with the cup mouth as a standard rice quantity.

### **3. Correct washing of rice**

1. Add enough water, wash quickly with both hands and immediately pour out the water, and then wash the rice until it is clear.
2. Before cooking, soak the rice in water for 20 minutes before cooking. The cooking effect is better.
3. Do not wash rice directly with internal bile.

### **4. Correct addition of water**

Add the right amount of water to the flat table.

### **5. After rice simmer, turn the rice over.**

1. Do not immediately open the lid until the red lamp off . The cooked rice was completely cooked after simmer finished .
2. Fold loose can emit excess moisture, making the rice more soft and delicious

## Cooking instructions

1. The light yellow phenomenon of rice on the bottom of the pot(slightly paste)
2. Use the cup to get rice correctly, adjust the water level correctly according to the water level scale, and use the assigned amount cup to get rice. The amount of rice taken from the rice barrel sold on the market will be different from that of this product. If the water volume is not adjusted correctly, it will appear to be too hard, entrained, and too thin.
3. The rice should be stored in a cool place and avoid direct sunlight, and it is recommended to choose small bags of rice, and the quality of long-term placement will deteriorate. If you cook rice that has been opened for a long time, the effect of cooking with more than half an inch of water will be better. When you cook dry hard rice, even if the measuring cup is correctly measured, it will appear to be too hard.
4. If the washing rice does not pass through water, the deep yellow rice on the bottom of the boiled pot is mainly caused by the impurity of the rice precipitated on the bottom of the pot, which is a normal phenomenon.
5. The shorter the heat preservation time of rice, the better. It is recommended that the heat preservation time be controlled within 12 hours. The more moisture lost in rice for a long period of time, the odor or discoloration will occur.
6. Before cooking, please make sure that the lid is fully clasped before pressing the cooking button.
7. Before cooking, please make sure that the valve on the lid is closed and press the cooking button.

## Parts name



- |                      |                         |
|----------------------|-------------------------|
| A: Inner cover       | I: Cover handle         |
| B: Inner pot         | J: Cover                |
| C: Front handle      | K: Back handle          |
| D: Outer body        | L: Power cord           |
| E: Control panel     | M: Measuring cup        |
| F: Cooking button    | N: Spoon                |
| G: Foot              | O: Water holder         |
| H: Open cover button | P: Air evacuation valve |

## Using method

### 1. Wash the inner pan and dry the water.

- When cleaning the inner pan, please use a soft cloth to clean, use a thick cloth to clean the inner pan will make the inner pan surface coating shedding.

### 2. Use a special cup to measure the required rice in other containers, wash the rice and then pour the washed rice into the inner pot.

- One cup of rice is equal to 0.3 kg (equivalent to 2 meals) and water is equal to 0.36 L.



### 3. Adjust the water level according to actual needs. Place the inner pot horizontally on the fixed table, put the washed rice into the inner pot and add the corresponding water with reference to the water level scale.

- The water level scale of the inner pot is the reference water quantity for cooking, and the water level can be adjusted appropriately according to the type of rice and the personal taste of the rice.
- The inner pot water scale is the scale that the rice and water are placed at the same time.

### 4. After cleaning the outer surface of the inner pot, place the rice evenly inside the pan in order to avoid rice piling together, and then gently rotate the inner pot to make the inner pot fully contact with the heating plate.



### 5. Put the inner pan into the product correctly and cover the lid.

- When there are foreign matter at the bottom of the inner pot, it will affect the cooking performance or cause trouble.
- If the inner pot is not properly placed into the body, the lid can not be covered.
- The non-stick coating of the inner pot reaches to food grade standards and is harmless to human health.

### 6. Insert the power plug into the socket on the wall, make sure that the lid is fully clamped and press the cooking button to cook, otherwise it will affect the cooking performance or cause trouble.

- Please do not switch on the power before putting it in the inner pot. After switching on the power, even do not press the button, the rice cooker will begin to heat up and enter the insulation state.

### 7. When the rice is cooked and the cooking button automatically jumps, the cooking red light and the keep warm yellow light will light up at the same time. Do not open the cover at this time, and the rice cooker will enter the simmer state.

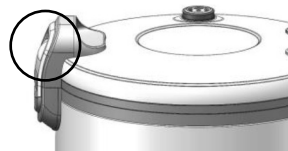
### 8. When the “keep warm” light is lit separately, the rice simmer step is finished, and the lid can be turned over to serve the rice.

### 9. When cooking porridge by this product, open the lid in time after boiling to avoid overflow.

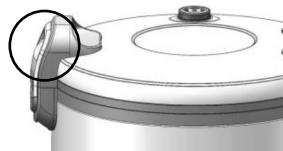
### 10. When steaming food, put an appropriate amount of water in the pot first, put the food to be steamed into the steamer. According to the above operation and wait for the food to be steamed. When finished, lift up the “cooking button.” Cooking rice and steaming food can be at the same time.

## Open the cover

1. Open cover: Hold the black circular front handle in front of you, press the silver plate with your thumb. Then pull up and turn the lid back to open.(Picture A)
2. Close the cover: Hold the black circular front handle in front, slowly close the lid, and then gently press down the black ring (A) front handle.(Picture B)



(A)



(B)

## Move the product

1. For the safety of use, do not move the entire product when it is in use or when it is filled with food.
2. Please do not take out the inner bile for use alone, so that it is easy to collide and damage the inner bile, affecting the normal performance of the rice cooker.
3. The front handle of the lid is only used for opening and closing. When lifting the product, please see picture C



(C)

## Cleaning and maintenance

Products should be keep cleaning often, especially the inner lid should be cleaned in time, if the product is not often cleaned up, bacteria are easy to breed, heat preservation is prone to odor.

- After the rice cooker is completely cooled and the power is disconnected, it can be cleaned.
- Water and foreign matter on the bottom and surface of the inner pot should be cleaned. Do not use steel ball, hard brush, abrasives, etc. to clean, that will spray off the surface. Use neutral detergents and sponges or soft cloth strips.

### 1. Inner cover

When the inner pot cover is stuck with rice grains or rice soup, please wipe it with a cloth to preventing from scratches.

- Grab the aluminum lid by hand and remove the aluminum lid in the outward direction(Picture E)
- After the aluminum pan cover is cleaned, put the aluminum inner cover through the rubber ring hole to fix the inner cover.(Picture F)



(E)



(F)

### 2. Sealed rings

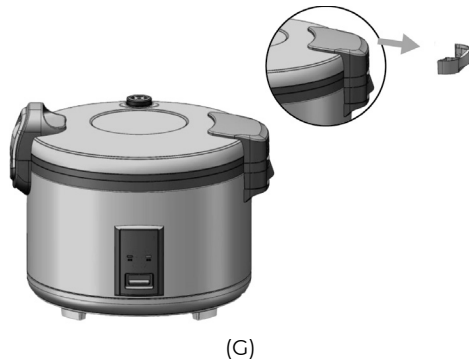
When cleaning the inner lid, be careful not to pull off the sealing ring, not to remove the sealing ring.

### 3. Steam outlet

The steam outlet must be wiped clean before and after use to avoid being blocked. Please turn the steam valve on "off" while cooking.

#### 4. Water holder

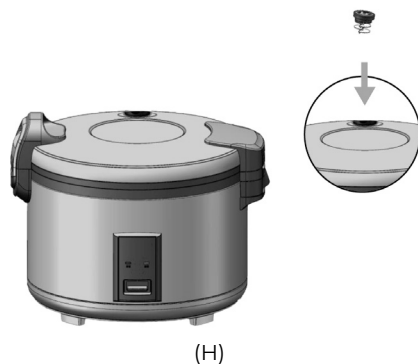
When the steam is discharged during cooking, the water droplets flow into the water section through the drainage tank. For example, the water collection cup, dry in time after cooking or cooking.(Picture G)



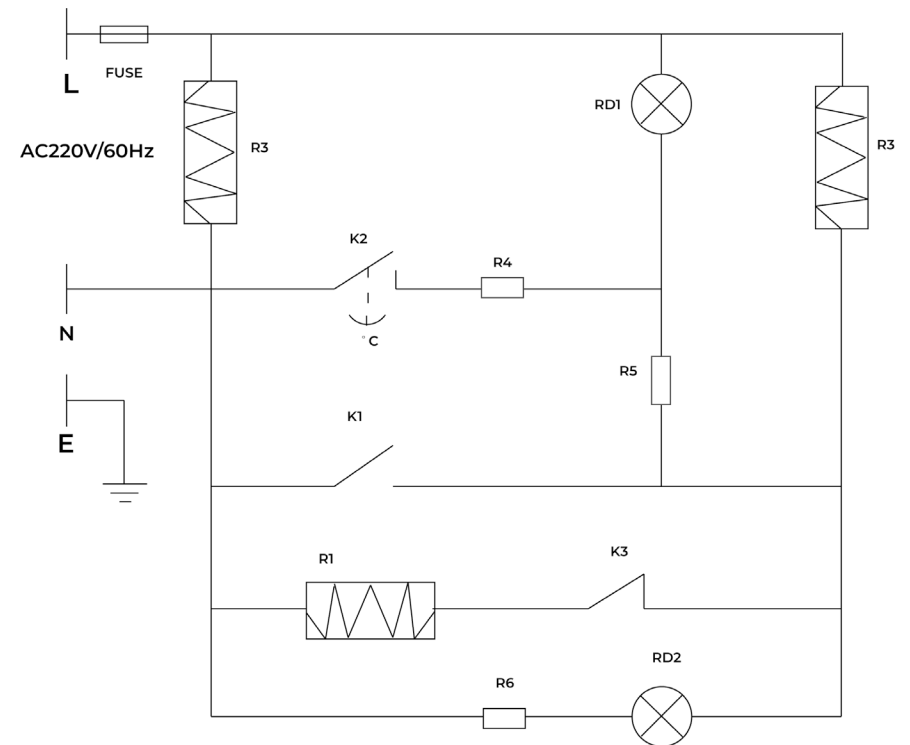
#### 5. Steam Valve

The foreign body will block the steam valve outlet, can not be automatically cleaned, use this product before and after regularly cleaning the exhaust outlet, or after cooking to clean the steam valve.

- Wash the steam valve under the faucet with fresh water, or wipe the steam valve with a brush or cloth in the water. The steam hole on the lid can be applied into the exhaust hole with a wrung cloth.( Picture H )



#### Circuit diagram



R1	Pot heater
R2	Cover heated
R3	Cooking heater
R4-R6	Resistor/150KΩ
K1	Cooking switch
K2	stew thermostat
K3	warm thermostat
RD1	stew/COOK lamp
RD2	Warm lamp



## Troubleshooting

Whether the weight of rice and water is correct
Whether the rice is fully washed clean
Whether the bottom of the inner pot is uneven
Is there any foreign body on the bottom of the inner pot and the magnetic switch
Whether rice is heated with oil together
Whether turn loose the rice completely after cooked
Whether to keep the rice spoon in the pot during keep warm
Keep warm is more than 12 hours
Whether the keep warm rice is too less
Whether keep warm for cold rice
Whether the outer lid is covered
Whether inner pot is cleaned
Whether to unplug power or switch off or power off during cooking
Whether the power plug fully inserted
Whether fuse is burned
Whether press the cooking button
Whether keep warm thermostat is borken
Whether heating plate is broken
Whether magnetic switch is broken
Whether cooking switch is broken
Whether the internal wiring breaks off
Whether socket is a reliable grouding connecting
Whether there is waterdrop on the surface of inner pot or heating plate

Rice cooking							
Too hard	Too soft	uncooked	Rice water overflow	Rice burned	No heating	Too long time	abnormal taste
●	●	●	●	●			
●	●	●	●	●			
●		●		●			
●	●	●		●			●
●		●		●			●
●	●			●			
●							
●							
			●				
				●			●
		●					
		●				●	●
						●	
		●					●
						●	●
		●		●			
					●		
						●	●

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Whether the internal wiring breaks off
Whether socket is a reliable grouding connecting
Whether there is waterdrop on the surface of inner pot or heating plate

Keep warm				others	
discolor	abnormal taste	Dry	Cold rice		
				When touch the metal parts(outer body, lid)whether have electric shock feeling	Whether appear stange sound like "pang"during cooking
●	●				
●	●				
	●				
	●				
●	●	●			
●	●	●			
●	●	●			
	●	●			
	●				
	●		●		
			●		
			●		
	●		●		
				●	
				●	
					●



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