



Rice Cooker/Warmer


Model Series:
GS1630

OPERATING INSTRUCTIONS

Introduction :

1. Please read instructions before using this appliance.
2. When using electrical appliances, basic precautions should always be followed to reduce the risk of fire, electric shock and injury.
3. Clean machine thoroughly before and after each use following the cleaning instructions provided below.

Electrical Requirements :

**WARNING**

ELECTRICAL SHOCK HAZARD

Plug into a grounded 3-prong outlet.
Do not remove ground prong.
Do not use an adapter.
Do not use an extension cord.
Failure to follow these instructions can result in death, fire, or electrical shock.

Refer to the product tag (serial plate) on the back of the unit for voltage and wattage requirements. Be sure to plug unit into grounded outlet with sufficient power.

WARNING: DURING NORMAL OPERATION, THE EXTERIOR OF THE UNIT IS HOT!

Preparation :

1. Remove all packing pieces and lift unit out of the box.
2. Remove any outside packaging.
3. Set unit on a flat, stable, solid surface and position it away from any water source.
4. **Position the unit near a power outlet. Avoid the use of extension cords. Do not run cord under carpeting or cover with runners or the like** Plug heat unit into a grounded outlet with correct voltage and sufficient power capacity. Refer to the product label (serial plate) on the lamp for voltage and wattage requirements.
5. Do not use if there are problems with the product or power supply.
6. Do not use if there is damage or a malfunction after the product is accidentally dropped.
7. If unit fails to work properly when first operated call Global Solutions customer service at 1-800-782-6761.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. **Warning!** All power must be disconnected at power source before any service procedure is performed.
2. Check whether the specified power supply voltage of the product matches the power supply (AC only).
3. Use a grounded wall socket and insert the plug. Do not use the universal socket with other electrical appliances at the same time.
4. When disconnecting the plug, hold the plug to pull out. Do not yank out or twist to unplug the power cord from the socket.
5. If the power cord is damaged, it must be replaced by a qualified service agent.
6. Insert the plug into the back of the socket, otherwise the components may fail prematurely due to overheating caused by poor contact.
7. Always unplug appliance when not in use and before cleaning.
8. Extreme caution is necessary when any appliance is used near children and whenever the appliance is left unattended.
9. Do not use this appliance on uneven, damp or heated surfaces to avoid damage or malfunction.
10. Do not start the operation when the liner is not in the main machine or the liner is empty.
11. Do not remove the liner while the product is on.
12. Do not place the product directly on a fire or in places near any heat or ignition sources.
13. Do not place the liner directly on other heat sources for heating, such as a gas stove.
14. Do not directly touch the metal parts of the product while unit is operating.
15. Do not put any food or water in the main machine before the liner is placed inside.
16. Put proper amount of food in accordance with the capacity of the liner. Please do not over-fill the liner in case of foods spills.
17. Keep the bottom and edge of the liner clean. There should be no water droplets or debris attached to the surfaces of the bottom of the liner and the heating plate. The liner cannot be tilted; otherwise the components may fail prematurely due to poor contact of the heating plate and liner.
18. While in use, the product will produce high temperature and steam. Do not put hands and face near the steam port. Do not cover the lid with a damp cloth. In addition to the liner, water injection and soaking of any other parts of the product are prohibited.
19. Unplug the unit after use and each time before cleaning and maintenance.
20. The appliance should not be cleaned with a water jet.

Product Features :

1. Microcomputer control, more accurate temperature control and better insulation effect.
2. Temperature can be adjusted. Adjust corresponding hold temperatures for different foods.
3. Function of steaming that will steam different foods.
4. Digital display window that enables a more intuitive display of the corresponding function and temperature.
5. Simple operation panel, making it easy to operate.
6. Food-grade stainless steel liner: keeps the food warm and easy to clean.

Operation :

Step 1

1. Plug cord into grounded electrical outlet of the correct voltage.
2. After all the lights on digital screen are on for 1 second, the machine enters the standby mode, and the digital screen will scroll HELLO characters.
3. Press the ON/OFF button, the product enters the working state. Then press the function keys to select desired function.

Step 2

4. Press the ON/OFF button to select the function. The digital screen flickers the NO-A function.
5. Press the FUNCTION buttons in cycle, the product displays the function NO-A, NO-B, NO-C and NO-D in turn.
6. If no function is selected after six seconds the cooker operates at the default setting.

Step 3

7. Select function NO-A, NO-B, or NO-C, and press up arrow or down arrow to adjust the set temperature. Return to the function name after releasing it for 2 seconds. Product begins to work after 4 seconds. Function name and the set temperature switch alternately.
8. Select function NO-D and press up arrow or down arrow to adjust the set time. Return to the function name after releasing it for 2 seconds. Product begins to work after 4 seconds, displays the dynamic icon of steam, and timing begins after water boils.

Preparation Before Use :

1. Be sure to wipe off the water drops and debris from the outside of the liner and the inside of the pot to ensure that the inside and outside of the insulation pot are kept clean.
2. When putting the liner into the insulation pot, gently rotate the liner towards left or right a few times, so that the liner and the heating plate inside the insulation pot fit more closely, which is conducive to more even heat.
3. Select the appropriate function according to the density of food.

Warming Function :


Pour the cooked food into the liner of the insulation pot, press the ON/OFF button after power on press on press the function buttons to select the function according to the different food, and press up arrow or down arrow buttons to set the temperature and time.


- **NO-A Use for low density food**—default temperature of 185°F; temperature adjustment range of 140 – 185°F
- **NO-B Use for medium density food** — default temperature of 176°F; temperature adjustment range of 140 - 185°F.
- **NO-C Use for high density food** —default temperature of 158°F; temperature adjustment range of 140 - 185°F.
- **NO-D Use for food steaming**—The default setting is 5 minutes of steaming after water boils, with the time range of 5-60 minutes. After cook time is complete or the water is boiled away, machine will beep 5 times and enter into warming mode.

NOTE :

1. When using Rice Cooker to keep food warm stir regularly, otherwise the food may stick to the bottom. It is recommended to stir food with low density per hour; for food of medium density stir every 40 minutes; for food of high density stir every 20 minutes.
2. This product cannot be used to directly cook mushy food such as porridge.

Cleaning :

**WARNING**

**BURN HAZARD**

Allow equipment to cool before moving or cleaning to avoid injury or burns.

NOTE: Proper maintenance plays an important part in the life span and functioning of the warmer.

1. Odor residues are likely to exist after the cooker is used, so be sure to clean the same day.
2. Before cleaning and maintenance, make sure that the rice cooker is turned off and is fully cooled.
3. Please use a clean and absorbent soft cloth with mild soap and water to wipe the outer cover, upper cover and other parts to keep the pot clean. (Note: Please do not wipe the operation panel, plug and power cord with wet soft cloth.)
4. Do not use corrosive chemical liquids or hard objects to clean the inside and outside of the product.
5. Water is strictly prohibited inside the electrical appliance. Please do not immerse the insulation pot in water or put in the dishwasher.
6. Water or other debris may be attached to the heating plate. Please wipe it with a dry cloth, and do not wash.

REPAIR :



To avoid serious injury or damage, do not repair the induction cooker or replace a damaged power cord yourself. Repairs must be coordinated through: Global Solutions customer service at 1-800-782-6761.

TROUBLESHOOTING :

Fault Phenomenon	Possible Causes	Solutions
Screen not bright	1. Power supply circuit not connected.	Check if the power supply is connected
	2. Circuit fault	Contact Global Solutions customer service
Heating plate not heating	1. Fuse burn out	Contact Global Solutions customer service
	2. Heating plate fault	
Low holding temperature	1. Liner not in place	Rotate the liner gently to bring it back to normal
	2. Foreign matter between the liner and the heating plate	Clean the foreign matter, but do not wash it with water directly
	3. Deformation of the liner	Contact Global Solutions customer service
	4. Circuit fault	
	5. Sensor fault	
Food stuck to bottom	1. Liner not in place	Rotate the liner gently to bring it back to normal
	2. Food not stirred for a long time	Stir food
	3. Deformation of the liner	Contact Global Solutions customer service
	4. Circuit fault	
	5. Sensor fault	
Buzzer ring 10 times, Digital flash show E1/E2/E3/E4	1. Liner not in place	Rotate the liner gently to bring it back to normal
	2. Foreign matter between the liner and the heating plate	Clean the foreign matter, but do not wash it with water directly
	3. Circuit fault	The temperature sensor is open or shorted, or the input power is not correct. If after adjusting the power and switch on again, the fault still exists, contact Global Solutions customer service

