



grayn's[®]

THE WAY RICE IS MEANT TO BE COOKED[™]

TORC 1.9



**ADDITIONAL
INFORMATION**
CUSTOMER WARRANTY



**INSTRUCTION
MANUAL**
TECHNICAL SPECIFICATION

Time To Take The Sugar Out Of Rice!

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 determines the optimal cooking temperatures, moisture content and cooking times 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.

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IMPORTANT USER INFORMATION & INSTRUCTION

The following symbols are used in this user manual:



General information & tips



Caution

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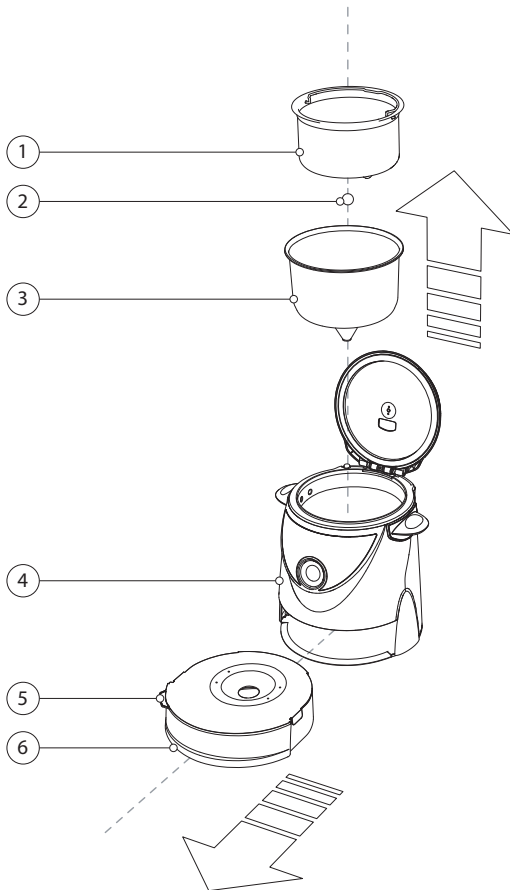


The appliance is not to be used by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.

Children being supervised not to play with the appliance.

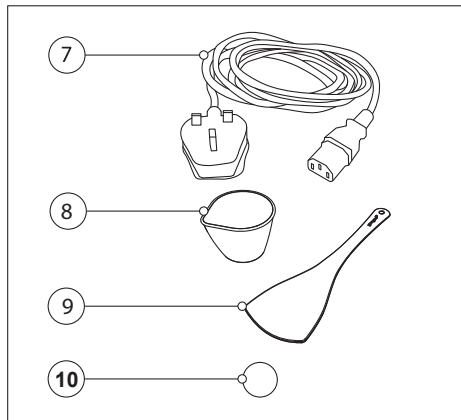
FAMILIARIZING YOURSELF WITH THE GRAYNS RICE COOKER

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 allows the water to drain
- 3** **Inner container**
Durable non-stick construction makes cleanup easy
- 4** **Cooker**
Consists of a set of several parts including the lid, handle, front and back cover, scroll button and screen. Made from high quality, durable materials.
- 5** **Collector cap**
The Cap avoids spilling & splashing from the hot contents of the Cooker. The cap can be opened for cleaning purposes
- 6** **Starch collection Tray**
This container collects the starch that has been drained during cooking.

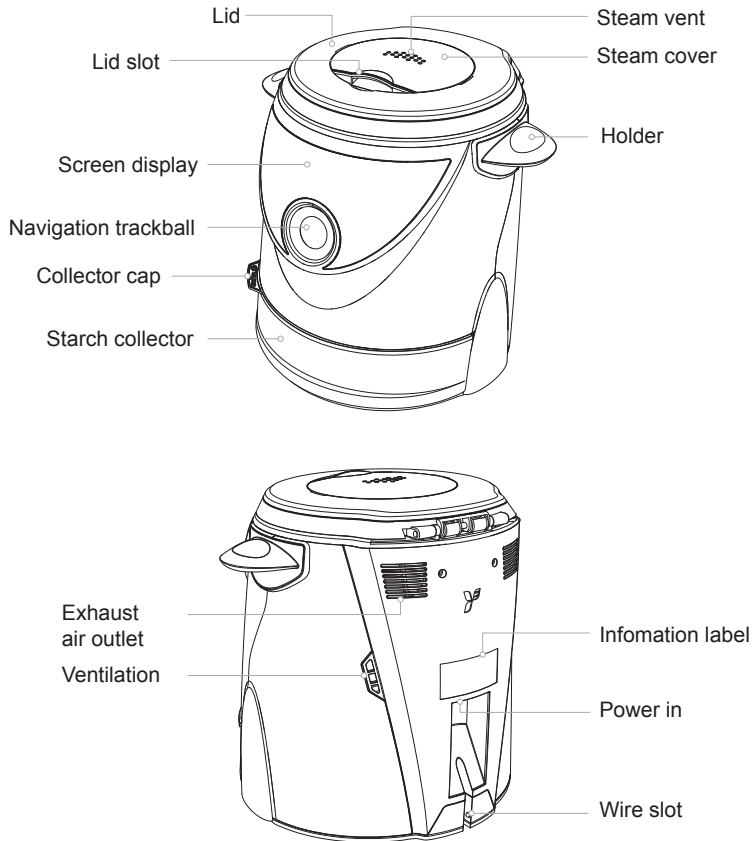
Accessories:



- 7** Power cable
connect the cooker to a power source
- 8** Measuring cup
Allows you to measure the amount of
cook
- 9** Scoop
Use to fluff and scoop the rice from the
strainer basket
- 10** Spare Steel ball

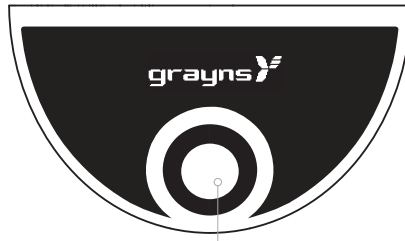
FAMILIARIZING YOURSELF WITH THE GRAYNS RICE COOKER

GRAYNS OVERVIEW



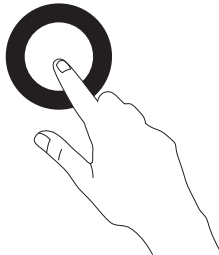
FAMILIARIZING YOURSELF WITH THE GRAYNS RICE COOKER

CONTROL PANEL - Navigation Trackball



Navigation Trackball

How to Operate



Scroll up / down - Move option / next / previous

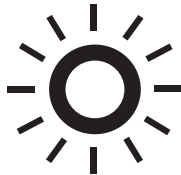


Single click - To confirm / select / ok / yes / no



Press & hold - Back to main menu / return / on & off

Light Indicator



WHITE - Standby mode / Menu



BLUE - Progress mode



GREEN - Completed / Ready

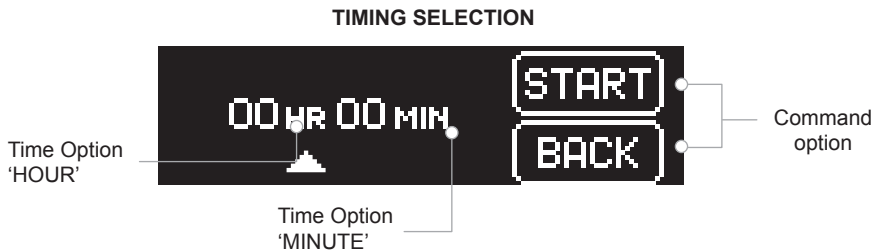


RED - Error! / Progress failed



FAMILIARIZING YOURSELF WITH THE GRAYNS RICE COOKER

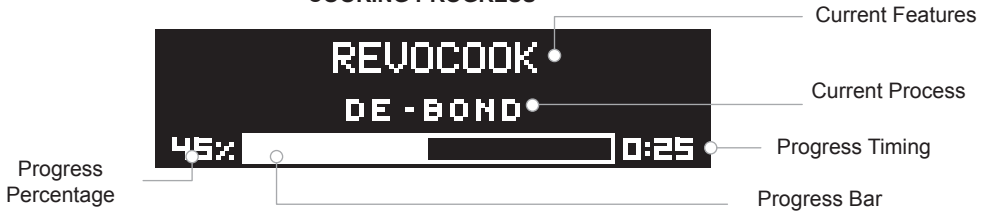
DIGITAL CONTROL INTERFACE- Screen Display



COOKING SETTING



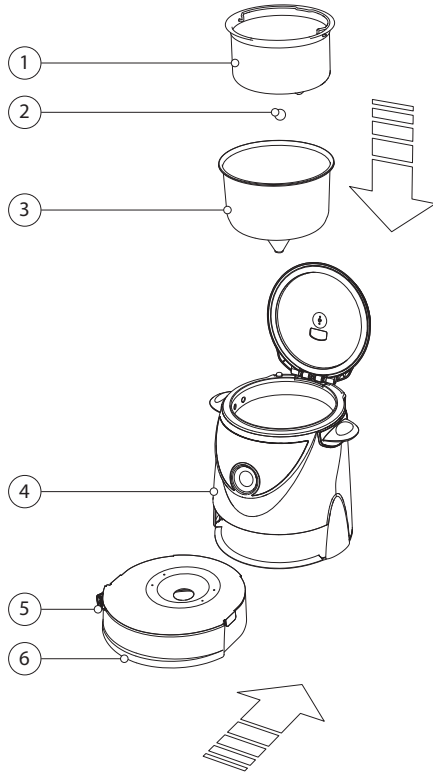
COOKING PROGRESS



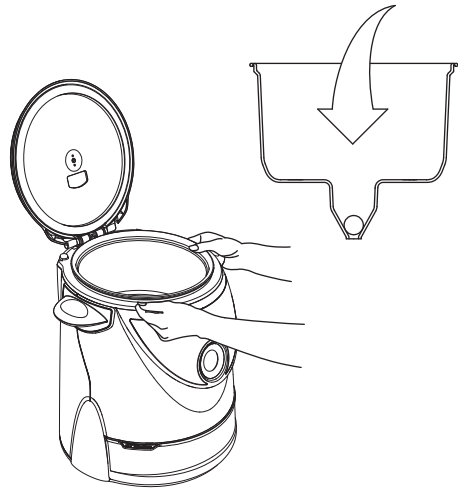
ERROR SCREEN



PREPARING YOUR GRAYNS RICE COOKER



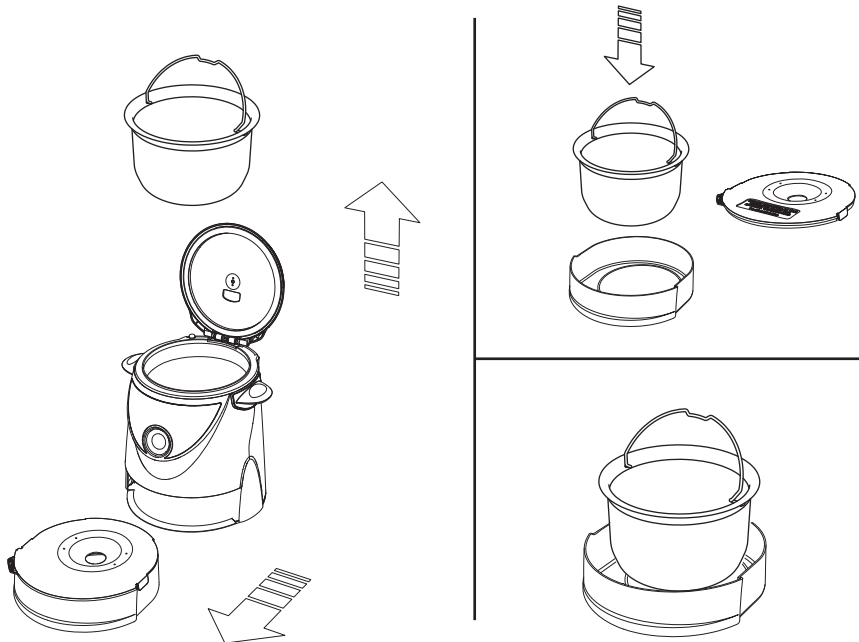
Please ensure the Steel Ball and the Inner Container is in the right position and firmly placed to avoid any leakage or failure to perform.



Place Cap (5) and Collector (6), Strainer Basket (1), Inner Container (3) and Steel Ball (2) into the cooker in the right position.

PREPARING YOUR GRAYNS RICE COOKER

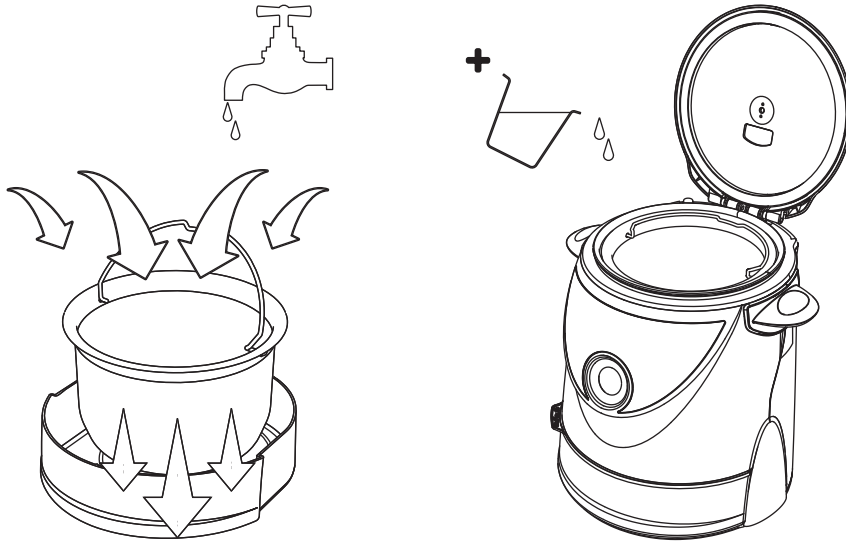
PREPARATION TO COOK



- A.** Take the strainer basket & collector out of the rice cooker. Take out the collector tray, and put the strainer basket into the collector.



Refer to the cooking instruction for the ideal ratio to get a satisfactory cooking results



- B.** Measure rice with the measuring cup and transfer into the strainer basket. Maximum rise quantity is 3 cups. 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 instruction on the next page (14) for the ideal ratio to get a satisfactory cooking results.

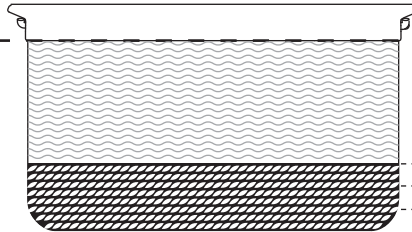
PREPARING YOUR GRAYNS RICE COOKER

MAKING GRAYNS RICE

Maximum water level

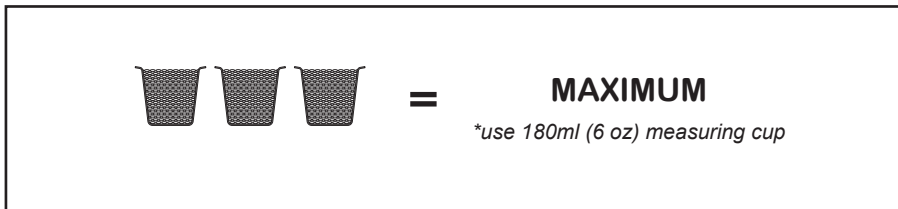


Water = **Maximum**
Approx **1.9L** @9 1/2 cups

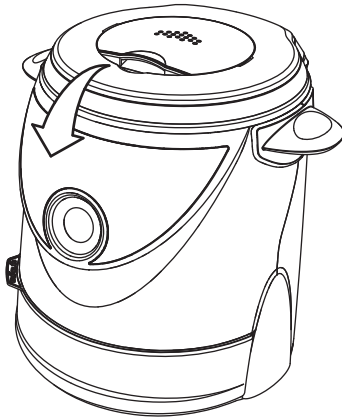


Rice

1 cup
2 cups
3 cups



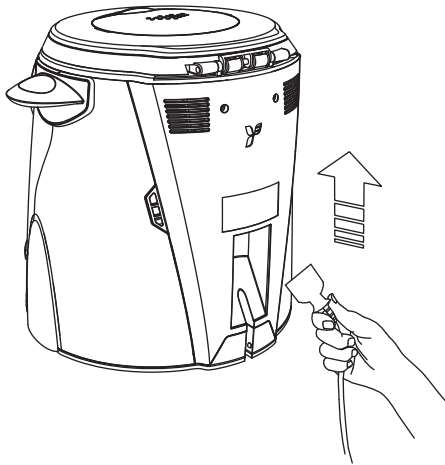
To facilitate the release of starch from the rice, fill the container with water up to the mark indicated regardless of the amount of rice you used.



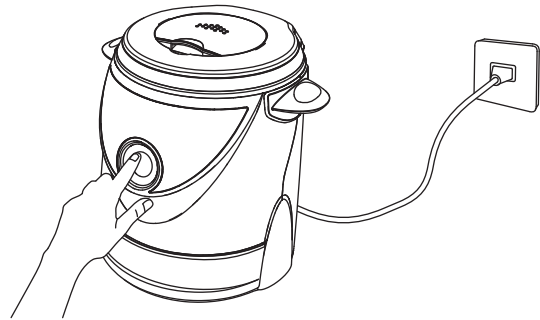
D. Close the Lid properly



Make sure the steam cover is in place especially after washing. Press the top to ensure that it is properly closed to avoid any spillover steam.



E. Plug in the cord to the rice cooker in vertical position



F. Plug in to the wall 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 message follow the instruction indicated.

ERROR!

PLEASE CLOSE
THE COLLECTOR



ERROR!

PLEASE CLOSE
THE LID



R

HOW TO COOK GRAYNS RICE - Select Type of Rice (DEFAULT)



Scroll down - find menu



Click! - select customize



Click! - select default



Scroll down - make a selection

Click! - confirm timing - save and exit



The default settings is set for most kind of rice; Long grain, medium grain and short grain



HOW TO COOK GRAYNS RICE - Cooking (DEFAULT)

W



Click! - confirm menu - continue cooking

current setting



i Make sure the setting is correct & continue cooking. The setting is save as your default setting

HOW TO COOK GRAYNS RICE - Customize Your Rice



Click! - select customize



Scroll down - make a selection
Click! - select manual



Click! - Select softness



Scroll up/down - increase/reduce softness level



Click! - confirm setting - save and exit



Customize the settings according to your preference and taste. At default the setting is 0.5 for both softness and moisture. For softness the higher the number the softer is the rice. Conversely the lower the number the harder the rice. This is true for 'moisture' as well. The lower the number the drier the rice. Customization maybe necessary for different type of rice e.g brown rice etc.



HOW TO COOK GRAYNS RICE - Customize Your Rice



Scroll down - make a selection
Click! - select moisture



Scroll up/down - increase/reduce
softness level



Click! - confirm setting - save and
exit



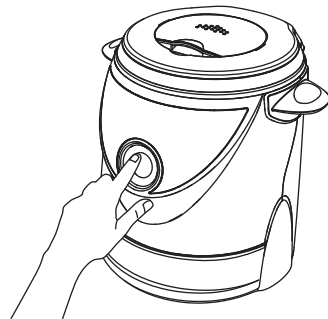
Scroll down - make a selection
Click! - select back



Click! - select Grayns Rice - continue
cooking



Once the setting is done, it will be saved as your default. The following cooking process will remain your own setting with just a click of the button.



HOW TO COOK GRAYNS RICE - Cooking (CUSTOMIZE)

W

Click! - confirm menu - continue cooking



current setting



Make sure the setting is correct. The setting is saved as your default setting

HOW TO COOK GRAYNS RICE - Cooking Process



Wait...



Wait...



Wait...



Wait...



Done!
Press - to return

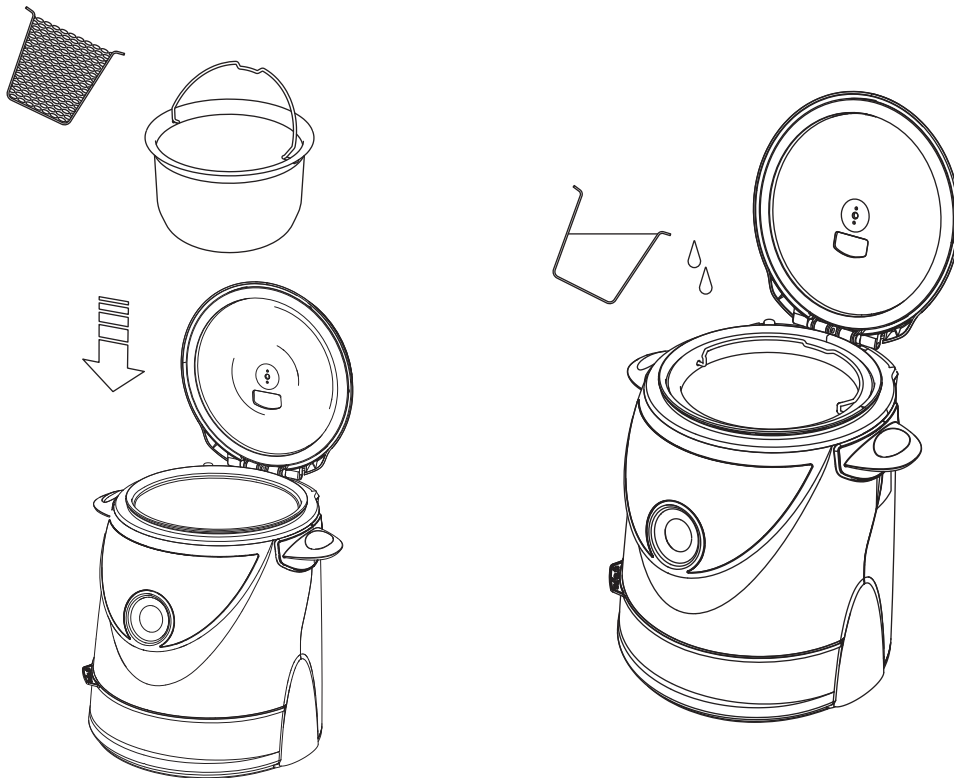


Return to the main menu

Please wait until the cooking process is 'completed' or the lights indicator on the trackball turns to green. Press the trackball to return to main menu. Then switch off the power.



HOW TO SOAK



Rince the rice, repeat the same method of **PREPARING YOUR GRAYNS RICE COOKER** in page 10. 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



Scroll down - make a selection
Click! - select soak



Scroll up/down - increase/reduce the
time setting (hour)
Click! - confirm setting - proceed to
minute



Scroll up/down - increase/reduce the
time setting (minute)
Click! - confirm setting



Click! - confirm setting - select start
* select back to return for time setting



You can use the SOAK function with GRAYNS rice cooker. Set the time in hours or minutes as you require.



HOW TO SOAK

B

SOAKING...
00:00:54

Wait...

B

REVOCOOK
TRANSUDE
75%  0:15

Wait...

G

COMPLETED!

Done!

Press - to return



W

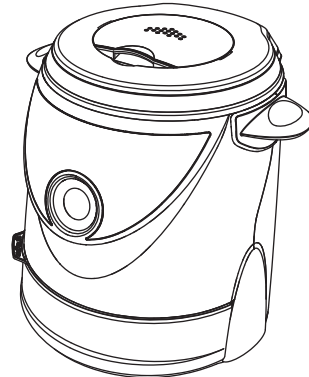
10 GRAYNS RICE
: (PRESS TO START)
SOFTNESS: 07 MOISTURE: 01

Return to the main menu

Please wait until the 'completed' sign appear and the water will then transude into the collection tray. The light indicator on the trackball will turn to green. Press the trackball to return to main menu.

Soak & Cook

If you wish to soak & cook please continue the process as shown in page 24.



HOW TO SOAK & COOK



Scroll down - make a selection
Click! - select soak



Scroll up/down - increase/reduce the
time setting (hour)
Click! - confirm setting - proceed to
minute



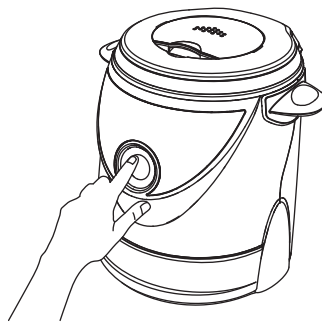
Scroll up/down - increase/reduce the
time setting (minute)
Click! - confirm setting



Click! - confirm setting - select start
* select back to return for time setting



Soak and cook is ideal for various types of brown rice. It will soak to the time you set, and straight away continue cooking. It is also suitable for certain types of rice. You can set the time of soaking as long as you want and cooking will start upon completion of soaking time.



HOW TO SOAK & COOK



Wait...



Wait...



Wait...



Wait...



Done!
Press - to return

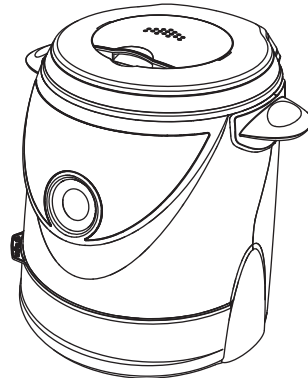


Return to the main menu

After soaking it will straight away cook. Please wait until the sign 'completed' appears. When the light indicator on the trackball turns to green. Press the trackball to return to main menu.



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



HOW TO CANCEL PROGRESS - Return to Main Menu



Press & hold



Wait...



Return to the main menu

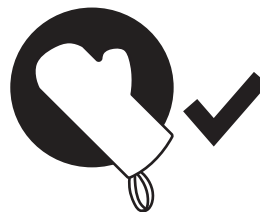
Press & Hold the Trackball for a moment to cancel the cooking/soaking progress. Wait until the screen return to the welcome screen and the main menu.



SERVING

G**COMPLETED!**

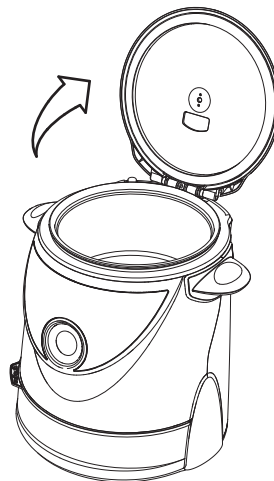
- A.** Make sure the display shows “Completed” and the button indicator is green. Use the notch on top of the lid to hold. Preferably access from side to avoid any heat from the steam. Lift up the cover.

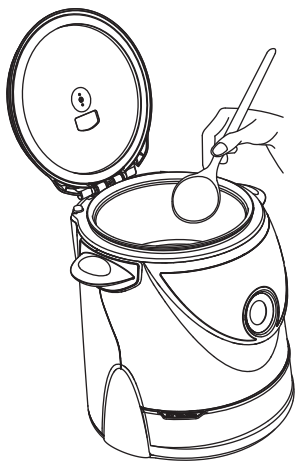


HOT CONTENT! Please use cooking gloves to avoid any injury due to the heat from the cooking process. Do not open the lid while cooking. Be careful with the hot steam coming out of the steam vent.

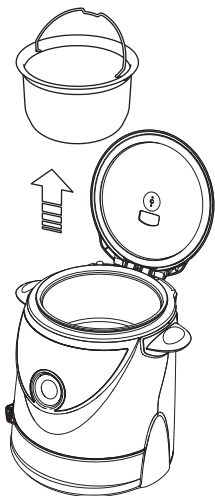


If you open the lid during the cooking process, the screen will show error! Please close the lid to resume the process.





- B.** Scoop your rice for serving. You may also remove the basket if you wish to scoop all the rice into a container/plate.



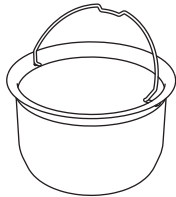
MAINTENANCE - Washable



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



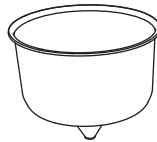
Remove the inner pot, steel ball, strainer & starch collector from the rice cooker and wash them in warm, soapy water with a soft sponge. Rinse completely, then dry with a soft clean cloth. Any residue of vinegar or salt may cause your metal parts to corrode. Always clean thoroughly after each use.



Strainer
Basket



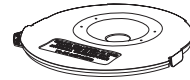
Steel
Ball



Inner
Container



Steam
Cover



Drain Cap
&
Starch Collector



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.**



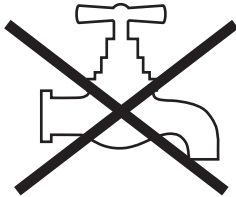
Make sure the steel ball and the inner container cone is cleaned properly to prevent any possible leakage or blockage. Any impurities and defects may cause malfunction.



DO NOT USE ANY ABRASIVE CLEANER OR SCOURING PAD TO CLEAN THE NON-STICK INNER POT. Do not use the inner container if the coating is scratched or peel off

MAINTENANCE - Wet Wipe Only

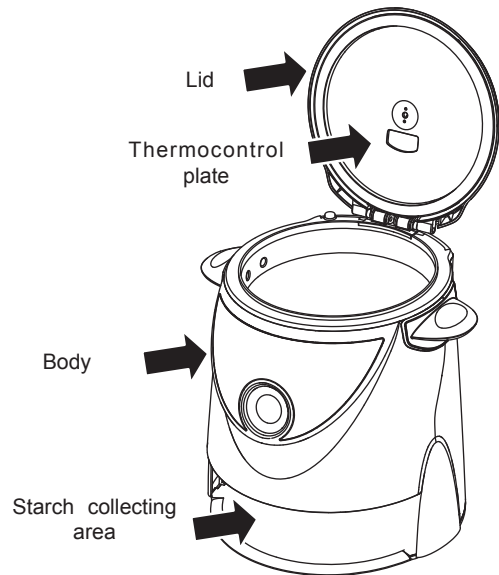
DO NOT IMMERSE THE PRODUCT INTO WATER.



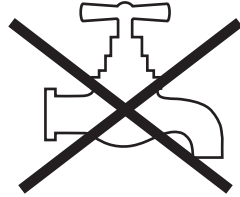
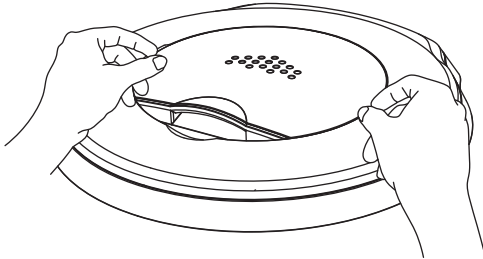
Clean the outside of your cooker when necessary. Do not use abrasive cleaners. DO NOT SUBMERGE ANY PART OF THE RICE COOKER BODY IN WATER.

To clean the heating plate and thermo-control 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 thermocontrol plate free from any foreign objects.

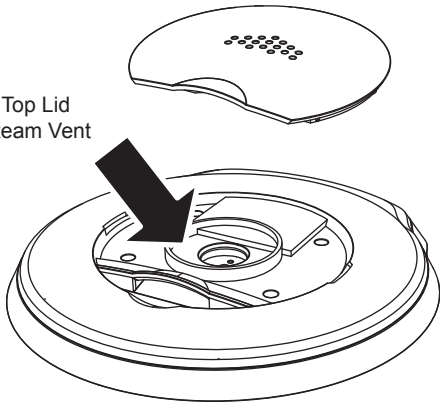
Wipe clean - to clear from any starch collected



MAINTENANCE - Cleaning The Steam Vent

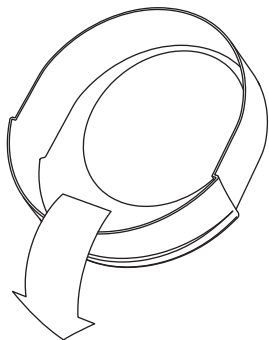
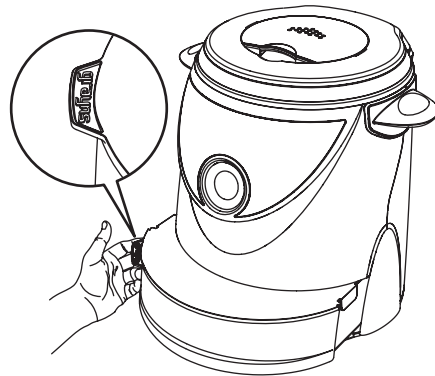
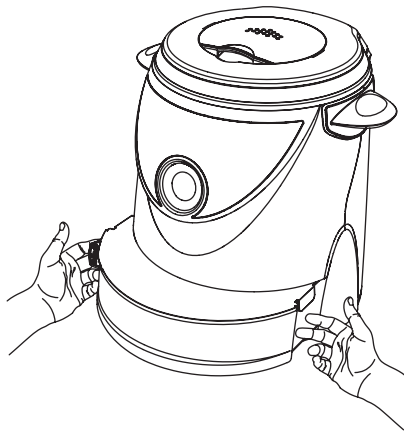


Top Lid
Steam Vent



Take out the Steam Cover. Wipe with a damp cloth the cover and the top of the steam ventilation lid to remove dirt and starch.

MAINTENANCE - Cleaning the Starch Collector



Pull out the Starch Collector from the rice cooker. Take out the Drain Cap and dispose the starch collected. Handle with care, heat content may cause injury.



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