







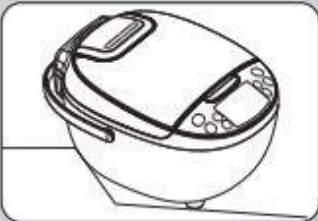




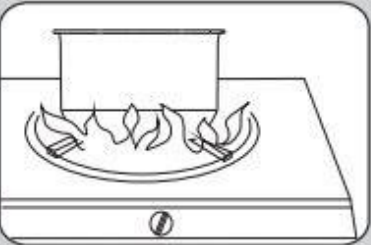

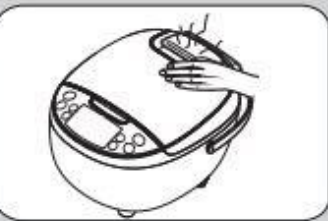



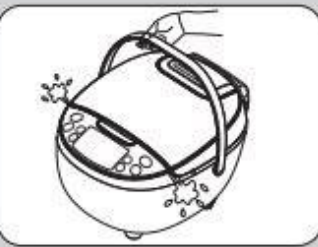




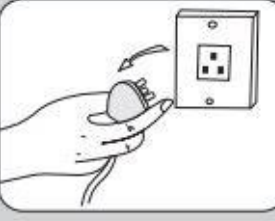


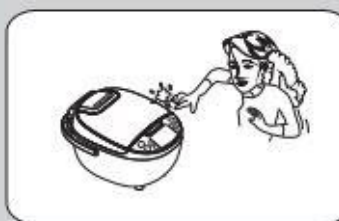

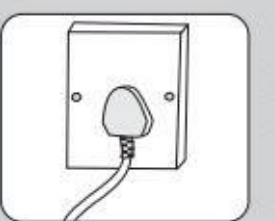



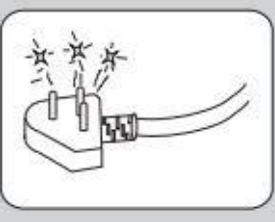




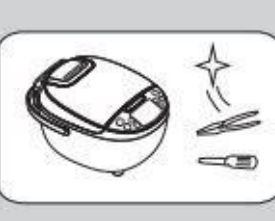



## Precautions for use

 When you use this product, pay special attention to the following:

The items shown here are to prevent harm to you and others, please be sure to observe the meaning as shown in the picture on the right:	 Prohibited  No water splashing	 No contact  Enforce	 Prohibit disassembly  Unplug
  It is forbidden to use it on an unstable or poorly heat-resistant table to avoid fire.	  Must use a special inner pot, otherwise it will cause abnormal	 Please do not place the product on carpets, tablecloths (made of vinyl plastic) and other items that are not resistant to high temperatures to avoid poor cooking or fire.	
  It is strictly forbidden to heat the inner pot on an open flame.	  During use, do not put your face and hands close to the steam vent to avoid burns.		
  Please do not touch the metal part of the inside of the cover during use or before it is completely cooled to avoid burns.	  If you need to lift it during use, please do not open the cover, so as not to open the upper cover and cause burns.	 The rice cooker should be well grounded during use to avoid electric shock.	

## Precautions for use

 	<p>It is strictly forbidden to immerse the electric rice in a humid place and close to the fire source, and it is strictly forbidden to directly rinse the body with water.</p>	 	<p>After use, unplug (do not pull) the power cord if it is not warm</p>	 <p>It is strictly forbidden to immerse the appliance in any liquid.</p>
 	<p>Do not open the upper cover during cooking to avoid scalding and affect the cooking effect</p>	 	<p>Please use a socket with a rated current of 10A or more separately. Combining it with other electrical appliances will cause the socket to overheat and cause sparks.</p>	
 	<p>It is strictly forbidden to put a wet towel on the pot lid, otherwise it will cause the pot body and lid to deform and change color.</p>	 	<p>When the power plug is dusty, wipe it carefully, otherwise it will cause leakage and fire.</p>	 <p>If the power cord is damaged, it must be replaced with a special cord or a special component purchased from its manufacturer or repair point.</p>
 	<p>When using the rice cooker, keep it out of the reach of children and do not allow children to operate it alone to avoid electric shock or burns.</p>	 	<p>Non-professionals are not allowed to disassemble at will, otherwise there is a danger of electric shock and injury. If there is a fault, please go to the designated repair point for repair.</p>	 <p>It is forbidden to use it near walls and furniture to avoid discoloration and deformation of walls and furniture due to steam and heat.</p>

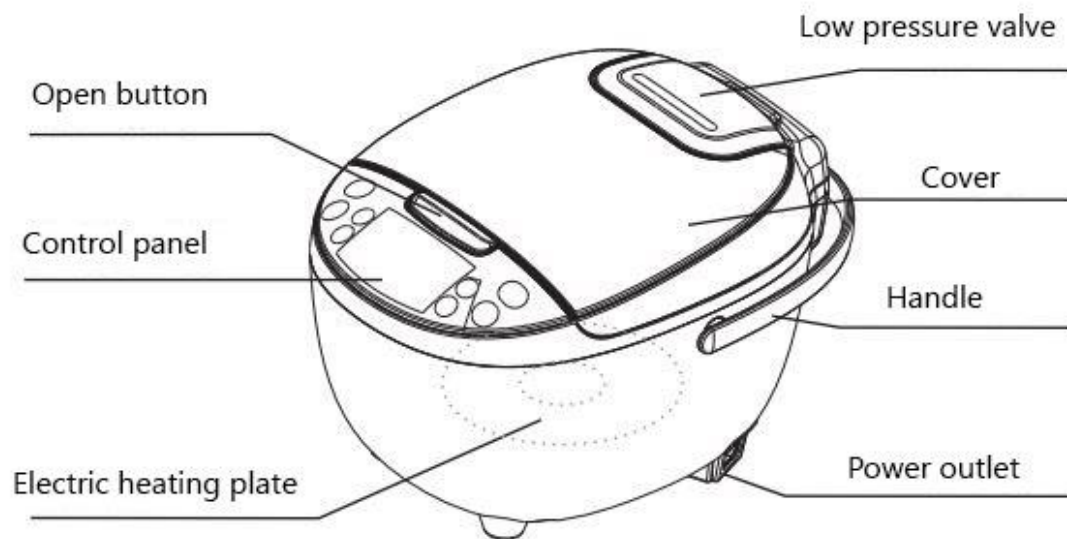
### 3 Product features

- Far-infrared ceramic crystal liner, uniform heating, wear-resistant and non-sticky;
- Ceramic nanometer crystals, wear-resistant and more durable and non-stick;
- hard oxidation treatment on the outer surface, super wear-resistant;
- micro-pressure cooking technology, rice has Chewy;

- 24 hours appointment timing, save trouble and worry.
- Removable inner cover, more convenient for cleaning;
- Bottom thread technology, durable and not deformed;

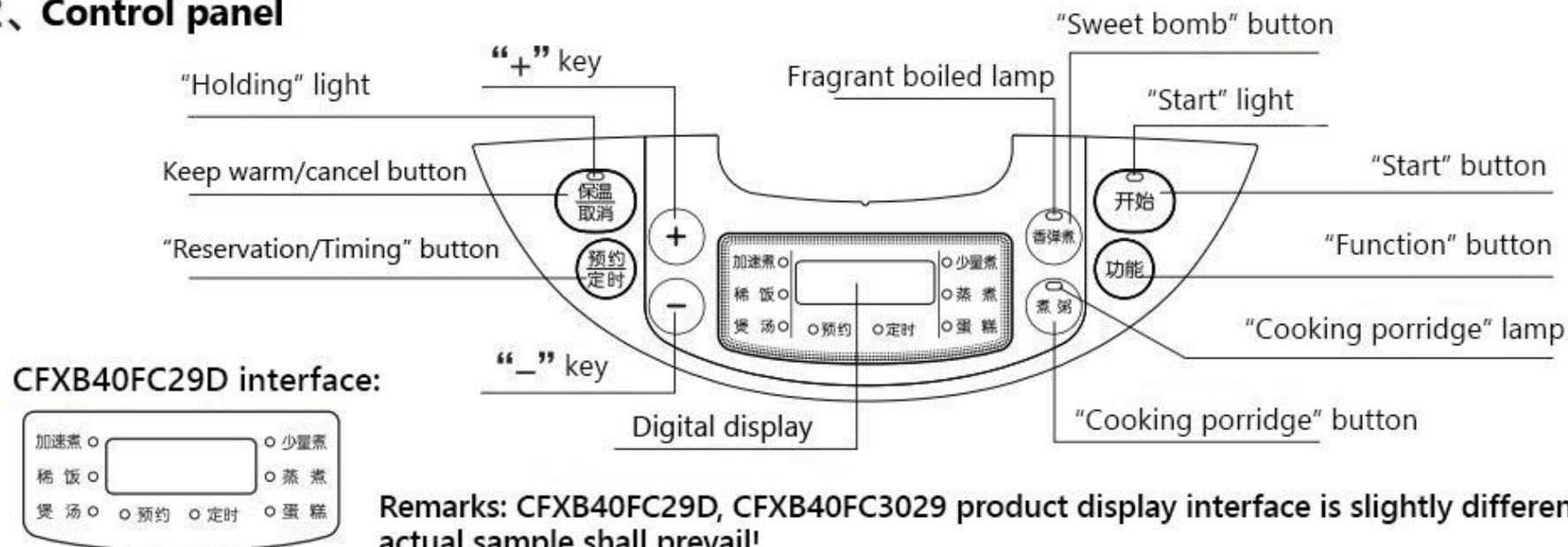
### 4 Product structure

#### 1、Product structure





## 2、Control panel



### Function introduction of each key:

1) **"Start" key:** the default "accelerated cooking" function in standby mode, press this key to directly enter the "accelerated cooking" cooking function working state; press this key in the function selection state to enter the selected function work status.

**Note:** After selecting the function, you must press the "Start" button to enter the corresponding function working state;

2) **"Function" button:** Press this button in the standby state to cycle to select the following functions:

"Accelerated cooking → rice porridge soup → small amount of cooking → Steaming, cake", the corresponding function indicator lights.

3) **"Keep Keep/Cancel" button:**

▲ Press the "Keep Keep/Cancel" button in the standby mode, the rice cooker will enter the keep warm working state, the digital screen will display the keep warm time, and the keep warm light will be on. The maximum heat preservation time can be up to 24 hours.

▲ Press the "Keep Keep/Cancel" button in the function selection state or the working state of the rice cooker to cancel all settings and return to the standby state. At this time, you can reselect the desired function.

#### 4) **"Reservation/Timing" button:**

▲ **Reservation:** In addition to the "cake" function, other functions can set the reservation time. After selecting the required function, press the "Reservation/Timing" button until the "Reservation" indicator lights up, the digital screen displays the default reservation time of the corresponding function, and then press the "+, -" button to set the reservation time. The maximum reservation time is 24 hours (if the reservation time is less than or equal to the current cooking time, the cooking will start directly).

▲ **Timing:** The code screen displays the default cooking time of the corresponding function. Press the "Appointment/Timing" button (odd number of times), the "Timing" indicator will light up, and then press the "+, -" button to adjust the required cooking time.

#### 5) **"Fragrant Bomb" and "Cooking Congee" buttons:**

▲ **Fragrant Bomb:** After pressing the "Fragrant Bomb" button, press the "Start" button to enter the "Fragrant Bomb" function.

▲ **Cooking congee:** After pressing the "Cooking Congee" button, press the "Start" button to enter the "Cooking Congee" function.

6) **"+", "-" buttons:** used to adjust the cooking time and reservation time; each time you press "+" in the reservation time, it will increase or decrease by 10 minutes; each time you press "+" for any cooking time, except for the cake function. Related instructions). The "porridge, soup, steam, cake, porridge" function can adjust the cooking time. Select any of the above functions, "+" key and "-" key to increase or decrease by 1 minute (cake function status

## 5 Preparations before use

First time using

**Note: The normal working altitude range of the appliance is 0-2000 meters.**

### Unpack the product

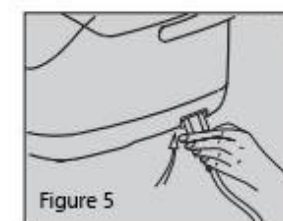
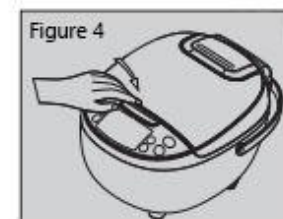
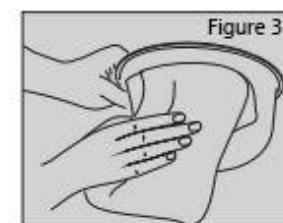
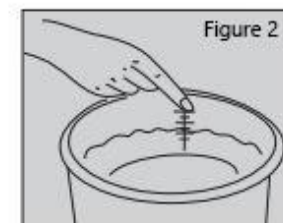
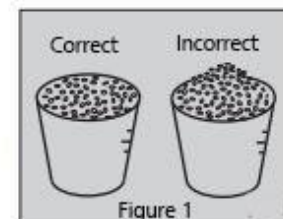
- ◆ Take out the product and all accessories and printed materials from the box.
- ◆ Press the "open button" on the body to open the lid.
- ◆ Take out the inner pot, detachable cover, low pressure valve, and clean with sponge or gauze moistened with detergent.
- ◆ After cleaning, carefully dry the parts and install them correctly. (See cleaning after use for details)



## Normal use

### 1 Add food to the inner pot:

- 1) For the "flavored boil, porridge, accelerated cooking, small amount of cooking, porridge" function, put an appropriate amount of rice and water into the inner pot. (Picture 1) The measuring cup of rice is about 150 grams.
- 2) For the "soup" function, add an appropriate amount of food and water to the inner pot.
- 3) For the "steaming" function, place the steamer on the inner pot that has been added with an appropriate amount of water, and then put an appropriate amount of food into the steamer.
- 4) For the "cake" function, add an appropriate amount of the prepared cake ingredients to the inner pot.



### 2 Suggestions for adding water for cooking/cooking porridge:

- There is a corresponding reference water level line for adding water on the inner pot wall (only for cooking function).
  - Before cooking, take a proper amount of rice in a measuring cup, and add water according to the ratio of rice to water of 1:1.0-1.2 after washing; the ratio of rice to water when cooking porridge is about 1:8; the amount of water cannot exceed the maximum water level ( As shown in Figure 2).
  - Users can increase or decrease the amount of water according to different kinds of rice and their preference for the softness and hardness of the rice; due to the instability of the voltage in various places, it is normal if there is a slight overflow of the rice soup.
- 3 Dry the outer surface of the inner pot and put it into the body (as shown in Figure 3), gently rotate the inner pot left and right to make the bottom of the inner pot fully contact the electric heating plate.
  - 4 Close the lid of the pot, and the lid must be buckled in place. When the lid is pressed down, it will make a "smell rubbing" sound (Figure 4).
  - 5 Plug one end of the power cord into the socket at the bottom of the cooker body (to be inserted in place, as shown in Figure 5), and plug the other end into the power socket. After power on, the rice cooker emits a beep, the digital screen is fully displayed, and all the indicators are on; then the digital screen The static dashed frame is displayed, only the indicator light of the "accelerated cooking" function is on, and the "start" light is flashing, and the rice cooker is in the standby state at this time.

## 6 Methods of use

### "Fragrant boil, speed up cooking, small amount cooking" rice cooking function

#### **Fragrant boiled:**

- After pressing the "flavored boil" button, press the "start" button to enter the "flavored boil" function;

#### **Accelerated cooking:**

- The default "accelerated cooking" function in standby mode, press the "start" button to enter acceleration Cooking function working status;

#### **Small amount cooking:**

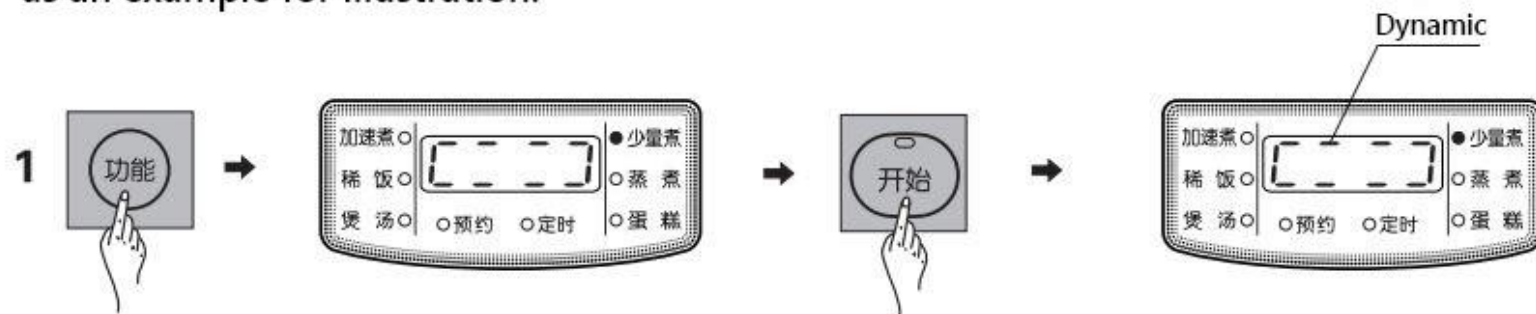
- Press the "function" button to select the "small amount cooking" rice cooking function, the "small amount cooking" indicator is on, at this time you can press the "start" button to enter the "small amount cooking" rice cooking function;

**During the working process of each function, the digital screen displays a dynamic dotted frame, and the corresponding function indicator and "start" light are always on.**

- After the water in the pot is dry, the buzzer will sound several times, and the digital screen will display the countdown time;
- When the countdown reaches "0:00", it will enter the heat preservation state, the digital screen will display the heat preservation time, and the corresponding heat preservation light will always be on.
- At this time, you can open the lid of the pot and use the rice sentence to loosen the rice to avoid agglomeration and hardening; at this time, it can be eaten immediately, or continue to keep warm, but the warming time should not be too long (recommended to keep warm for no more than 12 hours). It can last up to 24 hours.



The figure below takes the function of "cooking a small amount of rice" as an example for illustration:

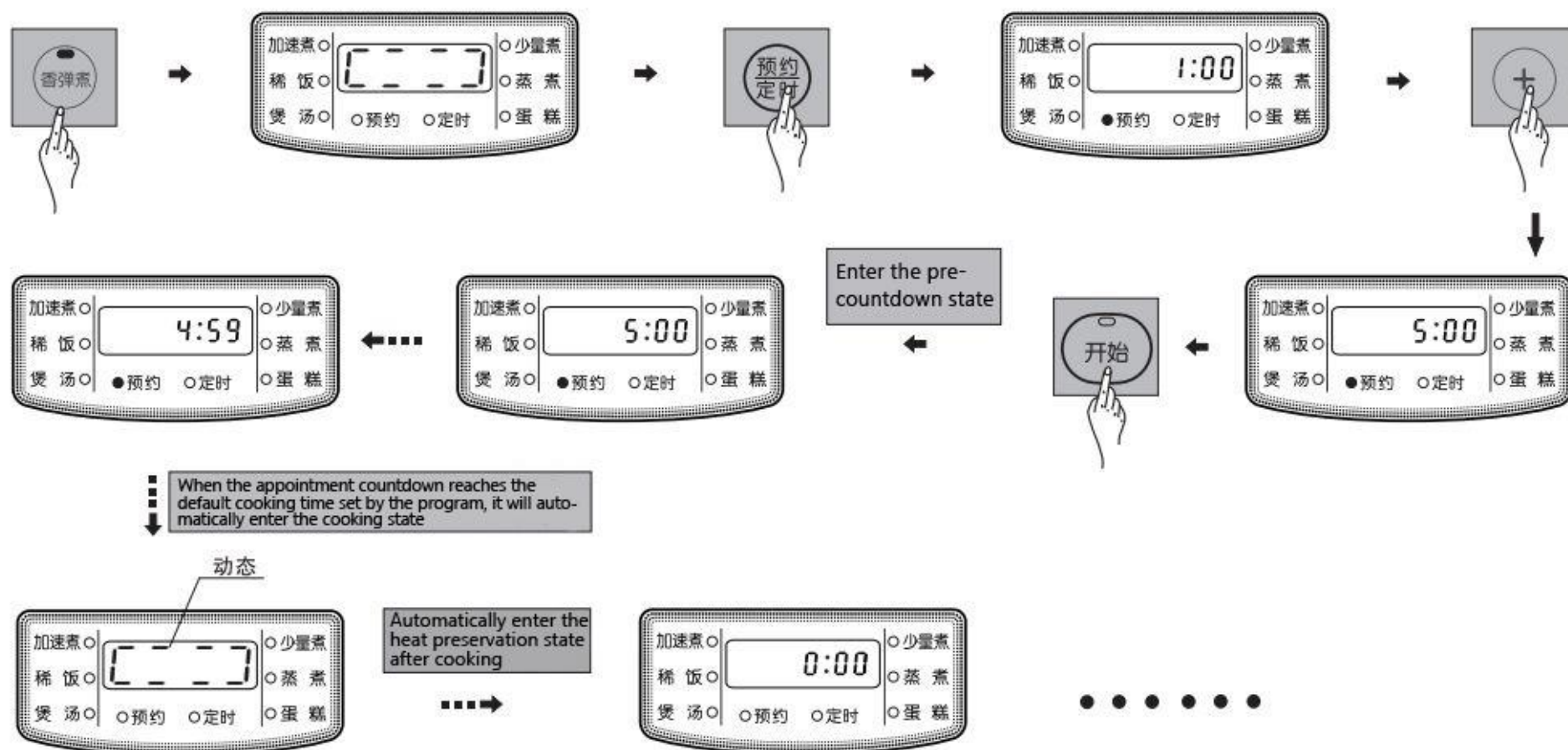


2 When the rice is cooked, it turns to the heat preservation state, and the heat preservation lamp is always on, as shown in the figure below:



Reservation function setting	<p>▲ The above function cannot set the cooking time by itself, but the appointment time can be set;</p> <p>▲ After selecting the required function, press the "Appointment Timing" button, the "Appointment" indicator will light up, and the digital screen will display the minimum preset button to adjust the appointment time. After the appointment time is set, it will be approximately "1:00". At this time, please press " + "Press the "Start" button to enter the corresponding appointment state; 4</p> <p>▲ The reservation time is 5 hours, that is, the cooking ends after 5 hours. The maximum appointment time can be set to 24 hours.</p> <p>▲ The following figure uses the "flavored boil" function as an example:</p>
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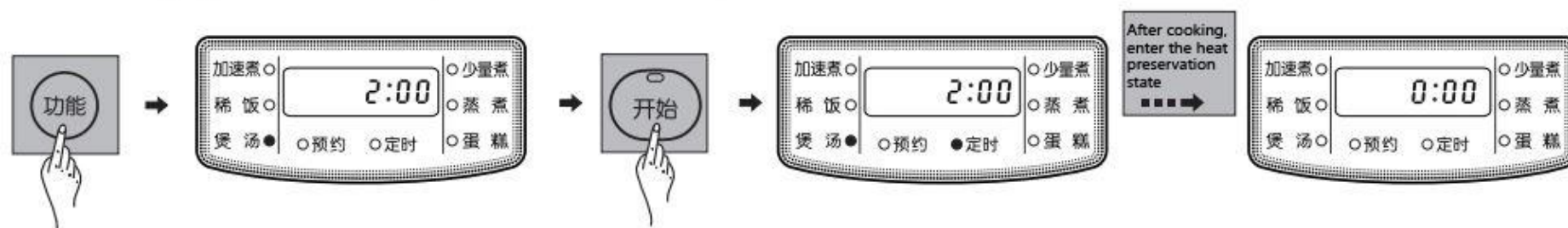


PARAMETERS	Features	Fragrant boiled	Cook a little	Speed up cooking
	Smoke and rice time	14 minutes	14 minutes	6 minutes
	Adjustable time range	1 hour-24 hours		
Note: ★ The meal time in this table is for reference only, and the actual situation shall prevail.				

## "Cooking porridge, porridge and soup cooking" function

- In the standby mode, press the "Cooking Congee" button and the "Start" light will flash. If there is no need to set the appointment and timing time, directly press the "Start" button to enter the working state, the digital screen will display the remaining cooking time, and the "Start" light will always be on. bright.
- In the standby mode, press the "function" button to select "porridge", "soup", "steaming" function, the corresponding function indicator lights up, the digital screen displays the default cooking time of the corresponding function; the "start" light flashes, if there is no need to set an appointment and For the timing time, directly press the "Start" button to enter the working state, the digital screen displays the remaining cooking time, and the "Start" light is always on.
- After the cooking is over, the buzzer beeps several times and enters the heat preservation working state, the heat preservation lamp is always on, and the digital The screen displays the holding time.

The following figure uses the "soup" function as an example for illustration:



### Cooking time and reservation time setting

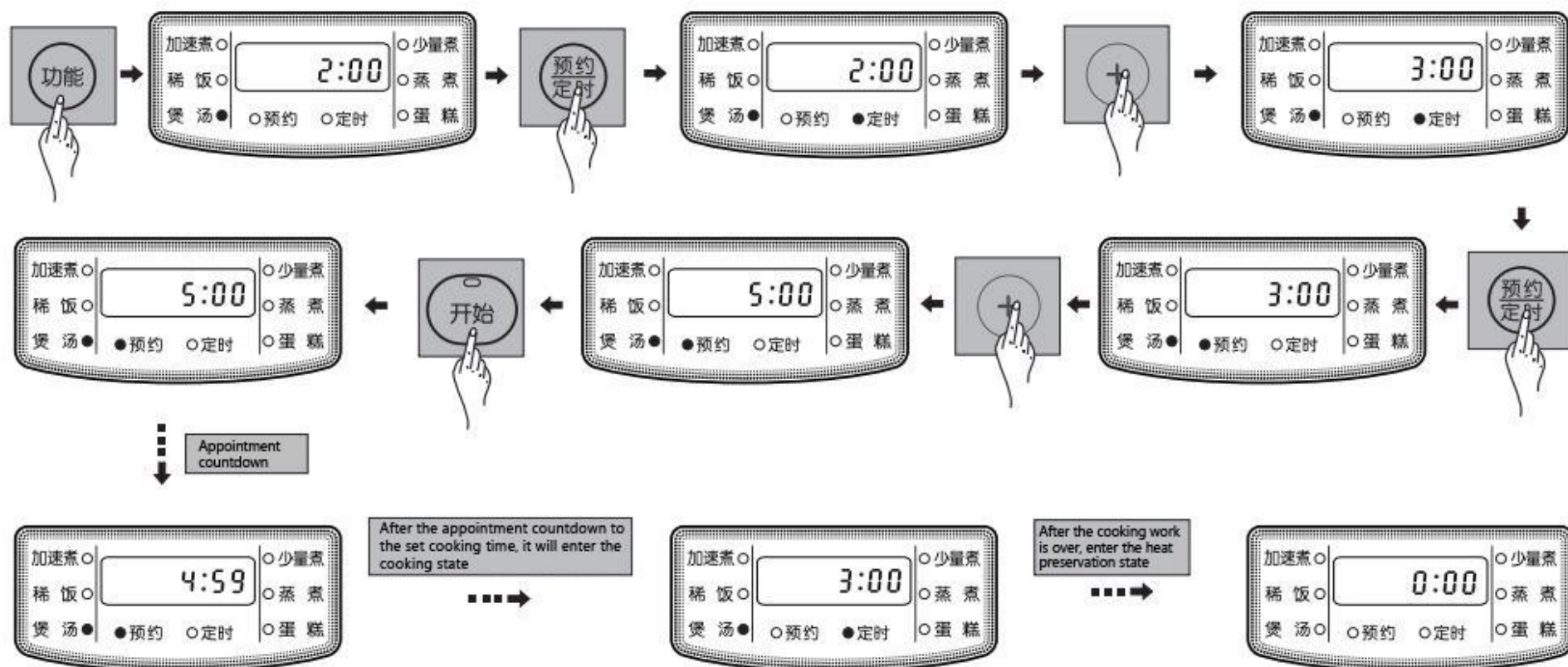
The following picture takes the "soup" function as an example)

▲ The above functions can set the cooking time (ie timing time) and the appointment time, as follows:

- 1) After the desired function is selected, the digital screen displays the default cooking time of the selected function, press "Reservation" key to the "Timing" indicator light, at this time, you can press the "+", "-" key to adjust the cooking time (see the table below for the cooking time range).
- 2) After setting the cooking time, continue to press the "reservation/timing" key, the "reservation" indicator light is on, and the digital screen displays the cooking time that has been set , you can press "+", "-" at this time.

**Note:** You must set the cooking time first, and then set the appointment time; the "+" key can adjust the cooking time (see the table below for the range of cooking time). "-" key to adjust the appointment time. The appointment time must be greater than the cooking time, otherwise there will be no appointment process and directly enter the cooking state.





PARAMETERS	Features	Default cooking time	Cooking time range	Maximum appointment time
	Porridge	1 hour 30 minutes	1 hour ~2 hours	24 hours
	Porridge	1 hour	45 minutes ~1 hour 10 minutes	
	Soup	2 hours	1 hour 30 minutes ~3 hours	
	Cooking	1 hour	30 minutes ~1 hour 30 minutes	

## "Cake" function

### Tips:

1. Cake ingredients are divided into two types: freshly made cake powder and self-made powder ;
2. There is a difference between the time and production methods of the two raw materials. It usually takes 40 minutes to make cake powder and 2 hours to make self-made powder.

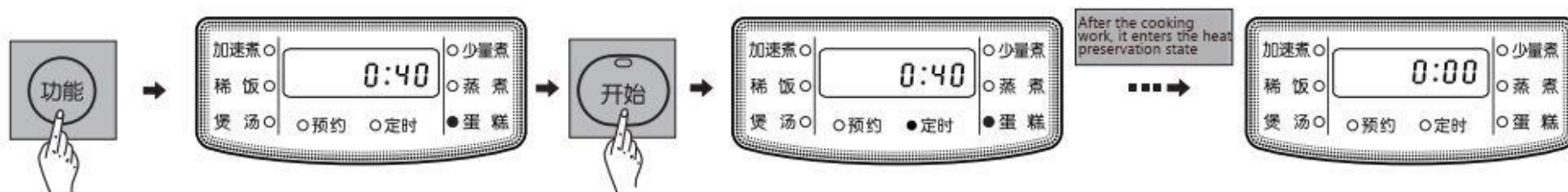
For specific production methods, see below:

- Press the "Function" button to select the "Cake" function, the "Cake" function light is on, the "Start" light flashes.

The digital screen displays the cake function by default any time "0:40" (this is the time of making the cake powder raw material);

**Note:** If you use self-rising powder ingredients, you need to adjust the cooking time. After selecting the cake function, the digital screen displays "0:40" and then press the "Reservation/Timing" button, the "Timing" indicator light is on, and the cooking time is adjusted to 2 hours by pressing the "+" and "-" keys.

- Press the start button to enter the cake function cooking state, the digital screen counts down to display the remaining cooking time;
- After the cooking is over, the buzzer sounds several times, the rice cooker enters the heat preservation state, and the digital screen displays the heat preservation time.



The above is the preparation method of ready-made cake flour raw materials.

**Note:** The default time of the cake function system is 40 minutes (ready-made cake flour) and 2 hours (self-raising flour raw materials), so pressing the "+" "-" key in the cake function state can only switch back and forth between the above two times.



## Cake making tips

**The following is the preparation of ready-made cake flour ingredients:**

- ★ When making cakes, the amount should not be too much at a time, otherwise it will affect the effect; production steps:
  1. First beat the eggs until foaming; (generally 200g cake flour is matched with 3-5 Eggs)
  2. Pour the prepared cake mix into the egg liquid and mix well;
  3. Spread a layer of cooking oil evenly on the bottom and inner wall of the inner pot, and pour the prepared cake ingredients into the inner pot. Close the top cover and select the cake function for cooking.
- ★ In order to make the cake taste better, you can add eggs;
- ★ The egg liquid should be fully mixed;
- ★ The egg liquid and cake powder need to be mixed until there is no granular shape;
- ★ Cake powder can be purchased at large supermarkets or branch stores

**The following is the production of self-raising powder raw materials:**

	Sugar	Flour	Eggs	Vegetable butter	Yeast
Small amount	60g	120g	3pcs	30g	Right amount
A lot	100g	200g	4pcs	50g	Right amount

The material should not be too much, otherwise it will affect the production effect;

Production steps:

1. Put a certain amount of sugar into the container, add the corresponding amount of eggs, and stir it until the sugar melts;
2. Add flour to the fully stirred egg liquid, and also need to stir until the egg liquid The spontaneous flour is evenly mixed until there is no lumpy dough;
3. Finally, add vegetable butter and yeast powder and stir evenly;
4. Spread a layer of cooking oil evenly on the bottom and inner wall of the inner pot, and pour the prepared cake materials into the pot, cover the pot;
5. Select the cake function for cooking.

## Tips for making cakes with spontaneous flour

- ★ When the temperature is very low, you can put the egg container in the warm water of about 40 degrees to heat it properly, and the cake will taste softer. However, the water temperature should not be too high;
- ★ The egg liquid should be stirred well until it foams;
- ★ Self-raising powder can be purchased directly from a large supermarket;
- ★ Adding butter to stir requires the following points:
  1. The butter needs to be melted into a liquid. Pour and stir;
  2. After stirring, put it into the inner pot for cooking as soon as possible before the bubbles disappear.
  3. You can put in an appropriate amount of refined oil according to your personal preference;
  4. The eggs can be increased appropriately, and the cake tastes better.

## "Keep warm/Cancel" function

- After the cooking work is over, the rice cooker automatically enters the heat preservation state, and the digital screen displays the heat preservation time;
- Press the "Keep warm/Cancel" button in the standby state, the digital screen displays the heat preservation time, the heat preservation lamp is on, and the rice cooker enters the heat preservation state;
- Pressing the "Keep warm/Cancel" button during function selection or cooking will cancel all settings and return to the standby state;
- If the keep-warm is not cancelled for 24 hours, the program automatically cancels the keep-warm function and returns to the standby state. In order to avoid affecting the taste of the food, The holding time should not exceed 12 hours.

## 7 Clean after use

**Note:** Please be sure to unplug the power plug first, and clean and maintain the boiler body after it cools down.

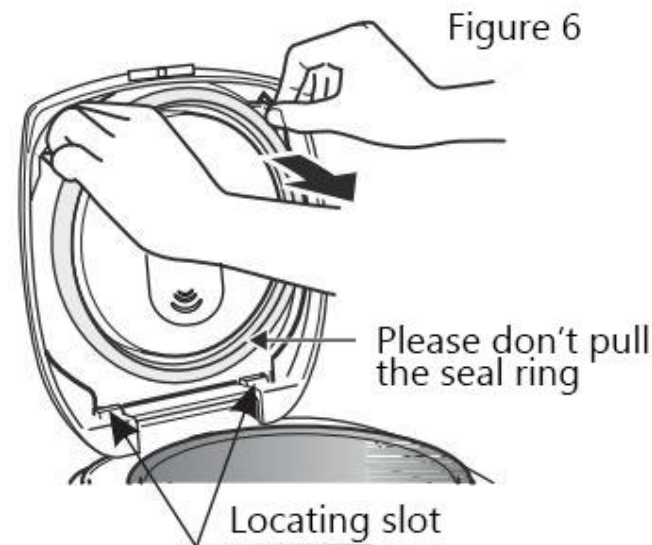
★ It is strictly forbidden to spill the appliance into any liquid!

### 1 Clean the detachable lid, and the sealing ring (as shown in Figure 6)

★ Open the lid and pull the button of the detachable lid with both hands as shown in the figure to remove the detachable lid, and then seal the detachable lid with clean water. Figure clean and dry with a dry soft cloth; then put the detachable cover back in place (a small amount of dishwashing detergent can be used).

★ When installing, first snap the lower positioning fulcrum of the detachable cover into the positioning slot, and then push the detachable cover inward, and you can install the detachable cover back to its original position when you hear a "click".

**Note:** Do not pull the sealing ring, as the deformation of the pull site will affect the sealing and micro-pressure effect.





## 2 Clean the low pressure valve

- ★ Remove the steam port low pressure valve, clean it with clean water, dry it with a soft cloth, and put it back in place.

**Note: The order of installation is opposite to the order of removal. The low pressure valve must be installed in place, otherwise it will affect the cooking effect.**

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## 3 Clean the inner pot

- ★ Take out the inner pot, clean it with a soft sponge, dry the water with a dry soft cloth after clearing the flow. (Picture 9)
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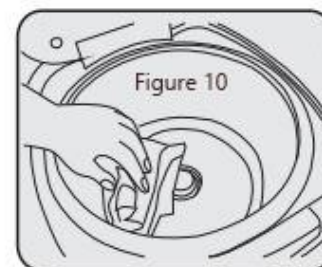
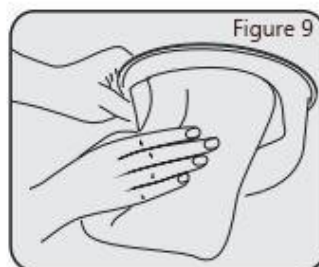
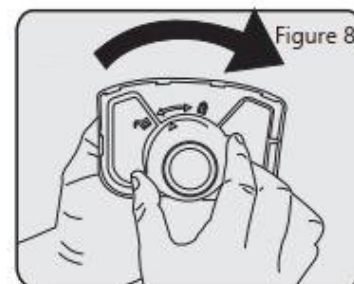
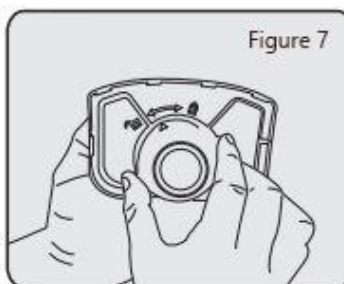
## 4 Clean the heating plate

- ★ Rice grains or other sundries may adhere to the heating plate. Use 320# fine sandpaper to remove sundries and dry them with a dry soft cloth. (Figure 10)



### Removal and installation of the micro-pressure valve:

- When disassembling, first remove the micro-pressure valve from the lid of the pot, and then rotate the micro-pressure lower cover counterclockwise until it cannot be turned. At this time, the upper and lower covers of the micro-pressure valve can be separated (Figure 7).
- When installing, align the triangle on the micro-press cover to the middle position of the lock and unlock instructions, then close the upper and lower covers, and then rotate the micro-press cover clockwise until it can't be turned, then the upper and lower covers can be moved. Tighten (Figure 8). Then install the locked low pressure valve back to its original position.

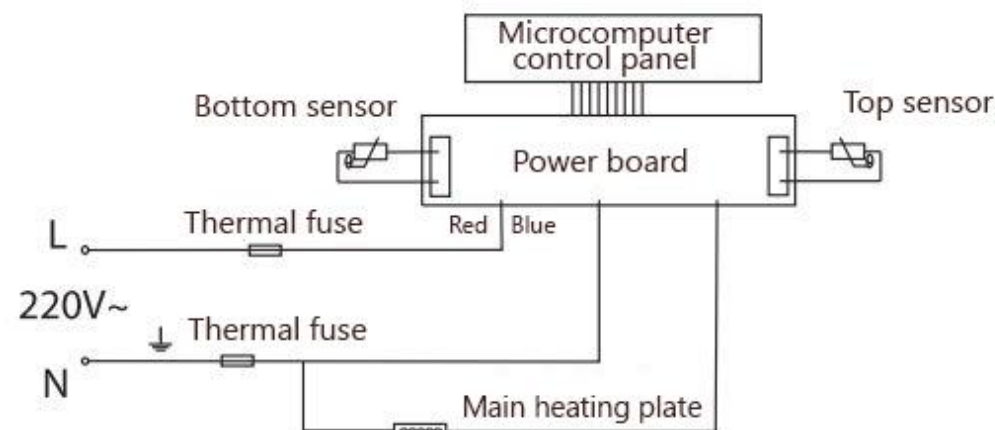
**Note: Do not float or tilt the low pressure valve.**



## 8 Box accessories

 Measuring cup	 Spoon	 Rice scoop	 Power cable	 Steamer	Instruction manual (includes warranty card)
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## 9 Circuit schematics



## 10 Identification and maintenance of common faults

If this product has the following alarms, it means the rice cooker is faulty or improperly used:

1. The digital screen prompts EO\_ top sensor is open or short;
2. The digital screen prompts E1\_ bottom main sensor is open or short.

Sequence number	Failure phenomenon		Cause	Exclusion Scheme
1	Indicator light is on	The heating plate is not hot	① Main sensor failure ② Electric heating tube burned out ③ Circuit board connection part disconnected ④ Power supply board is broken	Send to the designated maintenance department for repair



2	Light does not shine	The heating plate is not hot	① The power of the circuit board is not connected. ② The bottom circuit board is broken. ③ The circuit board connection is disconnected. ④ The main circuit board is broken.	① Check whether the switch, plug socket, fuse, and power lead are intact, and plug them in place. ② Send to the designated maintenance department for repairs.
		Heating plate is not heating	The main circuit board is broken	Send to the designated maintenance department for repairs.
3	The rice is not cooked or the cooking time is too long		① Not enough time for smoking and rice. ② Electric heating plate is deformed. ③ The inner pot is skewed. ④ There is a foreign body between the heating plates. ⑤ The inner pot is deformed ⑥ The main circuit board is broken ⑦ The main sensor is abnormal ⑧ The lid is often opened during cooking	① Stewed rice as required ② Slight deformation should be polished with fine sandpaper, severe deformation should be sent to the maintenance department for replacement ③ Gently turn the inner pot to restore it to normal ④ Clean up with 320# sandpaper ⑤ Send to the designated maintenance department to replace the inner pot ⑥ Send to the designated maintenance department for repair ⑦ Send to the designated maintenance department for repair ⑧ Try to open the lid as little as possible during cooking or do not open the lid
4	Boiled into scorched rice or cannot keep warm automatically		① The main circuit board is broken ② The main sensor is abnormal	Send it to the designated maintenance department for repair.
5	The porridge overflows a lot		① The main circuit board is broken ② The upper cover sensor is abnormal	Send it to the designated maintenance department for repair.
6	Cooking rice and porridge do not boil for a long time		① The main circuit board is broken ② The upper sensor is abnormal ③ The inner pot is in poor contact with the heating plate ④ The voltage of the local power grid is too low	Send it to the designated maintenance department for repair.

### Provide a one-year warranty

Supor rice cooker provides a one-year warranty service from the date of purchase. The start date of the warranty period is based on the invoice date of the purchased product. Under normal household use, the purchaser can bring the warranty card for non-human-caused rupture or damage. Invoices and damaged products go to Supor's authorized repair point for repairs.

One of the following conditions does not belong to the scope of free maintenance:

- ◆ Failure caused by operation not in accordance with the instructions in the manual;
- ◆ Failure due to man-made factors such as falling, collision, etc.;
- ◆ Failure due to self-assembly and disassembly and repair;
- ◆ Failure due to accident, misuse, misuse, or deliberate damage;
- ◆ Malfunctions caused by discoloration, scratches, fouling, or overheating damage caused by commercial use.
- ◆ For products that exceed the warranty period or are not repaired free of charge, the company's customer service department will also serve you enthusiastically.
- ◆ Lifelong maintenance outside the warranty period;
- ◆ The manufacturer has the right to modify without notice;

### Customer feedback

Thank you for your patronage of Supor products! We are guided by the tenet of "customer satisfaction", in order to provide you with maintenance, consulting and other services in a more timely manner, and to help you deal with the problems encountered in the process of use, please fill in the feedback card and return to the customer service department of our company. In order to establish user service files. If you encounter poor service, please call the national service hotline: 400-8899-717, and we will give you a satisfactory answer.

Customer Service Department Contact Information:

Address: No. 501 Bin'an Road, High-tech (Binjiang) District, Hangzhou. Post Code: 310052

National Service Hotline: 400-8899-717

Website: [www.Supor.com.cn](http://www.Supor.com.cn)

Service outlets contact information is subject to change, please check [www.supor.com.cn](http://www.supor.com.cn) Supor website.



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GB4706.1-2005 GB4706.19-2008 GB4343.1-2009

GB17625.1-2012 QB/T4099-2010

### Energy efficiency table (GB12021.6-2017)

\*The most energy-saving cooking gear of this product is the "accelerated cooking" function

Efficiency Model	Energy efficiency rating	Thermal efficiency value (%)	Standby energy consumption (W.h)	Insulation energy consumption (W.h)	Inner pot material
CFXB40FC829D-75	Level 3	78	1.8	68	Metal
CFXB40FC829E-75	Level 3	78	1.8	68	Metal
CFXB40FC829F-75	Level 3	78	1.8	68	Metal
CFXB40FC29D-75	Level 3	78	1.8	68	Metal
CFXB40FC3029-75	Level 3	78	1.8	68	Metal



Trademark holder: Zhejiang Zhe Jiangsu Boer Co., Ltd.

Manufacturer: Zhejiang Supor Home Appliance Manufacturing Co., Ltd.

Address: No. 501 Bin'an Road, Gaoxin (Binjiang) District, Hangzhou

Website: <http://www.supor.com.cn>