



Intelligent Robot Cooker

User Manual

Model RP-IRC58



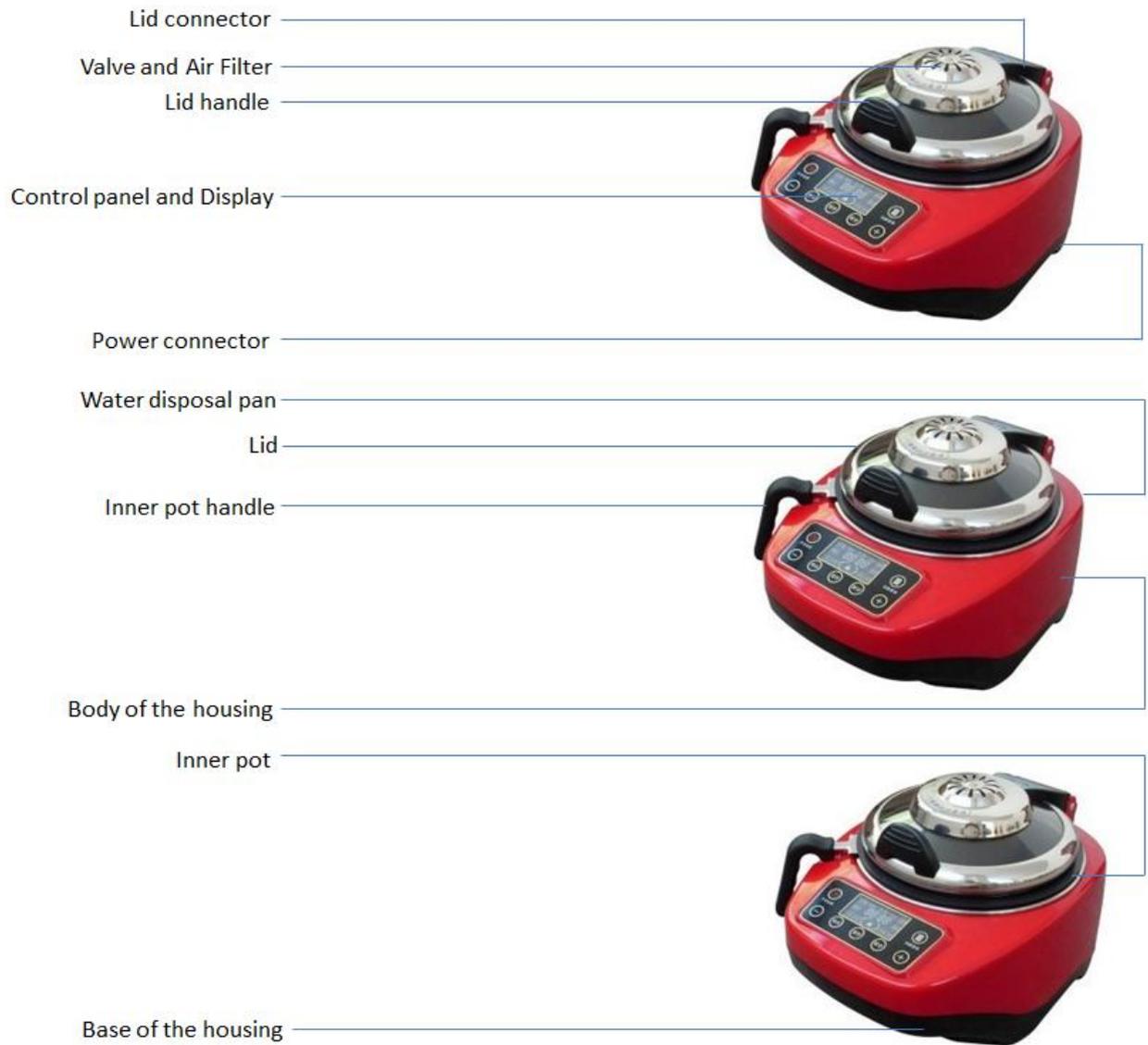
(Pictures in the text are for reference only. Please refer to the actual product.)

Thank you for purchasing the multi-functional Intelligent Robot Cooker. Please read the User Manual carefully before use and keep it in a convenient place for future reference.

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Product diagram



Before the First Use

Before the first use, please take out all accessories from the package and read this manual carefully. Please pay particular attention to operational instructions and cautions to avoid any injury or property damage. Please wash the inside of the lid and the inner pot with warm soapy water, rinse and dry thoroughly. Wipe the outer housing with a clean damp cloth. **Never immerse the cooker housing and lid in water or any other liquid.** The inner pot and all accessories are dishwasher safe. But never clean the housing and lid in a dishwasher.

Open and Preheating of the Cooker

1. Place the cooker housing on a stable flat platform.
2. Open the lid with lifting handle and take the inner pot out of the housing. Be sure to remove foreign objects and wipe dry the outside of the inner pot and the heating element inside of the housing. After putting the inner pot inside the housing, rotate the inner pot slightly to ensure good contact between the inner pot and the heating element. The handle of the inner pot should also be adjusted into the specified position, so that the lid can seal the inner pot properly.
3. Preheating
 - a) Plug the cable then turn on the power.
 - b) After turning on the power, there will be “Ropot” trademark appears on the display screen. It shows the cooker has successfully been connected to the power and in standby mode. Softly touch the “power” button and the red “Preheating” will sparkingly appear on the screen with a sign of “3:00” as the countdown of preheating time.
 - c) The preheat of the cooker is finished when the buzzer sounds, and there’s a “OK” displayed on the screen, which indicates the cooker is ready for cooking. If the preheating time exceeds 10 minutes, the system will automatically preheat again. If it fails once again, the system will automatically turn off and cannot be used.
 - d) At any time, you can cancel the preheating or cooking program in progress and return to standby mode by pressing the “power” button.

Food Placing

Use the lifting handle to open the lid, add in cooking oil, main courses, auxiliary materials, condiments in sequence, then close the lid.

Cooking Functions

Softly touch the “Function” key to select programs. It is a loop key that can be repeated. You can keep on pressing it until the desired program is selected. Three seconds later, the cooker starts the selected program to cook automatically. Each cooking program has a default operating time which will be showed on the screen when the program is selected. Depends on different sizes of dishes, touch the “+” or “-” button to control the operating time. Each “+” or “-” press would correspondently add or subtract the operating time for 30 seconds without interrupting the current program.



Diagram1: Control Keys



Diagram2: Display Part

Eight Cooking Programs:

1. Stir-fry

Softly touch the “Function” key once, with the display of “Stir-fry” on and the default operating time of 3 minutes:

Stir-fry is the most common program which is suitable for stir-fry most of dishes: such as stir-fried sliced pork/beef/chicken with mixed vegetables.

2. Sauté

Softly touch the “Function” key twice, with the display of “Sauté” on and the default operating time of 3 minutes:

For dishes need strong heat to fry quickly such as sautéed beef tenderloin.

3. Manual

Softly touch the “Function” key three times, with the display of “Manual” on and the default operating time of 4 minutes:

For fragile ingredients, such as fish, silken tofu, etc. When running this program, only touch the “Stir” key will stir the ingredients as required.

4. Braise

Softly touch the “Function” key four times, with the display of “Braise” on and the default operating time of 12 minutes:

For dishes which will take longer time to cook such as chicken wings with brown sauce.

5. Pan-fry

Softly touch the “Function” key five times, with the display of “Pan-fry” on and the default operating time of 4 minutes:

For dishes such as fried eggs, pancakes, etc. Stir operation is disabled when running this program.

6. Stew

Softly touch the “Function” key six times, with the display of “Stew” on and the default operating time of 20 minutes:

For dishes such as stewed ribs/pork/beef and steamed fish/chicken. Steam requires a steam rack to be put in then placing the food container on top of the rack.

7. Deep-fry

Softly touch the “Function” key seven times, with the display of “Deep-fry” on and the default operating time of 3 minutes:

For fried food such as fried peanut, chips or fish fillets etc.

8. Roast

Softly touch the “Function” key eight times, with the display of “Roast” on and the default operating time of 10 minutes:

For roast food such as lamb shashlik, roasted squid rolls and pizza.

After cooking program completed

When the buzzer sounds and the “OK” displays on screen, the cooking is completed. Open the lid carefully to avoid hot steam from the inner pot, hold the handle of inner pot to take it out then pour out the cooked ready dishes into the prepared plates or other containers.

- 1) If the dishes require some auxiliary ingredients after the cooking program is completed, open the lid to add them in then touch “Toss” key to execute a special 15-seconds stirring with heat on.
- 2) The use of Stir key: the Stir key is only applicable for the program of “Manual”.
Softly touch the Stir key and to start stirring, while softly touch it again, the stirring will be stopped.
- 3) Within 3 seconds after the program selection, softly touch “Timer” key, each press of the “Timer” delays the program for 15 minutes. The longest delay start time can be 24 hours.

Note:

To prevent being hurt, DO NOT touch the inner cooker directly with your hands.

If there's no further operation to the cooker after it finishes a cooking program, the system will automatically get into a 15 minutes heat preservation program.

Without any further operations after the 15 minutes heat preservation program, the cooker will automatically be turned off.

Cleaning

Disconnect the power cable then wash the cooker after the inner pot's temperature is back to the room temperature to prevent being burnt. Get the inner pot out of the housing, roll down the whisk if necessary to clean it and it is dish washer safe. Only use soft cloth to wipe dry inner pot, whisk. And only use soft cloth to wipe clean the upper heating plate.

Note:

DO NOT use sharp metal materials to clean the inner pot and whisk because that will damage the coat of them.

For upper heating plate, as similar as glass-top stove, use a razor or sharp scraper to assist in removing tough, grungy food stains. Add a liberal amount of liquid cleaner to the area affected and use the scraper to lift burnt-on debris. Using some pressure, moves in a forward and backward motion with the cutting edge of the knife. The cutting edge should be held as flat against the glass as possible, while still maintaining contact. Do not use the corner of the scraper or razor blade, as it can scratch the glass top.

Maintenance

1. Never immerse the cooker housing and lid in water or any other liquid.
2. For the first use, it is normal that there is a peculiar smell from the heater when heated.
3. Do not touch hot surfaces on lid. Use the handle on lid. When taking hot inner pot out of the housing, do not touch hot surfaces of the inner pot to avoid scald.
4. Clear the water in the water disposal pan frequently to avoid water splitting out.
5. Do not use sharp metal materials to clean the inner pot, whisk and lid to avoid scratch damage. Use soft cloth instead.
6. Close supervision is necessary when the intelligent robot cooker is used near children.
7. Do not place the robot cooker in a heated oven.
8. Extreme caution must be used when moving a robot cooker containing hot liquids.
9. Do not use robot cooker for other than intended use.
10. Do not fill the inter pot above the 3L line.

11. To protect against electrical shock, do not immerse cord, plugs, or appliance in water or other liquid.
12. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
13. 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 service center for examination repair or adjustment. See Warranty section.
14. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
15. This product is for household use only. Do not use outdoors.
16. Do not let cord hang over edge of table or counter, or touch hot surfaces.
17. Do not place the unit on or near a hot gas or electric burner, or in a heated oven.
18. To reduce the risk of electric shock, cook only in the provided removable container (inner pot).
19. To disconnect, remove plug from wall outlet.
20. Do not use it in a place which is near splash water or fire. Do not use it in a place exposed to directly to sunshine or oil splash. Put it in a place out of the reach of children.
21. Before use each time, be sure to wipe the surface of the inner pot and the heating plate to confirm they are free of any foreign object. And check the stirring condition of the whisk to make sure it can rotate smoothly and freely.
22. Do not place your hands or face over the exhaust valve (In the centre of the lid) to avoid scald when the unit is in operation.
23. To reduce the risk of fire or electric shock, only authorized personnel should do repairs.
24. Do not cover the exhaust valve (In the centre of the lid).
25. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are accompanied by a person responsible for their safety.
26. Do not use this product on any electrical system other than voltage: 110-120V~/60Hz.
27. If found out serious leakage of water or oil at the bottom of the inner pot, disassemble and replace the rubber sealing O-rings on the rotating shaft by the following instructions.

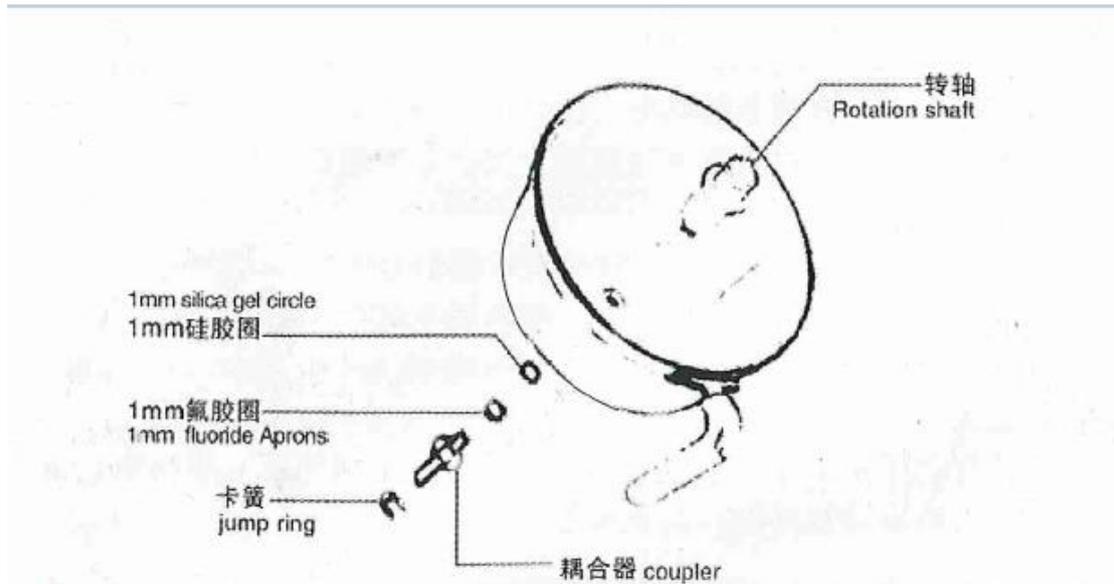


Diagram3: how to change O-rings

Trouble-shooting Table

Problem	Possible reason and Solution
The indicator light does not turn up after the power is on	<ol style="list-style-type: none"> 1. Check the power cable to make sure it is connected properly 2. Send the machine or machine's power controller to service center for maintenance
Inner cooker cannot be placed stably	<ol style="list-style-type: none"> 1. Be sure to remove foreign objects and wipe dry the outside of the inner pot and the heating element inside of the housing. Rotate the inner pot slightly to ensure good contact between the inner pot and the heating element. 2. The handle of the inner pot may not be adjusted into the specified position, so that the lid cannot seal the inner pot properly.
Water in the lower part of machine	Water in water disposal pan split out. Clear the water in it frequently can avoid this issue
The smell of burnt food during cooking	<ol style="list-style-type: none"> 1. May cause by left-over material inside and outside of the inner pot 2. Clean the pot timely after using it
Over-cooked or under-cooked	Depends on the size of dishes to add or subtract the operating time to get

	the perfect cooking results
System halted or frozen key	<ol style="list-style-type: none"> 1. Disconnect then reconnect the power cable to restart the machine 2. Wipe dry the control panel of touch screen then retry. If it still doesn't work, send the machine to Service Centre for maintenance
Too long pre-heating time	<ol style="list-style-type: none"> 1. Low voltage 2. It's unusual if the preheating time is more than 10 minutes. Send the machine to Service Centre for maintenance
Serious leakage of water or oil in bottom of the inner pot	Refer to Maintenance item:27 to replace the sealing O-rings on the rotating shaft
Lid cannot seal the inner pot closely	The handle of the inner pot should also be adjusted into the specified position, so that the lid can seal the inner pot properly.

If you cannot solve the problems with the methods mentioned above, please send the machine to Service Centre for maintenance. SimLife Inc. Company is not responsible for repairing or replacing the machine caused by customers' disassembling without permissions.

Limited Warranty

SimLife Inc. Company (the "SLIC") warrants this appliance to be free from defects in workmanship and material, under normal residential use, for a period of one (1) year from the date of purchase. This warranty extends only to the original purchaser and use in USA and Canada. A purchase receipt, purchase order number or other proof of date of original purchase is required before warranty service is performed. SLIC's obligation under this warranty is limited to replacing or repairing, or assisting in the repair at SLIC's option. All repairs for which warranty claims are made must be pre-authorized by SLIC.

This appliance comes equipped with many safety features. Any attempt to interfere with their operation may result in serious injury/damages and void this warranty. No warranty service will be provided to any appliance that has been tampered with, unless directed by an SLIC representative.

This warranty does not cover normal wear of parts or damage resulting from negligent use or misuse of the appliance, use contrary to the operating instructions, failure to

provide reasonable and necessary maintenance, or disassembly, repair or alteration by anyone unless directed by an Instant Pot Representative. **This warranty does not cover units that are used outside of US and Canada.** Further, the warranty does not cover damage resulting from Acts of God, such as fire, flood, hurricanes and tornadoes. **SLIC is not responsible for shipping cost for warranty service.**

Limitation and Exclusions

To the extent permitted by applicable law, the liability of SLIC, if any, for any allegedly defective appliance or part shall be limited to repair or replacement of the appliance or part and shall not exceed the purchase price of a comparable replacement appliance or part. THE PROVISIONS OF THIS WARRANTY ARE YOUR SOLE AND EXCLUSIVE REMEDY WITH RESPECT TO THE PRODUCT(S) COVERED BY THIS WARRANTY. ALL IMPLIED WARRANTIES WITH RESPECT TO THE APPLIANCES(S) INCLUDING, BUT NOT LIMITED TO, IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, ARE HEREBY EXPRESSLY EXCLUDED.

SLIC is not responsible or liable for indirect, special or consequential damages arising out of or in connection with the use or performance of the appliance or damages with respect to any economic loss, loss of property, loss of revenues or profits, loss of enjoyment or use, costs of removal, installation or other consequential damages of whatsoever nature. Some provinces/states do not allow the exclusion or limitation of incidental or consequential damages. Accordingly, the above limitation may not apply to you.

You the buyer may have other rights and remedies under your state's or province's applicable laws, which are in addition to any right or remedy which may be available under this limited warranty.

Warranty Service

If the appliance should become defective within the warranty period, please contact Instant Pot Customer Service team by

Create a support ticket at www.SimLifeInc.com/support/

Email to support@SimLifeInc.com

Or call 1800 XXX-XXXX for “Ropot” Intelligent Robot Cooker customer service representative

To facilitate speedy service, please provide:

Your name, email address or phone number

A copy of the original purchase receipt with order number, the model and serial number

Description of the product defect, pictures or video if possible

Standards: UL 1026, Fifth Edition CAN/CSA-C22.2 No. 1335.1-93 CAN/CSA-C22.2
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