



**Green Lion**  
**GRC-10 Digital Rice Cooker**  
SKU: GNGRC10RC2LWH

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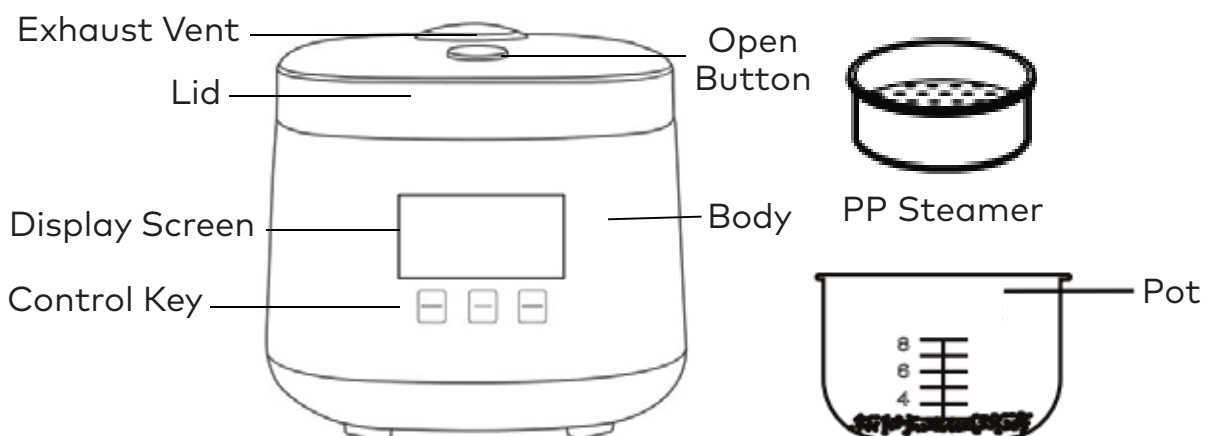
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Before installing and using the product, please carefully read this User Manual to guarantee correct usage and keep it secure for future reference.

## Features

1. Six Cooking Modes: Offers versatility with six different cooking settings for various types of dishes.
2. Touch Control: Provides a modern, intuitive touch interface for easy operation.
3. Preset Timer: Allows you to schedule cooking times for convenience and efficiency.
4. Digital Display: Features a clear and user-friendly digital display for easy monitoring of cooking settings.
5. Keep Warm Mode: Automatically switches to keep your food warm after cooking is complete.
6. Exhaust Vent: Ensures safe release of steam, preventing pressure buildup.
7. PP Plastic Steamer: Includes a durable polypropylene steamer for healthy cooking options.
8. Easy to Clean: Designed with smooth surfaces and detachable parts for hassle-free cleaning.

## Schematic View

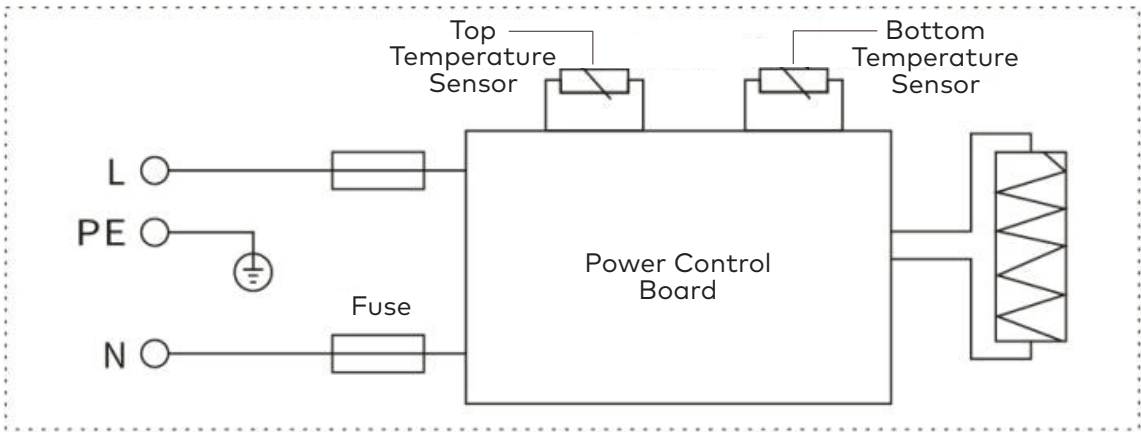


**Warning:** Do not submerge the body or cover of the rice cooker in water or any other liquid. Such actions will damage the appliance. For cleaning purposes, only the inner pot should be washed.

## Specifications

Model No.	GRC-10
Material	PP
Pot Material	Non-Stick Aluminum Coating
Capacity	2L
Rated Power	400W
Rated Frequency	50-60Hz
Rated Voltage	220-240V
Temperature	55-100°C
Power Cord	UK Plug 1 meter
Product Dimensions	190×210×230mm
Product Size	1.6 kg

## Circuit Diagram



## Button Guide

### [1] Menu/Select Key

1. Press this key to activate the device from standby mode.
2. Use the "Menu/Select" key to navigate through and choose the desired cooking mode.
3. Once the desired cooking mode is selected, the rice cooker will automatically start cooking after 5 seconds if no further action is taken.
4. If the indicator light stays on a selected menu option for 5 seconds, the cooking mode will activate automatically.

### [2] Preset Key

1. After selecting the desired cooking menu, press the "Preset" button to set a delayed start time.
2. The delay can be adjusted from 30 minutes to 24 hours using the "+" and "-" buttons to increase or decrease the time interval.
3. For example, if the current time is 1 PM and you want the rice cooker to start cooking at 5 PM, set the delay for 4 hours. The rice cooker will automatically begin cooking after the 4-hour delay.

### [3] +/- Key

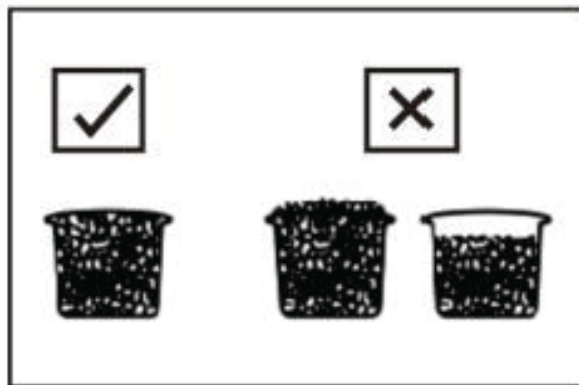
1. After selecting a cooking menu, press the "+" key to increase the cooking time or the "-" key to decrease it.
2. Adjust the time carefully based on your experience, as the program has a default cooking time.

**Note:** Adjusting the cooking time does not affect the performance of the rice cooker.

**Note:** The "Rice" function operates only with the default cooking time and cannot be adjusted, while all other functions can be modified. In the preset mode, use the "+" key to extend the delay time or the "-" key to reduce it.

#### [4] Keep Warm/Cancel Key

1. In standby mode, press the "Keep Warm/Cancel" key to activate the keep-warm function.
2. To cancel a selected function after it has been chosen, press the "Keep Warm/Cancel" key.



Use the included cup to measure each cup of rice.

### Rice to Water Ratio Guide

Fast Cook	Rice	Porridge
1 cup rice to 1.2 cups water	1 cup rice to 1.2 cups water	1 cup rice to 8 cups water
2 cup rice to 3 cups water	2 cup rice to 3 cups water	2 cup rice to 16 cups water
-	3 cup rice to 4 cups water	-
-	4 cup rice to 5 cups water	-

#### Remarks

1. The data provided are for reference only. Adjust the proportion of water and rice according to personal taste and the specific type of rice used.
2. Ensure the cooking voltage is between 220V and 240V. If the voltage is too high or too low, it may result in undercooked rice or cause it to overflow.

## **Cooking Modes**

### **[1] Fast Cook Mode**

1. Use the provided measuring cup to accurately measure the rice. Rinse the rice and then place it in the cooking pot.
2. Refer to the Rice & Water Ratio Table to determine the correct amount of water to add. After adding the water, secure the lid on the pot.
3. Turn on the power and press the "Menu/Select" button to choose the "Fast Cook" option. The indicator will flash for 5 seconds before cooking commences automatically.
4. Once cooking is complete, the rice cooker will automatically switch to the "Keep Warm" mode and display "bb". If you do not require the keep warm function, press the "Keep Warm/Cancel" button to cancel it.

### **[2] Reheat Function**

1. Place the food that needs reheating into the pot and add the required amount of water based on your needs.
2. Power on the rice cooker and press the "Menu/Select" button to select the "Fast Cook" option, which is also used for reheating. The indicator will flash for 5 seconds before the cooking begins automatically.
3. Once the reheating is complete, the rice cooker will switch to the heat preservation mode and display "bb".
4. If you do not need the keep warm function, press the "Keep Warm/Cancel" button to deactivate it.

### **[3] Rice Cooking Function**

1. Use the provided measuring cup to measure the correct amount of rice. Wash the rice, then place it in the cooking pot.
2. Consult the Rice & Water Ratio Table to add the correct amount of water. Cover the pot.
3. Power on and press the "Menu/Select" button to choose the "Rice"

cooking function. After the indicator light flashes for 5 seconds, the cooking process will start automatically.

4. Upon completion, the cooker will enter the heat preservation mode and show "bb" on the display. If the keep warm function is not required, press the "Keep Warm/Cancel" button to cancel it.

#### **[4] Porridge Cooking**

1. Utilize the included measuring cup to determine the correct amount of rice. Wash the rice thoroughly and transfer it to the cooking pot.

2. Add water in accordance with the guidelines provided on the Rice & Water Ratio Table. Ensure the pot is properly covered.

3. Power on the device and press the "Menu/Select" button to choose the "Porridge" function. The cooking will commence automatically after the indicator light blinks for 5 seconds.

4. Once the cooking process is complete, the rice cooker will transition to the heat preservation mode and display "bb". If you do not require the keep warm function, press the "Keep Warm/Cancel" button to deactivate it.

#### **[5] Steam Cooking**

1. Fill the inner pot with the appropriate amount of water. Place the steamer insert into the pot and add the desired ingredients into the steamer.

2. Securely cover the pot to ensure proper steaming.

3. Turn on the power and press the "Menu/Select" button to select the "Steam" function. The device will automatically begin cooking after the indicator light blinks for 5 seconds.

4. Once steaming is complete, the rice cooker will switch to the heat preservation mode and display "bb". If you do not wish to keep the food warm, press the "Keep Warm/Cancel" button to cancel this feature.



## [6] Soup Cooking

1. Fill the pot with the necessary amount of water, then add the ingredients.
2. Secure the lid on the pot to maintain the necessary cooking pressure and temperature.
3. Turn on the device, then press the "Menu/Select" button to select the "Soup" function. The cooking process will begin automatically after the indicator light blinks for 5 seconds.
4. Once the soup is ready, the rice cooker will switch to the heat preservation mode and display "bb". If you do not need the keep warm function, you can cancel it by pressing the "Keep Warm/Cancel" button.

## Safety Precautions

1. This product is not suitable for use by children or individuals with disabilities. Always ensure that children are kept away from the appliance during operation.
2. Never wash the product by immersing it directly in water to prevent the risk of electrical short circuits and shocks.
3. Avoid inserting needles, iron wires, or other metallic objects into any openings of the appliance to prevent electrical shocks.
4. Do not handle the power plug with wet hands. Always hold the plug itself when inserting or removing it from the socket to avoid electrical shock. Do not pull on the power cord.
5. Ensure that the power cord does not come into contact with other heating devices to prevent overheating and potential fires. Disconnect the power cord after use.
6. Regularly clean any dust and dirt off the copper sheet of the power cord to ensure proper contact and avoid poor connections.
7. Use a power socket that supports more than 10A. Make sure the plug is fully inserted into the socket to prevent short circuits and other hazardous incidents.

- 8.** Avoid placing your hands or face near the steam outlet during use to prevent steam burns. Do not cover the steam outlet with any materials as it may cause overheating and result in damage or discoloration.
- 9.** Do not touch the upper cover or any metal parts of the rice cooker with bare hands during or immediately after use to prevent burns. Always handle the cooker carefully and ensure the cover is securely closed to avoid accidental burns.
- 10.** Do not position the rice cooker on unstable surfaces or near items that cannot withstand high temperatures, as this could lead to a fire hazard.
- 11.** Avoid placing the rice cooker in damp areas or near combustible materials to prevent electrical hazards.
- 12.** Remove any foreign objects or residues from the heating plate, temperature sensor, and external surfaces of the rice cooker before use to ensure optimal performance and prevent damage.
- 13.** Avoid striking or dropping the inner pot to prevent deformation which could affect its functionality.
- 14.** When cleaning the inner pot, use only soft cleaning tools to avoid scratching the non-stick surface, which could lead to food sticking. Discoloration over time is normal and does not affect the pot's safety or functionality.
- 15.** Never use the inner pot on any external heat sources such as a stove. The rice cooker's inner pot is designed specifically for use within the unit and should not be substituted with any other type of pot to avoid hazards like overheating.
- 16.** Do not operate the rice cooker without food or water in the inner pot, as doing so could damage the appliance.
- 17.** Immediately after use, the heating plate is extremely hot. Avoid direct contact with your hands to prevent burns.
- 18.** Disassembling the rice cooker is not permitted. If the rice cooker is damaged or malfunctioning, please contact authorized service profe-

ssionals promptly for repair services.

**19.** Should the power cord become damaged, replace it only with a specific cord or component recommended by the manufacturer. Do not attempt to repair or replace the power cord yourself to avoid electrical hazards.

## Troubleshooting

No.	Conditions	Possible Reason	Solution
1	Heating plate is not hot; Indicator light is off	The power is not connected.	Check if the switches, plugs and sockets, and fuse power cables are in good condition and plugged in properly.
		Faulty PCB	Send the device to authorized service centers to be repaired.
		PCB wire is disconnected	
		The circuit control board is broken	
2	Heating plate is not hot; Indicator light is on	Faulty temperature sensor	Send the device to authorized service centers to be repaired.
		The electric heat pipe element is burnt out	
		The circuit board connection is partially	
		disconnected	
3	Over-cooked or burned rice	Faulty PCB	Send the device to authorized service centers to be repaired.
	No automatic heat preservation	Faulty control board	

		Faulty temperature sensor	Re-select function.
4	Overflow while cooking porridge	Wrong function being chosen or water to rice ratio is not correct	Follow the guideline as per rice & water ratio table.
		Faulty control board	Send the device to authorized service centers to be repaired.
		Faulty temperature sensor	
5	Cook for a long time without boiling	Faulty control board	Send the device to authorized service centers to be repaired.
		Faulty temperature sensor	
6	Rice is not properly cooked or over-cooked	Not enough time to braise rice or water to rice ratio is not correct	Braise rice for longer time or follow the guideline as per rice & water ratio table.
		Heating plate is deformed	Replace the specified heating plate.
		The inner pot is not flat	Turn the inner pot to flatten it out.
		There is a foreign object between the inner pot and the heating plate	Clean out the any foreign objects.
		Inner pot deformation	Replace the specified inner pot.
		Faulty control board	Send the device to authorized service centers to be repaired
		Faulty temperature sensor	

7	Displays E1	Bottom temperature sensor open circuit	Send the device to authorized service centers to be repaired
	Displays E2	Bottom temperature sensor short circuit	
	Displays E3	Top temperature sensor open circuit	
	Displays E4	Top temperature sensor short circuit	

**Note:** If error codes E2 and E4 are displayed, disconnect the power plug and restart the device after it has cooled down. Should the device fail to operate normally, take it to an authorized service center for repair.



## **Warranty**

Products that you buy directly from our **Green Lion** website or shop come with a 24-month warranty.

When you buy **Green Lion** products from any of our approved sellers, you only get a 12-month warranty. If you want to extend this warranty, go to our website at **<https://www.greenlion.net/warranty>** and fill out the form with your information. Don't forget to upload a picture of the product too. After we've checked and accepted your request, we'll send you an email to confirm that your product's warranty has been extended.

For more info, please check:

**<https://www.greenlion.net/warranty>**

## **Contact Us**

If you have any questions about this Privacy Policy, please contact us at:

Website: **<https://www.greenlion.net/>**

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