



Green Lion

GRC-20 Digital Rice Cooker

SKU: GNGRC20RC5LWH

Model No: GRC-20

Table of Contents

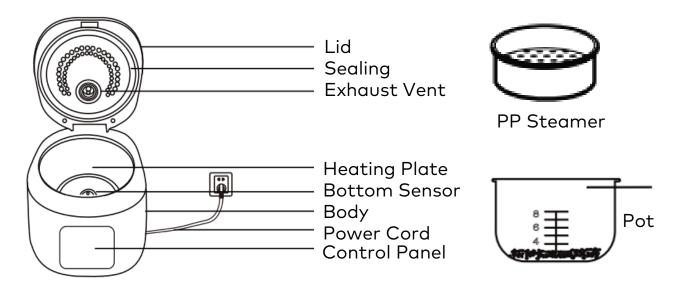
Features	2
Schematic View	2
Specifications	3
Circuit Diagram	4
Instructions for Use	4
Rice to Water Ratio Guide	5
Cooking Modes	5
Safety Precautions	8
Troubleshooting	10
Warranty	13
Contact Us	13

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.** Nine Cooking Modes: Offers versatility with 9 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

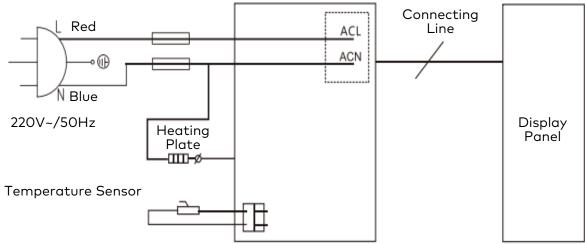


Warning: Do not submerge the body or lid of the rice cooker in water or any other liquid. This will cause damage to the product. For cleaning, only wash the inner pot.

Specifications

Model No.	GRC-20
Material	PP
Pot Material	Ceramic Non-Stick Aluminum
Capacity	5L
Rated Power	900W
Rated Frequency	50-60Hz
Rated Voltage	220-240V
Temperature	55-100°C
Power Cord	UK Plug 1m
Product Dimensions	260×310×235 mm
Product Weight	2.6 kg

Circuit Diagram



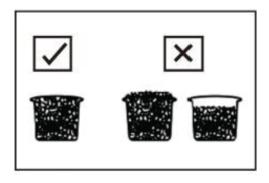
Instructions for Use

- 1. Connect the power and press the start button to turn on the light and enter standby mode.
- 2. To activate the device, select the "Function" button.

Note: After activating the device and selecting the function, the device will automatically start after 5 seconds.

- **3.** In standby mode, press the "Keep Warm" button to enter keep warm mode. If you want to cancel cooking, press the "Cancel" button to return to the standby mode.
- **4.** Press the "Function" key in standby mode to select your desired function. Once selected, press the "Preset" button to set the desired time. The device will automatically start when the time is reached.
- 5. Use the "Timer" buttons to adjust the minutes.





Use the included cup to measure each cup of rice.

Rice to Water Ratio Guide

Claypot Rice	Rice	Porridge
1 cup rice to 1.5 cups water	1 cup rice to 1.5 cups water	1 cup rice to 6 cups water
2 cup rice to 3 cups water	2 cup rice to 3 cups water	1.5 cup rice to 9 cups water
3 cup rice to 4 cups water	3 cup rice to 4 cups water	/
4 cup rice to 5 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 200V and 240V. If the voltage is too high or too low, it may result in undercooked rice or cause it to overflow.

Cooking Modes

A. Rice/Claypot Rice/Grain Rice:

- 1. Use the provided measuring cup to measure the desired amount of rice. Each cup of rice is approximately 160ml.
- 2. Rinse the rice thoroughly in a separate container to avoid damaging the non-stick coating of the inner pot.
- 3. Pour the rinsed rice into the inner pot of the rice cooker.
- **4.** Add the appropriate amount of water to the rice, then place the inner pot into the rice cooker and close the lid.

- **5.** Connect the power supply and press the function key to select the "Rice/Claypot Rice/Grain Rice" function.
- **6.** The appliance will activate the function in 5 seconds. The LCD will display the scheduled start time.
- **7.** The product will begin cooking, and the LCD screen will show the default cooking time of the program, counting down in minutes.
- 8. Once the countdown reaches "00:00," the cooking program will finish and the device will automatically switch to the keep warm mode.
- 9. The "Keep Warm" light will illuminate to indicate this mode is enabled.

B. Porridge/Soup

- 1. Measure the desired amount of rice using the provided measuring cup.
- 2. Add the appropriate amount of water based on the amount of rice or your personal taste.
- **3.** For porridge, a recommended water-to-rice ratio is about 6:1, but this can be adjusted according to preference.
- **4.** Place the inner pot into the machine and press the Function key to select either the "Porridge" or "Soup" function.
- **5.** The LCD will display the default working time: 1:10 hour for porridge or 1:20 hours for soup.
- 6. Adjust the cooking time if needed by pressing the "Timer" keys.
- **7.** Press the "Function" key. Select "Porridge or Soup". The device will start working automatically within 5 seconds. The LCD will show the working time and start the countdown.
- 8. When the countdown reaches "00:00" the machine will automatically switch to keep warm mode, and the "Keep Warm" light will turn on.

Note: Porridge may become mushy if kept on keep warm for too long. It is recommended that the keep warm time does not exceed 8 hours, although the default insulation duration is 24 hours.

C. Baked Chicken

- **1.** Place the prepared chicken into the pot, ensuring the amount does not exceed 150 grams.
- 2. Press the Function key to select the "Baked Chicken" function, which has a default cooking time of 1 hour.
- **3.** Press the "Function" Key. Select "Baked Chicken" and the appliance will automatically start working in 5 seconds. The LCD will display the working time and start the countdown.
- **4.** Once the countdown reaches "00:00" the cooking process will end, and the machine will automatically switch to keep warm mode.

D. Dessert/Steam

- 1. Prepare the necessary ingredients and tools.
- 2. Press the Function button to select the "Dessert/Steam" option.
- **3.** Press the "Function" Key. Select "Dessert or Steam" and the appliance will automatically start working in 5 seconds. The LCD will display the working time and start the countdown.

E. Hot pot

- 1. Wash and prepare the food and add the ingredients, then put them together in the pot and add an appropriate amount of water or soup.
- 2. Press the function key to select the "Hot Pot" function. the appliace will start working in 5 seconds.
- 3. The LCD will display the working time and start the countdown.
- 4. The default working time is 1:20 hours.
- **5.** When the clock counts down to "00:00", the machine enters the keep warm program.
- 6. If the water in the pot has boiled dry and the hot pot program has not finished yet, The machine will not enter the keep warm mode and will continue to work. Please pay attention to the cooking time and the food in the pot.

G. Preset

- 1. Press the Function key to select the desired function.
- 2. After selecting the function, press the Preset/Timer button to adjust the appointment time. The appliance will activate the function in 5 seconds. The LCD will display the scheduled start time.
- **3.** For example, if it is currently 12:30 PM and you want cooking to start at 6:00 PM, setting the appointment time to 5:30 means that the device will start working after 5 hours and 30 minutes. Once the time is preset, the countdown will begin automatically after 5 seconds, and the appliance will start cooking at 6:00 PM.

Note:

- **a.** Avoid setting the appointment time for more than 12 hours to prevent food spoilage and odor.
- **b.** Adjust the timing based on weather conditions and the speed of food spoilage.

Safety Precautions

- 1. This product is not suitable for children or individuals with disabilities. Ensure that children are kept away during use.
- **2.** Do not wash the product directly in water to avoid electrical short circuits and the risk of electric shock.
- **3.** Avoid inserting needles, wires, or other metal objects into any openings of the product as this may cause electric shock.
- 4. Never insert or remove the power plug with wet hands to prevent electric shock. Always hold the plug itself and not the cord when plugging or unplugging it.
- **5.** Keep the power cord away from other heating appliances to prevent overheating and potential fires. Unplug the appliance after use.
- **6.** Regularly clean dust and dirt from the copper sheet of the power cord to ensure good electrical contact.

- **7.** Use a power socket with a capacity greater than 10A. Make sure the plug is fully inserted to avoid short circuits and other issues.
- **8.** Avoid placing your hand or face near the steam outlet during use to prevent burns. Do not cover the steam outlet with any material, as this can cause overheating and damage.
- **9.** Do not touch the upper cover or metal parts with bare hands during or immediately after use to avoid burns. Ensure the cover is closed properly when carrying the appliance.
- **10.** Only use the product in stable conditions. Do not use near materials that can catch fire or in environments with high temperatures to avoid the risk of fire.
- **11.** Keep the product away from damp environments and fire sources to avoid hazards.
- **12.** Before use, clean any foreign objects from the heating plate, temperature sensor, and the interior and exterior of the inner pot to ensure proper heating and prevent damage.
- **13.** Handle the inner pot carefully to avoid collisions that could deform it and affect its performance.
- **14.** When cleaning the inner pot, avoid using rough or hard utensils that may scratch the non-stick coating and cause food to stick. While the inner pot may discolor over time, this does not impact its safety or performance.
- **15.** Do not use the inner pot directly on other heat sources or replace it with another pot to avoid overheating and potential hazards.
- **16.** Never operate the machine without placing the inner pot inside or adding water or food.
- 17. The heating plate will be very hot immediately after use; avoid touching it with your hands.
- 18. Do not attempt to disassemble the machine yourself. If you encounter

any damage, contact the company's customer service center for repairs.

19. If the power cord is damaged, contact the authorized service professionals to replace the cord. Do not attempt to replace it yourself.

Troubleshooting

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

		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	
		Faulty temperature sensor	service centers to be repaired.
5	Cook for a long time	Faulty control board	Send the device to authorized
3	without boiling	Faulty temperature sensor	service centers to be repaired.
	or water to rice rat correct	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.
	lnr	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
		Faulty temperature sensor	service centers to be repaired

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

Sales: sales@greenlion.net

Service Support: Support@greenlion.net

Telegram: @greenlion_global

Instagram: @greenlion_global