



**KYŌ**  
Multifunctional Electric Cooker

MEC-3L-OW

#FeastWithKITH



Welcome to KITH.

Thank you for entrusting us with your choice of innovative home products, designed to elevate ordinary moments into extraordinary ones. We hope this product brings you countless moments of happiness, fostering connections with family and friends, and making your life truly special.



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## INTRODUCTION

We extend our heartfelt gratitude for choosing KITH. Your support means the world to us. A big Thank You from the entire team!

Introducing our KITH Kyō Multifunctional Electric Cooker, comes with Quick Cook, Rice, Porridge, Steam, Double Boil, Hotpot, Stir-Fry, and Preset functions. Featuring a bamboo steam basket for healthy options, precise rice measurements, and customisable cooking settings. Simplify your kitchen routine and elevate your culinary experience effortlessly.

To ensure you receive full support and benefits from KITH, we encourage you to register your product:

1. If you made your purchase from Casa e-Shop ([casa.com.sg](https://casa.com.sg)), your warranty is automatically activated, and there's no need to register separately.
2. For purchases made from other retailers, registering your product is easy. Visit [shop.casa.sg/E-Warranty](https://shop.casa.sg/E-Warranty) or scan the QR Code below to access the registration page. By registering your product, you'll have access to our warranty services and stay updated on any product-related information or offers.



## IMPORTANT

Please read this important information carefully before using the appliance and save it for future reference.

### DANGER

- Never immerse the appliance in water or rinse it under the tap.
- Do not use the appliance if the plug, the power cord, or the appliance itself is damaged.

### WARNING

- Please pass the manual to the next user if you sell or transfer the machine.
- Only connect the appliance to an earthed wall socket and ensure that the plug is properly inserted.
- If the supply cord is damaged, it must be replaced with a new cord or assembly available from the manufacturer or its service agent.
- Connect the appliance according to the specifications on the rating label. Refer to the **Specifications** (refer to Page 5) for more information.
- This appliance is not intended for use by individuals (including children) with reduced physical, sensory, or mental capabilities, or those lacking experience and knowledge, unless they have received supervision or instructions on safe appliance usage from a responsible person.
- Children should be supervised to ensure they do not play with the appliance.
- Cleaning and user maintenance should not be performed by children unless they are older than 8 and supervised.
- Keep the appliance and its cord out of reach of children under 8 years of age.
- Do not place anything on top of the vent outlet.
- Position the appliance away from hot

- gas stoves, electric stoves, electric cooking plates, or heated ovens.
- Ensure the machine is positioned away from splashing water.
  - Before connecting the appliance, verify that the voltage indicated on it matches the local mains voltage.
  - Always keep the mains cord away from hot surfaces and avoid placing the appliance on or near combustible materials like tablecloths or curtains.
  - Use the appliance only for its intended purpose as described in the manual. Never leave the appliance unattended while it is in operation.

#### CAUTION

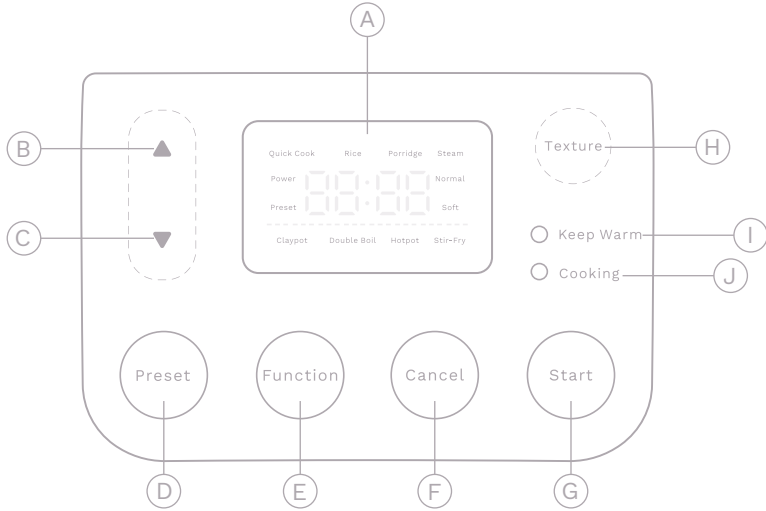
- Always disconnect the appliance from the power supply if you are leaving it unattended or before assembling, disassembling, storing, or cleaning it.
- Place the appliance on a horizontal, even, and stable surface.
- This appliance is designed solely for regular household use. Misuse for professional or semi-professional purposes, or failure to adhere to the user manual instructions, will void the warranty, and KITH assumes no responsibility for resulting damages. For commercial applications, kindly contact KITH for tailored arrangements.
- For examination or repair, always take the appliance to a service center authorised by KITH. Do not attempt to repair the appliance yourself, as it will void the guarantee.

## PRODUCT OVERVIEW

### Specifications

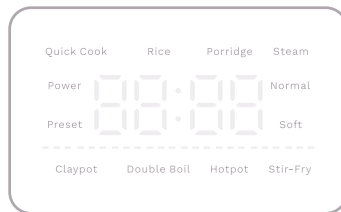
<b>Name</b>	KYŌ
<b>Product</b>	Multifunctional Electric Cooker
<b>Model</b>	MEC-3L-OW
<b>Rated Capacity</b>	3L
<b>Rated Voltage</b>	220-240V
<b>Rated Frequency</b>	50HZ/60HZ
<b>Rated Power</b>	1300W

## Control Panel



- A. Display Screen
- B. Increase (Adjust Temperature/Time)
- C. Decrease (Adjust Temperature/Time)
- D. Preset (Set Appointment)
- E. Function (Select Function)
- F. Cancel (Stop to 'Standby Mode')
- G. Start (Start Cooking/On/Off)
- H. Texture (Select Texture)
- I. 'Keep Warm' Indicator Light
- J. 'Cooking' Indicator Light

## Display Screen

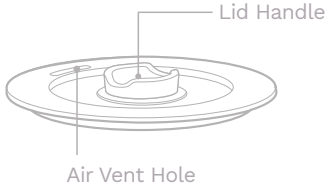


### STANDBY MODE

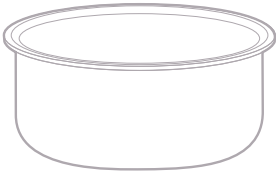
When power is connected, a long beep will be emitted, and the screen displays [-- --].

## Parts & Accessories

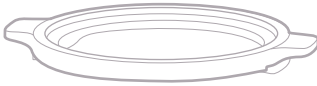
Cover Lid



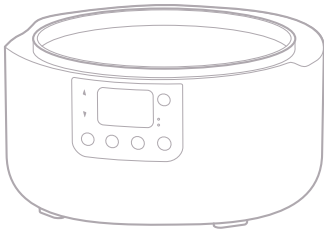
Inner Non-stick Pot



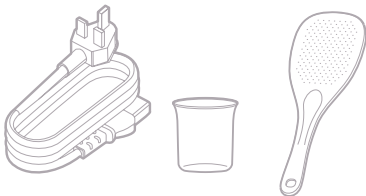
Handle Bracelet



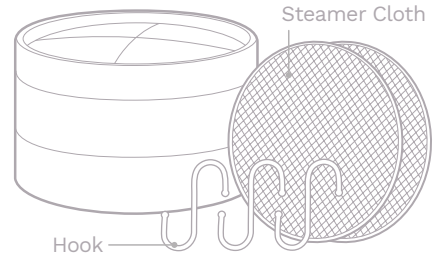
Base



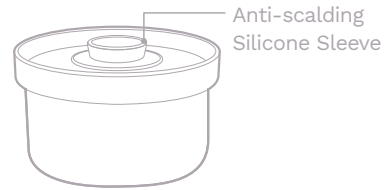
Power Cord / Measuring Cup / Scoop



Bamboo Steamer



Ceramic Pot & Cover



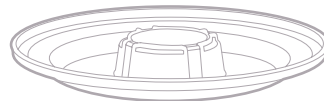
Steam Rack / Insulation Pad



Plastic Steamer



Water Collection Tray



# OPERATING OF PRODUCT

## Assemble & Disassemble of Cover Lid

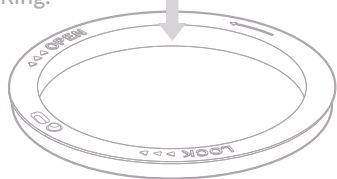
### INSTRUCTION

1. Place the Glass Lid on the bottom of the Outer Ring.
2. Align the solid dot on the Inner Ring with the solid dot on the Outer Ring.
3. Ensure the Glass Lid is secure by turning the Inner Ring to the right (towards the 'Lock' icon) until the solid dot aligns with the hollow dot.
4. Confirm a tight connection between the Inner and Outer Rings.
5. Proceed to install the Silicone Ring by wrapping around the Inner Ring.
6. To disassemble, reverse these steps.

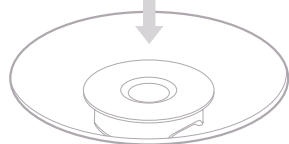
Silicone Ring:



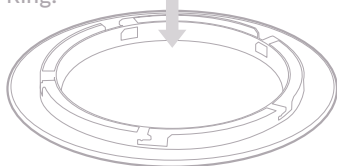
Inner Ring:



Glass Lid:



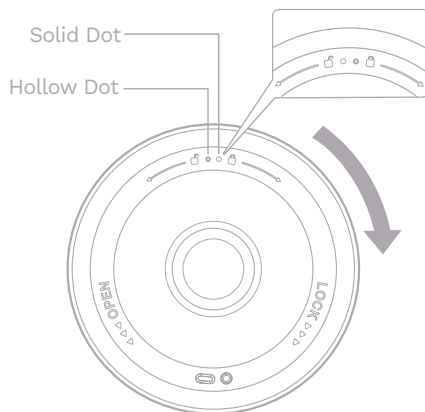
Outer Ring:



### Tips:

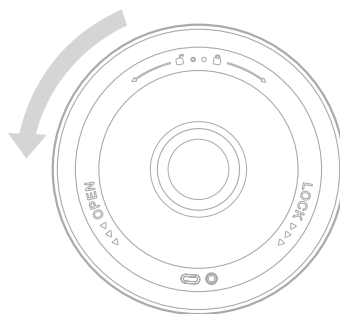
#### Assemble the Lid

- Turn the Inner Ring to the right to close the lid; towards the 'Lock' icon.



#### Disassemble the Lid

- Turn the Inner Ring to the left to open the lid; towards the 'Unlock' icon.

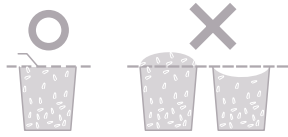


## Cooking Functions

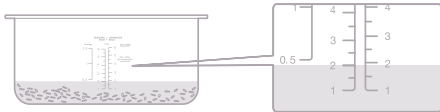
### QUICK COOK, RICE, CLAYPOT, PORRIDGE

1. Use the provided Measuring Cup for accurate rice measurement. When measuring, it's best to level off the rice with a straight edge, like the back of a knife. The maximum rice capacity for this product is 6 cups. Do not exceed this limit.





2. Add water to the appropriate water level that corresponds with the number of cups used. For instance, when cooking 2 cups of Jasmine rice, fill water up to the '2 cups of rice' water level. When adding water, place the Inner Pot flat on the table to prevent inaccuracies in water quantity.

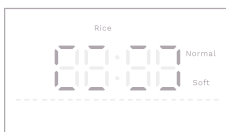


**NOTE:**

- The water level serves as a guideline. It is advisable to adhere to the water level specified in the Inner Pot. However, adjustments can be made to accommodate personal preferences.
- This Inner Pot features two distinct water levels for Jasmine Rice and Japanese Rice.
- Make sure not to exceed the maximum water line capacity.



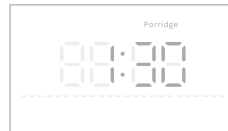
3. For “Quick Cook” function, press the "Function" button to select. The default texture is 'Normal' mode. For softer rice, press "Texture" button to switch to 'Soft' mode. The default cooking time is fixed at 12 minutes.



4. For “Rice” function, press the "Function" button to select. The default texture is 'Normal' mode. For softer rice, press "Texture" button to switch to 'Soft' mode. The default cooking time is fixed at 18 minutes.



5. For “Claypot” function, press the "Function" button to select. The default cooking time is fixed at 30 minutes. Texture cannot be adjusted.



6. For “Porridge” function, press the "Function" button to select. The default setting is 90 minutes, and you can adjust within 60 to 120 minutes by using the Increase or Decrease buttons. Texture cannot be adjusted.
7. Press the "Start" button to initiate the operation. The "Cooking" light will illuminate, indicating that the function is in progress.
8. After cooking is complete, it will automatically enter the 12-hour warming mode, and the "Keep Warm" indicator will illuminate. To stop, press the "Stop" button.



9. Remove the lid, use the Scoop and toss the rice well, serve, and enjoy!

## STEAM



### Accessories Required:

Bamboo Steamer / Plastic Steamer

1. Press the "Function" button to select. The default setting is 30 minutes, and you can modify it within the range of 10 to 90 minutes by using the Increase or Decrease buttons.
2. For **Bamboo Steamer** use, please refer to the instruction on "**USE & CARE OF ACCESSORIES - BAMBOO STEAMER**" on Page 12.
3. For **Plastic Steamer** use, please refer to the instruction on "**USE & CARE OF ACCESSORIES - PLASTIC STEAMER**" on Page 14.
4. Once you've set the timer and placed your food in the steamer, press the "Start" button to initiate the operation. The "Cooking" light will illuminate to show it is in progress.
5. After cooking is complete, it will automatically enter the 12-hour warming mode, and the "Keep Warm" indicator will illuminate. To stop, press the "Stop" button.
6. Remove the food from the steamer basket, transfer to plate, and savor your meal! If you are using the Bamboo Steamer, you can choose to serve or enjoy your food directly.

### NOTE:

- When steaming, make sure not to exceed the maximum water line.
- Remember to add water at regular intervals when steaming for an extended period to avoid the risk of dry burning.

## DOUBLE BOIL

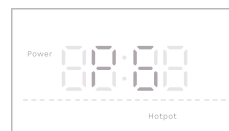


### Accessories Required:

Ceramic Pot

1. Press the "Function" button to select. The default setting is 60 minutes, and you can modify it within the range of 30 to 120 minutes by using the Increase and Decrease button.
2. For **Ceramic Pot** use, please refer to the instruction on "**USE & CARE OF ACCESSORIES - CERAMIC POT**" on Page 15.
3. After setting the timer, press the "Start" button to initiate the operation and the "Cooking" light will illuminate to show it is in progress.
4. After cooking is complete, it will automatically enter the 12-hour warming mode, and the "Keep Warm" indicator will illuminate. To stop, press the "Stop" button.
5. Remove the food from the pot, transfer it to a bowl, and enjoy!

## HOTPOT



1. Press the "Function" button to select the "Hotpot" function. The default power setting is P6, and it can be adjusted at any point using the Increase and Decrease buttons. There are a total of 6 adjustable power levels available, ranging from P1 (lowest power) to P6 (highest power).

2. After setting the power, press the "Start" button to initiate the operation and start enjoying it!
3. The "Cooking" light will illuminate to show it is in progress and the cooking process will continue running until you press the "Stop" button.

**NOTE:**

- When adding water, ensure you do not surpass the maximum water level.
- Monitor the soup in the pot closely and add water when needed to prevent it from drying out.

**STIR-FRY**

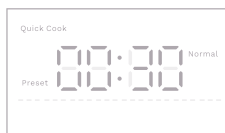


1. Press the "Function" button to select the "Stir-Fry" function. The default power setting is C3, and it can be adjusted at any point using the Increase and Decrease buttons. There are a total of 3 adjustable power levels available, ranging from C1 (lowest power) to C3 (highest power)
2. After setting the power, press the "Start" button to initiate the operation and start cooking!
3. The "Cooking" light will illuminate to show it is in progress and the cooking process will continue running until you press the "Stop" button.
4. Remove the food from the pot, transfer to plate, and enjoy!

**NOTE:**

- Be cautious of hot oil splattering when cooking at high temperature.

**PRESET:**



1. After selecting the cooking function, press the "Preset" button to set a specific time period before the operation starts.
2. The default preset time is 30 minutes, and you can make adjustments by pressing the Increase and Decrease buttons to select a time ranging from 30 minutes to 24 hours, in 30-minute increments.
3. After configuring the preset timer and cooking functions, press the "Start" button to initiate the operation and the preset timer will start to countdown. The "Cooking" light will illuminate to show it is in progress.
4. When the preset time has elapsed, the cooking timer will only commence counting down.

**NOTE:**

- All functions can make use of the preset function.
- Ensure the preset time is not excessively long to prevent food deterioration or odor. Adjust it according to the food temperature and ingredients.

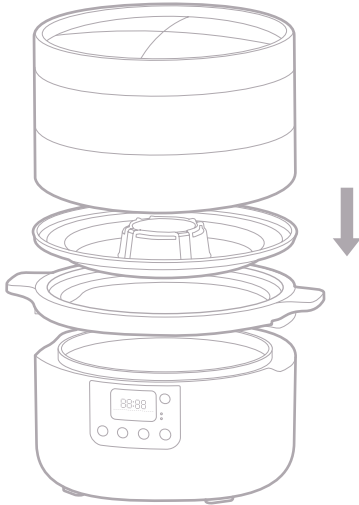
**KEEP WARM MODE**

1. The automatic 12-hour "Keep Warm" mode activates after the respective function is completed. Note that some functions may not have the "Keep Warm" option.

# USE & CARE OF ACCESSORIES


## Bamboo Steamer

For steaming, stack them as shown in the provided picture.

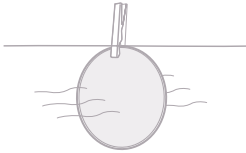


**Steamer Cloth**

- The steamer cloth is reusable after cleaning.



- Clean the steamer cloth after each use. Ensure thorough cleaning, ventilate for drying, and store in a dry place to prevent issues like mildew that may impact its effectiveness.



**NOTE:**

Taking care of Bamboo Steamers is essential to ensure their longevity and continued safe use. Here are some tips for maintaining and caring for bamboo steamers:

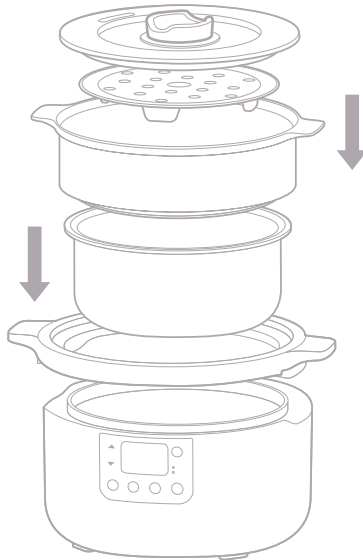
<b>Initial Cleaning:</b>	Before your first use, wash the Steamer Cloth and Bamboo Steamer with warm water and mild dish soap to remove any dirt, dust, or natural oils from the bamboo.
<b>Pre-Soaking:</b>	If your Bamboo Steamer has not been used for a while, or if it's brand new, you can soak it in cold water for about 30 minutes. This helps to prevent the bamboo from cracking during steaming.
<b>Steamer Cloth:</b>	To prevent food from sticking to the bamboo, line the bamboo basket with Steamer Cloth provided.
<b>Cooking:</b>	<ol style="list-style-type: none"> <li><b>Preparation:</b> After pre-soaking, stack them according to the figure above and line with Steamer Cloth. Add sufficient water in the inner pot, ensuring it does not exceed the maximum water line.</li> <li><b>Choose Ingredients:</b> Select the ingredients you want to steam. Common items include dumplings, vegetables, fish, or buns.</li> </ol>

	<p>3. <b>Arrange Food:</b> Place the prepared food items in a single layer in the bamboo baskets. Ensure that there is some space between the items to allow steam to circulate.</p> <p>4. <b>Cover with the Lid:</b> Cover the Bamboo Steamer with its lid. The lid should fit snugly to trap steam inside.</p> <p>5. <b>Check for Doneness:</b> Periodically check the food for doneness and monitor the water level. Use caution when lifting the lid, as hot steam will escape.</p> <p>Once the food is cooked, remove the food from the Bamboo Steamer or serve the steamed delicacies directly from the baskets.</p>
<b>Avoid Overcooking:</b>	Avoid overcooking the food in the steamer, as excessive steam can cause the bamboo to become soggy or moldy over time.
<b>Cleaning:</b>	After each use, rinse the Bamboo Steamer with hot water and a gentle brush or sponge. Avoid using harsh detergents or abrasive scrubbers, as these can damage the bamboo and affect the flavor of your food.
<b>Air Drying:</b>	Allow the Bamboo Steamer to air dry thoroughly with the provided Hooks before storing it. Ensure it's stored in a well-ventilated area to prevent the growth of mold or mildew.
<b>Avoid Direct Sunlight:</b>	Store your Bamboo Steamer away from direct sunlight, as prolonged exposure to sunlight can cause the bamboo to become brittle and crack.
<b>Seasoning:</b>	To maintain the flexibility of the bamboo, you can occasionally season it by steaming a few pieces of rice or rice paper. This helps prevent the bamboo from drying out and becoming too brittle.
<b>Storage:</b>	Store the bamboo steamer in a cool, dry place. It's a good idea to stack the steamer trays inside each other to save space, but make sure they are completely dry before stacking to prevent sticking and mold growth.

By following these care and maintenance tips, your Bamboo Steamer can last for many years and continue to produce delicious steamed dishes.

## Plastic Steamer

For steaming, stack them as shown in the provided picture.

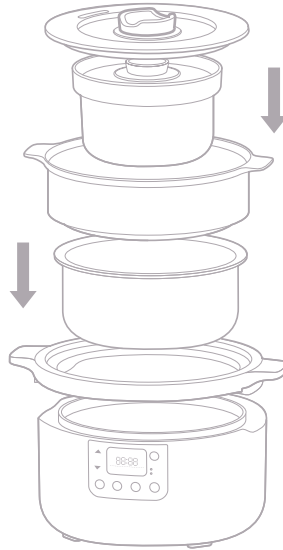


<b>Cleaning:</b>	Before initial use, wash the individual components, such as the Inner Pot and Water Collection Trays, with warm, soapy water. Ensure thorough cleaning after each use. Use a gentle brush or sponge to remove any food residue.
<b>Avoid Harsh Cleaning Agents:</b>	Do not use abrasive scouring pads or harsh cleaning agents, as they can damage the plastic. Stick to mild dish soap and a soft cloth or sponge.
<b>Rinse and Dry:</b>	Rinse the plastic parts with clean water to remove any soap residue. Allow them to air dry completely before storing.
<b>Avoid Excessive Heat:</b>	Plastic Steamers are generally safe for use with steaming but avoid exposing them to direct flames or excessive heat, as it can cause warping or melting.
<b>Keep Away from Direct Sunlight:</b>	Store your Plastic Steamer in a cool, dry place away from direct sunlight. Prolonged exposure to sunlight can weaken the plastic over time.

By following these care and maintenance tips, you can prolong the life of your Plastic Steamer and ensure it remains safe and effective for steaming food.

## Ceramic Pot

For double boiling, stack them as shown in the provided picture.



<b>Cleaning:</b>	Wash your Ceramic Pot by hand with warm, soapy water. Avoid using harsh abrasives, such as steel wool or abrasive sponges, as they can damage the ceramic surface. Instead, use a soft brush or cloth for cleaning. After each use, clean immediately to prevent staining from residual food colors.
<b>Avoid Extreme Temperature Changes:</b>	Do not subject your Ceramic Pot to rapid temperature changes, such as placing it directly from the refrigerator into the hot water. Allow it to come to room temperature before exposing it to extreme heat.
<b>Avoid Thermal Shock:</b>	Ceramic Pots can be sensitive to thermal shock, which can lead to cracking or breakage. For instance, do not pour cold liquid into a hot Ceramic Pot or place a hot pot on a cold surface. Gradual temperature changes are recommended.
<b>Use Wooden or Silicone Utensils:</b>	When cooking in Ceramic Pots, use wooden or silicone utensils to prevent scratching the surface.
<b>Proper Storage:</b>	Store Ceramic Pots in a dry, well-ventilated place. Do not stack them when they are wet, as this can trap moisture and lead to odors or mold.

Caring for Ceramic Pots can help prolong their lifespan and ensure they continue to perform well in your kitchen.

## CLEANING AND MAINTENANCE

### Patented Ceramic Glaze Coating

- When cooking, avoid using abrasive or metal utensils as they can scratch and damage the coating. Instead, opt for utensils like wooden spatulas or silicone spatulas as it minimises the risk of damaging the non-stick surface.
- When it comes to cleaning, kindly use a soft cloth for wiping, and refrain from using steel wool or other abrasive tools, as they may cause the coating to peel off and reduce its non-stick lifespan.

### Inner Pot, Base & Heating Plate

- After each use, please unplug the power cord and allow the Inner Pot to naturally cool down to room temperature. Subsequently, clean it with a soft or a gentle cleaning cloth. Once cleaned, store the Inner Pot in a safe, well-ventilated area.
- Please avoid immersing the Base and Heating Plate in water, as this may result in damage to the internal electrical components.

### Bamboo Steamer

- After each use, rinse the Bamboo Steamer with hot water and a gentle brush or sponge. Avoid using harsh detergents or abrasive scrubbers, as these can damage the bamboo and affect the flavor of your food.
- Please refer to Page 12 for more details or the card included in the Bamboo Steamer's box.

### Ceramic Pot

- After each use, please allow the pot to cool down. Subsequently, clean it with a soft cloth and neutral detergent, and ensure it dries thoroughly before storing.
- If the pot is not going to be used for an extended period, it is advisable to

store it by securely packaging it with newspaper or foam cotton to prevent any potential damage.

- Please refer to Page 15 for the more details.

### Plastic Steamer

- After each use, please allow to cool down. Subsequently, clean it with a soft cloth and neutral detergent, and ensure it dries thoroughly before storing.
- Combine baking soda and water to make a paste for cleaning tough stains.
- Please refer to Page 14 for the more details.



## TROUBLESHOOTING

ISSUE	POTENTIAL CAUSE	SOLUTION
The display panel is not working	<ul style="list-style-type: none"> <li>• Power supply is not connected</li> <li>• Damaged circuit board</li> <li>• Damaged heating plate</li> <li>• Main circuit board is damaged</li> </ul>	<ul style="list-style-type: none"> <li>• Please verify that the power plug is securely plugged in.</li> <li>• In the event of the product malfunctioning, kindly reach out to our customer service.</li> </ul>
The rice is not cooked	<ul style="list-style-type: none"> <li>• Incorrect ratio of rice-to-water</li> <li>• Poor contact between inner pot and heating plate</li> </ul>	<ul style="list-style-type: none"> <li>• Add water according to the rice-to-water ratio specified in the inner pot. You can find further guidance on Page 8.</li> <li>• Ensure that the inner pot is correctly positioned and clear any foreign objects from the heating plate.</li> </ul>
The rice is burnt	<ul style="list-style-type: none"> <li>• Incorrect ratio of rice-to-water</li> <li>• Ceramic glaze coating of the inner pot is damaged</li> </ul>	<ul style="list-style-type: none"> <li>• Add water according to the rice-to-water ratio specified in the inner pot. You can find further guidance on Page 8.</li> <li>• Avoid using abrasive or metal utensils or any hard objects on the inner pot.</li> </ul>
The display panel showing E1, E2 or E3	<ul style="list-style-type: none"> <li>• Issue with circuit sensor</li> <li>• Overheating problem</li> </ul>	<ul style="list-style-type: none"> <li>• Turn off the machine and allow the appliance to cool down before attempting to restart.</li> <li>• If the issue persists, kindly discontinue the use of the device and reach out to our customer service for further assistance.</li> </ul>

## ENVIRONMENT



### Disposal Instructions

- Please ensure that this appliance is disposed of correctly at the end of its lifespan.
- This product shall not be disposed of with normal household waste.
- Follow your country's rules for the separate collection of electrical and electronic products.
- The material used to package this appliance is recyclable.

As a responsible company, we are committed to environmental sustainability.

Correct disposal helps prevent negative consequences for the environment and human health.

Let's work together to protect our environment for generations to come.

## CUSTOMER CARE

When in doubt, please feel free to reach out to us.

For Customer Care, please contact:

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## KITH by Casa

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# Instruction Manual

