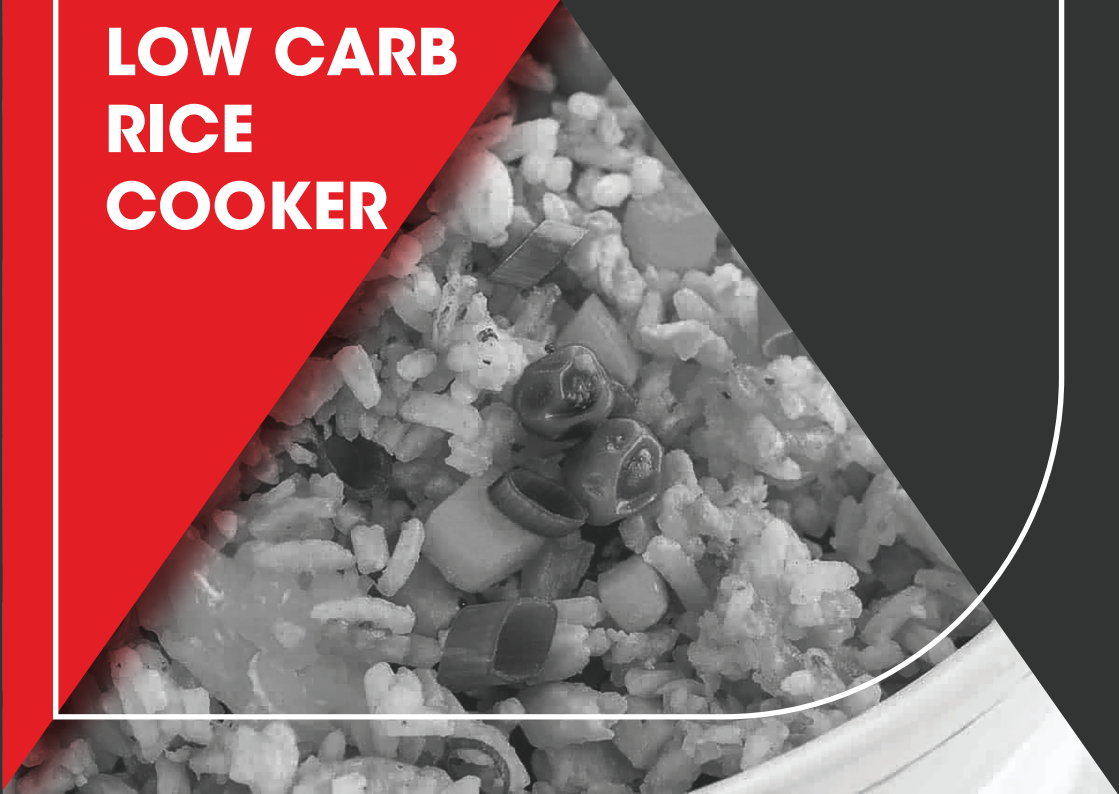


# CONDURA

OWNER'S  
MANUAL



**LOW CARB  
RICE  
COOKER**

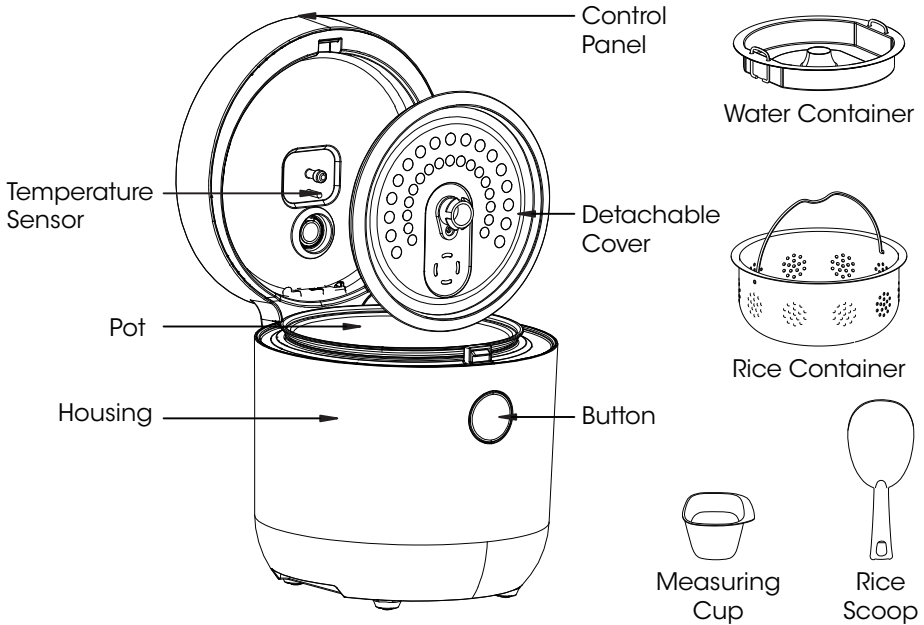




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# 1. Parts



# 2. Product Specifications

Model No.	CONSD2.00LRCSATELC
Voltage / frequency	230V~ 60Hz
Rated power	500W
Heating mode	Heating plate
Gross weight / Net weight	3.0kg / 2.1kg
Product size	222x222x220mm
Rated capacity	2.0L
Serving size	3-4 persons
Energy efficiency grade	3

# 3. Safety warning

## ● **Reminder**

Basic safety precautions should always be followed to ensure secure use and avoid injury and/or property loss to user and others.

## ⚠ **Note**

Conditions unconsidered:  
the appliance is used by unsupervised children or the disabled.  
the appliance is played with by children.

## ⊘ **Actions to avoid:**



Do not use inferior plugs



Do not use with wet hands



Do not use combustible products



Do not allow children to operate

- This appliance is for household use only. Do not use outdoors.
- 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 have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- This appliance is intended to be used in household and similar applications such as:
  - Staff kitchen areas in shops, office and other working environments;
  - farm houses;
  - by clients in hotels, motels and other residential type environments;
  - bed and breakfast type environments;
- If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacture or its service agent.
- Please turn off and unplug the appliance before cleaning, maintenance or relocation and whenever it is not in use.

- Do not immerse any part of the appliance in water or other liquid.
- The heating element surface is subject to residual heat after use, do not touch.
- Warning: Avoid spillage on the connector.
- Warning: Misuse may cause potential injury.
- Keep the appliance away from combustibles. During operation, stay away from curtains, drapes, curtain or in similar articles to avoid the risk of fire.
- Do not use the appliance for food that may cause vent clogging: food in sheets (e.g. laver and Chinese cabbage), food in bands (e.g. kelp), food in pieces (e.g. corn dregs), to avoid accident and damage to the appliance.
- During operation, do not place your hands or face close to the steam vent to avoid burns.
- During operation, do not cover the steam vent with cloth or other articles to avoid accident and damage to the appliance.
- Do not reform the appliance: except for maintenance technicians, persons are not allowed to disassemble or repair the appliance to avoid the risk of fire, electric shock and injury to persons.
- Do not use the appliance on any voltage except for 230V AC to avoid the risk of fire and electric shock. In case of power wire damage, do not use the appliance.
- Do not operate the appliance in the following ways to avoid fire risk and electric shock due to power line damage: Forcibly bend the power cord, keep it close to high-temperature objects, tie up the line or use it to carry weights.
- In case of power plug damage, do not use the appliance to avoid the risk of fire, electric shock and short circuit.
- Do not pull the plug with wet hands to avoid electric shock and injury to persons.
- During operation, do not move or shake the appliance.
- Keep the appliance out of the reach of unsupervised children and babies to avoid dangerous accidents such as electric shock and burns.
- Do not put the appliance in unsteady, damp places or close to other fire and heat sources (e.g. stove). The optimum distance is

30cm. Otherwise, damage or accident may happen to the appliance.

- Do not insert pin, iron wire or other articles into the steam vent at the bottom of the appliance to avoid electric shock and injury to persons.

**! Attention:**

- Don't immerse the appliance in water or drench with water.
- Independently use grounding socket with rated current of above 10A. When used with other electrical appliances, the socket will go wrong and lead to dangers such as fire.
- If the power line is too short, user should use an extension socket for connection. Please do not use poor-quality socket. The power consumption of the appliances must not exceed the maximum load of the extension socket.
- Clean the dust and water on both ends of the power line and the socket of the appliance to avoid the risk of fire, electric shock and short circuit.
- When maintenance or parts replacement is necessary, contact Condura's customer service hotline to avoid hidden dangers caused by improper maintenance or improper selection of accessories.
- The plug should be thoroughly inserted into the socket to avoid the risk of fire, electric shock and short circuit.
- In case of supply cord damage, the cord should be replaced by professionals.
- The appliance is for household use only.

Note: Improper repair or short-circuiting without permission of some important accessories including fuse may lead to protection failure of the appliance and cause overheating or fire.

**⚠ To avoid injuries or property loss:**

- The appliance can only use the original cooking pot to avoid overheating and anomaly.

- Do not drop the cooking pot to avoid deformation.
- Do not hit the cooking pot with hard materials to avoid deformation.
- When operation is being performed or just finished, do not directly touch the inner cooking pot to avoid burns.
- Before operation, wipe dry the water outside the cooking pot to avoid malfunction.
- Before operation, clean the foreign materials including water drops and rice to avoid overheating and short circuit.

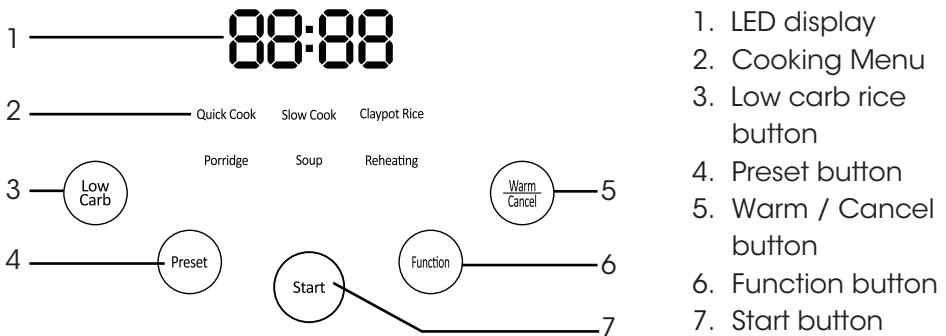
### ● **Reminders:**

- Any discrepancy between the picture and the product is subject to the real object.
- Before operation, check whether the cooking pot and steam valve are in place to avoid accident.
- Before the first usage or after a long time of storage, add water to the steam water level line, select "Quick cook" function and steam for one to two times to clean the interior of the cooker.
- During use, it is normal that the appliance slightly ticks or fizzes.
- Do not use the appliance immediately after the first cooking, press the "Cancel" button and wait at least 15 minutes for the heating plate to cool down.
- Do not boil rice with hot water to avoid affecting the judgement of the temperature control and worsening the result.
- Please regularly clean the steam valve.
- Please regularly clean the countertop on which the appliance is placed.
- The altitude scope for the appliance to properly function is 0~2000m.
- When maintenance or parts replacement is necessary, please contact Condura's customer service hotline. Please keep the manual for future reference.
- Thank you.



## 4. Usage Method

- Please read this manual carefully before using it.
- Before plugging in the plug, please make sure that the outlet voltage in your home is in accordance with the product.
- Before you use, please take out all the packaging items on the product, and remove the inner pot, overflow-proof cover plate and steam valve and clean them.
- Before putting the inner pot into the body, please confirm whether there is any sticking of rice grains or other vegetable residues on the bottom of the inner pot and the heating plate. If there is any need to clear the inner pot before putting it into the inner pot, then rotate around to ensure that the inner pot and the heating plate are fully adhered to each other.



### Quick Cook

- The maximum cooking capacity of this product is 4 cups of rice. The recommended ratio of rice to water is 1 cup of rice and 1.1 cups of water. Do not exceed the maximum cooking amount of rice (the above ratio of rice to water can be adjusted according to your preference).
- Press "Function" button to select "Quick Cook" function.
- After completing the required setting, press the "Start" button. After 5 seconds, the working process will appear and the display screen will

show the timer. The function key will be lit while cooking.

- After the setting function is completed, the cooker automatically enters the heat preservation state, the buzzer sounds 4 times, and the heat preservation lamp lights up at the same time.
- Cooking time will be 30 mins to 45 mins depending on the kind and amount of rice.

### **Slow Cook**

- The maximum cooking capacity of this product is 4 cups of rice. The recommended ratio of rice to water is 1 cup of rice and 1.1 cups of water. Do not exceed the maximum cooking amount of rice (the above ratio of rice to water can be adjusted according to your preference).
- Press "Function" button to select "Slow Cook" function.
- After completing the required setting, press the "Start" button. After 5 seconds, the working process will appear and the display screen will show the timer. The function key will be lit while cooking.
- After the setting function is completed, the cooker automatically enters the heat preservation state, the buzzer sounds 4 times, and the heat preservation lamp lights up at the same time.
- Cooking time will be 30 mins to 50 mins depending on the kind and amount of rice.

### **Claypot Rice**

- Press the "Function" button and select Claypot Rice function.
- This function requires 70 minutes depending on the kind and amount of rice. After completing the required setting, press the "Start" button. After 5 seconds, the working process will appear and the display screen will show the timer. The function key will be lit while cooking.
- After the setting function is complete, the cooker will enter to "warming" process with 4 beeps, and the light of the warm function will be on at the same time.

## Porridge

- Press the "Function" button and select the "Porridge" function.
- This function requires 50 to 60 minutes depending on the kind and amount of rice. After completing the required setting, press the "Start" button. After 5 seconds, the working process will appear and the display screen will show the timer. The function key will be lit while cooking.
- After the setting function is completed, the cooker will automatically enter the heat preservation state, the buzzer will ring four times, and the heat preservation lamp will light up.

Tips: Maximum amount of porridge rice is 2 cups of rice. Proposed ratio of rice to water is 1:8 or 1:10.

## Low Carb

- Press the "Low Carb" function button.
- This function requires 50 to 60 minutes depending on the kind and amount of rice. After completing the required setting, press the "Start" button. After 5 seconds, the working process will appear and the display screen will show the timer. The function key will be lit while cooking.
- After the setting function is completed, the cooker will automatically enter the heat preservation state, the buzzer will ring four times, and the heat preservation lamp will light up.

Tips: The recommended height of water is over rice about 3mm.

## Soup

- Press the "Function" button and select the "Soup" function.
- Default working time is 2 hours. After completing the required setting, press the "Start" button. After 5 seconds, the working process will appear and the display screen will show the timer. The function key will be lit while cooking.
- After the setting function is completed, the cooker will automatically enter the heat preservation state, the buzzer will ring four times, and

the heat preservation lamp will light up.

## Reheating

- Press "Function" button and select "Reheating" function
- The default working time is 20 minutes. After completing the required setting, press the "Start" button. After 5 seconds, the working process will appear and the display screen will show the timer. The function key will be lit.
- After the setting function is completed, the cooker will automatically enter the heat preservation state, the buzzer will ring four times, and the heat preservation lamp will light up.

## Preset

- The reservation time of this product is 24 hours, beginning from the time of cooking.
- The run time should not be too long, so as to avoid the production of odors, it is recommended not to exceed 12 hours.
- Press the "Function" button to select the "Cooking" function, and then select the "Preset" button. When the "Preset" indicator is on, press "Preset" to increase the time. Within 10 hours, it will increase by 0.5 hours, and after 10 hours, it will increase by 1 hour.
- After setting the appointment time, press the "OK" button or wait for 5 seconds and then ring 2 beeps to enter the working process of the corresponding function. Or, the "Preset" function and the cooking function are kept on bright at the same time.
- After working time is over, the rice cooker will automatically enter the heat preservation state, the buzzer will ring 6 times, and the heat preservation light will be on.
- Please refer to the booking schedule.

### Reservation Time Table

Function	Cooking	Soup	Porridge
Time	1.5 - 12 Hours	1.5 - 24 Hours	1 - 12 Hours

## 5. Display Status and Description

1. In standby state digital tube display "-- --", start indicator light is always on.
2. Under the reservation state, the digital tube displays the appointment countdown time, the reservation indicator and the function indicator are always on.
3. The digital tube displays "00:00" under the insulation state. The insulation indicator is always on, and the time is progressive in unit of 1 minute.

## 6. Cleaning and Maintenance

### **Clean the pot, steamer, aluminum alloy anti - overflow cover**

1. Use hot water, dishwashing liquid and sponge to clean the inner pot, steamer and aluminum alloy overflow cover. Do not use detergent or wire pellets.
2. If food sticks to the bottom of the inner pot, soak it for a while before cleaning, and then wipe it clean.

### **Maintain the inner pot**

1. Use a plastic or wooden spoon. Do not use a metal spoon to avoid scratching the surface of the inner pot.
2. To protect the life of the non-stick coating as much as possible, cutting food in the inner pot is not recommended.
3. To avoid corrosion, do not pour vinegar into the inner pot.

### **Clean and maintain other parts of the rice cooker**

1. Clean the central area, sealing cover and exterior of rice cooker with wet cloth.
2. If there is water on the electric heating plate, please wipe it dry with a cloth. If there is burnt rice, please polish it with steel ball or sandpaper.

**Note:** Please cut off the power before cleaning and clean after the cooker cools to prevent burns.

## 7. Error Code Guide

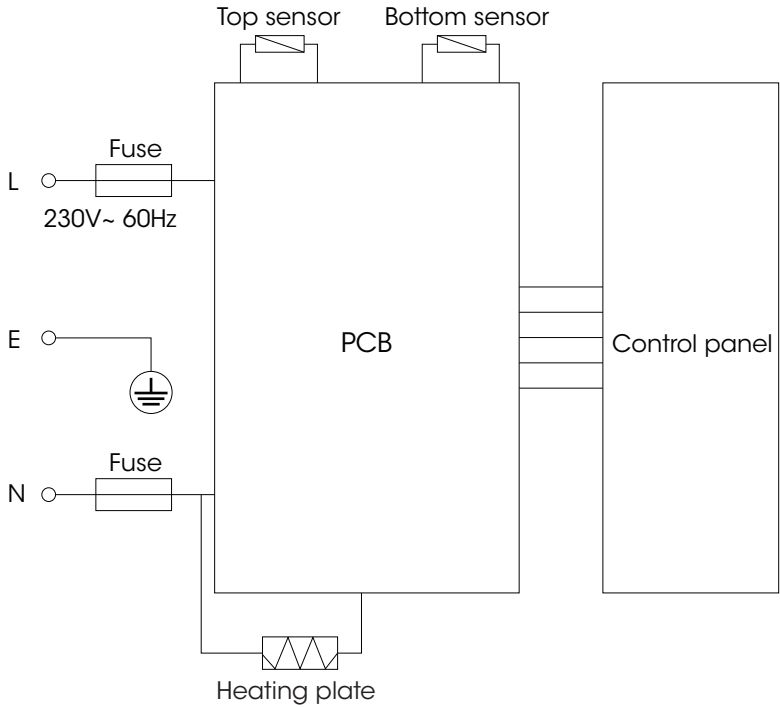
Error	Error Code	Reason	Solution
Bottom sensor short circuit	E1	Bottom sensor short circuit	Connect the thermistor correctly, power on again
Bottom sensor open circuit	E2	Bottom sensor open circuit	Connect the thermistor correctly, power on again
Top sensor short circuit	E3	Top sensor short	Connect the thermistor correctly, power on again
Top sensor open circuit	E4	Top sensor open circuit	Connect the thermistor correctly, power on again
Over temperature protection	E5	Bottom temperature more than 150 °C	Switch off to allow the unit to cool down, and then switch on again

## 8. Troubleshooting Guide

Trouble	Possible Reason/s	Solution
Unit does not light up	<ol style="list-style-type: none"> <li>1. The powerboard is not connected.</li> <li>2. Power failure</li> </ol>	<ol style="list-style-type: none"> <li>1. Check if the product is connected to a power source</li> <li>2. Wait for power</li> </ol>
Electric hot plate is not heated	<ol style="list-style-type: none"> <li>1. Board failure</li> <li>2. Fuse blown</li> <li>3. Electric hot plate failure</li> </ol>	Contact Condura's after-sales support
Lights up but electric hot plate does not heat up	<ol style="list-style-type: none"> <li>1. Electric hot plate failure</li> <li>2. Board failure</li> </ol>	Contact Condura's after-sales support
Uncooked rice	<ol style="list-style-type: none"> <li>1. Too much or too little cooking</li> <li>2. The ratio of rice and water is incorrect</li> <li>3. The inner pot is not placed</li> <li>4. There is something between the inner pot and the electric hot plate</li> <li>5. Inner pot deformation</li> <li>6. Board failure</li> <li>7. Sensor failure</li> </ol>	<ol style="list-style-type: none"> <li>1. Adjust the total capacity of rice and water, ranging from the highest to the lowest tick</li> <li>2. Adjust the ratio of rice to water</li> <li>3. Rotate the inner pot left and right to return it to normal</li> <li>4. Clean up foreign objects</li> <li>5. Contact the company's after-sales staff to purchase a new inner pot</li> <li>6. Contact Condura's after-sales support</li> <li>7. Contact Condura's after-sales support</li> </ol>
Rice boiled	<ol style="list-style-type: none"> <li>1. Inner pot deformation</li> <li>2. The inner pot is not placed</li> <li>3. Board failure</li> <li>4. Sensor failure</li> </ol>	<ol style="list-style-type: none"> <li>1. Contact Condura's after-sales support</li> <li>2. Rotate the inner pot left and right to return it to normal</li> <li>3. Contact Condura's after-sales support</li> <li>4. Contact Condura's after-sales support</li> </ol>

Overflow	Too much water	Reduce water
LED panel wrong code: E1, E2, E3,	Board failure	Contact Condura's after-sales support

## 9. Electrical Diagram





# Customer Care

We are committed to serve.

## **QUESTIONS ABOUT YOUR CONDURA LOW CARB RICE COOKER**

Please feel free to contact any of our customer care hotline\*:

### **CUSTOMER SERVICE DEPARTMENT**

#### **GMA & LUZON Area**

Address: 308 Sen. Gil Puyat Avenue, Makati City

Trunk Line: (02) 8 863 5555

TOLL FREE: 1800 10 888 8888

Mobile Number: +63 917 536 3030 (Globe) "SMS Only"  
+63 947 996 2415 (Smart) "SMS Only"

Covered Region/Areas: National Capital Region (NCR), Ilocos Region (Region 1), Cordillera Administrative Region (CAR), Central Luzon (Region III), CALABARZON (Region IV-A), MIMAROPA except Romblon (Region IV-B), Bicol Region except Masbate (Region V)

Email Address: [customer@condura.com](mailto:customer@condura.com)

#### **CEBU Regional Office**

Address: Dr. A Esperanza Building, A.C Cortes Ave. Mandaue City

Telefax No: 032 328 1416

Mobile Number: +63 947 996 2416

+63 921 222 0942

TOLL FREE: 1800 10 888 8888

Covered Region/Area: Masbate, Central Visayas (Region VII), Eastern Visayas (Region VIII)

#### **ILOILO Regional Office**

Address: 109 Yulo Street, Brgy. Yulo-Arroyo, Iloilo City, Iloilo

Telefax No: 032 36 1121

Mobile Number: +63 947 996 2417

+63 999 925 5736

TOLL FREE: 1800 10 888 8888

Covered Region/Area: Romblon, Western Visayas (Region VI)

#### **CAGAYAN DE ORO Regional Office**

Address: No. 102 CKY Center, Capistrano-Chavez Street, CDO City

Telefax No: 08822 721 905

Mobile Number: +63 947 996 2419

+63 939 253 5011

TOLL FREE: 1800 10 888 8888

Covered Region/Area: Zamboanga Peninsula (Region IX), Northern Mindanao (Region X), Autonomous Region in Muslim Mindanao (ARMM) except Maguindanao, Agusan Del Norte, Surigao del Norte

#### **DAVAO Regional Office**

Address: 1C, Nand-Saling Building, Sobrecarey Street, Obrero, Davao City

Telefax No: 082 224 5040

Mobile Number: +63 947 996 2418

+63 922 294 1478

TOLL FREE: 1800 10 888 8888

Covered Region/Area: Davao Region (Region XI), SOCCSKSARGEN (Region XIII), Agusan Del Sur, Surigao del Sur, Maguindanao

All contact information detailed above may change without prior notice.



## **CONCEPCION DURABLES INCORPORATED**

### **CUSTOMER SERVICE DEPARTMENT**

**308 Sen. Gil Puyat Avenue, Makati City**

**Trunk Line: (02) 8 863 5555**

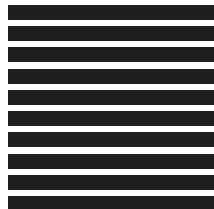
**TOLL FREE: 1800 10 888 8888**

**Mobile Nos.: 0917 536 3030 (Globe)  
0947 996 2415 (Smart)**

**PO BOX 211 COMMERCIAL CENTER**

**MAKATI CITY**

**BUSINESS REPLY!  
Permit No. 2416A!  
NO STAMP NEEDED**



# CONDURA

## PRODUCT WARRANTY CERTIFICATE

### IMPORTANT: PLEASE READ CAREFULLY

Concepcion Durables, Inc. ("CDI") warrants to the purchaser that this CONDURA LOW CARB RICE COOKER will be free from defects in material and workmanship, and agrees to repair or replace any defective part or unit with a new or equivalent part or unit through any of its Authorized Service Centers if such defect is found to be manufacturer's error and in accordance with the terms of this warranty, subject to the following conditions:

### 1. COVERAGE OF WARRANTY

Applicable for Condura Low Carb Rice Cooker

### 2. WARRANTY PERIOD (from the date of original purchase)

**System Parts and labor.....1 Year**

CDI warrants this Rice Cooker to the original purchaser/user to be free from defects in materials and workmanship under normal use.

CDI shall, at no cost to the original purchaser/user, repair or replace the unit or any of its parts that is found by CDI to be actually defective within the Warranty Period, with original or equivalent unit or parts, subject to the conditions and exclusions provided below.

### 3. LIMITATIONS

This warranty is not transferable, valid only in the Philippines. This warranty shall be void if the unit is:

- Improperly installed or mounted, or subjected to misuse, abuse, neglect, accident, alteration or abnormal voltage conditions
- Plugged into any device other than a suitable power supply outlet
- Serviced, opened, dismantled, disassembled, or reassembled by anyone other than a CDI accredited service center
- Damaged in transport or subjected to rough handling
- Damaged due to rodent, pest, or related infestation
- Damaged due to commercial use (stores, restaurants, other businesses, and non-household application)
- Damaged due to accidents, flood, fire, etc.

This warranty does not cover breakable parts and accessories, and any damages due to wear and tear.

The above warranties are given by CDI in lieu of any other warranties, express or implied. CDI and its vendors disclaim any implied warranty of merchantability or fitness for a particular purpose or any similar standard imposed by applicable legislation. CDI's responsibility to repair, replace or offer a refund for defective units, parts and related items is the sole and exclusive remedy provided for breach of these warranties.

**MODEL NO. .... SERIAL NO. ....**

NOTE: Keep this warranty card together with your Original Sales Invoice/Official Receipt as proof of purchase. If the date of purchase cannot be proven, warranty shall be based on CDI's Invoice to Dealer.



Fill out this warranty card completely and mail within 15 days from date of purchase. This will activate your warranty.



**MODEL NO. .... SERIAL NO. ....**  
**DEALER (Please indicate branch) .....**  
**DATE OF PURCHASE .....** **DEALER INVOICE NO. ....**  
**CUSTOMER NAME .....** **EMAIL ADDRESS .....**  
**ADDRESS .....**  
**TELEPHONE NO. .... MOBILE NO. ....**





[www.CONDURA.com](http://www.CONDURA.com)