

## FAQ

GOHANGAMA -Glass lid rice cooker-

Q. I can't seem to make rice well. What should I do?

A. The following items need to be considered if you continually make mistakes cooking rice.

<If the rice is burnt>

- The heat is set too high during cooking (flames spread to the outside of the base of the pot)
- The rice is cooked for too long
- There is insufficient water

<If the rice is undercooked (hard)>

- The heat is set too high during cooking (flames spread to the outside of the base of the pot)
- The rice is not cooked for long enough
- There is insufficient water
- The rice has not been soaked for long enough

<If the rice is too soft>

- The heat is set too low
- The heat is too low and the rice is cooked too long
- There is too much water

<If the rice sticks together>

- The heat is set high during cooking (flames spread to the outside of the base of the pot)
- The rice is cooked for too long
- There is too much water

1. Control the flame so that it covers the flat section of the bottom.



GN-150B has a narrower bottom, and some kitchen ranges may produce too strong a flame. Please check the size of the flame when you cook.

2. After letting the rice sit for 15 minutes forsteaming, move the rice to something else as soon as possible.

The thick material of the pot maintains the heat and evaporates water even after the pot has sat for 15-20 minutes. Please serve the rice as soon as possible when it is ready.

Try adjusting these to see if it solves the problem.