

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 for steaming, **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.