

TOSHIBA



USER MANUAL

Electric Rice Cooker

TRCS01

Safety Precautions

Product Features

Installation Instructions

Operating Instructions

Care and Cleaning

Troubleshooting Tips

Warning notices: Before using this product, please read this manual carefully and keep it for future reference.

The design and specifications are subject to change without prior notice for product improvement. Consult with your dealer or the manufacturer for details.

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Read This Manual

Inside you'll find many helpful hints on how to use and maintain your rice cooker properly. Just a little preventive care on your part can save you a great deal of time and money over the life of your rice cooker. You'll find many answers to common problems in the troubleshooting tips - you should be able to fix most of them quickly before calling service. These instructions may not cover every possible condition of use, so common sense and attention to safety is required when operating and maintaining this product.

SAFETY PRECAUTIONS

To prevent injury to the user or other people and property damage, the following instructions must be followed. Incorrect operation due to ignoring of instructions may cause harm or damage. The level of risk is shown by the following indications.



WARNING: This symbol indicates the possibility of death or serious injury.



CAUTION: This symbol indicates the possibility of injury or damage to property.

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed including the following:



WARNING

- Read all instructions before use.
- Do not touch hot surfaces. Use potholders or oven mitts when handling the cooking bowl or lid.
- To avoid electrical shock do not immerse cord, plugs, or the rice cooker housing in water or other liquid.
- 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 the use of the appliance by a person responsible for their safety.
- Close supervision is necessary when any appliance is used by or near children.
- Keep appliance and cord away from children.
- Unplug from electrical outlet when not in use and before cleaning.
- Allow appliance to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest Authorized Service Center for examination, repair, or adjustment.
- Do not disassemble, repair or modify the rice cooker. For any repair, consult a Toshiba authorized Service Center.
- Do not operate the rice cooker if any part of the unit is damaged.
- Do not use outdoors. Intended for indoor household use only.
- Do not let cord hang over edge of countertop, or touch hot surfaces, including the top of the rice cooker. Never use outlet below countertop, and never use with an extension cord.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not place near heat-sensitive curtains.



WARNING

- The total amount of food and water should NOT exceed the MAX level marked on the cooking pot. Some foods such as rice, expand during cooking and should not fill the cooking pot over half way.
- Spilled food can cause serious burns. Extreme caution must be used when moving an appliance containing hot liquids or hot oil.
- Do not use appliance for other than intended use.
- Always attach cord to appliance first, and then plug cord into a wall outlet.
- A short power cord is used to reduce the risk resulting from the cord being grabbed by children, or becoming entangled in or tripping over a longer cord.
- To disconnect, set all controls to "Off," then remove plug from wall outlet.
- The use of accessory attachments not recommended by Toshiba may cause injuries.



CAUTION

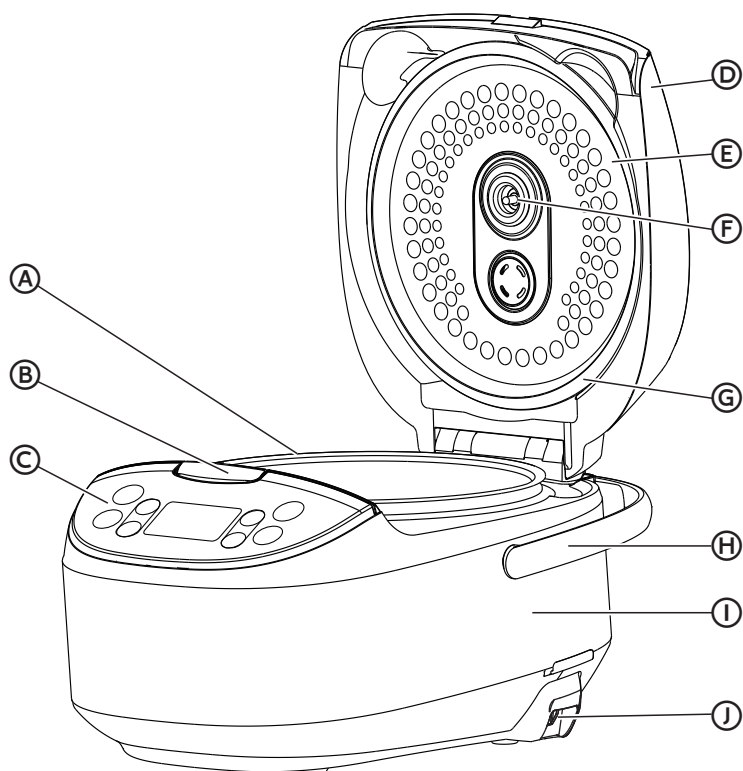
To reduce the risk of Electric Shock, cook only in removable container.

SAVE THESE INSTRUCTIONS

THIS PRODUCT IS DESIGNED FOR HOUSEHOLD USE ONLY.

KEEP APPLIANCE AWAY FROM CHILDREN.

PRODUCT FEATURES



- | | |
|-------------------|--------------------------------|
| (A) Cooking Pot | (F) Steam Port |
| (B) Lid Latch | (G) Lid Gasket (not removable) |
| (C) Control Panel | (H) Carrying Handle |
| (D) Lid | (I) Lower Housing |
| (E) Inner Lid | (J) Power Cord |

Accessories



Serving Spatula



Soup Ladle



Rice Measure



Steamer Basket

INSTALLATION INSTRUCTIONS

Unpacking

Remove all packing materials.

Wash the cooking pot, inner lid, steam port and other accessories, and then dry thoroughly before using.

Electrical Requirements



WARNING

Electrical Shock Hazard

- Plug into a grounded 3 prong outlet.
 - Do not remove the ground prong.
 - Do not use an adapter.
 - Do not use an extension cord.
- Failure to do so can result in death, fire or electrical shock.

A 120 V, grounded electrical supply is required. It is recommended that a separate circuit serving only the rice cooker is used. Sharing the power supply with other appliances will result in overheating.

Power Supply Cord



NOTE

This Rice Cooker has a 3-prong grounded plug. To reduce the risk of electrical shock, the plug will fit into an outlet only one way. If the plug does not fit in the outlet, contact a qualified electrician. Do not modify the plug.

A short power supply cord is used to reduce the risks of becoming entangled in, or tripping over a longer cord, or of the cord being grabbed by children.

If the power supply cord is too short, have a qualified electrician or technician install an outlet near the appliance. Do NOT use an extension cord.

Location Requirements

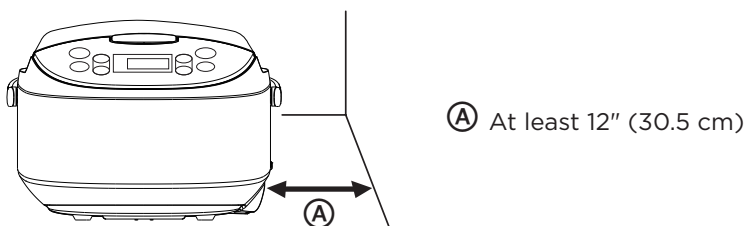
This rice cooker is designed for household use only; the cooker should not be used for commercial use.

Use indoors on a stable, level, non-heat sensitive surface such as a countertop in a location where the lid can be fully opened; do NOT use outdoors.

Do not place the rice cooker on an area of the countertop that is exposed to direct sunlight, or where it might be splashed with cooking oil.

RECOMMENDED CLEARANCE

Steam and heat emitted from the rice cooker may damage or discolor nearby walls or cabinets. It is recommended that the rice cooker be placed a minimum distance of 12" (30.5 cm) from walls or cabinets.



OPERATING INSTRUCTIONS



WARNING

Fire/Burn Hazard

Unplug immediately and do not use rice cooker if:

- The power supply cord becomes abnormally hot during use.
- Smoke is emitted from the rice cooker or a burning odor is detected.
- The rice cooker is cracked or there are loose or rattling parts.
- The cooking pot, outer lid or inner lid is broken or deformed.

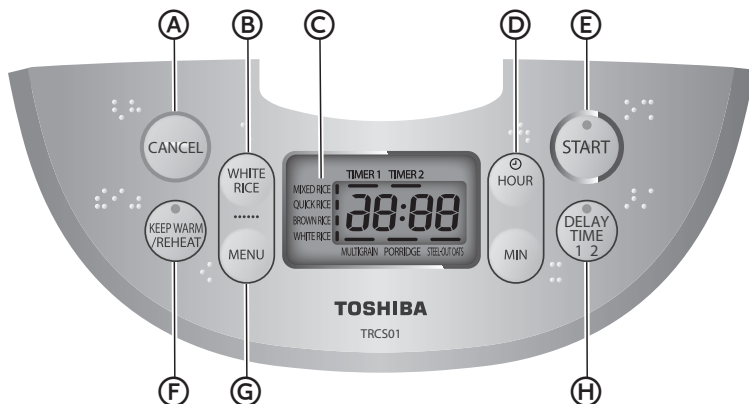
Failure to do so may result in fire, electric shock or injury.

Controls



IMPORTANT

To select a cooking program, the rice cooker must first be plugged into a grounded 3 prong electrical outlet (ON).



(A) Cancel

Press the CANCEL button to stop cooking and return to ON (standby mode).

(B) White Rice

Press the WHITE RICE button to set the program to cook white rice.

(C) Cooking Programs and Time Display

(D) Hour and Minute Buttons

Press the HOUR and MINUTE buttons to set the time-of-day, or to set Delay Time.

(E) Start

Press START to begin cooking. The control panel will illuminate with the set program.

(F) Keep Warm/Reheat

Press the KEEP WARM/REHEAT button to reheat cooked rice.

(G) Menu

Press the MENU button to select from the preset cooking programs listed on the display.

(H) Delay Timer 1 2

Press the DELAY TIMER button to set two cooking completion times (Timer1 and Timer2).

SET CURRENT TIME

The rice cooker uses a 24-hour clock (0:00 [midnight] to 23:00 [11 pm]). The clock cannot be set while the rice cooker is being used for: cooking, keeping warm or reheating, or after the delay timer has been set.

1. Plug the power supply cord into a grounded 3-prong electrical outlet to turn on the rice cooker.
2. Press and hold the HOUR button  for 2+ seconds until the time flickers on the display.
3. Press the HOUR button  continuously to change the hour or press and hold the button to fast forward.
4. Press the MIN button  continuously to change the minutes or press and hold the button to fast forward.
5. When the correct time-of-day appears on the display, quickly press START to set the time.

Using the Rice Cooker

INTRODUCTION

The Toshiba® Rice and Grain Cooker benefits from the use of Fuzzy Logic, a technology that senses moisture levels to accurately cook food. Cooking time and temperature are defined by the appliance. Our highly intelligent Rice and Grain Multicooker automatically adjusts the heat and timing for perfect results every time.



IMPORTANT

- Do NOT place anything on or over the rice cooker lid, during use.
- Do NOT touch the steam vent during cooking.
- Do NOT place the interior cooking pot on a cooktop burner; the high temperature will warp the pot. The cooking pot is designed to be used only in the rice cooker.
- Do not use a pot or container other than the cooking pot (provided) in the rice cooker.
- Do not insert any foreign objects into the air vent or gaps at the bottom of the rice cooker.
- Do not season rice while it is being kept warm in the cooking pot. Seasonings left in contact with the interior of the cooking pot may damage the non-stick coating.
- Do not use metal cooking utensils. Metal utensils may scratch or damage the non-stick coating.

MEASURING RICE



IMPORTANT

The total amount of rice and water should NOT exceed the 6 cup MAX level marked inside the cooking pot.



NOTE

The Rice Measure is significantly smaller than the standard U.S. cup measure.

- To achieve the correct ratio of rice to water, use **ONLY** the Rice Measure (cup provided).
- Level the rice in the Rice Measure cup so that it is even with the top.
- For softer or firmer rice adjust the ratio of water to rice accordingly.
- If the rice requires rinsing before cooking, measure the rice before you rinse it, Follow the rinsing directions for that specific type of rice.

RINSING RICE

Some types of rice are rinse-free and other types require rinsing before use to remove excess starch which may make the rice sticky. Also, cooking rice with starchy water may result in the rice burning or being improperly cooked.

If the water should turn white or cloudy, when added to rinse-free rice, drain and replace the water before cooking. Many recipes recommend rinsing quickly so the rice does not absorb water prior to cooking.

To Rinse Rice Quickly:

1. Place a colander inside a larger bowl.
2. Place the rice in the colander and rinse under cool running water.
Rinsing rice in hot water may prevent the rice from cooking properly.
3. Using your hand stir the rice around 3 to 4 times to separate the grains.
4. Continue to rinse until the water in the bowl is clear.

ADDING OTHER INGREDIENTS

If you wish to add other ingredients or seasonings to the rice, do so after adding the water. The rice will not cook properly and be too firm if ingredients are added before the water.

COOKING RICE



WARNING

Electrical Shock Hazard

- Plug into a grounded 3 prong outlet.
- Do not remove the ground prong.
- Do not use an adapter.
- Do not use an extension cord.

Failure to do so can result in death, fire or electrical shock.

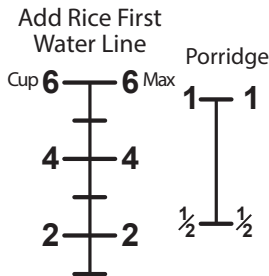


NOTE

Cooking time will vary depending on the type of rice or grain being cooked.

1. Before using for the first time, wash the cooking pot, inner lid, steam port, other accessories and attachments, and then dry each thoroughly.
2. Measure rice, and then rinse rice, if needed.
3. Add measured rice to the cooking pot.
4. Add water until it reaches the corresponding numbered Water Line marked on the interior of the cooking pot. For example, when cooking 3 measures of white rice, add water to third line from the bottom of the pot.

To suit your personal preference, the amount of liquid can be adjusted slightly (no more than $\frac{1}{3}$ of the distance between the lines).



5. Stir the rice into the water, so that each grain is immersed in the water.
6. Place the cooking pot into the rice cooker.

7. Rotate the pot two to three times to ensure a solid contact between the bottom of the cooking pot and the heating plate.



8. Close the lid, and then press downward until it clicks into place.
9. Plug the power supply cord into a grounded 3 prong electrical outlet.

NOTE

The rice cooker is powered ON, but in standby mode (no heat).

10. Select desired cooking program. See "Controls" for explanation of options.
11. Press START.

NOTE

During first use, there may be a plastic odor which will dissipate after using.

13. When cooking is completed, 5 beeps will sound. The Start light will turn off and the Keep Warm/Reheat light will illuminate.

COOKING PROGRAMS

Average cooking time is approximate; it will automatically increase or decrease depending on the amount being cooked.

Keep Warm mode begins automatically at the end of each cooking program. The timer displays from 0 to 24 hours. After 24 hours in Keep Warm mode has passed, the rice cooker will return to the ON (standby) mode.

Mixed Rice

Approximate Cooking Time: 70 minutes



IMPORTANT

It is recommended that you prepare only 1 to 4 cups of Mixed Rice per batch.

1. Press MENU.
2. Select Mixed Rice function. The Mixed Rice light illuminates.
3. Press START. The Start light illuminates, and the countdown timer begins.
 - The Start and Mixed Rice lights remain lit during the cooking process.
4. When cooking is completed, the cooker automatically enters Keep Warm mode.

Quick Rice

Approximate Cooking Time: 30 minutes

1. Press MENU.
2. Select Quick Rice function. The Quick Rice light illuminates.
3. Press START. The Start light illuminates, and the countdown timer begins.
 - The Start and Quick Rice lights remain lit during the cooking process.
4. When cooking is completed, the rice cooker automatically enters Keep Warm mode.

Brown Rice

Approximate Cooking Time: 80 minutes



IMPORTANT

It is recommended that you prepare only 1 to 4 cups of Brown Rice per batch.

1. Press MENU.
2. Select Brown Rice function. The Brown Rice light illuminates.
3. Press START. The Start light illuminates, and the countdown timer begins.
 - The Start and Brown Rice lights remain lit during the cooking process.
4. When cooking is completed, the rice cooker automatically enters Keep Warm mode.

White Rice

Approximate Cooking Time: 50 minutes

1. Press either MENU or WHITE RICE.
2. If you press Menu, select the White Rice function. The White Rice light illuminates.
3. Press START. The Start light illuminates, and the countdown timer begins.
 - The Start and White Rice lights remain lit during the cooking process.
4. When cooking is completed, the rice cooker automatically enters Keep Warm mode.

Multi-grain Rice

Approximate Cooking Time: 70 minutes



IMPORTANT

It is recommended that you prepare only 1 to 4 cups of Multi-grain Rice per batch.

1. Press MENU.
2. Select Multi-grain function. The Multi-grain light illuminates.
3. Press START. The Start light illuminates, and the countdown timer begins.
 - The Start and Multi-grain lights remain lit during the cooking process.
4. When cooking is completed, the rice cooker automatically enters Keep Warm mode.

Porridge—rice porridge (congee)

Approximate Cooking Time: 60 minutes

Use the Porridge setting to cook rice porridge made from rice and water or broth. Measure both rice and water or broth in the ratio needed to achieve the desired porridge consistency. The porridge cooking program cooks longer at a lower temperature to ensure rice grains are soft.

1. Measure prepared rice.
2. Add water to the appropriate water fill line marked on the interior of the pot.
3. Close the cover, and then press MENU.
4. Select Porridge function. The Porridge light illuminates.
5. Press START. The Start light illuminates, and the countdown timer begins.
 - The Start and Porridge lights remain lit during the cooking process.
6. Check the consistency of the porridge after about 45 minutes to 1 hour of cooking.
7. Once the grains of rice are broken and the porridge reaches the desired consistency, turn off the rice cooker.
8. When cooking is completed, the rice cooker automatically enters Keep Warm mode.

Steel-Cut Oats

Approximate Cooking Time: 60 minutes

1. Press MENU.
2. Select Steel-cut Oats function. The Steel-Cut Oats light illuminates
3. Press START. The Start light illuminates, and the countdown timer begins.
 - The Start and Steel-Cut Oats lights remain lit, and the countdown timer begins.
4. When cooking is completed, the rice cooker automatically enters the Keep Warm mode.

TIPS FOR GREAT RESULTS

- Measure rice and water accurately.
- For added flavor you may substitute meat stock or broth for the water and chopped fresh herbs can be stirred into the rice at the end of cooking before allowing to rest.
- Some varieties of rice should be rinsed before cooking. Enriched rice, commonly found in the U. S., is not rinsed to preserve the added nutrients. If rinsing rice before cooking, measure rice before rinsing and drain as much water as possible.
- After adding the rice and water to the cooking pot, spread it evenly over the bottom.
- Do not open the lid during cooking.
- Most types of rice will be slightly undercooked at the end of the cooking program. Allow the cooked rice to "rest" in the cooking pot for 5 to 10 minutes to absorb the last bit of moisture.

DELAY COOKING

The Delay Timer can preset two different cooking completion times, Timer1 and Timer2.



IMPORTANT

To maintain the quality of the rice, it is recommended that you not set the delay timer for longer than 12 hours.

The current time must be accurate before setting the delay timer.

1. Prepare the rice for cooking, and then close the lid.
2. Press MENU to select the cooking program.
3. Press DELAY TIMER 1 2 to toggle between the timers and select either Timer 1 or Timer 2. The control will beep, the timer selected will be underlined and the display clock will blink.
4. Press HOUR and MIN to set the desired completion time. For example, preset Timer 1 to 17:30. The rice will begin cooking at the correct time to be ready to eat by 5:30 p.m.
 - Each press of the Hour button increases the time in 1-hour increments.
 - Each press of the Minute button increases the time in 10-minute increments.
 - Press and hold HOUR or MINUTE to fast forward.

5. Quickly press START to set the timer. The Delay Timer button will illuminate.
To cancel Delay Timer, press CANCEL.
6. The cooking start time will be automatically adjusted so that the program will be completed at the preset time.

REHEAT COOKED RICE

IMPORTANT

Rice must be at a warm temperature, above 130°F, to reheat. The cooker will not reheat cold rice.

1. Stir the rice being kept warm to break apart clumps.
2. Sprinkle 1 to 2 tablespoons of water evenly over the rice.
Adding water during reheating will keep the rice from drying out.
3. Press KEEP WARM/REHEAT until the light illuminates.
4. Press START. Reheating will start and the countdown will appear in the display.
5. When reheating is completed, three long beeps will sound.
6. Open the lid, and then stir the rice well before serving.
Food is best consumed within 5 hours after cooking, so that flavor and texture do not deteriorate.

STEAMING FOOD

The rice cooker may be used to steam food such as vegetables, meat or fish.

It takes approximately 35 minutes to cook a batch of white rice and approximately 5 to 20 minutes (depending on the type and quantity) to steam cleaned, cut vegetables.

1. Determine the time needed to steam the food. See Steaming Guide.
2. At the appropriate time, shown on the countdown timer, open the rice cooker.
3. Place the steamer basket with the cut vegetables arranged in a single layer onto the rim of the cooking pot.
4. Close the lid and continue cooking for the remaining time.
5. Remove food immediately after steaming to avoid overcooking.

NOTES

- If steaming meat or fish, first place foil on the bottom of the steamer basket to keep the meat juices from seeping into the rice.
- Vegetables should be cut to a size similar to that indicated in the following chart.
- Cooking times are approximate and will yield cooked but crisp/tender vegetables. Add or decrease time if you prefer softer or crisper vegetables.

STEAMING GUIDE

NOTE

While steaming, monitor your meat's internal temperature with a meat thermometer to ensure the meat you cook reaches a safe temperature.

FOOD	AMOUNT	PREPARATION	COOKING TIME
Asparagus	4 oz. (~15 spears)	trimmed and halved	8 min.
Baby Bok Choy	2 whole	halved	17 min.
Broccoli	10 oz.	2" florets	15 min.
Cabbage Leaves	4 leaves	cored	6 min.
Carrots - Baby	12 oz.	whole	18 min.
Carrots - Sliced	6 oz. (1½ c.)	sliced ½" thick	16 min.
Green Beans	5 oz.	trimmed	9 min.
Lettuce Leaves - Butter Variety	6 leaves	cored	6 min.
Peas - Snow	4 oz.	trimmed	8 min.
Potatoes - New	12 oz.	quartered	16 min.
Potatoes - Yellow/Gold	12 oz.	¾" pieces	16 min.
Potatoes - Sweet	1 lb.	¾" cubes	17 min.
Squash - Summer/ Zucchini	6 oz. (2 c. sliced)	sliced ½" thick	8 min.
Chicken	1 lb.	2" strips	25 min.
Shrimp	1 lb.	peeled and deveined	15 min.
Fish - Salmon, Swordfish	12 oz.	cut to fit tray	18 min.
Eggs	Up to 12	pierce pinhole in bottom of each egg	15 min. - soft cooked 24 min. - hard cooked

CARE AND CLEANING



WARNING

Burn Hazard

- Wait until the rice cooker has cooled before cleaning.
- Failure to do so may result in burns

Unplug the rice cooker from the electrical outlet, allow it to cool, and then clean and dry the cooker and all its parts after each use to avoid odors and poor performance.

GENERAL CARE



IMPORTANT

The rice cooker is not dishwasher safe. Use only soft cloths with a mild dish soap solution to clean the rice cooker. Do not wash either the rice cooker or its interior cooking pot in the dishwasher.

CLEANING THE COOKER EXTERIOR



IMPORTANT

Do NOT immerse the rice cooker in water.

Using a soft, damp cloth, clean the outer surfaces of the rice cooker.

Using a soft, dry cloth thoroughly dry the outer surfaces.

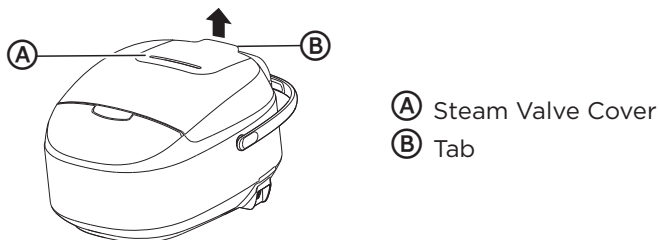
Steam Valve



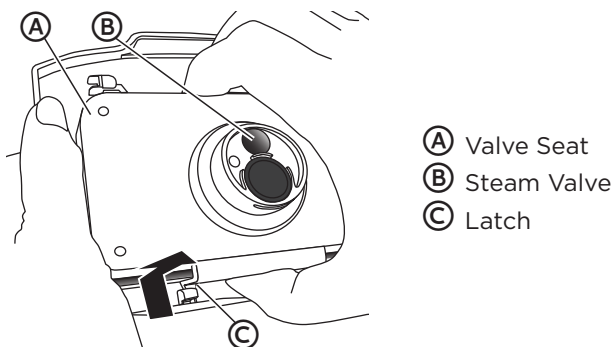
IMPORTANT

- Clean the steam valve frequently to ensure proper venting.
- The rice cooker should be cool to the touch before cleaning the steam valve.

1. Grasp the tab on the Steam Valve Cover, and then lift up to remove the steam valve cover.



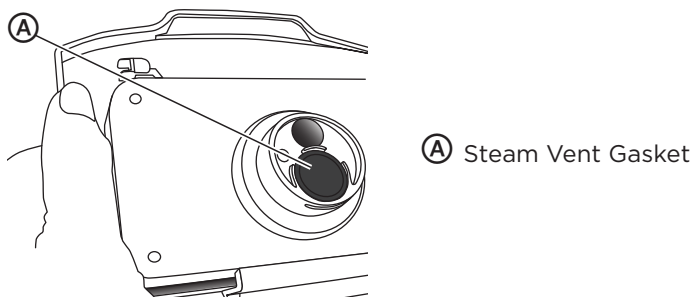
2. Push in where indicated to release the latch and open the valve seat and steam valve cover.



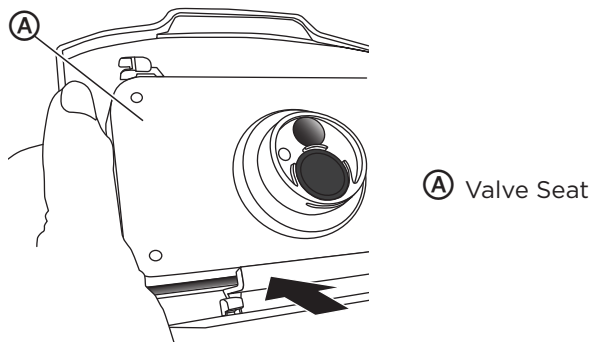
3. Wash the steam valve with soap and water after every use.
4. Using a soft cloth, dry thoroughly.

i NOTE

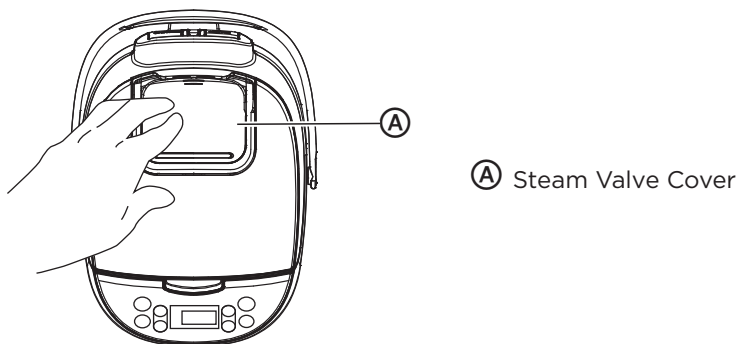
Reinsert the steam vent gasket if it comes off when washing or drying the valve seat.



5. Close the valve seat cover. A “click” will sound to indicate the cover is closed completely.



6. Align the valve seat with the opening in the cooker lid, and then press downward to reinstall the steam valve cover.

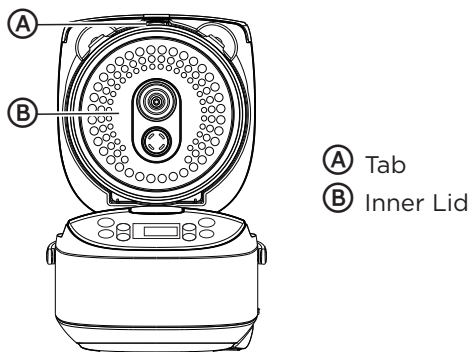


CLEANING THE COOKER INTERIOR PARTS

Press down on the metal lid latch to open the rice cooker cover.

Inner Lid

1. With the cover of the rice cooker open, press upward on the tab to release, and then pull out to remove the inner lid.



2. Wash and dry the inner lid.
3. Replace the inner lid by setting the lower edge into the bottom groove, and then pressing the upper edge under the tab until you feel it snap into place.

Condensation

Condensation from steam will collect in the well around the cooking pot and under the steam valve cover.

1. Using a soft cloth, thoroughly dry the areas where condensation collects.

Heating Plate

1. Using a steel wool pad, remove any residue burned onto the metal heating plate.
2. Using a soft, damp cloth, wipe the heating plate, and then dry thoroughly.

Cooking Pot



IMPORTANT

- The inside of the cooking pot has a non-stick coating that can lose its non-stick properties if it becomes scratched or damaged.
- Do not use abrasive cleansers, vinegar, bleaching agents, steel wool or other harsh scrubbing brushes to clean the cooking pot.
- Do not use metal cooking utensils.
- Wash the cooking pot immediately after removing rice that has been seasoned. Seasonings may damage the non-stick coating of the cooking pot if left in contact for any length of time.

1. Wash the cooking pot, using a soft cloth and a nonabrasive cleanser or a mild solution of dish soap and warm water.
2. Using a soft cloth, dry both the interior and exterior of the cooking pot.

TROUBLESHOOTING TIPS

Before calling for service, review the following tips. It may save you time and money.

This list includes common occurrences that are not the result of poor workmanship or defective materials.



WARNING

Electrical Shock Hazard

- Plug into a grounded 3 prong outlet.
- Do not remove the ground prong.
- Do not use an adapter.
- Do not use an extension cord.

Failure to do so can result in death, fire or electrical shock.

PROBLEM	POSSIBLE CAUSE	SOLUTION
Rice cooker does not operate	The power supply cord is not completely plugged into a working 3 prong electrical outlet.	Plug the power supply cord into the electrical outlet.
	There has been a power failure. During a power failure, the time-of-day, not the countdown time, will appear in the display during a cooking program.	Reset the circuit breaker or replace the fuse once power is restored.
	Another appliance was plugged into the same electrical outlet, which tripped the circuit breaker or blown a household fuse.	Reset the circuit breaker or replace the fuse. Plug power supply cord into a separate, dedicated circuit.
Rice is mushy, sticky or clumping	Rice was cooked with too much water	Use less water when cooking rice. Once cooked, fluff rice immediately using a fork to separate the grains.
	Rice was rinsed or soaked before cooking Pre-rinsing can cause the rice to crack and become mushy and sticky during cooking. Soaking before cooking softens the texture of rice.	If rinsing is required, rinse the rice quickly and drain as much water as possible. Do not allow rice to soak in liquid prior to cooking.
	Rice was not cooked with enough water or it was cooked with mineral water.	Use more water when cooking rice. Soak the rice for a short time before cooking.
Rice is hard or dry		

Rice is scorched NOTE: Rice turning a light brown color is not a result of rice cooker failure.	Dirt or a foreign substance is stuck to the temperature sensor.	Remove foreign substance and clean well.
	Other ingredients and/or seasonings were added to the rice before cooking.	Cook only rice with the proper ratio of water.
	Rice was soaked for too long.	Soak rice for a shorter period of time.
Rice does not taste good	The cooking pot and inner cover are warm or hot when cooking begins.	Allow rice cooker to cool completely before cooking a new batch.
	Dirt or a foreign substance is stuck to the temperature sensor, inner lid, or steam vent.	Remove foreign substance and clean well.
	The inner lid or steam vent was not attached to the rice cooker.	After cleaning replace both the inner lid and steam vent into the rice cooker. See "Care and Cleaning."
	Used wrong ratio of ingredients to water or wrong cooking program for	Accurately measure the correct ratio of ingredients to water.
Unpleasant odor NOTE: A plastic odor is normal the first few times the cooker is used.	Keep Warm mode was used too long.	Do not allow rice to remain in Keep Warm mode indefinitely. Serve rice soon after the 10-minute resting period.
	Rice left in the cooking pot after Keep Warm mode has turned off.	Remove cooked rice from cooker.
	The rice was not rinsed thoroughly.	Rinse rice until the water runs clear.
	The cooking pot, inner lid and/or steam vent is dirty.	Clean and dry parts thoroughly. See "Cleaning."
	The plastic scoop was left in the cooking pot.	Remove plastic scoop and all accessories from the rice cooker before using.
Rice is dry and has turned color	Rice has been reheated repeatedly.	Rice should be reheated only once to maintain the quality. Sprinkle rice with water to help keep it from drying out during reheating.
	Steam vent is not attached correctly.	After washing, attach the steam vent correctly to the rice cooker. See "Cleaning."

Steam escaping from the rice cooker	The inner lid is not attached properly.	Check the condition of the inner lid and gasket. Confirm that the inner lid is correctly seated in the cooker cover.
	The inner lid and/or cooking pot is deformed.	
	Foreign substances are stuck to the inner lid, cooking pot rim or the frame of the rice cooker.	Clean both the cooking pot and rice cooker after each use.
Rice cooker boiling over and spattering NOTE: It is normal for moisture to appear on the inner lid or cooking pot and drip when the lid is opened.	The inner lid and/or steam vent are not attached properly.	After cleaning replace both the inner lid and steam vent into the rice cooker. See "Care and Cleaning."
	The steam vent and/or temperature sensor is dirty.	Clean the steam vent and temperature sensor.
	Porridge program was unintentionally used to cook rice.	Select the cooking program for the ingredients you are cooking.
Difficult to close the cooker lid	The inner lid is not attached properly. NOTE: The outer lid will not close unless the inner lid is attached correctly.	Replace the inner lid into the top cover of the rice cooker. See "Care and Cleaning."
	Foreign substances in the lid latch well are preventing the outer lid from latching.	Remove debris from the lid latch well.
Film on interior of cooking pot	The starch in the rice will melt during cooking and dry onto the interior of the cooking pot.	During washing, use a non-abrasive plastic scouring pad or utensil to gently remove the film.

ERROR DISPLAY

PROBLEM	POSSIBLE CAUSE	SOLUTION
E1, E2, E5, E6, EU	Circuit Board and Sensor Fault	Immediately unplug rice cooker. After error is resolved, plug in rice cooker, and then press CANCEL to remove error code from display.

LIMITED ONE-YEAR WARRANTY

(U.S. AND CANADA ONLY)

Warranty Period:

This warranty is available to consumers only. You are a consumer if you own a Toshiba® Rice and Grain Multicooker that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners.

We warrant that your Toshiba® Rice and Grain Multicooker will be free of defects in materials or workmanship under normal home use for 1 year from the date of original purchase. We recommend that you visit our website, <https://www.toshiba-lifestyle.com/us/> for a fast, efficient way to complete your product registration. However, product registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

If your Toshiba® Rice and Grain Multicooker should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, simply call our toll-free number **1-855-204-5313** for additional information from our Consumer Service Representatives or send the defective product to Consumer Service at Toshiba, 5 Sylvan Way, Parsippany, NJ 07054.

NOTE:

For added protection and secure handling of any Toshiba product that is being returned, we recommend you use a traceable, insured delivery service. Toshiba cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty. Please be sure to include your return address, daytime phone number, description of the product defect, product model number (located on bottom of product), original date of purchase, and any other information pertinent to the product's return.

CALIFORNIA RESIDENTS ONLY

California law provides that for In-Warranty Service California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store that sells Toshiba products of the same type. The retail store shall then, at its discretion, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If the above two options do not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility if service or repair can be economically accomplished. Toshiba and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty.

California residents may also, according to their preference, return nonconforming products directly to Toshiba for repair, or if necessary, replacement, by calling our Consumer Service Center toll-free at **1-855-204-5313**. Toshiba will be responsible for the cost of the repair, replacement, and shipping and handling for such products under warranty.

BEFORE RETURNING YOUR TOSHIBA PRODUCT

If you are experiencing problems with your Toshiba product, we suggest that you call our Toshiba Service Center at **1-855-204-5313** before returning the product for service. If servicing is needed, a Representative can confirm whether the product is under warranty and direct you to the nearest service location. Your Toshiba® Rice and Grain Multicooker has been manufactured to the strictest specifications and has been designed for use only in 120-volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as by use with accessories, replacement parts or repair service other than those authorized by Toshiba. This warranty does not damage caused by accident, misuse, shipment or other than ordinary household use. This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so these exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights, which vary from state to state.

Important:

If the nonconforming product is to be serviced by someone other than Toshiba's Authorized Service Center, please remind the servicer to call our Consumer Service Center at **1-855-204-5313** to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and the product is still under warranty.