TOSHIBA

Leading Innovation



1.0 L type
Model No.

RC-DS10K

1.8 L type
Model No.

RC-DS18K

Vacuum & Pressure IH Rice Cooker
(for household use)

Instruction Manual

With recipes

The interior of the pressure-type rice cooker develops a high pressure. Improper use will cause a hazardous situation. For proper and safe use, please read this Instruction Manual carefully.

For 220 V AC only
Make sure that the rating of the electrical outlet is 220 V AC.

Thank you for purchasing this Toshiba Vacuum & Pressure IH Rice Cooker.

- Please use this rice cooker for household purposes only. (It is not intended for commercial use.)
- For proper and safe use, please read this Instruction Manual carefully before use.
- Please be sure to keep this Manual at hand for quick reference in the future.
- Please be sure to receive the warranty.

For proper and safe use of this rice cooker, please read "Instructions for safety" and "Attention". (Pages 2 to 7.)

Contents

Before use

Instructions for safety 2
Attention 7
Name of each part 8
- Power cord connection 8
- Opening the outer lid 10
- Closing the outer lid 11
- Vacuum indication 11
- Cooking time display 11
- Attaching and removing the inner lid (filter) and steam vent 12

Cooking rice

How to cook rice
Checkup before cooking 13
Basic procedure 14
- Tips for cooking tasty rice 15

Cooking courses 16
Guide for amount of rice to be cooked and cooking time 16
- Setting the type of rice and cooking course 17

Using different cooking courses 18
Setting the timer 20
Setting the clock to the current time 21
Keep Warm mode (reheating rice) 22

Cleaning

Cleaning 24
- Cleaning by boiling 25

Mastering the cooker

Recipes 26
Cooking in <Steam>, <Cake> and <Soup> courses 29
- <Steam> 30
- <Cake> 32
- <Soup> 34

Troubleshooting

Sounds 35
Changing the settings 36
Troubleshooting 37
Error display 41
When a power failure occurs 42
Lithium battery 42
Specifications 43
Repair service 43

Instructions for safety

Please follow these instructions without fail

These instructions include important information for safe and correct usage in order to prevent damage to people and property.

Hazards and damage caused by failure to observe instructions for using this product are classified according to their degree, and are indicated by the following safety icons.

⚠ **WARNING**	This indicates that incorrect use may result in death or severe injury to the user.	⚠ **CAUTION**	This indicates that incorrect use may result in injury to the user or property damage.

Instructions to be observed are indicated according to the following classifications.

Shows things you are prohibited from doing.	Shows instructions you need to observe.	Shows notes you need to pay attention to.

⚠ WARNING To avoid fire, burn, electric shock, electrical leak, short circuit, etc.

This product should not be used by the following persons:

- Children;
- Those who have less physical, perceptual, or intellectual ability; and
- Those who do not have sufficient experience and knowledge (including babies and children).

Please make sure to prevent babies and children from playing with this product, and put it out of the reach of babies and children.

Do not use the product inappropriately or for any other purpose than those described in the instruction manual.

It may cause fire, burns, injury or electric shock.
Toshiba is not responsible for any harm that may occur if the product is used inappropriately or for any purpose not described in this manual.

Stop using the product if it malfunctions or breaks.

Immediately unplug the power plug, and contact the shop from which the product was purchased.

Examples of malfunctions or breaks

- The power plug or cord becomes abnormally hot.
- The main body smells like something burning.
- The main body is partly cracked, loose or rattling.
- The inner pot, outer lid or inner lid is deformed or damaged.
- The bottom fan is not running during cooking.

Do not attempt to disassemble, repair or modify the product.

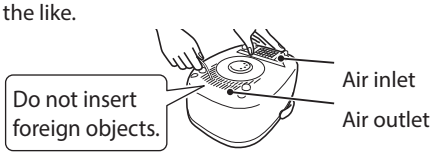
Do not disassemble.

For repairs, contact the store from which the product was purchased.



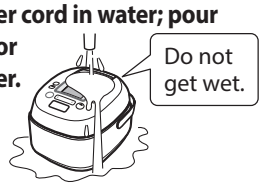
Do not put foreign objects into the air inlet, air outlet or any gap.

Especially metal objects such as pins, wire, or the like.



Do not immerse the main body, the power plug and the power cord in water; pour water over them; or wash them in water.

Do not get wet.



Do not let children use the cooker alone or place the cooker in a location within the reach of children.
In particular, keep a good eye on children when rice is being cooked and directly after it has cooked.

Do not open the outer lid of the product and move or carry the product when it is in operation.

* The illustrations shown in the Instruction Manual may differ from the product you purchased.

RC-DS1018K_EN_0809.indd 2 2016/08/09 10:48:56

⚠WARNING To avoid fire, burn, electric shock, electrical leak, short circuit, etc.

Use the power plug, power cord and electrical outlet correctly.

Do not allow pins or dust to adhere to the power plug (power supply side/main body side).

Do not use if the power plug (power supply side/main body side) or the power cord is damaged and/or the power plug does not fit into an electrical outlet.
Always replace the damaged power cord with the specified one.

Do not use a power cord other than the specified one.

Do not use the power cord for other appliances.

Do not damage the cord or bend it unreasonably, pull, twist or bundle it during power distribution, place it near hot parts of the appliance, place heavy objects on it, interpose it between other devices, or modify it.

Do not allow children to lick the power plug (power supply side/main body side).
Make sure that children and infants do not lick the power plug.



No wet hands.

Do not plug or unplug the power plug (power supply side/main body side) with wet hands.
Ensure that your hands are dry before touching the plug.

Plug the product into a 220V AC outlet with a rating of 10A or more. Do not share the outlet with other appliances.
Sharing the outlet with another appliance may cause a fire due to heat generation.

In case of using an extension cord, use the one rated at 10A or more standalone. Do not share it with other appliances.

Plug in the power plug (power supply side / main body side) fully.

Regularly remove dust from the power plug (power supply side/main body side).
If dust accumulates on the power plug and becomes damp, this may cause insulation failure and lead to a fire. Wipe off dust with a dry cloth.

Make sure that the power cord is out of reach of children.
Do not allow the cord to dangle from a table or counter. If the cord is pulled, the product may fall from the table or counter and cause injury.

Be sure not to stumble or trip on the power cord when the cooker is in use.
It may cause injury, or the cord may become damaged and cause a fire or electric shock.

Use a properly earthed outlet.
The power plug of this product is designed to be used with an earthed outlet. If the outlet is not properly earthed, it may cause damage or electrical leaks.

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Instructions for safety

Please follow these instructions without fail

Be sure to observe the following precautions when using this pressure-type rice cooker.

⚠ WARNING

The cooker develops a high pressure during cooking.
Improper use may cause a hazardous situation.

To prevent burns due to sudden opening of the outer lid

Do not select the <Quick> course for cooking mixed rice.

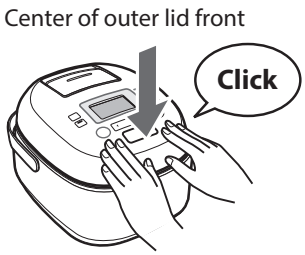
As rice is cooked on high heat when the <**Quick**> course is selected, ingredients may easily get stuck to the inner lid.

Do not put things that may block the steam vent (filter, pressure regulating part, safety valve, and check valve) in the pot.

Examples of things that must not be put in the pot:

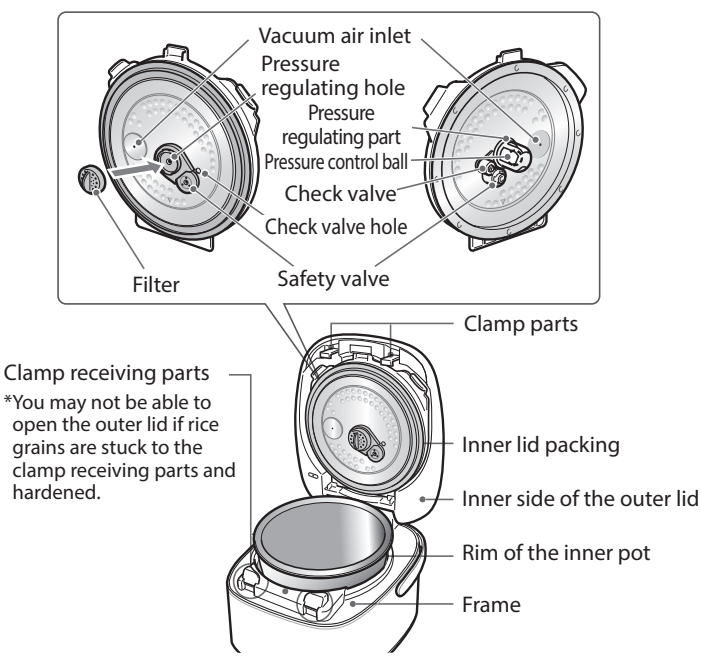
- Sheet-shaped ingredients such as greens, tomato skin, beans, etc.;
- Oven sheet, aluminum foil, plastic wrap, and scum removing sheet; and
- Foods in a plastic bag to be heated in the pot.

Ensure to close the outer lid until it clicks.



Check if the safety valve works and there is no foreign object, and attach the filter before cooking.

* See page 13 for how to check.



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⚠WARNING The cooker develops a high pressure during cooking. Improper use may cause a hazardous situation.

To prevent burns caused by ejection from inside the cooker

Do not open the lid while the Pressure indication is lighting or flashing.

To open the outer lid by pressing the **OFF** key while the cooker is in the Cook mode, or when a power failure has occurred, make sure that the Pressure indication is off.

Do not forcibly press down the open button when you cannot physically press it down to open the outer lid.

Leave the cooker for a while until the main body has cooled down and the pressure inside is reduced.

If you need to open the outer lid during cooking, follow the procedure for opening the outer lid during cooking on page 10.

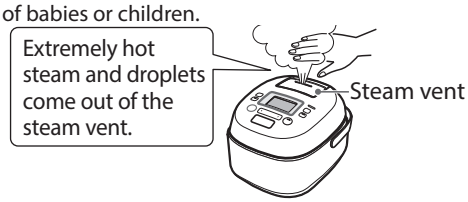
Make sure that no people are nearby.

To prevent burns caused by hot steam

Do not touch.

The steam vent is extremely hot. Do not put your hands above or move your face near the steam vent.

In particular, keep the cooker out of the reach of babies or children.



Do not shake or carry the cooker while cooking.

To prevent burns caused by boiling over

Do not use the product for any other purpose than those described in the instruction manual.

Examples of foods that should not be used in the cooker:

- Foods that expand after cooking such as fish pastes, steamed beans and noodles;
- Foods using baking soda, etc. that may suddenly foam up;
- Thick foods such as curry and stews;
- Foods using a large amount of oil;
- Foods that can easily boil over, e.g. beans, jam, etc.; and
- Heating of foods in a plastic bag with the rice cooker.

Since congee, brown rice, multi-grain rice and soup is high in water content, ensure to use the dedicated cooking courses (not <Quick> course, and so on).

Use the <**Congee**> course for congee.

Do not increase the amount of water too much.

The allowable additional amount of water is up to 2 mm over the regular water level scale as a guide.

Do not add water exceeding the MAX water level on the inner pot for cooking.

Attach the steam vent securely.

RC-DS1018K_EN_0809.indd 5 2016/08/09 10:48:57

Instructions for safety

Please follow these instructions without fail

⚠ CAUTION **To prevent an injury, burn, electric shock, electrical leak, fire and property damage.**

Do not use at any of the following places

A place exposed to water or close to fire.
Be careful with the accessories as well.



An unstable place or on a mat which easily catches fire.
It may cause burns, injury or fire.

A place where the air inlet / outlet will be blocked.
On paper, fabric, carpet, plastic bags, etc.

On aluminum foil or an electric carpet.
Aluminum foils, etc. may be heated.

A place near walls and furniture.
When using in a kitchen shelf, make sure that steam does not stay inside the shelf.
It may cause damage to walls or furniture, resulting in discoloration and/or deformation.

On a sliding table with insufficient load strength.

Use the table with load strength of 15 kg or more for the 1.0 L type, and 20 kg or more for the 1.8 L type.

A place where the outer lid cannot be fully opened.
It may cause burns or damage.

A place near curtains that are not heatproof.

To prevent injuries and burns

Do not touch.

Do not touch the hot parts (the inner lid, inner pot, steam vent, heating plate, frame, etc.) during use and for a while after use.
Take care not to touch the inner pot, etc. when loosening rice after it has cooked.

Do not touch the open button when carrying the main body.
Do not hold the rice cooker by the outer lid when carrying it.

Do not shake the appliance while holding the handle.

Do not raise the handle while rice is being cooked.

Do not use the cooker while the inner pot is empty.
It may cause damage, overheating or malfunction.

Use a dry cloth or mitten to remove the inner pot when it is still hot.

Before cleaning the cooker, unplug the power plug and wait until the cooker has cooled.
Hot water may have accumulated in the steam vent.

Watch out for steam coming out of the cooker and hot water droplets falling from the inner lid when opening the outer lid after cooking.

For safe use of the product

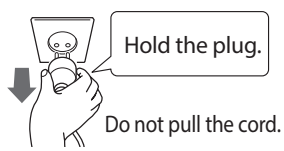
If you use a heart pacemaker, consult a doctor before using this product.
The operation of this product may affect pacemakers.

Do not use a deformed inner pot or an unspecified one.
It may cause burns or injury due to overheating or abnormal behavior.

Do not apply steam to the power plug and other electrical appliances.
Be especially careful when placing the product on a kitchen shelf, etc.

Do not use the cooker if there are any small metallic objects or aluminum foils, etc. in it.
Aluminum foils, etc. become extremely hot.

Hold the power plug (power supply side/ main body side) when unplugging it from the electrical outlet or the main body.
It may cause an electric shock or catch fire due to a short circuit.



Pull out the power plug.

Unplug the power plug (power supply side) from an electrical outlet when the product is not in use.
Otherwise the insulation may deteriorate and result in an electric shock or fire due to an electrical leak.

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Attention

Please follow these instructions to prevent product failure and malfunction.

Location to place and surrounding environment

Do not place the cooker in any place exposed to direct sunlight, or spattering of oil or the like.
It may cause discoloration or deformation.

Keep the main body and its surrounding area clean.
Otherwise, dust or insects will enter the main body through its air inlet / outlet which maintains the function of the cooker, resulting in damage.

Do not place objects susceptible to magnets near the cooker.
The memory on objects such as cash cards, smart cards, etc. may be erased.
Noise may be generated on appliances such as TVs, radios and telephones.

Do not use the cooker outdoors.

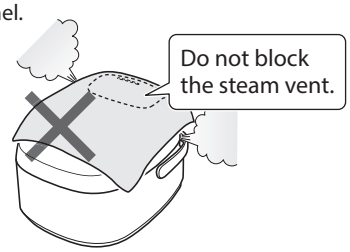
Using the cooker

Do not use the cooker when foreign objects or water droplets are attached.
Otherwise, you may not be able to cook tasty rice or close the outer lid, the vacuum function may not work, or the outer lid may be deformed or damaged.
* For checking, see page 13.
- If there are foreign objects stuck in any part of the inner lid, inner lid packing, inner pot rim, vacuum air inlet, vacuum air outlet, clamp receiving parts or clamp parts, the cooker will not create a vacuum.

Do not use the cooker on an induction heating cooker.
It may cause malfunctions.

Regularly check the air inlet / outlet on the bottom of the main body, and remove any dust.

Do not cover the outer lid, especially the steam vent, with a dishcloth, towel, etc.
Steam may become trapped causing deformation, discoloration or damage of the outer lid, steam vent or operation panel.



Stop using the product if it is dropped and a crack or rattling is found.
Contact the store from where the product was purchased in order to have it inspected or repaired.

Handling the inner pot

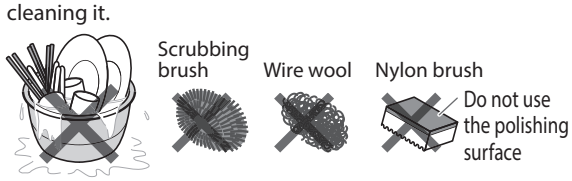
Do not put the inner pot on a gas cooking stove or induction heating cooker, or in a microwave oven or other similar appliance.
It may cause deformation or discoloration, resulting in damage.

Do not drop the inner pot or hit it against hard objects.
It may cause scratches/deformation of the outer surface.

To avoid scratching or peeling-off of "fluorine resin coating" on the inner surface of the inner pot, do not use the inner pot in any of the ways below.

Avoid scratching and be careful with salt, acid and detergent.

- Do not put dishes in the inner pot and use it as a washing-up bowl.
- Do not use a scrubbing brush, or dishwasher/dryer for cleaning it.



- Do not use cleanser, bleach, etc. (Use neutral detergent for kitchen use.)
- Do not keep mixed rice and soup warm. (Clean the pot immediately after using seasonings.)
- Do not use vinegar.
- Do not rub the inner pot with the rice scoop. Do not hit the inner pot with a sieve.
- Do not use a metal ladle or mixer, etc.

The surface of the "fluorine resin coating" may become uneven color with use. This does not affect the cooking, keep warm performance and hygienic quality. Also, fluorine resin is harmless even when ingested. You can use it without any problem.
*Even when the coated outer surface of the inner pot is scratched, you can use the cooker to cook rice and keep it warm without any problems.
When using the inner pot for washing rice, place a cloth, etc. under the inner pot, so that the bottom of its outer surface will not be easily scratched.

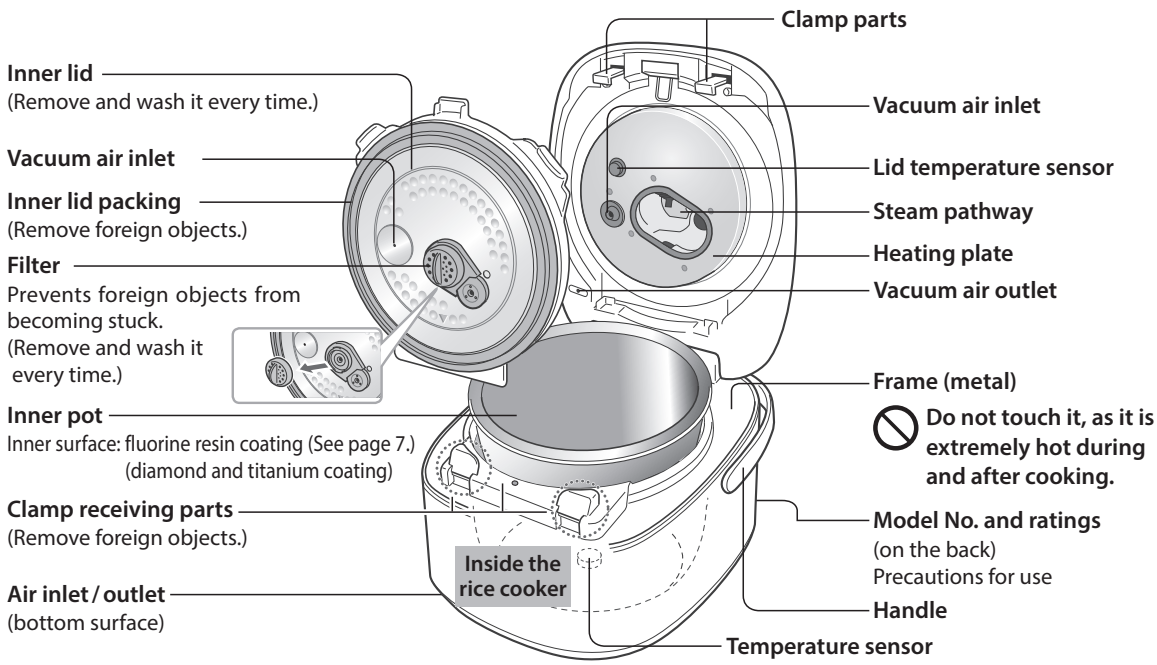
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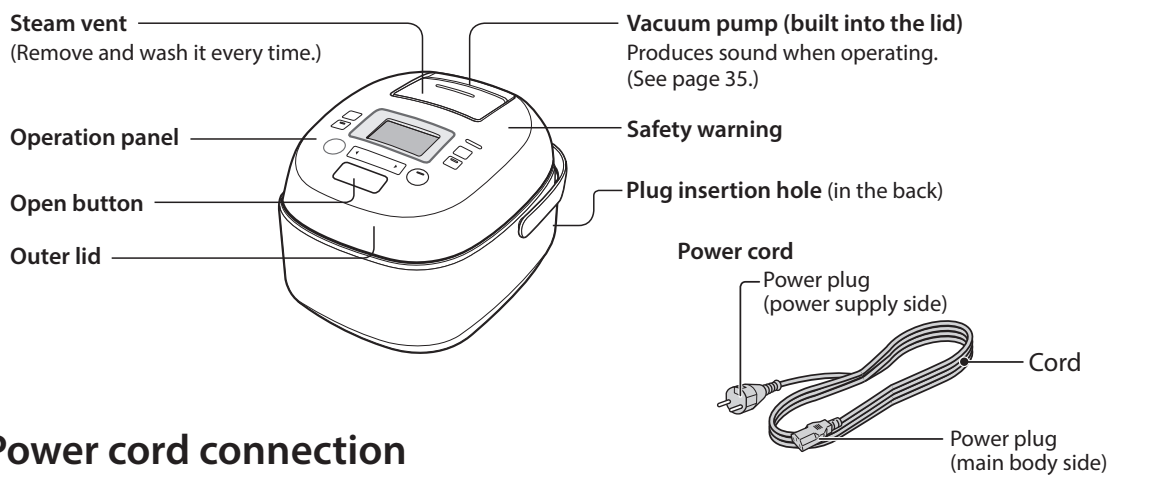
Name of each part

- Wash the inner pot, inner lid, filter, steam vent and accessories before using the cooker for the first time.
- The cooker may have a smell of plastic, etc. at the first use but the smell will decrease with use.

Main body

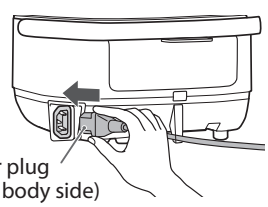
Attaching and removing the inner lid, filter and steam vent (See page 12.)



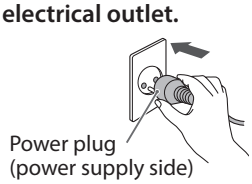


Power cord connection

1 **Insert the power plug (main body side) into the plug insertion hole in the back side of the main body.**



2 **Insert the power plug (power supply side) into an electrical outlet.**



Insert the power plug into the hole completely.

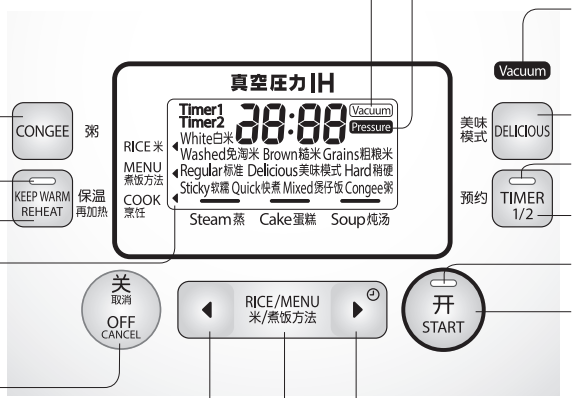
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Operation panel

There are a protrusions on the **START** and **OFF** keys, and Japanese braille markings near the keys.

Vacuum indication
Lights when the vacuum pump is set to operate in Keep Warm mode and when the timer is set.

Pressure indication
Lights when pressure starts to be applied, and stays lit until the rice is cooked.



Vacuum lamp
Lights when the cooker has created a vacuum. (See page 11.)

CONGEE key (See page 17.)

DELICIOUS key (See page 17.)

KEEP WARM lamp

TIMER lamp

KEEP WARM key

TIMER key

Display
(24 hour clock display)
Shows the state when all indications are displayed.

START lamp

START key

OFF key

Timer ◀ (Go back) key

RICE / MENU key

Timer ▶ (Go forward) key
Also used for setting the clock (See page 21.)

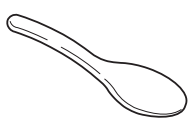


A lithium battery is included in the cooker to keep time and memorize the cooking courses.
The battery power is drained as the rice cooker is used. (For details, see page 42.)

Accessories

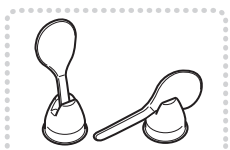


Measuring cup (About 180 ml)

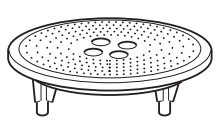


Rice scoop





Rice scoop holder
The rice scoop can be placed upright or on its side in the holder.

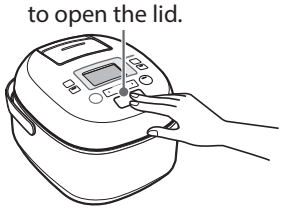


Steaming stand

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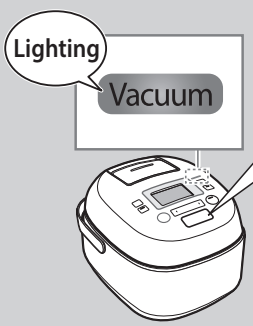
Opening the outer lid

Press the open button to open the lid.



As the cooker creates a vacuum, the lid seals very efficiently, and it may take some time to open the outer lid.

It takes longer to open when the main body is warm (e.g. when keeping rice warm) than when it is cool.



--In the Keep Warm mode--

To open the outer lid while the Vacuum indication is lighting

Press the open button twice to open the outer lid.

Vacuum is released with the first pressing of the open button, and the second pressing opens the outer lid.

- Depending on the way the open button is pressed (e.g. if it is pressed for a while), the lid may open after it is pressed once. This is not a malfunction.

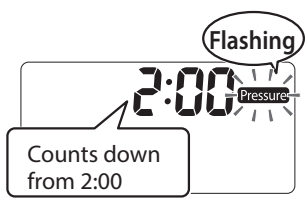
⚠ WARNING

Opening the outer lid while cooking

It is not recommended, but if you need to open the outer lid while cooking, observe the following procedure.

1 **Press the OFF key to stop cooking. (The cooker will beep consecutively several times.)**

Wait for 2 minutes.



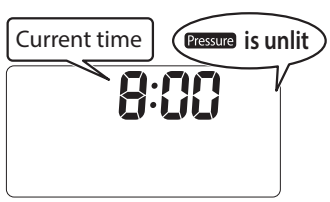
*If you hear a long beep and Pressure is not displayed when the **OFF** key is pressed, you can open the lid.

Do not put your hands and face near the steam vent. Hot steam suddenly comes out of the steam vent.

Do not open the lid while the Pressure indication is lighting or flashing.

2 **When the buzzer sounds, open the outer lid.**

Before opening the outer lid, make sure that the Pressure indication is off.



If the open button is too heavy to press down, do not forcibly press it. (See page 38 for how to open the lid.)

(When you resume cooking, start the cooking procedure again from the start. However, rice may not be properly cooked.)

RC-DS1018K_EN_0809.indd 10 2016/08/09 10:49:02

Closing the outer lid

Press the front center of the lid.



- **The outer lid cannot be closed when the inner lid is not attached.**

Before closing the outer lid, make sure that there are no foreign objects in the clamp receiving parts. (See page 13.)

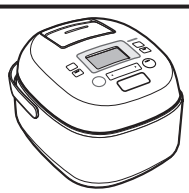
Press down the outer lid until it clicks.

As the cooker creates a vacuum, the lid seals very efficiently and it may be difficult to close the lid.
The outer lid is more difficult to close when the main body is warm (e.g. when keeping rice warm) than when it is cool.

Vacuum indication

Lights when the cooker has created a vacuum

Vacuum



- When cooking starts* or preset cooking starts, the vacuum lamp flashes and lights up, and the lamp turns off after a while.
- This lamp flashes when the vacuum pump is working.
  (The lighting duration of the indication varies depending on the cooking course, water temperature, timer setting, etc.)
  *: The vacuum lamp may not flash and light up at the start of cooking while the inside of the cooker or the inner lid is still warm.
- See page 22 for information about the Vacuum indication in the Keep Warm mode.

When the open button is pressed or the outer lid is opened while the Vacuum indication lights up (in the timer setting mode or in the Keep Warm mode), the Vacuum indication turns off.



Even when the vacuum is released, the timer will continue / the rice will still be kept warm.

- In the timer setting mode, rice will be cooked with no vacuum created any more.
- In the Keep Warm mode, another vacuum will be created after approximately 30 minutes.

Cooking time display (time remaining display)



The time until the completion of cooking is displayed in **increments of 5 minutes**.

When steaming of rice starts, it is displayed in **increments of 1 minute**.

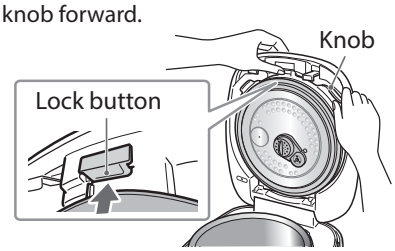
In order to adjust the displayed time, the clock may run fast or stop until the cooker is in the steaming stage.
Use the displayed time as a guide.

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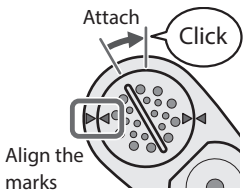
Attaching and removing the inner lid (filter) and steam vent

Removing the inner lid

Hold the knob with one hand, press the lock button and pull the knob forward.



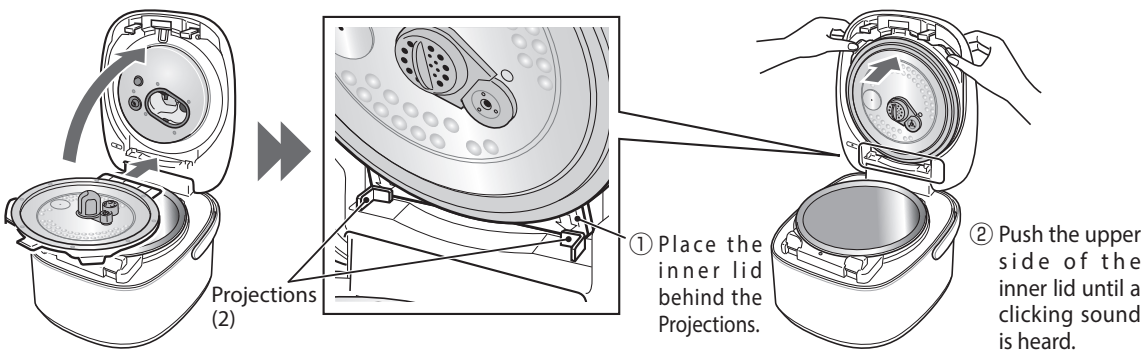
Attaching the filter



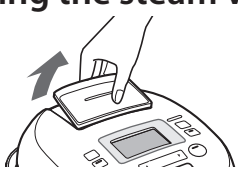
Turn the knob of the filter until it comes to its vertical position.

* The filter may come off while cooking unless you completely turn it until it clicks.
• To detach the filter, turn it in the opposite direction.

Attaching the inner lid



Removing the steam vent from the main body

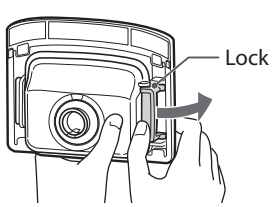


Pull the steam vent upward.

• Push in the steam vent to attach it.

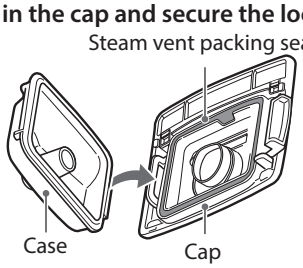
Disassembling the steam vent

Unlock the lock with the case and the cap held as shown.



Assembling the steam vent

Insert the projection on the case into the hole in the cap and secure the lock firmly.



• If the steam vent packing seal in the inside of the cap has come loose, press it into the groove.

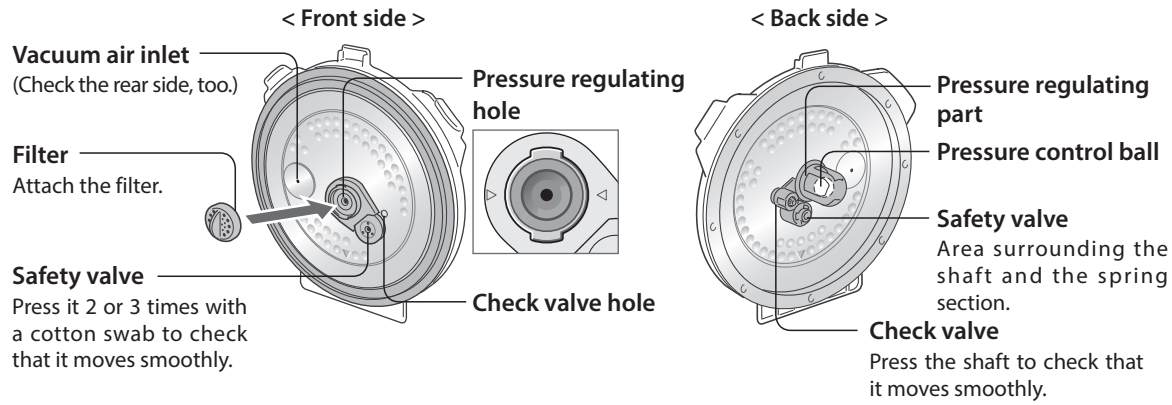
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How to cook rice Checkup before cooking

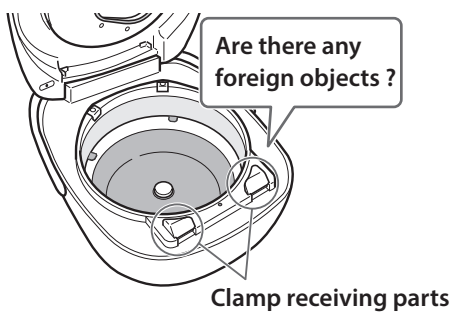
Check the following items before starting to cook.
Remove any foreign objects or water droplets, if any.

Inner lid
Remove foreign objects | Check the valves | Attach the filter

If there are foreign objects in any of the parts below, remove them with a bamboo skewer or toothpick.



Clamp receiving parts
Remove foreign objects

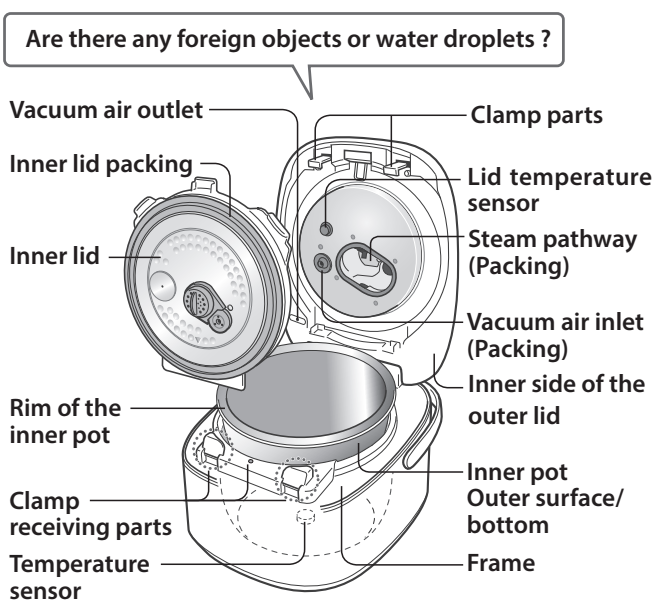


Removing foreign objects ➡ page 25

Steam vent
Attach



Temperature sensor and other parts
Remove foreign objects | Wipe away water droplets



When the temperature sensor is dirty ➡ page 25

RC-DS1018K_EN_0809.indd 13 2016/08/09 10:49:04

How to cook rice Basic procedure

Preparation ❗ **Inspection before cooking rice** (See page 13.) ▶ Power cord connection (See page 8.)

Basic procedure

1 Measure rice in the measuring cup provided.

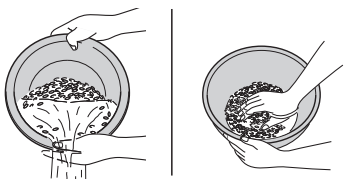
One level cup is about 180 ml.

[Good example] 

[Bad example] 

- There may be errors in measurement if a standard measuring cup for cooking (200 ml) is used.

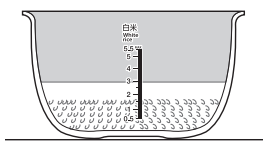
2 Wash the rice quickly, until water becomes clear.



You can wash rice in the inner pot.

① First, add plenty of water, stir the rice in water roughly and drain the water immediately.
② Stir the rice in water and drain the water several times until the water becomes clear.
- Do not use a metal whisk or the like when washing the rice in the inner pot.

3 Adjust water. Select the water level scale on the inner pot according to the number of cups, and put water to the scale.



Level the rice, and place the inner pot on a level surface.

Adjust the amount of water to the water level scale for "**White rice**" when cooking white rice. (For other water level scales, see page 16.)

- Adjust the amount of water according to your preference. (❗ The permissible additional amount of water is up to 2 mm above the water level scale as a guide.)
- Since soaking of rice is auto-started by pressing the **START** key, there is no need to soak it before cooking.

4 Place the inner pot in the cooker and close the outer lid.



Wipe off any water droplets on the outer surface of the inner pot.

Press the center of the lid front.



❗Press the outer lid until it clicks.

* Always press the **START** key after closing the outer lid. (When you close the outer lid after pressing the **START** key, the outer lid is not securely closed and may be opened during cooking.)

5 Select and check the cooking course before starting to cook.

♪1 short beep
♪3 short beeps,1 long beep



Press the **START** key.



The time until rice cooking is complete is displayed. (The time is displayed in increments of 5 minutes.)

Cooking will not start unless the inner pot is not placed correctly.

- The **START** lamp lights up and Vacuum flashes when the **START** key is pressed. The Vacuum indication turns off when the vacuum is released.
* The vacuum pump soon starts operating and produces sound for a few minutes.

When the buzzer sounds, the rice is cooked.
The KEEP WARM lamp lights up.

▶ After use, press the **OFF** key, and unplug the power plug.

When you cook rice soon after stopping the Keep Warm mode or cook several batches of rice consecutively, cool down the inside of the cooker and the inner lid before starting to cook rice.
(The rice may not be cooked well, and a vacuum may not be created when cooking starts.)

RC-DS1018K_EN_0809.indd 14 2016/08/09 10:49:06

Tips for cooking tasty rice

Measure rice while leveling off



Measuring cup provided

Do not shake the measuring cup.

If you shake the measuring cup, an excessive amount of rice will be put in the cup.

Do not wash rice in hot water Do not wash rice too long

Washing it in hot water or taking too long will make it smell of bran.

Wash rice gently so as not to break it

To wash the rice, gently rub the rice grains against one another with your hands. (Broken rice grains can cause mushy rice.)

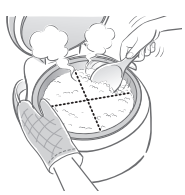
Adjust the amount of water as necessary

For harder rice	Put less water against the scale.
For softer rice	Put more water against the scale.

For freshly-harvested rice	Put less water against the scale.
For whole rice	Put the amount of water on the scale.
For old rice During the rainy season and in summer	Put more water against the scale.

Adjust the amount of water according to cases, as it varies depending on the type and area where the rice was harvested, and how it was stored.

Loosen rice immediately after it has been cooked



While holding the inner pot with a dry cloth or mitten, cut the whole rice into four equal portions and turn them over one by one to loosen them.
By doing so, coagulation and stickiness of the rice can be avoided.

Do not keep the rice warm too long

Instead of keeping rice warm for a long time or keeping small volume of rice or mixed rice warm, it is recoomended to wrap the rice in plastic wrap and store it in the freezer.

About rice

- It is recommended to purchase rice which has been polished as recently as possible in such volume that you can eat up within two weeks to a month.
- Store rice in a sealed container in a dark, cold place.

Do not leave rice in a sieve basket after washing it

Avoid leaving rice in a sieve basket after washing it.



The rice grains crack and become mushy when cooked.

Water that is not appropriate for cooking



Hard mineral water

(It causes drying out or hardening of rice.)



Ionized water over pH 9

(It causes a yellow discoloration or mushy rice.)

Water temperature of 30°C or less

It is recommended to use cold water when you cook rice by setting the timer in hot weather.

(A high water temperature causes poorly-cooked rice and/or bad odors.)

Use cold water in summer.



Please clean the rice cooker as soon as it has cooled after use

After washing the inner lid and steam vent, wipe them with a clean dishcloth to remove water.

(If the rice cooker is left dirty, it can cause bad odors.)

Wash the inner lid and steam vent and keep them clean.

Remove and wash the filter.



Do not leave rice in the pot after turning off Keep Warm mode.
(It may cause a bad odor.)

RC-DS1018K_EN_0809.indd 15 2016/08/09 10:49:07

Cooking courses

Guide for amount of rice to be cooked and cooking time



Select the cooking course appropriate to your choice and water level scale on the inner pot.

- Select your preferred cooking course for white or pre-washed rice. (See page 18.)
- See page 19 for "Tips for cooking rice".

To cook...	Course		Water level scale	Cooking volume Unit: Cups ( ) indicates the max. cooking volume when adding ingredients		Approximate cooking time Unit: Minutes The number in brackets is the displayed cooking time		Pressure
	Type of rice	Cooking course		1.0 L type	1.8 L type	1.0 L type	1.8 L type	
Rice (White rice / Pre-washed rice)	White or Washed*	Delicious	White rice / Pre-washed rice	0.5 to 5.5	1 to 10	50 to 60 (55)	55 to 70 (60)	Yes
		Hard				35 to 45 (40)	40 to 55 (45)	—
		Sticky				55 to 65 (60)	55 to 70 (65)	Yes
		Quick				25 to 35 (30)	25 to 40 (30)	
		Regular				55 to 65 (60)	55 to 70 (65)	
Mixed rice		Mixed		1★ to 4★	2★ to 6★	40 to 50 (45)	45 to 60 (50)	
Sweet rice		Mixed	Sweet rice	2 to 4	3 to 6			
Sushi rice		Regular	Sushi rice	1 to 5.5	2 to 10	55 to 65 (60)	55 to 70 (65)	
Congee		Congee	Congee	0.5 to 1 (0.5)	0.5 to 1.5 (1)	95 to 105 (100)	95 to 105 (100)	—
Brown rice	Brown	Delicious	Brown rice	1 to 4 (3)	1 to 8 (6)	100 to 110 (105)	100 to 115 (110)	Yes
		Regular				65 to 75 (70)	65 to 80 (75)	
Brown rice congee		Congee	Congee	0.5 to 1 (0.5)	0.5 to 1.5 (1)	110 to 120 (115)	110 to 120 (115)	Yes
Rice with mixed grains Germinated brown rice Partially milled rice Whole rice	Grains	Regular	White rice / Pre-washed rice	1★ to 4★ (3)	2★ to 8★ (5)	50 to 60 (55)	55 to 70 (60)	Yes

★: The minimum and maximum rice-cooking volumes differ from the respective water level scales on the inner pot.

*: For <**Washed**> rice, the cooking time is approximately 5 minutes longer. (The displayed cooking time is also 5 minutes longer.)

- Actual cooking time may vary by about 10 minutes depending on the volume of rice, water temperature, amount of water, etc. Use the cooking time as a guide. (The cooking times are based on the following conditions: Voltage of 220V, a room temperature/water temperature of 23°C, and the standard amount of water.)
- When you want to cook softer congee, reduce the amount of rice or increase the amount of water. Be sure not to add water exceeding the maximum water level scale for "**Congee**" on the inner pot.

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Setting the type of rice and cooking course

Operation

Select the type of rice

1 Press RICE/MENU 米/煮饭方法 **key once.**



2 Press RICE/MENU 米/煮饭方法 **keys to select.**

(Go back) (Go forward)



• Check the cooking course by pressing the RICE/MENU key.

Select the cooking course

1 Press RICE/MENU 米/煮饭方法 **key twice.**

* Press once if you have already chosen the type of rice.



2 Press RICE/MENU 米/煮饭方法 **keys to select.**

(Go back) (Go forward)



* You can check the cooking course by pressing the **RICE / MENU** key again. The selected type of rice and cooking course will light up. (You may skip this step.)

3 Press 开 START **key.** **Cooking starts**

♪1 short beep
♪3 short beeps,1 long beep

Lights 开 START

The cooker memorizes the settings for the following cooking courses, so there is no need to set them each time.

- **<White> and <Washed> : <Regular>, <Delicious>, <Hard>, <Sticky>, <Quick> and <Congee> courses.**
- **<Brown> : <Regular>, <Delicious> and <Congee> courses.**
- **<Grain> : <Regular> course.**

Cooking rice

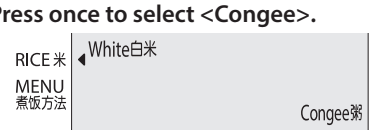
Quick settings ♪

Use CONGEE DELICIOUS **keys to easily select <Congee> and <Delicious>.**



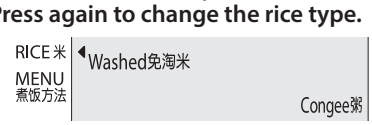
1 Press CONGEE **key.**

Press once to select <Congee>.



• The memorized rice type will be selected.

Press again to change the rice type.



• Every time the **CONGEE** key is pressed, the rice type changes between <**White**>, <**Washed**> and <**Brown**>.

Press DELICIOUS **key.**

Press once to select <Delicious>.



• The memorized rice type will be selected.

Press again to change the rice type.



• Every time the **DELICIOUS** key is pressed, the rice type changes between <**White**> and <**Washed**>.

2 Press 开 START **key.** **Cooking starts**

♪1 short beep
♪3 short beeps,1 long beep

• The **START** lamp lights up.

RC-DS1018K_EN_0809.indd 17 2016/08/09 10:49:10

Using different cooking courses

For <White> or <Washed> rice **Select your preferred cooking course.**

Regular cooking method



This is the default cooking course.
If it is not to your liking, try the Delicious, Hard or Sticky course.

When you want the rice to taste really good



The cooker cooks rice to bring out the intrinsic deliciousness of the rice.

After trying rice **Delicious**, try another course according to your prefferred **hard** or **sticky** rice texture.

- **Hard :** When you want the rice to be nice and firm.
- **Sticky :** When you want to eat sticky and soft rice.

When you cannot cook rice the way you like

If it is soft → Reduce water or select <**Hard**> for cooking.
If it is hard → Increase water or select the <**Sticky**> cooking course. Soak rice before cooking it.

If you are in a hurry and want the rice to be cooked soon



There is time to make the rest of the meal when the rice is cooking.

- Since this cooking course prioritizes cooking speed, rice may end up being a little bit hard, or slightly watery. To prevent this, soak rice in water in advance, or steam it longer without opening the lid after the cooker has entered the Keep Warm mode.
- **The following kinds of rice cannot be cooked using <Quick> course.**
  Mixed rice / brown rice / congee / sweet rice / any other rice apart from white rice and pre-washed rice / Rice with mixed grains

RC-DS1018K_EN_0809.indd 18 2016/08/09 10:49:11

Tips for cooking rice

Try cooking rice, and then adjust the amount of water.

See page 16 for "Cooking courses".

⚠ CAUTION

- **Since congee, brown rice, multi-grain rice and soup is high in water content, ensure to use the dedicated cooking courses (not <Quick> course, and so on).**
  (Otherwise, the cooker may boil over or you may get burned.)
- **Do not increase the amount of water too much.**
  (The allowable additional amount of water is up to 2 mm over the regular water level scale as a guide.)

Pre-washed rice (Processed rice that does not require pre-washing)

- When water is poured in, stir the rice from the bottom to mix the rice and water together. If the water becomes cloudy, drain the water and wash it again 1 or 2 times. (This prevents the rice from cooking badly, scorching and boiling over.)
- Add water according to the "**Pre-Washed rice**" water level scale, and select the <**Washed**> course.

Mixed rice / sweet rice

➡ For cooking "Mixed rice with ingredients" and "Sweet rice with red beans" see pages 26 and 27.

- For tips on cooking these types of rice, see "When you add ingredients and seasonings" on page 26.
- When making sweet rice, if only sweet rice is used, the cooked rice becomes too soft, so add 1 cup of standard rice to every 2 cups of sweet rice. When cooking only sweet rice, adjust water volume to slightly below the water level scale of "**Sweet rice**".

Congee / brown rice congee

- Use the <**Congee**> course.
- Add salt and other seasonings after the congee is cooked. (If seasonings are added from the beginning, the rice may not be cooked well.)
- Depending on the type of rice, the water temperature, and how the rice was washed, water droplets may come out of the steam vent.
- Congee cannot be made from cooked rice.

When making traditional Japanese congee that contains 7 herbs of spring, do not mix the greens from the start. (The steam vent may become blocked, causing steam leaks, burns and damage.)
Boil the greens, and add them after the congee is cooked.

Brown rice

- Use the <**Brown** / **Delicious**> or <**Brown** / **Regular**> course.
- <**Brown**> takes longer to cook than white rice. The rice can be cooked immediately after it has been washed.
- When cooking brown rice mixed with white rice, soak the brown rice for 2 hours prior to cooking and select the <**White** / **Sticky**> course.

Germinated brown rice

- Use the <**Grains** / **Regular**> course.
- It is recommended to cook germinated brown rice with white rice in a ratio of 1 to 2. You may also cook germinated rice only.

Partially milled rice

- Use the <**Grains** / **Regular**> course.
- Wash partially milled rice thoroughly to remove its brans.
- Depending on the rice milling degree, the milled brown rice may be called differently; "30%-milled rice" (similar to brown rice), and "70%-milled rice" (similar to white rice).

Rice with mixed grains

- Use the <**Grains** / **Regular**> course.
  Up to 3 cups (1.0 L type) / 5 cups (1.8 L type) can be cooked.
- For the amount of mixed grains to be added to rice, follow the instructions printed on the package of the mixed grains. (If there are no instructions on the package, add the mixed grains at about 10% of the amount of the white rice to be cooked.)
  You may also cook pre-washed rice.
- Wash white rice quickly until water becomes clear, add water to the appropriate water level scale by the number of cups for "**White rice**"; or by the number of cups for "**Pre-washed rice**" for pre-washed rice.
- When cooking this type of rice the steam vent may become dirty, so be sure to clean the inside of it.

If you are using grains that float in water, soak the rice and grains for 2 to 3 hours, and only cook the rice when the grains have sunk.
(Floating grains may block the steam vent, causing steam leaks, or the deformation or damage of the cooker.)

Cooking courses when other grains are mixed with the rice

When mixed with white rice → <**Grains** / **Regular**>
When mixed with brown rice → <**Brown** / **Regular**>
When mixed into white rice congee → <**White** / **Congee**>
When mixed into brown rice congee → <**Brown** / **Congee**>

RC-DS1018K_EN_0809.indd 19 2016/08/09 10:49:11

Setting the timer

When setting the timer, the vacuum pump and other parts produce sounds. (See page 35.)



You can finish cooking rice at the timer set time.
As the cooker can memorize two time settings, you can use them in various ways, such as using **Timer1** for a breakfast, and **Timer2** for an evening meal.

Preparation

Check to see that the current time is correct.

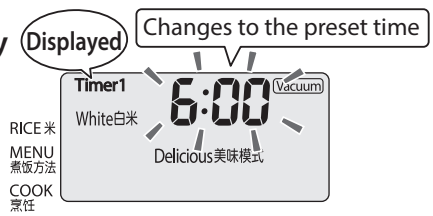
- If the current time is wrong, cooking cannot be completed at the preset time.

Wash rice and adjust the amount of water for cooking. Put the inner pot into the cooker main body and close the outer lid.

- The timer cannot be set when the inner pot is not in the cooker.

Operation

1 Press TIMER 1/2 key to select Timer1 or Timer2.



- The display changes between **Timer1** and **Timer2**, each time the **TIMER** key is pressed.

2 Use RICE/MENU 米/煮饭方法 keys to set the time for the completion of cooking.

(Go back) (Go forward)

24-hour clock display
7 AM 7:00
7 PM 19:00



Example: Completing cooking at 7:30 a.m.

- The timer clock can be set in **units of 10 minutes**.
- If you hold down the **Go back/Go forward** keys, the time will change quickly.

* For a timer setting that does not exceed 2 hours, cooking starts immediately.

The cooker memorizes the preset time, so you can skip this step the next time you want to set the timer.

3 Check the course.

- Set the cooking course for what you want to cook.

Set the course using RICE/MENU 米/煮饭方法, CONGEE or DELICIOUS key.

(For details, see page 17.)

Make sure that you select an appropriate cooking course for brown rice, congee, and brown rice congee.
(Otherwise, the cooker may boil over or you may get burned.)

4 Press 开 START key.

The timer is set. ♪1 short beep ♪1 long beep, 2 short beeps



- The vacuum pump soon starts operating with Vacuum flashing, and produces a beep sound for a few minutes.
  After a while, the Vacuum indication lights up, and then turns off while the timer is set.

➡ **Cooking is completed at the preset time.**

If the START key is not pressed, the cooker will beep 4 times.
(The key must be pressed to complete the timer setting.)

- When cooking starts, the **START** lamp lights up. (The lamp stays lit up until cooking is complete.)
- When cooking starts, the time to the completion of cooking is displayed. (For details, see page 11.)

To cancel the timer setting
If an error is made in the operation

Press 关 取消 OFF CANCEL key.

RC-DS1018K_EN_0809.indd 20 2016/08/09 10:49:13

When cooking rice with the timer set

■ **"×" means the timer should not be used.** (Otherwise, the rice may have poor quality or may spoil, or the inner pot may corrode.)

White rice	Pre-washed rice	Brown rice	Congee	Brown rice congee	Partially milled rice	Mixed grains	Mixed rice	Germinated brown rice
○	○	○	○	○	○	×	×	×

■ **Avoid setting the timer for longer than 14 hours** (8 hours in summer).
Long hours of a timer setting causes fermentation of rice, resulting in bad smell.

Note

- If the rice turns out slightly mushy, reduce the amount of water as you like.
- In case of cooking with the timer set, the rice on the inner bottum surface of the inner pot may become light brown because the starch in the rice settles at the bottom of the pot. To avoid this, wash the rice well.
- The actual time for completing the cooking may be delayed by about 10 minutes when the room temperature or water temperature is low, or when the amount of water in the pot is increased.
- See page 36 to stop the vacuum pump from making a sound while the timer is set.

When using the timer **To check the current time while the timer has been set**

Press RICE/MENU 米/煮饭方法 **key.**

The current time is displayed while the key is pressed down.

At the same time

The cooker beeps to indicate the time until the rice will be cooked.
♪ 2 short beeps: Start and end signal
♪ A pattern of 3 beeps: 5 hours
♪ 1 short beep: 1 hour
(Times under an hour are rounded up to an hour.)

Setting the clock to the current time

The time is displayed using a 24 hour clock. (Midnight: 0:00/Noon: 12:00)

1 **Plug in the power plug, and press** RICE/MENU 米/煮饭方法 **key for 2 seconds or longer.**

Time on the display flashes.

2 **Use** RICE/MENU 米/煮饭方法 **keys to change the time.**
(Go back) (Go forward)

Hold down the key to change the clock on fast feed, in units of 10 minutes.

3 **Press** 关 取消 OFF CANCEL **key to complete the clock setting.**

The clock display stops flashing.

- The clock cannot be set while cooking rice, keeping it warm or preparing food, or when the timer is set.
- The cooker makes the following sounds during the setting of the clock.

12 midnight ..... ♪ a pattern of beeps
12 noon..... ♪ the pattern of beeps is repeated twice
Every 10 minutes ... ♪ 1 long beep (does not sound when the time is being changed quickly)
Every hour..... ♪ 2 short beeps

RC-DS1018K_EN_0809.indd 21 2016/08/09 10:49:13

Keep Warm mode (reheating rice)

The vacuum pump produces sounds when keeping rice warm. (See page 35.)

When cooking is complete, the operation of the cooker switches to the Keep Warm mode automatically.



The elapsed time for keeping rice warm is displayed in units of 1 hour.

(The **KEEP WARM** lamp lights up.)

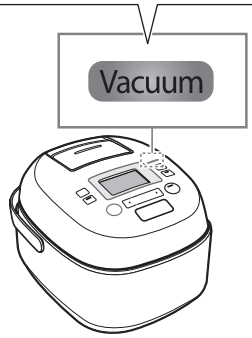
- To keep the rice warm without spoiling its flavor, the cooker controls the keep-warm temperature depending on the conditions.
- Press the **OFF** key to stop keeping rice warm. (The **KEEP WARM** lamp turns off and the current time is displayed.)
- Removing the inner pot turns the cooker off automatically.



The cooker preserves the flavor of the rice by creating a vacuum in the inner pot.

Keep Warm with Vacuum

The Vacuum indication lights up in a few hours* after cooking is complete, and the cooker creates a vacuum.



Opening the outer lid ➡ page 10

*: Usually it takes 1 to 3 hours, but the time varies depending on the amount of rice and how well the rice has been loosened.
If there is a large volume of rice, and it is not loosened, the Vacuum indication may not light up for 5 hours.
When there is a small volume of rice, and it has been loosened, the Vacuum indication may light up during the display of "0" hour.

- The vacuum pump operates regularly to maintain the vacuum. This produces some sounds. Vacuum will flash.
- The cooker does not enter the vacuum state if the rice has been kept warm for 41 hours or longer.



The Vacuum indication does not light up in the following cases

- Within 1 to 3 hours after the completion of cooking*.
- For 30 minutes after the outer lid has been opened in the Keep Warm mode.
- When the rice has been kept warm for over 41 hours.

(If the open button is accidentally pressed in the Keep Warm mode and the Vacuum indication turns off, it will turn on in 30 minutes.)

* Rice becomes discolored easily in the following cases:
When the amount of water was not sufficient for rice cooking; when rice was not washed sufficiently; when you are keeping small volume of rice warm; and when the lid has been opened and closed many times.

Do's and don'ts when keeping rice warm

■ **Follow the guidelines at the time of keeping rice warm.** (Otherwise it can cause bad odors, dry rice, and discoloration.)
Do not use the Keep Warm mode for the courses marked with "✕". (Otherwise it may cause deterioration of rice quality, spoiling of the rice or corrosion of the inner pot.)
Rice with mixed grains, brown rice, partially milled rice, or whole rice can be kept warm. However, It is recommended to eat it earlier than usual or store it in the freezer because keeping it warm could easily cause bad odors or discoloration.

Brown・Grains	White・Washed	Congee	Mixed
◯(up to 12 hours)	◯(up to 40 hours)	✕	✕

If the environment is harsh (cold climate or high ambient temperature), eat the rice earlier than usual.

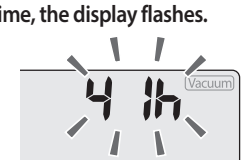
■ **Do not leave the rice scoop in the inner pot** (this may cause bad odors).

■ **Do not use the Keep Warm mode with cold rice** (this may cause bad odors).

■ **Do not turn the Keep Warm mode off while rice is in the pot** (this may cause bad odors).

*When the rice smells bad or is mushy around the edge of the pot (See page 38.)

When the time for keeping rice warm exceeds the maximum time, the display flashes.



The display flashes after 41 hours.
(A vacuum is not created.)
For <**Brown**> and <**Grains**> courses, it flashes after 13 hours.

▶ **Stop keeping rice warm.**

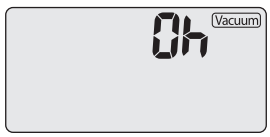
Press the **OFF** key and remove the rice.

RC-DS1018K_EN_0809.indd 22 2016/08/09 10:49:14

To start the Keep Warm mode when the cooker is off

Operation

Press KEEP WARM REHEAT key to enter the Keep Warm mode.



• The **KEEP WARM** lamp lights up.

In Keep Warm mode **To display the current time**

Press RICE/MENU 米/煮饭方法 **key.**

The current time is displayed while the key is pressed down.

Reheating rice that is being kept warm

Operation

Loosen the rice being kept warm, and close the outer lid.

Press KEEP WARM REHEAT **key to start reheating the rice** (for 9 minutes).

➡ **The buzzer sounds when reheating is complete.**
(The cooker goes back to the Keep Warm mode.)

• The **KEEP WARM** lamp flashes, and the time left for reheating is displayed.

《To stop reheating》

Press the **KEEP WARM** key to return to the Keep Warm mode.

• Do not operate the reheating as follows.
  • Repeat reheating operation. (Causes drying out or yellow discoloration.)
  • Reheat cold rice. (Causes bad odor.)
• Putting too much rice in the pot may cause insufficient reheating. (Do not allow the amount of rice to exceed half of the pot as a guide.)

Tips for using the Keep Warm mode

• If you find that rice becomes mushy when it is kept warm, do not let rice adhere to the peripheral side of the inner pot, then loosen the rice occasionally.
• If the rice will be kept warm for a long time or a small volume of rice or mixed rice has been cooked, it is recommended to wrap the rice in plastic wrap and store it in the freezer.

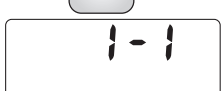
To stop the vacuum pump from making noise when keeping rice warm



Use the following procedure to change the settings for pump operation in the Keep Warm mode.

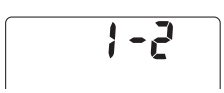
Plug in the power plug, and start operation with the power off.

1 **Press** DELICIOUS **key for 5 seconds or longer.**

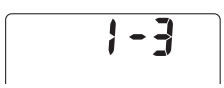


Default setting when shipped

2 **Press** RICE/MENU 米/煮饭方法 **key to change the setting.**
(Go forward)



The interval between vacuum pump operations becomes longer.



The vacuum pump does not operate.

* Press RICE/MENU 米/煮饭方法 (Go back) key to go back through the settings in order.

3 **Press** 关 取消 OFF CANCEL **key to finish.**

Returns to the clock display.

Pump operation in the Keep Warm mode

1-1	Default setting when shipped
1-2	The interval between vacuum pump operations is longer than the default setting. • Do not keep rice warm for more than 32 hours when using this setting.
1-3	The vacuum pump does not operate in the Keep Warm mode. (No vacuum is created in the Keep Warm mode.) • Do not keep rice warm for more than 24 hours when using this setting.



Vacuum is displayed for "1-1" and "1-2"

Vacuum is not displayed while keeping rice warm for "1-3"
(Vacuum does not light up)

RC-DS1018K_EN_0809.indd 23 2016/08/09 10:49:16

Cleaning

Attention Using the cooker without cleaning it may cause bad odors. Always keep it clean.

⚠ WARNING

Remove any foreign objects from every part of the inner lid, clamp receiving parts and clamp parts.
Otherwise, the outer lid may open or steam may leak during cooking, resulting in burns.

⚠ CAUTION

Before cleaning the cooker, unplug the power plug and wait until the cooker has cooled.
Otherwise, you may get burned.

Do not clean with the following items

(They will cause deformation, corrosion, discoloration, cracks and scratches.)

- Dishwasher / dryer
- Any other washing agent than neutral detergent for kitchen use
- Benzine, thinner, alcohol, cleanser or bleach
- Scrubbing brushes, melamine sponges, and other things that may cause scratches

* As the steam vent cap is made of aluminum, it may change color when using dishwasher/dryer detergent.

Remove and wash the following parts (See page 12 for the instructions on how to remove and attach parts.)

Wash

with a sponge and neutral detergent for kitchen use.

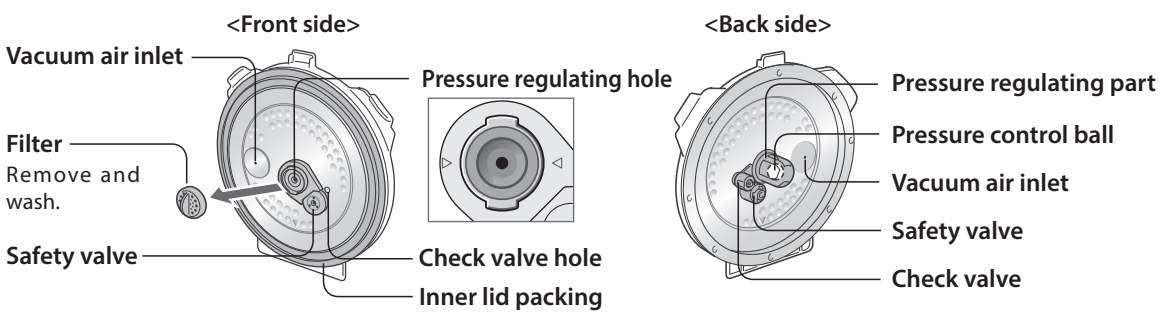
- Wash soon after the parts are cooled. (Otherwise it may cause bad odors.)
- After cleaning, wipe dry with a clean, dry dishcloth.

Inner lid and filter — On each use

- Immerse dirty parts in lukewarm water so that you may remove the dirt easily.

After cooking with seasonings, clean the inner lid early. Otherwise, it may get rusty.

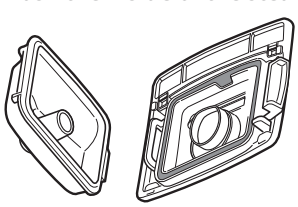
Remove foreign objects on each part shown in the figure below using a bamboo skewer or toothpick.



Do not pull on it or scratch it. (It may tear.)

Steam vent — On each use

Wash the inside of the steam vent, and wipe it dry.



- If the steam vent is dirty, the rice may develop bad odors or boil over.
- Steam condenses and leaves water droplets in the steam vent. If this water is not wiped away, it may fall down when the outer lid is opened.

(As water inside the steam vent is hot straight after use, wait until the main body has cooled down before cleaning.)

Inner pot, rice scoop and steaming stand — On each use

Rice scoop holder and measuring cup — When dirty

RC-DS1018K_EN_0809.indd 24 2016/08/09 10:49:17

Cleaning by boiling (about once a week) You can do this when you are worried about odors.

1 **Put water in the inner pot and close the outer lid.**
(Up to water level scale 1 for "**White rice**")

2 **Select the <White / Regular> course and press the START key.**
It takes about 75 minutes to reach the Keep Warm mode. (The actual time will be longer than the displayed time.)

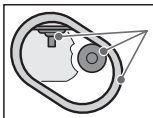
3 **When the cooker enters the Keep Warm mode, press the OFF key. Then, when the main body becomes cool enough, clean the inner lid, steam vent, inner pot and other parts and dry them.**

- Never put anything else (detergent, etc.) in the inner pot.
- Do not continuously repeat cleaning by boiling.
- Some odors may not be completely removed.

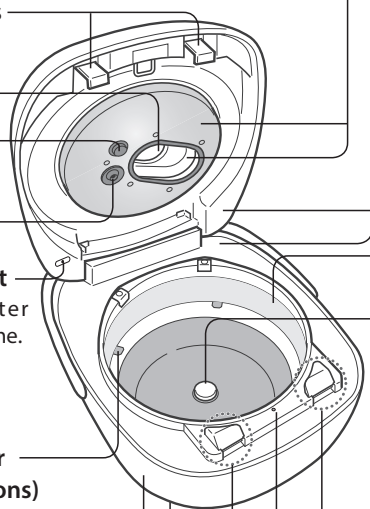
Foreign objects, water droplets, and dirt on the main body

Wipe with a clean, firmly-wrung cloth.

Do not immerse the main body, the power plug and the power cord in water; pour water over them; or wash them in water.



Wipe the packing clean as well.
(Foreign objects may cause bad odors, or prevent the cooker from creating a vacuum.)
The packing cannot be removed. Do not pull it hard.



Heating plate / steam pathway / vacuum air inlet
Wipe off water droplets in the steam pathway each time. (Otherwise, they will cause bad odors.)

Inner side of the outer lid/frame
If the outer lid is closed with foreign objects stuck to it, the outer lid will open during cooking, resulting in burns or injuries.

Wipe off fluid on the frame or seasonings stuck to it. (Contamination with seasonings may cause rust.)

Inside the rice cooker

Temperature sensor
Lid temperature sensor
Using the cooker when dirty will reduce efficiency of heat transfer, resulting in poorly-cooked rice.

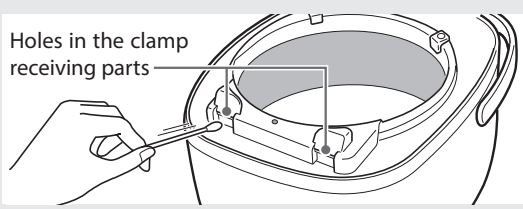
When the temperature sensor is dirty

Lightly rub with a fine abrasive paper (about No. 600), and wipe off with a firmly-wrung cloth.

Clamp parts and clamp receiving parts
If the outer lid is closed with foreign objects stuck to it, the outer lid will open during cooking, resulting in burns or injuries.

If any rice grains, etc. have got stuck in the clamp receiving parts, remove them with a cotton swab.

- If the outer lid is closed with rice grains, etc. in the holes, the outer lid sometimes cannot be opened due to congulation of the rice.



RC-DS1018K_EN_0809.indd 25 2016/08/09 10:49:17

Recipes

• Use the measuring cup provided to measure the rice. (1 cup = about 180 ml)
• 1 tablespoon (tbsp) = 15 ml, 1 teaspoon (tsp) = 5 ml

Mixed rice with ingredients

Mixed rice
Up to 4 cups for the 1.0 L type
Up to 6 cups for the 1.8 L type

Ingredients
(for four people)

White rice ..... 3 cups
Carrot ..... 60 g
Boiled bamboo shoots ... 60 g
2 dried shiitake mushrooms
Chicken breast ..... 60 g
Fried tofu
..... 20 g (about 1/2 piece)
A
- Sake ..... 1 tbsp
- Salt .....1 tsp
- Soy sauce ..... 1 tbsp
- Japanese soup powder ..... 1/2 tsp

Water that the shiitake mushrooms were soaked in

1 Wash the rice quickly until water becomes clear, and **soak it in plenty of water for 30 minutes.**

2 Reconstitute the dried shiitake mushrooms in water, and cut them into thin strips. Pour boiling water on the fried tofu and cut it into thin strips. Cut the carrot into thin strips, the boiled bamboo shoots into thin slices, and the chicken into small pieces.

3 **Drain the rice in a sieve basket**, and then put the rice in the inner pot. Add **A** to the inner pot, add water that the shiitake mushrooms were soaked in and fresh water up to **water level scale 3** for "**White rice**", and **mix well.**

4 **Place the cut ingredients on the rice in a ring shape** and close the outer lid.





5 Select the <**White / Mixed**> course and press the **START** key.

6 When the cooker enters the Keep Warm mode, loosen the rice.

When you add ingredients and seasonings

Tips for cooking mixed rice

- **Observe the max. cooking volume.** (See page 16.)
- **After washing rice, soak it in water for about 30 minutes.**
  Soak sweet rice for about 1 hour, and brown rice for about 2 hours. (Adding seasonings makes it difficult for the rice to absorb water.)
- **After soaking rice, put it in a sieve basket to drain excessive water.** Do not leave the rice in the sieve basket. (The rice tends to scorch when the starch in the rice has settled down.)
- **Add seasonings, adjust the amount of water for cooking, and then mix well from the bottom to the top.**
- **Then start the cooking immediately.**
  (Tasty rice cannot be cooked if it is left uncooked for a long time because the seasonings settle down.)
- **Ingredients ...Cut the ingredients into small pieces and do not mix with the rice.**
  Place them on the rice in a ring shape.
  ...**The amount of ingredients should be up to 70 g per cup of rice.** (up to 30 g of dried beans per cup of rice)

* White rice and pre-washed rice: <**Mixed**> course
Brown rice, germinated brown rice, rice with mix grains, congee: Select each cooking course.

Do not use the <Quick> course.

Do not mix greens in from the start.

Boil the greens and add them after the rice is cooked.
(The steam vent may be blocked, causing burns.)

- Do not use the Keep Warm mode or the timer. (It may cause discoloration, spoiling of the rice or corrosion of the inner pot.)
- Clean the inner lid early. (Otherwise, it may get rusty.)
- If you use ingredients listed in commercially available recipes, or if you replace water with other liquid (e.g. tomato juice, etc.), the cooked rice may not turn out tasty.

RC-DS1018K_EN_0809.indd 26 2016/08/09 10:49:19

Sweet rice with red beans (Cooked sweet rice)

Sweet rice
Up to 4 cups for the 1.0 L type
Up to 6 cups for the 1.8 L type

Ingredients (for four people)
Sweet rice ..... 2 cups
White rice
(non-glutinous rice)... 1 cup
Cow-peas (or red beans)
..... 50 g

When using sweet rice only
Use less water.
- Wash quickly until the water is clear, then let rest in a sieve for approx. 30 minutes.
- Add the sweet rice and cooled cow-pea broth to the inner pot.
- For three cups, add enough water to water level scale 3 for "Mixed". Then remove approx. 60 ml of water and stir. (Remove approx. 20 ml of water for each cup of sweet rice.)

Sweet rice with red beans
(Steamed sweet rice)
➡ See page 30.

1 Wash the rice quickly until water becomes clear, and **soak it in plenty of water for 1 hour.**

2 Put the cow-peas in cold water and bring it to the boil. Drain the water when it starts boiling. Add 600 ml of fresh water, bring it to a boil and then turn the heat to low. Simmer the cow-peas until they are 80 to 90% cooked. When the cow-peas are soft enough to be pressed flat between fingers, separate the peas from the broth and leave them to cool down.

3 **Drain the rice in a sieve basket**, and then put the rice in the inner pot. Add the cooled pea broth to the pot to **water level scale 3** for "**Sweet rice**" and **mix well**.

4 **Place the boiled peas on the rice in a ring shape** and close the outer lid.



5 Select the <**White / Mixed**> course and press the **START** key.

6 When the cooker enters the Keep Warm mode, loosen the rice.

⚠ CAUTION

Make sure that the water level does not exceed the maximum water level scale of "Congee" when putting ingredients/seasonings/water in the pot.
(Putting too much in the pot may cause it to boil over, causing burns.)

Chicken congee

Congee
Up to 1 cup for the 1.0 L type
Up to 1.5 cups for the 1.8 L type

Ingredients
(for four to five people)
White rice ..... 1 cup
- Chicken breast... 100 g
- 1 thumb of ginger
- 1 green onion
- Sake ..... 1 tbsp
- Water ..... 1000 ml

Salt ..... 1/2 tsp
Mitsuba (honeywort)
..... as required

1 Wash the chicken well and place it in a pot with water, chopped green onion, grated ginger and sake. Bring the pot to a boil on a medium heat, and remove the scum on the surface to create broth. Pass it through a sieve and leave to cool.

2 Cut the chicken from step **1** into 1 cm cubes, and sprinkle them with salt.

3 Wash the rice quickly until water becomes clear and drain it in a sieve basket.

4 Put the rice from step **3** and the broth from step **1** in the inner pot, and add water up to **water level scale 1** for "**Congee**". Stir the mixture well.

5 Select the <**White / Congee**> course and press the **START** key.



6 When the cooker enters the Keep Warm mode, mix in the chicken from step **2**.

7 Serve the food, and add mitsuba (honeywort - similar to flat leaf parsley) to decorate if desired.

RC-DS1018K_EN_0809.indd 27 2016/08/09 10:49:20

Recipes

Sushi rice

Sushi rice
Up to 5.5 cups for the 1.0 L type
Up to 10 cups for the 1.8 L type

Ingredients
(for four people)

White rice ..... 3 cups
Sweet vinegar dressing
(mix beforehand)
- Vinegar ..... 6 tbsp
- Sugar ..... 2 1/2 tbsp
- Salt ..... 1 1/2 tsp



1 Wash the rice quickly until water becomes clear, add water to **water level scale 3** for **Sushi rice**, and close the outer lid.

2 Select the <**White / Regular**> course and press the **START** key.

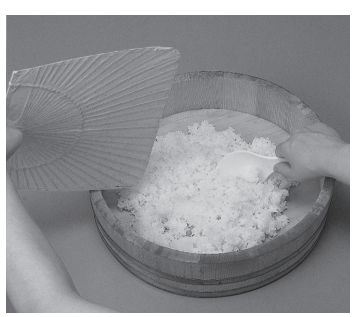
3 Wipe a wooden sushi bowl with a washcloth soaked in vinegar water, and move the cooked rice in the bowl.

4 Sprinkle the sweet vinegar dressing evenly onto the rice, and mix as though you are cutting the rice.



Fan the rice while mixing to make it glossier.

*Do not mix in the sweet vinegar dressing in the inner pot.



Cooking Notes

- If the sweet vinegar dressing is mixed when the rice is still hot, the rice can absorb the sweet vinegar dressing well.
- If you use a wooden sushi bowl, the bowl will absorb the excess moisture so the rice will not be glutinous.
- If you use chilled seaweed stock instead of water, the taste will be enhanced.

RC-DS1018K_EN_0809.indd 28 2016/08/09 10:49:21

Cooking in <Steam>,<Cake> and <Soup> courses

⚠ WARNING

Do not use ingredients or recipes other than those on pages 30 to 34.

Steam or contents may come out of the cooker causing burns, injury or malfunction.
In addition, the inner pot may corrode or produce bad odors.

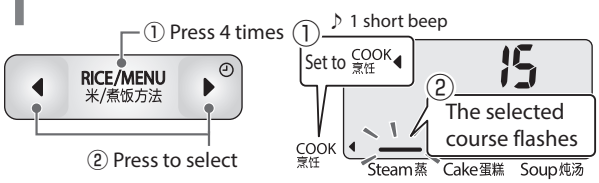
Note

- The timer cannot be used.
- Use the cooking time listed on pages 30 to 34 as a guide. Final cooked state may change depending on the ingredients, room temperature, etc.
- Use plastic or wooden cooking utensils (to avoid damage to the inner pot).

Basic operation

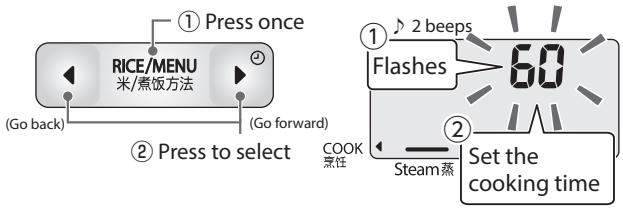
Operation

1 Select the cooking course.



The food preparation courses stay at a constant temperature
<**Steam**> ……Approx. 100°C
<**Cake**> …… Approx. 115°C
<**Soup**> …… Approx. 90°C

2 Set the cooking time.

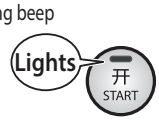


(The cooker beeps once when it reaches 60 minutes.)

- The cooking time can be set in 1 minute increments up to 60 minutes.
- Press and hold the go forward and go back keys to change the time in 10 minute increments.

3 Press 开 START key. Start cooking

♪1 short beep
♪3 short beeps,1 long beep



- **The actual cooking time may be longer than the set time, as it includes the time for which the temperature rises to the target temperature.**

When the cooking temperature is reached, the displayed time starts to go down. (It is displayed in units of 1 minute.)

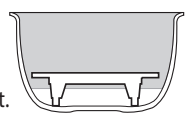
Completion

When the buzzer sounds, the cooking operation is finished. Turns off automatically

- Since the inner pot is hot, use a dry cloth or mitten to remove it.
- Do not leave cooked food in the pot.
- As the cooker easily develops odors, always keep it clean. (See pages 24 and 25.)

Preparation for steaming

① Add water to **water level scale 2** for "**White rice**".
② Place the steaming stand provided in the inner pot.



- Place ingredients to be steamed on the steaming stand, and check that you can close the outer lid without a problem.

❗ Make sure that the ingredients in the inner pot do not block the steam vent at the center of the inner lid.
🚫 Do not put plastic wrap, aluminum foil or oven sheets into the inner pot as they may easily float.

RC-DS1018K_EN_0809.indd 29 2016/08/09 10:49:22

Cooking in <Steam>,<Cake> and <Soup> courses

Steam

⚠ WARNING

Do not block the steam vent filter,pressure regulating part, safety valve, and check valve in the inner lid with the ingredients in the inner pot.
(Otherwise, the cooker may boil over or you may get burned.)

Do not put plastic wrap, aluminum foil or oven sheets in the inner pot as they may easily float.
(Otherwise, the cooker may boil over or you may get burned.)

Sweet rice with red beans (Steamed sweet rice)

Max. cooking volume
Up to 2 cups

Ingredients
Sweet rice ..... 2 cups
Cow-peas (or red beans) ..... 30 g
Water for sprinkling ..... 80 ml
(40 ml per cup of rice)

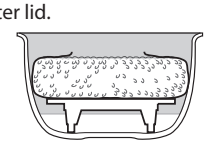


1 Parboil the cow-peas (see step **2** in "Sweet rice with red beans (Cooked sweet rice)" on page 27). Separate the peas from the broth and leave them to cool.

2 Wash the rice quickly until water becomes clear, soak it in water with the pea broth added for 2 hours, and then place it in a sieve basket to drain the excessive water. Keep the water used to soak the rice for sprinkling.

3 Add water to the inner pot to **water level scale 2** for "**White rice**", and place a steaming cloth on the steaming stand provided in the pot.

4 Place the rice from step **2** and the peas from step **1** on the steaming cloth, mix well, level off, and make several dents on the rice surface. Make a large hollow in the center so that it does not touch the filter, and close the lid.
* Make sure that the steaming cloth does not stick out from the outer lid.



⃠ Do not block the steam vent at the center of the inner lid with the steaming cloth.

5 Set the cooking course and cooking time (page 29), and press the **START** key.

Cooking course	Cooking time
Steam	**30 min.**

6 When the buzzer sounds, sprinkle half of the water evenly onto the rice, mix the rice and close the outer lid.

7 Set the cooking course and cooking time (page 29), and press the **START** key.

Cooking course	Cooking time
Steam	**10 min.**

8 When the buzzer sounds, sprinkle water once again and steam the rice again.
(Repeat steps **6** and **7** again.)

9 When the buzzer sounds, move the cooked rice to another container and loosen it.
* If the cooked rice is hard, sprinkle more water, mix the rice, and steam it for about 10 minutes.

RC-DS1018K_EN_0809.indd 30 2016/08/09 10:49:23

Steamed gyoza (potstickers)

Max. cooking volume
The amount in the recipe (10 pieces)

Ingredients
(for 10 pieces)

Minced pork ..... 70 g

A
- 1/3 of a green onion
- Garlic chives ... 1 stalk
- Garlic ... 1/3 of a clove
- Ginger... 1/3 of a thumb
- A pinch of salt
- Soy sauce.....2/3 tsp
- Sake.....2/3 tsp
- Sesame oil .....2/3 tsp

10 dumpling wrappers

For the seasoned agar jelly

B
- Powdered agar ... 1 g
- Water ..... 80 ml
- Chinese soup powder ..... 1/3 tsp

1 Make the seasoned agar jelly. Put the ingredients in **B** in a pot and bring to the boil while stirring constantly for 2 minutes until dissolved. Transfer into a container to solidify. When the jelly has solidified, tear it into small pieces.

2 Finely chop the green onion, garlic chives, garlic and ginger.

3 Put the mince, the jelly from step **1**, and the ingredients in **A** into a bowl. Mix the contents well until a paste state is formed, and divide the mixture into 10.

4 Place the mixture from **3** onto a dumpling wrapper, and seal the edges of the wrapper firmly.

5 Add water for steaming in the pot up to **water level scale 2** for "**White rice**", place the **steaming stand provided** in the pot, and cover it with cabbage or napa cabbage (not included in the ingredients list).



6 Place the gyoza from step **4** on the steaming stand.

7 Set the cooking course and cooking time (page 29), and press the **START** key.

Cooking course	Cooking time
Steam	**15 min.**

Shumai (pork dumplings)

Max. cooking volume
The amount in the recipe (10 pieces)

Ingredients
(for 10 pieces)

Minced pork ..... 100 g

A
- Peeled shrimp ... 50 g
- 1/4 of a green onion
- Ginger juice .....1 tsp
- Soy sauce ..... 2/3 tsp
- Sugar .....1 tsp
- Sesame oil .....1 tsp
- Salt ..... 1/3 tsp
- Potato starch .....2 tsp
- A small amount of pepper

10 shumai wrappers
10 green peas

1 Finely chop the peeled shrimp and green onion.

2 Put the mince and the ingredients in **A** in a bowl, and mix well until a paste state is formed. Divide the mixture into 10.

3 Make a circle with the fingers of your left hand and place a shumai wrapper on top. Place the mixture from step 2 on the wrapper and push it down using a knife or spatula so as to form a cylinder. Stick the end of the wrapper to the filling, and decorate with a green pea.

4 Add water for steaming into the pot up to **water level scale 2** for "**White rice**", place the **steaming stand provided** in the pot, and cover it with cabbage or napa cabbage (not included in the ingredients list).

5 Place the shumai from step **3** on the steaming stand.



6 Set the cooking course and cooking time (page 29), and press the **START** key.

Cooking course	Cooking time
Steam	**15 min.**

RC-DS1018K_EN_0809.indd 31 2016/08/09 10:49:25

Cooking in <Steam>,<Cake> and <Soup> courses

Cake

Dome sponge cake

Max. cooking volume -
Wheat flour - Up to 120 g

Ingredients

Wheat flour ..... 120 g
Baking powder ..... 1/2 tsp
4 eggs
Granulated sugar ..... 100 g
A few drops of vanilla essence
Melted butter ..... 30 g
Milk ..... 30 ml
Apricot jam (pureed) ... 4 tbsp (80 g)
For the icing
A [Powder sugar ..... 50 g
A [Lemon juice ..... 1 1/2 tsp



1 Mix and sift the wheat flour and baking powder. Grease the inner pot lightly with melted butter (not in the ingredients list).

2 Crack the eggs in a dry bowl and add the granulated sugar. Mix the eggs and the sugar lightly with a whisk, then immerse the bowl in hot water. When the egg mixture has warmed up to body temperature (about 40°C), take the bowl out of the hot water and whisk.



* Do not beat it in the inner pot.

3 Beat the mixture well with the whisk until it becomes white and thick, and add 2 or 3 drops of vanilla essence.



4 Sift the flour mixture from step **1** into the egg mixture from step **3** gradually, in two or three times. Mix it quickly with a wooden spatula so that the foam bubbles may not be broken until the mixture is well mixed.



5 Sprinkle the melted butter and the milk on the mixture from step **4**, and mix it quickly so that the foam bubbles may not be broken.



6 Pour the mixture from step **5** into the inner pot, and pat the pot once or twice to break the larger air bubbles. Put the inner pot in the cooker and close the outer lid.

7 Set the cooking course and cooking time (page 29), and press the **START** key.

Cooking course	Cooking time
Cake	**40 min.**

8 When the buzzer sounds, put a bamboo skewer into the cake to check that it is cooked through. If the skewer comes out clean the cake is cooked.
If you find some dough on it, add some more time to cook the cake.

9 Take the inner pot out of the cooker with an oven glove. Put a plate over the pot, turn the pot and plate upside down to place the cake on the plate, and leave it to cool.

10 Apply apricot jam to the surface of the cake with a brush. Mix the ingredients in **A** to make icing, and put the icing on the cooled cake. Then let the icing dry.

Cooking Notes

- Before beating, wipe off any grease or water from the bowl and whisk.
- You can use an electric mixer for easy beating. (Do not use it inside the inner pot.)
- The top of the cake will not turn brown. Turn the cake upside down before decorating.
- If the icing is too hard or soft, adjust the amount of lemon juice and powder sugar.
- You can decorate the cake with whipped cream and/or cut fruit instead of icing.

RC-DS1018K_EN_0809.indd 32 2016/08/09 10:49:25

Pineapple coconut cake

Max. cooking volume -
Wheat flour - Up to 100 g

Ingredients

A
- Wheat flour..... 100 g
- Coconut flour .....2 tbsp
- Baking powder ..... 1 1/2 tsp
- Granulated sugar ..... 80 g
- A pinch of salt

Milk ..... 70 ml
2 small eggs (100 g)
Cooking oil .....2 tbsp
A few drops of vanilla oil
Pineapple in syrup
(canned pineapple slices) ..... 75 g
Finely shredded coconut ..... 15 g
For the topping
- Apricot jam.....1 tbsp
- Rum ..... 2 tsp
- Finely shredded coconut ..... 5 g
- Pineapple in syrup
- (canned pineapple slices) ... 2 slices



1 Wipe excess syrup from the pineapple. Chop the slices for the cake mixture into 5 mm cubes, and cut the two slices for the topping into 8 even pieces.

2 Mix the dry ingredients in **A** and sift into a bowl. Add the milk, eggs and cooking oil in this order. Mix them with a whisk, then add the vanilla oil, chopped pineapple and finely shredded coconut, and mix well.

3 Grease the inner pot with melted butter (not in the ingredients list) and pour in the mixture from step **2**.

4 Set the cooking course and cooking time (page 29), and press the **START** key.

Cooking course	Cooking time
Cake	**45 min.**

5 When the cake is cooked, take the inner pot out of the cooker with an oven glove, etc. Spread the apricot jam and rum mixture onto the cake while it is hot. Decorate with pineapple, and sprinkle on the coconut for the topping.
* This moist cake is made simply by mixing the ingredients together.

RC-DS1018K_EN_0809.indd 33 2016/08/09 10:49:26

Cooking in <Steam>,<Cake> and <Soup> courses

Soup

⚠ WARNING

Do not put the following things in the pot.
(The mixture may cause a boil-over, or you may get burnt.)
- Fish pastes, beans, noodles, baking soda, roux (e.g. curry roux, stew roux), large amounts of oil, ingredients such as milk that will bubble up easily.
- Things that float easily to the surface such as greens, plastic wrap, aluminum foil, oven sheets and scum removing sheets.

⚠ CAUTION

Make sure that the water level does not exceed the "Soup MAX" level scale when putting ingredients/seasonings/ water in the pot.
(Putting too much in the pot may cause it to boil over, causing burns.)

Attention

- In the <**Soup**> course, ingredients are brought to the boil first, and then the heat is lowered. Ingredients should be added from the start.
(Excluding greens and ingredients that cook fast.)

White radish and pork spare rib soup

Maximum volume
- up to the Soup MAX level scale

Ingredients

Pork spare ribs ..... 80 g
White radish ..... 160 g
Half an onion
Water ..... 500 ml
A [Salt ..... as required
A pinch of MSG
A small amount of sesame oil

1 Cut the spare ribs into 3 cm wide pieces. Slice the white radish thinly, and finely chop the onion.

2 Put the ingredients from step **1** in the pot, pour in 500 ml of water and close the lid.

3 Set the cooking course and cooking time (page 29), and press the **START** key.

Cooking course	Cooking time
Soup	**60 min.**

4 When the buzzer sounds, skim off any floating oil, and add the ingredients in **A**.
* If the ingredients are not fully cooked, increase the cooking time.

White radish, corn and pork backbone meat soup

Maximum volume
- up to the Soup MAX level scale

Ingredients

Pork backbone (chine) ..... 120 g
White radish ..... 60 g
Carrot ..... 30 g
Ear of corn ..... 30 g
Ginger ..... as required
Water ..... 500 ml
A [Salt ..... as required
A pinch of MSG
A few drops of vinegar

1 Cut the backbone into 1.5 cm cubes, and cut the ear of corn into 3 cm pieces. Cut the white radish and carrot into cubes, and grate the ginger.

2 Put the ingredients from step **1** in the pot, pour in 500 ml of water and close the lid.

3 Set the cooking course and cooking time (page 29), and press the **START** key.

Cooking course	Cooking time
Soup	**60 min.**

4 When the buzzer sounds, skim off any floating oil, and add the ingredients in **A**.
* If the ingredients are not fully cooked, increase the cooking time.
* After serving, add vinegar to your liking.
(Do not pour vinegar in the inner pot.)

RC-DS1018K_EN_0809.indd 34 2016/08/09 10:49:26

Sounds

Sounds while in use (The cooker produces sounds while operating.)

Clicking …… the sound of vacuum pressure regulation
Buzzing …… the sound of electrical conduction through induction heating
(It sometimes makes sounds in the Keep Warm mode.)
Humming … the sound of fan rotation to vent internal heat to the outside
Air rushing … the sound of steam being ejected from the steam vent

Sounds associated with the vacuum operations

The vacuum pump operates to create a vacuum in the cooker. It produces various sounds (clicking, buzzing, or air-rushing sound) when cooking, starting the timer and in the Keep Warm mode.

- When the open button is pressed while the Vacuum indication is lit, the vacuum is released, and a clicking noise can be heard.
- Bubbling sounds etc. are made when steam sucked in by the vacuum pump condenses and escapes from the pump. This is not a problem.

If the vacuum pump is too noisy



The vacuum pump operation settings can be changed.

- If the vacuum pump is too noisy in the Keep Warm mode ➡ page 23
- If the vacuum pump is too noisy when the timer is set ➡ page 36
- If the vacuum pump is too noisy when cooking rice (when soaking) ➡ page 36

Buzzer sound

The buzzer sound that the cooker makes cannot be altered or muted.

RC-DS1018K_EN_0809.indd 35 2016/08/09 10:49:26

Changing the settings

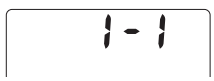
If the vacuum pump is too noisy in the Keep Warm mode
➡ page 23

■ Plug in the cooker, and change the settings with the cooker turned off.

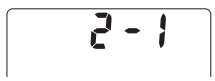
To stop the vacuum pump from making noise when the timer is set

Change the setting to stop the vacuum pump from operating when the timer is set. (A vacuum is not created.)

1 **Press DELICIOUS key for 5 seconds or longer.**



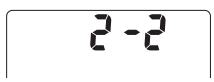
2 **Press DELICIOUS key once to change the setting to "2-○".**



Default setting when shipped

3 **Press RICE/MENU 米/煮饭方法 key to change the setting.**

(Go forward)



The vacuum pump does not operate when the timer is set.

* Press RICE/MENU 米/煮饭方法 (Go back) key to change back to the default setting when shipped.

4 **Press 关 取消 OFF CANCEL key to finish.**

Returns to the clock display.



Vacuum is displayed when the timer is set for "2-1"

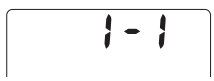
Vacuum is not displayed when a timer the set for "2-2"

(Vacuum does not light up)

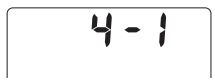
Changing the vacuum release settings when soaking* rice

If the sound of the vacuum releasing when soaking* rice is too loud, change the setting from "4-1" to "4-2".

1 **Press DELICIOUS key for 5 seconds or longer.**



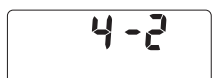
2 **Press DELICIOUS key twice to change the setting to "4-○".**



Default setting when shipped

3 **Press RICE/MENU 米/煮饭方法 key to change the setting.**

(Go forward)



The vacuum release setting changes.

* Press RICE/MENU 米/煮饭方法 (Go back) key to change back to the default setting when shipped.

4 **Press 关 取消 OFF CANCEL key to finish.**

Returns to the clock display.

Change the vacuum release settings to reduce the sound of rushing air and clicking.

* When soaking rice for the following cooking course: <**Delicious**>.
The vacuum release settings cannot be changed for other cooking courses.

RC-DS1018K_EN_0809.indd 36 2016/08/09 10:49:28

Troubleshooting

Investigate the cause by yourself before requesting for a repair.
If you cannot find the cause, contact the shop from which the product was purchased. (See page 43.)

Problem		Causes/what to check (reference page)
Rice	**...is soft** **...is mushy** **...coagulates** **...is not tasty**	• **Reduce the amount of water, or use the <Hard> course.** • **Loosen the rice immediately** after it is cooked. • For recentry harvested rice, cook it with a little less water. • Rice becomes softer when it is soaked before cooking or the timer is set for cooking. • Washing rice too hard or leaving it in a sieve basket for a long time will cause rice grains to crack and/or break, resulting in mushy rice. • Did you use alkaline water of pH 9 or greater, or hot water ?
	...is hard **...dries out** **...is not tasty**	• **Increase the amount of water, or use the <Sticky> course.** • Soak rice in water before cooking. • Did you use hard mineral water ?
	...scorches * Rice becoming a golden brown is not a malfunction.	**In the following cases, the rice may easily be scorched.** • When rice is not washed sufficiently. • When rice is soaked for a long time; or When rice is cooked using the timer. • When pre-washed rice is cooked, wash rice 1 or 2 times before cooking to prevent scorching. • When cooking whole rice, or adding seasonings to cook mixed rice. • When foreign objects are attached on the temperature sensor, lid temperature sensor, etc.
	...does not cook well **...is not tasty**	• Did you start cooking while the inside of the cooker or inner lid was hot ? Start cooking after cooling it down. • Rice cooked in the <**Quick**> course may be slightly mushy or hard. (See page 18.) Try cooking rice using the <**Delicious**> course. • Are any foreign objects stuck in the inner lid ? Are any foreign objects stuck on the lid temperature sensor, temperature sensor, inner lid packing, inner pot rim or vacuum air inlet/outlet ? (See page 13.) • Has the inner pot or inner lid been deformed, or did you forget to attach the inner lid or steam vent ? • Was there a power failure while cooking ?
	Mixed rice does not cook well	• Did you mix ingredients into the rice ? For other reasons, see "When you add ingredients and seasonings". (See page 26.)

RC-DS1018K_EN_0809.indd 37 2016/08/09 10:49:28

Troubleshooting (continued)

Problem		Causes/what to check (reference page)
Rice kept warm...	**...smells bad** * If the rice smells, be sure to clean the cooker by boiling before use. (See page 25.)	• **Did you do any of the following ?** Using the Keep Warm mode for too long, using it for mixed rice, using it for cold rice, leaving the rice scoop in the pot, or using the Keep Warm mode repeatedly for long periods of time. • Rice with mixed grains, brown rice, partially milled rice, or whole rice can be kept warm. However, it is recommended to eat it earlier than usual or store it in the freezer because keeping it warm could easily cause bad odors or discoloration. • **Are the inner lid, filter, steam vent and/or the main body dirty ?** Be sure to remove the inner lid, filter and steam vent, clean them and dry them with a clean cloth every time you cook. Also wipe off water droplets in the steam pathway every time. (See pages 24 and 25.) • Did you wash the rice sufficiently ? Did you set the timer for too long ? (See page 21.) • Is the rice still in the pot with the Keep Warm mode off ? Did you remove and then replace the inner pot in the Keep Warm mode; did you press the **OFF** key accidentally; or was the cooker forced off due to a power failure for a long duration of time ?
	...is not hot enough	• "Reheat" the rice before serving. (See page 23.)
	...is mushy	• Use the Keep Warm mode after cooking rice with a little less water. • **Loosen the rice immediately** after it is cooked. • Gather the rice stuck to the side surface of the inner pot and loosen the rice occasionally.
	...dries out **...becomes discolored**	• Are there any foreign objects on the inner lid packing, inner pot rim, or main body frame ? • Are there any foreign objects on the outer side of the inner pot or the temperature sensor ? • Is the steam vent properly fitted ? • Did you use the Keep Warm mode for a long time or repeatedly reheat the rice ?
Opening / closing the outer lid	**Opening the outer lid takes a longer time**	• As the cooker creates a vacuum, the lid seals very efficiently, and it takes some time for the lid to open after the open button is pressed. Especially, when the main body is warm, e.g. in the Keep Warm mode, it may take longer to open the outer lid than when it is cool.
	The outer lid is hard to close. **The outer lid does not close.**	• As the cooker creates a vacuum, the sealing performance of the lid is high, and you may feel it is difficult to close the lid. Especially, when the main body is warm, e.g. in the Keep Warm mode, you may find it more difficult to close the outer lid than when it is cool. Push the center of the outer lid front part until it clicks. • Is the inner lid in place ? The outer lid cannot be closed when the inner lid is not attached to. • Are the both sides of the inner lid properly inserted (at 2 locations) ? (See page 12.) • Are there any foreign objects on the clamp receiving parts or clamp parts ? (See page 25.) • Are any foreign objects stuck in the inner lid ? (See page 24.) • Close the lid, then press the **START** key. (See page 14.)
	The outer lid opens during cooking.	• Push the center of the outer lid front part until it clicks. • Are there any foreign objects on the clamp receiving parts or clamp parts ? (See page 25.) • Close the lid, then press the **START** key. (See page 14.)
	The lid does not open when the open button is pressed.	• When the Vacuum indication is lit in the Keep Warm mode, press the open button twice: Once to release the vacuum, and the second time to open the lid. (See page 10.) • **When the open button is too heavy to be pressed down in order to open the outer lid, pressure may be being applied to the inner pot and it is dangerous to open the outer lid. For your safety, instead of forcibly pressing the open button to open the outer lid, press the OFF key and wait until the main body has cooled down and the pressure is reduced. (It takes about 40 minutes.)** After opening the outer lid, remove foreign objects in the inner lid, clamp receiving parts and clamp parts. (See pages 24 and 25.)

RC-DS1018K_EN_0809.indd 38 2016/08/09 10:49:29

	Problem	Causes/what to check (reference page)
Timer setting	**Cooking starts immediately after setting the timer.** **Cooking does not finish at the preset time.** **The timer cannot be set.**	• For a timer setting within after an hour or two, cooking starts on the spot. • Did you misread the clock ? The cooker uses a 24-hour clock. • Is the current time wrong ? • Has the lithium battery burnt out ? (See page 42.) • The actual time for finishing the cooking may be delayed by about 10minutes when the room temperature or water temperature is low, or when the amount of water in the pot is increased. • Was the inner pot in place when you tried to set the timer ? • Did you forget to set the timer or press the **START** key after setting the timer ?
Cooking / keeping warm	**Steam leaks out of the cooker** * Check the reason after cooking is finished.	• Are there any foreign objects on the inner lid packing, inner pot rim or frame ? (See page 13.) • Are there any foreign objects on the inner lid, clamp receiving parts or clamp parts ? (See pages 24 and 25.) • Has the inner lid packing been damaged, or has the inner lid or inner pot become deformed ? • Is the inner lid properly fitted ? (See page 12.)
	There are water droplets near the steam vent	• Water droplets may form when the steam cools. This is not a problem.
	There are water droplets on the inner lid or inner pot.	• Water droplets may form on the inner lid or inner pot to prevent the rice from drying out. This is not a problem.
	When the outer lid is opened, water drips from the packing, etc.	• Water may drip onto the frame, etc., depending on the timing of opening the outer lid, the room temperature, and so on. Wipe it off. • When the lid is not opened completely, or opened slowly, condensation on the inner lid may fall on the inner pot (rice) instead of the outer frame. • If the power or Keep Warm setting is turned off while rice is in the pot, a large amount of condensation will accumulate on the lid. • Are there any foreign objects on the temperature sensors or the outer surface of the inner pot ?
	The cooker... **...boils over** **...spatters**	• Steam or droplets come out from the steam vent to release the pressure. This is not a malfunction. • Was the amount of rice too small ? Was the water too much ? Did you wash the rice insufficiently ? • Did you select a wrong cooking course when cooking congee or brown rice ? (See page 16.) • Are foreign objects attached to the temperature sensor or the lid temperature sensor ? • Is the inside of the steam vent dirty ? • Have you attached the steam vent, inner lid and filter ? • Are any foreign objects stuck in the inner lid ? (See page 24.) • If there is a power failure during cooking, boiling over may occur.
	A thin film is formed on the inner pot.	• Thin films like wafer paper are dried starch in the rice. This is not a problem.
	The center of the rice has hollowed out.	• This is caused by the inner pot heating itself in the unique IH cooking system. Loosen the rice in whole. • When the filter is not attached, the center part of the cooked rice may become hollowed out.
	Rice grains become attached to the inner surface of the inner pot and / or the inner lid	• If the filter is not attached, rice grains may scatter when the vacuum pressure is released.

RC-DS1018K_EN_0809.indd 39 2016/08/09 10:49:29

Troubleshooting (continued)

	Problem	Causes/what to check (reference page)
Cooking	**Cooking takes a longer time. The displayed time does not change.**	• The preset clock will start changing when the temperature for cooking is reached. The actual time period required to finish cooking will be longer as it includes the time during which the temperature increases to the target temperature.
	The cooked food does not turn out tasty.	• Doneness varies depending on the kinds of ingredients and how they have been measured. Check the recipe or change the setting time. • In the following cases, the cooked food may not turn out tasty. The outer lid is not fully closed; steam is leaking (page 39); foreign objects are attached to the temperature sensor or the lid temperature sensor; the inner pot is deformed; cooked rice was left in the pot; or there was a power failure while cooking (page 42).
	The timer cannot be set.	• The timer cannot be set for <**Steam**>,<**Cake**> and <**Soup**> courses.
Display / keys	**Key operation is not possible.**	• Is the power plug connected ? Is the inner pot in place ? • Is an error message, e.g. "C10", "F01", etc. being displayed ? (See page 41.)
	"1-1" is displayed when the DELICIOUS key is pressed.	• When the **DELICIOUS** key is pressed for 5 seconds or longer, the "1-1" display for changing the settings appears. Press the **OFF** key and start the procedure from the beginning. (See page 23.)
	The lamps are off. Cooking is stopped halfway.	• If you remove the inner pot during use, power will be cut off. • If you press the **OFF** key accidentally, or there is a long-time power failure, the power will be cut off. • See page 11 for information about the Vacuum indication. See page 22 for information about the Vacuum indication in the Keep Warm mode. • Did you touch the open button or open the outer lid, when the Vacuum indication was lit ? The timer will continue / the rice will be kept warm after the vacuum is released. (See page 11.)
	Display of remaining time is different from the actual cooking time.	• The actual cooking time may differ from the displayed time. This is not a malfunction. See "Cooking time display" on page 11 for details.
	The elapsed time displayed in the Keep Warm mode is flashing.	• This is to notify you that rice is being kept in the Keep Warm mode for too long. Stop the Keep Warm mode. (See page 22.)
	The Pressure indication is flashing or lighting up.	• **Do not open the outer lid while the Pressure indication is flashing or lighting up.** Pressure is applied in the inner pot. It is dangerous to open the outer lid. During pressure cooking, if the **OFF** key is pressed, the plug is unplugged, or the rice cooker is in a situation similar to a power failure, the Pressure indication flashes.
	The Vacuum indication does not light up. (No vacuum is created.) The Vacuum indication has turned off. (The vacuum has been released)	• See page 11 for information about the Vacuum indication during cooking and when the timers is set. • See page 22 for information about the Vacuum indication in the Keep Warm mode. • Did you press the open button or open the outer lid ? (See page 11.) • Did you change the vacuum pump operation settings ? (See pages 23 and 36.)
	Buzzer sounds and (C○○ or F○○) is displayed.	• See "Error Display" on page 41.
	The display disappears. The time display 0:00 is flashing.	• The lithium battery fixed on the inside of the main body has run out. (See page 42.)

RC-DS1018K_EN_0809.indd 40 2016/08/09 10:49:29

Problem		Causes/what to check (reference page)
Other problems	**The cooker makes noises while in use.**	• See "Sounds while in use" on page 35. • Clicking is the sound of vacuum pressure regulation, humming is the sound of fan rotation, buzzing is the sound of electrical conduction and air rushing is the sound of steam being released.
	There is a smell of plastic, etc.	• The cooker may smell at first, but the smell will decrease with use. If you are worried about the smell, ventilate the room or clean the cooker by boiling. (See page 25.)
	There is a gap between the outer lid and the main body.	• There is the gap between the outer lid and the main body but it is sealed with the inner lid packing. Although the gap may be widened due to application of pressure during cooking, it is not a problem.
	The coating on the outer surface of the inner pot is scratched or dirty.	• The coated outer surface of the inner pot may become scratched or dirty with use. You can use the cooker to cook rice and keep it warm without any problems.
	Sparks come out of the power plug.	• Small sparks are sometimes generated when plugging or unplugging the power plug. This is inherent to the IH (induction heating) method and is not a malfunction.
	The circuit breaker is tripped during cooking.	• If you use the cooker together with other electrical appliances at the same time, electricity use may exceed the rating and trip the breaker. Do not share the electrical outlet used for the cooker with other appliances.

Error display

Unplug the power plug (power supply side) from an electrical outlet, and take the following suited action(s).

C 10	• Remove dust from the air inlet / outlet at the bottom part of the main body. • Do not use the rice cooker on a soft surface such as paper, cloth, carpet, plastic bags etc., or in a place where the air inlet / outlet is blocked.	**Resetting the display** After taking the recommended action(s), plug in the power plug, and press 炊飯 OFF CANCEL key. (Error display is reset.) Resume the operation after cooling down the inside of the body, inner pot and inner lid.
C 11	• Remove foreign objects such as rice grains adhered to the outer bottom part of the inner pot and the temperature sensor. • Has too much water been added ? (Reduce the amount of water) • Are you using the same electrical outlet with other appliances ? → Use a 220 V AC outlet with a rating of 10 A or more. Do not share the outlet with other appliances.	
C 14	• This error alerts you to prevent damage to some parts when high voltage is applied.	
C 15	• Are you sharing an inner pot other than the specified one ? → Use the specified inner pot.	

F01 to F 14	When "F13" is displayed, the **KEEP WARM** and **START** lamps flash and the buzzer sounds continuously. • These displays indicate the malfunctioning of the printed circuits, temperature sensors, etc. Immediately stop using the cooker, unplug the power plug, and contact the shop from which the product was purchased.

RC-DS1018K_EN_0809.indd 41 2016/08/09 10:49:30

If the filter is damaged / lost

Please contact the store from which the product was purchased or any distributor listed in " 东芝小家电产品全国指定特约维修网点名录 " enclosed in the packing box.

The filter prevents foreign objects from becoming stuck in the pressure regulating part. Be sure to attach the filter.

The rice cooker can be used without the filter, but do not use it to cook mixed rice or rice with mixed grains or do not use the <**Quick**> course, as the inner lid can easily become blocked.

Contact the store from which the product was purchased in the following cases.

- When you put rice or water directly in the cooker instead of the inner pot.
- When you have damaged or lost the inner pot, filter, inner lid, steam vent seal packing or power cord.
- When any plastic parts or packing become damaged. (They may become damaged after several years of use.)

When a power failure occurs

After recovering from a power failure, the cooker will resume cooking rice or keeping it warm.

However, the cooked rice may not be tasty, the power may be cut off, or the preset finishing time may be delayed.

* The same phenomena occur when you unplug the power plug or the circuit breaker is tripped.

If the power is cut off due to a power failure during pressure cooking, watch out for steam that may be expelled from the steam vent.

While the Pressure indication is flashing, pressure is applied in the inner pot. Do not open the outer lid.
Even when the Pressure indication is not displayed, do not forcibly open the outer lid if you feel it hard to press the open button.

Lithium battery

The lithium battery attached to the main body is used to work the clock when the power plug is unplugged, and memorize cooking courses.

If the lithium battery is exhausted

When the power plug is unplugged, timer settings and memorized cooking courses are cleared.

To use the rice cooker, plug it in, and press the OFF key to stop the 0:00 display from flashing. The cooker can then be used normally.
(Be sure to set the current time before using the timer.)

➡ **To replace the battery, contact the store from which the product was purchased. (Cost borne by user.)**
The lithium battery is attached to the inside of the main body. Do not disassemble the main body.
You cannot replace it by yourself.

RC-DS1018K_EN_0809.indd 42 2016/08/09 10:49:30

Specifications

Model No.	RC-DS10K	RC-DS18K
Type	Rice cooker with keep-warm function	
Power supply	220 V AC, 50 - 60 Hz	
Rated power consumption (Cook)	1100 W	1250 W
Rated power consumption (Keep Warm)	Average 32 W*	Average 42 W*

Model No.		RC-DS10K	RC-DS18K
Outer Dimensions	Width	26.9 cm	29.9 cm
	Depth	33.3 cm	36.4 cm
	Height	22.8 cm	26.7 cm
Mass		5.7 kg	6.9 kg
Length of cord		1.2 m	1.2 m

* Power consumption per hour in the Keep Warm mode.
(Conditions: maximum amount of rice; at a room temperature of 23°C; and with application of 220V.)

- See page 16 and pages 26 to 28 for cooking capacity.
- See the pages listed below for information on preparing food.
  - **<Steam>**: pages 30 and 31
  - **<Cake>**: pages 32 and 33
  - **<Soup>**: page 34
- This product is not intended to be used at altitudes of over 2000 m.

Repair service

- **A warranty is attached to this product.**
- Please make sure that the purchase date, dealer's name and other information are filled in on the warranty. Read the warranty thoroughly and keep it handy.
- **Please contact the store from which the product was purchased for any questions or service.**
  If you have any questions or requests in China, please contact any distributor listed in " 东芝小家电产品全国指定特约维修网点名录 ".
  Based on the Warranty, your product is repaired free of charge during the warranty period.
  Any repair service will be for charge after the warranty period.
  All the costs of shipping, packing, parts and repair of the service are the responsibility of the customer.

Regular check up

Inspect the Rice Cooker you have been using for a long time!

Please check "Instructions for safety" and "Attention" regularly when using the cooker.
Parts may deteriorate with heating, humidity, dust, etc. due to improper use or long-term use of the Rice Cooker, resulting in damage or accidents.

Does your cooker have any of following problems?

Remove dust accumulated on the power plug and the electrical outlet.

- The power plug or cord becomes abnormally hot.
- The main body smells burnt.
- The main body has a crack, looseness or rattling.
- The inner pot, outer lid or inner lid is deformed or damaged.
- The bottom fan does not run during cooking.
- Other abnormalities or failures are observed.

Stop use

To prevent damage and accidents, stop using the cooker, unplug the power plug from the electrical outlet and contact the store from which the product was purchased in order to have it inspected or repaired.

RC-DS1018K_EN_0809.indd 43 2016/08/09 10:49:31

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RC-DS1018K_EN_0809.indd 44 2016/08/09 10:49:31