ZOJIRUSHI

USA CAN

MICOM RICE COOKER & WARMER OPERATING INSTRUCTIONS
CUISEUR À RIZ ET CHAUFFE-RIZ MICOM MODE D'EMPLOI

NS-TPC10 / NS-TPC18

- Thank you for purchasing this product. Always follow basic safety precautions when using electrical appliances. Read all instructions carefully. Please keep these operating instructions at hand for easy reference.
- Merci d'avoir acheté ce produit. Veuillez respecter impérativement les consignes de sécurité de base lors de l'emploi d'appareils électriques. Lisez attentivement toutes les instructions. Veuillez garder ce mode d'emploi à portée de main pour pouvoir le consulter facilement.

INDEX / INDEX

IMPORTANT SAFEGUARDS....2
IMPORTANT....5
ABOUT THE INNER COOKING PAN....5
PART NAMES AND FUNCTIONS....6
TIPS FOR DELICIOUS RICE....8
HOW TO SET THE CLOCK....9
HOW TO CHANGE THE NOTIFICATION SOUNDS....9
COOKING RICE
BASIC COOKING STEPS....10
TIPS FOR COOKING VARIOUS RICE MENUS....12
ESTIMATED COOKING TIME....12
KEEPING RICE WARM
REGULAR KEEP WARM AND EXTENDED KEEP WARM....13
REHEATING RICE....15
USING THE TIMER TO COOK RICE
USING THE TIMER....16
HOW TO BAKE CAKE....17
HOW TO STEAM FOOD....18
RECIPES
AVOCADO AND TUNA BOWL....20
HAND-ROLLED SUSHI....20
CHIRASHI-SUSHI....21
MIXED RICE....21
SWEET RICE COOKED WITH ADZUKI BEANS....22
MIXED BROWN RICE....22
SPONGE CAKE....23
CHEESE CAKE....23
CLEANING AND MAINTENANCE....24
TROUBLESHOOTING GUIDE....26
ERROR DISPLAYS AND THEIR MEANINGS....29
REPLACEMENT PARTS....30
SPECIFICATIONS....30

CONSIGNES DE SÉCURITÉ IMPORTANTES....31
IMPORTANT....34
À PROPOS DE LA CASSEROLE INTÉRIEURE....34
NOMENCLATURE ET FONCTIONS DES PIÈCES....35
CONSEILS POUR OBTENIR UN RIZ DÉLICIEUX....37
CUISSON DU RIZ
ÉTAPES D'UNE CUISSON ÉLÉMENTAIRE....38
RÉGLAGE DE L'HORLOGE....40
COMMENT MODIFIER LE SIGNAL SONORE....40
CONSEILS POUR LA CUISSON
DE DIVERS PLATS À BASE DE RIZ....41
ESTIMATION DU TEMPS DE CUISSON....41
MAINTENIR AU CHAUD LE RIZ AU CHAUD
MAINTIEN AU CHAUD ORDINAIRE ET
MAINTIEN AU CHAUD PROLONGÉ....42
RÉCHAUFFER DU RIZ....44
UTILISATION DE LA MINUTERIE POUR LA CUISSON DU RIZ
UTILISATION DE LA MINUTERIE....45
COMMENT CUIRE UN GÂTEAU....46
COMMENT CUIRE LES ALIMENTS À LA VAPEUR....47
NETTOYAGE ET ENTRETIEN....49
GUIDE DE DÉPANNAGE....51
AFFICHAGE DES ERREURS ET SIGNIFICATION....54
PIÈCES DE RECHANGE....55
FICHE TECHNIQUE....55

This manual is also available for download in the following languages. Scan the code.

Vous pouvez aussi télécharger ce manuel dans les langues suivantes. Scannez le code.

en fr es 中文

ZOJIRUSHI CORPORATION

IMPORTANT SAFEGUARDS

BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED WHEN USING ELECTRICAL APPLIANCES, INCLUDING THE FOLLOWING.

1. Read all instructions thoroughly.
2. Avoid touching hot surfaces and do not close or clog the steam vent opening under any circumstances. The handles and knobs are provided for your safety and protection.
3. To prevent hazardous operation or electric shock, do not immerse power cord, power plug, or rice cooker (except inner cooking pan) in water or other liquids.
4. Close supervision is necessary when the appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow the appliance to cool before adding or removing parts, and before cleaning the appliance. Make sure appliance is OFF when not in use, before putting on or taking off parts, and before cleaning.
6. Do not use or operate the appliance with a damaged cord or plug. If the appliance malfunctions or has been damaged in any manner, unplug the appliance and return it to the nearest authorized service facility or dealer for examination, repair or adjustment.
7. The use of accessories or attachments not recommended by the appliance manufacturer may be hazardous or may cause malfunction.
8. Do not use outdoors.
9. Keep the power cord away from hot surfaces and do not let the cord hang over the edge of tables or counters.
10. Do not place the appliance on or near a heated surface such as a gas or electric stove, or in a heated oven.
11. Always use extreme caution when moving appliances containing hot contents or liquids.
12. Plug the cord into a household electrical outlet. To disconnect, turn the power control to OFF, then remove plug from wall outlet.
13. Do not use the appliance for other than intended or specified purposes.
14. To reduce the risk of electric shock, use only the supplied inner cooking pan.
15. The heating element surface is subject to residual heat after use.

SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

This appliance is supplied with a short power cord to reduce the risk of becoming entangled in or tripping over it. Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the cord should be at least as great as the electrical rating of the appliance, and a longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug was designed to fit into a polarized outlet in only one direction. If the plug does not fit fully into the outlet, do not attempt to force it or modify it in any way. Simply reverse the plug and insert. If it still does not fit, contact a qualified electrician.

IMPORTANT SAFEGUARDS

Be sure to follow these instructions.

These WARNINGS and CAUTIONS are intended to prevent property damage or personal injury to you and others.

■ **The degree of danger or damage by the misuse of this product is indicated as follows:**

⚠ **WARNINGS** Indicates risk of serious injury or death.	⚠ **CAUTIONS** Indicates risk of injury, household or property damage if mishandled.

■ **Prohibited or required actions are indicated as follows:**

⃠ Indicates a prohibited operation.	❗ Indicates a requirement or instruction that must be followed.

⚠ WARNINGS

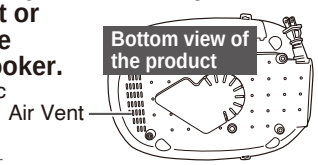
⃠ **Do not modify the Rice Cooker. Only a repair technician may disassemble or repair this unit.**
Attempting to do so may cause fire, electric shock or injury. Make any repair inquiries to Zojirushi Customer Service.

Do not plug or unplug the Power Cord with wet hands.
Doing so may cause electric shock or injury.

Do not immerse the Rice Cooker in water or splash it with water. Do not pour water directly into the Rice Cooker.
Doing so may cause short circuit or electric shock.

Do not allow liquid to come in contact with the Power Plug or Power Cord.
Doing so may cause short circuit or electric shock.

Do not put any metal objects such as pins or wires into the Air Vent or crevices located at the bottom of the Rice Cooker.
Doing so may cause electric shock or malfunction, resulting in injury.



Do not allow children to use the Rice Cooker unsupervised. Keep it out of the reach of infants.
Children are at risk of burns, electric shock or injury.

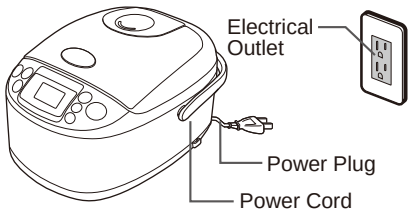
Never open the Outer Lid or move the Rice Cooker during cooking.
Doing so may cause burns.

Do not use a power source other than 120V AC.
Use of any other power supply voltage may cause fire or electric shock.

This Rice Cooker is designed for cooking rice, keeping rice warm, baking cakes, and steaming only. Do not use it for anything other than its intended purposes. Always follow the Operating Instructions and recipes and never cook the following:
- Foods packaged in plastic bags.
- Foods wrapped in parchment paper, aluminum foil, plastic wrap, etc.

Doing so may clog the steam exhaust route.

Do not use the Rice Cooker if the Power Plug or Power Cord is damaged or if the Power Plug is loosely inserted into the electrical outlet.
Doing so may cause electric shock, short circuit or fire.



Keep your hands and face away from the Steam Vent.
Doing so prevents from burns or scalding. Take special precautions with children and infants.

Do not damage the Power Cord. Do not bend, pull, twist, bundle or attempt to modify the Power Cord. Do not place it on or near high temperature surfaces or appliances, under heavy items or between objects.
A damaged Power Cord can cause fire or electric shock.

Do not allow the Power Plug to come into contact with steam.
Allowing the Power Plug to come into contact with steam after inserting it into the electrical outlet may cause short circuit or fire. When using on a slide-out table or shelf, place the Rice Cooker in a position where the Power Plug does not come into contact with steam.

❗ **Insert the Power Plug completely and securely into the electrical outlet.**
A loosely inserted Power Plug may cause electric shock, short circuit, smoke or fire.

Use only an electrical outlet rated at 15 amperes minimum, and do not plug other devices into the same outlet.
Plugging other devices into the same outlet may cause the electrical outlet to overheat, resulting in fire.

If the blades or surface of the Power Plug become soiled, wipe them clean.
A dirty Power Plug may cause fire.

Stop using immediately if you notice any of the following symptoms indicating a malfunction or breakdown.
Continued use of the Rice Cooker may cause smoke, fire, electric shock or injury.
- The Power Plug or Power Cord has become very hot.
- The Power Cord is damaged or the electricity turns on and off when touched.
- The body of the Rice Cooker is deformed or unusually hot.
- Smoke is produced from the Rice Cooker or there is a burning smell.
- Some part of the Rice Cooker is cracked, loose or unstable. etc.

If any of the above occurs, unplug the Rice Cooker immediately and contact the store where you purchased it or Zojirushi Customer Service for inspection and/or repair.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

- The illustrations used in this Operating Instructions may vary from the actual product you have purchased.

Continued on the next page

IMPORTANT SAFEGUARDS (cont.)

⚠ WARNING

- **INGESTION HAZARD**: This product contains a button cell or coin battery.
- **DEATH** or serious injury can occur if ingested.
- A swallowed button cell or coin battery can cause **Internal Chemical Burns** in as little as **2 hours**.
- **KEEP** new and used batteries **OUT OF REACH of CHILDREN.**
- **Seek immediate medical attention** if a battery is suspected to be swallowed or inserted inside any part of the body.

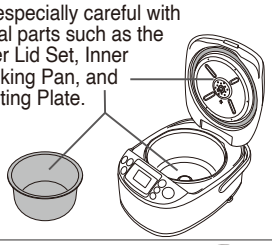


- Remove and immediately recycle or dispose of used batteries according to local regulations and keep away from children. Do NOT dispose of batteries in household trash or incinerate.
- Even used batteries may cause severe injury or death.
- Call a local poison control center for treatment information.
- Compatible battery type CR2450.
- Nominal battery voltage 3V.
- Non-rechargeable batteries are not to be recharged.
- Do not force discharge, recharge, disassemble, heat above 158°F (70°C) or incinerate. Doing so may result in injury due to venting, leakage or explosion resulting in chemical burns.

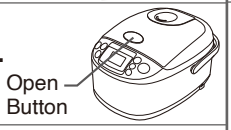
- This product contains a non-replaceable battery.

⚠ CAUTIONS

Do not touch hot surfaces during or immediately after use.
Be careful of steam when opening the Outer Lid and do not touch the Inner Cooking Pan when loosening rice.
Touching hot surfaces may cause burns.



Do not touch the Open Button when moving the Rice Cooker.
Doing so may cause the Outer Lid to open, resulting in injury or burns.



Do not use the Rice Cooker where it may come into contact with water or near heat sources.
Doing so may cause electric shock, short circuit, or can damage the Rice Cooker.

Do not use cookware other than the provided Inner Cooking Pan or Steaming Basket.
Doing so may cause the cookware or Steaming Basket to overheat or the Rice Cooker to malfunction.

Do not use the Rice Cooker near walls or furniture. Allow enough room for steam to escape if using beneath shelving.
Failing to allow enough room may cause breakdown. Steam or heat may also damage, discolor or deform walls, furniture or shelving.

Do not place or use the Rice Cooker on unstable surfaces or on surfaces that are vulnerable to heat.
Doing so may cause fire or injury.

Do not use the Rice Cooker on a slide-out table or shelf with insufficient load capacity.
Doing so may damage the slide-out table or shelf, causing the Rice Cooker to fall, resulting in injury or burns. The slide-out table or shelf should have a load capacity of 33 lbs./15 kg or more for the 1.0 L model, and 44 lbs./20 kg or more for the 1.8 L model.

Do not use the Rice Cooker on a surface where the Air Vent located at the bottom of the Rice Cooker can become blocked or covered (such as on paper, cloth, carpet, plastic bag or aluminum sheet).
Doing so may cause breakdown of the Rice Cooker.

Unplug the Power Plug from the outlet when the Rice Cooker is not in use.
Leaving the Power Plug connected to an outlet may cause the insulation to become damaged, resulting in burns, injury, electric shock, short circuit or fire.

Please allow the Rice Cooker to cool down before cleaning.
Handling hot parts such as the Inner Lid, Inner Cooking Pan and heating element may cause burns.

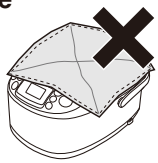
Always retract the Power Cord holding the Power Plug.
The plug may hit you and cause injury.

Always unplug the Rice Cooker by holding the Power Plug, not by pulling the Power Cord.
Pulling the Power Cord to unplug the Rice Cooker may cause electric shock, short circuit or fire.

If the Power Plug or Power Cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons to avoid hazards.

IMPORTANT

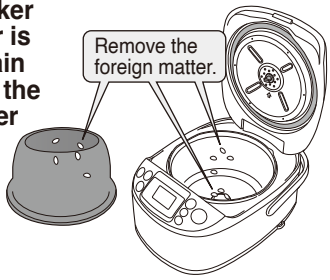
When you are finished, be sure to press the CANCEL button.
Removing the Inner Cooking Pan only will not turn off the power.



Do not cover the Main Body, especially the Steam Vent, with a cloth or other object.
Doing so may cause breakdown.

Do not damage, drop or deform the Inner Cooking Pan.
A damaged Inner Cooking Pan may not cook properly.

Do not operate the Rice Cooker if rice or other foreign matter is stuck on the inside of the Main Body, the outside surface of the Inner Cooking Pan, the Center Sensor, or the Heating Plate.
Doing so may burn or otherwise discolor the rice.



Do not cook when the Inner Cooking Pan is empty.
Doing so may cause breakdown of the Rice Cooker or melting of the Steaming Basket.

Do not splash the Rice Cooker with water or place it on top of something wet.
Doing so may cause electric shock or breakdown.

Do not use the Rice Cooker in direct sunlight.
Doing so may cause discoloration of the Rice Cooker.

Do not use the Rice Cooker where its steam may come into contact with other electrical appliances.
The steam may cause fire, malfunction, discoloration or deformation of other electrical appliances.

Always hold the Rice Cooker by the Handle when carrying it. Do not tilt the Main Body.
Doing so may cause the contents to spill.

Clean the Rice Cooker and the surrounding area before using it.
This Rice Cooker is equipped with an Air Vent to improve function and performance, but if dust or insects enter the Air Vent, the Rice Cooker may malfunction. If the Rice Cooker malfunctions due to insects, etc. entering the Air Vent, there will be a charge for repairs.

Do not use the Rice Cooker on top of an induction heating cooker. Doing so may cause breakdown.

This appliance is intended for household use and similar applications listed below.
- Staff (employee) kitchen area in shops, offices and other working environments.
- Farmhouses

*This appliance is not intended for use by many unspecified people for a long period of time.

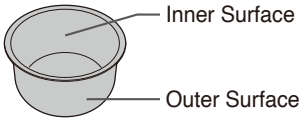
This appliance must not be used in the following areas:
· By clients in hotels, motels and other residential type environments
· Bed and breakfast type environments

ABOUT THE INNER COOKING PAN

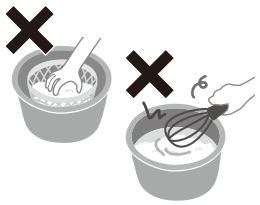
In order to use the Inner Cooking Pan for many years to come, please observe the following.

Inner Surface

The Coating on the inner surface of the Inner Cooking Pan can peel off if damaged. Please take special care to prevent damage and follow these precautions.



<During Preparation>



- **Remove foreign matter (such as stones) from the rice before cleaning.**
- **Do not use utensils such as whisks to clean rice.**
- **Do not place a metal strainer in the Inner Cooking Pan when cleaning rice.**
- **Use the Inner Cooking Pan only for this Rice Cooker.**

<When Cooking Completes>



- **Do not pour vinegar into the Inner Cooking Pan (when making sushi rice).**
- **Do not use a metal ladle (when serving porridge, etc.).**
- **Do not hit with the Spatula or other utensils (when serving, etc.).**

<When Cleaning> → pg. 24

- **Do not place utensils or dishes inside the Inner Cooking Pan.**
- **Do not place in a dishwasher or dish dryer.**
- **Clean the Inner Cooking Pan immediately after using any seasonings.**
- **Only use soft cleaning implements such as a sponge when cleaning.**



- **Do not use such items as thinner, abrasive cleaners, bleach, scrubbing brushes (nylon, metal, etc.), melamine sponges or sponges with a nylon surface.**



The Coating on the inner surface of the Inner Cooking Pan may wear out with use.
- The Coating may eventually discolor or peel off. This will not affect the cooking / Keep Warm performances or its sanitary properties, and is harmless to your health.
- If concerned with the peeling of the Coating or if the Inner Cooking Pan deforms, please replace it by purchasing a new one. → **pg. 30**

Outer Surface

- Heat may cause some discoloration, but this does not affect the cooking results.
- The outer surface touches important sensitive sensors. Be careful not to allow it to get dirty or damaged.
- Note that firmly pushing the bottom surface of the Inner Cooking Pan against a sink, table, or similar items may damage or discolor such items.

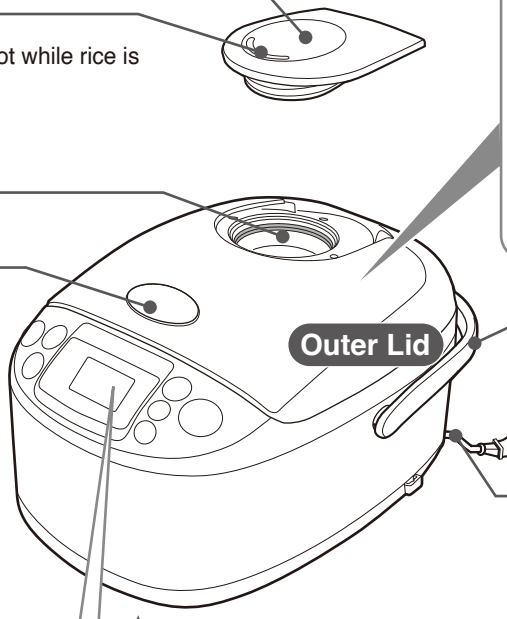
PART NAMES AND FUNCTIONS

Steam Vent Cap
- Be sure to firmly insert the Steam Vent Cap.
- The Steam Vent Cap will be very hot while cooking and immediately afterward. Be very careful.

Steam Vent
- Steam arising from the vent is very hot while rice is cooking. Please exercise care.

Steam Vent Cap Receptacle

Open Button
Press the Open Button to open the Outer Lid.



HOW TO CLOSE THE OUTER LID
Push down on the Outer Lid until you hear it click shut.

Press down on the center front edge of the Outer Lid.



- The Outer Lid may open during cooking or the Keep Warm mode if it is not closed securely.

Handle
Use the Handle for carrying.

Power Plug

Power Cord

How to Extend the Power Cord:
Hold the Power Plug and pull out. (Do not pull out beyond the red mark on the cord.)

How to Retract the Power Cord:
Hold the Power Plug and pull out the Power Cord about an inch then allow it to retract.

About the Lithium Battery (button cell or coin battery)
A lithium battery is installed internally so that even if the Power Cord is unplugged, information such as the current time and menu settings are saved. The lithium battery will wear out with use. → **pg. 29**

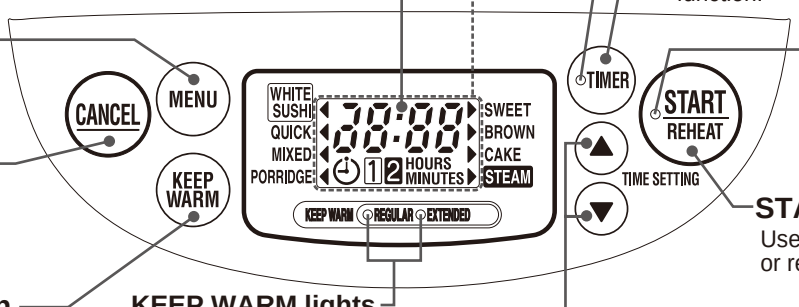
Air Vent
(bottom front of the Main Body)

CONTROL PANEL

- Press buttons down firmly.
- The raised dot and dash (● , ▬) in the center of the START/REHEAT and CANCEL buttons and the Notification Sounds are provided for individuals with visual impairment.

Display
- Black lines that may appear on the LCD when wiped with a cloth are caused by static electricity and do not indicate a malfunction. Such lines disappear shortly.
- While the Power Plug is pulled out, only the time display turns on.

This Display is an example only, and will not appear in actual use.



TIMER light

TIMER button
- Use when cooking rice using the Timer function. → **pg. 16**

START/REHEAT light

MENU button
Use this button for setting the menu you will be using. → **pg. 10**

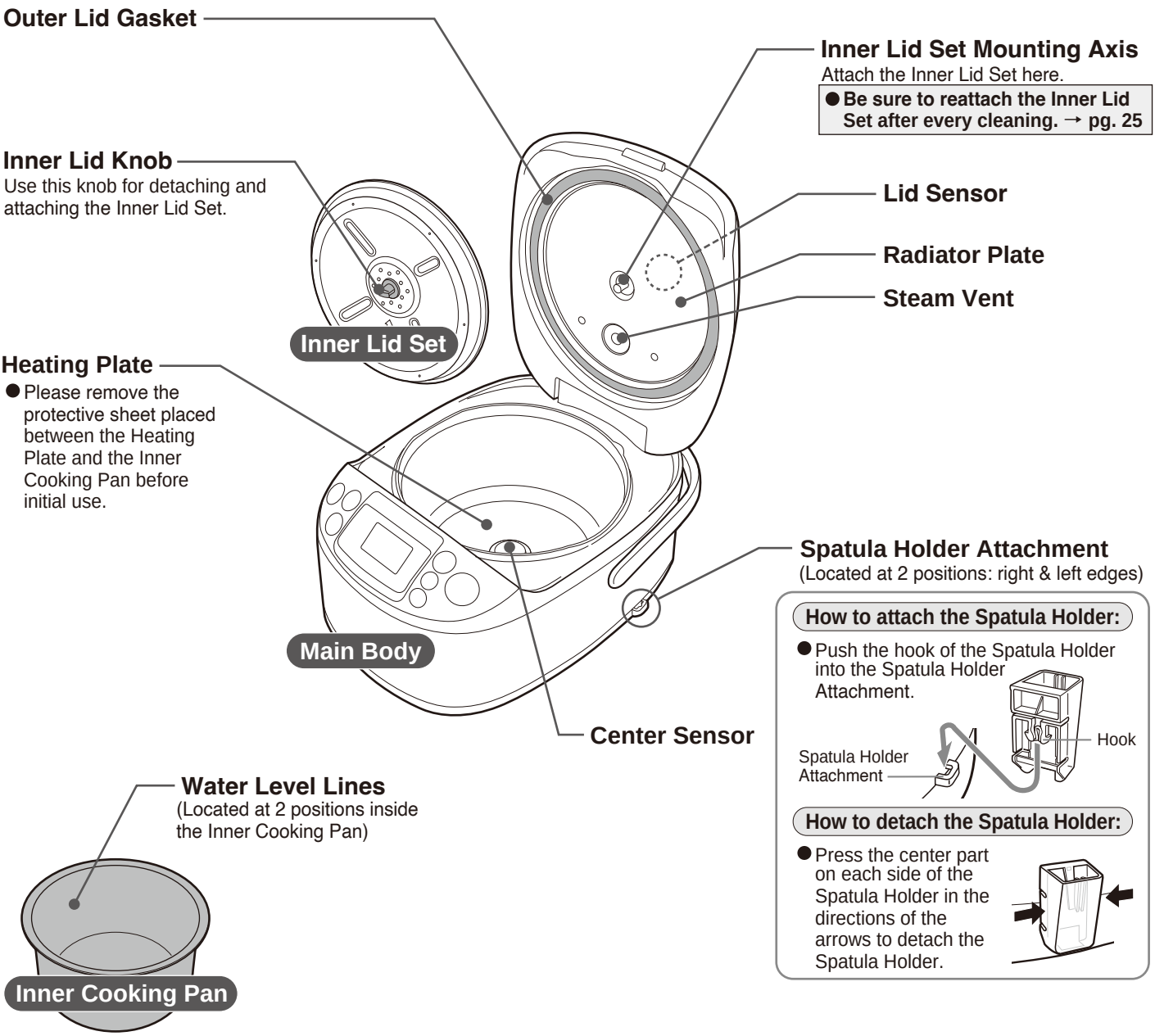
CANCEL button
Use this button to cancel the selected setting or function in operation.

START/REHEAT button
Use this button to initiate cooking or reheating.

KEEP WARM button
- During Keep Warm, use this button to select the Regular Keep Warm or Extended Keep Warm mode. → **pg. 13**
- Use this button to restart the Keep Warm mode. → **pg. 14**

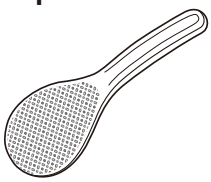
KEEP WARM lights

TIME SETTING buttons
- Use this button when adjusting the current time. → **pg. 9**
- Use this button when setting the scheduled time for TIMER cooking. → **pg. 16**
- Use this button to set the time for cake baking and steaming. → **pg. 17, pg. 18**



ACCESSORIES

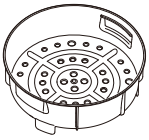
Spatula



Spatula Holder



Steaming Basket



Measuring Cup



(approx. 6.1 fl. oz./approx. 180 mL)

TIPS FOR DELICIOUS RICE

Selecting and Storing Rice

For each brand of rice, select rice that has been polished as recently as possible.
The quality of rice deteriorates over time after it has been polished. We recommend that you purchase rice in small quantities, refrigerate it in airtight containers, or take similar measures.
As a guideline, polished rice expires within two weeks in the summer and within two months in the winter.

Washing Rice

①Rinse rice	First, pour plenty of water into the Inner Cooking Pan from the bowl and stir the rice loosely by hand 2 or 3 times (for 10 seconds or less). Drain the water immediately afterwards. Repeat twice.
②Wash rice	Wash by stirring the rice by hand 30 times, pour plenty of water from the bowl and stir the rice loosely again. Drain the water immediately afterwards. Repeat this washing process 2-4 times. **Guidelines for the number of repetitions** ・Less than 4 cups of rice .... 2 sets ・4 - 7 cups of rice ... 3 sets ・8 cups of rice or more ... 4 sets
③Rinse rice	Lastly, pour plenty of water from the bowl and rinse the rice. Repeat twice.
●Complete steps ①–③ within 10 minutes.	

Prepare a bowl to pool water.
If you pour water into the Inner Cooking Pan directly from the faucet, the rice will absorb water that smells like rice bran as water is pooling.



Attention! Do not clean the rice or adjust the amount of water using hot water (95°F/35°C or above). Doing so will cause the rice to be cooked improperly.

Adjusting to Correct Amount of Water

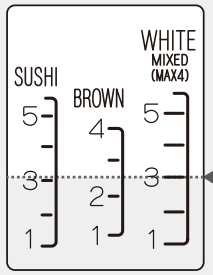
Be sure to adjust the amount of water on a flat surface. The Water Level Lines are guidelines. Adjust the amount of water according to preference, rice type, and crop age.

- If you add too much water, it may boil over through the Steam Vent.

Type of Rice	New Crop	Old Crop
Water Adjustment	Reduce water slightly from the normal level	Add a little water to the normal level

- Do not use alkalized ionic water that is over pH 9. Rice cooked with strongly alkalized ionic water may appear yellow or become too glutinous.
- Before placing the Inner Cooking Pan in the Rice Cooker, turn the Inner Cooking Pan lightly to level out the surface of the rice.
- Wipe the Inner Cooking Pan clean. Moisture or dirt on the Inner Cooking Pan will prevent the sensor from operating correctly, and the Rice Cooker will not be able to cook delicious rice.

When Cooking 3 Cups of White Rice





This illustration shows the Inner Cooking Pan of the 1.0 L model.

Loosening Rice After Cooking Has Completed

Doing so releases excess moisture, resulting in rice that is perfectly cooked with a fluffy texture. Loosen the rice within 10 minutes after cooking completes. Not loosening the rice may cause it to clump, become too glutinous or burn.

- Loosen the rice one quarter at a time by sliding the spatula along the edge of the Inner Cooking Pan and lifting up a large part of rice, standing up the spatula, and then cutting through clumps in the rice.



Keeping Rice Warm

●When keeping rice in the Inner Cooking Pan for later consumption, use the Keep Warm mode.

- If rice is left in the Inner Cooking Pan with the Power Plug unplugged or with the Keep Warm mode canceled, the rice may develop a foul odor or condensed moisture may fall on the rice, making it soggy.

●To prevent the rice from becoming dry, wet, developing an odor or turning yellow, do not use the Keep Warm mode for the following:

- Keeping a small amount of rice warm for a long period.
- Keeping rice warm for more than 12 hours.
- Adding additional rice while keeping rice warm.
- Reheating cold rice. ●Keeping porridge warm.
- Keeping rice warm when it contains additional ingredients and seasonings (mixed rice or sweet rice, etc.).
- Keeping foods other than rice warm.
- Keeping rice warm with the Spatula left inside the Rice Cooker.
- Keeping food cooked with the STEAM menu item warm.

●When keeping a small amount of rice warm, gather the rice toward the center of the Inner Cooking Pan.

- As the amount of rice kept warm decreases, the rice may dry or become wet. To minimize this, gather the rice toward the center of the Inner Cooking Pan while keeping warm.



HOW TO SET THE CLOCK

If the clock is inaccurate, set the correct time as shown below.

●The clock is displayed in 24-hour (military) time.

e.g. If the current time is 15:01 but displays 14:56.

1 Set the Inner Cooking Pan and insert the Power Plug into an electrical outlet.

2 Press the ▲ or ▼ button.

3 Once the time display starts blinking, immediately adjust the clock to the current time.

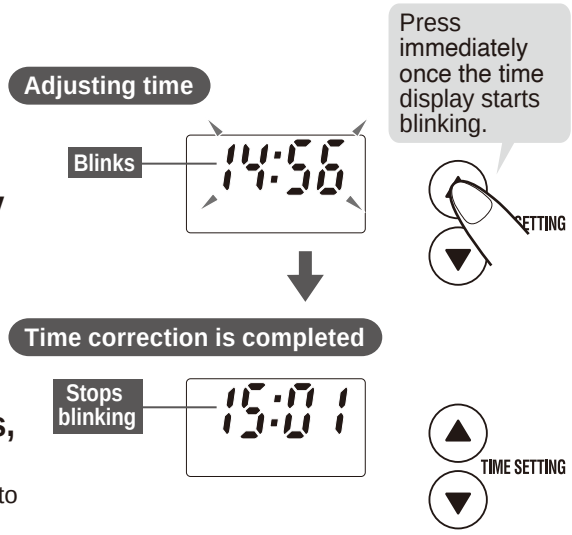
▲ : Each press advances the time in 1-minute increments.

▼ : Each press reverses the time in 1-minute increments.

●Press and hold either button to quickly adjust in 10-minute increments.

4 The time display will stop blinking after 3 seconds, indicating the Time Setting is completed.

If the time display still does not show the current time, repeat Step **2** to readjust the time.



NOTE

●Although the clock is set before shipment from the factory, certain conditions such as room temperature may cause it to display an inaccurate time.

●If the clock is inaccurate, cooking will not be completed at the time you set for the Timer.

●The clock cannot be changed during cooking, reheating, Regular Keep Warm, Extended Keep Warm, or timer cooking.

HOW TO CHANGE THE NOTIFICATION SOUNDS

This product is equipped with a Notification Sound function, which will inform you when the Rice Cooker begins cooking, when the Timer is set, or when cooking has completed. You can choose the sound type from Melody, Beep or Silent.

Types of Notification Sounds

Types of Notification Sounds and their meanings / When	Melody	Beep	Silent
	Default setting at the time of shipment from the factory.	Choose this setting to change from a Melody.	Choose this setting to disable the Notification Sound.
Cooking has begun	"Twinkle, Twinkle, Little Star"	a beep	
Timer is set	"Twinkle, Twinkle, Little Star"	a beep	
Cooking or reheating has completed	"Amaryllis"	beeps 5 times	no sound

How to Change the Notification Sounds

1 Set the Inner Cooking Pan and insert the Power Plug into an electrical outlet.

2 Hold the ○TIMER button for more than 3 seconds.

Each time the TIMER button is held for more than 3 seconds, the Notification Sounds will change.

① **Melody**
It will play "Amaryllis" when the sound setting is completed.
→
② **Beep**
It will beep 3 times when the sound setting is completed.
→
③ **Silent**
It will beep 1 time when the sound setting is completed.

3 The setting is completed when the desired Notification Sound is heard.

●The selected Notification Sound is stored even if the Power Plug is disconnected from the electrical outlet.

●You cannot change the Melody Signal for the initiation of reheating.

●You cannot change the Notification Sounds during cooking, reheating, Regular Keep Warm, Extended Keep Warm or timer cooking.

●If you find it difficult to change/select the Notification Sounds, please start over from Step **1**.

●Regardless of the setting, the buzzer indicating an error will sound.

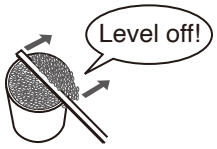
COOKING RICE BASIC COOKING STEPS

- **Wash the Inner Cooking Pan, Inner Lid Set, Steam Vent Cap, Spatula, Spatula Holder, Measuring Cup, and Steaming Basket before initial use. → pg.24 - pg.25**
- **When you use this Rice Cooker for the first time, there will be a resinous smell, such as that of plastic, but the odor will lessen as you use the Rice Cooker. If you are concerned about the odor, please see pg. 24 "IF THERE IS AN ODOR".**

1 Measure the rice with the supplied Measuring Cup.

Overfill the Measuring Cup with rice, then level off.

Be sure to use the Measuring Cup supplied, as other measuring cups may differ. Level the rice off at the top of the cup to maintain accuracy.



(approx. 6.1 fl. oz./approx. 180 mL)

2 Clean the rice and adjust the amount of water.

① Clean the rice. → **See "TIPS FOR DELICIOUS RICE" on pg. 8**
② On a flat leveled surface, pour water over the rice in the Inner Cooking Pan, filling to the Water Level Line that matches the number of cups of rice you are cooking and the menu setting. → **pg. 12**
③ For an accurate measurement, level the surface of the rice.

- **The rice may be cooked immediately after cleaned, as soaking is not required. Soaking the rice will soften the texture of the rice.**
- **The Water Level Lines serve as standard guidelines and the amount of water should be adjusted according to preference. (Adjust 1-2 mm above or below the indicated Water Level Line.)**

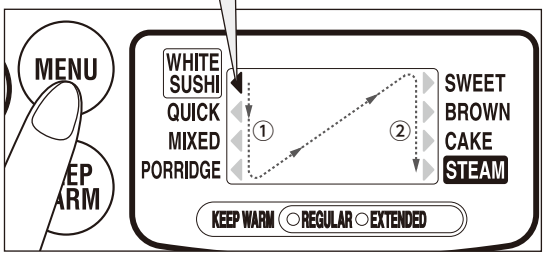
3 Place the Inner Cooking Pan into the Main Body, attach the Inner Lid Set and Steam Vent Cap, close the Outer Lid, and insert the Power Plug into an electrical outlet.

Be sure to wipe moisture and foreign matter off the outer surface of the Inner Cooking Pan, the inside of the Main Body, the Inner Lid Set, and the Steam Vent Cap.

- **Make sure that the Inner Cooking Pan is inserted all the way in.**
- **Close the Outer Lid slowly and firmly until you hear a clicking sound.**

4 Press the MENU button and select the menu setting.

"◀", and "▶" light up while the item is switched.



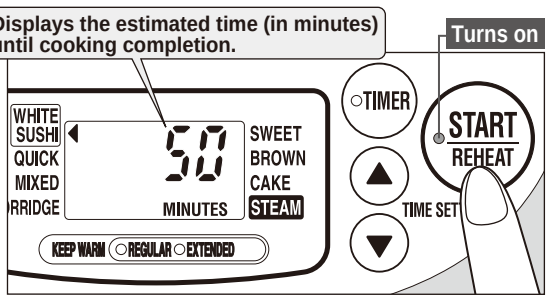
- The menu setting at the time of shipment from the factory is **WHITE/SUSHI**.

Each time you press the button, the illuminated display item will switch between those shown with "◀", and "▶" in the order of ①, ②.

- Press and hold the button to quickly cycle through the selections. It will stop when it reaches WHITE/SUSHI menu setting.
- The menu settings such as WHITE/SUSHI and BROWN will remain selected until you change the setting.

5 Press the START/REHEAT button.

Ex. Display when cooking with the WHITE/SUSHI menu setting



The Melody (Beep) sounds, and cooking begins.
The START/REHEAT light turns on, and the Display shows the estimated time (in minutes) until cooking completes.

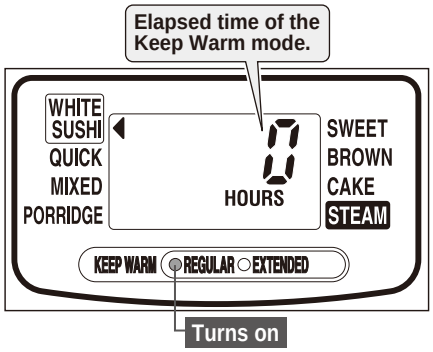
- Make sure the Rice Cooker is not in the Keep Warm (Regular Keep Warm or Extended Keep Warm) mode, then press the START/REHEAT button. If the Keep Warm light is on, the reheating process will start. → **pg. 15**
- If you want to know the current time during the cooking process, press the ▲ or ▼ button and the Display will switch only while the button is pressed.
- Do not put the Steaming Basket in the Rice Cooker while cooking rice if not also steaming other foods.

- The estimated time until cooking completion may differ from the actual time required. The actual time of cooking completion may vary depending on factors such as the room or water temperature, the voltage, the water measurement, or the type of rice.
- The Rice Cooker will make adjustments to the estimated time until cooking completion when it reaches the steaming process. The estimated time until cooking completion may increase or decrease suddenly during this process.

6 When the Melody (Beep) to indicate cooking completion sounds and the Rice Cooker switches to the Keep Warm mode, loosen the rice immediately.

When cooking completes, it will automatically switch to the Keep Warm mode.
→ **See "KEEPING RICE WARM" on pg. 13**

The REGULAR KEEP WARM light turns on and the START/REHEAT light turns off. The length of time that the rice has been kept warm is shown on the Display in hours (HOURS).



When it switches to the Keep Warm mode, immediately loosen the rice. By loosening the rice and removing excess moisture, you prevent the rice from hardening, becoming soggy, or becoming burnt.
- Be careful not to burn yourself when loosening rice.

Do not close the Outer Lid with the Spatula inside the Rice Cooker. Doing so may make the Outer Lid difficult to open.

- The Inner Cooking Pan may spin when loosening the rice. Holding the Inner Cooking Pan (which is very hot immediately after use) with an oven-mitt or a soft cloth will keep it from spinning while reducing damage to the outside bottom of the pan.
- Depending on cooking conditions, the bottom portion of the rice may become slightly browned.
- Depending on the heat convection while cooking, the surface of the finished rice may look uneven.

7 After use, remove all the rice from the Inner Cooking Pan, press the CANCEL button, unplug the Power Plug from the electrical outlet, and then clean the Rice Cooker.

- Do not begin cleaning the Rice Cooker until the Main Body has cooled. → **pg.24 - pg.25**
- Please do not handle the Power Plug while your hands are wet. (Doing so may cause short circuit or electric shock.)
- **Removing the Inner Cooking Pan only will not turn off the power. Make sure to press the CANCEL button.**

Be careful that the contents do not boil over.

When adjusting the amount of water to the PORRIDGE Water Level Line, do not cook using menu settings other than PORRIDGE. Using any other menu setting may cause the contents to boil over.
- **The PORRIDGE menu setting will not be saved. When cooking porridge, select the PORRIDGE menu setting each time.**

IMPORTANT

- When cooking more than one pot of rice consecutively, or cooking right after cancelling the Keep Warm mode, allow the Rice Cooker to cool for 45 minutes or longer. If the Main Body and the Outer Lid are hot, the rice may not cook well.

TIPS

To cool the Main Body and Outer Lid quickly, please try the following:
- **Fill the Inner Cooking Pan with cold water and place it in the Main Body.**
- **Open the Outer Lid, remove the Inner Lid Set and allow the Radiator Plate to cool.**

NOTE
- You can switch the Notification Sounds (Melody, Beep, Silent) that alert you when certain actions occur.
→ **See "HOW TO CHANGE THE NOTIFICATION SOUNDS" on pg. 9**

TIPS FOR COOKING VARIOUS RICE MENUS

*Capacity is measured in the supplied rice measuring cup, using uncooked rice.

Type of rice you want to cook	Type of rice to use	Menu Setting	Water Level	Cooking Capacity [cups]*	Notes and Tips
White Rice	Short/Medium Grain White Rice	WHITE/ SUSHI	WHITE	**1.0L:** 1–5.5 **1.8L:** 2–10	• Cooks white rice to a regular consistency (texture).
Sushi Rice	Short/Medium Grain White Rice	WHITE/ SUSHI	SUSHI	**1.0L:** 1–5.5 **1.8L:** 2–10	• Cooks rice for use with sushi. Please note that the rice texture may be slightly harder.
Quick Cooking	Short/Medium Grain White Rice	QUICK	WHITE	**1.0L:** 1–5.5 **1.8L:** 2–10	• Cooks white rice faster. Please note that the rice texture may be slightly harder.
Mixed Rice	Short/Medium Grain White Rice	MIXED	WHITE	**1.0L:** 1–4 **1.8L:** 2–6	• Cooks mixed rice. • Seasonings should be mixed with soup stock or water and then added to the rice. After adjusting the amount of water, stir thoroughly. If the seasonings are added directly to the rice or if not mixed properly, scorching or imperfect cooking may occur. • The recommended amount of ingredients should be 30-50% of the rice weight. • Chop ingredients into small pieces and place on top of rice without mixing them into the rice.
Porridge	Short/Medium Grain White Rice	PORRIDGE	PORRIDGE	**1.0L:** 0.5–1.5 **1.8L:** 0.5–2.5	• Cooks porridge. • The recommended amount of ingredients should be 30-50% of the rice weight. • Chop ingredients into small pieces and place on top of rice without mixing them into the rice. • Ingredients that do not cook easily should not be used in large amounts. • **Boil green leafy vegetables separately and add them after the porridge has finished cooking.** • Brown rice and partially polished rice cannot be used to make porridge.
Sweet Rice	Sweet Rice Only or Sweet Rice + Short/Medium Grain White Rice	SWEET	SWEET (When cooking sweet rice mixed with white rice, use slightly above the water level for SWEET)	**1.0L:** 1–4 **1.8L:** 2–6	• Cooks sweet rice. • Wash rice and drain it in a strainer for approximately 30 minutes. • Seasonings should be mixed with soup stock or water and then added to the rice. After adjusting the amount of water, stir thoroughly. • Place ingredients on top of the rice after adjusting the water.
Brown Rice	Short/Medium Grain Brown Rice	BROWN	BROWN	**1.0L:** 1–4 **1.8L:** 2–8	• Cooks brown rice. • If white rice is mixed with brown rice, it may boil over or imperfect cooking may occur. Therefore, a mixture like this is not recommended.

ESTIMATED COOKING TIME

Menu	1.0 L model	1.8 L model
WHITE	Approx. 45 minutes – 60 minutes	Approx. 45 minutes – 60 minutes
SUSHI	Approx. 45 minutes – 60 minutes	Approx. 45 minutes – 60 minutes
QUICK	Approx. 29 minutes – 40 minutes	Approx. 30 minutes – 45 minutes
MIXED	Approx. 55 minutes – 65 minutes	Approx. 55 minutes – 65 minutes
PORRIDGE	Approx. 55 minutes – 65 minutes	Approx. 50 minutes – 65 minutes
SWEET	Approx. 45 minutes – 50 minutes	Approx. 45 minutes – 50 minutes
BROWN	Approx. 85 minutes – 110 minutes	Approx. 85 minutes – 110 minutes

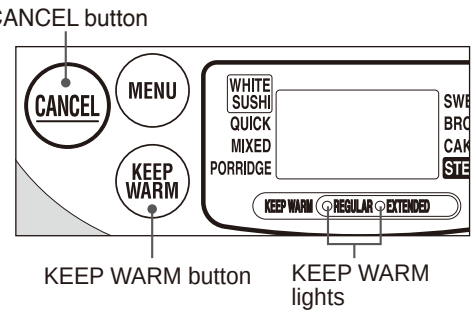
- The above table is based on the testing conditions of 120 volts, a room temperature of 68°F (20°C), and water at a starting temperature of 64.4°F (18°C).
- The above lengths of time are measured from Cooking until the Keep Warm process. Actual times may vary depending on the voltage, room temperature, season, the amount of water used, and the type of rice.
- The MIXED menu setting requires a longer cooking time to allow the rice to absorb seasonings.

KEEPING RICE WARM

REGULAR KEEP WARM AND EXTENDED KEEP WARM

You can choose the Regular Keep Warm mode or Extended Keep Warm mode.

- To end the Keep Warm mode, press the CANCEL button.



REGULAR KEEP WARM

This mode keeps the rice warm at a higher temperature, so the rice develops odors less easily.

When cooking completes, the Rice Cooker automatically switches to the Regular Keep Warm mode and the REGULAR KEEP WARM light turns on.



EXTENDED KEEP WARM

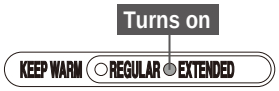
Use this mode when keeping rice warm for a longer period of time. Drying and yellowing of rice will be reduced by maintaining the temperature slightly lower.

This mode can be activated during the Regular Keep Warm mode.

1 Check to make sure the REGULAR KEEP WARM light is on.



2 Press the KEEP WARM button. The EXTENDED KEEP WARM light will turn on.



- **The Extended Keep Warm mode is not available in the following cases. The Rice Cooker will beep and automatically start the Regular Keep Warm mode.**
  - If 12 hours of Regular Keep Warm has already elapsed
  - After 4 hours of Extended Keep Warm has already elapsed, then it is switched to Regular Keep Warm
  - If the temperature of the Inner Cooking Pan is low because the Keep Warm mode has been cancelled, or power failure
- After 8 hours of the Extended Keep Warm mode, the Rice Cooker automatically switches to the Regular Keep Warm mode.

How to change from the Extended Keep Warm mode to the Regular Keep Warm mode

Press the KEEP WARM button. The setting will return to the Regular Keep Warm mode and the REGULAR KEEP WARM light will turn on.



ABOUT LENGTH OF KEEP WARM TIME

- Be sure to observe the length of time for which rice can be kept warm as shown in the table below.
- You cannot select EXTENDED KEEP WARM for the menus marked with a "—". REGULAR KEEP WARM is automatically selected.
- After cooking, all menus default to the Keep Warm mode. However, do not use the Keep Warm mode for the menus with an "×" below. Doing so can cause spoilage and foul odors.

Menu / KEEP WARM	WHITE・SUSHI・QUICK	MIXED・PORRIDGE*・SWEET	BROWN
REGULAR KEEP WARM	**Up to 12 hours**	×	**Up to 12 hours**
EXTENDED KEEP WARM		—	—

* With the PORRIDGE menu setting, the cooked grains will become thick as time passes, so turn off the Keep Warm mode after cooking is finished and consume the food as soon as possible.

- The Keep Warm mode is not available for the CAKE and STEAM menu settings.

Continued on the next page

KEEPING RICE WARM (cont.)

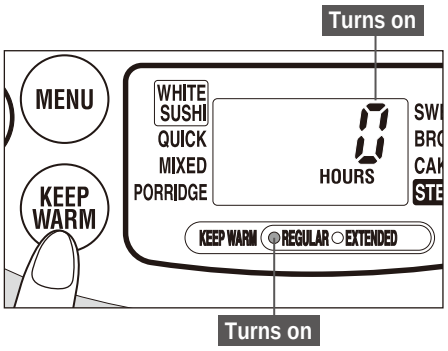
HOW TO KEEP RICE WARM AGAIN

■ When you want to keep rice warm after canceling the Keep Warm mode.

Press the KEEP WARM button.

The REGULAR KEEP WARM light turns on, and the time elapsed display returns to “0HOURS”.

● If the temperatures of the rice and the Inner Cooking Pan are low, do not keep warm again.



When you are concerned about the odor

● Foul odors or the growth of bacteria may occur depending on how well the unit is cleaned, the room temperature based on the season or the usage environment, frequent opening and closing of the Outer Lid, the type of rice used, or the way the rice was cleaned. If you are concerned about odors, cleaning the Rice Cooker according to “THE INTERIOR” on **pg. 25** and “IF THERE IS AN ODOR” on **pg. 24** and then using REGULAR KEEP WARM should be effective.

NOTE

● If you want to know the current time during the Keep Warm mode, press the ▲ or ▼ button and the Display will switch.
Press the ▲ or ▼ button again to return to the display for the Keep Warm time elapsed.

If you do not return the display to the Keep Warm time elapsed, the next time you cook rice, the Keep Warm time elapsed will not be displayed. This change can only be made during the Keep Warm mode.

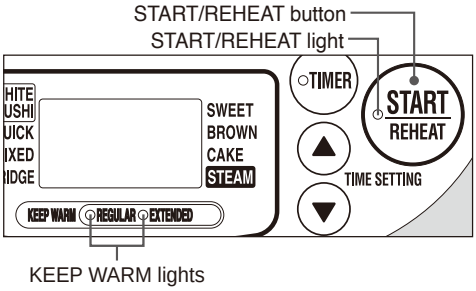
IMPORTANT

● When keeping rice in the Inner Cooking Pan for later consumption, you must use the Keep Warm mode.

REHEATING RICE

You can use this function during the Regular Keep Warm mode or Extended Keep Warm mode.

- **This Reheat function is for reheating the rice during the Keep Warm mode to make the rice warmer. Particularly, when the rice is kept warm at a lower temperature by the Extended Keep Warm mode, the Reheat function will reheat the rice to the best serving temperature.**
- **You can reheat the rice only when the KEEP WARM (REGULAR KEEP WARM or EXTENDED KEEP WARM) light is on.**



1 Loosen and level the surface of the rice that is being kept warm.

- Be sure to loosen the rice to prevent it from becoming hard or scorching.
- To reheat a small amount of rice, add 1 tablespoon of water for each bowl of rice (approx. 5.5 oz./approx. 160 g), mix well, and gather the rice toward the center of the Inner Cooking Pan. Doing so will minimize dryness.
- Be careful not to burn yourself when loosening the rice.
- The Inner Cooking Pan may spin when loosening the rice. Holding the Inner Cooking Pan (which is very hot immediately after reheating) with an oven-mitt or a soft cloth will keep it from spinning while reducing damage to the outside bottom of the pan.

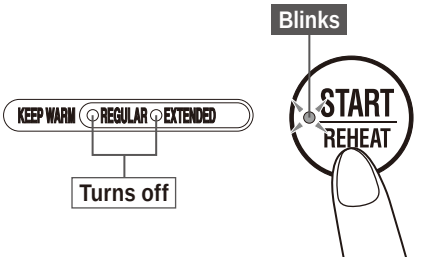


2 Make sure that the KEEP WARM light is on, and press the START/REHEAT button.



If you press the START/REHEAT button when the KEEP WARM (REGULAR KEEP WARM or EXTENDED KEEP WARM) light is off, the cooking process will start.

A Melody sounds, and reheating starts.
The KEEP WARM light turns off, the START/REHEAT light blinks.



Approx. 7 min. – 9 min. later

Estimated reheat time
Approx. 7 min. – 9 min.

The Melody (Beep) sounds, and reheating is finished.
The START/REHEAT light turns off, the REGULAR KEEP WARM light turns on, and the Rice Cooker switches to the Regular Keep Warm mode.

3 Loosen the rice.

- Loosen and level the surface of the rice, as the rice at the bottom may be harder.
- Be careful not to burn yourself when loosening the rice.
- The Inner Cooking Pan may spin when loosening the rice. Holding the Inner Cooking Pan (which is very hot immediately after reheating) with an oven-mitt or a soft cloth will keep it from spinning while reducing damage to the outside bottom of the pan.

To cancel the Reheat mode and return to the Keep Warm mode

Press the KEEP WARM button. The START/REHEAT light turns off, the REGULAR KEEP WARM light turns on, and the Rice Cooker switches to the Regular Keep Warm mode.

To cancel the Reheat mode and the Keep Warm mode

Press the CANCEL button. The START/REHEAT light turns off, and the current time display returns.

Do not reheat for the following cases

- Do not use the Reheat function to reheat food other than white rice, as reheating other types of rice may cause scorching or discoloring.
- Do not repeat the Reheat function as doing so may cause scorching or dryness.
- Do not use the Reheat function if the amount of rice left over is above Water Level Line 3 (for 1.0 L model) or 6 (for 1.8 L model) for WHITE as the rice may not be warmed adequately.
- Do not use the Reheat function if the rice is cold or the temperature of the Inner Cooking Pan is too low as doing so may cause scorching, foul odors or the rice may become hard.

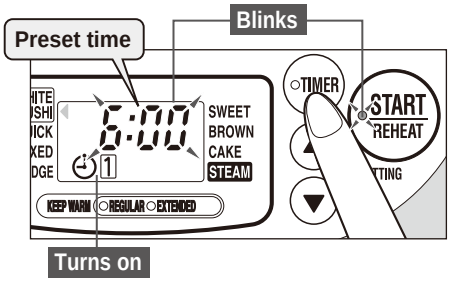
USING THE TIMER TO COOK RICE

- This function sets the Rice Cooker to automatically finish cooking by a specific time. Once set, the timer settings are stored in **"Timer 1"** or **"Timer 2"**.
- The initial settings are **6:00** for **"Timer 1"**, **18:00** for **"Timer 2"**.
- Set the clock to the current time before setting the Timer function. If the clock is inaccurate, the cooking will not be completed at the time you set for the Timer. → **pg. 9**
- If you set the Timer shorter than the Length Needed for the Timer Settings, a beep will sound, the Rice Cooker will start cooking immediately, and the estimated time until cooking completion will be displayed.
- For pre-cooking preparations, see steps ***1*** through ***3*** under "BASIC COOKING STEPS" on **pg. 10**.

1 Press the MENU button to select the desired menu setting.

- The Timer function is not available for QUICK, MIXED, SWEET, CAKE and STEAM menu settings.

Ex. **When setting Timer 1 to "7:30".**



2 Press the TIMER button to select "Timer 1" (or "Timer 2").

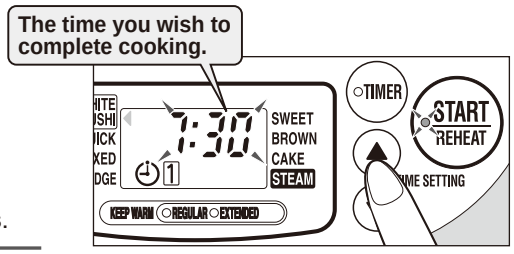
The preset time for **"Timer 1"** and the START/REHEAT light will blink.

- **Press the button again and the preset time for "Timer 2" will appear.**

3 Press the ▲ or ▼ button to set a specific time to finish cooking.

▲ : Each press advances the time in 10-minute increments.	▼ : Each press reverses the time in 10-minute increments.

- Press and hold the button to quickly adjust the time in 10-minute increments.
- You do not need to set the time again when using the same settings.

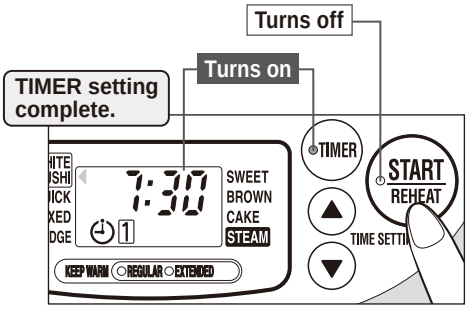


4 Press the START/REHEAT button.

The Melody (Beep) sounds, and the Timer setting is completed.

The START/REHEAT light turns off, and the time you wish to finish cooking and the TIMER light turn on.

- **The START/REHEAT button must be pressed to set the TIMER.**
- Cooking will be completed at the specified time. → **See step 6 under "BASIC COOKING STEPS" on pg. 11**
- To cancel the Timer setting while using the Timer function, press the CANCEL button.



Length Needed for the Timer Settings

- Do not set the Timer for 13 hours or more. Furthermore, do not set the Timer for 8 hours or more when the water temperature is high, such as during summer. (This will prevent spoilage caused by rice being soaked for longer than required.)

	1.0 L model	1.8 L model
WHITE	1 hour 5 min. –	1 hour 10 min. –
SUSHI	1 hour 5 min. –	1 hour 10 min. –
PORRIDGE	1 hour 10 min. –	1 hour 15 min. –
BROWN	1 hour 55 min. –	2 hours –

IMPORTANT

- **Do not use the Timer function if you are adding ingredients and/or seasonings to the rice. Ingredients may spoil or seasonings may settle to the bottom of the Inner Cooking Pan and your results may not be satisfactory.**

NOTE

- The estimated time until cooking completion will not be displayed when the Timer is set.
- Cooking may not complete at the set time if the temperature of the room or water is too low. In addition, the cooking time may be affected by the amount of water or voltage.
- When cooking using the Timer function, the rice absorbs extra moisture, which can make the rice softer or cause the bran to collect at the bottom and burn.
- If you want to know the current time while using the Timer function, press the ▲ or ▼ button and the Display will switch only while the button is pressed.

HOW TO BAKE CAKE

1 Grease the inside of the Inner Cooking Pan lightly and evenly with butter.

- The cake may be difficult to remove if the Inner Cooking Pan is not greased evenly.

2 Prepare the batter for cake.

Refer to the RECIPES (pg. 23) for how to prepare the batter and the amounts of its ingredients.

*Do not add baking powder or baking soda as it may cause the cake to rise too high and cause malfunction.
*The maximum capacity of all-purpose flour is 4.2 oz./120 g (1.0 L model) or 6.3 oz./180 g (1.8 L model).



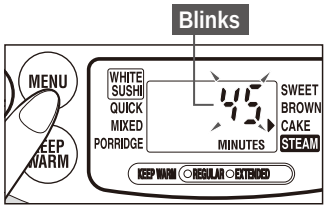
3 Pour the cake batter into the Inner Cooking Pan from Step 1, level the surface and release excess air.

- Hit the bottom of the Inner Cooking Pan with the **palm of your hand** several times to release the air bubbles in the batter.
  Do not hit the Inner Cooking Pan with hard objects or drop it onto the kitchen counter, as this may deform the Inner Cooking Pan and cause uneven baking.

4 Close the Outer Lid and press the MENU button to choose the CAKE menu setting.

- When the CAKE menu setting is selected, the default cooking time for the CAKE menu setting will begin blinking. Press the ▲ or ▼ button to change the cooking time.
  → **Refer to the RECIPES (pg. 23) for the cooking time.**
- Press and hold the button to quickly adjust the time in 5-minute increments.

Model	Default Cooking Time	Cooking Time Range
1.0 L model	45 minutes	1 minute – 60 minutes
1.8 L model	65 minutes	1 minute – 80 minutes



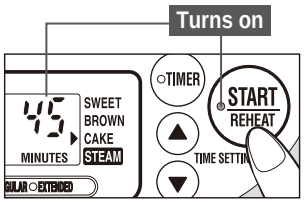
- Display for a 1.0 L model

5 Press the START/REHEAT button.

The Melody (Beep) sounds and baking begins.

The START/REHEAT light turns on, and the remaining time (in minutes) until baking completion appears on the Display.

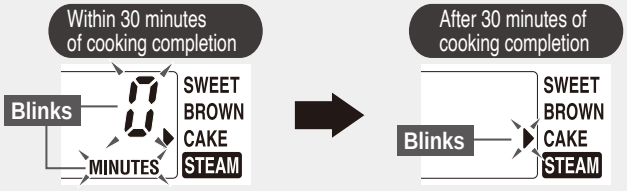
- If you want to know the current time while baking is in progress, press the ▲ or ▼ button and the Display will switch only while the button is pressed.



6 When the Melody (Beep) to indicate cooking completion sounds, press the CANCEL button and remove the cake from the Inner Cooking Pan.

IMPORTANT

- Remove the cake from the Inner Cooking Pan immediately after cooking completion. Otherwise the cake may become difficult to remove.
- Be careful when removing the cake as the interior of the Rice Cooker and the Inner Cooking Pan are hot upon cooking completion.
- If the cake needs more baking, restart the process from Step 4 to bake a little longer.
- Wait for the Main Body to cool before cleaning.
- If there is smell of cake left inside the Inner Cooking Pan, see **pg. 24** "IF THERE IS AN ODOR" to remove the smell.
- Always press the CANCEL button when cooking completes. The Rice Cooker will beep every 30 minutes and the display will blink as a reminder to remove the cake if the CANCEL button is not pressed.



HOW TO STEAM FOOD

1 Add water to the Inner Cooking Pan.

Model	Capacity	Measuring Cup
1.0 L model	18 fl. oz.(540 mL)	3 cups
1.8 L model	24 fl. oz.(720 mL)	4 cups

2 Place the Inner Cooking Pan into the Main Body and place the Steaming Basket.

Wipe the outer surface of the Inner Cooking Pan, the inside of the Main Body, the Inner Lid Set, and the Steam Vent Cap clean of moisture and foreign matter.

- Please make sure to place the Steaming Basket straight, or steam may escape from the gap.

3 Place food in the Steaming Basket from step *2*, attach the Inner Lid Set and the Steam Vent Cap, close the Outer Lid, and then insert the Power Plug into an electrical outlet.

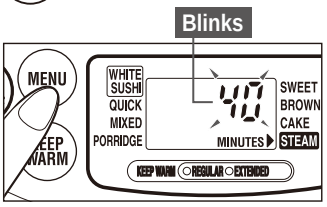
- Place food in the Steaming Basket evenly. The Steaming Basket may become slant if the food is heavier on one side.

4 Select the STEAM menu setting by pressing the MENU button.

- When the STEAM menu setting is selected, the default cooking time will appear in the Display. You can make the cooking time longer or shorter by using the ▲ or ▼ buttons.
  See **pg. 19** "Suggested Steaming Time."
- Press and hold the button to quickly adjust the time in 5-minute increments.

Model	Default Cooking Time	Cooking Time Range
1.0 L model	40 minutes	1 minute – 60 minutes
1.8 L model		

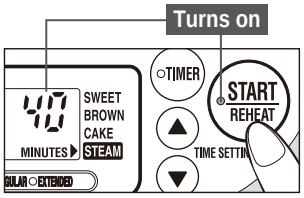
*The cooking time includes the time it takes to boil the water.



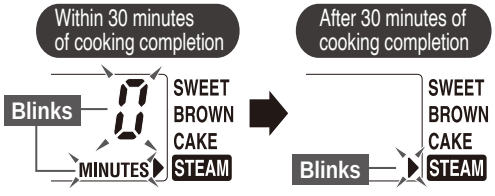
5 Press the START/REHEAT button.

The Melody (Beep) sounds and steaming will start.
The START/REHEAT light turns on and the Display shows the remaining time (in minutes) until steaming completion.

- If you want to know the current time during cooking, press the ▲ or ▼ button and the Display will switch only while the button is pressed.



6 When the Melody (Beep) to indicate cooking completion sounds, press the CANCEL button and open the Outer Lid to remove the food from the Steaming Basket.



- Remove the food from the Steaming Basket immediately after cooking completion because the Rice Cooker does not switch to the Keep Warm mode, or the food may become wet or soggy.
- Be careful when opening the Outer Lid and removing the steamed dish and Steaming Basket, as the steam and the inside of the Main Body are very hot upon cooking completion (which may cause burns).
- Always press the CANCEL button when cooking is complete. The Rice Cooker will beep every 30 minutes and the display will blink as a reminder to remove the food if the CANCEL button is not pressed.
- If the food needs more steaming, restart the process from Step *4* to steam a little longer.
- If smells of food remain inside the Inner Cooking Pan, see **pg. 24** "CLEANING AND MAINTENANCE: IF THERE IS AN ODOR" to remove the smell.
- The Steaming Basket may become colored from the ingredients (especially carrots and leafy vegetables), but it will not affect cooking performance. Although stains on the Steaming Basket may not be completely removed even with cleaning, wash the basket immediately after every use, as stains will become even more difficult to remove if they dry out.
- Oil and scum may soil the Inner Lid Set and the inside of the Outer Lid, especially when steaming meats. Always wash the Inner Lid Set, Inner Cooking Pan and Steaming Basket after each use, and wipe the Outer Lid Gasket and the inside of the Outer Lid after each use to prevent odors or spoiling.
- Hot condensation may fall from the Inner Lid Set when the Outer Lid is opened upon cooking completion and cause burns. Please exercise caution.

NOTE

- Clean food scum from ingredients such as chicken or fish after cooking.
- Place steamed vegetables in ice water immediately after cooking and then drain them to preserve their bright colors.

Suggested Steaming Time

Ensure that the height does not exceed 1-½"/3.5 cm when the food is added. If this height is exceeded, the food may hit the Inner Lid Set, causing a breakdown.

Ingredients	Amount	Time	Tips for Steaming
Carrot	1, about 7 oz./200 g	20 min.	Cut into bite-size pieces
Broccoli	½, about 7 oz./200 g	15 min.	Cut into bite-size pieces
Spinach	About 3-½ oz./100 g	15 min.	Cut into bite-size pieces
Pumpkin	¼, about 9 oz./250 g	20 min.	Cut into bite-size pieces
Potato	3, about 16 oz./450 g	40 min.	Cut into bite-size pieces
Sweet potato	1, about 10-½ oz./300 g	35 min.	Cut into bite-size pieces
Corn	1, about 7 oz./200 g	30 min.	Cut into bite-size pieces
Chicken	1 fillet, about 10-½ oz./300 g	30 min.	Cut slits on the bottom side (that comes into contact with the Steaming Basket)
Fish (white fish, salmon, etc.)	Cut into fillets, about 5 oz./150 g	25 min.	Slice into less than 1 inch/2 cm thickness and wrap in aluminum foil
Prawn	15, about 5 oz./150 g	20 min.	Steam without removing shells
Scallop	About 5 oz./150 g	20 min.	Remove from shell (It is recommended to line the Steaming Basket with Chinese cabbage or cabbage to prevent the scallops from sticking)
Refrigerated meat dumplings, pot stickers (jiaozi), meat buns (xiaolongbao)	About 7 oz./200 g	15 min.	Leave appropriate space between food items
Frozen meat dumplings, pot stickers (jiaozi), meat buns (xiaolongbao)	About 7 oz./200 g	20 min.	Leave appropriate space between food items

NOTE

Do not cook the following types of foods in the Rice Cooker:

- Thick foods such as curry and stews
- Foods that may bubble over such as those using baking soda
- Foods that expand after cooking such as processed seafood products and beans
- Foods with large amounts of oil
- Foods packaged in plastic bags

When cooking…

- Do not use paper towels or other lids to cover the food.
- Remove any foreign matter from the outer surface of the Inner Cooking Pan, Heating Plate or Center Sensor. → **pg.24 - pg.25**
- When using aluminum foil or cooking sheet, do not completely cover the holes on the Steaming Basket, or allow it to extend outside the Steaming Basket. Doing so may cause breakdown, boiling over, or steam may leak.
- Steaming time will vary based on the room and water temperature, voltage, water measurement, size, amount and temperature of the food or other factors.
- When steaming consecutively, check to make sure there is enough water in the Inner Cooking Pan, and add water accordingly to prevent it from boiling dry.
- Steaming fish and meat for an extended time makes them tough. If they do not cook through, try slicing them thinly before steaming. Adding herbs, garlic or flavoring with salt and pepper may reduce odors.

When cooking other foods together with rice...

- Cook the rice using the WHITE/SUSHI menu setting.
- Cook 1 cup of rice if the model has a cooking capacity of 1.0 L and 2 to 4 cups of rice if the model has a cooking capacity of 1.8 L. Cooking too much rice may cause the Outer Lid to open during cooking, preventing the rice from cooking properly and the other ingredients from steaming properly.
- Level the surface of the rice before cooking. → Failure to do so may cause the cooked rice to touch the Steaming Basket.
- Ingredients that require a comparatively long steaming time, such as potatoes, sweet potatoes, corn, pumpkin, and fish (wrapped in aluminum foil) can be cooked together. If they do not cook through properly, reduce the amount of ingredients or cut them into small pieces.
- Ingredients that require a comparatively short steaming time, such as spinach, will not steam properly.
- Do not add ingredients while the rice is cooking.
- The rice may burn more easily or take on the color and odor of the other ingredients.

RECIPES

The measurements used in these Recipes	■ 1 Tablespoon = 0.5 fl. oz. (15 mL) ■ 1 teaspoon = 0.17 fl. oz. (5 mL) ■ Measure the rice with the supplied Measuring Cup. (1 Cup = approx. 6.1 fl. oz./approx. 180 mL)

AVOCADO AND TUNA BOWL

Menu Setting: WHITE / SUSHI

Ingredients (4-5 servings)

3 cups White rice
* Use the supplied Measuring Cup.
1 lb. (454 g) Raw tuna (sashimi grade)
2 (300 g) Medium Avocados
A)
4 Tbsp. Soy sauce
1 tsp. *wasabi,* grated
Grated *wasabi* to taste
Soy sauce to taste



How to cook

1 Clean white rice well and fill the Inner Cooking Pan with water to Water Level Line **3** for WHITE.
2 Press the MENU button, select WHITE/SUSHI and press the START/REHEAT button to start cooking.
3 Slice the avocado in 1/4 inch (0.5 cm) thickness, and the raw tuna in 1/2 inch (1 cm) thickness, marinate in "**A**".
4 When cooking is completed, place the rice in a bowl and top with the marinated tuna and avocado.
5 Serve with additional *wasabi* and soy sauce to taste.

HAND-ROLLED SUSHI

Menu Setting: WHITE / SUSHI

Ingredients (4-5 servings)

3 cups White rice
* Use the supplied Measuring Cup.

Mixed vinegar
4 Tbsp. Rice vinegar
1 Tbsp. Sugar
1 1/2 tsp. Salt

Suggested Toppings
Sashimi (tuna, squid, prawns, etc.)
Japanese pickles (e.g. pickled radish)
Avocado and ham
Natto (fermented soybean) and green onions
Bacon and asparagus
Salmon roe, sea eel and rolled egg
Carrots, cucumbers and celery

Seaweed, *wasabi* (horse radish), soy sauce and pickled red ginger to taste



How to cook

1 Clean white rice well and fill the Inner Cooking Pan with water to Water Level Line **3** for SUSHI.
2 Press the MENU button, select WHITE/SUSHI and press the START/REHEAT button to start cooking.
3 When cooking is completed, place the rice into a wooden container (wiped with a clean wet cloth). Pour the mixed vinegar over the rice and mix thoroughly while cooling it with a fan.

- Hand-rolled sushi is simple and quick, wrapping your favorite sashimi, ingredients and sushi rice with *Nori* (seaweed). You can also use a lettuce leaf to wrap your hand-rolled sushi.

CHIRASHI-SUSHI

Menu Setting: WHITE / SUSHI

Ingredients (4-5 servings)

3 cups White rice
* Use the supplied Measuring Cup.

Mixed vinegar
- 4 Tbsp. Vinegar
- 3 Tbsp. Sugar
- 1 tsp. Salt

1 oz. (28 g) Carrot
1 oz. (28 g) *Gobo*
1 oz. (28 g) Bamboo shoot
2 pieces (38 g) Shiitake mushroom
1 (30 g) *Chikuwa* (fish paste)

A
- 4 fl oz. (118 mL) Soup stock
- 2 Tbsp. Sugar
- 1 Tbsp. Soy sauce
- 1 Tbsp. *Mirin* (sweet sake)

B
- 2 eggs
- 1 tsp. *Mirin*
- A pinch Salt

Pickled lotus root, *Nori* (seaweed), Pickled red ginger to taste
Shrimp, Squid, Boiled snow peas to garnish



How to cook

1 Clean rice well and fill the Inner Cooking Pan with water to Water Level Line **3** for SUSHI.

2 Press the MENU button, select WHITE/SUSHI and press the START/REHEAT button to start cooking.

3 When cooking is completed, place the rice into a wooden container (wiped with clean wet cloth). Pour mixed vinegar over the rice and mix thoroughly while cooling it with a fan.

4 Cut the carrot into fine pieces, shred *Gobo*, cut the bamboo shoot in small strips, cut shiitake mushrooms in thin strips, and cut the *chikuwa* in lengthwise then cut into small pieces. Boil these ingredients in the soup stock "**A**" until the soup is gone.

5 Mix the ingredients of "**B**" and fry in a thin crepe, and slice into a small thin strips.

6 Mix the ingredients from Step **4** with the Sushi rice from Step **3**, sprincle sliced fried eggs from Step **5**, pickled lotus root and *Nori* (seaweed). Decorate with shrimps, squid and snow peas and top with pickled red ginger.

MIXED RICE

Menu Setting: MIXED

Ingredients (4-5 servings)

3 cups White rice
* Use the supplied Measuring Cup.
2 oz. (57 g) Chicken thigh
1/2 slice (7 g) *Age* (fried tofu)
1 oz. (28 g) Carrots
1 oz. (28 g) *Konnyaku*
1 oz. (28 g) *Gobo*
2–3 (7-11 g) Dried shiitake mushrooms (soaked in water to constitute)

A
- 1 1/2 Tbsp. Light soy sauce
- 1 1/2 Tbsp. *Mirin* (sweet sake)
- 1/2 tsp. Salt
- 1/2 tsp. *Dashinomoto*

Soup taken from soaking dried Shiitake to taste
Stone parsley to taste



How to cook

1 Slice chicken thigh into 1/2 inch (1 cm) cubes. Place *Age* in a strainer and pour hot water over it; gently squeeze to drain excess oil, then slice into small strips. Soak chicken thigh and *Age* in soup stock "**A**" for 5 minutes (do not discard this soup stock).

2 Slice carrots and *Konnyaku* into small strips, soak *Konnyaku* in hot water and drain. Shred *Gobo*, soak in water until soft, then drain. Cut Shiitake into small strips.

3 Add the soup stock from Step **1** to the water used to soak the dried Shiitake, and mix them well.

4 Clean white rice and add the mixture from Step **3**. Fill the Inner Cooking Pan with water to Water Level Line **3** for WHITE, and then mix well from the bottom of the Inner Cooking Pan.

5 Place the ingredients from Steps **1** and **2** on top of the rice from Step **4** and spread evenly across the top.

- Do not mix the ingredients with the rice. Changing the amounts of rice and ingredients may cause imperfect cooking.

6 Press the MENU button, select MIXED and press the START/REHEAT button to start cooking.

7 When cooking is completed, mix the rice to loosen it.

8 Serve rice in a bowl and sprinkle stone parsley on top.

Continued on the next page

RECIPES (cont.)

SWEET RICE COOKED WITH ADZUKI BEANS

Menu Setting: SWEET

Boil the adzuki beans, separate them into beans and stock, and then cool them at room temperature before use. When adjusting the amount of water, add the stock as a substitute for water.

Ingredients (4-5 servings)

3 cups Sweet rice
* Use the supplied Measuring Cup.
2 oz. (57 g) Adzuki beans
Salt with parched sesame to taste

How to cook

1 Clean sweet rice and drain in a strainer for about 30 minutes.

2 Rinse the adzuki beans, put them into a saucepan with 2 cups of water, bring to a boil, and boil for 2 minutes. Then, drain the boiled water. Then add 3 cups of water and boil for 20 minutes until the beans become soft enough to break by pressing with your fingertip. Drain the beans but keep the soup stock.

3 Put the rice from Step **1** into the Inner Cooking Pan, add the soup stock from Step **2**, and pour water to Water Level Line **3** for SWEET. Stir from the bottom of the pan and place the adzuki beans from Step **2** on top and level the surface.

- Do not mix the ingredients with the rice. Changing the amounts of rice and ingredients may cause imperfect cooking.



4 Press the MENU button, select SWEET and press the START/REHEAT button to start cooking.

5 When cooking is completed, loosen the rice. Serve in a bowl and sprinkle the salt with parched sesame on top.

- When adding regular white rice or rinse-free rice, add water to slightly above the Water Level Line for SWEET.

MIXED BROWN RICE

Menu Setting: BROWN

Ingredients (4-5 servings)

3 cups Brown rice
* Use the supplied Measuring Cup.
3 oz. (85 g) Chicken thigh
1 slice (13 g) *Age* (fried tofu)
1 oz. (28 g) each Carrots, *Konnyaku* and *Gobo*
A { 3 Tbsp. Light soy sauce
1/2 Tbsp. *Mirin* (sweet sake)

How to cook

1 Slice chicken thigh into 1/2 inch (1 cm) cubes. Place *Age* in a strainer and pour hot water over it; gently squeeze to drain excess oil, then slice into small strips.

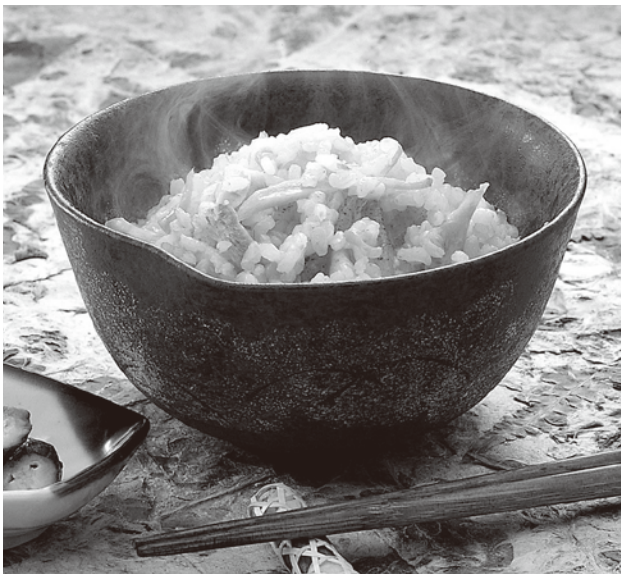
2 Slice carrots and *Konnyaku* into small strips, soak *Konnyaku* in hot water and drain. Shred *Gobo*, soak in water until soft, then drain.

3 Clean brown rice and put "**A**" in the Inner Cooking Pan, add water to Water Level Line **3** for BROWN, and then **mix well from the bottom of the Inner Cooking Pan.**

4 Place ingredients from Steps **1** and **2** on top of rice from Step **3**.

- Do not mix the ingredients with the rice. Changing the amounts of rice and ingredients may cause imperfect cooking.

5 Press the MENU button, select BROWN and press the START/REHEAT button to start cooking.



6 When cooking is completed, mix the rice to loosen it.

- Clean brown rice lightly to remove husks.
- When cooking rice with additional ingredients, limit the amount of rice to 1-4 cups for the 1.0 L model and 2-6 cups for 1.8 L model.

● The ingredients specified below are the maximum amounts with which the sponge cake can be appropriately made. If more than the amounts specified for the ingredients is used, the cake may cook insufficiently or the cake batter may become attached to the Inner Lid Set.

SPONGE CAKE (Cooking time: 45 minutes for the 1.0 L model and 65 minutes for the 1.8 L model) Menu Setting: CAKE

Ingredients	1.0 L model	1.8 L model
All-purpose flour (sifted)	4.2 oz. (120 g)	6.3 oz. (180 g)
Egg (separate egg yolk from white)	4 pcs.	6 pcs.
Sugar	3.5 oz. (100 g)	5.3 oz. (150 g)
Vanilla extract	To taste	To taste
A { Milk	1 Tbsp.	1 1/2 Tbsp.
A { Butter	0.7 oz. (20 g)	1.1 oz. (30 g)
Fresh cream, fruits (for decoration)	as you like	as you like
Butter (for greasing the Inner Cooking Pan)	As needed	As needed



How to cook

1 Grease the inside of the Inner Cooking Pan lightly and evenly with butter.
2 Add "**A**" in a small bowl and float the small bowl in a larger bowl containing hot water to melt the butter.
3 Place the egg whites in a bowl and beat until foamy. Add the sugar in 2 to 3 portions, beating well after each addition, until the whites hold stiff peaks.
4 Add yolks and vanilla extract to Step **3** and beat until thick.
5 Add sifted all-purpose flour to Step **4**. Mix with rubber spatula until smooth and well blended. Gently fold in "**A**" from Step **2** without over-mixing.
6 Pour the batter from Step **5** into the Inner Cooking Pan and hit the bottom of the Inner Cooking Pan with the palm of your hand several times to release the air bubbles in the batter. Place the Inner Cooking Pan into the Main Body and close the Outer Lid.
7 Press the MENU button and select the CAKE menu setting. Set the cooking time to 45 minutes for the 1.0 L model and 65 minutes for the 1.8 L model and press the START/REHEAT button.
8 When baking completes, remove the cake from the Inner Cooking Pan and allow to cool.
9 Frost the cake with whipped cream and garnish with desired fruit.

- Flavor variations: Sift cocoa powder with all-purpose flour to make a chocolate cake, or green tea powder to make green tea cake. (Add 1 1/2 Tbsp. for the 1.0 L model and 2 Tbsp. for the 1.8 L model.)

CHEESE CAKE (Cooking time: 60 minutes for the 1.0 L model and 80 minutes for the 1.8 L model) Menu Setting: CAKE

Ingredients	1.0L model	1.8L model
Cream cheese	7.1 oz.(200 g)	10.6 oz.(300 g)
Sugar	1.8 oz.(50 g)	2.5 oz.(70 g)
Sugar (for beating egg whites)	1.1 oz.(30 g)	1.8 oz.(50 g)
Egg (separate egg yolk from white)	3 pcs.	5 pcs.
All-purpose flour (sifted)	1.1 oz.(30 g)	1.8 oz.(50 g)
Fresh cream	1.7 oz.(50 mL)	2.0 oz.(60 mL)
Lemon juice	4 tsp.	2 Tbsp.
Vanilla extract	To taste	To taste
Butter, melted	0.7 oz.(20 g)	1.1 oz.(30 g)
Fresh cream, fruits (for decoration)	as you like	as you like
Butter (for greasing the Inner Cooking Pan)	As needed	As needed



How to cook

1 Grease the inside of the Inner Cooking Pan lightly and evenly with butter.
2 Soften cream cheese at room temperature or put in microwave oven for 30 seconds at 500 W.
3 Place cream cheese from Step **2** in a bowl and mix with wooden spatula until it becomes smooth. Add sugar and blend.
4 Add yolks one at a time to Step **3**, mixing well after each addition. Then, add sifted all-purpose flour, fresh cream, lemon juice, vanilla extract, and melted butter in order, mixing well after each addition.
5 Place the egg whites in a separate bowl and beat until foamy. Add the sugar in 2 to 3 portions, beating well after each addition, until stiff peaks form.
6 Gently fold in meringue from Step **5** to Step **4** with a rubber spatula without over-mixing.
7 Pour the batter from Step **6** into the Inner Cooking Pan and hit the bottom of the Inner Cooking Pan with the palm of your hand several times to release the air bubbles in the batter. Place the Inner Cooking Pan into the Main Body and close the Outer Lid.
8 Press the MENU button and select the CAKE menu setting. Set the cooking time to 60 minutes for the 1.0 L model and 80 minutes for the 1.8 L model and press the START / REHEAT button.
9 When baking completes, immediately invert the Inner Cooking Pan onto a plate to remove the cake, and let it cool slightly to release the initial heat. (Be careful handling the cake as freshly baked cakes are fragile and can easily break.)
10 Chill cake in refrigerator. Decorate with whipped cream and garnish with fruits.

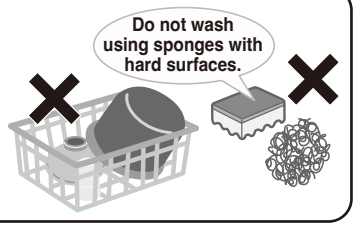
- Flavor variations: Soak raisins in rum to soften, lightly coat with flour and add after Step **6**. (Add 1.1 oz.(30 g) of raisins for 1.0 L model and 1.8 oz. (50 g) for 1.8 L model.)

CLEANING AND MAINTENANCE

● Clean the Rice Cooker thoroughly after every use.

IMPORTANT

- **Be sure to unplug the Power Cord and allow the Main Body and the Inner Cooking Pan to cool down before cleaning.**
- Do not use such items as thinner, abrasive cleaners, bleach, alcohol disinfectant, scrubbing brushes (nylon, metal, etc.), melamine sponges or sponges with a nylon surface. (Doing so may damage the surface, causing discoloration, scratches, degradation in quality, or corrosion.)
- Do not use a dishwasher or dish-dryer. Doing so may cause scratches, deformation or discoloration.
- Be sure to reattach the Inner Lid Set, Steam Vent Cap, and Spatula Holder correctly.



THE EXTERIOR

Wipe clean with a well-wrung soft cloth.

- When using a chemically treated cloth, do not scrub forcefully or leave it in contact for an extended period.
  (Doing so may damage the surface, causing discoloration, scratches, degradation in quality, or corrosion.)

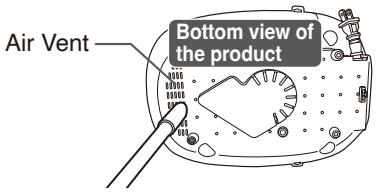
Open Button

If the Open Button becomes clogged with rice or other matter, remove with a bamboo skewer.

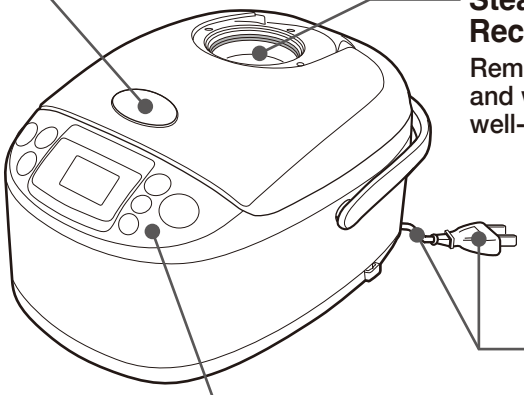
- Otherwise the Outer Lid may not open.

Air Vent

Clean using a vacuum cleaner (once a month).



- If you use the Rice Cooker while there is dust or other matter stuck to the Air Vent, the internal temperature may become abnormally high, resulting in breakdown.



Steam Vent Cap

Wash under running water and dry thoroughly.

Steam Vent Cap Receptacle

Remove the Steam Vent Cap, and wipe the Outer Lid with a well-wrung soft cloth.

Power Plug/ Power Cord

Wipe with a dry soft cloth.

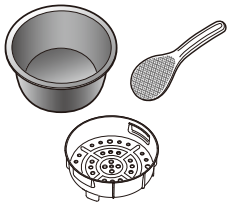
Control Panel

Wipe with a dry soft cloth.

Inner Cooking Pan (→ pg. 5) / Spatula / Steaming Basket

Wash using a neutral kitchen detergent and a soft sponge.

- If the Inner Cooking Pan is dirty, add lukewarm water and a neutral kitchen detergent and clean it.



The Coating on the inner surface of the Inner Cooking Pan can peel off if damaged, so follow the precautions listed below.

- Do not use polishing powder, metal or nylon scrubbing brushes.
- Handle gently. Do not strike it or rub it too hard.
- When dry rice or other food has stuck to the Inner Cooking Pan or Spatula, soak it in water until the food softens, and then wash this item off with a soft sponge or something similar.

Measuring Cup / Spatula Holder

Wash using a soft sponge.

- To wash thoroughly, use a neutral kitchen detergent.



IF THERE IS AN ODOR

1. **Fill the Inner Cooking Pan with water up to Water Level Line 1 for WHITE for 1.0 L model, and Water Level Line 2 for 1.8 L model.**
   - Do not put other matter such as kitchen detergents in the Inner Cooking Pan.
2. **Close the Outer Lid and press the (MENU) button to select the QUICK menu setting.**
3. **Press the (START / REHEAT) button.**
4. **When a Melody (Beep) sounds and the Rice Cooker switches to the Keep Warm mode, press the (CANCEL) button.**
5. **Wait until the Main Body cools down, discard the water and clean accordingly.**
   - Open the Outer Lid and dry the Rice Cooker in a well ventilated place.

THE INTERIOR

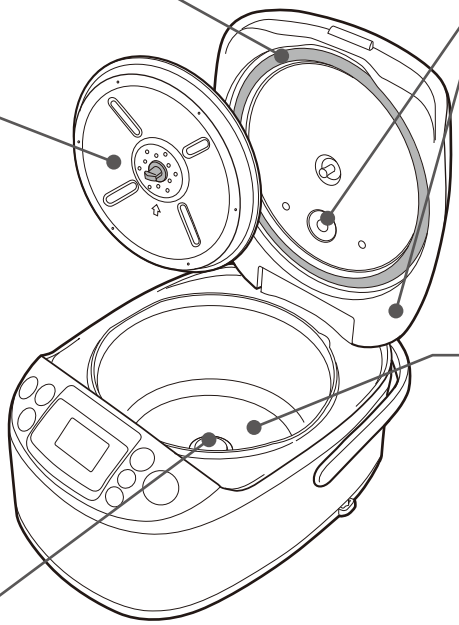
Outer Lid Gasket
Wipe with a well-wrung soft cloth.
Remove any rice or residue.

- The Outer Lid Gasket cannot be removed.

Inner Lid Set
Rinse in hot or cold water, wash using a neutral kitchen detergent and a soft sponge, and dry thoroughly.

- Do not remove the Inner Lid Knob.
- Be sure to clean the Inner Lid Set after every use. If left dirty or wet, the color may change to brown or rust may form.

Center Sensor
Wipe with a well-wrung soft cloth.
If it becomes clogged with rice or other matter, remove with a bamboo stick.



Outer Lid / Steam Vent
Hold the Outer Lid securely and wipe with a well-wrung soft cloth.
Remove any rice or residue on the inside of the Outer Lid.

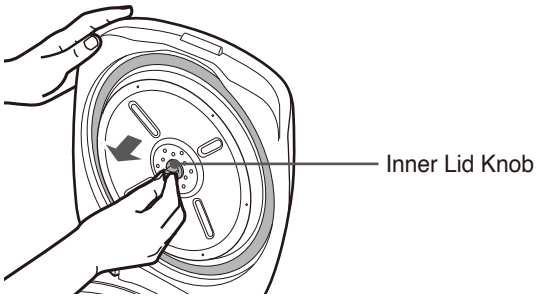
- Leaving rice, other matter or moisture on the surface may cause the Outer Lid to rust or discolor.

Heating Plate
Wipe the surface with a soft cloth dampened with lukewarm water and wrung out thoroughly.
If rice or other matter becomes stuck to the Heating Plate, lightly polish it off with a sandpaper of about No. 320 after dipping in water.
If it becomes clogged with rice or other matter, remove with a bamboo stick.

HOW TO DETACH AND ATTACH THE INNER LID SET

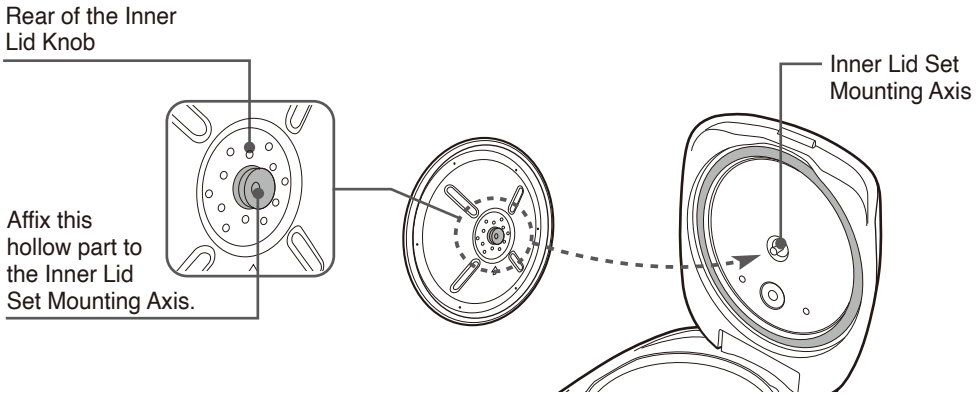
HOW TO DETACH

Hold the Outer Lid with one hand and pull the Inner Lid Knob toward you with the other hand.



HOW TO ATTACH

Affix the hollow part of the Inner Lid Set (rear of the Inner Lid Knob) to the Inner Lid Set Mounting Axis to attach the Inner Lid Set.



TROUBLESHOOTING GUIDE

● **Please check the following points before calling for service.**

Problems		Possible Causes / Solutions
COOKING RICE	**Rice cooks too hard or too soft**	● Increase or decrease water slightly (by 1-2 mm) from the Water Level Line according to your preference. ● If the amount of water is adjusted with the Rice Cooker on a tilted surface, it may be too high or too low, which will lead to changes in the hardness of the cooked rice. ● The texture of rice varies depending on the brand of the rice, where it was harvested, and how long it was stored (new crop or old crop). ● The texture of rice varies depending on the room and water temperatures. ● Using the Timer may result in softer rice. ● Using the QUICK menu setting may result in harder or wet rice. → **Please try using the WHITE/SUSHI menu setting.** ● Make sure the Inner Cooking Pan is not deformed. ● Did you use the supplied Measuring Cup to measure the rice before cooking? ● Rice may not have been cleaned sufficiently, leaving too much bran on the rice. ● Did you level the surface of the rice before cooking? ● Did you loosen the rice after cooking was completed? → **Loosen the rice immediately after cooking is completed.** ● Is there moisture or foreign matter such as (cooked or uncooked) rice on the outer surface of the Inner Cooking Pan, the Center Sensor, or the Heating Plate? → **Wipe them off.** ● Is there moisture or foreign matter on the inside of the Main Body, the Inner Lid Set, or the Steam Vent Cap? → **Wipe them off.**
	Rice is scorched	● Is there moisture or foreign matter such as (cooked or uncooked) rice on the outer surface of the Inner Cooking Pan, the Center Sensor, or the Heating Plate? → **Wipe them off.** ● If you soak the rice for a long time or cook rice using the Timer, the bran may collect at the bottom, and the rice will be more easily scorched. ● Rice may not have been cleaned sufficiently, leaving too much bran on the rice. ● Make sure the Inner Cooking Pan is not deformed.
	The surface of the cooked rice is uneven	● Depending on the heat convection while cooking, the surface of the cooked rice may look uneven. ● Did you level the surface of the rice before cooking? ● Make sure the Inner Lid Set and the Inner Cooking Pan are not deformed.
	Boils over while cooking	● Did you use the wrong menu setting or amount of water? → **pg. 12** When cooking using the PORRIDGE menu setting, the contents are particularly likely to boil over, so be sure not to use the wrong amount of water or menu setting. → **See "Be careful that the contents do not boil over." on pg. 11** ● Make sure the Steam Vent Cap is attached. ● Rice may not have been cleaned sufficiently, leaving too much bran on the rice. ● Make sure the Inner Cooking Pan is not deformed.
	Unable to start cooking or the buttons do not respond	● Make sure the Power Plug is plugged in securely. ● Does the Display show **"E01"** or **"E02"** ? → **pg. 29** ● Is the KEEP WARM (REGULAR KEEP WARM or EXTENDED KEEP WARM) light on? → **Press the CANCEL button and press the START/REHEAT button.** ● Did you press the START/REHEAT button after selecting a menu setting on the display panel? → **The START/REHEAT button must be pressed to start cooking the rice.**
	Steam comes out from the gap between the Outer Lid and the Main Body	● Make sure that the Inner Lid Set has not been dropped or deformed, and that the Outer Lid Gasket is not torn. ● Has the Outer Lid Gasket become soiled? → **Clean the Outer Lid Gasket.** ● Make sure the Inner Cooking Pan is not deformed.
COOKING RICE / KEEP WARM	**A noise is heard during Cooking, or Keep Warm**	● The microprocessor (MICOM) makes a sound while adjusting the heat power of the Rice Cooker. This does not indicate a problem. ● There is a spark-like noise when there is water left on the outside of the Inner Cooking Pan. → **Always take precautions to wipe the outer surface of the Inner Cooking Pan and the inside of the Main Body clean, especially of moisture and foreign matters, before placing the Inner Cooking Pan into the Main Body.**
	The Reheat function does not work	● Make sure the KEEP WARM (REGULAR KEEP WARM or EXTENDED KEEP WARM) light is on. → **pg. 15**
	Condensation forms on the Inner Lid Set	● Did you loosen the rice immediately after it was finished cooking (to allow excess moisture to escape)? ● Did you turn off the Keep Warm mode or unplug the Power Plug? ● Condensation may form depending on the type of rice cooked and the room temperature. → **Such buildup does not indicate a malfunction. Simply wipe it away.**

Problems		Possible Causes / Solutions
KEEP WARM	**During Keep Warm, rice has an odor, or rice becomes watery**	● Was the rice kept warm with the Spatula left in the Inner Cooking Pan? ● Was cold rice reheated? ● Did you loosen the rice after cooking was completed? **→ Loosen the rice immediately after cooking is completed.** ● Rice may not have been cleaned sufficiently, leaving too much bran on the rice. ● Some odor may remain after cooking mixed rice or after using the STEAM menu. **→ Clean the Inner Cooking Pan thoroughly and perform "IF THERE IS AN ODOR" on pg. 24.** ● The Keep Warm mode may not have been used for keeping rice warm. **→ Leaving rice in the Inner Cooking Pan without using the Keep Warm mode may cause unwanted odor. → pg. 8** ● Did you clean the Rice Cooker thoroughly after every use? **→ Foul odors due to the growth of bacteria may occur depending on how well the unit is cleaned, the room temperature based on the season or usage environment, frequent opening and closing of the Outer Lid, the type of rice used, or the way the rice was cleaned. If you are concerned about odors, cleaning the Rice Cooker according to "THE INTERIOR" on pg. 25 and "IF THERE IS AN ODOR" on pg. 24 and then using REGULAR KEEP WARM on pg. 13 should be effective.**
	During Keep Warm, rice becomes yellow or dry	● Is there moisture or foreign matter such as (cooked or uncooked) rice on the outer surface of the Inner Cooking Pan, the Center Sensor, or the Heating Plate? → **Wipe them off.** ● Are you keeping warm a small amount of rice in the Inner Cooking Pan? ● Was the Keep Warm mode used for more than 12 hours? → **pg. 13** ● Certain types of rice and water used may make the rice appear yellow.
	Extended Keep Warm is not accepted	● Did you select a menu setting for which the Extended Keep Warm mode is not available? → **pg. 13** ● Was the Keep Warm mode used for more than 12 hours? **→ If the Keep Warm mode is used for more than 12 hours, the Extended Keep Warm mode will not be accepted.** ● Is the rice in the Inner Cooking Pan cold? **→ If the temperature of the Inner Cooking Pan is low, the Extended Keep Warm mode will not be accepted.**
	The Display does not show the elapsed Keep Warm time	● Does the Display show the current time? **→ Press the Time Setting buttons to change the display. → pg. 14 "NOTE" .**
TIMER COOKING	**The Rice Cooker starts cooking immediately after the Timer is set**	● Is the current time set correctly? **→ The clock is displayed in 24-hour (military) time. Please check and set it again.** ● If the Timer is set to a time that is less than the timer cooking time, the Rice Cooker will begin cooking immediately.
	Rice is not ready at the set time	● Is the current time set correctly? **→ The clock is displayed in 24-hour (military) time. Please check and set it again.** ● Cooking may not complete at the set time if the temperature of the room or water is too low. In addition, the cooking time may be affected by the amount of water or voltage.
	The Timer cannot be set	● Did you press the START/REHEAT button after setting the time? **→ The START/REHEAT button must be pressed to complete setting the Timer.** ● Is **"7:00"** blinking on the Display? **→ Unless the current time is set, the Timer function will not be accepted. → pg. 9** ● Have you selected a menu setting that doesn't work with the Timer function? **→ The Timer function is not available for QUICK, MIXED, SWEET, CAKE and STEAM menu settings.**
CAKE	**Cake rises too much**	● Did you add baking powder or baking soda? **→ Do not add baking powder or baking soda as it may cause the cake to rise too high and cause malfunction.**
	Cake easily crumbles	● Freshly baked cake is fragile and easily crumbles. Carefully remove the cake from the Inner Cooking Pan directly after baking.
	Cake is difficult to remove from the Inner Cooking Pan	● Be sure to grease the inside of the Inner Cooking Pan well. **→ Otherwise, the cake may be difficult to remove. (Pouring the cake batter after greasing the inside of the Inner Cooking Pan will make cake removal easier when baking is finished.)** ● Make sure the Inner Cooking Pan is not deformed. **→ If the Inner Cooking Pan is deformed, the cake may turn out darker or bake insufficiently.**
	Cake is scorched	● Make sure the Inner Cooking Pan is not deformed. **→ If the Inner Cooking Pan is deformed, the cake may turn out darker or bake insufficiently.** ● The cooking time may have been too long. **→ Be sure to follow the cooking times suggested in the RECIPES on pg. 23. If the cooking result is not satisfactory, reduce the cooking time by using the Time Setting buttons. → pg. 17**

Continued on the next page

TROUBLESHOOTING GUIDE (cont.)

Problems		Possible Causes / Solutions
CAKE	Cake is not cooked through or does not rise	● The cooking time may have been too short. → **Be sure to follow the cooking times suggested in the RECIPES on pg. 23. If it still requires more baking, use the Time Setting buttons to adjust the time. → pg. 17** ● The egg whites may not have been whipped sufficiently. → **When the egg whites are not whipped sufficiently, the cake may not be cooked through or may not rise. Whip the egg whites until they peak.** ● The egg whites may have been whipped excessively, causing them to separate. → **When the egg whites separate, the cake may not be cooked through or may not rise. It is sufficient to whip the egg whites just until they peak.** ● The ingredients may not have been measured correctly. → **When the ingredients are not measured correctly, the cake may not be cooked through or may not rise.** ● When mixing in the all-purpose flour, the mixture may have been mixed (kneaded) too much. → **When mixed too much, the cake may not be cooked through or may not rise.** ● When making a cake that contains nuts or other solid filling, too much filling may have been added. → **Adding too much filling may prevent the cake from baking properly.** ● Too much cake batter may have been added. → **Be sure to bake using only the amounts listed in the RECIPES on pg. 23. Too much batter may prevent the cake from being cooked through.** ● Too much time may have passed after preparing the batter. → **If too much time passes after the batter was prepared, the bubbles may disappear and the cake may not rise. Bake the cake promptly after making the batter.** ● Tapping the bottom of the Inner Cooking Pan too many times after adding the batter may prevent the cake from rising properly. Tap gently only a few times. ● Make sure the Inner Cooking Pan is not deformed. → **If the Inner Cooking Pan is deformed, the cake may not bake properly.**
		● Do not put anything into the Inner Cooking Pan other than the batter. Do not use a cake mold, cooking paper, or similar material. → **Doing so may deform the Inner Cooking Pan, cause peeling of the Coating, or prevent the cake from baking properly.**
STEAM COOKING	Food does not steam	● Is there sufficient water for steaming? → **pg. 18** ● Are there too many ingredients? → **Reduce the amount of ingredients, or increase cooking time.** ● Are the ingredients too large? → **Cut ingredients into smaller sizes, or increase cooking time. → pg. 19 "Suggested Steaming Time"**
	Steamed food is hard	● Vegetables: Steaming time is too short. Add more water and continue steaming. ● Fish and meat: Steaming time is too long. Reduce the steaming time.
	Steamed food is cold	● Has too much time elapsed since cooking was completed? → **The Rice Cooker does not switch to Keep Warm mode. Take out the ingredients immediately after cooking.**
OTHER	The Outer Lid cannot be opened	● If you press the edge of the Open Button, the Outer Lid may be difficult to open. Be sure to press the center of the Open Button.
	The Outer Lid won't close	● Is the Inner Lid Set attached correctly?
	The Outer Lid opens during cooking	● Did you close the Outer Lid completely? → **Be sure to close the Outer Lid until you hear it click shut.**
	You mistakenly put rice and water directly into the Main Body	● Putting rice and water directly into the Main Body may cause a malfunction. Contact the store where you purchased the Rice Cooker or Zojirushi Customer Service.
	There's a resinous odor, such as that of plastic	● When you use this Rice Cooker for the first time, there will be a resinous smell, such as that of plastic, but the odor will lessen as you use the Rice Cooker. If you are concerned about the odor, please see **pg. 24** "IF THERE IS AN ODOR" .
	When power failure occurs	● If too many appliances are used simultaneously while cooking is in progress, an overload may occur and the breaker will cut off the electricity. → **If another appliance is plugged into the same outlet as the Rice Cooker, unplug it before resetting the breaker. If the electricity is restored in less than 10 minutes, the Rice Cooker will resume cooking automatically.**
	There is rust colored dirt on the inside of the Outer Lid or the Inner Lid Set	● If rice residue is stuck on the Outer Lid or the Inner Lid Set and has discolored, clean it. → **pg. 25**

ERROR DISPLAYS AND THEIR MEANINGS

If the countermeasures listed below do not solve the problem, contact the store where you purchased the Rice Cooker or Zojirushi Customer Service.

Panel Display		Cause (Points to Check)
Error Display	H01 H02	● The temperature of the Lid Sensor or the Center Sensor is too high. **→ Press the CANCEL button and open the Outer Lid for more than 45 minutes and allow the interior to cool down. (Be careful not to burn yourself.) To cool faster, see "TIPS" on pg. 11.**
	7:00 **is blinking**	● If the Display shows a blinking 7:00, reset the time. **→ pg. 9** Once the clock is set, the Rice Cooker will function normally. If rice is cooked while the Display shows a blinking 7:00 (when the clock has not been set), the current time will not be shown during the cooking process or during Keep Warm.
	The Display turns off when the Power Plug is unplugged from the electrical outlet	● The built-in lithium battery is dead. When the lithium battery is dead, stored memories (current time, menu selection, and Keep Warm settings) will be erased if the Power Plug is unplugged from the electrical outlet. However, if the Power Plug is plugged back into the electrical outlet and the clock is set, the Rice Cooker will function normally. Contact Zojirushi Customer Service to have the lithium battery replaced (a fee will be charged for the replacement).
	Odd Display	● Unplug the Power Cord and plug it in again.
	E01 E02	● Indicates malfunction. **→ Please contact the store where you purchased the Rice Cooker or Zojirushi Customer Service.**

REPLACEMENT PARTS

- If damaged, replace with new parts (for a fee).
- When replacing parts, please check the model number and the parts name beforehand, then contact the store where you purchased the Rice Cooker or Zojirushi Customer Service.

Zojirushi Customer Service
1-800-733-6270
www.zojirushi.com

Part Name		Part Number
Inner Lid Set	1.0 L model	C194-6B
	1.8 L model	C243-6B
Inner Cooking Pan	1.0 L model	B688-6B
	1.8 L model	B689-6B
Spatula		SHAKN-6B
Spatula Holder		616864-00
Measuring Cup		615784-00
Steaming Basket	1.0 L model	BU195031L-00
	1.8 L model	BU195032L-00

SPECIFICATIONS

Model No.			NS-TPC10		NS-TPC18	
Cooking Capacity (approx. L) [cups] *1	WHITE (Short/Medium Grain White Rice)		0.18–1.0	[1–5.5]	0.36–1.8	[2–10]
	SUSHI (Short/Medium Grain White Rice)		0.18–1.0	[1–5.5]	0.36–1.8	[2–10]
	QUICK (Short/Medium Grain White Rice)		0.18–1.0	[1–5.5]	0.36–1.8	[2–10]
	MIXED (Short/Medium Grain White Rice)		0.18–0.72	[1–4]	0.36–1.08	[2–6]
	PORRIDGE (Short/Medium Grain White Rice)		0.09–0.27	[0.5–1.5]	0.09–0.45	[0.5–2.5]
	SWEET (Sweet Rice Only or Sweet Rice + Short/Medium Grain White Rice)		0.18–0.72	[1–4]	0.36–1.08	[2–6]
	BROWN (Short/Medium Grain Brown Rice)		0.18–0.72	[1–4]	0.36–1.44	[2–8]
	CAKE		All-Purpose Flour 4.2 oz./120 g		All-Purpose Flour 6.3 oz./180 g	
Height Limit for Steamed Foods			1-½ inch/3.5 cm			
Rating			AC 120 V 60 Hz			
Electric Consumption			610 W		820 W	
Average Power Consumption during Keep Warm			29 W		35 W	
Rice Cooking System			Direct Heating			
Power Cord Length			3' 7" (1.1 m)			
External Dimensions		<approx. inch>	10-1/8 (W) × 14 (D) × 8-5/8 (H) (16-1/4 *2)		11-1/8 (W) × 15 (D) × 10 (H) (18-5/8 *2)	
		<approx. cm>	25.5 (W) × 35.5 (D) × 21.5 (H) (41 *2)		28 (W) × 38 (D) × 25 (H) (47 *2)	
Weight			approx. 8 lbs. (approx. 3.5 kg)		approx. 11 lbs. (approx. 4.6 kg)	

- The average power consumption during Keep Warm is calculated with the Rice Cooker at maximum capacity and at a room temperature of 68°F (20°C).
- This product may not operate properly in certain environments or places with high altitudes or extreme weather conditions. Please avoid using this product in such areas.
- This product cannot be used in areas where power supply voltage or power supply frequency is different.
- (*1) Capacity is measured in the supplied rice measuring cup, using uncooked rice. Other grains may vary.
- (*2) Height with the Outer Lid open.

ZOJIRUSHI

www.zojirushi.com

FOR CALIFORNIA USA ONLY

This product contains a CR Coin Lithium Battery which contains Perchlorate Material - special handling may apply.
See www.dtsc.ca.gov/hazardouswaste/perchlorate

NS-TPC ⓒⒷⒶ