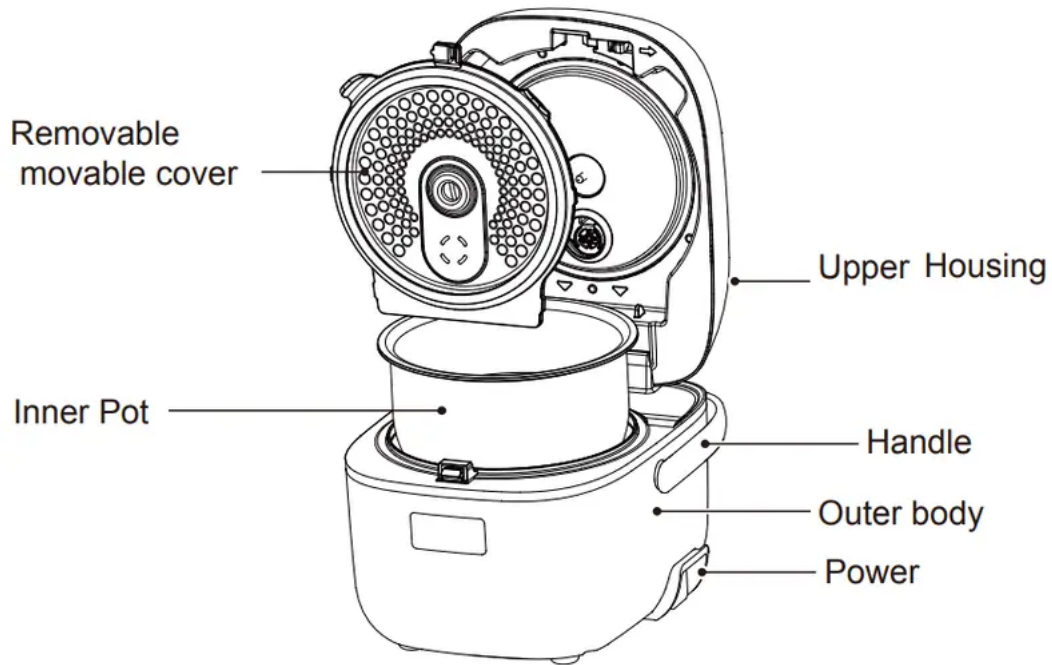
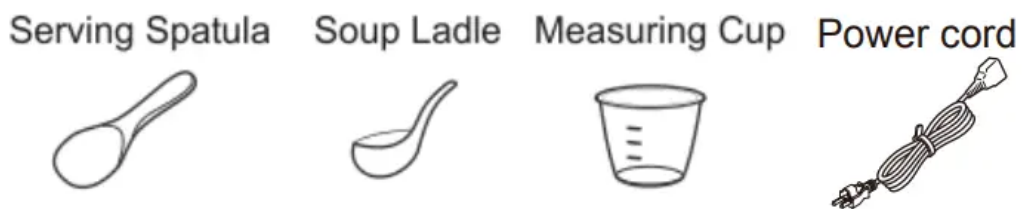


PRODUCT FEATURES



Accessories



INSTALLATION INSTRUCTIONS

Unpacking

Remove all packing materials.

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

Electrical Requirements

WARNING Electrical Shock Hazard

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

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

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

Power Supply Cord

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

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

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

Location Requirements

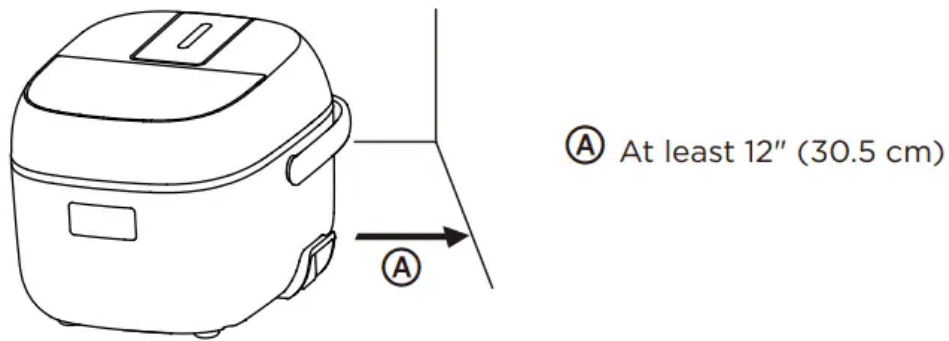
This rice cooker is designed for household use only; the cooker should not be used for commercial use.

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

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

RECOMMENDED CLEARANCE

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



OPERATING INSTRUCTIONS

WARNING Fire/Burn Hazard

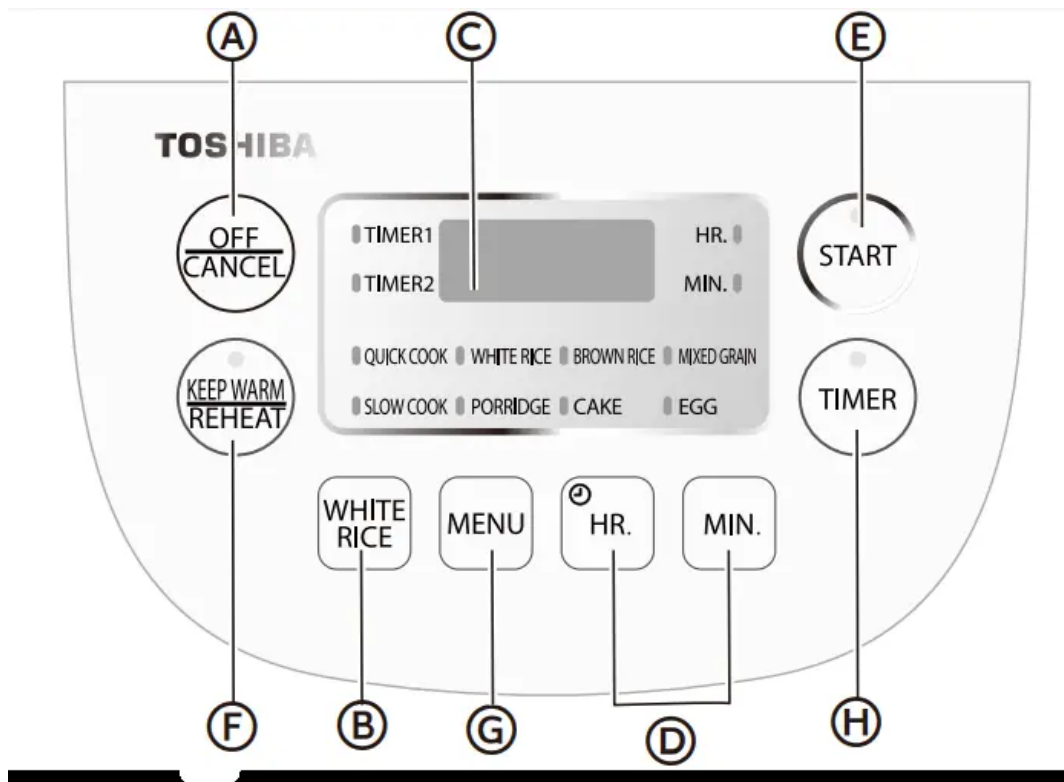
Unplug immediately and do not use rice cooker if:

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

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

Controls

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



A.  **OFF/ CANCEL**

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

B.  **White Rice**

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

C. **Cooking Programs and Time Display**

D.  **Hour and Minute Buttons**

Press the HR. or MIN. button to set the current time/delay time/the cooking time of slow cook and porridge.

E.  **Start**

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

F.  **Keep Warm/Reheat**

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




G.  **Menu**

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

H.  **TIMER**

SET CURRENT TIME

The rice cooker uses a 24-hour clock (0:00 [midnight] to 23: 59 [11:59pm]). The clock cannot be set while the rice cooker is being used for: cooking, keeping warm or reheating, or after the delay timer has been set.

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

Using the Rice Cooker

INTRODUCTION

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

IMPORTANT

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

MEASURING RICE

IMPORTANT The total amount of rice and water should NOT exceed the 3 cup MAX level marked inside the cooking pot.

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

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

RINSING RICE

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

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

To Rinse Rice Quickly:

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

ADDING OTHER INGREDIENTS

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

COOKING RICE

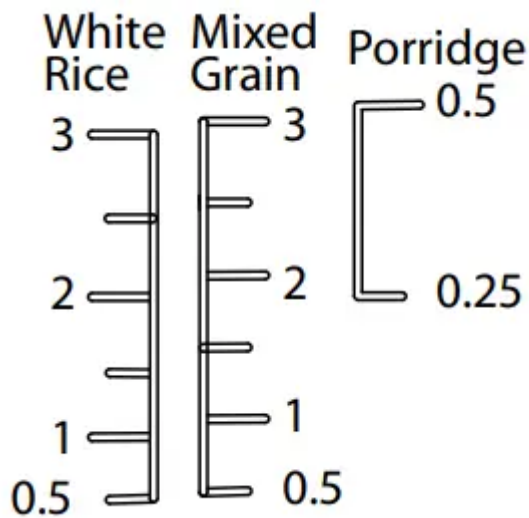
WARNING Electrical Shock Hazard

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

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

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

1. Before using for the first time, wash the cooking pot, inner lid, steam port, other accessories and attachments, and then dry each thoroughly.
2. Measure rice, and then rinse rice, if needed.
3. Add measured rice to the cooking pot.
4. Add water until it reaches the corresponding numbered Water Line marked on the interior of the cooking pot. For example, when cooking 3 measures of white rice, add water to third line from the bottom of the pot. To suit your personal preference, the amount of liquid can be adjusted slightly (no more than 1/3 of the distance between the lines).



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

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



Ⓐ Cooking Pot

8. Close the lid, and then press downward until it clicks into place.
9. Plug the power supply cord into a grounded 3 prong electrical outlet.
NOTE The rice cooker is powered ON, but in standby mode (no heat).
10. Select desired cooking program. See "Controls" for explanation of options.
11. Press START.
NOTE During first use, there may be a plastic odor which will dissipate after using.
12. When cooking is completed, 5 beeps will sound. The Start light will turn off and the Keep Warm/Reheat light will illuminate.

Application of function buttons

START button

Plug in power supply, LED displays current time, multi-cooker is on Standby mode. Under the standby state, select the desired function and press "START" to start the program. If there is not any operation for more than two minutes, it will return to the standby state automatically.

OFF/CANCEL button

1. Press "OFF/CANCEL" button to return to the standby state.
2. Under the working state, press "OFF/CANCEL" button to exit the working state and return to the standby state.

MENU

Under the "standby" state , press the "MENU" button to select various functions.

Every time we press the "MENU" key," | " mark will move and the selection will consequently change. The functions cycle as follow:

QUICK COOK/WHITE RICE/BROWN RICE/MIXED GRAIN/SLOW COOK/PORRIDGE/
CAKE/EGG

WHITE RICE

Under the "standby" state, press "WHITE RICE" button, The " | " mark in the display area corresponding to "WHITE RICE" will be displayed.

KEEP WARM/REHEAT

When desiring to keep rice warm after cutting power, press "KEEP WARM/REHEAT" button, "Keep Warm/Reheat" light on. It will start to keep the rice warm. When desiring to reheat rice during the "KEEP WARM/REHEAT" function, loosen it ,close the lid and press the "KEEP WARM/REHEAT" button, Reheating will start.

TIMER

After selecting the function need to pre-set the cooking time, press "TIMER" button, "TIMER1" light on, and the corresponding function light flashes on, press the "TIMER" button again, "TIMER1" light off and "TIMER2" light on. set the time and press "START" button.

The preset time is the cooking completion time.

"HR." and "Min." button.

Press the HR. or MIN. button to adjust the cooking time of slow cook and porridge.

Select the reserving set state, press the "HR." or "MIN." button to set the time of stopping reserving. Press "HR." once to increase 1h, press "MIN." once to increase 10min.

MIXED GRAIN

1. Under the standby mode, press the "MENU" button, select "MIXED GRAIN" function, "MIXED GRAIN" light flashes.
2. Press the "Start" button to start the "MIXED GRAIN" program, "Start" and "MIXED GRAIN" lights stay on, and digital screen display countdown timer.
3. The MIXED GRAIN function automatically enters the stew stage after cooking automatically enters the temperature preservation function when program completes.

The MIXED GRAIN function Recommended cooking range 0.5-3 cups of rice.

NOTE: Mixed grains need to be soaked in hot water for 2~3 hours before cooking.

Quick Rice

1. Under the standby mode, press the "MENU" button, select "Quick Rice" function, "Quick Rice" light flashes.
2. Press the "Start" button to start the "Quick Rice" program, "Start" and "Quick Rice" lights stay on, and digital screen display countdown timer.
3. The Quick Rice function automatically enters the stew stage after cooking automatically enters the temperature preservation function when program completes.

Brown Rice

1. Under the standby mode, press the "MENU" button, select "Brown Rice" function, "Brown Rice" light flashes.
2. Press the "Start" button to start the "Brown Rice" program, "Start" and "Brown Rice" lights stay on, and digital screen display countdown timer.
3. The Brown Rice function automatically enters the stew stage after cooking automatically enters the temperature preservation function when program completes.

The Brown Rice function Recommended cooking range 0.5-3 cups of rice.

White Rice

1. Under the standby mode, press the "Menu" button , select "WhiteRice" function, "Whiet Rice" light flashes.
2. Press the "Start" button to start the "White Rice" program, "Start" and "White Rice" lights stay on, and digital screen display countdown timer.
3. The White Rice function automatically enters the stew stage after cooking automatically enters the temperature preservation function when program completes.

CAKE

1. Under the standby mode, press the "MENU" button, select "CAKE" function, "CAKE" light flashes.
2. Press the "Start" button to start the "CAKE" function, "START" and "CAKE" lights stay on, and digital screen display countdown timer.
3. The "CAKE" function automatically enters the temperature preservation.

Recipes:

3 eggs, white sugar 100g, cake mix 120g, unmelted butter 30g.

1. Put the sugar and eggs into a bowl, then stir with a whisk until foaming.
2. Add the cake flour, stir with a wooden spoon evenly; add the melted butter and mix quickly.
3. Pour it into the rice cooker before the bubbles disappear quickly.

EGG

1. Under the standby mode, press the "MENU" button, select "EGG" function, "EGG" light flashes.
2. Press the "Start" button to start the "EGG" function, "START" and "EGG" lights stay on, and digital screen display countdown timer.
3. The "EGG" function automatically enters the standby state when program completes.

Recipes:

Appropriate amount of eggs and water

1. Put the eggs into the inner pot.
2. Add water until eggs are soaked in, and do not exceed maximum water level.
3. Closing the cover, select the "EGG" function to start cooking.

PORRIDGE

1. Under the standby mode, press the "MENU" button, select "PORRIDGE" function, "PORRIDGE" light flashes.
2. Press "HR." and "MIN." button to adjust Porridge cooking time, the default timing is 90 minutes. Time can be adjusted between 60 minutes to 120 minutes.
3. Press the "START" button to start the "PORRIDGE" function, "PORRIDGE" lights stay on, and digital screen display countdown timer.
4. "PORRIDGE" function automatically enters the temperature preservation function when program completes.

SLOW COOK

1. Under the standby mode, press the "MENU" button, select "SLOWCOOK" function, "SLOW COOK" light flashes.
2. Press "HR." and "MIN." button to adjust SLOW COOK cookingtime, the default timing is 3 hours. Time can be adjusted between 3 hours to 8 hours.
3. Press the "START" button to start the "SLOW COOK" function, "SLOW COOK" lights stay on, and digital screen display countdowntimer.
4. "SLOW COOK" function automatically enters the temperaturepreservation function when program completes.

Timer per-set method (QUICK COOK/WHITE RICE/BROWN RICE/MIXED RICE/SLOW COOK/ PORRIDGE)

1. Select the function requires pre-set timer, press the "TIMER" button, "TIMER1" light on and enter the setting state. Press the "TIMER" button again, "TIMER1" light off and "TIMER2" light on. Press "HR." or "MIN." to pre-set the completion time. Press "HR."

once to increase 1 hour, press "MIN." once to increase 10 minutes. Long press to increase automatically.

2. Press "START" button to start the pre-set timer function. The screen displays the completion time and starts the countdown.
3. Timer can be pre-set up to 24 hours.
4. Temperature preservation: The cooker enters to temperature preservation mode once cooking completed. The temperature preservation time is up to 24 hours, cooker returns to standby state after 24 hours. The shorter the preservation time, the better the taste.

Note: Recommended timer pre-setting is no more than 12 hours to avoid food deterioration.

CARE AND CLEANING

WARNING Burn Hazard

- Wait until the rice cooker has cooled before cleaning.

Failure to do so may result in burns

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

GENERAL CARE

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

CLEANING THE COOKER EXTERIOR

IMPORTANT Do NOT immerse the rice cooker in water.

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

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

Steam Valve

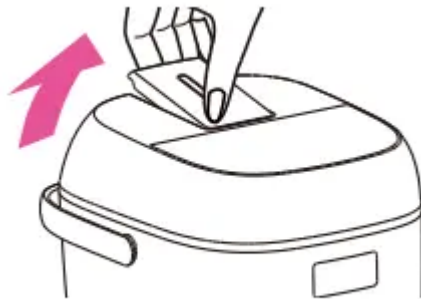
IMPORTANT

- Clean the steam valve frequently to ensure proper venting.

- The rice cooker should be cool to the touch before cleaning the steam valve.

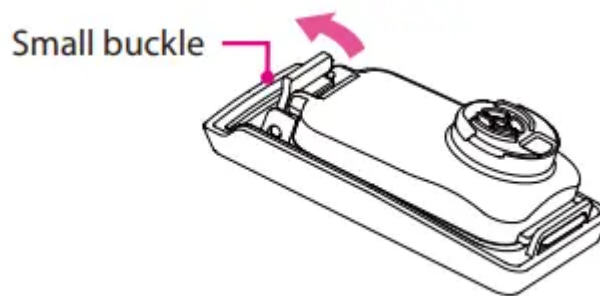
1. Remove the steam valve from the body.

- Pull up
 - Please press to install.



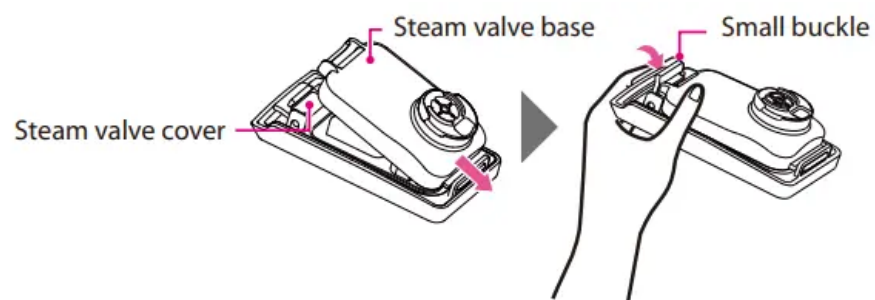
2. Open

- Hold the steam valve and open the small buckle.



3. Cut-out

- Insert the buckle on the steam valve base into the pinhole of the steam valve cover, and fasten the small buckle.

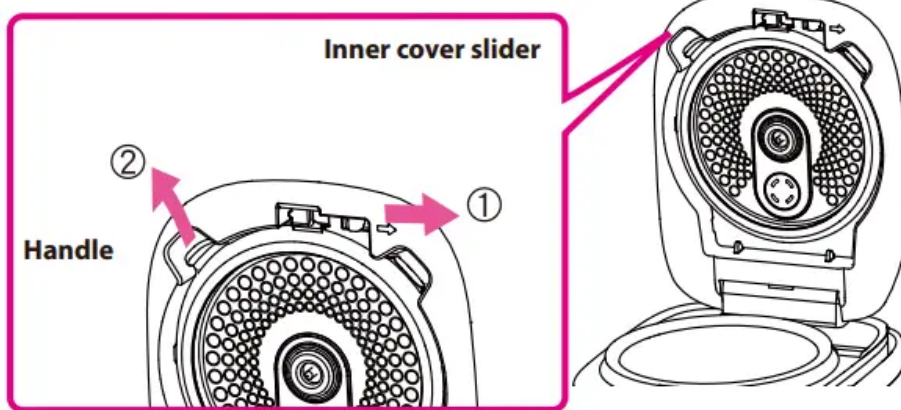


- When the sealing bar of the steam valve inside the cover is removed, please press it in to prevent it from appearing from the slot.

• Remove the removable cover plate.

1. Push the inner cover slider to the right according to the arrow (the removable cover plate leans forward).

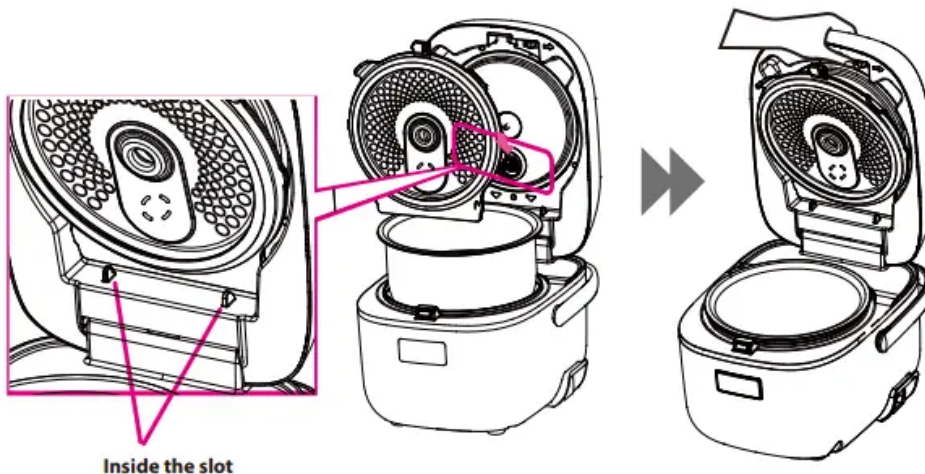
2. Grab the handle and pull up the removable cover plate.



When the removable cover plate is removed, the upper housing cannot be closed to prevent you from cooking without the removable cover plate.

- **Installation methods for the removable cover plate**

1. Lean and insert the inner cover into the slot from above.
2. Push and press the handle until a "clicking" sound is generated from the cover side



Heating Plate

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

Cooking Pot

IMPORTANT

- The inside of the cooking pot has a non-stick coating that can lose its non-stick properties if it becomes scratched or damaged.
- Do not use abrasive cleansers, vinegar, bleaching agents, steel wool or other harsh scrubbing brushes to clean the cooking pot.

- Do not use metal cooking utensils.
 - Wash the cooking pot immediately after removing rice that has been seasoned. Seasonings may damage the non-stick coating of the cooking pot if left in contact for any length of time.
1. Wash the cooking pot, using a soft cloth and a nonabrasive cleanser or a mild solution of dish soap and warm water.
 2. Using a soft cloth, dry both the interior and exterior of the cooking pot.
 3. Any other servicing should be performed by an authorized service representative.

TROUBLESHOOTING TIPS

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

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

WARNING Electrical Shock Hazard

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

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

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



<p>Rice is scorched</p> <p>NOTE: Rice turning a light brown color is not a result of rice cooker failure.</p>	<p>Dirt or a foreign substance is stuck to the temperature sensor.</p>	<p>Remove foreign substance and clean well.</p>
	<p>Other ingredients and/or seasonings were added to the rice before cooking.</p>	<p>Cook only rice with the proper ratio of water.</p>
	<p>Rice was soaked for too long.</p>	<p>Soak rice for a shorter period of time.</p>
<p>Rice does not taste good</p>	<p>The cooking pot and inner cover are warm or hot when cooking begins.</p>	<p>Allow rice cooker to cool completely before cooking a new batch.</p>
	<p>Dirt or a foreign substance is stuck to the temperature sensor, inner lid, or steam vent.</p>	<p>Remove foreign substance and clean well.</p>
	<p>The inner lid or steam vent was not attached to the rice cooker.</p>	<p>After cleaning replace both the inner lid and steam vent into the rice cooker. See "Care and Cleaning."</p>
	<p>Used wrong ratio of ingredients to water or wrong cooking program for</p>	<p>Accurately measure the correct ratio of ingredients to water.</p>
<p>Unpleasant odor</p> <p>NOTE: A plastic odor is normal the first few times the cooker is used.</p>	<p>Keep Warm mode was used too long.</p>	<p>Do not allow rice to remain in Keep Warm mode indefinitely. Serve rice soon after the 10-minute resting period.</p>
	<p>Rice left in the cooking pot after Keep Warm mode has turned off.</p>	<p>Remove cooked rice from cooker.</p>

	The rice was not rinsed thoroughly.	Rinse rice until the water runs clear.
	The cooking pot, inner lid and/or steam vent is dirty.	Clean and dry parts thoroughly. See "Cleaning"
	The plastic scoop was left in the cooking pot.	Remove plastic scoop and all accessories from the rice cooker before using.
Rice is dry and has turned color	Rice has been reheated repeatedly.	Rice should be reheated only once to maintain the quality. Sprinkle rice with water to help keep it from drying out during reheating.
	Steam vent is not attached correctly.	After washing, attach the steam vent correctly to the rice cooker. See "Cleaning"
Steam escaping from the rice cooker	The inner lid is not attached properly. The inner lid and/or cooking pot is deformed.	Check the condition of the inner lid and gasket. Confirm that the inner lid is correctly seated in the cooker cover.
	Foreign substances are stuck to the inner lid, cooking pot rim or the frame of the rice cooker.	Clean both the cooking pot and rice cooker after each use.
Rice cooker boiling over and spattering NOTE: It is normal for moisture to appear on the inner lid or cooking pot and	The inner lid and/or steam vent are not attached properly.	After cleaning replace both the inner lid and steam vent into the rice cooker. See "Care and Cleaning."

drip when the lid is opened.	The steam vent and/or temperature sensor is dirty.	Clean the steam vent and temperature sensor.
	Porridge program was unintentionally used to cook rice.	Select the cooking program for the ingredients you are cooking.
Difficult to close the cooker lid	The inner lid is not attached properly. NOTE: The outer lid will not close unless the inner lid is attached correctly.	Replace the inner lid into the top cover of the rice cooker. See "Care and Cleaning"
	Foreign substances in the lid latch well are preventing the outer lid from latching.	Remove debris from the lid latch well.
Film on interior of cooking pot	The starch in the rice will melt during cooking and dry onto the interior of the cooking pot.	During washing, use a nonabrasive plastic scouring pad or utensil to gently remove the film.

ERROR DISPLAY

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

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

