

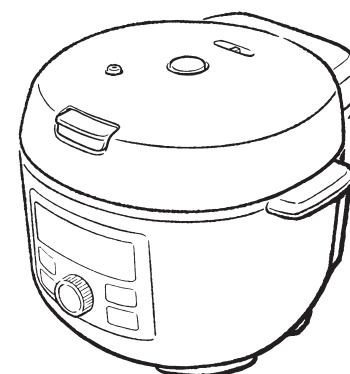


This symbol indicates that this product must not be disposed of as general household garbage at the end of the product's useful life.

This product contains substances that may have negative effects on the environment or on the health of humans.

At the end of the product's useful life, separate it into the appropriate type of garbage for recycling according to your local regulations.

By disposing of this product correctly, you can prevent the negative effects that it has on the environment and on the health of humans.



For household use

ELECTRIC PRESSURE-COOKER

Thank you for purchasing this product. Please read all information in this manual before using the appliance. Afterward, keep this manual in a handy location for future reference by anyone who will use this product. The electric pressure-cooker is dangerous if used incorrectly because the interior gets hot and reaches high pressures. There is a risk of burns or injury.

Read these operating instructions carefully and use the appliance correctly.

Operating Instruction

家庭用

电压力锅

非常感谢您购买本公司的产品。在您使用之前，请仔细阅读本说明书，并妥善保管，以便随时参阅。

电压力锅若使用不当可能造成危险，因其内部会产生高温高压。存在烫伤或受伤风险。

请仔细阅读本使用说明书并正确操作。

使用说明书

Sử dụng trong gia đình

NỒI ÁP SUẤT ĐIỆN

Cảm ơn bạn đã mua sản phẩm này. Vui lòng đọc tất cả thông tin trong hướng dẫn này trước khi sử dụng thiết bị. Sau đó, hãy cất giữ hướng dẫn này ở nơi thuận tiện để trong tương lai, bất kỳ ai sử dụng sản phẩm này đều có thể tham khảo.

Nồi áp suất điện rất nguy hiểm nếu sử dụng không đúng cách vì bên trong nồi sẽ nóng lên và đạt áp suất cao. Có nguy cơ gây bỏng hoặc thương tích.

Hãy đọc kỹ những hướng dẫn sử dụng này và sử dụng thiết bị đúng cách.

Hướng dẫn sử dụng



TIGER CORPORATION

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IMPORTANT SAFEGUARDS

Read and follow all safety instructions before using the appliance.

- The WARNINGS and CAUTIONS described below are intended to protect the user and other individuals from physical and property damage. To ensure safety, please follow them carefully.
- Do not remove the caution/warning labels attached to the appliance.

Safety instructions are classified and described according to the level of harm and damage caused by improper use, as shown below.



WARNING

This symbol indicates there is a possibility of serious injury*¹ or death when the product is handled improperly.



CAUTION

This symbol indicates there is a possibility of injury*² or damage to property*³ when the product is handled improperly.

*1 Serious injury is defined here as loss of sight, physical injury, burns (high or low temperature), electric shock, broken bones, poisoning, or other injuries severe enough to involve permanent damage and require hospitalization or extended outpatient care.
*2 Injury is defined here as a physical injury, burns, or electric shock that does not require a hospital stay or extended outpatient care.
*3 Damage to property is defined here as damage that affects a building, furniture, livestock, or pets.

Description of Symbols

-  indicates a warning or caution. The specific details of the warning or caution are indicated inside the symbol or in an illustration or text near the symbol.
-  indicates a prohibited action. The specific details of the prohibited action are indicated inside the symbol or in an illustration or text near the symbol.
-  indicates an action that must be taken or an instruction that must be followed. The specific details of the action or instruction are indicated inside the symbol or in an illustration or text near the symbol.

About pressure cooking

Pressure cooking is dangerous if this appliance is used incorrectly because the interior gets hot and reaches high pressures. There is a risk of burns or injury.



WARNING

Particular precautions for small children

-  **Children should be supervised to ensure that they do not play with the appliance.**
-  **Do not allow a child to lick or suck on the connector.**
There is the risk of electric shock or injury.
-  **Do not place your face or hands near the steam vents.**
Exposure to steam may result in burns. Never allow small children near the steam vents.



 **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.**
This is to avoid burns, electric shock, or injury.

IMPORTANT SAFEGUARDS

WARNING Do not attempt to modify the appliance.



Disassembly is prohibited

Disassembly or repairs should only be performed by an authorized service representative. Doing so yourself may result in electric shock or injury. There is also the risk of fire. For repairs, contact the place of purchase.

WARNING Precautions for use



Do not use this product in any way not described in the operating instructions.

The pressure regulating hole, safety valve, or pressure reducing hole may become clogged, allowing steam or contents to spray out and cause burns or other injuries.

Examples of prohibited use :

- When the pressure indicator pin, pressure button, steam cover, or other part is clogged.
- When the gasket is not properly installed.
- When the gasket is damaged.
- When the lid does not close securely.

Examples of cooking that is not allowed :

- Pressure cooking thick meals, such as curry using a roux and stew. (Add roux and similar items after cooking and when the pressure has dropped, and heat on the "Warm" menu without pressure.)
- Cooking jams and other foods that foam easily.
- Pressure cooking ingredients that expand in volume with boiling. (Paste products, pasta, and so on)
- Cooking with water and ingredients above the MAX Cook line.
- Cooking with water and beans or pasta above the MAX Beans line. (Beans and pasta produce a lot of foam, so always cook these items at manual menu "Slow".)
- Cooking with ingredients, such as baking soda, that rapidly produce foam.
- Pack cooking which heats ingredients or seasonings in a plastic bag or similar container.
- Cooking with parchment paper, aluminum foil, or plastic wrap that may block the pressure regulating hole.
- Cooking with particularly small grains, such as amaranth, which can easily clog parts.
- Direct heating of food cans or bottles.
- Using a lot of oil.
- Cooking close to flammable materials.
- Cooking fried foods.
- Staying away from the appliance while it is frying or baking food.
- If the cord set is damaged, it must be replaced by a special cord set available from the manufacturer or its service agent.
- The ducts in the pressure regulator allowing the escape of steam should be checked regularly to ensure that they are not blocked.
- The lid must not be opened until the pressure has decreased sufficiently. **WARNING:** Keep the appliance out of reach from young children, particularly during use and cool down.



Risks of injuries if you do not use this appliance correctly.



Stir well before cooking to prevent seasonings from settling at the bottom of the inner pot.

Failure to do so may result in problems such as ingredients that are not boiled, are boiled too much, are burned, or are watery.

WARNING Handling of malfunction and failure



In the event of a malfunction or failure, immediately disconnect the power cord from the outlet and contact the place of purchase to request inspection and repair.

Continuing to use the appliance may cause electric shock or injury. There is also the risk of fire.

Examples of malfunction and failure :

- The power cord or power plug becomes abnormally hot.
- Smoke is emitted from the appliance or a burning odor is detected.
- The appliance is cracked or there are loose or wobbly parts.
- The inner pot is scratched or deformed.
- There are other problems or abnormalities.



If the surface is cracked, switch off the appliance immediately.

Failure to do so may cause electric shock.



CAUTION Precautions for the place of use



Do not use the appliance in the following places.

- Unstable locations
- Close to flame
- Locations easily contacted by water
- Places where the bottom will become wet
- Locations exposed to direct sunlight for a prolonged time
- Close to walls or furniture
- On a table or cloth that is vulnerable to heat
- On an aluminum sheet or electric carpet
- On a carpet, a plastic bag, or similar material
- In locations with high indoor temperatures
- On an electric stove

There is the risk of electric shock or electrical leakage. There is also the risk of fire, short circuit, flame, and malfunction.

Use in such locations may result in deformation of the appliance, or discoloration or deformation of the table, underlying cloth, walls, or furniture.



This appliance is intended to be used in household and similar applications such as:

- staff kitchen areas in shops, offices and other working environments;
- farm houses;
- by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments.



When using a kitchen rack (sliding tabletop), pay attention to the following.

- Ensure sufficient space above the steam vents.
- Make sure that steam does not become trapped.
- Do not allow steam to contact the operation panel.
- Do not allow steam to contact the power plug or outlet.
- When using the appliance on a sliding tabletop, pull the tabletop out far enough that the steam vents are completely on the outside to prevent contact with steam.
- Check the maximum bearing load of the place where you will put the appliance before using it.



There is the risk of electric shock, injury, and burns. There is also the risk of fire, damage, discoloration, deformation, or malfunction of the appliance.

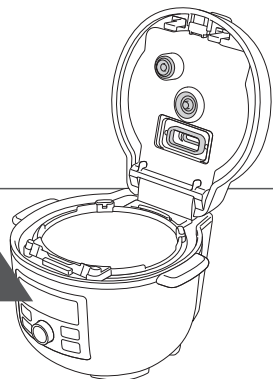
IMPORTANT SAFEGUARDS

Precautions regarding components

Pressure-cooker

WARNING

Pressure-cooker



-  **The appliance must not be immersed.**
This is to avoid electric shock, shorting, or fire.
-  **The heating element surface is subjected to residual heat after use. Do not touch high-temperature surfaces during or immediately after cooking.**
Doing so may result in burns.
-  **Do not insert any pins, wires, or other metal objects into gaps between parts.**
Doing so may cause electric shock or injury due to malfunction.
-  **Do not directly touch the heating plate during or immediately after use.**
It will be hot and contact may result in burns.
-  **Wait until the appliance has cooled down before cleaning it.**
(Read P. 49 to 50 for how to clean the appliance.)

CAUTION

-  **Do not move the appliance while cooking is in progress, or cover the appliance with a cloth or other object during cooking.**
There is the risk of burns.
There is the risk of ingredients boiling over, and of deformation or discoloring of the main body and lid.
-  **Do not subject the product to strong impact, such as by knocking it over, dropping it, or striking it with an object.**
There is the risk of injury and malfunction.
-  **Do not wash the entire appliance.**
Do not immerse this appliance in water or pour water on it. Doing so may cause electric shock, shorting, or fire.
-  **The appliance is not intended to be operated by means of an external timer or separate remote-control system.**
Such operation may cause a malfunction.

Safety instructions to follow so that the appliance can be used for many years

- **Be sure to remove any food, grains of rice, or other substances from the main body and heating plate.**
Failure to do so may result in steam leakage or boiling over. Failure to do so may cause malfunction or prevent correct cooking.
- **The holes in the appliance are designed to maintain its functions and performance. In extremely rare cases, insects may enter these holes and cause a malfunction. To prevent this, a commercially available insect prevention sheet or similar item is recommended. If a malfunction does occur due to insect or similar intrusion, it will not be covered by warranty. If this occurs, contact the place of purchase.**

Power cord and plug

WARNING



-  **Do not use in any of the following ways.**
 - Do not use with multiple appliances connected to the same outlet.
(Use an electrical outlet rated for 15 A or higher and do not plug in other devices at the same time.)
 - Do not use a damaged power cord or use the power cord in such a way that it is damaged.
(Do not forcefully bend, pull, twist, fold, or modify the cord. Do not place the cord near high-temperature surfaces or under/between heavy objects.)
 - Do not use the power plug if there is dust on it or if it is damaged.
 - Do not use when the power plug is not securely inserted into the outlet all the way to the base, or when the insertion is loose.
 - Do not handle the power plug with wet hands.

Do not touch the unit with wet hands

There is the risk of electric shock or injury. There is the risk of fire, short circuit, smoking, and flame.
If the product is damaged, contact the place of purchase.

-  **If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.**
Otherwise, a malfunction or accident may occur.

-  **Be careful to avoid any spillage on the connector.**

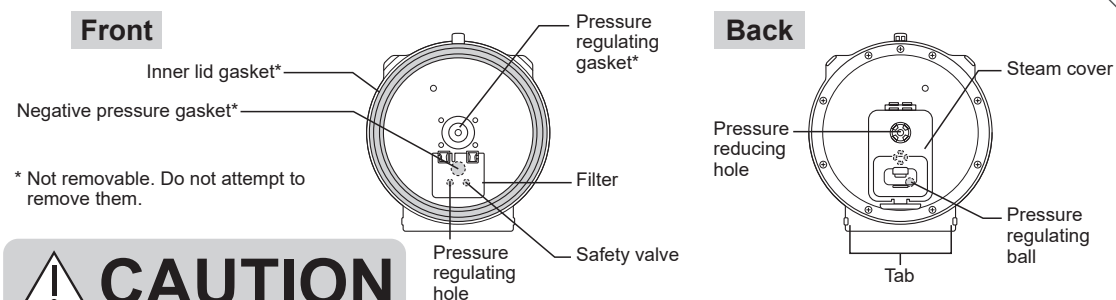
CAUTION

-  **Disconnect the power plug when not in use.**
-  **Be sure to hold the power plug when removing it from an outlet.**
There is the risk of electric shock, injury, and burns. There is also the risk of short circuit, fire, and fire caused by electrical leakage.
-  **Unplug the power cord.**
-  **Do not use any power cord other than the one provided with the product.**
-  **Do not use the provided power cord for any other devices.**
-  **Do not use the power cord of any other device.**
Doing so may result in fire or malfunction.

IMPORTANT SAFEGUARDS

Precautions regarding components

Inner lid



CAUTION

- Before using the appliance, check that the pressure regulating hole, safety valve, and pressure reducing hole are not clogged. If clogged, clean before use. → P. 49, 50**
Use when parts are clogged may cause steam leaks or boiling over, resulting in burns or other injuries. Doing so may also prevent correct cooking.
- Do not use the inner lid when the tab is broken.**
Otherwise, there is a risk of steam leaks or boiling over, resulting in burns or other injuries. Doing so may also prevent correct cooking.

Lid

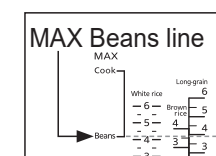
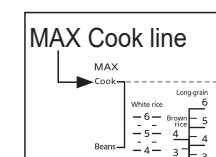
WARNING

- Never open the lid during cooking.**
Contents may spray out, causing burns or other injuries.
- If the lid must be opened during cooking for some reason, always wear oven mitts or other hand protection, reduce the pressure according to the procedure on P. 43, and then open the lid.**
Otherwise, there is a risk of steam leaks or boiling over, resulting in burns or other injuries.
- Do not open the lid until the pressure indicator pin retracts.**
Otherwise, there is a risk of steam leaks or boiling over, resulting in burns or other injuries.
- When opening the lid, first press the pressure button after the pressure indicator pin has retracted to completely vent the steam.**
Otherwise, there is a risk of steam leaks or boiling over, resulting in burns or other injuries.
- Be careful about any escaping steam when opening the lid.**
Exposure to steam may result in burns.
- Metal objects such as knives, forks, spoons, and lids should not be placed on the appliance.**
Metal objects may become very hot.
- Do not place any hot objects on the lid.**
Doing so may cause deformation or discoloring of the lid.
- When closing the lid, remove any food, grains of rice, or other substance adhering to the upper casing or around the lid hook, and close the lid firmly using both hands.**
Otherwise steam may leak or contents may spray out from the opened lid, causing burns or other injuries.
- Do not hold the lid when carrying the pressure-cooker. Also, do not touch the hook button.**
There is a risk of burns or injury. Be sure to hold the grips when moving this appliance. Be sure to use oven mitts when the pressure-cooker is hot.
- Do not directly touch the lid, pressure indicator pin, pressure button, steam vents, or heating plate during or immediately after cooking.**
They will be hot and contact may result in burns.

Inner pot

CAUTION

- Use only the inner pot made exclusively for this appliance.**
Using any other pot may cause overheating or malfunction.
- Do not cook with the inner pot empty.**
Doing so may cause overheating or malfunction.
- Do not subject the inner pot to strong impact, such as by dropping it or striking it with a hard object.**
There is the risk of injury. There is also the risk of damage to the appliance.
- Do not hold the inner pot with your bare hands during or immediately after cooking. Be sure to use oven mitts to hold the inner pot.**
It will be hot and contact may result in burns.
- Do not use with water and ingredients added above the MAX Cook line of the inner pot.**
Doing so may result in burns. It may also cause the contents to boil over.
- For ingredients that expand in volume by cooking, such as beans and pasta, do not use with water and ingredients added above the MAX Beans line of the inner pot.**
Doing so may result in burns. It may also cause the contents to boil over.



Safety instructions to follow so that the appliance can be used for many years

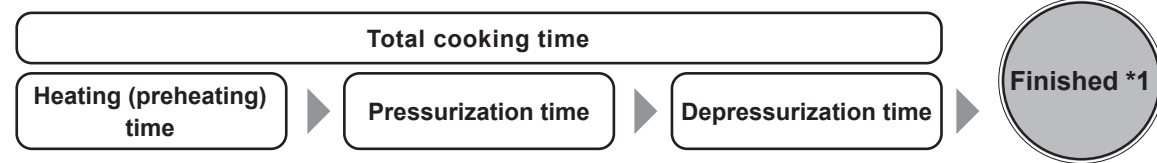
- Be sure to remove any food, grains of rice, or other substances that are adhering to the inner pot.**
Failure to do so may result in steam leakage or boiling over. Failure to do so may cause malfunction or prevent correct cooking.
- Strictly observe the following instructions to keep the fluorocarbon resin coating of the inner pot from swelling or peeling.**
 - Do not place the inner pot directly over a gas or an electric stove. Do not place it in a microwave oven.
 - Do not use vinegar inside the inner pot.
 - Do not insert or use a metal ladle, spoon, rice scoop, spatula, whisk, dish, or other hard object.
 - Do not place a strainer inside the inner pot.
 - Do not wash dishes or other hard objects inside the inner pot.
 - Do not clean the inner pot using hard materials such as wire wool or nylon scrubbing sponges.
 - Do not use a dishwasher/dryer to clean the inner pot and other parts. (Except for the inner lid and condensation collector)
 - Do not use when there is oil or other substance on the bottom (inside or outside) of the inner pot.
 - Do not use any cleanser (such as paint thinner, cleanser powder, or bleach) other than a mild kitchen detergent for household use (for dishes and kitchen utensils).
- Each time the inner pot is used, wash the inside and outside well using a sponge containing detergent diluted with cold or lukewarm water.**
- If the inner pot is deformed, contact the place of purchase.**
- The fluorocarbon resin coating on the inner pot may wear and peel with extended use. It is harmless to humans and does not interfere with actual cooking or the heat-insulating capability of the appliance. If you are concerned by it or if the inner pot has become deformed or corroded, contact the place of purchase.**

Product Features (Preset Menu)

- ◇ This product includes the Preset Menu featuring 21 types of menus with tailored cooking times.
→ **P. 11**
- ◇ For how to cook using the Preset Menu, see **P. 17 to 21**.
- ◇ For details on the ingredients and procedures for each Preset Menu, see the Tiger homepage.

About pressure cooking for the Preset Menu

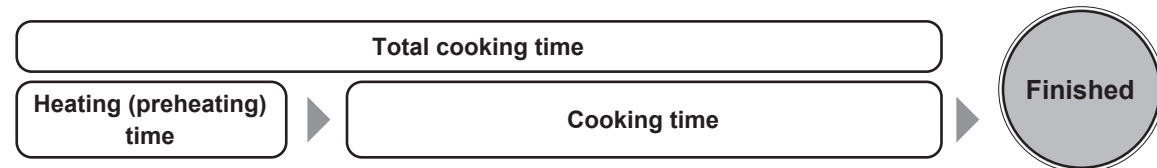
- Total cooking time for the Preset Menu (pressure cooking) is the heating (preheating) time + pressurization time + depressurization time. The total cooking time is different for each set Preset Menu.
- Lock the pressure button. → **P. 15**
- When the appliance beeps three times and the pressure indicator pin retracts, cooking is finished.



*1: Depending on the cooked meal and the usage environment, the pressure indicator pin may not retract at the end of cooking.
Make sure to first confirm that the pressure indicator pin has retracted, and then open the lid.

About normal cooking for the Preset Menu

- Total cooking time for the Preset Menu (normal cooking) is the heating (preheating) time + cooking time. The total cooking time is different for each set Preset Menu.
- Unlock the pressure button. → **P. 15**
- When the appliance beeps three times, cooking is finished.



Preset Menu list

Preset Menu number	Preset Menu name	Pressure button	Cooking category	Total cooking time (approx.)	Additional heating time	Minimum timer setting	Timer *2	Keep Warm *3
01	Delicious Pressure Cooker Curry *4	Locked	Pressure	55 min	1 min increments from 10 to 30 min	50 min	A	✓
02	Braised Pork Belly			1 hr 30 min		1 hr 30 min	A	✓
03	Spare Ribs Stewed in Orange Juice			1 hr		1 hr	A	✓
04	Ratatouille			40 min		40 min	A	✓
05	Acqua Pazza			25 min		30 min	A	✓
06	Beef Stew (With Beef Shank) *4	Unlocked	Slow	3 hr 45 min	10 min increments from 10 to 60 min	3 hr 30 min	A	✓
07	Vegetable and Chicken Pot-Au-Feu			2 hr		2 hr	A	✓
08	Burdock Root and Mountain Yam Soup			2 hr		2 hr	A	✓
09	Chinese Congee			1 hr 30 min		1 hr 30 min	A	✓
10	Easy Minestrone		Quick	18 min	1 min increments from 1 to 30 min	20 min	A	✓
11	French Toast		Bake	20 min	1 min increments from 1 to 15 min	—	—	—
12	Sponge Cake			35 min		—	—	—
13	Fluffy Pancakes			35 min		—	—	—
14	White Rice		Rice cooking	45 to 62 min	—	1 hr 5 min	B	✓1
15	Long-Grain Rice			25 to 44 min		50 min	B	✓1
16	Quick White Rice			25 to 48 min		50 min	B	✓1
17	Brown Rice			65 to 89 min		1 hr 35 min	B	✓1
18	Chicken Paella			58 to 63 min		—	—	✓1
19	Boiled Eggs	Unlocked	Quick	25 min	1 min increments from 1 to 30 min	—	—	—
20	Yogurt		Ferment	6 hr	5 min increments from 5 to 60 min	—	—	—
21	Cleaning	Locked	Cleaning	30 min	—	—	—	—

*2: About the timer

Timer A : To prevent spoilage of the ingredients, heating starts immediately after the timer is set. The appliance then keeps the food warm, and reheats it 10 minutes before it is finished.

Timer B : Heating starts according to the time to be finished.

Timer — : Timer not available.

*3: About Keep Warm

Keep Warm ✓ : Keep Warm available. The appliance automatically switches to the Keep Warm setting.

Keep Warm ✓1 : Although the Keep Warm function is automatically activated, serve cooked food as soon as possible because it will lose its flavor over time.

Keep Warm — : Keep Warm not available. When cooking is finished, press [Cancel] and remove the food immediately.

*4: Cooking curry and stew

For the curry and stew menus, add the roux and demi-glace sauce after cooking is finished, and then heat the ingredients with Manual Menu “Warm” or with additional heating without pressure. The total cooking time also includes the cooking time for “Warm” and additional heating. For details on the recipe procedures, see the Tiger homepage.

For the timer, add the roux and demi-glace sauce after delayed timer cooking is finished, and then heat the ingredients with Manual Menu “Warm” or with additional heating without pressure.

Product Features (Manual Menu)

- ◇ Eight types of Manual Menu are available: Pressure, Quick, Water less, Slow, Warm, Bake, Ferment, and Sauté.
- ◇ You can cook by manually setting the heat setting and cooking time.
- ◇ For how to cook using the Manual Menu, see **P. 22 to 41**.
- ◇ The Manual Menu recipes can be viewed on the Tiger homepage. → **P. 22**

		Pressure button	Settable time	Heat settings	Keep Warm *5	Timer *6
Pressure	- Select this menu when you want to cook by applying pressure. - Cooking with low pressure can speed up cooking while maintaining the texture of ingredients.	Locked	1 min increments from 15 to 50 min 5 min increments from 50 min to 2 hr	High Mid Low	✓	A
Quick	- Select this menu when you want to cook a small amount of food quickly. - You can also simmer foods by setting a long cooking time.	Unlocked	1 min increments from 3 to 30 min 5 min increments from 30 min to 2 hr	High Mid Low	✓	A
Water less	Select this menu when you want to cook by using the moisture that comes out of the ingredients and no additional water.	Unlocked	5 min increments from 30 min to 3 hr	High Mid Low	✓	A
Slow	- Select this menu when you want to simmer foods for a long time, cook beans that produce a lot of foam, and boil vegetables that get slimy, such as taro and mountain yam. - After heating to close to boiling, the appliance lowers the heat and simmers the contents slowly while suppressing steam.	Unlocked	10 min increments from 30 min to 6 hr	High Mid Low	✓	A
Warm	Select this menu when you want to reheat a finished meal and when you want to heat after adding roux to curry and so on.	Unlocked	1 min increments from 1 to 30 min	High Mid Low	✓	—
Bake	Select this menu when you want to bake breads and cakes or cook omelets.	Unlocked	5 min increments from 5 min to 1 hr 20 min	High Mid Low	—	—
Ferment	Select this menu when you want to proof bread dough and make yogurt and amazake (a sweet fermented rice drink).	Unlocked	5 min increments from 5 min to 6 hr	5°C increments from 30°C to 60°C	—	—
Sauté	Select this menu when you want to make pan-fried dishes and sauté ingredients to be used in curry or meat and potato stew.	Unlocked	1 min increments from 1 to 30 min	High Mid Low	—	—

*5: About Keep Warm

Keep Warm ✓: Keep Warm available. The appliance automatically switches to the Keep Warm setting.

Keep Warm —: Keep Warm not available. When cooking is finished, press [Cancel] and remove the food immediately.

*6: About the timer

Timer A: To prevent spoilage of the ingredients, heating starts immediately after the timer is set. The appliance then keeps the food warm, and reheats it 10 minutes before it is finished.

Timer —: Timer not available.

Approximate cooking times for ingredients

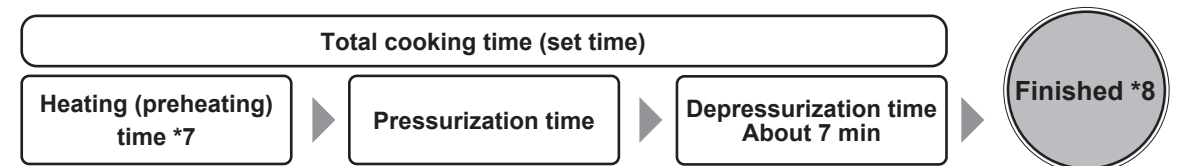
Ingredient	Size/amount	Cooking menu	Cooking time (approx.)	Remarks
Meat	Beef (plate/flank/round)	Manual Menu Pressure Mid	1 hr 30 min	
	Whole cut (450 g)		2 hr	
	Beef (shank)		1 hr 30 min to 2 hr	
	Beef (tendon)		1 hr 30 min to 2 hr	
	Pork (shoulder roast/belly/leg)		50 min to 1 hr	
	Whole cut (450 g)		1 hr 30 min to 2 hr	
	Bite-sized piece		25 min	
Fish	Chicken	Manual Menu Pressure Mid	35 min	
	1 breast or thigh			
Vegetable	Yellowtail, mackerel, etc. (Filleted)	Manual Menu Slow Mid	25 to 30 min	
	Potato (unpeeled)		40 to 50 min	
	Sweet potato (unpeeled)		40 to 50 min	
	Radish		40 to 50 min	
	Carrot		30 to 35 min	
	Squash		25 to 30 min	
	Onion		1 hr to 1 hr 10 min	
	Taro (unpeeled)		35 to 45 min	
Beans	Taro (peeled)	Manual Menu Slow Mid	50 to 60 min	Cook with "Slow" because they become slimy and the water boils over easily when peeled.
	Soybeans		1 hr 30 min to 2 hr	Soak overnight.
	Black soybeans		3 hr to 4 hr	
	Adzuki beans		1 hr 30 min to 2 hr	

* The cooking times listed above are approximate. The cooking times depend on many factors, such as the hardness and size of ingredients and the water volume. Adjust these to your preferences.

* Small bones in fish will not become soft because the fish is cooked at low pressure.

About pressure cooking for the Manual Menu ("Pressure" only)

- Total cooking time for the Manual Menu (pressure cooking) is the heating (preheating) time + pressurization time + depressurization time. Pressure cooking is performed at the set time.
- Lock the pressure button. → **P. 15**
- When the appliance beeps three times and the pressure indicator pin retracts, cooking is finished.

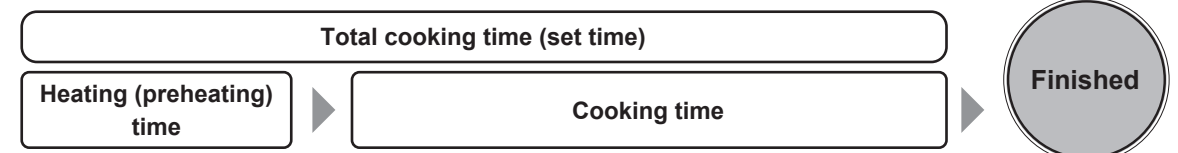


*7: The heating (preheating) time depends on the types and volumes of ingredients and the meal to cook.

*8: When cooking is finished, first confirm that the pressure indicator pin has retracted, and then open the lid.

About normal cooking for the Manual Menu (other than "Pressure")

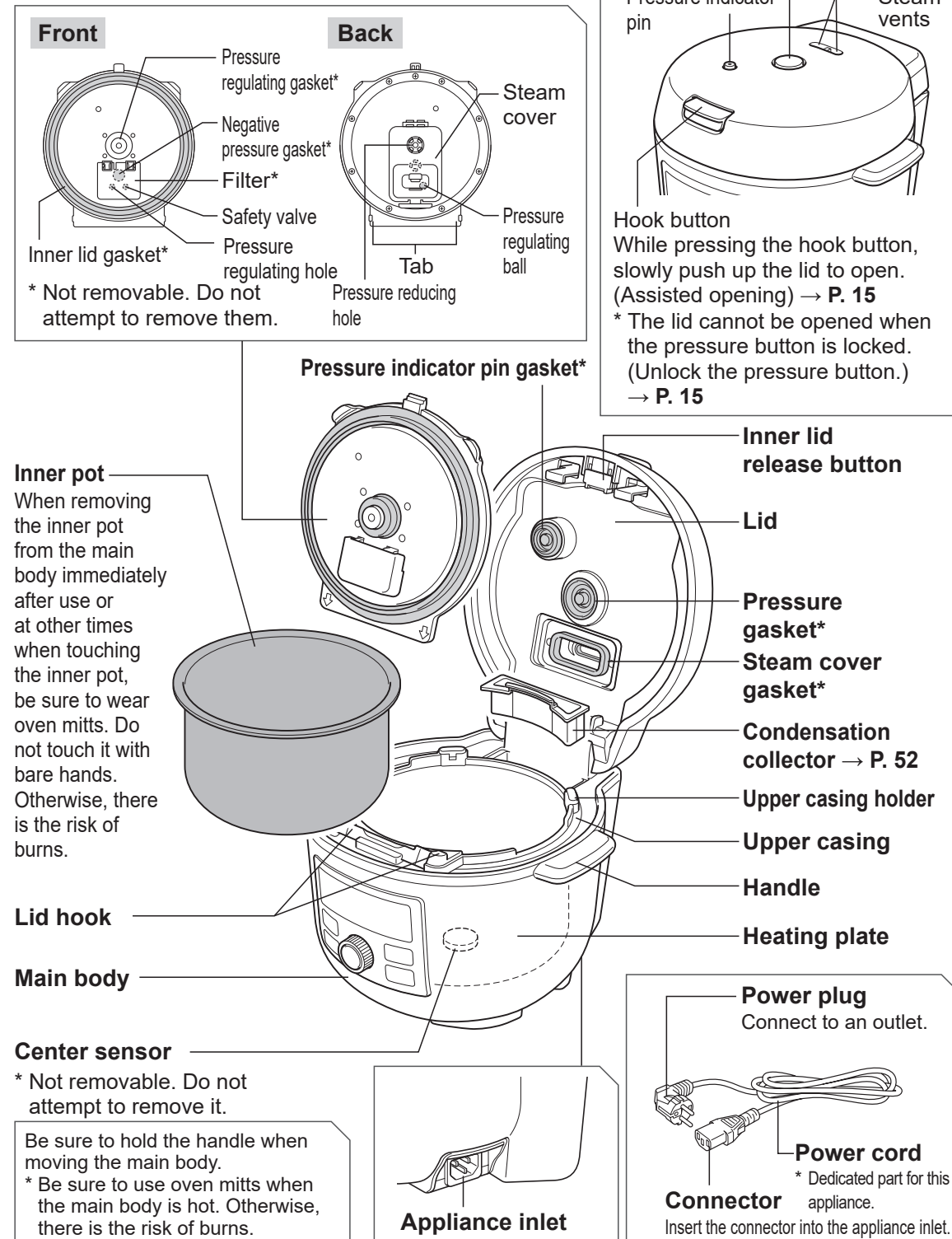
- Total cooking time for the Manual Menu (normal cooking) is the heating (preheating) time + cooking time. Cooking is performed at the set time.
- Unlock the pressure button. → **P. 15**
- When the appliance beeps three times, cooking is finished.



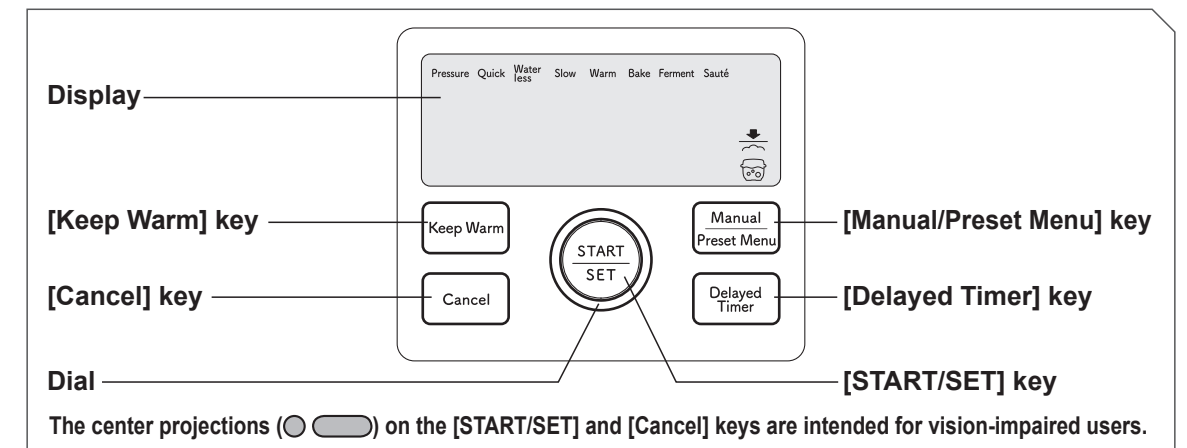
Names of Component Parts and Accessories

◇ Check the following immediately after opening the packaging.

Inner lid → P. 49 to 52



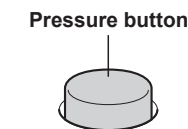
Operation panel



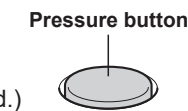
About the pressure button

The pressure button is locked and unlocked each time you press it.

For pressure cooking:
Press the pressure button to make it pop up.
(The pressure button is locked.)



For normal cooking:
Press the pressure button to make it retract.
(The pressure button is unlocked.)



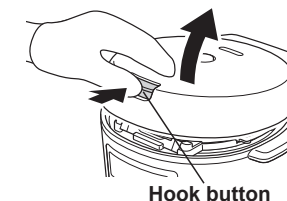
CAUTION

- Do not touch the pressure button during cooking. If the pressure is changed during cooking, a large amount of the contents may boil over, causing burns or injury.

About assisted opening of the lid

The lid has an assisted opening mechanism to prevent liquids and foods on the inner lid from flying out when opened. While pressing the hook button, slowly push up the lid to open.

* After cooking, wear oven mitts or other hand protection.

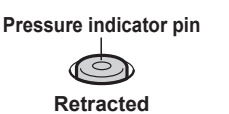


Checking the accessories

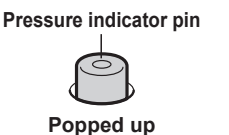
Recipe site 2D code sticker

About the pressure indicator pin

The pressure indicator pin is retracted when the appliance is not pressurized and when the internal pressure is rising.



When the appliance is pressurized, the pressure indicator pin pops up.



CAUTION

- Do not touch the pressure indicator pin during cooking and immediately after cooking. There is a risk of burns or injury.

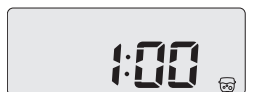
Sounds emitted by the appliance

The following sounds coming from the appliance during cooking or Keep Warm are normal and do not indicate a problem.

- Ticking sound (microcomputer control sound)
- Crackly sound (sound caused when heat causes the metal to contract and rub together)
- Boiling and hissing sound (sound made when the appliance is pressurized)
- Water splashing sound

Time display

With this product, when setting the Preset Menu or Manual Menu times or cooking start time, the time is displayed for example as "1:00" as shown in the illustration. "1:00" indicates one hour.



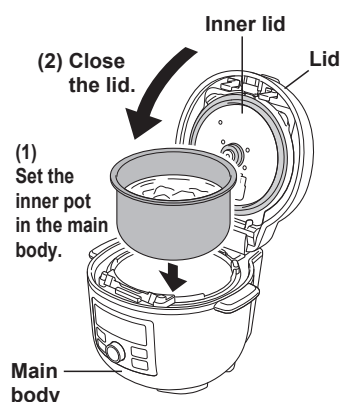
For first time use

Wash the inner pot, inner lid, and condensation collector before using them. → P. 49 to 52

Preparation for Cooking

1 Place the ingredients in the inner pot.

◇For how to prepare the ingredients, see the Tiger homepage.



2 Set the inner pot in the main body and close the lid.

◇Wipe off any water drops adhering to the outside of the inner pot before placing it into the main body. Failure to do so may prevent correct cooking.

◇Set the inner pot correctly so it is not tilted.

◇Close the lid firmly using both hands until a click sound is heard.

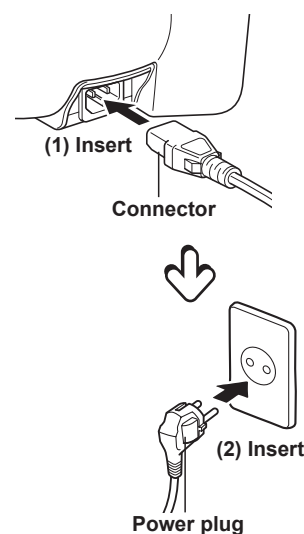


◇If the pressure button is locked, the lid will not close.

Unlock the pressure button, and then close the lid. →P. 15

CAUTION

- Be sure to remove any food, grains of rice, or other substances from the heating plate, center sensor, upper casing, around the lid hook, and the inner lid. Failing to follow this instruction may cause food to boil over or prevent the lid from closing. It may also prevent correct cooking.
- Confirm that the inner lid is attached. When attaching the inner lid, first make sure the steam cover is completely closed. (To open and close the steam cover → P. 52)
- Confirm that the lid is completely closed.



3 Connect the power cord.

◇Connect the connector to the appliance inlet, and then connect the power plug to an outlet.

◇If the "Keep Warm" is on, press [Cancel] to turn it off.

<Notification sounds>

- The volume can be adjusted if desired. → P. 59

How to Cook (Preset Menu)

◇This product includes the Preset Menu featuring 21 types of menus. → P. 11

The Preset Menu recipes can be viewed on the Tiger homepage.

•For Tourist

<https://www.tiger-forest.com/c/6UEs>



•For Vietnam

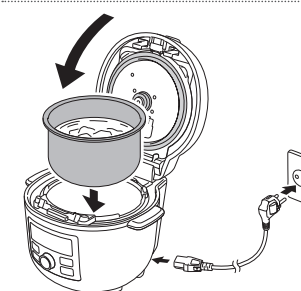
<https://www.tiger-forest.com/c/qujr>



Examples of cooking that are not allowed



- Pressure cooking thick meals, such as curry using a roux and stew. (Add roux and similar items after cooking and when the pressure has dropped, and heat using the "Warm" menu without pressure.)
- Cooking jams and other foods that foam easily.
- Pressure cooking ingredients that expand in volume with boiling. (Paste products, pasta, and so on)
- Cooking with water and ingredients above the MAX Cook line.
- Cooking with water and beans or pasta above the MAX Beans line. (Beans and pasta produce a lot of foam, so always cook these items with Manual Menu "Slow".)
- Cooking with ingredients, such as baking soda, that rapidly produce foam.
- Pack cooking which heats ingredients or seasonings in a plastic bag or similar container.
- Cooking with parchment paper, aluminum foil, or plastic wrap that may block the pressure regulating hole.
- Cooking with particularly small grains, such as amaranth, which can easily clog parts.
- Direct heating of food cans or bottles
- Using a lot of oil
- Cooking close to flammable materials
- Cooking fried foods.
- Staying away from the pressure-cooker while it is frying or baking food.



1 Prepare for cooking.

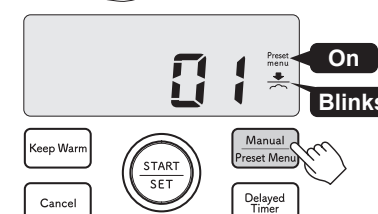
◇Following the procedure in ① to ③ in "Preparation for Cooking" on P.16, place the ingredients in the inner pot, set the inner pot in the main body, close the lid, and connect the power cord.

◇For details on the ingredients and procedures, see the Tiger homepage.

2 Press [Manual/Preset Menu] to select the Preset Menu.

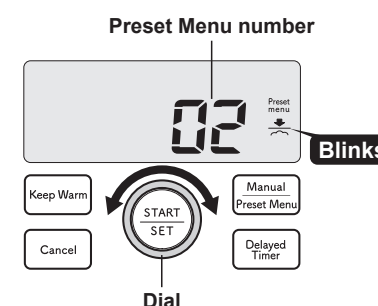
◇Each time [Manual/Preset Menu] is pressed, the display switches between the Manual Menu and the Preset Menu.

◇When a Preset Menu that cooks with pressure is selected,  blinks on the display.



3 Turn the dial and select the Preset Menu number for cooking.

◇For the Preset Menu numbers, see the Preset Menu list on P.11 or see the Tiger homepage.



4 Confirm whether the Preset Menu to cook uses pressure.

◇For pressure, see the Preset Menu list on P.11 or see the Tiger homepage.

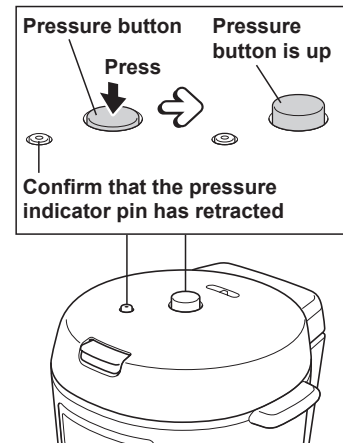
◇For pressure cooking, use the procedure from ⑤ in "Pressure cooking (Preset Menu)" →P. 18.

◇For normal cooking, use the procedure from ⑤ in "Normal cooking (Preset Menu)" →P. 20.

How to Cook (Preset Menu)

Pressure cooking (Preset Menu)

- ◇ Use the following procedure when the Preset Menu to cook is **for pressure cooking**.
(Make sure to check the steps ① to ④ on P. 17.)

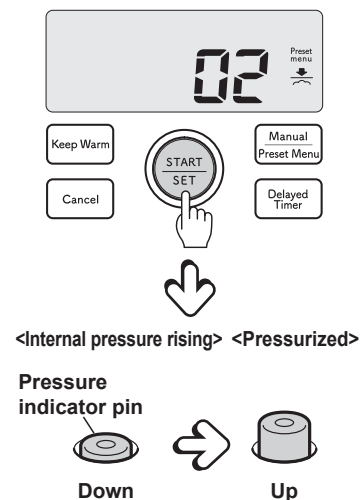


⑤ Press the pressure button to make it pop up. (The pressure button is locked.)

- ◇ Confirm that the pressure indicator pin has retracted.

⑥ Press [START/SET].

- ◇ Cooking starts.
◇ When the appliance is pressurized during pressure cooking, the pressure indicator pin will pop up.
◇ When the appliance starts producing steam, boiling and hissing sounds will be heard. → P. 15



⚠ CAUTION

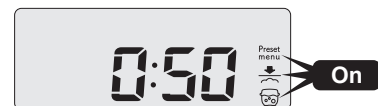
- Do not press [START/SET] when the lid is open. "U:02" will be displayed and cooking will not start. In this case, close the lid, confirm that "U:02" has disappeared, and then press [START/SET] to restart cooking.
- Do not touch the pressure button or the pressure indicator pin during cooking. If the pressure is changed during cooking, a large amount of the contents may boil over, causing burns or injury.
- Do not place your face or hands near the steam vents during cooking. You may be burned or otherwise injured by jets of steam coming out of the steam vents.
- Do not open the lid when is on or when the pressure indicator pin is up.
- There are differences in the pressure produced by the appliance due to the types and volumes of ingredients to cook, so the pressure indicator pin may not pop up during cooking or it may go up and down.

About the display during pressure cooking (Preset Menu)

<When cooking starts...>

"Preset Menu" and turn on, and the remaining time counts down.

* The selected Preset Menu number is displayed while [Manual/Preset Menu] is pressed.



⑦ When cooking is finished and the appliance beeps three times, confirm that the pressure indicator pin has retracted.

- ◇ Depending on the cooked meal and the usage environment, the pressure indicator pin may not retract at the end of cooking. Always wait until the pressure indicator pin retracts.

<Preset Menu with Keep Warm>

- ◇ The appliance automatically switches to the Keep Warm setting when cooking is finished.
◇ During Keep Warm, the elapsed Keep Warm time is displayed in increments of 1 hour up to 12 hours (12h). After 12 hours have elapsed, "12" blinks on the display.
◇ For Preset Menu numbers 14 to 18, "Keep Warm" will blink after the end of cooking. Although the Keep Warm function is automatically activated, serve cooked food as soon as possible because it will lose its flavor over time.
→ P. 11

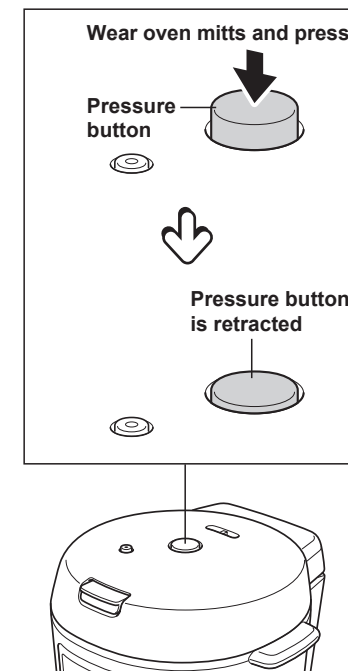
<Preset Menu without Keep Warm>

- ◇ When cooking is finished, "Keep Warm" blinks. However, the food is not kept warm, so remove the food as soon as possible.

⚠ CAUTION

- Do not touch the steam vents immediately after cooking. There is a risk of burns or injury.
- Do not touch the pressure button until the pressure indicator pin retracts because pressure may remain inside the appliance after cooking.

⑧ Press the pressure button to make it retract (pressure button unlocked state), open the lid, and remove the food.



- ◇ Be sure to wear oven mitts, confirm that steam is not coming out of lid openings, and then slowly open the lid. → P. 15
◇ After using the appliance, press [Cancel], disconnect the power plug and the connector, and wait until it cools before cleaning.
◇ If odors persist after cooking, eliminate the odors.
(How to Perform Cleaning → P. 53)

<Additional heating (when cooking is insufficient)>

- Check that "Keep Warm" on the display is on.
- Close the lid and press the pressure button to make it pop up. (The pressure button is locked.)
- Turn the dial to select the additional heating time.
The time can be set in increments of 1 minute between 10 and 30 minutes, and this includes the 5-minute depressurization process.
- Press [START/SET].
- When cooking is finished, wait until the pressure indicator pin retracts, unlock the pressure button, and open the lid. (Additional heating can be performed up to three times.)

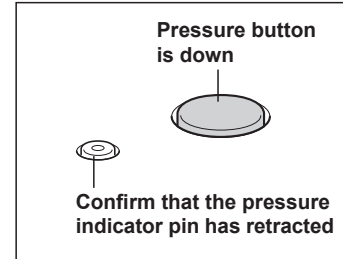
⚠ CAUTION

- Be sure to wear oven mitts so that your bare hands do not touch the steam coming from the steam vents, inner lid, inner pot, and cooked food.
- Use caution when opening the lid. Even when the pressure indicator pin is retracted, the pressure inside the appliance may not have dropped completely.
- Do not force open the lid when pressure remains inside the appliance. If there is even a small amount of remaining pressure, high-temperature steam and food can fly out, which may result in burns or injury.
- If the pressure button feels hard when pressed, do not force open the lid because there is a danger that pressure remains inside the appliance. Leave the appliance until the pressure drops, and then press the pressure button and slowly open the lid while being careful of steam.
- Be aware that some foods may lose their flavor when Keep Warm is used continuously.

How to Cook (Preset Menu)

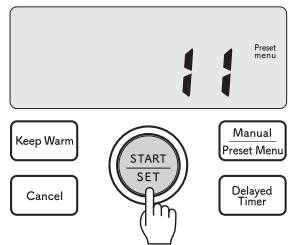
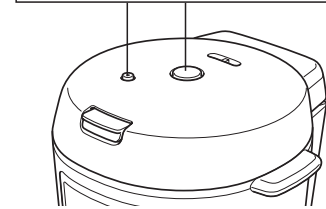
Normal cooking (Preset Menu)

◇ Use the following procedure when the Preset Menu to cook is **for normal cooking that does not use pressure**. (Make sure to check the steps ① to ④ on P. 17.)



⑤ Confirm that the pressure button is unlocked. (Pressure button is down)

◇ Confirm that the pressure indicator pin has retracted.



⑥ Press [START/SET].

- ◇ Cooking starts.
- ◇ The pressure indicator pin does not pop up because the appliance is cooking without using pressure.

⚠ CAUTION

- If you select a Preset Menu without pressure and press [START/SET] with the pressure button up (locked state), "U:01" will be displayed and cooking will not start. In this case, press the pressure button to unlock it. Cooking will start immediately afterward.
- Do not press [START/SET] when the lid is open. "U:02" will be displayed and cooking will not start. In this case, close the lid, confirm that "U:02" has disappeared, and then press [START/SET] to restart cooking.
- Do not place your face or hands near the steam vents during cooking. You may be burned or otherwise injured by steam coming out of the steam vents.



⑦ When cooking is finished and the appliance beeps three times, open the lid and remove the food.

<Preset Menu with Keep Warm>

The appliance automatically switches to the Keep Warm setting when cooking is finished.

During Keep Warm, the elapsed Keep Warm time is displayed in increments of 1 hour up to 12 hours (12h). After 12 hours have elapsed, "12" blinks on the display. Preset Menu

<Preset Menu without Keep Warm>

When cooking is finished, "Keep Warm" blinks.

However, the food is not kept warm, so remove the food as soon as possible.

- ◇ Be sure to wear oven mitts, confirm that steam is not coming out of lid openings, and then slowly open the lid. →P.15
- ◇ After using the appliance, press [Cancel], disconnect the power plug and the connector, and wait until it cools before cleaning.
- ◇ If odors persist after cooking, eliminate the odors. (How to Perform Cleaning →P.53)

<Additional heating (when cooking is insufficient)>

- (1) Check that "Keep Warm" on the display is on or blinking.
- (2) Turn the dial to select the additional heating time. (The time that can be set depends on the Preset Menu number. For details, see "Preset Menu list" on P.11.)
- (3) Press [START/SET]. (Additional heating can be performed up to three times.)

⚠ CAUTION

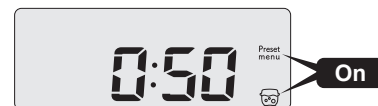
- Be sure to wear oven mitts so that your bare hands do not touch the steam coming from the steam vents, inner lid, inner pot, and cooked food.
- Be aware that some foods may lose their flavor when Keep Warm is used continuously.

About the display during normal cooking (Preset Menu)

<When cooking starts...>

"Preset Menu" and  turn on, and the remaining time counts down.

* The selected Preset Menu number is displayed while [Manual/ Preset Menu] is pressed.



How to Cook (Manual Menu)

The Manual Menu recipes can be viewed on the Tiger homepage.

●For Tourist

<https://www.tiger-forest.com/c/6UEs>



●For Vietnam

<https://www.tiger-forest.com/c/qujr>



◇Eight types of Manual Menu are available: “Pressure”, “Quick”, “Water less”, “Slow”, “Warm”, “Bake”, “Ferment”, and “Sauté”. → P. 12

◇You can cook by manually setting the heat setting and cooking time.

◇For the approximate cooking times for ingredients, see P. 13.

Examples of cooking that are not allowed

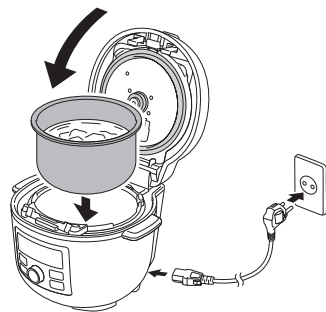


- Pressure cooking thick meals, such as curry using a roux and stew. (Add roux and similar items after cooking and when the pressure has dropped, and heat using the “Warm” menu without pressure.)
- Cooking jams and other foods that foam easily.
- Pressure cooking ingredients that expand in volume with boiling. (Paste products, pasta, and so on)
- Cooking with water and ingredients above the MAX Cook line.
- Cooking with water and beans or pasta above the MAX Beans line. (Beans and pasta produce a lot of foam, so always cook these items with Manual Menu “Slow”.)
- Cooking with ingredients, such as baking soda, that rapidly produce foam.
- Pack cooking which heats ingredients or seasonings in a plastic bag or similar container.
- Cooking with parchment paper, aluminum foil, or plastic wrap that may block the pressure regulating hole.
- Cooking with particularly small grains, such as amaranth, which can easily clog parts.
- Direct heating of food cans or bottles
- Using a lot of oil
- Cooking close to flammable materials
- Cooking fried foods.
- Staying away from the pressure-cooker while it is frying or baking food.

“Pressure” menu

◇The “Pressure” menu can perform pressure cooking. (Settable time: 15 minutes to 2 hours)

◇Make sure to check “Examples of cooking that are not allowed” listed above.



1 Prepare for cooking.

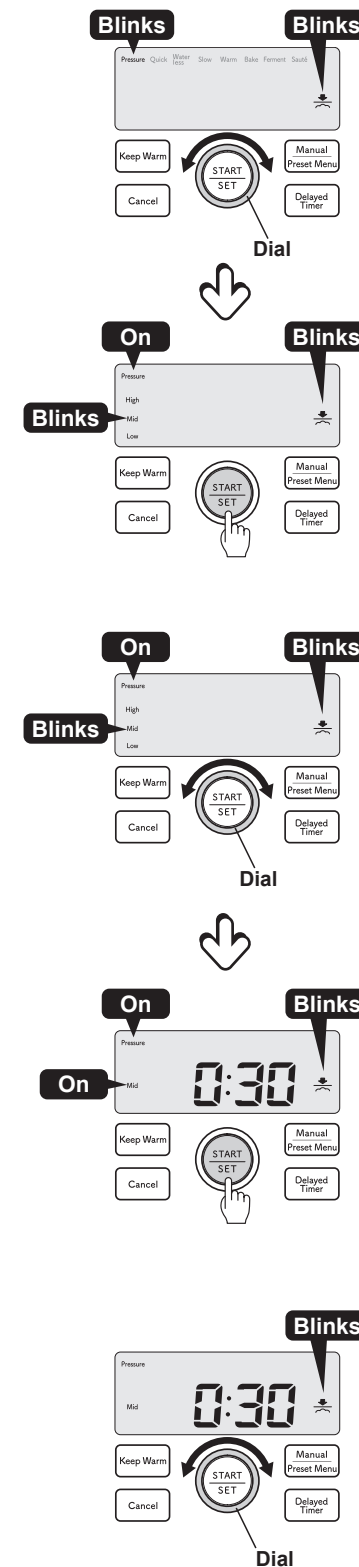
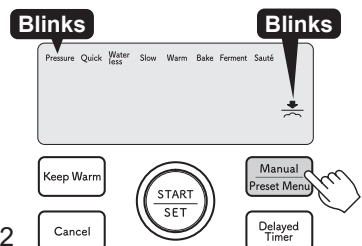
◇Following the procedure in ① to ③ in “Preparation for Cooking” on P. 16, place the ingredients in the inner pot, set the inner pot in the main body, close the lid, and connect the power cord.

◇Approximate cooking times for ingredients → P. 13

⚠ CAUTION

- Do not cook by adding water and ingredients above the MAX Cook line on the inner pot.
- Be careful not to use more than the maximum allowed amount, as that can prevent proper boiling or cause the contents to boil over.
- Stir well before cooking to prevent seasonings from settling at the bottom of the inner pot.
- Allow broth and soup stock to cool before starting cooking. Using hot broth and soup stock may result in improper cooking.
- Do not use a metal ladle, spoon, rice scoop, spatula, whisk, or other hard utensil.
- Since milk and soy milk can boil over very easily, add them after heating is finished and heat them with the “Warm” menu for 5 minutes at a time while watching carefully. → P. 33

2 Press [Manual/Preset Menu] and select “Manual Menu” (as shown by the display to the left).



3 Turn the dial to select “Pressure”, and then press [START/SET].

4 Turn the dial to select the heat setting, and then press [START/SET].

◇Select the heat setting from “High”, “Mid”, or “Low”.

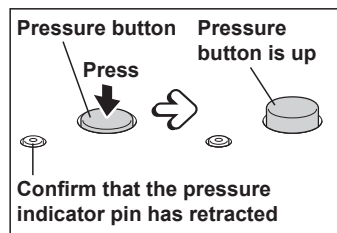
◇The default heat setting is “Mid”.

5 Turn the dial to set the cooking time.

◇The time can be set in increments of 1 minute between 15 minutes and 50 minutes and in increments of 5 minutes between 50 minutes and 2 hours.

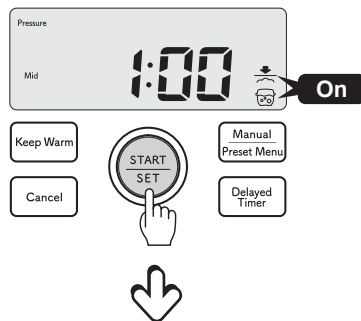
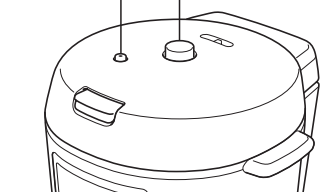
How to Cook (Manual Menu)

“Pressure” menu (continued)

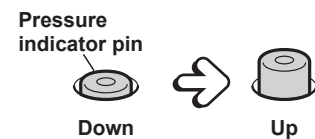


6 Press the pressure button to make it pop up. (The pressure button is locked.)

- ◇ Confirm that the pressure indicator pin has retracted.



<Internal pressure rising> <Pressurized>



7 Press [START/SET].

- ◇ Cooking starts.
- ◇ When the appliance is pressurized during pressure cooking, the pressure indicator pin will pop up.
- ◇ When the appliance starts producing steam, boiling and hissing sounds will be heard. → P. 15

CAUTION

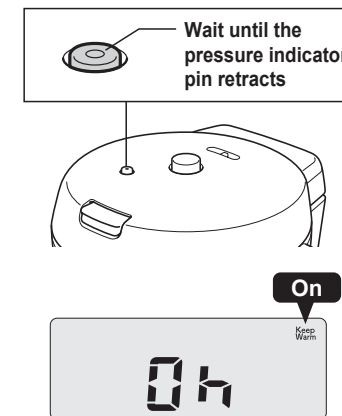
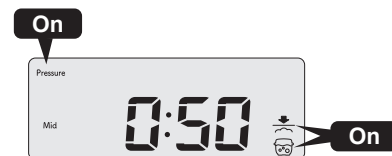
- Do not press [START/SET] when the lid is open. “U:02” will be displayed and cooking will not start. In this case, close the lid, confirm that “U:02” has disappeared, and then press [START/SET] to restart cooking.
- Do not touch the pressure button or the pressure indicator pin during cooking. If the pressure is changed during cooking, a large amount of the contents may boil over, causing burns or injury.
- Do not place your face or hands near the steam vents during cooking. You may be burned or otherwise injured by jets of steam coming out of the steam vents.
- Do not open the lid when “Pressure” is on or when the pressure indicator pin is up.
- There are differences in the pressure produced by the appliance due to the types and volumes of ingredients to cook, so the pressure indicator pin may not pop up during cooking or it may go up and down.

About the display during pressure cooking (Manual Menu)

<When cooking starts...>

“Pressure” and turn on, and the remaining time counts down.

* If cooking is started with the pressure button unlocked, turns off.

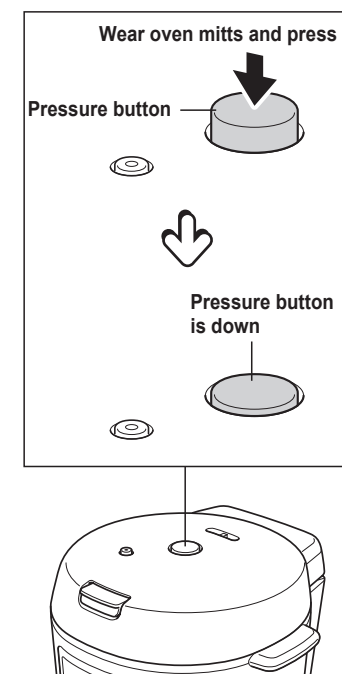


8 When cooking is finished and the appliance beeps three times, confirm that the pressure indicator pin has retracted.

- ◇ The appliance automatically switches to the Keep Warm setting when cooking is finished.

CAUTION

- Do not touch the steam vents immediately after cooking. There is a risk of burns or injury.
- Do not touch the pressure button until the pressure indicator pin retracts because pressure may remain inside the appliance after cooking.



9 Press the pressure button to make it retract (pressure button unlocked state), open the lid, and remove the food.

- ◇ Be sure to wear oven mitts, confirm that steam is not coming out of lid openings, and then slowly open the lid. → P. 15
- ◇ After using the appliance, press [Cancel], disconnect the power plug and the connector, and wait until it cools before cleaning.
- ◇ If odors persist after cooking, eliminate the odors. (How to Perform Cleaning → P. 53)

<Additional heating (when cooking is insufficient)>

- (1) Check that “Keep Warm” on the display is on.
- (2) Close the lid and press the pressure button to make it pop up. (The pressure button is locked.)
- (3) Turn the dial to select the additional heating time.
The time can be set in increments of 1 minute between 10 and 30 minutes, and this includes the 5-minute depressurization process.
- (4) Press [START/SET].
- (5) When cooking is finished, wait until the pressure indicator pin retracts, unlock the pressure button, and open the lid. (Additional heating can be performed up to three times.)

CAUTION

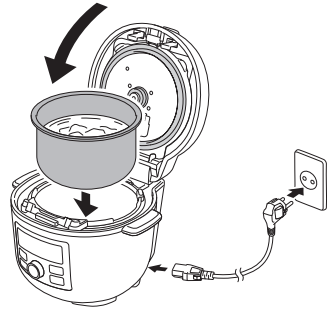
- Be sure to wear oven mitts so that your bare hands do not touch the steam coming from the steam vents, inner lid, inner pot, and cooked food.
- Use caution when opening the lid. Even when the pressure indicator pin is retracted, the pressure inside the appliance may not have dropped completely.
- Do not force open the lid when pressure remains inside the appliance. If there is even a small amount of remaining pressure, high-temperature steam and food can fly out, which may result in burns or injury.
- If the pressure button feels hard when pressed, do not force open the lid because there is a danger that pressure remains inside the appliance. Leave the appliance until the pressure drops, and then press the pressure button and slowly open the lid while being careful of steam.
- Be aware that some foods may lose their flavor when Keep Warm is used continuously.

How to Cook (Manual Menu)

“Quick” menu

◇The “Quick” menu cooks by heating at high temperature for a while after the liquid boils and then lowering the temperature to simmer the food. This menu can save time and effort when making simmered meals.
(Settable time: 3 minutes to 2 hours)

◇Make sure to check “Examples of cooking that are not allowed” listed on P. 22.



1 Prepare for cooking.

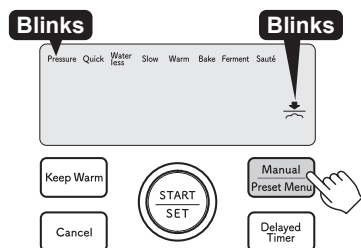
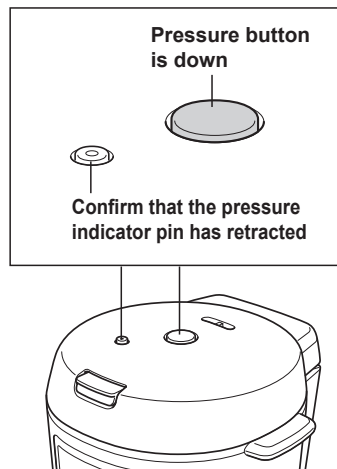
◇Following the procedure in ① to ③ in “Preparation for Cooking” on P. 16, place the ingredients in the inner pot, set the inner pot in the main body, close the lid, and connect the power cord.

CAUTION

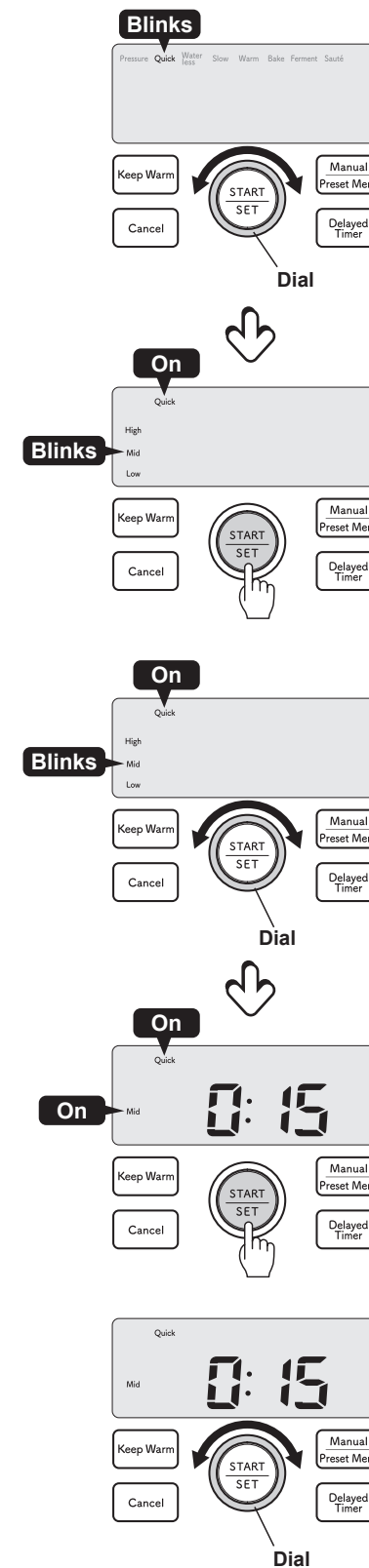
- Do not cook by adding water and ingredients above the MAX Cook line on the inner pot.
- Be careful not to use more than the maximum allowed amount, as that can prevent proper boiling or cause the contents to boil over.
- Stir well before cooking to prevent seasonings from settling at the bottom of the inner pot.
- Allow broth and soup stock to cool before starting cooking. Using hot broth and soup stock may result in improper cooking.
- Do not use a metal ladle, spoon, rice scoop, spatula, whisk, or other hard utensil.
- Since milk and soy milk can boil over very easily, add them after heating is finished and apply additional heating of 3 to 5 minutes while watching carefully.

2 Confirm that the pressure button is unlocked. (Pressure button is down)

◇Confirm that the pressure indicator pin has retracted.



3 Press [Manual/Preset Menu] and select “Manual Menu” (as shown by the display to the left).



4 Turn the dial to select “Quick”, and then press [START/SET].

5 Turn the dial to select the heat setting, and then press [START/SET].

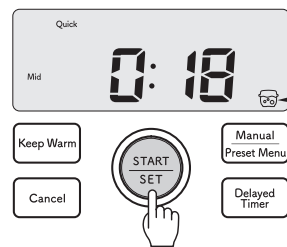
- ◇Select the heat setting from “High”, “Mid”, or “Low”.
- ◇The default heat setting is “Mid”.

6 Turn the dial to set the cooking time.

- ◇The time can be set in increments of 1 minute between 3 minutes and 30 minutes and in increments of 5 minutes between 30 minutes and 2 hours.

How to Cook (Manual Menu)

“Quick” menu (continued)



7 Press [START/SET].

◇ Cooking starts.

CAUTION

- If you select a menu that does not allow pressure cooking and press [START/SET] with the pressure button up (locked state), “U:01” will be displayed and cooking will not start. In this case, press the pressure button to unlock it. Cooking will start immediately afterward.
- Do not press [START/SET] when the lid is open. “U:02” will be displayed and cooking will not start. In this case, close the lid, confirm that “U:02” has disappeared, and then press [START/SET] to restart cooking.
- Do not place your face or hands near the steam vents during cooking. You may be burned or otherwise injured by jets of steam coming out of the steam vents.



8 When cooking is finished and the appliance beeps three times, open the lid and remove the food.

- ◇ The appliance automatically switches to the Keep Warm setting when cooking is finished. The Keep Warm function continues working and the elapsed Keep Warm time is displayed in increments of 1 hour up to 12 hours. After 12 hours have elapsed, “12” blinks on the display.
- ◇ Be sure to wear oven mitts, confirm that steam is not coming out of lid openings, and then slowly open the lid. → P. 15
- ◇ After using the appliance, press [Cancel], disconnect the power plug and the connector, and wait until it cools before cleaning.
- ◇ If odors persist after cooking, eliminate the odors.
(How to Perform Cleaning → P. 53)

<Additional heating (when cooking is insufficient)>

- (1) Check that “Keep Warm” on the display is on.
- (2) Turn the dial to select the additional heating time.
(The time can be set in increments of 1 minute between 1 and 30 minutes.)
- (3) Press [START/SET]. (Additional heating can be performed up to three times.)

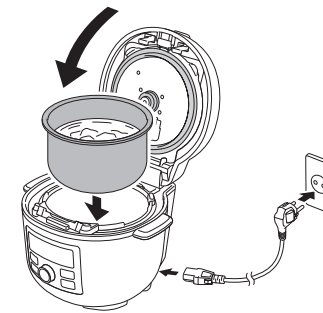
CAUTION

- Be sure to wear oven mitts so that your bare hands do not touch the steam coming from the steam vents, inner lid, inner pot, and cooked food.
- Be aware that some foods may lose their flavor when Keep Warm is used continuously.

“Water less” menu

- ◇ The “Water less” menu boils food while suppressing steam by using the moisture that comes out of the ingredients. Cook food by adding vegetables with a high moisture content, such as tomato, onion, celery, and eggplant. (Settable time: 30 minutes to 3 hours)

- ◇ Make sure to check “Examples of cooking that are not allowed” listed on P. 22.



1 Prepare for cooking.

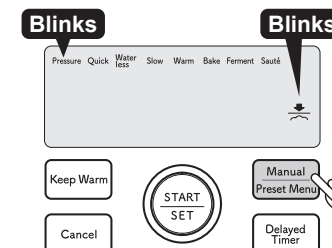
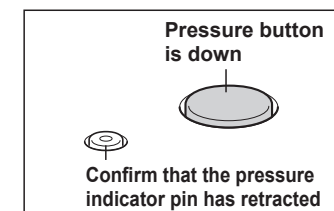
- ◇ Following the procedure in ① to ③ in “Preparation for Cooking” on P. 16, place the ingredients in the inner pot, set the inner pot in the main body, close the lid, and connect the power cord.

CAUTION

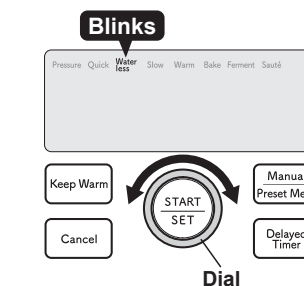
- Be careful not to use more than the maximum allowed amount, as that can prevent proper boiling or cause the contents to boil over.
- Do not use a metal ladle, spoon, rice scoop, spatula, whisk, or other hard utensil.

2 Confirm that the pressure button is unlocked. (Pressure button is down) → P. 26

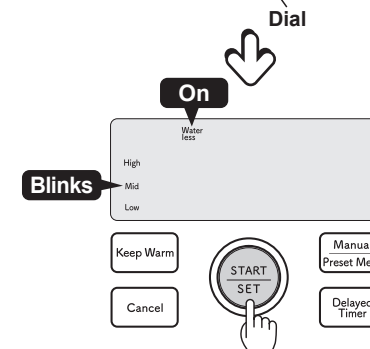
- ◇ Confirm that the pressure indicator pin has retracted.



3 Press [Manual/Preset Menu] and select “Manual Menu” (as shown by the display to the left).

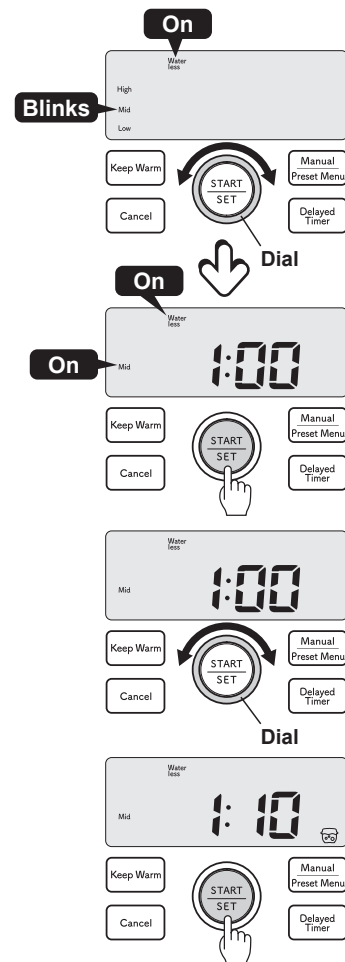


4 Turn the dial to select “Water less”, and then press [START/SET].



How to Cook (Manual Menu)

“Water less” menu (continued)



5 Turn the dial to select the heat setting, and then press [START/SET].

- ◇ Select the heat setting from “High”, “Mid”, or “Low”.
- ◇ The default heat setting is “Mid”.

6 Turn the dial to set the cooking time.

- ◇ The time can be set in increments of 5 minutes between 30 minutes and 3 hours.

7 Press [START/SET]. → P. 28

- ◇ Cooking starts.

CAUTION

- If you select a menu that does not allow pressure cooking and press [START/SET] with the pressure button up (locked state), “U:01” will be displayed and cooking will not start. In this case, press the pressure button to unlock it. Cooking will start immediately afterward.
- Do not press [START/SET] when the lid is open. “U:02” will be displayed and cooking will not start. In this case, close the lid, confirm that “U:02” has disappeared, and then press [START/SET] to restart cooking.
- Do not place your face or hands near the steam vents during cooking. You may be burned or otherwise injured by jets of steam coming out of the steam vents.

8 When cooking is finished and the appliance beeps three times, open the lid and remove the food. → P. 28

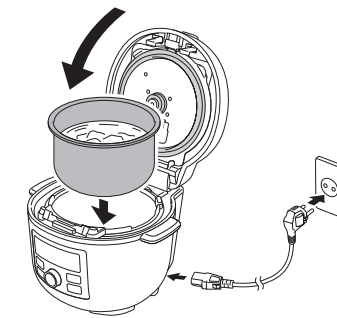
- ◇ For the operation, procedures, and precautions after cooking, see P. 28.

<Additional heating (when cooking is insufficient)>

- (1) Check that “Keep Warm” on the display is on.
- (2) Turn the dial to select the additional heating time.
(The time can be set in increments of 5 minutes between 5 minutes and 1 hour.)
- (3) Press [START/SET]. (Additional heating can be performed up to three times.)

“Slow” menu

- ◇ The “Slow” menu simmers foods for a long time at a temperature less than a boil, allowing meat and vegetables to be cooked so they are soft. This helps prevent ingredients from falling apart and liquids from boiling down. Select this menu when cooking beans which produce a lot of foam. (Settable time: 30 minutes to 6 hours)
- ◇ Make sure to check “Examples of cooking that are not allowed” listed on P. 22.



1 Prepare for cooking.

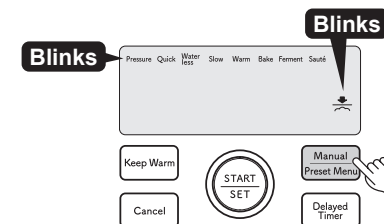
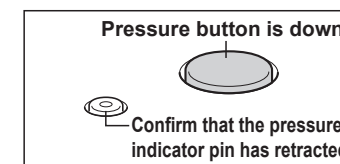
- ◇ Following the procedure in 1 to 3 in “Preparation for Cooking” on P. 16, place the ingredients in the inner pot, set the inner pot in the main body, close the lid, and connect the power cord.
- ◇ Approximate cooking times for ingredients → P. 13

CAUTION

- Be careful not to use more than the maximum allowed amount, as that can prevent proper boiling or cause the contents to boil over.
- Stir well before cooking to prevent seasonings from settling at the bottom of the inner pot.
- Allow broth and soup stock to cool before starting cooking. Using hot broth and soup stock may result in improper cooking.
- Do not use a metal ladle, spoon, rice scoop, spatula, whisk, or other hard utensil.
- Beans produce a lot of foam, so always cook them with Manual Menu “Slow”.

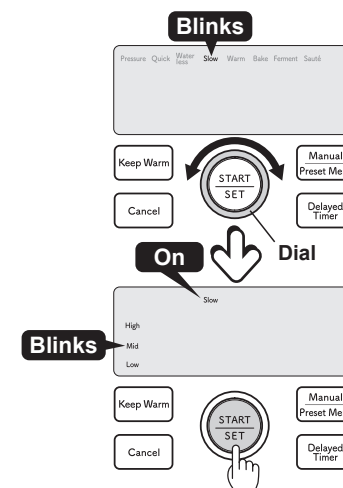
2 Confirm that the pressure button is unlocked. (Pressure button is down) → P. 26

- ◇ Confirm that the pressure indicator pin has retracted.



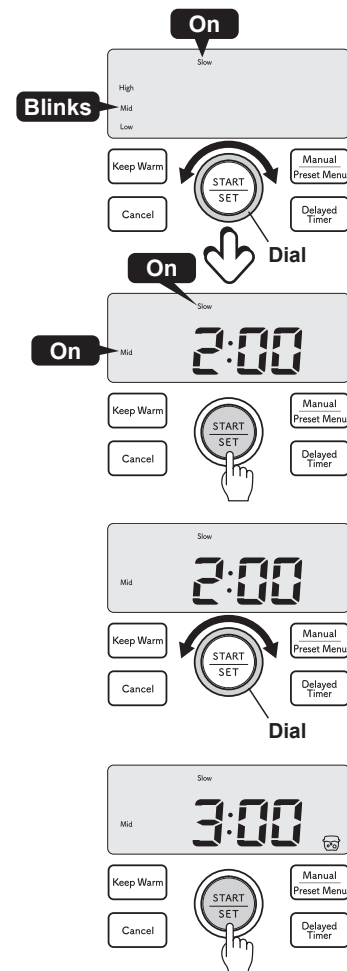
3 Press [Manual/Preset Menu] and select “Manual Menu” (as shown by the display to the left).

4 Turn the dial to select “Slow”, and then press [START/SET].



How to Cook (Manual Menu)

“Slow” menu (continued)



5 Turn the dial to select the heat setting, and then press [START/SET].

- ◇ Select the heat setting from “High”, “Mid”, or “Low”.
- ◇ The default heat setting is “Mid”.

6 Turn the dial to set the cooking time.

- ◇ The time can be set in increments of 10 minutes from 30 minutes to 6 hours.

7 Press [START/SET]. → P. 28

- ◇ Cooking starts.

CAUTION

- If you select a menu that does not allow pressure cooking and press [START/SET] with the pressure button up (locked state), “U:01” will be displayed and cooking will not start. In this case, press the pressure button to unlock it. Cooking will start immediately afterward.
- Do not press [START/SET] when the lid is open. “U:02” will be displayed and cooking will not start. In this case, close the lid, confirm that “U:02” has disappeared, and then press [START/SET] to restart cooking.
- Do not place your face or hands near the steam vents during cooking. You may be burned or otherwise injured by steam coming out of the steam vents.

8 When cooking is finished and the appliance beeps three times, open the lid and remove the food. → P. 28

- ◇ For the operation, procedures, and precautions after cooking, see P. 28.

<Additional heating (when cooking is insufficient)>

- (1) Check that “Keep Warm” on the display is on.
- (2) Turn the dial to select the additional heating time.
(The time can be set in increments of 10 minutes between 10 minutes and 1 hour.)
- (3) Press [START/SET]. (Additional heating can be performed up to three times.)

“Warm” menu

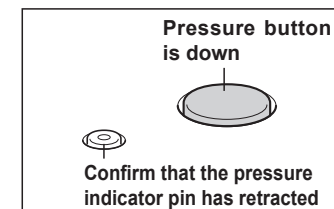
- ◇ Select the “Warm” menu when you want to reheat a finished meal and when you want to heat after adding roux to curry and so on. (Settable time: 1 to 30 minutes)

1 Prepare for cooking.

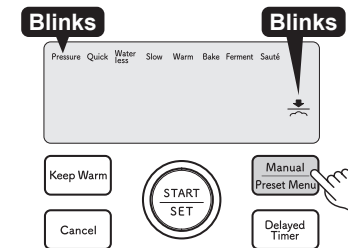
- ◇ Confirm that the inner pot with the food to heat is set in the main body, close the lid, and connect the power cord. → P. 16

2 Confirm that the pressure button is unlocked. (Pressure button is down) → P. 26

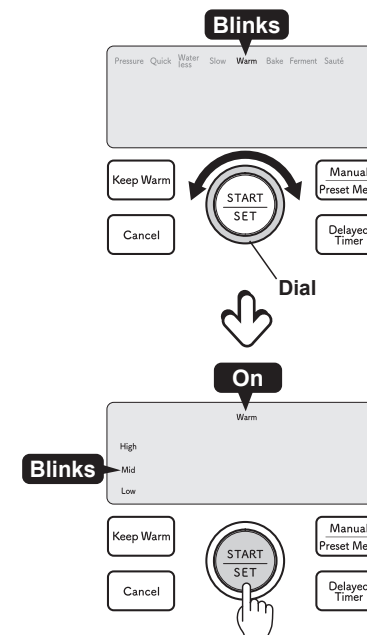
- ◇ Confirm that the pressure indicator pin has retracted.



3 Press [Manual/Preset Menu] and select “Manual Menu” (as shown by the display to the left).

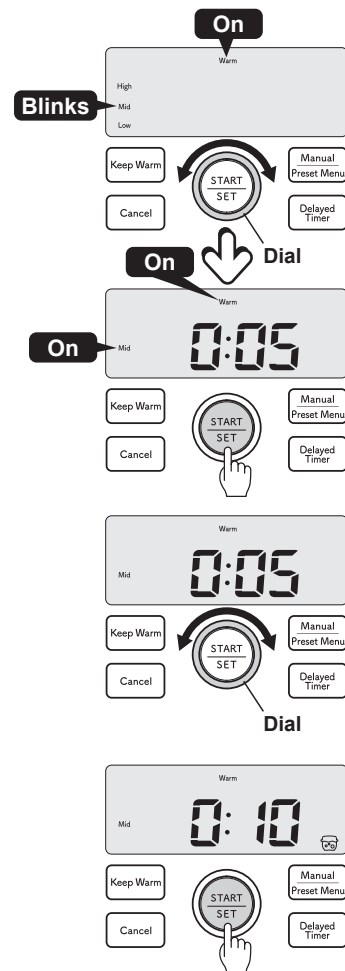


4 Turn the dial to select “Warm”, and then press [START/SET].



How to Cook (Manual Menu)

“Warm” menu (continued)



5 Turn the dial to select the heat setting, and then press [START/SET].

- ◇ Select the heat setting from “High”, “Mid”, or “Low”.
- ◇ The default heat setting is “Mid”.

6 Turn the dial to set the cooking time.

- ◇ The time can be set in increments of 1 minute between 1 and 30 minutes.

7 Press [START/SET]. → P. 28

- ◇ Cooking starts.

CAUTION

- If you select a menu that does not allow pressure cooking and press [START/SET] with the pressure button up (locked state), “U:01” will be displayed and cooking will not start. In this case, press the pressure button to unlock it. Cooking will start immediately afterward.
- Do not press [START/SET] when the lid is open. “U:02” will be displayed and cooking will not start. In this case, close the lid, confirm that “U:02” has disappeared, and then press [START/SET] to restart cooking.
- Do not place your face or hands near the steam vents during cooking. You may be burned or otherwise injured by jets of steam coming out of the steam vents.

8 When cooking is finished and the appliance beeps three times, open the lid and remove the food. → P. 28

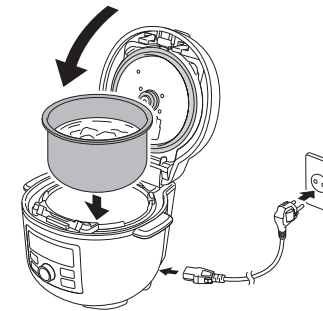
- ◇ For the operation, procedures, and precautions after cooking, see P.28.

<Additional heating (when cooking is insufficient)>

- (1) Check that “Keep Warm” on the display is on.
- (2) Turn the dial to select the additional heating time.
(The time can be set in increments of 1 minute between 1 and 15 minutes.)
- (3) Press [START/SET]. (Additional heating can be performed up to three times.)

“Bake” menu

- ◇ Select the “Bake” menu when you want to bake breads and cakes or cook omelets. (Settable time: 5 minutes to 1 hour 20 minutes)



1 Prepare for cooking.

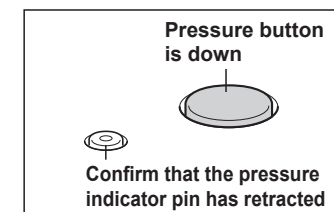
- ◇ When baking a cake, drop the inner pot onto a cloth about three times from a height of approximately 5 cm to remove the air from the batter.

CAUTION

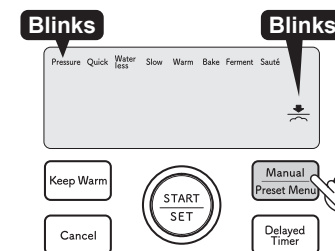
- Refer to the recipes on the Tiger homepage, and be careful not to add too much of the ingredients. If you add too much of the ingredients, they may boil over or be undercooked.

2 Confirm that the pressure button is unlocked. (Pressure button is down) → P. 26

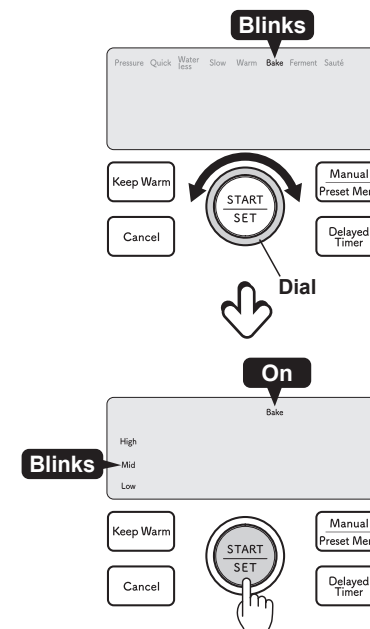
- ◇ Confirm that the pressure indicator pin has retracted.



3 Press [Manual/Preset Menu] and select “Manual Menu” (as shown by the display to the left).

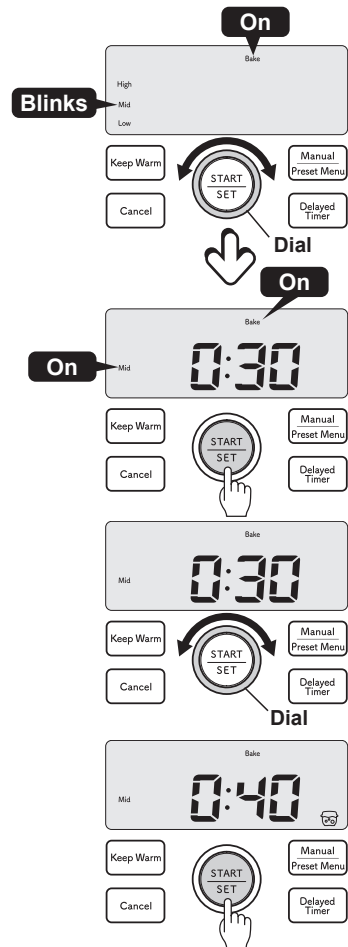


4 Turn the dial to select “Bake”, and then press [START/SET].



How to Cook (Manual Menu)

“Bake” menu (continued)



5 Turn the dial to select the heat setting, and then press [START/SET].

- ◇ Select the heat setting from “High”, “Mid”, or “Low”.
- ◇ The default heat setting is “Mid”.

6 Turn the dial to set the cooking time.

- ◇ The time can be set in increments of 5 minutes between 5 minutes and 1 hour 20 minutes.

7 Press [START/SET]. →P.28

- ◇ Cooking starts.

CAUTION

- If you select a menu that does not allow pressure cooking and press [START/SET] with the pressure button up (locked state), “U:01” will be displayed and cooking will not start. In this case, press the pressure button to unlock it. Cooking will start immediately afterward.
- Do not press [START/SET] when the lid is open. “U:02” will be displayed and cooking will not start. In this case, close the lid, confirm that “U:02” has disappeared, and then press [START/SET] to restart cooking.
- Do not place your face or hands near the steam vents during cooking. The steam vents will become hot. Contact with them may cause burns or injury.
- Do not open the lid during cooking. Breads and cakes may not be baked properly.

8 When cooking is finished and the appliance beeps three times, open the lid and remove the food. →P.28

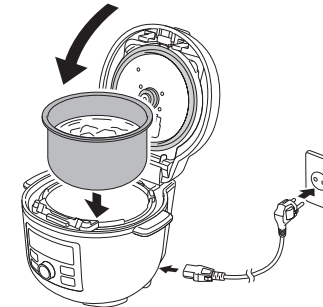
- ◇ For the operation, procedures, and precautions after cooking, see P. 28.

<Additional heating (when cooking is insufficient)>

- (1) Check that “Keep Warm” is blinking on the display.
- (2) Turn the dial to select the additional heating time.
(The time can be set in increments of 1 minute between 1 and 15 minutes.)
- (3) Press [START/SET]. (Additional heating can be performed up to three times.)

“Ferment” menu

- ◇ Select the “Ferment” menu when you want to proof bread dough and ferment yogurt and amazake (a sweet fermented rice drink).
(Settable time: 5 minutes to 6 hours)



1 Prepare for cooking.

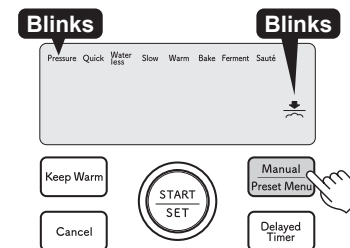
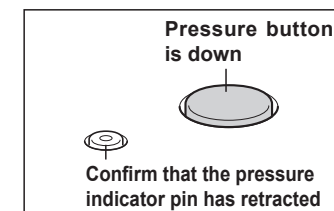
- ◇ Following the procedure in ① to ③ in “Preparation for Cooking” on P. 16, place the ingredients in the inner pot, set the inner pot in the main body, close the lid, and connect the power cord.

CAUTION

- Be aware that if the contents exceed the maximum capacity, correct cooking may not be possible.
- Do not use a metal ladle, spoon, rice scoop, spatula, whisk, or other hard utensil.
- Be careful not to add too much of the ingredients when proofing bread dough. If you add too much of the ingredients, the bread dough may stick to the inner lid or overflow.

2 Confirm that the pressure button is unlocked. (Pressure button is down) → P. 26

- ◇ Confirm that the pressure indicator pin has retracted.



3 Press [Manual/Preset Menu] and select “Manual Menu” (as shown by the display to the left).

4 Turn the dial to select “Ferment”, and then press [START/SET].



How to Cook (Manual Menu)

“Ferment” menu (continued)



5 Turn the dial and set the fermentation temperature, then press [START/SET].

- ◇ The temperature can be set in increments of 5°C between 30°C and 60°C.
- ◇ The set temperature is an approximate temperature. The temperature may vary somewhat depending on the ingredients and the environment where the appliance is used.

<Example of temperature setting>

Bread dough: 30°C to 35°C

Yogurt: 40°C to 45°C

Amazake: 60°C

6 Turn the dial to set the cooking time.

- ◇ The time can be set in increments of 5 minutes from 5 minutes to 6 hours.

7 Press [START/SET]. → P.28

- ◇ Cooking starts.

CAUTION

- If you select a menu that does not allow pressure cooking and press [START/SET] with the pressure button up (locked state), “U:01” will be displayed and cooking will not start. In this case, press the pressure button to unlock it. Cooking will start immediately afterward.
- Do not press [START/SET] when the lid is open. “U:02” will be displayed and cooking will not start. In this case, close the lid, confirm that “U:02” has disappeared, and then press [START/SET] to restart cooking.
- Do not place your face or hands near the steam vents during cooking. The steam vents will become hot. Contact with them may cause burns or injury.

8 When cooking is finished and the appliance beeps three times, open the lid and remove the food. → P. 28

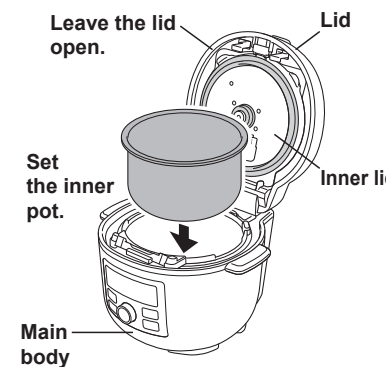
- ◇ For the operation, procedures, and precautions after cooking, see P. 28.

<Additional heating (when cooking is insufficient)>

- (1) Check that “Keep Warm” is blinking on the display.
- (2) Turn the dial to select the additional heating time.
(The time can be set in increments of 5 minutes between 5 minutes and 1 hour.)
- (3) Press [START/SET]. (Additional heating can be performed up to three times.)

“Sauté” menu

- ◇ Select the “Sauté” menu when sautéing foods. (Settable time: 1 to 30 minutes)



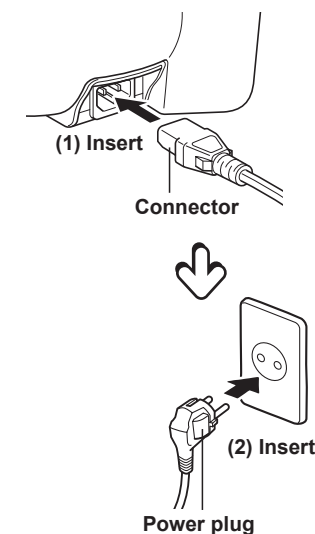
1 Set the inner pot in the main body. (Leave the lid open.)

- ◇ Wipe off any water drops adhering to the outside of the inner pot before placing it into the main body. Failure to do so may prevent correct cooking.
- ◇ Set the inner pot correctly so it is not tilted.

CAUTION

- Be sure to remove any food, grains of rice, or other substances from the heating plate, center sensor, upper casing, around the lid hook, and the inner lid. Failing to follow this instruction may cause food to boil over or prevent the lid from closing. It may also prevent correct cooking.

2 Connect the power cord.

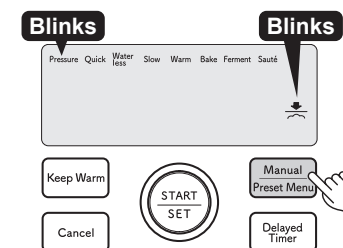


- ◇ Connect the connector to the appliance inlet, and then connect the power plug to an outlet.
- ◇ If the “Keep Warm” is on, press [Cancel] to turn it off.

<Notification sounds>

- The volume can be adjusted if desired. → P. 59

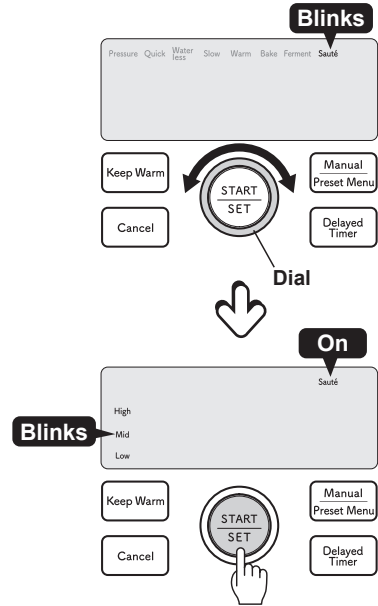
3 Press [Manual/Preset Menu] and select “Manual Menu” (as shown by the display to the left).



How to Cook (Manual Menu)

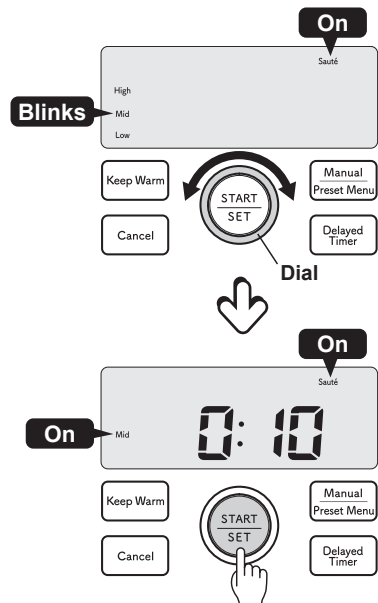
“Sauté” menu (continued)

- 4** Turn the dial to select “Sauté”, and then press [START/SET].



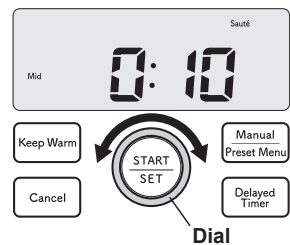
- 5** Turn the dial to select the heat setting, and then press [START/SET].

- ◇ Select the heat setting from “High”, “Mid”, or “Low”.
- ◇ The default heat setting is “Mid”.



- 6** Turn the dial to set the cooking time.

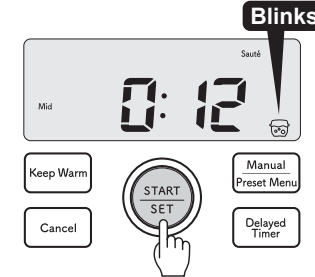
- ◇ The time can be set in increments of 1 minute between 1 and 30 minutes.



“Sauté” menu (continued)

- 7** Press [START/SET] to start preheating.

- ◇ Preheating starts.
- ◇ During preheating, blinks.



CAUTION

- Do not press [START/SET] when the lid is closed. “U:02” will be displayed and cooking will not start. In this case, open the lid, confirm that “U:02” has disappeared, and then press [START/SET] to restart cooking.

- 8** When the appliance beeps twice, preheating is complete. Place the ingredients in the inner pot and sauté them. (Cook with the lid open.)

- ◇ When preheating is complete, the appliance beeps twice, and changes from blinking to lit.
- ◇ For the “Sauté” menu, you cook with the lid open.



CAUTION

- Do not step away from the area while cooking is in progress.
- Be careful not to add too much of the ingredients. If you add too much of the ingredients, they will not be sautéed properly and may be undercooked.
- Be aware that if the amount of ingredients is too small, there is the risk of oil spattering.
- Do not use a metal ladle, spoon, rice scoop, spatula, whisk, or other hard utensil.
- Do not close the lid during cooking. If the lid is closed during cooking, cooking will stop and “U:02” will be displayed. In this case, open the lid, confirm that “U:02” has disappeared, and then press [START/SET] to restart cooking.

- 9** When cooking is finished and the appliance beeps three times, remove the food. → P. 28

- ◇ For the operation, procedures, and precautions after cooking, see P. 28.

<Additional heating (when cooking is insufficient)>

- (1) Check that “Keep Warm” is blinking on the display.
- (2) Turn the dial to select the additional heating time.
(The time can be set in increments of 1 minute between 1 and 10 minutes.)
- (3) Press [START/SET]. (Additional heating can be performed up to three times.)

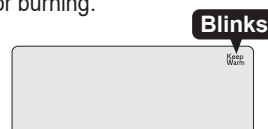
Keeping Foods Warm

About Preset Menu Keep Warm

- ◇ The Keep Warm setting depends on each Preset Menu. For the Preset Menus with and without Keep Warm, see "Preset Menu list" on P. 11.
- ◇ For a Preset Menu with Keep Warm, the appliance automatically switches to Keep Warm when cooking is finished. ("Keep Warm" is displayed.) Because depending on the food, the flavor may diminish, the color of the ingredients may change, or foods may fall apart due to heat, serve foods as soon as possible and avoid using Keep Warm for a prolonged time.

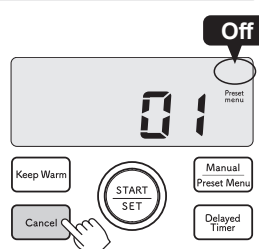


- ◇ During Keep Warm, the elapsed Keep Warm time is displayed in increments of 1 hour up to 12 hours (12h). After 12 hours have elapsed, "12" blinks on the display.
- ◇ For a Preset Menu without Keep Warm (Preset Menu numbers 11 to 13 and 19 to 21) and for a Preset Menu (Preset Menu numbers 14 to 18) where use of Keep Warm is not recommended, "Keep Warm" blinks on the display after cooking is finished. When cooking is finished, press [Cancel] and remove the food immediately. Failure to do so can result in odor, stickiness, or burning.



Turning off the Keep Warm function

Press [Cancel].
("Keep Warm" turns off on the display.)

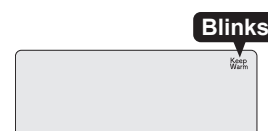


About Manual Menu Keep Warm

- ◇ For a Manual Menu that can use Keep Warm, the appliance automatically switches to Keep Warm when cooking is finished. ("Keep Warm" is displayed.) Because depending on the food, the flavor may diminish, the color of the ingredients may change, or foods may fall apart due to heat, serve foods as soon as possible and avoid using Keep Warm for a prolonged time.

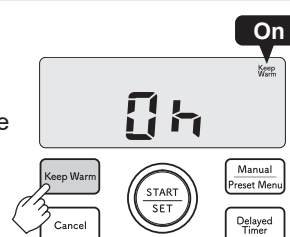


- ◇ During Keep Warm, the elapsed Keep Warm time is displayed in increments of 1 hour up to 12 hours (12h). After 12 hours have elapsed, "12" blinks on the display.
- ◇ The Keep Warm function is not available with Manual Menu "Bake", "Ferment", and "Sauté". "Keep Warm" blinks on the display when cooking is finished. Serve the food as soon as possible. If left as is, yogurt and amazake will ferment too much and bread and cake will become sticky.



Restarting the Keep Warm function

Press [Keep Warm].
("Keep Warm" is displayed.)
The temperature of the cooked food is kept at approximately 70°C to 80°C.

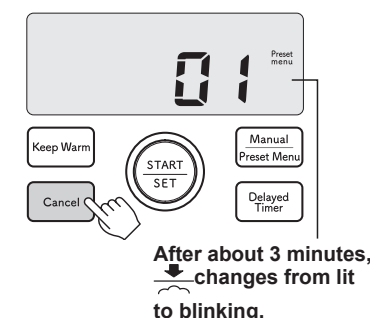


CAUTION

- Do not use Keep Warm with the power plug disconnected. Do not cancel the Keep Warm function with cooked food still in the inner pot. Doing so may result in odors, discoloration, food spoilage, corrosion of the inner pot, or other problems.
- Be sure to wipe off any hot water that collects on the upper casing or that runs onto the outside of the appliance when you open the lid immediately after cooking or while the Keep Warm function is on. Wash and clean the condensation collector after each use. → P. 49, 52
- Be sure to remove any food, grains of rice, or other substance that adheres to the rim of the inner pot as well as to any gaskets. Failure to do so can result in dryness, discoloration, odors, or stickiness.
- Serve cooked food as soon as possible in harsh climates (cold climates and high-temperature environments).

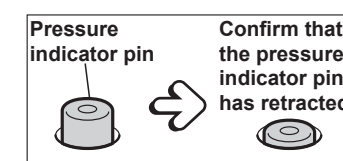
To Open the Lid in an Emergency During Pressure Cooking

- ◇ To open the lid in an emergency during pressure cooking, first confirm that the pressure was released with the following procedure, and then open the lid.



- 1 Press [Cancel] to stop cooking. Wait about 3 minutes until the pressure indicator pin changes from lit to blinking. If the pressure indicator pin has not retracted, wait until the pressure indicator pin retracts.

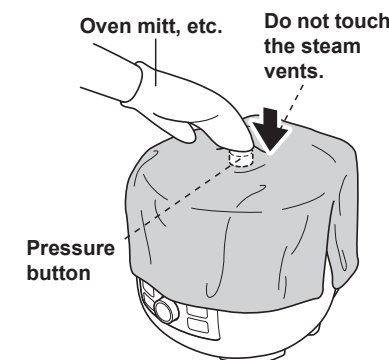
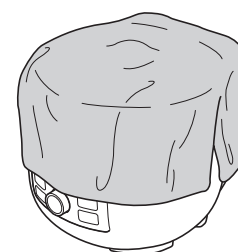
- ◇ The pressure indicator pin remains on for about 3 minutes also after cooking is canceled. Always confirm that the pressure indicator pin has changed to blinking.



- 2 Cover the entire lid with a thick towel that was dampened and tightly wrung out.

CAUTION

- Make sure to use a thick towel that was dampened and tightly wrung out because there is a danger that hot liquids and steam will shoot out.
- Cover the entire lid with the towel.
- Food may get on the towel.

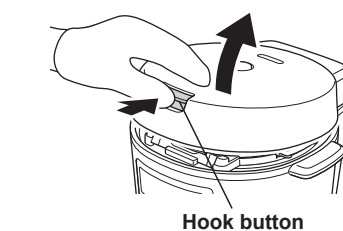


- 3 Wear an oven mitt and press the pressure button through the towel.

- ◇ Press the pressure button in the middle of the lid with the tip of the oven mitt.

CAUTION

- Never release the pressure during cooking or immediately after cooking.
- Use sufficient caution as the liquids and steam are very hot.
- Make sure nobody is in the surrounding area.
- Make sure to use oven mitts or similar equipment because there is a danger that hot liquids and steam will shoot out.
- Do not touch the steam vents because liquids and steam will shoot straight out of the steam vents.



- 4 Remove the towel when the steam stops coming out and open the lid.

CAUTION

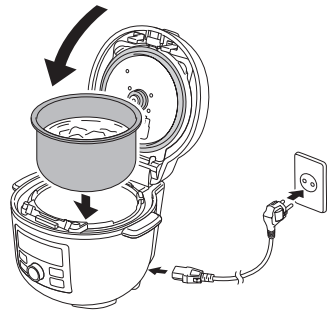
- When you open the lid, be sure to wear oven mitts so that your bare hands do not touch the steam coming from the steam vents, inner lid, and cooked food.

Cooking on a Delayed Timer (Preset Menu)

- ◇ For part of the Preset Menu, you can set the time when cooking will be finished.
For the Preset Menus that can use the timer, see the Preset Menu list on P. 11.

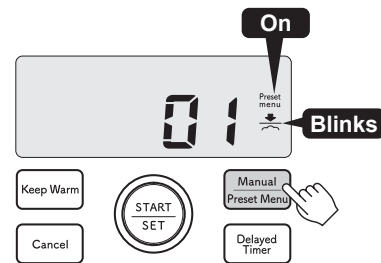
CAUTION

- If delayed timer cooking is performed over a prolonged time, there is the risk of the ingredients becoming discolored or falling apart.



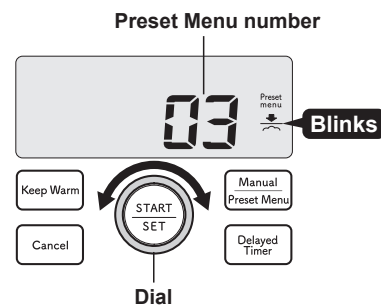
1 Prepare for cooking.

- ◇ Following the procedure in ① to ③ in "Preparation for Cooking" on P. 16, place the ingredients in the inner pot, set the inner pot in the main body, close the lid, and connect the power cord.
◇ For details on the ingredients and procedures, see the Tiger homepage.



2 Press [Manual/Preset Menu] to select "Preset Menu".

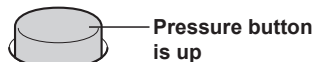
- ◇ Each time [Manual/Preset Menu] is pressed, the display switches between the Manual Menu and the Preset Menu.



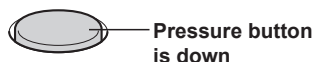
3 Turn the dial and select the Preset Menu number for timer cooking.

- ◇ For the Preset Menu numbers that can use the timer, see the Preset Menu list on P. 11 or see the Tiger homepage.
◇ For pressure cooking, the pressure indicator pin (represented by a downward arrow) blinks on the display. (For normal cooking, the pin is not displayed.)

<For pressure cooking>

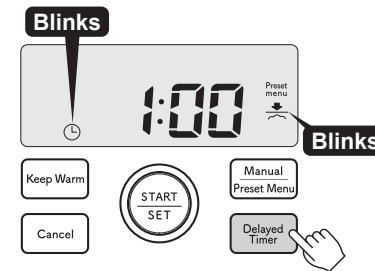


<For normal cooking>



4 Confirm whether the Preset Menu to cook uses pressure, and lock or unlock the pressure button.

- ◇ For pressure, see the Preset Menu list on P. 11 or see the Tiger homepage.
◇ Confirm that the pressure indicator pin has retracted.
◇ For pressure cooking: Press the pressure button to make it pop up. (The pressure button is locked.) → P. 18
◇ For normal cooking: Press the pressure button to make it retract. (The pressure button is unlocked.) → P. 20

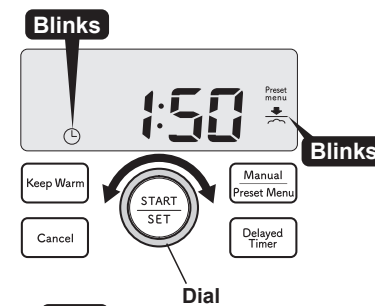


5 Press [Delayed Timer].

- ◇ The clock icon blinks on the display.

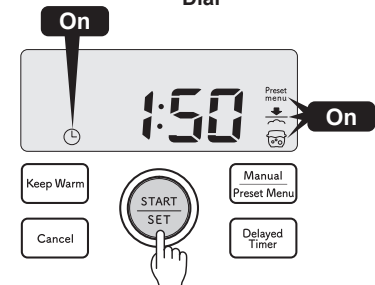
<Sounds emitted by the appliance>

- The appliance beeps twice if no operation is performed within approximately 30 seconds after pressing [Delayed Timer], however, the timer function can be set without interruption.



6 Turn the dial to set the time until cooking is finished.

- ◇ The time can be set in increments of 10 minutes between each Preset Menu cooking time and 12 hours.
◇ When the timer has been set, the clock icon blinks.
◇ Set the time until cooking is finished.
Example: To set cooking to be finished in six hours, set "6:00".



7 Press [START/SET].

- ◇ The clock icon changes from blinking to lit on the display.
◇ For pressure cooking, the pressure indicator pin (represented by a downward arrow) changes from blinking to lit on the display.
◇ The operation of timer cooking differs according to the symbol in the timer column in "Preset Menu list" on P.11.
Timer A: To prevent spoilage of the ingredients, heating starts immediately after the timer is set. The appliance then keeps the food warm, and reheats it 10 minutes before it is finished.
Timer B: Heating starts according to the time to be finished.
◇ If you made a mistake or otherwise want to reset the timer, press [Cancel] and repeat the procedure.

CAUTION

- If you select a Preset Menu without pressure and press [START/SET] with the pressure button up (locked state), "U:01" will be displayed and cooking will not start. In this case, press the pressure button to unlock it. Cooking will start immediately afterward.
- Do not press [START/SET] when the lid is open. "U:02" will be displayed and cooking will not start. In this case, close the lid, confirm that "U:02" has disappeared, and then press [START/SET] to restart cooking.



8 When cooking is finished and the appliance beeps three times, open the lid and remove the food. → P. 19, 21

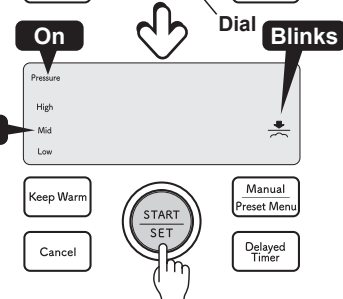
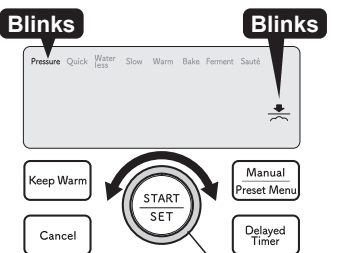
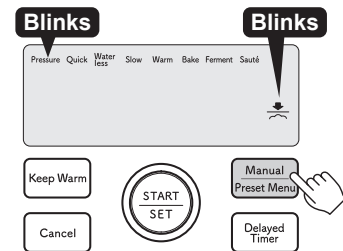
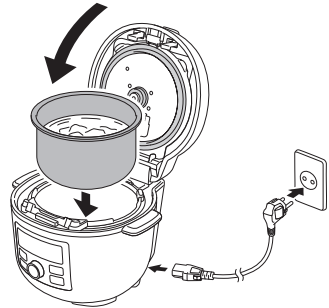
- ◇ The appliance automatically switches to the Keep Warm setting when cooking is finished.
◇ For pressure cooking, first confirm that the pressure indicator pin has retracted, and then press the pressure button to make it retract (pressure button unlocked state), open the lid, and remove the food. → P. 19
◇ For the operation, procedures, and precautions after cooking and the additional heating procedure, see P. 19 and 21.

Cooking on a Delayed Timer (Manual Menu)

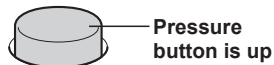
◇For Manual Menu “Pressure”, “Quick”, “Water less”, and “Slow”, you can set the time when cooking will be finished.

CAUTION

- If delayed timer cooking is performed over a prolonged time, there is the risk of the ingredients becoming discolored or falling apart.



<For pressure cooking>



<For normal cooking>



1 Prepare for cooking.

- ◇Following the procedure in 1 to 3 in “Preparation for Cooking” on P. 16, place the ingredients in the inner pot, set the inner pot in the main body, close the lid, and connect the power cord.

2 Press [Manual/Preset Menu] and select “Manual Menu” (as shown by the display to the left).

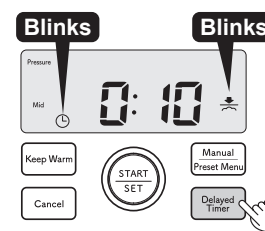
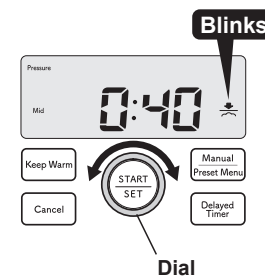
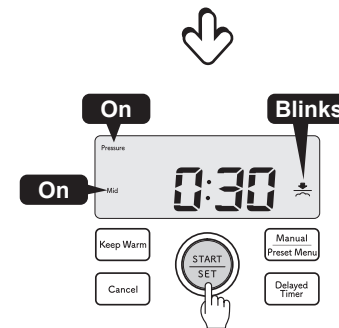
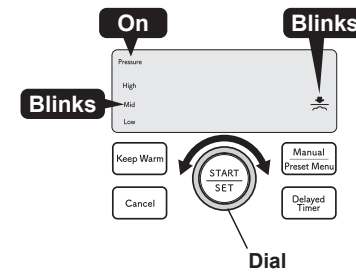
- ◇Each time [Manual/Preset Menu] is pressed, the display switches between the Manual Menu and the Preset Menu.

3 Turn the dial, select “Pressure”, “Quick”, “Water less”, or “Slow”, and then press [START/SET].

- ◇For pressure cooking, blinks on the display. (For normal cooking, is not displayed.)
- ◇You cannot set the timer for “Warm”, “Ferment”, “Bake”, and “Sauté”.

4 Confirm whether the Manual Menu to cook uses pressure, and lock or unlock the pressure button.

- ◇For pressure, see P. 12 and 13.
- ◇Confirm that the pressure indicator pin has retracted.
- ◇For pressure cooking: Press the pressure button to make it pop up. (The pressure button is locked.) →P. 24
- ◇For normal cooking: Press the pressure button to make it retract. (The pressure button is unlocked.) →P.26, 29, and 31



5 Turn the dial to select the heat setting, and then press [START/SET].

- ◇Select the heat setting from “High”, “Mid”, or “Low”.
- ◇The default heat setting is “Mid”.

6 Turn the dial to set the cooking time.

- ◇For the times that can be set, see P.12.

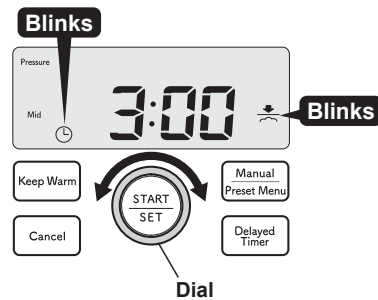
7 Press [Delayed Timer].

- ◇ blinks on the display.

<Sounds emitted by the appliance>

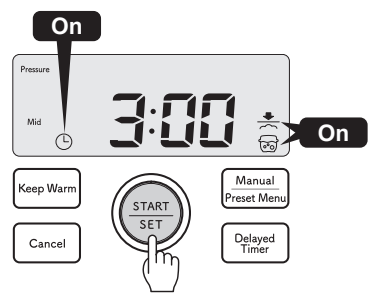
- The appliance beeps twice if no operation is performed within approximately 30 seconds after pressing [Delayed Timer], however, the timer function can be set without interruption.

Cooking on a Delayed Timer (Manual Menu)



8 Turn the dial to set the time until cooking is finished.

- ◇ The time can be set in increments of 10 minutes from 10 minutes to 12 hours.
- ◇ When the timer has been set, the clock icon blinks.
- ◇ Set the time until cooking is finished.
Example: To set cooking to be finished in six hours, set "6:00".



9 Press [START/SET]. → P. 28

- ◇ The clock icon changes from blinking to lit on the display.
- ◇ For pressure cooking, the pressure indicator changes from blinking to lit on the display.
- ◇ If you made a mistake or otherwise want to reset the timer, press [Cancel] and repeat the procedure.
- ◇ If a time is set for 8 that is shorter than the cooking time set in 6, cooking begins immediately.

CAUTION

- If you select a Manual Menu without pressure and press [START/SET] with the pressure button up (locked state), "U:01" will be displayed and cooking will not start. In this case, press the pressure button to unlock it. Cooking will start immediately afterward.
- Do not press [START/SET] when the lid is open. "U:02" will be displayed and cooking will not start. In this case, close the lid, confirm that "U:02" has disappeared, and then press [START/SET] to restart cooking.
- If a timer time is set that is shorter than the cooking time, cooking will not finish at the timer time.
Example: When the cooking time is 40 minutes and the timer time before finishing cooking was set to 30 minutes



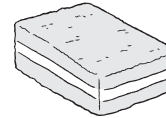
10 When cooking is finished and the appliance beeps three times, open the lid and remove the food. → P. 25, 28

- ◇ The appliance automatically switches to the Keep Warm setting when cooking is finished.
- ◇ For pressure cooking, the appliance automatically switches to the Keep Warm setting when cooking is finished.
- ◇ For pressure cooking, first confirm that the pressure indicator pin has retracted, and then press the pressure button to make it retract (pressure button unlocked state), open the lid, and remove the food.
→ P. 25
- ◇ For the operation, procedures, and precautions after cooking and the additional heating procedure, see P. 25, 28, 30, and 32.

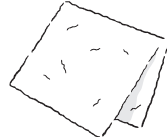
How to Clean

- ◇ Be sure to disconnect the power plug and allow the main body, inner pot, inner lid, and condensation collector to cool down before cleaning.
- ◇ To maintain cleanliness, always clean the appliance on the same day it is used. Also, perform cleaning regularly.
- ◇ If there is a noticeable odor, perform cleaning. → P. 53

Items and detergent to be prepared



Soft sponge



Soft cloth



Mild detergent for household use (for dishes and kitchen utensils)

Do not use



Do not use the abrasive side of a sponge. Doing so may damage the fluorocarbon resin coating of the inner pot.

□ Nylon scrubbing sponges, metal spatulas

□ The abrasive side of a sponge

□ Melamine sponge

□ Detergent other than mild detergents

□ Thinner, cleanser, bleach

□ Chemically treated cloths

□ Hot water

□ Dishwasher/dryer, dryer (except for the inner lid and condensation collector)

Parts to wash after every use

1. Wash these parts well using a sponge with detergent diluted with cold or lukewarm water, and rinse them with water.
2. Wipe off the water using a dry cloth and completely dry all parts.

Inner pot

Condensation collector

Inner lid

A dishwasher/dryer or dryer can be used for the inner lid and condensation collector. When using one, place these items at a distance from the dishwasher/dryer or dryer heat source.

Cleaning the parts of the inner lid

Inner lid (front)

Inner lid gasket
Wash while attached to the inner lid. Cannot be reattached if removed.

Negative pressure gasket
Wash while attached to the inner lid. If removed, be careful of its orientation when reattaching. → P. 52

Pressure regulating hole
If there is any food, grains of rice, or other substances, wash it off with running water.

Pressure regulating gasket
Wash while attached to the inner lid. If removed, be careful of its orientation when reattaching. → P. 52

Filter
Wash while attached to the inner lid. Cannot be reattached if removed.

Safety valve
From the front side of the inner lid, check for clogs by lightly pressing the hole two to three times with a toothpick or other item with a small tip, and wash the inside with running water.

Inner lid (back)

Steam cover
To open and close → P. 52

Pressure reducing hole
If there is any food, grains of rice, or other substances, wash it off with running water.

Pressure regulating ball
If there is any food, grains of rice, or other substances, wash it off with running water.

Tab

48

English

49

How to Clean

⚠ CAUTION

- Always keep the inner pot, inner lid, and condensation collector clean to prevent corrosion and odors.
- Rinse the parts thoroughly, since detergent remaining on them may result in deterioration and discoloration of the materials such as plastic. (Only washable parts)
- After cleaning the inner lid, immediately wipe off the water using a dry cloth. Any remaining moisture may leave water spots.
- Be sure to clean the inner lid after cooking anything that includes barley or miscellaneous grains (such as amaranth). Otherwise, they may be clogged, causing problems like the lid not opening, contents boiling over, or rice not cooking properly.
- Be sure to remove any food, grains of rice, or other substances from the inner lid. Any rice on the inner lid can prevent the lid from closing, allow steam to leak out during cooking, or enable the lid to open and the contents to spray out, resulting in burns or other injury.
- Do not wash dishes or other items inside the inner pot. Also, do not place the inner pot upside down on top of dishes, etc., to dry. Doing so may damage the fluorocarbon resin coating or cause it to peel.

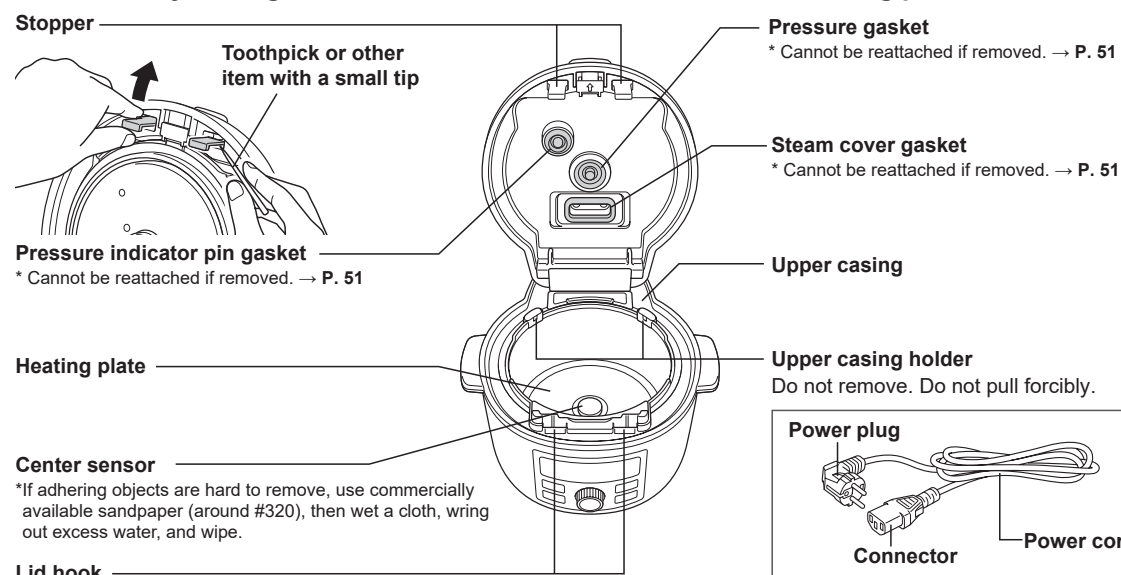


Parts to wash when dirty

Wipe the main body (outside and inside) using a firmly wrung out cloth.

Wipe the power cord, power plug, and connector using a dry cloth.

If there is any food, grains of rice, or other substance on the following parts, remove it.



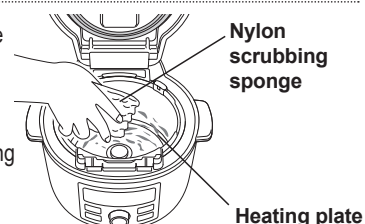
⚠ CAUTION

- Do not allow water to get inside the main body. Doing so may allow electric shock, electric leakage, fire, and/or deformation or malfunction of the main body to occur.

Cleaning the heating plate

During use, condensation from the lid or other part may run down and create stain-like fouling on the heating plate. This does not affect performance, however, if the fouling is a concern, follow the procedure below to clean.

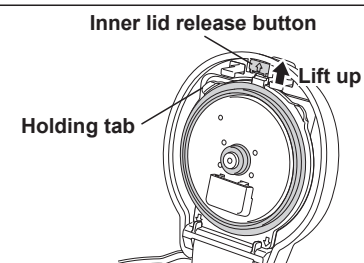
- (1) Apply a small amount of commercially available cream cleanser to a nylon scrubbing sponge, and scrub the location where the stain formed on the heating plate.
- (2) Use a damp paper towel or cloth and wipe off the fouling.



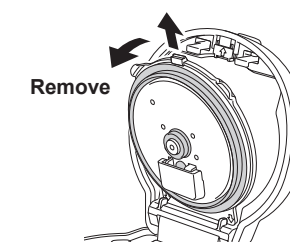
How to Remove and Attach Each Component Part

Removing the inner lid

- 1 Lift up the inner lid release button.

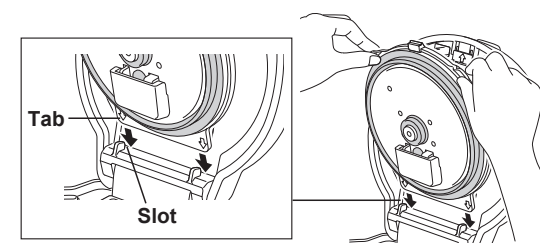


- 2 Pull the inner lid toward yourself to remove it.

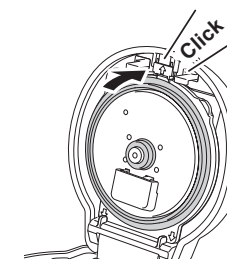


Attaching the inner lid

- 1 Set the left and right tabs of the inner lid in the slots securely.

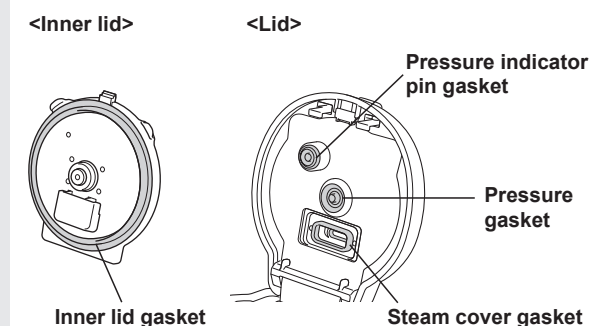


- 2 Push in until it clicks.



⚠ CAUTION

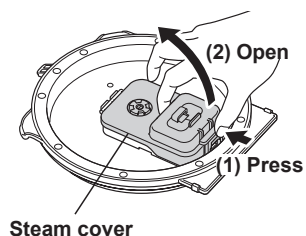
- Make sure the steam cover is completely closed before attaching the inner lid. (To open and close the steam cover → P. 52)
- Do not press, pull forcibly, or remove the inner lid gasket, pressure indicator pin gasket, pressure gasket, or steam cover gasket. These parts cannot be reattached if removed. Removing these parts may also cause steam leaks or sticking of the lid, resulting in malfunction.
- If one of these parts comes off, contact the place of purchase.



How to Remove and Attach Each Component Part

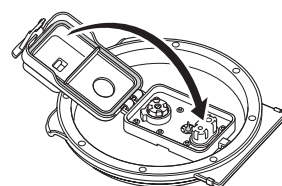
Opening the steam cover

Open the steam cover as shown in the figure.



Closing the steam cover

Close the steam cover.

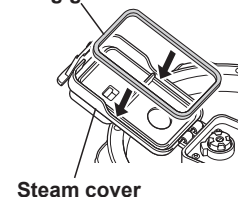


CAUTION

- Do not remove the ring gasket, pressure regulating gasket, or negative pressure gasket. If one of these parts comes off, securely fit it back on as shown in the figure. If these parts cannot be securely fit back on or they come off, malfunction may occur such as steam leaks. (If difficult to reattach, putting the gasket in a little water can make it easier to fit back on.)
- Make sure the ring gasket, pressure regulating gasket, and negative pressure gasket are attached before use. If these parts are not attached, steam will leak and prevent correct cooking.

<Ring gasket>

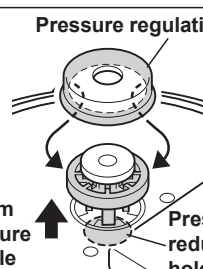
Ring gasket



<Pressure regulating gasket>

Pressure regulating gasket

Push up from under pressure reducing hole



<Negative pressure gasket>

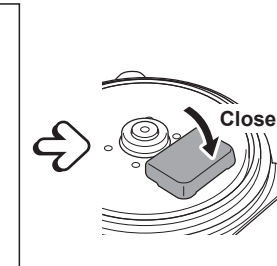
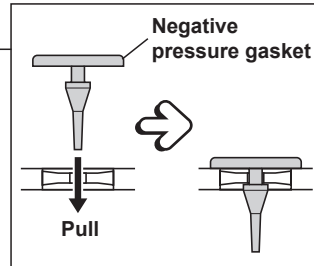
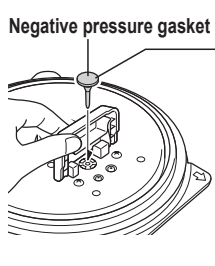
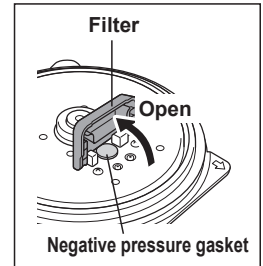
Filter

Negative pressure gasket

Negative pressure gasket

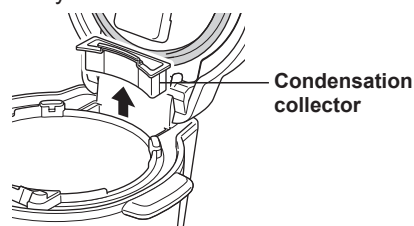
Pull

Close



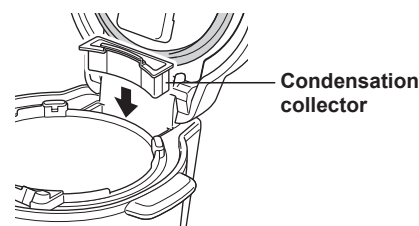
Removing the condensation collector

Lift up the condensation collector and remove it from the main body.



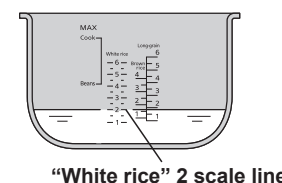
Installing the condensation collector

Securely fit the condensation collector onto the main body.



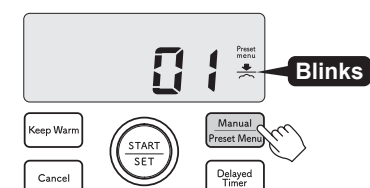
How to Perform Cleaning

◇ If there is a noticeable odor, perform cleaning.



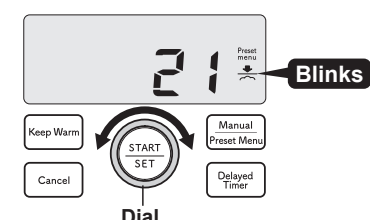
1 Pour water into the inner pot and set it in the main body.

- ◇ Add water to the inner pot up to the "White rice" 2 scale line, set it in the main body, close the lid, and connect the power cord. → P. 16
- ◇ If odors become noticeable, use citric acid (approximately 10 g) added to the water for more effective deodorizing.

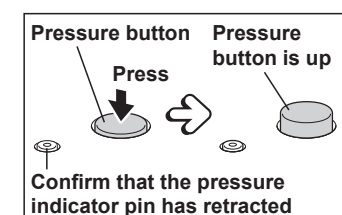


2 Press [Manual/Preset Menu] to select "Preset Menu".

- ◇ Each time [Manual/Preset Menu] is pressed, the display switches between the Manual Menu and the Preset Menu.

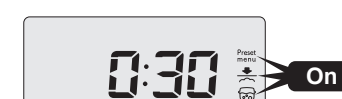


3 Turn the dial and select Preset Menu number 21.



4 Press the pressure button to make it pop up. (The pressure button is locked.) → P.18

- ◇ Confirm that the pressure indicator pin has retracted.



5 Press [START/SET]. (Cleaning starts.)

- ◇ Cleaning is performed by applying pressure.

6 When cleaning is finished, the appliance beeps three times, and "Keep Warm" blinks.

- ◇ After cleaning is performed, press [Cancel], disconnect the power plug and the connector, and wait until the appliance cools before cleaning. → P. 49
- ◇ First confirm that the pressure indicator pin has retracted, then press the pressure button to make it retract (pressure button unlocked state), and open the lid.
- ◇ Be sure to wear oven mitts, confirm that steam is not coming out of lid openings, and then slowly open the lid. → P. 15

CAUTION

- Do not place your face or hands near the steam vents during cleaning. You may be burned or otherwise injured by jets of steam coming out of the steam vents.
- Do not open the lid when the pressure indicator pin is on or when the pressure indicator pin is up.
- Be careful with the inner pot and main body as they are hot after cleaning.
- It may be impossible to remove some odors completely. If there is an odor that cannot be completely removed, contact the place of purchase.

Troubleshooting

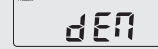
◇ Check the following before requesting repairs service.

Symptom	Point to check	Action to take	Page to check
• Cooking does not occur correctly. (Examples: Ingredients are not boiled, are boiled too much, are burned, or are watery.)	Was the amount of ingredients or the set time correct?	See the Tiger homepage and cook using the correct amounts and set times.	—
		- Do not add water or ingredients above the "MAX Cook" line of the inner pot. - When cooking beans and pasta, do not add water or ingredients above the "MAX Beans" line of the inner pot. (Beans and pasta produce a lot of foam, so always cook these items with Manual Menu "Slow".)	4 9 17 22
	Is there food, grains of rice, or other substances adhering to the main body, heating plate, inner lid, or inner pot?	Completely remove all substances.	6 49 50
	Did seasonings not dissolve and instead remain separate?	Mix seasonings well before cooking.	—
	Is the lid closed securely?	Securely close the lid.	16
	Is the pressure button set correctly?	For pressure cooking, cook with the pressure button up. For normal cooking, cook with the pressure button down.	15
• Rice does not cook correctly. (The rice is too hard or too soft.)	Did you start cooking soon after the previous cooking or soon after the Keep Warm function was turned off?	Be sure to start cooking only after the main body has cooled.	—
	Was the amount of rice correct?	Use a commercially available rice measuring cup and measure correctly.	—
	Was the amount of water correct?	Adjust the water level to the correct scale line for the amount of rice you will cook.	—
	Is there food, grains of rice, or other substances adhering to the main body, heating plate, inner lid, or inner pot?	Completely remove all substances.	50
	Did you start cooking soon after the previous cooking or soon after the Keep Warm function was turned off?	Be sure to start cooking only after the main body has cooled.	—

Symptom	Point to check	Action to take	Page to check
• Ingredients boil over during cooking.	Did you add too much of the ingredients or water?	See the Tiger homepage and cook using the correct amounts and set times.	—
		- Do not add water or ingredients above the "MAX Cook" line of the inner pot. - When cooking beans and pasta, do not add water or ingredients above the "MAX Beans" line of the inner pot. (Beans and pasta produce a lot of foam, so always cook these items with Manual Menu "Slow".)	4 9 17 22
	Was the heat setting too high?	Adjust the heat setting.	23 to 40 47
	Were ingredients that are not suitable for cooking used?	Do not use the ingredients listed in "Examples of cooking that are not allowed".	4 17 22
• Water boils over during rice cooking.	Was the amount of rice correct?	Use a commercially available rice measuring cup and measure correctly.	—
	Was the amount of water correct?	Adjust the water level to the correct scale line for the amount of rice you will cook.	—
	Did you fully rinse the rice? (Except for rinse-free rice)	Rinse the rice correctly so that no bran remains.	—
• Cooking is not possible.	Is the connector connected to the appliance inlet on the main body? Is the power plug connected to an outlet?	Connect the connector and the power plug securely.	16
• The timer cannot be set.	The timer can be set for part of the Preset Menu* and Manual Menu "Pressure", "Quick", "Water less", and "Slow". The timer is not available for other menu items. * For the Preset Menus that can use the timer, see the Preset Menu list on P. 11.		11 44 46
• The appliance beeps twice when you set the timer.	The appliance beeps if no operation is performed within approximately 30 seconds after pressing [Delayed Timer], however, the timer function can be set without interruption.		45 47

Troubleshooting

Symptom	Point to check	Action to take	Page to check
• The display is foggy.	→ Is there any food, grains of rice, or other substance adhering to the gasket or the rim of the inner pot?	→ Completely remove all substances.	64950
	→ Is the outer surface of the inner pot wet?	→ Wipe using a dry cloth.	
	→ Due to a temperature difference between the inside of the main body of the electric pressure-cooker and the room temperature, condensation may collect on the liquid crystal display. Repeated use can improve the condition. If the problem persists, contact the place of purchase for repair service.		→ —
• Sounds can be heard during cooking or during Keep Warm.	→ The ticking sound is the microcomputer control sound and is not a malfunction.		15
	→ The crackly sound is caused when heat causes the metal to contract and rub together and is not a malfunction.		
	→ Sound of water splashing is not a malfunction.		
	→ Boiling and hissing sounds are the sounds made when the appliance is pressurized and are not a malfunction.		
	→ A completely different sound from the above can be heard. (For example, a sound occurs when the power plug is connected to an outlet.)	→ Contact the place of purchase for repair service.	→ —
• The remaining time does not change from XX minutes, or the displayed time suddenly changes. (When cooking with Preset Menu numbers 14 to 18)	→ Did you start cooking when the appliance was still warm (e.g. repeated cooking, or cooking immediately after the Keep Warm function had been turned off)?	→ Be sure to start cooking only after the main body has cooled.	—
	→ Depending on the cooking conditions, the displayed remaining time may not be updated, or may decrease or increase suddenly, not gradually. However, this is not a malfunction.		
• Water or rice has entered the main body.	→ This can cause malfunction. Contact the place of purchase for repair service.		→ —
• “Keep Warm” is blinking on the display. • The Keep Warm function is not active.	→ Was part of the Preset Menu* or Manual Menu “Bake”, “Ferment”, or “Sauté” selected?	→ The Keep Warm function is not available with part of the Preset Menu* and Manual Menu “Bake”, “Ferment”, and “Sauté”. Serve the food as soon as possible before it turns sticky or loses flavor.	1142
	→ * For the Preset Menus that cannot use the Keep Warm function, see the Preset Menu list on P.11.		
• “12” is blinking during Keep Warm.	→ Has the Keep Warm function been used continuously for more than 12 hours after cooking? After 12 hours have elapsed, “12” blinks on the display. (Do not use Keep Warm for more than 12 hours after cooking.)		→ 42

Symptom	Point to check	Action to take	Page to check
• The lid does not close, or it opens during cooking.	Is there any food, grains of rice, or other substance on the heating plate, center sensor, upper casing, or around the lid hook?	Completely remove all substances.	650
	Is the inner lid set in place?	Set the inner lid.	1651
	Is the pressure button locked?	Unlock the pressure button.	1516
			—
• There is a gap between the lid and the main body.	Although a gap is generated between the lid and main body due to the design when the lid is closed, this is not a problem as long as steam does not leak during cooking or while the Keep Warm function is on.		—
• The pressure indicator pin does not pop up during pressure cooking. • The pressure indicator pin goes up and down.	There are differences in the pressure produced by the appliance due to the types and volumes of ingredients to cook. This is not a malfunction.		1824
• Condensation collects in the upper casing.	Condensation may collect in the upper casing and condensation collector immediately after cooking or during Keep Warm, but this is not a malfunction. Wipe the upper casing using a dry cloth when condensation collects.		—
• Nothing happens when a key is pressed.	Is the connector connected to the appliance inlet on the main body? Is the power plug connected to an outlet?	Connect the connector and the power plug securely.	16
	Is “Keep Warm” displayed?	Press [Cancel] to turn off the Keep Warm function, then try the operation again.	42
• There is a smell of plastic.	Such a smell may occur when the appliance is first used, however, it will go away over time. If it is a concern, refer to “How to Perform Cleaning” and clean the appliance.		53
• There are stripes or waves on the plastic parts.	Such stripes and waves are produced when the resin is being molded. They do not affect the performance of the appliance.		—
• Food cannot be cooked. • “dE” appears on the display.	When [Cancel] is pressed, the following appears on the display. 	The appliance is in the demo mode. If this occurs, contact the place of purchase.	—

Plastic parts

Plastic parts that are exposed to heat or steam may deteriorate over time. If this occurs, contact the place of purchase.

Error Displays and Actions to Be Taken

Display	Point to check	Action to take	Page to check
• “U:01” is displayed and cooking does not start.	Is the pressure button up (pressure button is locked) for a menu that does not allow pressure cooking?	If you select a menu that does not allow pressure cooking and press [START/SET] with the pressure button up (locked state), “U:01” will be displayed and cooking will not start. In this case, press the pressure button to unlock it. Cooking will start immediately afterward.	20•28 30•32 34•36 38•45 48
• “U:02” is displayed and cooking is not possible.	Preset Menu/Manual Menu (other than “Sauté”): Did you press [START/SET] when the lid was open at the start of cooking?	Close the lid, confirm that “U:02” has disappeared, and then press [START/SET] to restart cooking.	18•20 24•28 30•32 34•36 38•41 45•48
• A code starting with “E” is displayed.	There is a possibility of malfunction. Disconnect the power plug and then contact the place of purchase.		—

Specifications

Rated voltage/Rated frequency		220-230 V~/50-60 Hz
Rated power input		695-760 W
Cooking capacity		2.5 L
Maximum capacity		4.0 L
Rice cooking capacity ^{*2}	White rice	0.18 to 1.08 L (1 to 6 cups)
	Brown rice	0.18 to 0.72 L (1 to 4 cups)
	Long-grain	0.18 to 1.08 L (1 to 6 cups)
Maximum operating pressure		15 kPa
Outside dimensions	Width	31.9 cm
	Depth	32.4 cm
	Height	25.7 cm
Height when lid is open ^{*1}		50.6 cm
Weight ^{*1}		4.6 kg
Cord length ^{*1}		1.0 m
Protection Class		Class I

*1: Approximate values
*2: One cup of rice is approximately 150 g (5.29 oz).

Purchasing Consumables and Optional Accessories

- The gaskets are consumable parts. Although the amount of wear varies depending on the conditions of use, gaskets wear down as they are used. For stubborn stains, odors, or serious damage, contact the place of purchase.
- The inner pot’s fluorocarbon resin coating may wear and peel with extended use. → P. 9

Adjusting the Sound Volume

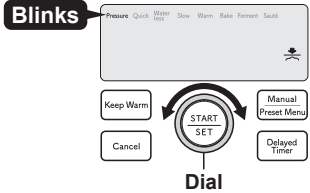
- * Complete the following procedure from steps ❶ to ❸ within 30 seconds when the power cord is connected to an outlet. If no operation is performed within 30 seconds, the sound volume cannot be set. Restart the procedure to set the sound volume again.
- * The setting cannot be changed during cooking, during Keep Warm, when the timer function is set, or during additional heating.
- * To cancel adjustment of the sound volume, press [Cancel].

Procedure for adjusting the sound volume (key operation sound and notification sounds)

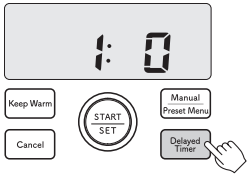
If the key operation and notification sounds are too loud, adjust the volume according to the following procedure.

❶ Press [Manual/Preset Menu] to select “Manual Menu”. → P. 22

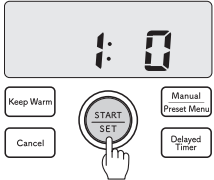
❷ Turn the dial to select “Pressure”.



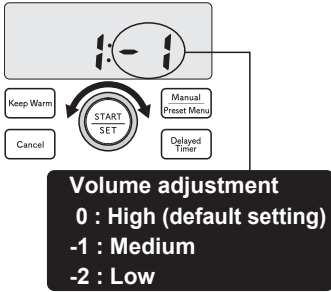
❸ Hold down [Delayed Timer] for 3 seconds or longer.



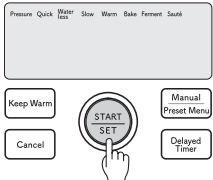
❹ Press [START/SET].



❺ Turn the dial to adjust the volume.



❻ Press [START/SET]. (Setting is completed.)



If There Is a Power Outage or the Connector Is Accidentally Disconnected

In the event of a power outage or the connector is accidentally disconnected, the appliance will return to a standby state when the power is restored. Restart the procedure from the beginning.

State when the power outage occurs or the connector is accidentally disconnected	Once power is restored
The timer is set.	The timer is reset.
Cooking (or additional heating) is in progress.	Cooking (or additional heating) is reset.
The Keep Warm function is active.	Keep Warm is reset.